Popadoms

Plain or Spicy Popadom £1.00
Chutney tray £2.00
Single Chutney £0.75
(mango, mint, red onions, hot sauce)
Indian Pickle £1.00
(lime)

VEGAN Vegan Available

FREE GLUTEN Gluten Free Available

Vegetarian Starters

Onion Bhaji (2pc) £4.49
Crispy spiced onion fritters, golden-fried and served with chutney. A classic, flavour-packed starter

Vegetable Samosa (3pc) £4.49
Vegetables with selected spices & stuffed in a flakey golden pastry

Punjabi Samosa (2pc) £4.99
Crispy fried pastry stuffed with fragrant potatoes & fresh green peas

Aloo Tikki (3pc) £4.99
Spiced potato patties, shallow-fried until crisp. A hearty, flavourful street food favourite

Hara Bara Kebab (3pc) £4.99
Mixed veg & potatoes coated with bread crums

Kaju Roll (3pc) £4.99
Green patties use spinach, green peas, and potatoes, spices and herbs

Samosa Chaat £5.99
Crispy crushed samosa topped with spiced chickpeas, yogurt, chutneys, and fresh herbs.

Paneer Tikka £5.99
Chunks of Indian cottage cheese marinated in yoghurt & herbs, cooked in tandoori

Veg Manchurian (hot) £6.99
An Indo-Chinese favourite, vegetable balls tossed in bell peppers, with sweet & sour sauce

Garlic Chilli Paneer £6.99
Cottage cheese cooked in a hot sauce, with small chunks of onions, peppers & green chillies

Masala Fries hot / Mild / Medium £4.99
Tossed in our Chef's special masala

Paneer Chat Puri £6.99
Cottage cheese with onions, tamotoes and chef special spices wraped in puri

Masala Mogo £5.99
Garlic Chilli Mogo £6.99
Pani Puri £4.99
Round fried hollow crispy puri & filled with mixture of tamarind chutney, chilli, chat masala, potato onions & chickpeas

Vegetarian Platters

Veg Platter for 1 £6.99
Onion bhaji, Kaju roll & Aloo tikki

Veg Platter for 2 £12.99
Onion bhaji, Kaju roll & Aloo tikki

Crispy Bhajia for 2 £7.99
Potato or mix

Crispy Bhajia for 4 £14.99
Potato or mix

Seafood Starters

Tandoori Salmon Tikka £10.99
Fresh salmon marinated & cooked in tandoor

King Prawn Tandoori £9.99
Marinated with ginger, garlic, yogurt & Indian spice

Pan-Fried Sea Bass £9.99
Marinated in lemon juice, ginger & garlic, coated & pan fried with tamarind sauce, grilled in olive oil

Scallops £11.99
Seasoned with salt & pepper, then grilled in olive oil

Prawn Puree £6.99
Small prawns cooked with onions & tomatoes, served in puree

Fish Pakora £5.99
Pieces of fish coated in gram flour & spices

Fish Tikka £5.99
Fish pieces marinated with delicate spices then gently barbequed

Prawn Cocktail £6.99

Garlic Chilli King Prawn (hot) £10.99
Chef's special recipe

We take food allergies seriously. Please notify your server of any allergies or intolerances before ordering. For specific ingredient information on any menu item, please ask to speak with a manager, who will provide you with accurate details

While every effort is made to minimize allergen exposure, we cannot guarantee that our food is completely free from allergens. Consumption is at the guest's own discretion and risk

Gluten · Crustaceans · Eggs · Fish · Peanuts · Soybeans · Propolis · Corn · Milk · Nuts · Celery · Mustard · Seasame · Sulphites · Lupin · Molluscs

Chicken Starters

Chicken Tikka £ 5.99
Cubes of chicken marinated in Indian spices & cooked in tandoor

Chicken Pakora £5.99
Pieces of chicken tikka cooked in spicy batter & deep fried

Garlic Chicken Chilli (hot) £6.99
Small cubes of Chicken tikka cooked in a hot sauce with peppers, onions & green chillies

Indo Chinese Hot Wings £5.99
Chicken wings with fusion Indian-Chinese twist

Chicken Chaat Puree £6.99
Diced Chicken tikka mixed with onion, tomatoes & chaat masala, wrapped in puree

Chicken Seekh Kebab £5.99
Minced chicken, chopped ginger, garlic & coriander, marinated in Indian spices & cooked in tandoor

Tandoori Chicken £6.99
On the bone, coated in tandoor spices

Meat Starters

Meat Samosa £4.99
Keema stuffed in flakey gold pastry

Tandoori Lamb Chops (3pc) £9.99
Cooked with ginger, garlic & coriander

Lamb Seekh Kebab £6.99
Minced lamb, chopped ginger, garlic & coriander, marinated in Indian spices & cooked in tandoor

Shami Kebab £6.99
Tender minced meat patties blended with lentils and spices, pan-fried for a rich, savoury bite.

Tandoori Lamb Tikka £6.99
Tender cubes of lamb marinated in spices

Set Starter A (for 2) £12.99
Chicken tikka, meat samosa, onion bhaji & Lamb seekh kebab

Tandoori Mix for 1 £7.99
Chicken tikka, Lamb seekh kebab & lamb chops

Tandoori Mix for 2 £14.99
Chicken tikka, Lamb seekh kebab & lamb chops

Tandoori Mains / Shashliks

All Tandoori Main dishes are cooked and served on sizzling platter accompanied with medium strength curry sauce

Paneer Shashlik £12.99
Grilled Indian cheese cubes marinated in spices, served with tomatoes, onions & peppers

Chicken Shashlik £ 12.99
Chicken tikka pieces marinated in spices, served with tomatoes, onions & peppers

Lamb Shashlik £15.99
Lamb tikka pieces marinated in spices, served with tomatoes, onions & peppers

Fish Shashlik £12.99
Bite-sized fish chunks marinated in citrus, herbs, and spices, then grilled or pan-seared

King Prawn Shashlik £15.99
King Prawns marinated in spices, served with tomatoes, onions & peppers

Mixed Shashlik £15.99
Lamb tikka & Chicken tikka pieces marinated in spices, served with tomatoes, onions & peppers

Tandoori Chicken £11.99
1 piece breast, 1 piece leg coated in tandoor spices

Chicken Tikka Main £12.99
Cubes of chicken tikka marinated in Indian spices & cooked in tandoor served with onions

Salmon Tikka Ajwaini £16.99
Fresh salmon pieces marinated in a mixture of ginger, garlic, lemon juice, yoghurt & carom seeds

Rama Special Platter £18.99
Lamb chop, king prawn, chicken tikka, lamb seekh kebab & salmon

Tandoori Khazana (mix grill) £16.99
Lamb chop, chicken tikka, lamb seekh kebab & king prawn

Samundar ka Khazana £18.99
Sea food platter with Salmon, Scallop, Crab claw & King Praws cooked in the tandoor

Lamb Chops Main (5pc) £18.99
Marinated lamb chops served on a bed of onions



Chicken Special Dishes

Chicken Chettinand (hot) £11.99
Chicken, coconut, black pepper & curry leaves cooked with South Indian spices

Chicken Hara Pyaz (med) £11.99
Chopped onions, tomatoes & spring onions, with ginger, garlic & curry powder

Dhaniya Chicken (med/hot) £11.99
Fresh coriander leaves & green chilli paste, cooked with fried onions

Naga Chicken (hot) £11.99
Chicken curry cooked with naga chilli

Mirch Murgh (hot) £11.99
Fresh green chilli chopped with onions, ginger & garlic

Butter Chicken (med) £11.99
Boneless tandoori chicken cooked with onion, tamatoes, butter & cream

Methi Chicken (med/hot) £11.99
A hearty spicy curry with a flavour of fenugreek leaves

Chef's Signature Chicken Dishes

Karahi Chicken (hot) £12.99
Diced onions, peppers, green chillies & garlic, flavoured with karahi spices

Akbari Chicken (mild) £12.99
Almonds, yoghurt, coriander & chef's spices

Tawa Chicken (hot) £12.99
Chopped onion, tomatoes, garlic, ginger, green chilli & peppers with chef's special spices

Duck Chilli (hot) £12.99
Duck breast cooked with pepper, chilli, onion & coriander

Chicken Hawa Mahal (hot) £12.99
Chopped onions & ginger cooked in tomato curry topped with an omelette

Murg Begum Bahar (hot) £12.99
Chicken supreme cooked in Chef's special spices

Lamb Special Dishes

Keema Mutter (medium) £12.99
Minced lamb & fresh green peas, tossed with onions, garlic, ginger & chillies

Gosht Kaali Mirch (hot) £12.99
Lamb curry cooked with black pepper

Naga Lamb (hot) £12.99
Lamb curry cooked with naga chilli

Pudina Gosht (medium) £12.99
Cooked with onions, tomatoes, mint & coriander

Gosht Hara Pyaz (medium) £12.99
Chopped onions, tomatoes & spring onions, with ginger, garlic & curry powder

Bengal Lamb (medium) £12.99
An authentic Bengali dish with dry fried lamb cooked with whole spices & egg

Chef's Signature Lamb Dishes

Karahi Lamb (hot) £13.99
Diced onions, peppers, green chillies & garlic, flavoured with spices

Rama Lamb Shank (hot) £16.99
Lamb shank marinated overnight, cooked with onions, tomatoes, chilli, coriander & chef's spices

Lamb Chop Masala (hot) £18.99
Lamb chops cooked with onions & tomatoes

Tawa Lamb (hot) £13.99
Chopped onion, tomatoes, garlic, ginger, green chilli & peppers with chef's special spices

Akbari Gosht (med) £13.99
Almonds, yoghurt, corriander & chef's spices

Dalcha Gosht (med) £13.99
Lamb cooked with chana daal and delicate Indian spices

Seafood Special Dishes

Fish Masala Curry (med/hot) £13.99
Cooked with onions, tomatoes, ginger, garlic & green chilli

Maacher Jhol (med/hot) £13.99
Traditional Bangali fish curry

Jhinga Mirchi (hot) £13.99
King prawns cooked with slices of onions, peppers, green chilli & chilli sauce

Chef's Signature Seafood Dishes

King Prawn Malai Curry (med) £15.99
This prawn curry is sour, sweet & tangy, with mustard seeds, curry leaves & fresh coconut cream

Goan Fish Curry £15.99
Coconut based curry cooked with curry leaves, mustard seeds and Chef's special spice mix

Vegetarian Dishes

Side: 6.99 **Main: 9.99**

Mili Juli Sabzi (medium)
Mixed vegetables, paneer & spinach cooked in a tomato, onion & cream sauce

Aloo Palak (medium)
Potatoes & spinach, flavoured with garlic & cumin

Chana Masala (hot)
Chickpeas cooked in traditional Punjabi spices

Bhindi Masala (med/hot)
Lady fingers cooked in tomato gravy

Rajma Masala (hot)
Kidney beans cooked in a spicy onion & tomato masala until the beans are soft & flavoured

Paneer Karahi (hot)
Diced onions, peppers, green chillies & garlic, flavoured with spices cooked in karahi

Malai Kofta Curry (mild)
Cashews mixed with potatoes formed into balls & cooked in a medium gravy



Bhaingan Bharta (medium)
Oven baked aubergines sauted with onion, tomatoes & coriander

Methi Corn Malai (mild)
Crushed fresh fenugreek leaves with sweetcorn & cashews to make a creamy dish

Bombay Potatoes (med/hot)
Popular streete food in Bombay, baby potatoes cooked in Indian spices & fennel seeds

Mushroom Bhaji (medium)
Sliced fresh mushrooms cooked with onions & tomatoes

Mutter Paneer (med/hot)
Cottage cheese cooked with peas, seasoned with garlic, garam masala & other spices

Palak Paneer (med/hot)
Cottage cheese cooked with chopped spinach, seasoned with garlic & special spices

Tarka Daal (med/hot)
Yellow dried split peas cooked & mixed together with tomatoes, ginger & plenty of garlic

Daal Makhani (med/hot)
Popular dish from Punjab, made with black lentils, dried split peas, butter & cream

Chef's Signature Vegetable Dishes

Paneer Butter Masala (medium) **£10.99**
Tandoori spiced paneer cooked in chef's special spice curry

Tawa Veg (hot) **£10.99**
Chopped onion, tomatoes, garlic, ginger & fresh green chilli & peppers, with Chef's special spices

Veg Kolhapuri (hot) **£10.99**
A dish from the city of Kolhapur in Maharashtra, India consisting of mixed vegetables in a thick, spiced gravy

Chilli Paneer Main (Dry or Saucy) (hot) **£12.99**
A dish from the city of Kolhapur in Maharashtra, India consisting of mixed vegetables in a thick, spiced gravy

Paneer Bhurji (hot) **£11.99**
Grated paneer (Indian cottage cheese) stir-fried with onions, tomatoes, and spices



Biryani

Served with medium strength curry sauce

Chicken Biryani £12.99
Chicken with basmati rice, topped with an omelette

Lamb Biryani £14.99
Lamb, fresh mint & yoghurt, flavoured with saffron

King Prawn Biryani £15.99
Basmati rice cooked with king prawns & special spices

Vegetable (Dum) Biryani £10.99
Seasonal vegetables cooked in saffron-flavoured basmati rice

Mix Biryani £15.99
Chicken, lamb, mushroom & prawns cooked with chef's special spices

Chef's Special Biryani £16.99
Lamb tikka, chicken tikka & king prawn cooked with saffron spice & topped with an omelette

Rama Special Biryani £14.99
Chicken tikka stir fried with rice in a tandoori style with chick peas, roasted garlic & tomato sauce

Indian Breads

Tandoori Roti £2.99
Classic Indian bread, made of wheat flour, baked in tandoor oven

Rumali Roti £3.99
Punjabi bread thin & soft like a hankerchief

Naan £3.49
Leavened bread made with self raising flour

Peshwari Naan £4.49
Coconut, almond powder & dried raisins are mixed with cream are added & baked in the tandoor oven

Garlic Naan £3.99
Garnished with Garlic

Garlic & Corriander Naan £3.99
Garnished with Garlic & Corriander

Garlic & Cheese Naan £4.49
Stuffed with Garlic and Cheese

Cheese Naan £3.99
Stuffed with cheese

Keema Naan £4.49
Stuffed with lamb mince

Chilli Naan £3.99
Garnished with Chilli

Plain Paratha (Laccha) £3.79
North Indian & Punjabi layered flatbread

Aloo Paratha £3.99
Stuffed with mashed potato & shallow fried

Chapatti £2.49
Thinly rolled bread made from wheat flour

Garlic Chapatti £2.79
Thinly rolled bread made from wheat flour & Garlic

Gluten Free Naan £3.99
(1 day notice required)

Sundaries

Boiled Rice £3.49
Fluffy basmati rice

Pilau Rice £3.99
Basmati rice flavoured with onion, mace, cumin seeds & bay leaves

Veg Pilau Rice £3.99
Mixed vegetables cooked with pilau rice

Egg Fried Rice £3.99
Rice tossed in egg, onions & coriander

Jeera Rice £3.99
Fluffy rice, toasted cumin seeds & ghee

Mushroom Rice £3.99
Fresh slices of mushroom with onions

Onion Rice £3.99
Fresh onions tossed with rice

Chilli Rice £3.99
Fresh chillies tossed with rice

Garlic Rice £3.99
Fresh garlic tossed with rice

Green Peas Rice £3.99
Fresh green peas tossed with rice

Keema Rice £3.99
Minced Lamb cooked with Basmati rice

Accompaniments

Raita £3.99
Onions, tomatoes & cucumber in yoghurt

Olive Salad £3.99
Olives & salad tossed in a balsamic olive oil dressing

Green Salad £3.79

Fried Chilli & Onions £1.99

Chips £3.49

English Menu

Kids Chicken Tikka Masala £7.99
Served with rice or chips

Pan Fried Chicken £8.99
Served with Chips

Chicken Strips & Chips £7.99

Chicken Nuggets & Chips £7.99

Fish Fingers & Chips £7.99

Omelette & Chips £8.99
Served with one of the following fillings
Plain / Chicken / Mushroom / Cheese

Although we take great care to remove all bones from our dishes, please be aware that some may still be present.

Traditional Mains

Chicken £9.99 Chicken tikka £10.99	Lamb £11.99 Lamb tikka £12.99	Prawn £11.99 King Prawn £14.99	Paneer £9.99 Vegetable £8.99	Mixed Chicken & Lamb £13.99 Mixed Tikka £15.99

Masala (Mild)
Delicious blend of fresh cream & coconut made into a rich but mild sweet dish

Korma (Mild)
Mild spices with a blend of coconut flake in a rich creamy sauce

Bhuna (Medium)
A tradtionally cooked dish, fried with onions to give a rich intence flavour

Jalfrezi (Hot)
Onion & peppers cooked with tomato gravey & green chillies

Madras (Hot)
Black pepper, coriander seeds, coconut paste & dried red chillies cooked with Indian spice

Rogan Josh (Medium)
Onions & ginger garlic paste cooked with fresh tomatoes, tumeric powder, chilli powder & kasturi methi

Pasanda (Mild)
Almonds & yoghurt flavoured with green cardomom

Pathia (Medium/hot)
A sweet & sour curry

Balti (Medium)
Chillies, vinegar, coriander, cumin & tumeric powder ground

Dupiaza (Medium)
A mildly spiced curry cooked with onions added at two stages for rich flavor and subtle sweetness

Vindaloo (Hot)
With spicy red chilli & crushed black pepper

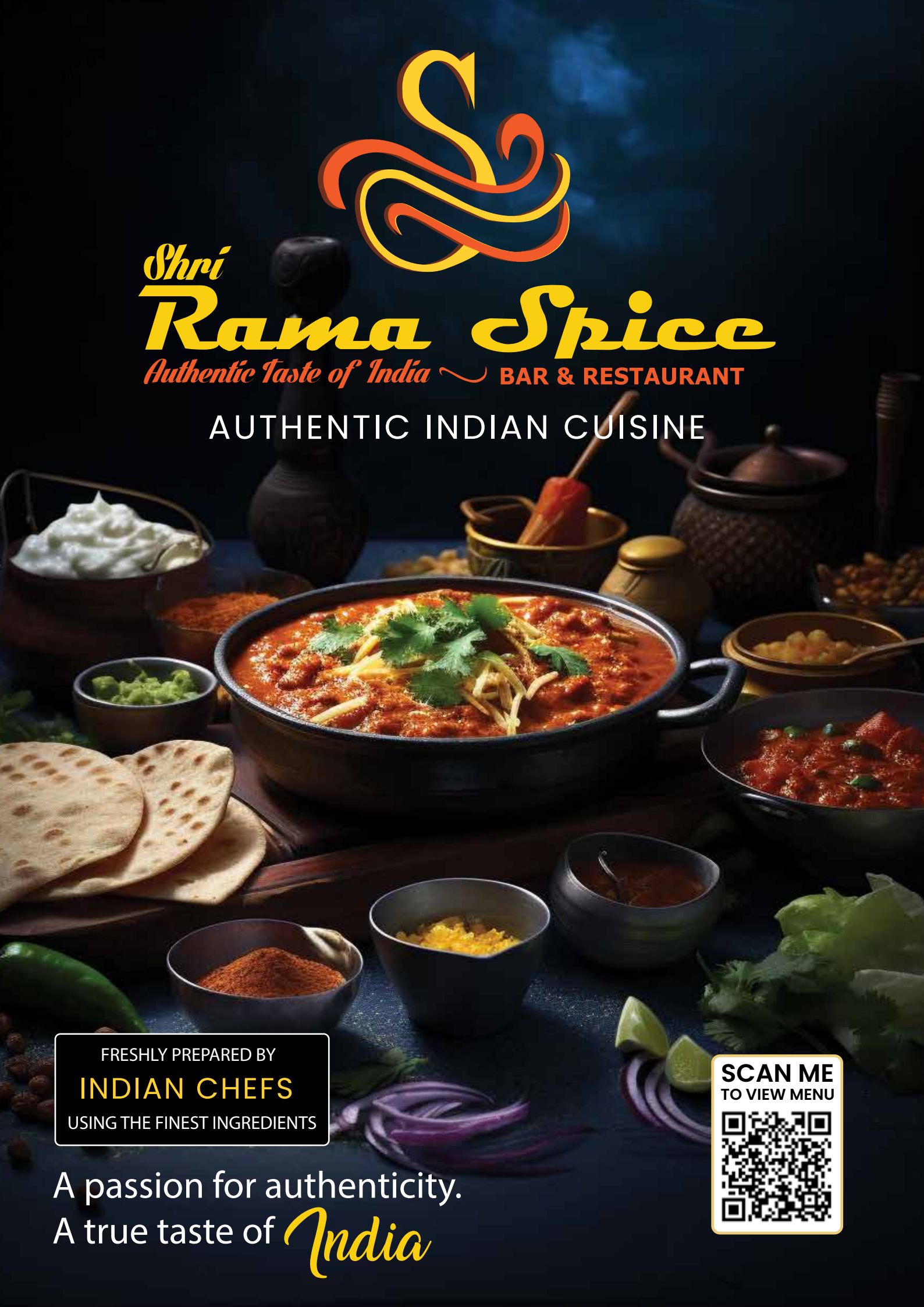
Peshwari (Mild)
Yoghurt, cashews, almonds & cream, with a hint of chef's spice

Sambar (Medium)
A lentil-based vegetable stew or chowder, cooked with dal and tamarind broth. Popular in South Indian and Sri Lankan cuisine

Saag (Medium)
Spinach lightly spiced with onions tomatoes & herbs

Dansak (Medium)
Sweet & Sour dish with lentils & pineapple

Shri Rajdeep Spice
Authentic Taste of India TAKEAWAY & RESTAURANT


Shri
Rama Spice
Authentic Taste of India
BAR & RESTAURANT
AUTHENTIC INDIAN CUISINE
FRESHLY PREPARED BY
INDIAN CHEFS
USING THE FINEST INGREDIENTS
SCAN ME
TO VIEW MENU
A passion for authenticity.
A true taste of India