

TANDOORI SECTION

savour the authentic aroma of these sizzling dishes served straight from the tandoor complemented by our chef's special sauce & rice

CHICKEN TIKKA

pieces of chicken marinated in homemade yogurt, spices & barbecued in the clay oven

12.95

LAMB TIKKA

tender pieces of lamb marinated in yogurt flavoured with indian spices & cooked in the clay oven

13.95

TANDOORI CHICKEN (ON THE BONE)

chicken on the bone marinated with traditional spices cooked in the clay oven

12.95

KEBAB KHANZANA (MIXED GRILL)

tandoori chicken, seekh kebab, lamb tikka, chicken tikka & king prawn

15.95

CHICKEN TIKKA SHASHLIK

skewered chicken, onions, capsicums & mushroom
BBQ until bursting with flavour

13.95

KING PRAWN TANDOORI

king prawns marinated in homemade yogurt, fresh lemon juice & spices,
BBQ in the clay oven

15.95

SEA VIEW SPECIAL PANNER TIKKA

spices herbs with onion, pepper, mushroom, served with mint sauce.

12.95



Kids menu

DRINKS £1.25

ORANGE FRUITSHOOT

BLACKCURRANT FRUITSHOOT

MEAL £4.99 EACH

CHICKEN CURRY & CHIPS/RICE

PLAIN OMELETTE & CHIPS

HADDOCK & CHIPS

SCAMPI & CHIPS

CHICKEN KORMA & CHIPS/RICE

CHICKEN PAKORA & CHIPS

FISH FINGERS & CHIPS

CHICKEN NUGGETS & CHIPS



MILD

MEDIUM

HOT

EXTRA HOT

V VEGAN

GIFT VOUCHER ALSO AVAILABLE



ROTI & NAN (BREADS)

PLAIN NAN	2.99
GARLIC NAN	3.50
PESHWARI NAN (sweet)	3.99
KEEMA NAN (mince)	3.99
GARLIC & CORIANDER NAN	3.99
CHEESE NAN	3.99
CHILLI NAN	3.50
CHAPATI	1.50
TANDOORI ROTI	1.50
PLAIN PARATHA	2.99
KEEMA PARATHA (mince)	3.99

ACCOMPANIMENTS

POPPADOMS	0.99
SPICED ONIONS	1.50
KACHUMBER SALAD	1.50
MANGO CHUTNEY	1.60
MIXED PICKLE	1.35
CHIPS	2.75
MASALA CHIPS	2.95
RAITA	1.75
ONION RINGS	3.75

RICE

PULAO RICE / SAFFRON RICE	3.95
BOILED RICE	3.50
EGG FRIED RICE	4.50
MUSHROOM RICE	4.50
GARLIC RICE	4.50
COCONUT RICE	4.50

EUROPEAN

PLAIN OMELETTE & CHIPS	10.95
CHEESE OMELETTE & CHIPS	
GOLDEN HADDOCK & CHIPS	
SCAMPI & CHIPS	



APPETISERS

Poppadoms Basket	3.99
nibbly bits of basket poppadoms complemented by aromatic spiced onions, mouth watering mango chutney & raita to tantalise your taste buds.	
Pokhara's Achar	3.99
special salad from pokhara made with potato, cucumber, carrots, green peas & fresh coriander, served with yogurt.	

PAKORAS

Indian Favourite made in spiced batter, deep fried with Piquant Sauce	
VEGETABLE PAKORA	5.25
CHICKEN PAKORA	5.50
HAGGIS PAKORA	5.95
ONION BHAJI	4.50
PANEER PAKORA	4.50
MIX PAKORA (Chicken & Veg)	5.00

POORIS

Poori (Light Thin Deep Fried Chapati) Choice of Fillings	
KING PRAWN	6.50
CHICKEN	5.99
CHAANA (Chick Peas)	4.95
MUSHROOM	4.95

THE STARTERS

CHICKEN CHAAT	6.50
chicken drumsticks cooked in sweet & sour sauce	
CHILLI KING PRAWN	6.95
king prawn cooked with mixed peppers & hot chilli sauce	
GARLIC MUSHROOM (SPICED OR CREAMY)	5.50
mouth watering mushrooms cooked with a hint of garlic & aromatic herbs	
SALMON TIKKA	6.95
marinated salmon fish cooked in a clay oven	
LAMB CHOPS (ADRAKI)	6.95
lamb chops marinated over night in a hung yogurt, fresh ginger & various spices, smoked to perfection	
CHICKEN TIKKA/GALKOT CHICKEN TIKKA	5.95
marinated chicken barbecued to a juicy perfection with Nepalese spices in the clay oven	
SEEKH KEBAB	5.95
fine mince of tender lamb mixed with ginger garlic & spices, smoked & cooked to perfection in tandoor	
KING PRAWN TANDOORI	6.95
marinated king prawns cooked in the clay oven	
PUNJABI SAMOSA	5.95
indian pastry stuffed with an exotic fusion of spiced vegetables served with savouries & chick peas	
FISH PAKORA (STREET FOOD OF INDIA)	5.95
mouth watering fried fish with host of spices & onions	
HONEY CHICKEN	5.95
chicken cooked with honey & desi style twist	
PRawns COCKTAIL	7.95
prawns with cocktail sauce, tomato, cucumber & fresh lemon.	
DHOKLA	6.95
spicy from Gujarat	
MIXED PLATTER	10.95
combination of haggis pakora, vegetable pakora, chicken pakora, chicken chaat, onion bhaji, samosa & delhi aloo tikki	

NEPALESE STARTERS

GURAKHALI CHILLI CHICKEN	6.50
onion, peppers, spicy nepalese herbs.	
CHICKEN MOMOS (Dumpling)	6.50
steam Nepalese dumpling with Nepalese chutney.	
VEG MOMOS (Dumpling)	6.50
steam Nepalese dumpling with Nepalese chutney.	
SEA VIEW SPECIAL TIGER KING PRAWNS	7.95
crispy Tiger King Prawns, Egg, Served with mint sauce.	
TIMURI CHICKEN	6.95
special spices from Kathmandu with mint.	

NEPALESE FOOD

GURAKHALI LAMB CHOPS	12.95
lamb favourite Nepalese lamb chops (garlic, ginger in oven served with Nepalese sauce.)	
KATHMANDU SPICY NOODLE	12.95
prawns, chicken, lamb, fresh veg, onions, pepper, spring onions, fresh coriander	
KATHMANDU SPICY VEG NOODLE	12.95
fresh veg, onions, pepper, fried garlic, spring onions, fresh coriander.	
BHUTEKO MASU (Tender Lamb)	12.95
served with sizzler, fresh onion, pepper, fried garlic, ginger, spring onions, fresh coriander	
KHUKHURA KO MASU	12.95
on the bone chicken prepared cooked in typical Nepalese style with organic spice	
SEA VIEW SPECIAL LAMB CURRY	12.95
(Lamb Patina) lamb cooked in garlic, pepper sauce & fresh mint lemon	
GUJRATI DAAL (Gouko Ghee) Butter	12.95
Mix daal, chana, kidney beans, with chicken tikka piece.	
KATHMANDU ALLO	12.95
mustured seed, red chilli, curry leaf & yogurt.	
CHEF SPECIAL DAAL MAKHANI	12.95
black whole lentils cooked over 24 hours on tandoor with tomato & aromatic spices with dollups of butter, a must try highly recommended	

VEGETABLE SECTIONS

Our vegetarian dishes are inspired by the lush market gardens of India.

KADHAI PANEER	6.95
indian cottage cheese simmered in a rich bhoona style sauce with onions & peppers	
DAAL TADKA	5.95
lentils tempered with garlic, ginger & onion	
BOMBAY ALOO	5.95
baby potatoes sauteed in our chef's piquant tomato gravy	
CHANA MASALA	5.95
chickpeas simmered in a fusion of aromatic, punjabi spices	
SAAG ALOO	5.95
chunks of potato cooked with spinach	
SUBJI MILONI	5.95
a delicious hot mixed vegetable curry with selected spices & spinach	
MALAI MUTTER MUSHROOM	5.95
mushroom & fresh garden peas cooked in a creamy sauce	
PANEER MAKHANI	5.95
indian cottage cheese cooked in a creamy makhani sauce	
SAAG PANEER	5.95
spinach cooked with indian cottage cheese	
BHINDI BHAJI	5.95
fresh okra cooked with onion & Chef special spices	
ALOO GOBI	5.95
potato & Cauliflower cooked in onion & tomato Chef's special sauce	

MAIN DISHES - 10.95 SIDE DISHES - 6.95

SPECIAL TASTE SEA VIEW

SEA VIEW SPECIAL FISH CURRY (WHITE FISH)

white fish cooked goan style, tempered with mustard seeds, curry leaves & fresh coconut

KERELA LAMB CURRY

lamb curry is a variation of the dish in kerela cooked with coconut milk

RAJASTHANI LAAL MAAS

spicy lamb hails from rajasthan cooked with yoghurt & hot spices such as red chillies, coriander & whole masala

CHICKEN KOLHAPURI

chicken pieces cooked with garlic, ginger, tomatoes & a variety of different masalas to give that authentic taste

CHETTINAD CHICKEN

chicken cooked in peppers mix of spices & shallot onions

CHICKEN BAGLUNG

chicken curry enriched with royal texture cooked with brown onions yogurt, ginger, garlic & himalian spices

CHICKEN BEGUMBAHAR

tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek

BOMBAY BAKRA

lamb simmered until tender in an aromatic blend of spinach & mustard leaves

MINCE & TATTIES

scottish delight with an indian twist

LAMB DESI

soft & tender lamb cooked in a traditional home style sauce

GOAN KING PRAWN CURRY

king prawns cooked in traditional goan style, tempered with mustard seeds, curry leaves & fresh coconut

CHICKEN KATHMANDU

tikka of chicken simmered in a spice sauce with onions & pepper with hint of tomatoes

MURGH TAK A TAK

a potent fusion of delicately spiced juliennes of chicken, onions & peppers

COCONUT MURGH

chicken cooked in coconut milk & executed coconut

SALMON FISH (With Butter Sauce)

marinated salmon fish cooked in a clay oven served with buttery tomato sweet sauce.

CHOICE OF:

LAMB 13.50	KING PRAWN 14.95
CHICKEN 12.95	WHITE FISH 14.95

VENISON CURRY

tender venison cooked with exomatic Spices in Chef's special sauce.



If YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM A MEMBER OF STAFF AS SOME OF OUR DISHES MAY CONTAIN NUTS & BONES

TRADITIONAL CURRY

CHASHNI

an equisitely creamy sauce with a twist of sweet & sour

ROGAN JOSH

fusion of tomatoes, paprika & a host of spices

JALFREZI

chunks of onions, tomatoes & peppers tempered with mustard seeds

JALANDHRI

slightly spice sauce infused with ginger garlic, green chillies, peppers & finished with a flourish of coconut cream

MALAI DAR

spinach puree & green chilli paste simmered in a rich ginger & garlic tarka with a flourish of fresh cream

KORMA

classic mild & creamy

MADRAS

cooked in a traditional very hot & spicy curry with extra chillies

KARAHIBHOONA

simmered karahi style in a rich garam masala with an abundance of onions & chopped capsicums

TIKKAMASALA

flavoursome fusion of ginger, garlic, peppers & onions

SOUTH INDIAN GARLIC CHILLI

simmered in a rich garlic tarka with lashings if wicked