

STARTER

01. **TRIO CHICKEN TIKKA** *M,D* £9.95
Combination of our classic chicken tikka, lime and coriander tikka and malai tikka
02. **VENISON SEEKH KEBAB** *M,D* £9.95
Shredded venison meat marinated in Nepalese spices & served with mint chutney
03. **SADEKO DUCK** £9.95
Shredded duck tossed with mustard oil, fresh herbs, chilli and spices, full of flavour and served cold.
04. **SMOKY LAMB CHOPS** *D,M* £11.95
Best end baby lamb chops, smoked garlic yoghurt
05. **BEETROOT BOMBOM** £8.95
Fennel spiced and crispy tapioca coating, homemade green apple chutney
06. **DELHI WALI CHAAT** *D,G* £8.95
Traditional Street food medley of sweet potatoes, chickpeas, tamarind & sweet tangy yoghurt
07. **ONION & KALE BHAJI** *E* £8.95
Nation's favourite onion & kale fritters with tamarind chutney
08. **PUNJABI SAMOSA** *E* £8.95
Spiced potato and garden pea filling, tamarind chutney
09. **VEGAN CHILLI MOMO** *G,S* £9.95
Nepalese vegetable dumplings, delicately wok-tossed with garlic, chilli, and peppers
10. **ACHARI PANEER TIKKA** *D,M* £9.95
Pickle-spiced homemade cottage cheese served with mint sauce
11. **CHICKEN OR VEG MOMO** *G,S* £9.95
Traditional Nepalese dumplings stuffed with seasoned chicken or veg and served with homemade chutney
12. **DRUNKEN PRAWN** *G,S* £11.95
King prawns sauteed with ginger, garlic, green chilli, peppers, onions, soy sauce and spring onion and splash of brandy
13. **CRAB CAKE** *D, C, G, F* £11.95
Low griddled pure crab meat, ginger, lime, green chillies, black pepper served with homemade mango salsa.

DELICACY OF NEPAL

14. **JIMBU CHICKEN** *(Signature Dish)* £14.95
Chicken breast cooked in typical Nepalese style with Himalayan spices (Jimbu) served medium spicy
15. **LAMB BHUTUWA** £15.95
Lamb cooked with Nepalese herbs and tomato and onion gravy with spring onion
16. **MUM'S CHICKEN CURRY** *(Signature Dish)* £14.95
A traditional home made Nepalese chicken curry filled with mum's love and warmth
17. **LASUNI KUKHURA KHURSANI** *(BROT)* £14.95
Tender pieces of chicken cooked with garlic, green chilli, diced onion and peppers
18. **NAGA DUCK MASALA** *D* £16.95
Tender duck in a rich masala with fiery naga chilli, balanced with a touch of honey
19. **MASU FARSI** £15.95
Tender lamb cooked with sweet pumpkin in savoury, flavourful Nepalese spices

PANAS TANDOOR

20. **PANAS GRILL PLATTER** *D,C,M (Signature Dish)* £19.95
Malai Tikka, Lime and Coriander Tikka, Doctor Chicken tikka, sheek kebab, lamb chops and King Prawns.
21. **LIME & CORIANDER TIKKA** *M,D* £14.95
Char-grilled boneless pieces of chicken marinated in lime, coriander, and yoghurt, light, aromatic, and delicately smoky.
22. **DOCTOR CHICKEN TIKKA** *(M,D)* £14.95
Boneless pieces of chicken marinated in yoghurt, Indian spices & grilled in the tandoori clay oven

23. **TANDOORI KING PRAWN** *M,D,C* £18.95
Grilled tiger prawn marinated with special tandoori spices and served with mint chutney
24. **MALAI TIKKA** *M,D (Signature Dish)* £14.95
Creamy yogurt marinated boneless chicken, mild and gently grilled.
25. **TANDOORI SALMON** £17.95
Fresh salmon fillet marinated in yogurt, citrus, and delicate spices, then chargrilled in the tandoor, lightly smoky, tender, and elegantly balanced.

MAIN COURSE

26. **HARIYALI CHICKEN** *D* £14.95
Lime and coriander tikka cooked in hariyali sauce (mint, coriander and curry leaf), and finished with cream.
27. **KERALA CHICKEN CURRY** *D,M* £14.95
Black pepper, South Indian coconut masala
28. **CHICKEN TIKKA MASALA** *D (Signature Dish)* £14.95
Creamy tomato, fenugreek, mace
29. **CHICKEN KORMA** *(Signature Dish)* £14.95
Chicken Breast cooked in velvety coconut sauce.
30. **KASHMIRI LAMB ROGAN JOSH** £15.95
Diced lamb cooked with black cardamom, ratan jot.
31. **CODFISH CURRY** *F,M,G* £18.95
Marinated cod fillet cooked in a rich coconut cream sauce, infused with aromatic spices and finished with a tempering of cumin, mustard seeds, and curry leaves
32. **FISH CURRY** *F,M,D* £19.95
Tandoori salmon cooked in coastal rich spices blend with coconut sauce
33. **CHICKEN JAILASMAR** *D* £14.95
Tender chicken cooked in a rich, aromatic rajasthani yogurt based gravy, aromatic, earthy and gently spiced (creamy and hot).
34. **KEEMA MUTTER** £15.95
Venison minced meat with peas in a rich, aromatic gravy, hearty and flavourful
35. **SAG GHOST** £15.95
Tender lamb cooked with spiced spinach, rich, earthy, and comforting.

BIRYANI

- Classical mogul style layers of chicken or lamb or vegetable & aromatic rice, steamed in sealed pot served with beetroot raittha.
36. **VEG BIRYANI** *D* £16.95
37. **CHICKEN BIRYANI** *D* £17.95
38. **LAMB BIRYANI** *D* £18.95

VEGETARIAN MAIN DISHES

39. **MBE SIGNATURE VEGETABLES** *V,D (Signature Dish)* £13.95
Sautered asparagus, oyster mushrooms, paneer & garlic cooked in homestyle onion & tomatoes
40. **BEETROOT KOFTA** *D* £13.95
Beetroot dumplings in a spiced, creamy gravy.
41. **KADAI PANEER** *D* £13.95
Cottage cheese stir fried with peppers, onions, and garlic in a tangy tomato base.
42. **JOGI TARKARI** £12.95
Mixed vegetables cooked with aromatic Nepalese spices.
43. **PANEER TIKKA LABABDAR** *V,D* £13.95
Cottage cheese in a creamy tomato sauce with delicate spices
44. **DAL MAKHANI** *V,D* £12.95
Slow cooked creamy black lentils, spiced with Himalayan spices
45. **NEPALI PUMPKIN CURRY** *M (Signature Dish)* £12.95
Slow-cooked pumpkin cooked in Nepali spices and herbs

VEGETARIAN SIDE DISHES

46. **SAG ALOO / PANEER** *D* £8.95
Garlicky spinach with paneer or potatoes
47. **CORN SAAG** *D,V (Signature Dish)* £9.95
Spinach and sweetcorn sauteed with red chillies & garlic
48. **CHANA MASALA** £8.95
Amritsari style chickpea, warm spices
49. **GREEN BEAN FOOGATH** *V* £8.95
Green beans stir-fried with mustard seeds, curry leaves and coconut
50. **AMILO PIRO BRINJAL** *(Signature Dish)* £8.95
Aubergine cooked with tamarind, tomato, and onion
51. **BOMBAY ALOO** £7.95
New baby potatoes, curry leaves with tomato onion masala
52. **TARKA DAL** £7.95
Yellow lentils tempered with garlic and whole red chilli
53. **PANCH PHORAN BHINDI** *M (Signature Dish)* £8.95
Fresh okra stir-fried and tossed in a fragrant blend of Indian Spices.

ALL VEGETABLE DISHES (EXCEPT PANEER & RAITTA) CAN BE MADE VEGAN UPON REQUEST

RICE

54. **PULAO RICE** £5.25
55. **STEAM RICE** £4.95
56. **MUSHROOM RICE** £5.95
57. **EGG FRIED RICE** £5.95
58. **COCONUT RICE** £5.25
59. **LEMON RICE** £5.55

HOME MADE BREAD

60. **PLAIN NAAN** *D,E,G* £4.95
61. **GARLIC & ONION NAAN** *D,E,G* £4.95
62. **PESHWARI NAAN** *D,E,G* £5.25
63. **MULTI GRAIN TANDOORI ROTI** *G* £4.25
64. **CHEESE NAAN** *E,G,D* £5.50
65. **VENISON KHEEMA NAAN** *D,E,G* £5.95
66. **LACCHA PARATHA** £5.25

POPPADUMS & CHUTNEYS

67. **POPPADUM** £1.00
68. **MANGO CHUTNEY** £1.00
69. **CARROT PICKLE** *M* £1.00
70. **MIXED PICKLE** £1.00
71. **PINEAPPLE CHUTNEY** £1.00
72. **MIXED BERRY CHUTNEY** £1.00
73. **BOONDI RAITA** *D* £3.95

ALLERGIES & INTOLERANCES



Some of our dishes may contain the above Allergens. Please inform a member of staff if you suffer from any food allergies before you place your order. We will try our best to accommodate your needs. Thank you.