

# MEAT DISHES

- Meat Korma (Mild)**.....£7.10  
*Meat cooked with very mild spices, coconut and almonds in a creamy sauce.*
- Lamb Tikka Massalla**.....£8.50
- Lamb Passanda Nawabi (Mild)**.....£8.50  
*Tender slices of lamb cooked in a fresh cream cultured yogurt and mixed with ground nuts. A mild and creamy house speciality.*
- Rogan Josh (Medium and Spicy)**.....£8.10  
*Lamb pieces cooked with medium spices, garnished with a thick sauce consisting of tomatoes, onions and fresh peppers.*
- Meat Bhuna (Medium)**.....£8.10  
*Cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs.*
- Bhuna Katha Gosht**.....£8.95  
*A deliciously medium spicy dish of tender lamb cooked with onions, fresh tomatoes, a touch of fenugreek and coriander.*
-  **Shatkora Meat**.....£8.95  
*Medium-spiced meat cooked with traditional Sylheti citrus fruit.*
- Meat Balti**.....£9.50  
*Cooked in a cast iron Kashmiri pan known as a Balti, with freshly blended spices, fresh tomatoes, green peppers, onion and flavoured with green herbs, served with nan bread*
- Meat Dhansak (Sweet, Sour and Hot)**.....£8.10  
*Cooked with lentils and fresh lemon juice.*
- Lamb Jalfrezi**.....£8.10  
*Tender strips of lamb tikka cooked with fresh peppers and green chillies to give a slightly hot and mouthwatering taste.*
- Meat Pathia**.....£8.10  
*Cooked in a sweet and sour sauce with onions*
- Meat Madras**.....£8.10  
*Cooked in a fairly hot sauce with fresh lemon juice and a touch of garlic.*
- Meat Vindaloo**.....£8.10  
*Cooked in a very hot sauce with fresh lemon juice and a touch of garlic.*
-  **Naga Meat**.....£8.95  
*Cooked in a very hot Naga sauce*
- Lamb Tikka**.....£9.50  
*Lamb marinated and mildly seasoned and roasted in a tandoor, accompanied by fresh salad and rice.*
- Lamb Tikka Biriany**.....£9.10  
*Tandoori-grilled lamb with pilau rice, served with vegetable curry.*
- Lamb Hassina**.....£9.50  
*Lamb marinated with mild spices and cooked over charcoal. Served with grilled tomatoes, onions and green peppers and complemented by fresh salad and rice.*