Appetisers

1. **SPICE POTATO AND GARLIC MUSHROOMS** 5.50
Soft fluffy spiced potatoes served with salted mushrooms in garlic butter.

2. **VEGETABLE, MEAT OR CHICKEN SAMOSA** 4.95
A favourite of the Indian connoisseur, deep fried savoury triangular pastries with an array of fillings.

3. **TANDOORI CHICKEN** 5.95
A succulent on the bone chicken marinated in a tangy yoghurt, barbecued in a clay oven, served with green salad.

4. **JHINGA BUTTERFLY** 7.95
Tiger prawn dipped in egg and breadcrumbs & deep fried for a crispy finish.

5. **SKEWERED KEBAB** 6.45
Succulent mince lamb rolls, blended with special herbs & spices, cooked in the clay oven, served with salad.

6. **SHAMI KEBAB** 6.45
Delicately spiced mince lamb, pan fried, served with salad.

7. **JHINGA PRAWN ON PURI** 8.50
Spiced king prawns stir-fried with herbs, spices and stacked on a shallow fried puri.

8. **ALOO(potato) or CHICKEN CHAT** 5.95
Diced pieces of chicken cooked in a tangy sauce with tomatoes, herbs and spices served on a shallow-fried puri.

9. **PRAWN ON PURI** 7.45
Spiced prawns stir fried with herbs and spices stacked on a shallow fried puri.

10. **ONION BHAJI** 4.95
Crispy onions, deep-fried in coating of gramflour butter mildly spiced.

11. **LAMB CHOP GRILL** 7.95
Tender pieces of lamb chops, flavoured with traditional Indian spices & cooked to perfection in a clay-oven.

12. **JIMMY BUM BUMS PURI** 5.95
A delicacy of baby potatoes, tempered with garlic & exotic spices, stacked on shallow-fried baby chapati's.

13. **CONNOISSEURS MIX** 8.95
A royal assortment of delicious chicken tikka, onion bhaji, vegetable samosa & seafood

14. **CHICKEN OR LAMB TIKKA** 6.45
Succulent boneless pieces of chicken or lamb, marinated then barbecued in a clay-oven served with salad.

15. **TANDOORI JHINGA** 8.50
King prawns marinated in a tangy yoghurt, barbecued in a clay oven, with salad.

16. **HAASH TIKKI** 7.95
Tender pieces of Duck breast, marinated in a tangy yoghurt, barbecued in a clay oven, served with salad.

17. **MIX SPECIAL** 7.95
Combination of chicken tikka, lamb tikka and sheek kebab, served with salad.

18. **JHINGA GARLIC BHAJI** 8.25
King prawns stir-fried with herbs & spices, fresh garlic, ginger onions & fresh coriander.

Signature Dishes

19. **HAASH JALFREZI (DUCK)** 13.95
Morsels of duck breast prepared in a spicy sauce garnished with onion, capsicum, green chillies and fresh coriander to give a slightly hot mouth watering taste.

20. **SHASHLIK BHUNA (CHICKEN/LAMB/DUCK)** 12.95
Morsels of chicken, lamb or duck tikka braised in spices and cooked in a clay-oven then garnished in a bhuna sauce with chunks of green pepper, onion and tomatoes.
Not to be missed.

Signature Dishes

21. **BOMBAY DREAMS** 12.95
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. Absolutely delicious.

22. **CHILLI LIME PANIR** 11.95
Indian cottage cheese tossed in fresh herbs , garlic, chilli flakes tomato sauce and topped with a dash of lime.

23. **CHILLI'S MURGI SPECIAL** 13.50
Half sping chicken marinated with special herbs and spices, tenderly cooked in a clay oven garnished with spiced minced meat.

24. **CORN ANGARA** 11.95
A rich & creamy gravy of onions, tomatoes, spices with smokey grilled corn topped with fresh curry leaves.

25. **WOODHAM PASSION** 12.95
Chicken or lamb loaded with sweet citrus flavours, sesame seeds, cooked with mixed peppers, passion fruit and honey.

26. **SHAHI MANGO KORMA (CHICKEN/LAMB)** 11.95
Chicken or lamb bathed in a rich and creamy sauce laced with almonds, coconut and slices of mango. A treat for korma lovers.

27. **COCONUT MALIBU EXOTIC** 12.95
Marinated chicken tempered with coconut cream in a medium spice sauce with a hint of malibu.

28. **NOOR KI NAGAH (CHICKEN/LAMB)** 11.95
Succulent chicken or lamb garnished in a hot and spicy naga (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spicy onions. A slightly Hot dish.

29. **SMOKED MEAT SOOLA** 12.95
Marinated lamb cooked with fresh grilled onions, peppers, whole fennel seeds, cumin seeds, ginger, green chilli and herbs.

30. **HAASH GARLIC CHILLI** 13.95
Punjabi fayre of tender pieces of barbecued duck, an exotic dish with a tempering of fresh garlic, coriander, green chillies & authentic herbs and spices to produce a slightly hot sauce. One for the adventurous.

31. **SOUTH INDIAN GARLIC CHICKEN** 11.95
Unique dish of smooth and spicy chicken tikka, cooked with authentic herbs and spices, then garnished with fresh slices of garlic.

32. **MUGHALAI CHICKEN OR LAMB** 12.95
Cubes of chicken breast, onion, pepper, tomato, ground cashew & almond nuts, coconut cream and honey.

33. **BENGAL JALFREZI** 13.95
Chicken tikka, lamb tikka, tandoori chicken & sheek kebab garnished with chunks of capsicum, onion, tomatoes, green chillies & fresh ground herbs & spices to give it tantalising taste.

34. **OH'KAMS TAMARIND** 12.95
Cubes of chicken or lamb, onions, peppers , mustard seeds, chilli, tamarind , topped with curry leaves.

35. **MUJ SPECIAL** 11.95
Strips of marinated chicken tikka cooked in aromatic spices, to produce exhilarating flavours. That will leave you wanting more. Medium strength. Absolutely delicious

36. **CHILLIES SPECIAL** 13.95
Succulent chicken, lamb & king prawns cooked delicately with authentic herbs & spices then garnished with fresh spinach, potatoes & coriander. One not to be missed

Signature Seafood

37. **JHINGA TEMPTATION** 14.95
King prawns barbecued in their shell and delicately spiced with authentic herbs and spices to create a bhuna style sauce. Medium strength with cashew nuts. A dish not to be missed.

38. **SEAFOOD KERALA- (Tilapia fish)** 13.95
Grilled fish cooked with coconut milk, ginger and fresh chilli in an exotic sauce.

39. **SILVER SEABASS (dining-in only)** 15.95
Fresh seabass marinated in exotic herbs and spices barbecued in a clay oven served with a mushroom and lemon juice bhaji- the epitomy of culinary excellence.

The Balti

Probably the most authentic dish recognised in the UK originated deep in the Indian suburbs. Main ingredients are marinated in a sauce and individually cooked in an Indian style wok with onions, capsicum and coriander.
Tailored to perfection.

40. CHICKEN 10.95
LAMB 11.95
PRAWN 11.95
VEGETABLE 9.95
KING PRAWN 13.95
CHICKEN OR LAMB TIKKA 11.95
MIX SPECIAL. 13.95

Fusion Dishes

Served as two half portions to enable you to sample two dishes.

41. CHICKEN BHUNA/MEAT SAGWALA 12.95
42. CHICKEN DUPIAZA/PRAWN SAGWALA 12.95
43. VEGETABLE PATHIA/VEGETABLE KORMA 10.95
44. LAMB BHUNA/CHICKEN DANSAK 12.95

Fusion Specialties

45. CHICKEN TIKKA MASALA/LAMB PASANDA 13.95
46. CHICKEN TIKKA JALFREZI/LAMB TIKKA SAG 13.95
47. CHICKEN CHILLI/ KING PRAWN MIRCH MASALA (HOT) 13.95
48. CHICKEN MAKHANI/ CHICKEN TIKKA DUPIAZA 13.95

House Specialties

49. **CHICKEN OR LAMB TIKKA MASALA** 11.95
Invented by the world famous 'unknown' British curry house chef, circa 1980, as a way of exploiting his already popular chicken or lamb tikka. We present our own exclusive recipe of succulent chicken or lamb tikka in smooth masala sauce.

50. **TANDOORI KING PRAWN MASALA** 14.95
Description as above.

51. **CHICKEN MAKHANI** 11.95
Chicken tikka simmered in smooth buttery gravy, made with the juices of roasted chicken and redolant of kassori fenugreek leaves. Mild.

52. **CHICKEN OR LAMB PASANDA** 11.95
Chicken or lamb cooked in our own special sauce with cultured yoghurt, fresh herbs and gentle spices, cooked with red wine. Mild.

53. **CHICKEN OR LAMB JALFREZI** 11.95
Morsels of marinated chicken or lamb garnished with chunky pieces of fresh capsicum, onion and green chillies to give a hot mouth watering taste.

54. **KING PRAWN JALFREZI** 13.95
Description as above.

55. **CHICKEN OR LAMB KORAI** 11.95
A succulent blend of herbs and spices sizzling away in their own traditional korai dish of authentic flavour.

56. **KING PRAWN KORAI** 13.95
Description as above.

57. **CHICKEN OR LAMB REZALA** 11.95
Pieces of chicken or lamb tikka cooked in a hot and slightly tangy sauce made with fresh green chillies, capsicum and tomato.

58. **CHICKEN OR LAMB TIKKA CHILLI MASALA** 12.95
Barbecued chicken or lamb cooked with freshly made special tandoori sauce, garnished with mince meat to produce a hot strength dish.

Tandoori Specialities

This method of cooking is an ancient art handed down through many generations and is a speciality of our chef's.
All tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay so the full flavour of the meat and spices are retained for your enjoyment.
All Tandoori dishes are served with salad and mint sauce.

59. **TANDOORI JHINGA** 13.95
King-sized prawns marinated in natural yoghurt with fresh herbs & spices roasted on skewers and glazed in a tandoori oven.

60. **ROYAL SHASHLIK** 13.95
Chicken tikka, lamb tikka and tandoori king prawns grilled in the tandoor with tomatoes, onions and fresh green peppers.

61. **CHICKEN OR LAMB TIKKA** 10.95
Diced pieces of chicken or lamb marinated and mildly spiced, grilled in a clay oven.

62. **TANDOORI MIX GRILL** 13.95
This is a combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken, sheek kebab. Served with salad and nan bread.

63. **GRILL CHOPS** 13.95
Tender Lamb Chops on the bone delicately spiced with fresh herbs and spices.

64. **CHILLIES FLAME (dining-in only)** 14.95
Marinated chicken, lamb and king prawns fried with onions, green pepper, chilli and coriander. Served flamed.

65. **TANDOORI DUCK** 13.95
Diced pieces of duck marinated with delicate herbs & spices, grilled in the tandoor.

66. **TANDOORI CHICKEN** 11.95
Tender half chicken marinated in natural yoghurt with fresh herbs and spices, barbecued in a clay oven.

67. **CHICKEN OR LAMB SHASHLIK** 11.95
Succulent cubes of chicken or lamb tikka marinated with garlic and delicate spices, grilled in the tandoori with chunks of capsicum, tomato and onions.

68. **HAASH KA SHASHLIK** 13.95
Tender pieces of duck marinated in garlic and delicate spices, grilled with chunks of capsicum, tomato and onions.

69. **SALMON TIKKA** 14.95
Diced pieces of salmon marinated and mildly spiced, grilled in a clay oven served with salted mushrooms in garlic butter.

Our executive chef has devised a menu to suit all pallets by using authentic spices and ingredients to create mouth watering dishes.

We hope you enjoy for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

Enjoy