



SNACKS

Papad <i>Fried or Roasted</i>	£1.35
Masala Papad <i>Fried papad topped with diced onions, coriander, green chillies and paprika</i>	£1.75
Chilli Crisps	£3.50
Cashew nuts	£3.00
Peanuts <i>Chilli or Dry Roasted</i>	£3.50
Peanut Mix <i>Chilli peanuts with diced onions, coriander, chillies and lemon</i>	£3.50
Crisp Mix <i>Crushed crisps with diced onions, coriander, chillies and lemon</i>	£4.50
Cheese Mix <i>Small Cheese cubes with diced onions, coriander, chillies and lemon</i>	£4.50
Peanut & Crisp Mix <i>Chilli peanuts & chilli crisp with diced onions, coriander, chillies and lemon</i>	£7.00
Peanut, Crisp & Cheese Mix <i>Fried Chilli peanuts, chilli crisp and cheese with diced onions, coriander, chillies and lemon</i>	£8.50
Peanut & Cheese Mix <i>Fried Chilli peanuts & small cheese cubes with diced onions, coriander, chillies & lemon</i>	£7.00

STARTERS

CHICKEN STARTERS

Chicken Samosa (5) <i>Deep fried pastry filled with spiced chicken mince</i>	£7.50
Chicken Cocktail Samosa (10) <i>Bite size pastry filled with spicy chicken mince</i>	£8.50
Jeera Chicken <i>Succulent marinated chicken cooked in buttery cumin sauce</i>	£9.50
Mari Chicken <i>Succulent marinated chicken cooked in buttery black pepper sauce</i>	£9.50

Chilli Chicken DF <i>A hot dish cooked with capsicum & onion with our own blend of spices & herbs</i>	£9.50
Chicken Tikka (8) GF <i>Succulent chicken pieces marinated in yoghurt with light spices</i>	£9.95
Chicken Pakora DF <i>Small pieces of chicken coated in a gram flour batter and deep fried. Add Chillies</i>	£9.95
BBQ Chicken (8) GF DF <i>Spicy marinated chicken cooked in the tandoor, slightly pink when fully cooked</i>	£10.50
Fried Chicken Wings (7) GF DF <i>Deep fried wings coated in a sweet and sour sauce</i>	£9.95
Tandoori wings (7) GF <i>Spring chicken wings cooked in a clay oven</i>	£9.95
Drums of Heaven (7) DF <i>A hot dish cooked with spring onion and fresh garlic, in a very hot homemade chilli sauce</i>	£9.95
Kasoori Chicken Supreme (5) GF <i>Tender pieces of chicken marinated in fenugreek and a blend of the chef's special medium spiced masala mix in yogurt and cooked in the clay oven</i>	£11.95

LAMB STARTERS

Meat Samosa (5) <i>Pastry filled with spiced lamb mince</i>	£7.50
Lamb Cocktail Samosa (10) <i>Bite size pastry filled with spiced lamb mince</i>	£8.50
Lamb Tikka (16) GF <i>Mustaki pieces cooked with fresh garlic in a clay oven</i>	£11.95
Lamb Kebab (4) GF DF <i>Spicy skewered lamb mince cooked in a tandoor with fresh garlic</i>	£9.50
Dry Lamb DF <i>Small lamb chunks cooked in garlic sauce with fresh spring onion and coriander</i>	£11.95
Lamb Chops (5) GF <i>Marinated in spices cooked in tandoor</i>	£13.99

SEAFOOD STARTERS

Tandoori Prawns (5) GF <i>King prawns lightly spiced in chaat masala, kasoori methi and yogurt</i>	£17.50
Tilapia Fish Masala (2) GF DF <i>C2K pan-fried speciality cooked with special spice mix and fresh coriander</i>	£11.50
Garlic/Chilli Tiger Prawns (5) DF <i>Fresh garlic/chilli sauce or a mix of both with spring onion</i>	£16.95
Sarson Mahi Tikka (7) GF <i>Cod fish chunks marinated in mustard sauce with spices, cooked in clay oven</i>	£9.95
Spicy Prawns with Fried Chilli (5) DF <i>Cooked in a homemade hot sauce with fried chilli</i>	£16.95
Amritsari Machi (8) GF DF <i>Cod fish chunks coated in a lightly spiced gram flour batter</i>	£10.95

VEGETARIAN STARTERS

Vegetable Samosa (5) <i>A deep fried pastry filled with mildly spiced green peas and potatoes</i>	£6.95
Vegetable Cocktail Samosa (10) <i>A deep fried bite size pastry filled with mildly spiced green peas and potatoes</i>	£7.50
Vegetable spring rolls (5) <i>Deep fried pastry filled with mildly spiced vegetables</i>	£6.95
Mogo Chips VE GF <i>Deep fried cassava flavoured with:</i>	
Plain	£7.50
C2K Paprika Mix	£7.95
Mari, Garlic or Mari & Garlic	£8.50
Masala Mogo	£8.50
Batetawada (7) VE GF *No Onion & Garlic* <i>C2K original, mashed potatoes flavoured with the chefs special blend of spices and deep fried in batter</i>	£7.95
Methi Bhajia (10) VE GF *No Onion & Garlic* <i>A combination of fresh fenugreek and spices deep fried in gram flour</i>	£8.50
Crispy Bhajia VE GF *No Onion & Garlic* <i>Thinly sliced potatoes deep fried in a blend of fresh fenugreek and batter</i>	£7.95
Chilli Bhajia (10) VE GF *No Onion & Garlic* <i>Hot chillies stuffed with spices coated in gram flour batter then deep fried</i>	£7.95
Vegetable Manchurian VE <i>Vegetable balls in a garlic based sauce</i>	£8.50
Broccoli Surkh Angar VE <i>Broccoli mixed in a homemade hot chilli sauce</i>	£8.50
Salt and Pepper Mushrooms VE <i>Button mushrooms in a hot chilli sauce</i>	£7.95
Lilva Kachori (5) VE *No Onion & Garlic* <i>Homemade pastry stuffed with spiced mashed green peas</i>	£7.95
Tandoori Aloo (8) GF *No Onion & Garlic* Opt <i>Potato stuffed with spiced grated cottage cheese cooked in the tandoor</i>	£10.50

PANEER STARTERS (Cottage Cheese)

Paneer Spring Rolls (5) <i>Deep fried pastry filled with mildly spiced paneer</i>	£7.95
Achari Paneer Tikka (7) GF <i>Paneer stuffed with tangy mango pickle and cooked in tandoor</i>	£10.95
Paneer Pakora (10) GF *No Onion & Garlic* Opt <i>Lightly spiced cottage cheese coated in gram flour batter</i>	£9.95

Chilli Paneer *No Onion & Garlic* Opt <i>Spiced cottage cheese with fresh peppers and spring onion</i>	£8.95
Paneer Tikka (7) GF *No Onion & Garlic* Opt <i>Cubes of cottage cheese skewered with yellow, red and green peppers</i>	£10.95
Royal Paneer GF *No Onion & Garlic* Opt <i>Cooked with dry fenugreek leaves in a cream sauce</i>	£9.50

GRILLS

Mixed Grill GF <i>Assorted sizzler including Chicken Tikka (4), Tandoori Wings (3), Lamb Chops (2), Lamb Tikka (6) and Lamb Kebab (2)</i>	£22.95
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MAIN COURSE

CHICKEN

Masala Chicken GF DF <i>Medium sauce made with a combination of spices</i>	£10.50
Methi Chicken GF <i>Fresh fenugreek based sauce cooked with fresh ginger and herbs</i>	£10.50
Chicken Keema GF DF <i>Minced chicken in a thick sauce cooked with fresh ginger and chilli</i>	£10.50
Shahjahani Chicken Keema GF DF <i>Chicken mince in a medium hot sauce cooked with fresh boiled eggs and fresh ginger and chilli</i>	£10.50
Chicken Tikka Masala GF <i>Chicken pieces cooked in a clay oven before combining with a mild creamy and buttery coconut sauce</i>	£10.50
Butter Chicken GF <i>Very mild creamy dish in a rich buttery coconut sauce</i>	£10.50
Chicken Jalfrezi GF <i>Onions, fresh green peppers, green chilli and fresh ginger cooked in a thick spicy red wine sauce</i>	£10.50
Jeera Chicken <i>Buttery cumin sauce with fresh green chilli and herbs</i>	£10.50
Mari Chicken <i>Medium spice pepper sauce with fresh garlic and butter</i>	£10.50
Kasoori Chicken GF DF <i>C2K special sauce prepared with dry fenugreek leaves and a blend of spices</i>	£10.50
Handi Murg GF <i>Chicken pieced cooked in the tandoor, then combined with a medium/hot sauce with dry fenugreek leaves, butter, cream and coconut powder</i>	£10.50
Hariyali Chicken GF <i>Medium spiced sauce prepared with fresh spinach and a combination of spices</i>	£10.50
Chilli Chicken DF <i>Medium hot chilli sauce cooked with fresh peppers and onions</i>	£10.50

LAMB

Lamb Curry GF DF	£11.50
Medium spiced sauce made with a combination of spices	
Kasoori Lamb GF DF	£11.50
C2K special sauce prepared with dry fenugreek leaves and blend of spices	
Lamb Keema GF DF	£11.50
Minced lamb in thick sauce cooked with fresh ginger and green chillies	
Lamb Bhuna DF	£11.50
A medium spiced dish made with fresh ginger and green chilli	
Saag Gosht GF	£11.50
Lamb chunks in a fresh spinach sauce	
Keema Matar Masala GF DF	£11.50
Minced lamb cooked in a spicy sauce with peas	
Lamb Rogani GF DF	£11.50
Lamb chunks with fresh ginger paste, fresh tomato paste and our own blend of spices and herbs	

EGG

Masala Egg (2) GF DF	£9.50
A blend of fresh green peppers, onions, ginger and green chillies cooked in a thick medium spicy sauce	
Garlic Mari Egg Curry (2)	£9.50
A medium spiced sauce with garlic and coarse black pepper	

SEAFOOD

Masala Fish Curry (6) GF DF	£10.50
Medium hot cod fish chunks cooked with fresh green chillies, green peppers, tomatoes and onions	
Kasoori Prawn (4) GF DF	£14.95
King prawns in onion and green peppers cooked in a medium spicy sauce with dry fenugreek leaves	
Masala Tiger Prawn (4) GF DF	£14.95
King Prawns in a thick medium spiced sauce ooked with dry fenugreek leaves in cream sauce	

VEGETARIAN

Karela Masaledar VE GF	£8.50
Fried bitter gourd cooked in a medium spicy sauce	
Oro VE GF	£8.95
Roasted smoky aubergine mash cooked in a medium spicy sauce	
Undhiyu VE GF	£8.95
Potato, baby aubergines, sweet potato, raw banana, pigeon peas, green peas & fenugreek gram flour balls. A Gujarati Speciality	
Bhindi Masala VE GF	£8.50
Okra prepared in an aromatic blend of spices	
Chana Masala VE GF	£7.95
Chick peas in a thick medium spicy sauce	
Corn Masala VE GF	£7.95
Sweet corn cooked in a medium spiced sauce	

Bombay Aloo VE GF *No Onion & Garlic*	£7.95
Potato chunks in a tangy tomato sauce	
Kasoori Aloo VE GF	£7.95
Potato chunks in dry fenugreek leaves sauce cooked with fresh ginger	
Saag Aloo GF	£8.50
Potatoes cooked with spinach in a medium spiced sauce	
Aloo Baingan VE GF	£8.50
Aubergines and potatoes cooked in a medium hot sauce with ground spices	
Aloo Matar VE GF	£7.95
Peas and potatoes cooked in ginger based sauce	
Mixed Vegetable Curry VE GF	£7.95
Vegetables cooked in medium sauce with a blend of spices	
Kadai Mixed Vegetable VE GF	£8.50
Mixed vegetables cooked in a medium hot curry sauce with dry fenugreek leaves	

Methi Corn GF	£8.50
Sweet corn cooked with fresh fenugreek leaves	
Dum Aloo GF	£7.95
Baby potatoes in rich creamy sauce	
Rajma Masala VE GF	£7.95
Red kidney beans in a medium hot sauce flavoured with ginger	
Aloo Gobi Masala VE GF	£7.95
Potatoes and cauliflower with medium hot spices	

PANEER

Paneer Tikka Masala GF	£10.95
Cottage cheese cooked in a clay oven and then combined in a thick tomato based sauce with homemade spices	
Saag Paneer GF	£9.95
Spinach and cottage cheese cooked in a mild creamy sauce	
Matar Paneer GF	£9.95
Peas and cottage cheese in a lightly spiced creamy sauce	
Paneer Makhani GF	£9.95
Cubed cottage cheese in creamy coconut sauce with dry fenugreek	

DAAL

Saag Daal VE GF	£8.95
Yellow lentils made with spinach and authentic spices	
Tarka Daal VE GF	£8.50
A creamy yellow lentils infused with cumin seeds and spices	
Daal Makhani GF *No Onion & Garlic*	£8.50
Whole black lentils cooked with dry spices in butter and cream	
Tuvar Spinach Kadhi GF *No Onion & Garlic*	£8.95
A traditional Gujarati soup dish made with yogurt, spinach and pigeon peas	

SIDE DISHES

Fried Chillies VE GF	£1.00
Fried chillies topped with salt	
Onions, Chillies & Lemon	£2.50
Mixed Salad (Sliced or Chopped)	£3.50
Onion, tomatoes, cucumber & carrots with fresh green chillies & lemon	
Cucumber Raita	£3.50
Creamy yogurt with cucumber	
Yogurt	£3.00
Creamy plain yogurt	
Chips	£4.50
French fries with salt	

NAANS & BREADS

(cooked in our clay oven)	
Naan	£3.20
Lacha Naan	£3.50
Garlic Naan	£3.50
Chilli Naan	£3.50
Turbo Naan	£3.95
Keema Naan	£4.50
Stuffed Naan	£4.00
Cheese Naan	£3.95
Chilli Cheese Naan	£4.20
Paratha	£3.50
Roti VE	£3.00
Rotla VE	£3.20
Traditional Gujarati flatbread made with black millet flour and cooked on a griddle	

RICE

Plain Rice GF VE	£4.50
Vegetable Fried Rice VE	£5.95
Pilau Rice VE GF	£4.95
Jeera Rice VE GF	£5.95
Egg Fried Rice DF	£5.95

BIRYANI

Vegetable Biryani VE GF	£11.50
Assorted vegetables with basmati rice and coconut milk powder	
Papdi Lilva Biryani GF	£11.95
Fried onion & fresh hyacinth green beans with basmati rice & a hint of cream	
Spinach Biryani VE GF	£11.50
Garlic spinach with rice and assorted vegetable	
Chicken Biryani GF DF	£12.95
Medium spicy rice with fragrant chicken	
Lamb Biryani GF DF	£13.50
Medium spicy rice with fragrant lamb	

DESSERTS

Coconut Supreme	£3.95
Cool and delicious coconut ice-cream served in a real coconut shell	
Ferrero Rocher	£4.50
Ferrero rocher ice-cream combined with thick chocolate sauce topped with a Ferrero rocher	
Matka Kulfi	£4.50
A pistachio kulfi ice-cream infused with saffron, topped with almonds and pistachio nuts	
Punky	£3.50
Vanilla ice-cream in a free plastic toy	
Pan	£2.00
Sweet or Khara	

