

KORAI

High spiced specialities cooked in the korai, a wok like utensil, with fresh ginger, garlic, tomatoes onion and capsicum.

Chicken or lamb Korai	£7.50
Chicken Tikka Korai	£8.50
Lamb Tikka Korai	£8.50
Bonhoor Tikka Korai (Prime young venison)	£9.50
Duck Tikka Korai	£9.50
Vegetable Korai	£7.00
Prawn Korai	£8.50
King prawn Korai	£10.50
Tandoori King Prawn Kori	£11.50
Mixed Korai (Chicken, Lamb, Prawn)	£10.50

BIRYANI

Baked with basmati rice and spices and served with a side vegetable curry, mild, medium or hot

Chicken or lamb Biryani	£8.50
Chicken or lamb Tikka Biryani	£9.50
Mushroom Biryani	£7.50
Vegetable Biryani	£7.50
Mix Biryani	£9.50
Prawn Biryani	£9.50
King Prawn Biryani	£10.95
Tandoori king prawn Biryani	£11.95
Special Biryani	£10.50

Strips of chicken Tikka. Lamb Tikka. Prawn, with plain omelette

FISH

The finest fresh fish available unless specified, served as fillet to produce a unique choice of main courses

Maach Bhuna	£9.00
Bangladeshi fresh water fish cooked in chef's own recipe	
Ayre Massala	£9.00
Slices of Bangladesh fish known as Ayre, marinated overnight and served in a wonderful onion flavoured sauce.	
Sag Maach	£9.00
Bual fish cooked with chopped spinach with tomato, garlic, medium spice.	
Ayre Jalfrezi	£9.00
Fillet of Ayre in a terrific hot spicy sauce of green chillies, turmeric, garlic and ginger.	
King Prawn Kori	£11.95
King prawn cooked in tomatoes, onions, green pepper, herbs and spice, medium or hot	
Korai Ayre	£9.00
Fillet of Ayre cooked in the korai with fresh ginger, garlic, tomatoes, onion, capsicum.	
Sumundor Maachi	£9.00
Trout marinated in coconut, garlic, herbs and spices.	
Biran Boal	£9.00
Slices of Bangladeshi Boal fried with tomatoes, onion, coriander and diced green pappers.	