

Popadoms	£0.65
Spicy flavoured popadoms served with a variety of homemade sweet and sour pickles.	
Pickle Tray	£1.25
Specially created by our international chefs. All the chutneys and sauces are homemade and delicious.	
Chicken Plum	£3.50
Finest chicken pieces marinated in selaki herbs and spices, barbequed to perfection and served with a delicious tamarind and plum sauce.	
Tandoori Chicken	Half £3.99 Full £6.95
Chicken marinated in yoghurt with ginger, garlic and Indian spices cooked in clay oven served in sizzler with green salad and sauce.	
Lamb Chops	£6.95
Tender succulent Lamb chops marinated in a secret Mughlai recipe and char grilled over hot embers.	
Seekh Kebabs	£2.95
Minced Lamb mixed with ginger, onions, green chillies, fresh coriander and selected herbs and spices, formed around a metallic skewer cooked over barbecue charcoals, these kebabs are juicy and moist.	
King Prawns	£8.95
Marinated in olive oil and crushed cumin and coriander seeds, delicious and moist.	
Tandoori Mixed Grill	Small £5.95 Large £10.95
Chicken Imlee, Seekh Kebab, Lamb chops and Chicken drumsticks served with a garnish of salad.	
Tawa Fish (Pamphelt)	£6.95
A whole pamphelt with bones in crushed mustard seeds, dried red chillies, ginger, bay leaves, cardamom pods and fresh coriander feature in the dishes we present. The style is very much down to earth, with herbs and spices allowed to dominate each dish. whilst the chilli heatequates to a medium strength, the flavours herein are gastronomically explosive!	
Chicken Tikka 6 Piece	£3.99
Chicken Wings 6 Piece	£4.95
Chicken Or Lamb Shishlik	£5.50
Chicken Malai Tikka 6 Piece	£4.95
Lamb Sa Kebab 4 Piece	£3.95
Lamb Tikka 6 Piece	£5.95
Fish Tikka 4 Piece	£4.95
Tandoori King Prawns	£8.95

Tandoori Paneer Tikka	£6.50
Square chunks of homemade indian cheese marinated in yoghurt and seasoned with carom seeds. Cooked in the clay oven.	
Vegetable Samosa 2 Pieces	£2.95
Vegetable Pakora	£3.95
Fresh aubergine, cauliflower, sliced potatoes, mushrooms, onions, mixed with green chillies and herbs & spices. Dipped in a spicy batter & then deep fried. Served with lahori Chana & salad	
Onion Bhaji 2 pieces	£2.95
Sliced & fried onion in a crispy batter	
Chilli Paneer	£6.50
Pan fried chunks of homemade Indian cheese with onions and fresh capsicums. Spiced with garlic and green chillies and flavoured with fresh lemon.	
Paneer Pakora 4 Piece	£4.95
Square chunks of homemade indian cheese marinated in yoghurt and gram flour slowly deeped fried. Served with a variation of sauces.	
Vegetable Spring Rolls 2 Pieces	£2.95

KARAHI	
A cooking bowl cast from the Tandoori foundries of the Khyber Pass region of North West Pakistan. The dish is prepared over hot flames in a wok, with tomatoes, crushed pepper corns and cumin seeds, plus a generous helping of ginger, garlic and roughly chopped coriander leaves. Karahi's were Created to feed the ravenous warrior Pakhtun Tribes of the frontier regions	
Lamb	£7.95
Chicken	£7.95
King Prawn	£8.95
Minced Lamb	£7.95
Vegetable	£6.95
Chef Special Karahi	£8.95
A mouth watering combination of chicken, lamb, mushrooms and potatoes, cooked with Abhi Restaurant's special blend of herbs and spices and fresh coriander.	

HANDI	
A handmade clay pot made to the traditional Punjabi style dishes cooked inside the Handi are cooked over slow burning flames with yoghurt, tomatoes, onions and chefs specially prepared garam masala powder with crushed garlic. Garnished with chopped coriander and slivers of ginger.	

Lamb	£7.95
Chicken	£7.95

Chicken Jalfrezi	£7.95
Tender chicken fillet cooked with capsicum and onions in rich thick spicy sauce and eggs, Garnished with freshly grounded masala and coriander.	

Prawn Jalfrezi	£8.95
Prawns cooked with capsicum and onions in rich thick spicy sauce and eggs, Garnished with freshly grounded masala and coriander.	

Chicken Tikka Masala	£7.95
Everybody's favourite, chicken marinated in yoghurt with selected herbs and spices, barbecued over charcoals and the tossed inside a balti of garlic and ginger with selected herbs and spices.	

Korma	
Cooked with cream, coconut and almonds. A mild well loved dish with a succulent sauce.	

Chicken	£6.95
Lamb	£7.95
Prawn	£8.99

Chicken Makhani	£7.95
Juicy pieces of chicken breast, cooked with cream, honey and mild herbs and spices. A mild and sweet dish.	

Chicken & Spinach	£7.95
Juicy chicken pieces cooked with spinach leaf and fenugreek. This is a very popular dish both here in England and in the Punjab. This is a robust flavoured dish cooked with ginger and selected herbs & spices.	

Chicken/Lamb Dopiyaza	£7.95
Chicken or Lamb cooked with plenty of onion chef's special herbs and Indian spices.	

Chicken/Lamb Rogon Josh	£7.95
Cooked with medium spices, garnished with a thick sauce consisting of tomatoes, onions and fresh peppers.	

Chicken/Lamb Vindalo	£7.95
The "Vindaloo" style of cooking is of Goan origin - and is essentially a fiery-hot, made with either Chicken or Lamb. Garnished with chopped coriander.	

Bhuna	
A tomato base and lean skinless chicken breast or Lamb, make the curry lower in fat. Garnished with chopped coriander and silvers of ginger.	

Chicken	£7.95
Lamb	£7.95
Prawn	£8.99

Amritsar Chicken/Lamb on Bone	£9.95
Tender Chunks of Lamb and chicken served on bone, cooked with tomatoes, garlic, onions and chefs special spices and prepared in pure Butter (GHEE). Garnished with chopped coriander and silvers of ginger.	

Lamb Kofta	£8.95
Chefs selected cuts of lamb including chops, cooked with hand formed Kofta (meat balls), delicious kidneys and finest roundals of turnips and carrots -- cooked to an exclusive taste by our Master Chef.	

Black Pepper Lamb	£7.95
Tender lamb on the bone cooked with crushed black pepper and a small measure of hand crushed whole dried red chillies. (medium strength).	

Lamb Pasanda	£8.95
Finest lamb battered into tender fillets and then cooked with bajan spices and oodles of ripe Plum Tomatoes. The dish has a rouche appearance - rich and very tasty.	

Lamb & Potatoes	£7.95
Tender chunks of lamb, cooked with small new potatoes using yoghurt, tomatoes and garlic. Adding chef's special herbs and spices, which enhance the flavour of the dish. Potatoes are cooked soft and the lamb will melt in the mouth.	

Chicken Or Lamb Roll	£5.95
Gourmet slices of chicken fillet cooked slowly over open flame and gently seasoned with lemon juice in a wrap with salad and a delicious dressing, served with hand cut maris piper potato chips.	

Plain Rice	£2.95
-------------------	--------------

Pillau Rice	£3.95
Basmati rice cooked with fresh peas imbued with fresh ginger, garlic and cumin seeds.	

Biryani	£8.95
Rice Cooked together with boneless chicken, potato chunks and seasoned with herbs and spices including saffron. Served with a bowl of curry sauce.	

Hydrobad	Prawn
Lamb	Chicken
Vegetable	

Lemon Rice	£2.95
-------------------	--------------

Mushroom Rice	£3.45
----------------------	--------------

Egg Rice	£3.45
-----------------	--------------

Cashew Rice	£3.45
--------------------	--------------

Parantha: Aloo / Gobi / Paneer	£3.45
Parathas are whole-wheat Indian flatbread. Parathas can be made plain or stuffed with many different fillings.	

Lacha Parantha	£2.45
This style of paratha turns out crispy and with several layers. It is the perfect accompaniment for any thick-gravied dish.	

Tandoori Roti	£0.90
----------------------	--------------

Naan	£1.95
-------------	--------------

Keema Naan	£2.95
-------------------	--------------

Garlic Naan	£2.45
--------------------	--------------

Garlic & Coriander Naan	£2.45
------------------------------------	--------------

Kulcha hand formed naan with sesame seed	£1.95
---	--------------

Peshwari Naan	£2.45
----------------------	--------------

Chips	£1.75
--------------	--------------

Raita	£1.75
--------------	--------------

Paneer Bhurji	£5.95
Grated paneer cooked in tomatoes.	

Dum Aloo	£4.95
Spicy potatoes in a tangy tomato & coriander.	

Aloo Methi	£5.95
Potato & fresh methi cooked with spices.	

Vegetable Korma	£5.95
Vegetables in a mild & creamy coconut sauce.	

Bhindi Masala	£4.95
Okra or ladies fingers. cooked in a pan with lots of onions. This is a juicy traditional Punjabi vegetable with a unique taste.	

Sarson da Sagg	£6.95
Traditional Punjabi dish with fresh mustard leaves & spinach	

Aloo Gobhi	£5.95
Frets of cauliflower & potatoes cooked with tomatoes , onions & Indian herbs and spices.	

Chana Masala	£5.95
Chick peas cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.	

Tardka Dall	£4.95
Light lentils cooked with green chillies, garlic & cumin	

Palak Paneer	Main £6.95 Side dish £3.95
Spinach leaf and fenugreek cooked with paneer Asian cheese to create a truly tasty dish.	

Palak Aloo	Main £6.50 Side dish £3.50
Spinach leaf and fenugreek cooked with new potatoes, garnished with chopped green coriander.	

Vegetable Karahi	Main £6.50 Side dish £3.50
Fresh vegetables including capscums. Courgettes, aubergines. new potatoes and carrots. Ail fused together with herbs & spices.	

Mutter Mushrooms	Main £6.50 Side dish £3.50
Green peas and mushrooms cooked in a spicy sauce.	

Daal (of the day) Makhani	Main £6.50 Side dish £3.50
Lentils cooked in a spicy sauce with herbs	

Mutter Paneer	Main £6.95 Side dish £3.95
Peas and soft cheese in a mild sauce	

Gulab Jamun	£3.95
is among India's most popular desserts! This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in rose flavored sugar syrup	

Kulfi	£3.45
Mango, Pistachio & Almonds	

Rasmalai	£3.45
is dumplings made from cottage or ricotta cheese soaked in sweetened, thickened milk delicately flavored with cardamom. Serve it chilled and garnished with slivers of dried fruit.	

Gajrela	£2.95
Homemade gajrela made with carrots, milk, dry fruits and sugar	



◆ Contains Gluten/Nuts

All prices are inclusive of VAT at the current rate

	175ml	250ml	bottle
The Gourmet Chardonnay	£3.20	£4.35	£12.50
South Australia: <i>Zesty, citrusy fruit, refreshingly dry.</i>			
Cullinan View Chenin Blanc			£12.50
Robertson South Africa: <i>Light fresh and creamy peach flavour.</i>			
Pinot Grigio delle Venezie, San Floriano			£12.95
Italy: <i>Fresh dry apple and pear.</i>			
Riverstone Ridge Sauvignon Blanc			£16.00
Marlborough New Zealand: <i>Gooseberry, citrus and tropical fruit.</i>			

	175ml	250ml	bottle
The Gourmet Shiraz	£3.20	£4.35	£12.50
South Australia: <i>Blackberries, finishing fresh and light.</i>			
Rugged Ridge Merlot			£12.95
California USA: <i>Ripe black plums with notes of blueberry.</i>			
Monte Verde Cabernet Sauvignon			£12.95
Central Valley Chile: <i>Vibrant ripest blackcurrant.</i>			
Marqués de Morano Rioja Tinto			£14.95
Spain : <i>Lighter style with juicy ripe berries.</i>			

	175ml	250ml	bottle
Arium Tempranillo-Garnacha Rosado Albali	£3.00	£4.20	£11.95
Valdepeñas Spain: <i>Soft and fruity, notes of strawberry jam.</i>			
Rugged Ridge White Zinfandel	£3.20	£4.35	£12.50
California USA: <i>Medium-sweet with sweet raspberry and strawberry fruit.</i>			

		bottle
Duval-Leroy Brut		£36.00
France: <i>Fresh and modern, soft and rich.</i>		
Duval-Leroy Brut Rosé		£50.00
France: <i>Mouth-filling strawberry fruit.</i>		
Prosecco Extra Dry, Fantinel		£18.50
Italy: <i>Fresh, dry and fruity.</i>		
Codorníu Clásico 1872 Brut, Cava		£15.95
Spain : <i>Classic, dry and sparkling.</i>		

(ALL WINES SERVED BY THE GLASS ARE AVAILABLE IN 125ml)

Mumbai Runaway	£4.50
Peach Schnapps, Vodka, Orange Juice, Grenadine	
Hawda Beach	£4.50
Bacardi, Triple Sec, Lime, Cola	
The Goa	£5.00
Tequila, Rum, Triple Sec, Gin Topped with Cola	
Juhu Beach	£5.00
Sambuca, Cream de Menth, Tobasco Served with a Glass of Milk	
Aqsa Beach	£4.50
Amaretto, Cola and Lager	
Cheeky Vimto	£4.50
WKD Blue and Port	
Midnight Daze	£4.50
WKD Blue and a Black Sambuca	

Kingfisher	£2.49 per pint
Stella 5%	£2.49 per pint
Becks 4%	£2.50 per pint
Budweiser	£2.65 per pint

	25ml	50ml
Smirnoff Vodka	£1.90	£3.50
Absolute	£2.00	£3.70
SouthernComfort	£1.90	£3.50
Famous Grouse	£1.90	£3.50
Bombay Sphire	£2.10	£4.00
Lamb's Navy Rum	£1.90	£3.50
Bacardi Rum	£1.90	£3.50
Jack Daniels	£2.00	£3.70
Jamesons	£1.90	£3.50
Johnnie Walker Black Label	£2.00	£4.00
Courvoisier VS (Serve Hot)	£3.50	£4.50
Courvoisier VSOP (Serve Hot)	£4.50	£5.50
Mixer ie Lemonade, Cola	£0.50	£0.70
Baileys Irish Cream	£2.00	£3.70
Tia Maria	£2.00	£3.70
Captain Morgan Dark	£2.00	£3.70
Sailor Jerry	£2.00	£3.70
Disarano Amaretto	£2.00	£3.70
Sambuca Classic	£2.00	£3.70
Sambuca Black	£2.00	£3.70
Tequila	£2.00	£3.70
Archers Peach Schnapps	£2.00	£3.70
Martini DRY	£2.00	£3.70
Martini ROSSO	£2.00	£3.70

Kingfisher	£2.50
Corona	£2.60
WKD Blue	£2.60
Desperados	£2.50
Kopparberg Mixed Fruit Cider	£2.50
Kopparberg Pear	£2.50
Magners Original	£2.50
Smirnoff Ice	£2.50

J20 all flavours	£2.00
Tonic water	£1.80sml £2.30lrg
Fruit shoots all flavours	£1.50
Water still - small	£1.50
Water sparkling - small	£1.50
Water still - large	£4.50
Water sparkling - large	£4.50
Pepsi	£2.49
Pepsi Diet	£2.50
Lemonade	£2.49
J20	£3.00
Lasi	£1.49
Lasi Sweet Or Salt	£2.50
Mango Lasi	£2.99
Jug Of Mango Lasi	£4.50
Masala Tea	£2.00