



SNACKS

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

STARTERS

CHICKEN STARTERS

Chicken Samosa (4)	£7.50
Deep fried pastry filled with spiced chicken mince	
Chicken Cocktail Samosa (8)	£8.50
Bite size pastry filled with spicy chicken mince	
Jeera Chicken	£10.95
Succulent marinated chicken cooked in buttery cumin sauce	
Mari Chicken	£10.95
Succulent marinated chicken cooked in buttery black pepper sauce	

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

LAMB STARTERS

Meat Samosa (4)	£7.50
Pastry filled with spiced lamb mince	
Lamb Cocktail Samosa (8)	£8.50
Bite size pastry filled with spiced lamb mince	
Lamb Tikka (16) GF	£12.95
Mustaki pieces cooked with fresh garlic in a clay oven	
Lamb Kebab (4) GF DF	£10.50
Spicy skewered lamb mince cooked in a tandoor with fresh garlic	
Dry Lamb DF	£12.95
Small lamb chunks cooked in garlic sauce with fresh spring onion and coriander	
Lamb Chops (5) GF	£14.99
Marinated in spices cooked in tandoor	

SEAFOOD STARTERS

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

Please speak to a member of staff regarding any allergy concerns

VEGETARIAN STARTERS

Vegetable Samosa (4)	£7.50
A deep fried pastry filled with mildly spiced green peas and potatoes	
Vegetable Cocktail Samosa (8)	£8.50
A deep fried bite size pastry filled with mildly spiced green peas and potatoes	
Vegetable spring rolls (6)	£7.50
Deep fried pastry filled with mildly spiced vegetables	
Mogo Chips VE GF	
Deep fried cassava flavoured with:	
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
C2K original, mashed potatoes flavoured with the chefs special blend of spices and deep fried in batter	

Methi Bhajia (10) VE GF *No Onion & Garlic*	£8.50
A combination of fresh fenugreek and spices deep fried in gram flour	
Crispy Bhajia VE GF *No Onion & Garlic*	£7.95
Thinly sliced potatoes deep fried in a blend of fresh fenugreek and batter	
Chilli Bhajia (10) VE GF *No Onion & Garlic*	£7.95
Hot chillies stuffed with spices coated in gram flour batter then deep fried	
Vegetable Manchurian VE	£9.50
Vegetable balls in a garlic based sauce	
Broccoli Surkh Angar VE	£9.50
Broccoli mixed in a homemade hot chilli sauce	
Crispy Mushrooms VE	£8.95
Button mushrooms in a hot chilli sauce	
Lilva Kachori (5) VE *No Onion & Garlic*	£8.95
Homemade pastry stuffed with spiced mashed green peas	
Tandoori Aloo (8) GF *No Onion & Garlic* Opt	£11.50
Potato stuffed with spiced grated cottage cheese cooked in the tandoor	

PANEER STARTERS (Cottage Cheese)

Paneer Spring Rolls (4)	£7.95
Deep fried pastry filled with mildly spiced paneer	
Achari Paneer Tikka (7) GF	£11.95
Paneer stuffed with tangy mango pickle and cooked in tandoor	
Paneer Pakora (10) GF *No Onion & Garlic* Opt	£10.95
Lightly spiced cottage cheese coated in gram flour batter	

A Discretionary 12.5% Service Charge will be added to you bill.

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

GRILLS

Mixed Grill GF	£22.95
Assorted sizzler including Chicken Tikka (4), Tandoori Wings (3), Lamb Chops (2) and Lamb Kebab (2)	

MAIN COURSE

CHICKEN

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



LAMB

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

EGG

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

SEAFOOD

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

VEGETARIAN

Karela Masaledar VE GF	£9.95
Fried bitter gourd cooked in a medium spicy sauce	
Oro VE GF	£9.95
Roasted smoky aubergine mash cooked in a medium spicy sauce	
Undhiyu VE GF	£9.95
Potato, baby aubergines, sweet potato, raw banana, pigeon peas, green peas & fenugreek gram flour balls. A Gujarati Speciality	
Bhindi Masala VE GF	£9.95
Okra prepared in an aromatic blend of spices	
Chana Masala VE GF	£8.95
Chick peas in a thick medium spicy sauce	
Corn On The Cob VE GF	£9.95
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	£8.95
Potato chunks in dry fenugreek leaves sauce cooked with fresh ginger	
Saag Aloo GF	£8.95
Potatoes cooked with spinach in a medium spiced sauce	
Aloo Baingan VE GF	£9.95
Aubergines and potatoes cooked in a medium hot sauce with ground spices	
Kadai Mixed Vegetable VE GF	£9.95
Mixed vegetables cooked in a medium hot curry sauce with dry fenugreek leaves	
Methi Corn GF	£8.95
Sweet corn cooked with fresh fenugreek leaves	
Rajma Masala VE GF	£8.95
Red kidney beans in a medium hot sauce flavoured with ginger	
Aloo Gobi Masala VE GF	£8.95
Potatoes and cauliflower with medium hot spices	

PANEER

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

DAAL

Saag Daal VE GF	£9.95
Yellow lentils made with spinach and authentic spices	
Tarka Daal VE GF	£9.95
A creamy yellow lentils infused with cumin seeds and spices	
Daal Makhani GF *No Onion & Garlic*	£9.95
Whole black lentils cooked with dry spices in butter and cream	
Tuvar Spinach Kadhi GF *No Onion & Garlic*	£9.95
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)	£4.50
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	£3.50
Lacha Naan	£3.95
Garlic Naan	£3.95
Chilli Naan	£3.95
Turbo Naan	£3.95
Keema Naan	£4.95
Stuffed Naan	£4.95
Cheese Naan	£4.50
Chilli Cheese Naan	£4.95
Paratha	£3.95
Roti VE	£3.50
Rotla VE	£3.50
Traditional Gujarati flatbread made with black millet flour and cooked on a griddle	

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

DESSERTS

Ferrero Rocher	£4.95
Ferrero rocher ice-cream combined with thick chocolate sauce topped with a Ferrero rocher	
Matka Kulfi	£4.95
A pistachio kulfi ice-cream infused with saffron, topped with almonds and pistachio nuts	
Pan	£2.00
Sweet or Khara	
Gulab Jamun (2)	£3.95

