



023 9282 2567 **023 9286 4004**

101 Palmerston Road | Southsea | PO5 3PS



FREE Home Delivery
on orders of £12 or over

Available for PO1 to PO5 areas

10% off collection orders over £10 when paid by cash

Takeaway opening times

Sunday to Thursday 5.00pm – 10.30pm

Friday & Saturday 5.00pm – 11.00pm

Tuesdays Closed

Starters

Poppadom (v)	£0.50
Spiced Poppadom (v)	£0.70
Chutneys (v)	£1.50
Mango chutney, onion salad and mint sauce	
Samosa (v)	£2.50
Crispy pastry stuffed with meat or vegetables	
Onion Bhajis (v)	£2.90
Shredded onion spiced and deep-fried until crispy	
Aloo Bora	£3.00
Spiced indian potato cakes in a coat of breadcrumbs	
Sheek Kebab	£3.50
Spicy minced lamb, skewered and grilled	
Chicken or Lamb Tikka	£3.50
Juicy pieces of chicken breast or prime lamb, marinated in tikka spices and grilled in the tandoor	
Tandoori Chicken (Quarter)	£3.50
Spring chicken marinated and grilled in the tandoor	
Chicken Chatt	£3.50
Diced chicken tikka cooked with chatt spices, cucumber, coriander, and lemon juice	
Tandoori Mix Kebab	£4.20
Chicken tikka, lamb tikka, and sheek kebab, grilled to perfection in the tandoor	
Jhinga Puri	£4.20
Tiger prawns coated in a sweet, sour and spicy sauce. Served on a thin pastry puri bread.	
King Prawn Butterfly	£4.90
Mildly spiced king prawn, coated in breadcrumbs	
Tandoori King Prawn	£4.90
Whole king prawn marinated in spices and herbs, grilled in the tandoor	
Dim Biran	£3.90
Traditional Bangladeshi egg omelette with onions, green chillies and fresh coriander	

The Tandoor

All dishes come with fresh salad and mint sauce

Spice Route Sizzler	£12.90
Trio feast of barbecued lamb chops, tandoori chicken (quarter) and a king prawn, served with grilled onions, red and green peppers	
Tandoori Mixed Grill	£9.50
A true meat feast from the tandoor oven, consisting of chicken tikka, lamb tikka, sheek kebab, and tandoori chicken	
Tandoori King Prawns	£11.90
Whole king prawns marinated in the chef's special blend of spices and grilled in the tandoor	
Tandoori Chicken (Half)	£6.90
Spring chicken marinated and grilled in the tandoor	
Chicken Tikka	£7.20
Succulent pieces of chicken breast marinated in lemon juice, yoghurt, and a blend of spices before being grilled in the tandoor	
Chicken Tikka Shashlik	£7.90
Succulent pieces of chicken breast, onions, peppers, and tomatoes are marinated, skewered, and grilled	
Lamb Tikka	£7.90
Succulent pieces of prime lamb is marinated in lemon juice, yoghurt, and a blend of spices before being grilled in the tandoor	
Lamb Tikka Shashlik	£8.50
Succulent pieces of prime lamb, onions, peppers, and tomatoes are marinated, skewered, and grilled	

Allergen Notices Many of our dishes contain gluten, crustaceans, fish, eggs, milk, mustard and nuts. If you suffer from a food allergy or intolerance, please ensure you inform a member of staff before placing your order. Fish dishes may contain bones.

(n) nuts (v) suitable for vegetarians (h) hot (vh) very hot

Seafood Selection

Drawing inspiration from the spice route's journey through the Bay of Bengal, we've recreated these dishes from the fisherman's culture, creating new textures & tastes

Prawn Mishti Khodu

£7.90

Sweet roasted butternut squash, deeply caramelised onions, and warming indian spices cooked in a Bhuna style with tender tiger prawns

Chicken Mishti Khodu £7.90

Jhinga Dhall Saag

£7.90

Succulent tiger prawns with spinach and lentils tempered with garlic, ginger, and a selection of traditional spices including cumin and turmeric

Goan Fish Curry (h)

£7.50

Tilapia fish cooked in a hot and spicy sauce with sun dried red chillies, ground coconut, and a hint of tamarind

Spice Route Specials

These are authentic dishes from the origin of the spice route, pulled straight out of the Indian sub-continent and lovingly recreated by our chefs

Keema Aloo

£7.90

A hearty minced meat and potato dish with special spices, garnished with spring onions and coriander

Shatkora Gusth

£8.90

Lamb, chicken, or beef cooked with Bangladeshi Shatkora lemon, giving it an aromatic lemon flavour

Kala Bhuna

£8.90

A Bangladeshi dry beef medium-hot dish, cooked with plenty of onions, ground coriander and cumin

Shatkora Dansak (h)

£8.90

Lamb, chicken tikka, or beef in a spicy, sweet, and sour lentil based sauce, with Bangladeshi wild lemon

Chicken Jhal Tikka (vh)

£7.50

A very hot dish cooked with sukna (sun dried) red chilli, bird's eye chilli and Bangladeshi naga

Chicken Tikka Tawa (n)

£7.50

Similar to the classic tikka masalla, this unique dish is encased in a thick, creamy, and slightly sweet balti sauce

Garlic Chilli Chicken (vh)

£7.90

A very hot dish with chunks of chicken, plenty of fresh green chillies, and caramelised garlic (**Lamb £8.20**)

Chicken Tamarinda (h)

£7.50

A sweet, sour, and hot dish. Chicken is infused in a tamarind sauce with green chillies and fresh coriander

Darjeeling Chicken (n)

£7.50

Cooked in chefs special spices with coconut, almond, fresh cream, and refreshing mint

The Classics

Chicken

£7.20

Chicken Tikka

£7.50

Lamb

£7.50

Lamb Tikka

£7.90

Mixed Vegetable (v)

£6.50

Paneer (v)

£6.90

Prawn

£7.20

Tiger Prawn

£7.50

King Prawn

£11.90

Saag

Spinach is seasoned and cooked with garlic and spice to extract its flavour. The meat, fish, or veg is then added and cooked till the flavours are fused together

Korma

Mild and creamy, cooked with gentle aromatic spices and sweetened with ground coconut

Pasanda (n)

Cooked in the tandoor then added to a mild, creamy almond sauce, topped with crushed nuts

Curry / Madras / Vindaloo

Traditional curry with a medium sauce. Madras has a hotter sauce, with fenugreek & lemon juice. Vindaloo is very hot

Balti Fare (n) may contain nuts

A variety of herbs and spices ground into a thick paste. Plenty of puréed onion, seasoning, and coriander are added to create a medium hot and spicy curry

Bhuna

Onions are caramelised and infused with a blend of spices. A rich creamy dish that is full of flavour

Jalfrezi (h)

Cooked with our special home-made chilli base, fresh ginger, garlic, hot bird's-eye chillies and red peppers

Dansak or Pathia (h)

A spicy lentil dish with a mix of spices and fresh lemon juice to give it a hot, sweet, and sour taste. Pathia is without lentils

Korai

A base of caramelised onion, garlic, and ginger in a tasty sauce of medium strength. Chunks of onion, green peppers and tomato are then added to the dish

Tikka Masala (n)

Marinated chicken cooked in the tandoori and then simmered in our creamy nutty masala sauce

Rogan Josh

A two-part dish cooked bhuna style and then added to a thick tomato based sauce which is gently spiced

Shalimar

Similar to the Rogan Josh, but the Shalimar has the addition of sliced mushrooms

Biryani Dishes

Basmati rice is stir fried with spices resulting in a rich aromatic dish. Served with a vegetable curry

King Prawn Biryani	£11.90
Tiger Prawn Biryani	£7.90
Prawn Biryani	£7.20
Chicken or Chicken Tikka	£7.50
Lamb or Lamb Tikka	£7.90
Beef Biryani	£7.90
Paneer Biryani (v)	£7.20
Vegetable Biryani (v)	£6.90

Side Dishes / Vegetarian Dishes

Side Dish - £3.50 Main Dish - £6.50

Bombay Aloo (v)

Potato cooked with onions and spices

Aloo Gobi (v)

Cauliflower cooked with potato, onions, and spices

Cauliflower Baazi (v)

Cauliflower cooked with onions and spices

Saag Aloo (v)

Spinach cooked with potato and spices

Saag Baazi (v)

Spinach cooked with garlic, onions, and subtle spices

Saag Paneer (v)

Spinach cooked with Indian cheese and subtle spices

Chana Paneer (v)

Chickpeas cooked with cottage cheese and subtle spices

Jhal Mishti Kodu (v) (h)

Roasted butternut squash with onions, garlic, and fresh green chillies

Mushroom Baazi (v)

Mushrooms cooked with onions and spices

Bindi Baazi (v)

Fresh okra cooked with onions, herbs, and spices

Tarka Dhall (v)

Red lentils simmered with roasted garlic and coriander

Indian Breads

Naan	£2.50
Garlic Naan (v)	£2.80
Keema Naan	£2.90
Filled with spicy minced meat	
Chilli Naan (v) (h)	£2.80
With fresh green chillies	
Peshawari Naan (v) (n)	£2.80
With ground almond, coconut, mango, and raisins	
Paratha (v)	£2.20
Chapati (v)	£1.60

Rice

Fried Rice (v)	£2.90
Choice of Onion, Lemon, Garlic, Mushroom, or Egg fried rice	

Biran Bhath (v) (h)	£2.90
Fried rice with onions, green chillies, and coriander	

Special Fried Rice (v)	£2.90
Fried rice with onions, mixed vegetables, and egg	

Keema Rice	£2.90
Fried rice with spicy minced lamb	

Pilau Rice (v)	£2.50
-----------------------	-------

Boiled Basmati Rice (v)	£2.20
--------------------------------	-------

Extras

Chips	£2.00
--------------	-------

Kids Nuggets & Chips	£2.50
---------------------------------	-------

Raita (Plain / Cucumber / Onion)	£2.00
-----------------------------------------	-------

Can of Drink (Coke / Diet Coke)	£1.00
----------------------------------------	-------

Bottle of Drink (1.5L)	£2.50
-------------------------------	-------

Set Meal Special £19.00

Any 2 Classic Curries (Excluding King Prawn)

2 Poppadoms (v)

1 Pilau Rice (v)

1 Naan (v)

2 Cans of Drink

Not valid in conjunction with any other offers