



SNACKS

Papad	£1.50
<i>Fried or Roasted</i>	
Masala Papad	£2.00
<i>Fried papad topped with diced onions, coriander, green chillies and paprika</i>	
Chilli Crisps	£4.00
Peanuts	£4.00
<i>Chilli or Dry Roasted</i>	
Peanut Mix	£4.50
<i>Chilli peanuts with diced onions, coriander, chillies and lemon</i>	
Crisp Mix	£5.00
<i>Crushed crisps with diced onions, coriander, chillies and lemon</i>	
Cheese Mix	£5.00
<i>Small Cheese cubes with diced onions, coriander, chillies and lemon</i>	
Peanut & Crisp Mix	£7.50
<i>Chilli peanuts & chilli crisp with diced onions, coriander, chillies and lemon</i>	
Peanut, Crisp & Cheese Mix	£9.00
<i>Fried Chilli peanuts, chilli crisp and cheese with diced onions, coriander, chillies and lemon</i>	

STARTERS

CHICKEN STARTERS

Chicken Samosa (4)	£7.50
<i>Deep fried pastry filled with spiced chicken mince</i>	
Chicken Cocktail Samosa (8)	£8.50
<i>Bite size pastry filled with spicy chicken mince</i>	
Jeera Chicken	£10.95
<i>Succulent marinated chicken cooked in buttery cumin sauce</i>	
Mari Chicken	£10.95
<i>Succulent marinated chicken cooked in buttery black pepper sauce</i>	
Chilli Chicken DF	£10.95
<i>A hot dish cooked with capsicum & onion with our own blend of spices & herbs</i>	

Chicken Tikka (8) GF	£10.95
<i>Succulent chicken pieces marinated in yoghurt with light spices</i>	
Chicken Pakora DF	£10.95
<i>Small pieces of chicken coated in a gram flour batter and deep fried. Add Chillies</i>	
Fried Chicken Wings (7) GF DF	£10.95
<i>Deep fried wings coated in a sweet and sour sauce</i>	
Tandoori wings (7) GF	£10.95
<i>Spring chicken wings cooked in a clay oven</i>	
Drums of Heaven (7) DF	£10.95
<i>A hot dish cooked with spring onion and fresh garlic, in a very hot homemade chilli sauce</i>	
Kasoori Chicken Supreme (5) GF	£12.95
<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>	
Chicken Chops (4)	£12.95
<i>Tender leg pieces of chicken marinated in ground nuts with c2k special spiced mix in yogurt and cooked in the clay oven</i>	

LAMB STARTERS

Meat Samosa (4)	£7.50
<i>Pastry filled with spiced lamb mince</i>	
Lamb Cocktail Samosa (8)	£8.50
<i>Bite size pastry filled with spiced lamb mince</i>	
Lamb Tikka (16) GF	£12.95
<i>Mustaki pieces cooked with fresh garlic in a clay oven</i>	
Lamb Kebab (4) GF DF	£10.50
<i>Spicy skewered lamb mince cooked in a tandoor with fresh garlic</i>	
Dry Lamb DF	£12.95
<i>Small lamb chunks cooked in garlic sauce with fresh spring onion and coriander</i>	
Lamb Chops (4) GF	£14.99
<i>Marinated in spices cooked in tandoor</i>	

SEAFOOD STARTERS

Tandoori Prawns (5) GF	£17.50
<i>King prawns lightly spiced in chaat masala, kasoori methi and yogurt</i>	
Tilapia Fish Masala (2) GF DF	£12.50
<i>C2K pan-fried speciality cooked with special spice mix and fresh coriander</i>	
Garlic/Chilli Tiger Prawns (5) DF	£17.95
<i>Fresh garlic/chilli sauce or a mix of both with spring onion</i>	
Sarson Mahi Tikka (7) GF	£10.95
<i>Cod fish chunks marinated in mustard sauce with spices, cooked in clay oven</i>	
Amritsari Machi (8) GF DF	£11.95
<i>Cod fish chunks coated in a lightly spiced gram flour batter</i>	

VEGETARIAN STARTERS

Vegetable Samosa (4)	£7.50
<i>A deep fried pastry filled with mildly spiced green peas and potatoes</i>	
Vegetable Cocktail Samosa (8)	£8.50
<i>A deep fried bite size pastry filled with mildly spiced green peas and potatoes</i>	
Vegetable spring rolls (6)	£7.50
<i>Deep fried pastry filled with mildly spiced vegetables</i>	
Mogo Chips VE GF	
<i>Deep fried cassava flavoured with:</i>	
Plain	£7.95
C2K Paprika Mix	£8.95
Mari, Garlic or Mari & Garlic	£9.50
Masala Mogo	£9.50
Batetawada (7) VE GF *No Onion & Garlic*	£7.95
<i>C2K original, mashed potatoes flavoured with the chefs special blend of spices and deep fried in batter</i>	
Methi Bhajia (10) VE GF *No Onion & Garlic*	£8.50
<i>A combination of fresh fenugreek and spices deep fried in gram flour</i>	
Crispy Bhajia VE GF *No Onion & Garlic*	£7.95
<i>Thinly sliced potatoes deep fried in a blend of fresh fenugreek and batter</i>	
Chilli Bhajia (10) VE GF *No Onion & Garlic*	£7.95
<i>Hot chillies stuffed with spices coated in gram flour batter then deep fried</i>	
Vegetable Manchurian VE	£9.50
<i>Vegetable balls in a garlic based sauce</i>	
Broccoli Surkh Angar VE	£9.50
<i>Broccoli mixed in a homemade hot chilli sauce</i>	
Crispy Mushrooms VE	£8.95
<i>Button mushrooms in a hot chilli sauce</i>	
Lilva Kachori (5) VE *No Onion & Garlic*	£8.95
<i>Homemade pastry stuffed with spiced mashed green peas</i>	
Tandoori Aloo (8) GF *No Onion & Garlic* Opt	£11.50
<i>Potato stuffed with spiced grated cottage cheese cooked in the tandoor</i>	
PANEER STARTERS (Cottage Cheese)	
Paneer Spring Rolls (4)	£7.95
<i>Deep fried pastry filled with mildly spiced paneer</i>	
Achari Paneer Tikka (7) GF	£11.95
<i>Paneer stuffed with tangy mango pickle and cooked in tandoor</i>	
Paneer Pakora (10) GF *No Onion & Garlic* Opt	£10.95
<i>Lightly spiced cottage cheese coated in gram flour batter</i>	

Chilli Paneer *No Onion & Garlic* Opt	£9.95
<i>Spiced cottage cheese with fresh peppers and spring onion</i>	
Paneer Tikka (7) GF *No Onion & Garlic* Opt	£11.95
<i>Cubes of cottage cheese skewered with yellow, red and green peppers</i>	
Royal Paneer GF *No Onion & Garlic* Opt	£10.50
<i>Cooked with dry fenugreek leaves in a cream sauce</i>	

GRILLS

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

MAIN COURSE

CHICKEN

Masala Chicken GF DF	£11.95
<i>Medium sauce made with a combination of spices</i>	
Methi Chicken GF	£11.95
<i>Fresh fenugreek based sauce cooked with fresh ginger and herbs</i>	
Chicken Tikka Masala GF	£11.95
<i>Chicken pieces cooked in a clay oven before combining with a mild creamy and buttery coconut sauce</i>	
Chicken Jalfrezi GF	£11.95
<i>Onions, fresh green peppers, green chilli and fresh ginger cooked in a thick spicy red wine sauce</i>	
Jeera Chicken	£11.95
<i>Buttery cumin sauce with fresh green chilli and herbs</i>	
Mari Chicken	£11.95
<i>Medium spice pepper sauce with fresh garlic and butter</i>	
Kasoori Chicken GF DF	£11.95
<i>C2K special sauce prepared with dry fenugreek leaves and a blend of spices</i>	
Handi Murg GF	£11.95
<i>Chicken pieced cooked in the tandoor, then combined with a medium/hot sauce with dry fenugreek leaves, butter, cream and coconut powder</i>	

LAMB

Lamb Curry GF DF	£12.95
<i>Medium spiced sauce made with a combination of spices</i>	
Kasoori Lamb GF DF	£12.95
<i>C2K special sauce prepared with dry fenugreek leaves and blend of spices</i>	
Lamb Keema GF DF	£12.95
<i>Minced lamb in thick sauce cooked with fresh ginger and green chillies</i>	
Lamb Bhuna DF	£12.95
<i>A medium spiced dish made with fresh ginger and green chilli</i>	
Saag Gosht GF	£12.95
<i>Lamb chunks in a fresh spinach sauce</i>	
Keema Matar Masala GF DF	£12.95
<i>Minced lamb cooked in a spicy sauce with peas</i>	
Lamb Rogani GF DF	£12.95
<i>Lamb chunks with fresh ginger paste, fresh tomato paste and our own blend of spices and herbs</i>	

EGG

Masala Egg (2) GF DF	£10.95
<i>A blend of fresh green peppers, onions, ginger and green chillies cooked in a thick medium spicy sauce</i>	
Garlic Mari Egg Curry (2)	£10.95
<i>A medium spiced sauce with garlic and coarse black pepper</i>	

SEAFOOD

Masala Fish Curry (6) GF DF	£11.95
<i>Medium hot cod fish chunks cooked with fresh green chillies, green peppers, tomatoes and onions</i>	
Kasoori Prawn (4) GF DF	£15.95
<i>King prawns in onion and green peppers cooked in a medium spicy sauce with dry fenugreek leaves</i>	
Masala Tiger Prawn (4) GF DF	£15.95
<i>King Prawns in a thick medium spiced sauce ooked with dry fenugreek leaves in cream sauce</i>	

VEGETARIAN

Oro VE GF	£9.95
<i>Roasted smoky aubergine mash cooked in a medium spicy sauce</i>	
Undhiyu VE GF	£9.95
<i>Potato, baby aubergines, sweet potato, raw banana, pigeon peas, green peas & fenugreek gram flour balls. A Gujarati Speciality</i>	
Bhindi Masala VE GF	£9.95
<i>Okra prepared in an aromatic blend of spices</i>	
Chana Masala VE GF	£8.95
<i>Chick peas in a thick medium spicy sauce</i>	

Bombay Aloo VE GF *No Onion & Garlic*	£7.95
<i>Potato chunks in a tangy tomato sauce</i>	
Kasoori Aloo VE GF	£8.95
<i>Potato chunks in dry fenugreek leaves sauce cooked with fresh ginger</i>	
Saag Aloo GF	£8.95
<i>Potatoes cooked with spinach in a medium spiced sauce</i>	
Aloo Baingan VE GF	£9.95
<i>Aubergines and potatoes cooked in a medium hot sauce with ground spices</i>	
Kadai Mixed Vegetable VE GF	£9.95
<i>Mixed vegetables cooked in a medium hot curry sauce with dry fenugreek leaves</i>	
Methi Corn GF	£8.95
<i>Sweet corn cooked with fresh fenugreek leaves</i>	
Rajma Masala VE GF	£8.95
<i>Red kidney beans in a medium hot sauce flavoured with ginger</i>	
Aloo Gobi Masala VE GF	£8.95
<i>Potatoes and cauliflower with medium hot spices</i>	

PANEER

Paneer Tikka Masala GF	£11.95
<i>Cottage cheese cooked in a clay oven and then combined in a thick tomato based sauce with homemade spices</i>	
Saag Paneer GF	£10.95
<i>Spinach and cottage cheese cooked in a mild creamy sauce</i>	
Matar Paneer GF	£10.95
<i>Peas and cottage cheese in a lightly spiced creamy sauce</i>	
Paneer Makhani GF	£10.95
<i>Cubed cottage cheese in creamy coconut sauce with dry fenugreek</i>	

DAAL

Saag Daal VE GF	£9.95
<i>Yellow lentils made with spinach and authentic spices</i>	
Tarka Daal VE GF	£9.95
<i>A creamy yellow lentils infused with cumin seeds and spices</i>	
Daal Makhani GF *No Onion & Garlic*	£9.95
<i>Whole black lentils cooked with dry spices in butter and cream</i>	
Tuvar Spinach Kadhi GF *No Onion & Garlic*	£9.95
<i>A traditional Gujarati soup dish made with yogurt, spinach and pigeon peas</i>	

SIDE DISHES

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

NAANS & BREADS

(cooked in our clay oven)

Naan	£3.50
Lacha Naan	£3.95
Garlic Naan	£3.95
Chilli Naan	£3.95
Turbo Naan	£3.95
Cheese Naan	£4.50
Chilli Cheese Naan	£4.95
Paratha	£3.95
Roti VE	£3.50
Rotla VE	£3.50
<i>Traditional Gujarati flatbread made with black millet flour and cooked on a griddle</i>	

RICE

Plain Rice GF VE	£4.95
Vegetable Fried Rice VE	£5.95
Pilau Rice VE GF	£5.50
Jeera Rice VE GF	£5.95
Egg Fried Rice DF	£6.95

BIRYANI

Vegetable Biryani VE GF	£12.95
<i>Assorted vegetables with basmati rice and coconut milk powder</i>	
Papdi Lilva Biryani GF	£12.95
<i>Fried onion & fresh hyacinth green beans with basmati rice & a hint of cream</i>	
Spinach Biryani VE GF	£12.95
<i>Garlic spinach with rice and assorted vegetable</i>	
Chicken Biryani GF DF	£13.95
<i>Medium spicy rice with fragrant chicken</i>	
Lamb Biryani GF DF	£14.95
<i>Medium spicy rice with fragrant lamb</i>	

DESSERTS

Ferrero Rocher	£4.95
<i>Ferrero rocher ice-cream combined with thick chocolate sauce topped with a Ferrero rocher</i>	
Matka Kulfi	£4.95
<i>A pistachio kulfi ice-cream infused with saffron, topped with almonds and pistachio nuts</i>	
Pan	£2.00
<i>Sweet or Khara</i>	

