Indian Cuisine with Kenyan Roots

Something to Share Our dishes are freshly prepared and will be served at different times

Mother Earth	Vegetarian
Crispy Bhindi Deep fried battered spiced okra.	6.65
Paneer Tikka 6 pcs Spiced Indian cottage cheese cooked in a tandoo	6.65 or.
Paneer Tikka Special Diced tandoori paneer tikka pieces sautéed in an sauce .	8.25 indo-chinese
Crispy Bhajia Sliced potatoes, battered with spices.	6.65
Peri Peri Chips Crispy potato chips coated in our own peri spice	4.35 mix.
Garlic Mogo Our famous spiced casava chips tossed in a specigarlic paste.	6.95
Chilli Paneer Indian cottage cheese, pan fried with an Indo - Ch	8.25 ninese sauce.
Veg Samosa 2 pcs Indian pastry filled with spiced mixed vegetables.	2.95
Jalepenos 5 pcs Breadcrumed jalapeño peppers filled with cream	5.65 cheese.
Chilli Garlic Mushrooms Button mushrooms sauteed in an Indo - Chinese	6.95 sauce.
Harabhara Kebab 5 pcs Deep fried mushy peas.	4.95
Petis 3 pcs Deep fried spiced potato and pea filling.	4.65
Kachori 3 pcs Indian pastry filled with spiced peas.	4.65
Mogo Boiled or fried casava served plain or with salt and	5.95 d chili powder
Mari Mogo Casava tossed in onions and black pepper	6.95

Hand Food	
Veg Burger Served with Peri Chips Veggie Patty, Panner Tikka, Kachumber and topped with Garlic Chilli Mayo sauce.	11.45
Lamb Burger Served with Peri Chips Lamb Patty and Kachumber.	11.45
Chicken Burger Served with Peri Chips Tandoori Chicken Breast, Kachumber and topped with Mayo sauce.	11.45 Garlic Chilli
Rolls & Wraps Served with Peri Chips	aan or Roti
Regency Kebab	10.65
Chicken Tikka	12.25
Lamb Tikka	13.25
Paneer Tikka	12.85
Paneer Tikka Special	14.25
Chilli Paneer	14.25

Land & Sea Non-	· Vegetarian
Tandoori Lamb Chops 5 pcs	9.95
Marinated in aromatic herbs and spices.	3.33
Chicken Tikka 6 pcs	6.45
Boneless chicken pieces marinated in a blend of spic	es.
Regency Kebab 2 pcs Minced lamb marinated with fresh herbs, ginger, garl green chillies.	4.35 ic and
Mushkaki 6 pcs	7.25
Boneless spring lamb fillet pieces marinated in a blen	d of spices.
Mix Grill Chicken Tikka, Kebabs and Mushkaki.	16.95
Chicken Wings 7 pcs	7.25
Marinated in a special blend of spices.	11.95
Lamb Cutlets 4 pcs Premium French trimmed lamb, marinated in aromat spices.	
Regency Platter Chicken Wings, Lamb Chops, Chicken Tikka, Kebabs Mushkaki. All served seperately	33.15 and
or. Replace Lamb Chops with Lamb Cutlets at an accharge of 1.95	lditional
Jeera Chicken 6 pcs On the bone chicken pieces sauteed with onions and	7.95 d cumin
On the bone chicken pieces sauteed with onions and Meat Samosa 2 pcs	d cumin
On the bone chicken pieces sauteed with onions and Meat Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs	d cumin 3.05
On the bone chicken pieces sauteed with onions and Meat Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced chicken. Crispy Fried Wings 7 pcs Chicken Wings - deep fried Tilapia Fish Fillet of Tilapia, marinated with aromatic spices	3.05 3.05 7.25 8.25
Meat Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced chicken. Crispy Fried Wings 7 pcs Chicken Wings - deep fried Tilapia Fish Fillet of Tilapia, marinated with aromatic spices Chilli Garlic Prawns 5 pcs	3.05 3.05 7.25 8.25
On the bone chicken pieces sauteed with onions and Meat Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced chicken. Crispy Fried Wings 7 pcs Chicken Wings - deep fried Tilapia Fish Fillet of Tilapia, marinated with aromatic spices	3.05 3.05 7.25 8.25 14.95 se sauce 7.95
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Meat Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced lamb. Chicken Samosa 2 pcs Indian pastry filled with spiced minced chicken. Crispy Fried Wings 7 pcs Chicken Wings - deep fried Tilapia Fish Fillet of Tilapia, marinated with aromatic spices Chilli Garlic Prawns 5 pcs ((Prawns sliced in half and sauteed in an Indo - Chines Mari Chicken 6 pcs ((On the bone chicken pieces sauteed with onions and pepper. Chicken Pili Pili 6 pcs (((3.05 3.05 7.25 8.25 14.95 se sauce 7.95 d black 7.95
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Signature Cocktail

LYCHEE MARTINI 9.25

The perfect celebration of lychees, using

vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.



Established 1991

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.

For the Curry Lover All curries are medium hot unless stated

Vegetarian	Vegetarian
Karahi Mix Veg Medley of mix vegetables in a curry sauce	7.45
Aloo Methi Potatoes cooked in a curry sauce infused	7.45
Bhindi Masala Oakra in a spiced caramelised onion grav	7.45
Makai Masala Sweetcorn in a curry sauce	7.45
Makai Methi Sweetcorn cooked in a curry sauce infuse	8.25 ed with fenugreek
Chana Masala Chickpeas in a curry sauce	7.45
Chana Aloo Chickpeas and potato in a curry sauce	7.45
Paneer Masala Mild Indian cottage cheese cooked in a mild cr	8.25 reamy sauce
Palak Paneer Indian cottage cheese cooked in a curry s fenugreek	8.25 auce infused with

Tarka Dal Mixed lentils	7.45
Urad Dal Black lentils	7.45
Veg Kheema Soya mince coated in a thick curry sauce	7.45
Vegetable Bahar Sova mince and paneer tikka pieces cooked in a o	8.25

infused with fenugreek Paneer Tikka Masala

Egg Curry	7.45
Sliced eggs cooked in a curry sauce	
Egg Bhurji	7.45
Scrambled eggs cooked with indian spices and fenugreek	

Diced tandoori paneer tikka pieces in an authentic curry sauce

Spring Lamb Karahi Lamb Masala 10.45 Lamb pieces cooked in an authentic curry sauce Karahi Methi Lamb 10.95 Lamb pieces infused in a fenugreek curry sauce Karahi Kheema 10.45 Mince lamb cooked in an authentic curry sauce

Karahi Methi Kheema Mince lamb cooked with fenugreek infus	10.95 sed curry sauce
Rogan Gosht Lamb pieces cooked in a thick curry with	10.95 h intense flavours

Kheema Peas mince lamb cooked in an authentic curry sauce with	10.95 peas
Mix Kheema Special Mince lamb and mince chicken cooked together in a curry sauce	10.95 an authentic
Tawa Lamb Lamb pieces cooked in a thick curry sauce	10.95
Lamb Mari Masala ((Lamb pieces cooked in a black pepper curry sauce	10.95
Lamb Hyderabadi ((Lamb pieces cooked in a spicy tomato curry sauce	10.95
Dhaba Lamb Masala (((Lamb pieces cooked in an extra hot thick curry sauce	10.95
Lamb Nawabi Mild Lamb pieces cooked in a mild creamy sauce	10.95

9.45

14.95

Sea Food

Karahi Fish Masala

King Prawn Masala

Authentic spiced gravy

Authentic spiced gravy

Chicken Off the bone un	nless stated
Karahi Chicken Masala Chicken pieces in an authentic curry sauce	9.45
Karahi Methi Chicken Chicken pieces infused in a fenugreek curry sauce	9.45
Chicken Kheema Mince chicken cooked in an authentic curry sauce	9.45
Chicken Methi Kheema Mince chicken cooked with fenugreek infused curry sa	9.95 auce
Tawa Chicken Chicken pieces cooked in a thick curry sauce	9.95

Bombay Chicken Bahar

curry sauce infused with fenugreek	
Chicken Mari Masala Chicken pieces infused in a black pepper curry sauce	9.95
Patia Chicken Sliced chicken tikka pieces in a rich curry sauce	9.95
Chicken Chilli Masala (((Chicken pieces in a fiery curry sauce	9.95
Chicken Manchurian (((Chicken pieces cooked in a thick curry sauce with an Indo-Chinese twist	9.95
Chicken Tikka Masala Mild Chicken tikka pieces cooked in a mild creamy curry s slight sweet taste	9.95 auce with a
Makhani Chiekan Mild	0.05

Mince chicken and chiken tikka pieces cooked together in a

Chicken rikka riasala Tillo	5.55
Chicken tikka pieces cooked in a mild creamy curry sauce slight sweet taste	with a
Makhani Chicken Mild Torn tandoori chicken in a mild and creamy sauce	9.95
Handi Chicken	9.95
Chicken pieces on the bone cooked slowly in an authentic	

Garlie Butter Chicken	9 94
curry sauce	

Garlic Butter Chicken	9.95
Chicken pieces slow cooked in a rich garlic butter curry	sauce

SPECIAL ORDER

We Require 24hrs notice to prepare the following dishes

Leg of Lamb 64.95 Whole Chicken 39.95 Slow cooked joint served with a kheema gravy and roast

Roast tandoori chicken served with chicken kheema gravy

8.65

Rice Fields

Basmati steamed rice	3.03	Cumin fried rice	3.23
Pilau Rice Saffron scented rice	3.25	Mushroom Rice Mushroom pieces in ri	4.35 ce
Chicken Biryani Aromatic chicken in a th	nick gravy	, layered with rice and e	10.65 ggs
Lamb Biryani Lamb in a thick gravy, la	ayered wi	th rice and eggs	11.65

The Tandoor

Vegetable Biryani

Tandoori Naan	2.75	Garlic Chilli Naan	3.35
Garlic Naan	3.25	Tandoori Roti	2.75
Chilli Naan	3.25	Tandoori Paratha	3.35
Aloo Paratha	3.65		

Mixed vegetables in a thick gravy, layered with rice

Sides

Raita Sweet yoghurt with carrots, cucumber and onion	1.95
Special Salad	2.15
Sliced lettuce, tomato and cucumber Yoghurt	1.50

Indian Sweet Tooth

Paan	1.50	Mango Kulfi	2.45
Rasmalai	2.45	Almond Kulfi	2.45
Pista Kulfi	2.45	Malai Kulfi	2.45

Garam Pani

Tea 2.95 Espresso 2.95 Cappuccino 2.95

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have.





Drinks to Quench Your Thirst

Spirits Selection

Vodka Smirnoff Red Ketel One Ciroc Beluga Allure	25ml 2.80 3.80 4.40 10.95
Rum	25ml
Bacardi	2.80
Havana Club 7 Year	3.80
Ron Zacapa	6.25
Captain Morgan Spiced	3.20
Malibu	3.10
Tequila	25ml
Don Julio	4.05
Casamigos	6.25
Patron Café XO	4.05
Brandy	25ml
Courvoisier VS	3.00
Remy Martin VSOP	3.80
Martell XO	12.30
Aperitifs	25ml
Archers	2.90
Amaretto	2.90
Baileys	2.90
Campari	2.90
Cointreau	2.90
Chambord	2.90
Galliano	2.90
Jägermeister	2.90
Limoncello Licor 43	2.90 2.90
Maraschino	2.90
Midori	2.90
Pimms No. 1	2.90
Sambuca	2.90
Southern Comfort	2.90
Tia Maria	2.90
Underberg	3.30

Nibbles

Roasted Peanuts 2.00	Spicy Peanuts	1.55
Chilli Crisps 1.95	Soya Sticks	1.75
Bombay Mix		4.75
Crushed criens spicy peanute dicad onions and green chillies		

Whisky

Fragrant & Floral	25 1
_	25ml
Glenfiddich 12yr	3.80
Glenkinchie 12yr	3.80 3.80
Haig Club	3.80
Rich & Round	25ml
JW Black Label	3.00
Glenmorangie Quinta Ruban	6.25
Cardhu	3.80
J&B	4.05
Amrut	7.70
JW Blue Label	12.30
Fruity & Spicy	25ml
Oban 14yr	4.05
JW Gold Label	3.80
Balvenie 15yr	6.25
Macallan Rare Cask	19.80
Smoky & Peaty	25ml
Laphroaig 10yr	3.80
Talisker 10yr	4.05
Lagavulin 16yr	6.25
American Whiskey	25ml
Jack Daniels	3.00
Buffalo Trace	3.80
Makers Mark	3.80
Our Wine (Ask The Waiter)	871

C'm	25ml
Gin	231111
Greater Than (Indian Gin)	2.80
Gordon's Pink Gin	3.80
Hendricks	3.80
Monkey 47	6.25
Martin Miller	3.80
Tanqueray 10	3.80

3.80

Signature Serve

We have such an extensive list this

Please ask your waiter for the list.

menu just wasn't big enough.

Gordon's Sloe Gin

13.75 Our signature cocktail, bold, quintessentially Indian infused with passionfruit, a hint of chilli spice and lime.



Cocktails Made using premium spirits

LYCHEE MARTINI 925

The perfect celebration of lychees, using vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.



Classic Made using premium spirits

apple, pear, coconut or pineapple.

fruit, apple, pear, coconut, or pineapple.

The classic sunshine cocktail with rum, pineapple and coconut

strawberry, raspberry, peach mango, blueberry, or passion fruit.

is now available with extra flavours! Choose from: classic.

Rum, lime, mint and soda, the Cuban favourite. Try it with

strawberry, raspberry, peach, mango, blueberry, passion fruit,

Rum, lime and sugar, a match made in heaven. Blended with

peach, mango, blueberry, passion fruit, apple, pear, coconut, or

A classic, dry, gin cocktail with an added flavour that might take

you back to your childhood. Gin, Maraschino liqueur, lemon juice

Get your tequila fix with Triple Sec, lime and any of the following

flavours: Strawberry, raspberry, peach, mango, blueberry, passion

One of London's own modern classics. Vanilla vodka, Kahlua,

fresh espresso and a little sugar. Wind down and perk up all at

Sweet, sour, and almondy. Amaretto, lemon, lime, sugar and egg

Bourbon, sweet vermouth, and bitters all come together to make a cocktail as loud, powerful and sophisticated as its namesake.

The Italian favourite that has taken the UK by storm. Simply gin, sweet vermouth and Campari with a little orange to take the

This 1930s classic is strong, and just a little tart. Rum, Cognac, Triple Sec, and lemon. Add a little sugar if you like. Not for the

Bellinis

edge off. Intensely complex and slightly bitter.

Between the Sheets

Peach Bellini

purée and prosecco

Mango Bellini

The Venetian signature of Funkin peach

A sweeter, lighter version of the

Mixed Berry Bellini

Sweeter and Richer Bellini made

Bellini, now with Funkin mango purée

white to give a beautiful silky texture and voluminous foam.

ice and any fruit you like! We have strawberry, raspberry,

Coladas

pineapple.

and violet liqueur.

Amaretto Sour

Margarita

Signature Made using premium spirits

9.25 Konkan Sling London Dry Gin meets tropical in this unique twist on a Singapore Sling. No. 1 Gin with passion fruit, Funkin mango

purée, grapefruit, lemon and refreshing cold brewed green tea. Rum Chai

Inspired by traditional Indian street Chai, this cocktail combines Gosling's dark rum with Funkin coconut purée, spices, black tea, and milk

South Side

A light and breezy cocktail with underlying citrus tones. Greater Than Indian Gin, lemon juice, ginger syrup and fresh mint.

The Regency Our signature cocktail, bold, quintessentially Indian infused with passionfruit, a hint of chilli spice and lime.

Mango Martini Absolut Vodka, Funkin mango purée, lemon and ginger. Short,

sweet and delicious. Pineapple Crusta

Malibu, Funkin pineapple, lime and sugar come together to make our refined take on a Pina Colada. Hapusa Old Fashioned 9 2 5

A truly exotic inspired blend with fragrant saffron and the taste of the Himalayas made with Hapusa Gin.

Mocktails

fruit, Strawberry, Raspberry or Mango.

Muddled fresh lime, sugar and mint leaves and topped with soda. Available in the following flavours: Original, Peach, Passion

Virgin Sunset 7.25 Pineapple, Orange and Cranberry Juice.

7.25 Margarita Original or Peach, Passion fruit, Strawberry, Raspberry or Mango

Coconut Kiss 7.25 Coconut, Raspberry, Apple Juice shaken and served over ice.

Triple Berry Twist Strawberry, Raspberry, Cranberry Juice shaken and served over ice, then topped with sparkling water.

Original or Peach, Passion fruit, Strawberry, Raspberry or Mango

Virgin Pina Colada available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Fruit Iced Tea Peach or Passion fruit, Strawberry, Raspberry or Mango puree.

Fresh Lime Soda Fresh Lime Juice, Simple Syrup and Soda Water

2.70

Salt, Jeera and Mango.

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On The Tap

Our Wine Ask The Waite

We have such an extensive list this menu just wasn't big enough. Please ask your waiter for the list.



Signature Beer

Tusker 500ml

Tusker is a pale lager from Kenya made from the highest quality malt barley grown in the Rift Valley.



4.45

Bottled Beer

Carlsberg 275ml	2.30
Peroni 330ml	3.35
Flavoured Cider 500ml	4.30
Alcohol Free Beer	3.35

Soft Drinks

Cola/Diet Cola	Half Pint 2.25 / Full Pin	t 3.25
Lemonad <mark>e</mark>	Half Pint 2.25 / Full Pin	t 3.25
Fruit Juice	Half Pint 2.95 / Full Pin	t 3.95
Apple / Orange / Pineapple	/ Cranberry	
Coke/Diet Coke 330m		2.75
Red Bull		2.30
Premium Soft Drinks		2.60
Please ask your waiter for a f	full list of our premium soft dr	inks
Still / Sparkling Water	er Unlimited Refills	1.00

1.80 Fever Tree Light Tonic 200ml Fever Tree Ginger Ale 200ml 1.80 Cordial 0.30 Blackcurrant, Lime, Orange

Alcohol Free

PASSIONFRUIT

The perfect drink to wash down your favourite Regency Club dish

Pitcher	2
Half	
Jug	1
Pint	





8.25

8.25

8.25







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VISIT OUR WEBSITE

www.regencyclub.co.uk

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#theregencyclub

CALL US TO ORDER A TAKEAWAY

0208 952 6300

Vegan Menu

STARTERS

4.65 Plain Mogo Deep fried spiced potato and pea Boiled or fried casava served plain or with salt and chili powder filling (3 pcs) Garlic Mogo Chilli Garlic Mushrooms 6.95 Our famous spiced casava chips tossed in a Button mushrooms sauteed in an special chilli and garlic paste Indo - Chinese sauce Mari Mogo 6.95 4.65 Kachori Indian pastry filled with spiced peas (3 pcs) Casava tossed in onions and black pepper Peri Peri Chips 4.35 Harabhara Kebabs Crispy potato chips coated in our own peri Deep fried mushy peas (5 pcs) Veg Spring Roll 3.95 6.65 Crispy Bhindi Rolled pastry filled with mixed Deep fried battered spiced okra vegetables (3 pcs) 6.65 Crispy Bhajia Plant-Based Chilli Chicken Sliced potatoes, battered with spices Plant-based THIS™ isn't Chicken Goujons sautéd in an indo-chinese sauce Veg Samosa 2.95 Indian pastry filled with spiced mixed

MAIN COURSE

vegetables (2 pcs)

Karahi Mix Veg 6.45 7.45 Chana Methi Medley of mix vegetables in a curry sauce Chickpeas cooked in a curry sauce with fenugreek Rajma Chana Potatoes cooked in a curry sauce infused 6.45 with fenugreek A rich curry sauce with kidney beans and chickpeas Aloo Mutter 7.45 Potatoes infused with a blend of spices Makai Masala with peas Sweetcorn in a curry sauce 745 8.25 Tarka Dal Makai Methi Sweetcorn cooked in a curry sauce infused Mixed lentils with fenugreek Dal Methi 6.45 Makai Methi Mutter 6.45 Spiced lentils with fenugreek Sweetcorn, fenugreek and peas cooked in a 7.45 Bhindi Masala curry sauce Oakra in a spiced caramelised onion gravy Kidney Bean Masala 6.45 Chana Masala 7.45 Kidney beans cooked in a rich aromatic Chickpeas in a curry sauce curry sauce Chana Aloo 8.25 Bombay Aloo Mild 6.45 Chickpeas and potato in a curry sauce Potatoes cooked with a blend of aromatic spices THIS™ Isn't Chicken Curry 8.95 Plant-based THIS™ isn't chicken pieces 6.45 mixed with an authentic desi curry sauce Fenugreek cooked with spices Beyond Meat Burger Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce

SIDE DISHES

Tandoori Roti	2.75	Rice	3.05
Tandoori Paratha	3.35	Basmati steemed rice	
Tandoori Aloo Paratha Potato stuffed paratha	3.10	Pilau Rice Saffron scented rice	3.25
		Jeera Rice Cumin fried rice	3.25

No Onion, No Garlic Menu

STARTERS

4.75 Crispy Bhindi 6.65 Plain Mogo Deep fried battered spiced okra Boiled or fried casava served plain or with salt and chili powder Chilli Paneer 8.25 Mari Mogo Indian cottage cheese, pan fried with an 6.95 Casava tossed in onion and black pepper Indo - Chinese sauce Plain Chips 5.75

MAIN COURSE

Paneer Masala Mild 7.45 8.25 Makai Masala Indian cottage cheese cooked in a mild Sweetcorn in a curry sauce creamy sauce Kidney Bean Masala 6.45 Bhindi Masala 7.45 Kidney beans cooked in a rich aromatic Okra cooked with spices and a light gravy curry sauce Chana Masala 7.45 Aloo Masala 6.45 A spicy fragrant curry with potatoes Chickpeas in a curry sauce Rajma Chana 6.45

SIDE DISHES

Tandoori Roti 2.75 3.05 Rice Basmati steemed rice 3.35 Tandoori Paratha Jeera Rice 3.25

Gluten Free Menu

NON-VEG STARTERS

Chicken Tikka 6.45 Boneless chicken pieces marinated in a blend of spices (6 pcs)

Chickpeas in a curry sauce

Regency Kebabs Minced lamb marinated with fresh herbs, ginger, garlic and green chillies (2 pcs)

Mushkaki Boneless spring lamb fillet pieces marinated in a blend of spices (6pcs)

Chicken Tikka, Kebabs and Mushkaki

Lamb Cutlets Premium French trimmed lamb, marinated in aromatic herbs and spices (5 pcs)

Lamb Chops Marinated in aromatic herbs and spices (4 pcs)

Mari Chicken Mild 8.45 On the bone chicken pieces sauteed with

onions and black pepper (6 pcs) Chicken Pili Pili 7.95 On the bone chicken pieces sauteed in a

(((Extra Hot ((Hot

Tandoori Prawns

Fried Wings

Tilapia Fish

Fried Fish

aromatic spices

aromatic spices

Jeera Chicken

onions and cumin (6 pcs)

fiery hot sauce (6 pcs)

Dry prawns cooked in a tandoori oven

Crispy deep fried chicken wings (7 pcs)

Fillet of Coley, marinated with a rich blend of

On the bone chicken pieces sauteed with

Fillet of Tilapia, marinated with

13.45

7.25

8.25

7.25

7.95

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have

Gluten Free Menu

VEG STARTERS

Boiled or fried casava served plain or with salt and chili powder Garlic Mogo Our famous spiced casava chips tossed in a special chilli and garlic paste

Mari Mogo 6 95 Casava tossed in onions and black pepper

Paneer Tikka 6 65 Cottage cheese cubes marinated with spices and cooked in the tandoor (6 pcs)

Plain Chips

Peri Peri Chips 4.35 Crispy potato chips coated in our own peri spice mix

Crispy Bhajia 6.65 Sliced potatoes, battered with spices

Crispy Bhindi 6.65 Deep fried battered spiced okra **Petis** 4.65

4.95

9.95

Deep fried spiced potato and pea filling (3 pcs)

Harabhara Kebab Deep fried mushy peas (5 pcs)

CHICKEN CURRIES

3 95

9.95

Karahi Chicken Masala 9.45 Chicken pieces in an authentic curry sauce 9.45

Karahi Methi Chicken Chicken pieces infused in a fenugreek curry sauce

9.45 Chicken Kheema Mince chicken cooked in an authentic

curry sauce Tawa Chicken

Chicken pieces cooked in a thick curry sauce

Bombay Chicken Bahar 9 95 Mince chicken and chiken tikka pieces cooked together in a curry sauce infused with fenuareek

Chicken Methi Kheema 9.95 Mince chicken cooked with fenugreek infused curry sauce

Chicken Mari Masala 9 95 Chicken pieces infused in a black pepper

curry sauce Chicken Chilli Masala Chicken pieces in a fiery curry sauce

9.95 **Bombay Chicken** Tender pieces of chicken cooked with

spices in a mild curry sauce

garlic, ginger, yoghurt and spices

9.95 Chicken Rogan Chicken braised in a gravy of onions,

Chicken Bhuna

9.95 A spicy thick sauce with pieces of slow cooked chicken

Chicken Tikka Bhuna 9.95 Marinated chicken pieces in a thick curry sauce

Balti Chicken 9 95 Chicken pieces cooked in a slightly sour curry sauce

Patia Chicken Sliced chicken tikka pieces in a rich curry sauce

9.95 Murg Masala Chicken cooked in a tomato and onion sauce with whole spices

Handi Chicken Chicken pieces on the bone cooked slowly

in an authentic curry sauce

9.95 Balti Chicken Chicken pieces cooked in a slightly sour curry sauce

Garlic Butter Chicken Chicken pieces slow cooked in a rich garlic butter curry sauce

Chicken Tikka Masala Mild Chicken tikka pieces cooked in a mild creamy curry sauce with a slight sweet taste

Makhani Chicken Mild 9.95 Torn tandoori chicken in a mild and creamy sauce

SEAFOOD CURRIES

Prawn Dhansak 13.45 King Prawn Masala 14 95 Mixed lentil gravv Authentic spiced gravy 13.45 Karahi Fish Masala 9 45 Saag Prawn Authentic spiced gravy with fenugreek Authentic spiced gravy

All curries are medium hot unless stated

BURGERS

11.45 Chicken Burger Tandoori Chicken Breast, Kachumber and topped with Garlic Chilli Mavo sauce

Lamb Burger Lamb Patty and Kachumber Veggie Patty, Panner Tikka, Kachumber and topped with vegan Garlic Chilli Mavo sauce

Beyond Meat Burger Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce

Served with plain chips or peri chips

11.45

10 45

LAMB CURRIES

Karahi Lamb Masala 10.45 Lamb pieces cooked in an authentic curry sauce

Karahi Methi Lamb 10.95 Lamb pieces infused in a fenugreek curry sauce

Karahi Kheema Mince lamb cooked in an authentic curry sauce

10.95 Kheema Peas mince lamb cooked in an authentic curry

sauce with peas 10.95 Kheema Aloo

Mince lamb cooked in an authentic curry sauce with potatoes

Aloo Mutter Kheema 10.95 A classic minced lamb curry with potatoes and peas

10.95 Mix Kheema Special Mince lamb and mince chicken cooked together in an authentic curry sauce

Tawa Lamb 10.95 Lamb pieces cooked in a thick curry sauce

Lamb Mari Masala 10.95 Lamb pieces cooked in a black pepper curry sauce

Bombay Kheema 10 95 Minced lamb cooked in a curry sauce

10.95 Karahi Methi Kheema Mince lamb cooked with fenugreek infused curry sauce

Lamb Hyderabadi ((10.95 Lamb pieces cooked in a spicy tomatoe curry sauce

Dhaba Lamb Masala 10.95 Lamb pieces cooked in an extra hot thick curry sauce

Lamb Nawabi Mild Lamb pieces cooked in a mild creamy sauce

Balti Lamb 10.95 Lamb pieces cooked in a slightly sour curry sauce

Lamb Dupiaza 10.95 lamb pieces cooked with spices and an onion sauce

Bhuna Lamb A spicy thick sauce with pieces of slow cooked lamb

Bhindi Gosht 10.95 Infused with spices, okra and lamb pieces

Lamb Dhansak 10.95 An infusion of lentils and lamb with a

curry sauce Rogan Gosht

10.95 Lamb pieces cooked in a thick curry with intense flavours

VEGETARIAN CURRIES

Karahi Mix Veg Medley of mix vegetables in a curry sa	7.45 auce
Veg Kheema Soya mince coated in a thick curry sau	7.45 uce
Veg Bahar Soya mince and paneer tikka cooked is a curry sauce infused with fenugreek	8.25 n
Aloo Methi Potatoes cooked in a curry sauce infus with fenugreek	7.45 sed
Aloo Mutter Potatoes infused with a blend of spice with peas	7.45
Tarka Dal Mixed lentils	7.45
Dal Methi Mixed lentils cooked with fenugreek	7.45
Urad Dal Black lentils	7.45
Bhindi Masala Okra in a spiced caramelised onion gra	7.45 avy
Lassoni Panner Makhani	6.45

Garlic paneer pieces in a creamy curry sauce Paneer Tikka Masala Diced tandoori paneer tikka pieces in an authentic curry sauce

Paneer Masala Mild 8.25 Indian cottage cheese cooked in a mild creamy sauce

Mutter Paneer 8.25 Indian cottage cheese cooked in a curry sauce with peas

Methi Mutter Paneer 8.25 Pieces of Paneer, peas infused with

fenugreek in a curry sauce

Palak Paneer 8.25 Indian cottage cheese cooked in a curry sauce infused with fenugreek

7.45 Chana Masala Chickpeas in a curry sauce Chana Aloo 7.45 Chickpeas and potato in a curry sauce Chana Methi 7.45 Chickpeas cooked in a curry sauce with fenugreek Rajma Chana 7.45 A rich curry sauce with kidney beans and chickpeas Makai Masala 7.45 Sweetcorn in a curry sauce Makai Methi 8.25 Sweetcorn cooked in a curry sauce infused with fenugreek

7.45 Makai Methi Mutter Sweetcorn, fenugreek and peas cooked in a curry sauce

Egg Curry Sliced eggs cooked in a curry sauce

Egg Bhurji 7.45 Scrambled eggs cooked with indian spices and fenugreek

Kidnev Bean Masala 7.45 Kidney beans cooked in a rich aromatic curry sauce

Veg Dhansak 7.45 A medley of vegetables and lentils in a curry sauce

7.45 Bombay Aloo Spicy potatoes cooked with a blend of aromatic spices

7.45 Aloo Masala Potatoes cooked in a tomato curry sauce

Veg Makhani 7.45 A creamy sauce with mixed vegetables

7.45 Fenugreek cooked with spices

All curries are medium hot unless stated

SIDE DISHES

3.05 3.25 Pilau Rice Rice Basmati steemed rice Saffron scented rice 3.25 Jeera Rice Cumin fried rice

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have

