

DINING

SIDE DISH

BOMBAY ALOO POTATOES IN HOT SPICE	5.50	BINDI BHAJI LIGHTLY FIRED OKRA	5.50
SAAG ALOO SPINACH AND POTATOES	5.50	MUSHROOM BHAJI LIGHTLY FRIED MUSHROOMS	5.50
ALOO GOBI POTATOES & CAULIFLOUR	5.50	BRINJOL BHAJI LIGHTLY FRIED AUBERGINES	5.50
SAAG PANEER INDIAN CHEESE, SPINACH, SPICES AND CREAM	5.50	TARKA DHAAL MIXED LENTILS TEMPERED WITH GARLIC AND CUMIN	5.50
SAAG CHANA SPINACH, CHICKPEAS, POTATOES AND EGG	5.50	MASSALA DHAAL MIXED LENTILS TEMPERED WITH OUR SPECIAL SAUCE	5.50
CHANA MASSALA INDIAN STYLE CHICKPEAS	5.50	GOBI MUSHROOM CAULIFLOWER AND MUSHROOMS	5.50

RICE AND BREAD

KESAR PILAU RICE BASMATI RICE COOKED IN MILK THEN FRAGRANCED WITH SAFFRON AND CARDAMOM	3.50	GARLIC NAAN	3.95
PLAIN RICE STEAMED BASMATI RICE	2.95	KEEMA NAAN MINCED LAMB	3.95
COCONUT RICE	3.95	CHEESE NAAN	3.95
MUSHROOM RICE	3.95	PARATHA LAYERED UNLEAVENED FLAT BREAD COOKED WITH GHEE	3.50
EGG RICE	3.95	KEEMA PARATHA MINCED LAMB	4.25
KEEMA RICE MINCED LAMB	4.25	TANDOORI ROTI FLAT BREAD MADE WITH WHOLEWHEAT	2.95
PLAIN NAAN SINGLE LAYER BREAD WITH A SLIGHTLY FLUFFY TEXTURE	2.95	CHAPATI THIN UNLEAVENED INDIAN BREAD	2.25
PESHWARI NAAN SWEET	3.95		

GULAB

 = MEDIUM

 = HOT

 = VERY HOT

APPETISERS

PLAIN POPPADOM (VEGAN/VEG)	0.70
PICKLE TRAY	1.00pp
MINT YOGHURT/COCONUT & CARROT/ ONION SALAD/ TAMARIND SAUCE/ MANGO CHUTNEY/ LIME PICKLE	

TRADITIONAL STREET STARTERS

ONION BHAJI (VEG)	4.50
FINELY SLICED ONION SMOTHERED IN A SIMPLE, FRAGRANTLY SPICED BATTER AND FRIED TO CRISPY PERFECTION	
SAMOSA - MEAT/VEG	4.25
DEEP FRIED PASTRY WITH A SPICED FILLING (MEAT/VEG) MADE WITH POTATOES, SPICES, AND HERBS	
SAMOSA CHAAT (VEG)	6.95
STREET FOOD INSPIRED DEEP FRIED VEGETABLE PASTRY SERVED WITH YOGHURT.	
PAANI PURI	5.95
CRISPY FRIED PUFFED BALL FILLED WITH CHICKPEAS, POTATOES AND SPICES	

STARTERS

CHICKEN LOLLIPOP	6.50
TAMARIND MARINATED CHICKEN LOLLIPOPS	
TANDOORI JHINGA	7.95
SHELLED KING PRAWN WITH BROWND ONIONS, CORIANDER, PEPPERS, COOKED TO PERFECTION UNDER THE GRILL	
EADUL GUSTAWAS	6.95
LAMB PICCATA IN A BUTTERY CORIANDER SAUCE, COOKED IN OUR TAVA AND SERVED ON A RICE FLOUR FLATBREAD	
GARLIC MUSHROOM MONI PURI (VEGAN/VEG)	5.95
GARLIC & PINEAPPLE MUSHROOM SERVED WITH A FRESH LEAVENED BREAD	
CHICKEN TIKKA	5.95
LIGHTLY SPICED PIECES OF CHICKEN COOKED OVER A TANDOORI CHARCOAL GRILL	
TASTER PLATE	7.50
ONION BHAJI, SHEEKH KEBAB, & CHICKEN TIKKA	
SHEEKH KEBAB	5.95
ROASTED SKEWERS OF MINCED LAMB WITH ONIONS HERBS AND SPICES	
DYNAMITE PRAWNS	7.95
BATTERED PRAWNS COATED IN OUR DYNAMITE SAUCE	
KING PRAWN PATHIA PURI	6.95
SWEET AND SOUR KING PRAWNS SERVED ON A LEAVENED BREAD	

TANDOORI SPECIALS

KING PRAWN JHINGA BAHAR	14.95	CHICKEN TIKKA	10.95
SHELLED KING PRAWNS CUT IN HALF, SERVED WITH BROWND ONIONS, CORIANDER AND GREEN PEPPERS, COOKED TO PERFECTION OVER OUR CHARCOAL GRILL		BONELESS TENDER CHICKEN SEASONED WITH AROMATIC SPICES AND BARBECUED IN OUR CLAY OVEN	
SHEEKH KEBAB	11.95	TANDOORI MIX GRILL	15.95
SKEWERS OF ROASTED MINCED LAMB SERVED WITH FRESH ONIONS, HERBS AND SPICES		A SELECTION OF MEATS MARINATED IN OUR SPECIAL TANDOORI MASALA AND COOKED THROUGH THERE TANDOORI OVEN	
SHASHLIK		TANDOORI CHICKEN - HALF/WHOLE	8.95 / 16.95
SKEWERS COOKED IN OUR TANDOORI MASALA IN THE CLAY OVEN, SERVED WITH SALAD		TANDOORI CHICKEN MARINATED OVERNIGHT AND COOKED THROUGH OUR CLAY OVEN	
CHICKEN	12.95	LAMB CHOPS	14.95
KING PRAWN	14.95	UNIQUE TO GULAB, LAMB CHOPS COOKED PERFECTLY THROUGH THE CLAY OVEN	
LAMB	13.25		
PANEER	12.45		

GULAB DINING SIGNATURE DISHES

LAMB SHANK	17.95	PAN FRIED SEA BASS	14.95
SLOW COOKED TENDER LAMB SHANK		SEA BASS FRIED LIGHTLY ON THE PAN, SERVED ON A BED OF CAULIFLOWER SAUCE	
TIGER BY THE RIVER	16.95	LABABDAR - CHICKEN/PANEER (VEG)	12.95 / 11.95
KING PRAWNS COOKED THROUGH A MEDIUM SPICED RICH SAUCE		RICH & MEDIUM SPICED DISH SERVED WITH TANDOORI COOKED	
DESI STYLE FISH & CHIPS 12.95			
FISH MARINATED IN OUR SPECIAL BATTER, SERVED ON A BED OF CHIPS			

MIAH'S CLASSICS

NAGA	CHICKEN 10.95 LAMB 11.95	MURGH SHAHEE MUGHUL	10.95
A UNIQUE AROMATIC, EXOTIC DISH USING BANGLADESHI CHILLI NAGA		A DELICIOUSLY CREAMY GINGER AND ALMOND SAUCE	
BANGLA SHAKTKORA	CHICKEN 10.95 LAMB 11.95	MURGH GARLIC ADRATH	10.95
THICK AROMATIC SAUCE FLAVOURED WITH SHATKORA		SPRING CHICKEN MARINATED WITH FRESH GARLIC, ONION AND HERBS COOKED OVER A CHARCOAL GRILL AND SERVED WITH A RICH SAUCE	
KEEMA ALOO CHANA	10.95	CHICKEN TIKKA MAKHANI	10.95
MINCED LAMB COOKED IN MEDIUM SPICES AND SERVED WITH INDIAN STYLE CHICK PEAS AND POTATOES		THICK SAUCE, MEDIUM SPICED, AND RICH IN TASTE	
KING PRAWN LANGWAKI	13.95	DOBRARE SUBZEE BAHAR (VEG)	10.45
JUMBO PRAWNS MARINATED OVERNIGHT IN A DELICATELY SPICED SAUCE AND THEN DEEP FRIED IN BUTTER WITH FRESH GREEN BEANS		A MEDLEY OF FRESH VEGETABLES STIR-FRIED AND SERVED WITH TWO SEPARATE SAUCES: SPICY SPINACH AND CREAMY BUTTERY TOMATO	
LUCKNOWI	CHICKEN 10.95 LAMB 11.95	VEGETABLE KOFTA (VEG)	10.95
MARINATED IN OUR SPECIAL SAUCE THEN GRILLED IN THE TANDOOR AND SERVED IN A MALAYAN PINEAPPLE SAUCE		SPINACH AND POTATO KOFTA COOKED IN OUR MILD AND CREAMY SAUCE	

TRADITIONAL

CHOICE OF MEAT:

CHICKEN	9.45
LAMB	9.95
KING PRAWN	13.95
VEGETABLE	8.95
PANEER	9.45

KORMA
A MILD SAUCE WITH COCONUT, ALMONDS AND CREAM

MASSALA
A MILD MASSALA +1.00

PASSANDA
COOKED WITH MILD SPICES, GINGER, ALMONDS AND
CREAM + 1.00

PLAIN CURRY
MADE WITH A BLEND OF MEDIUM SPICES IN A RICH GRAVY

BHUNA
WITH CORIANDER, ONIONS AND TOMATOES

ROGAN
WITH TOMATOES, GREEN PEPPERS, GARLIC AND GINGER

MADRAS
A FIERY BLEND OF SPICES SERVED WITH POTATOES

DANSAK
SWEET AND SOUR WITH LENTILS. A VERY RICH DISH

PATHIA
HOT SWEET AND SOUR FLAVOUR WITH FRESH COCONUT IN
A THICK SAUCE

JALFREZI KORAI
FINELY SHREDDED CABBAGE, SPICED, DICED ONIONS, FRESH
RED & GREEN PEPPERS, FRESH GREEN CHILLIES IN A THICK SAUCE

SAAG
SPINACH WITH ONION, CORIANDER AND A BLEND OF
MEDIUM HOT SPICES

BALTI
MEDIUM TO WELL SPICED WITH ONIONS & CORIANDER +3.00

BYRANI
FLUFFY BASMATI RICE LAYERED OVER TENDER & SUCCULENT
PIECES OF YOUR CHOICE OF MEAT, ACCOMPANIED WITH THE
MESMERIZING AROMAS OF SPICES, HERBS & CARAMELIZED
ONIONS +3.50