



32/6 01/6/22

SMALL PLATES

PAPADUMS & CHUNTNEY FOR 2	Plain or Spicy.	3.5
SPICE MUSHROOM	Stuffed with cheese and spiced potato, breadcrumbs.	5.5
SOMOSA LAMB / VEG	Seasoned with spices rolled pastry and fried.	5.5
CHILLI PANEER	Diced paneer, coriander, pepper, spicy sauce.	5.5
SHEEK KEBAB	Spiced minced meat, onion, fresh herbs.	6.5
ONION BAJI	Chopped onion, ground flour, herbs, deep fried.	5.5
TANDOORI CHICKEN MOMO	Flaked chicken wrapped in puff pastry.	8.5
CHICKEN/LAMB TIKKA	Cubed chicken marinated with spices and fried onions.	6.5
CHUM CHUM CHICKEN	Breast of chicken grilled then stuffed with cheese, spices & herbs.	6.5
SPICY LAMB CHOPS	Grilled lamb chop marinated in spices.	8.5
CHICKEN MALAI TIKKA	Cubed chicken marinated in garlic, yoghurt and spices.	5.5
CRISPY SPICED CALAMARI	Crispy fried squid in spices.	8.5
CHICKEN PAKORA	Chicken strips dipped in gram flour and deep fried.	6.5
SALMON TIKKA	Marinated salmon in garlic, herbs and spices.	8.5
LOLLIPOP KING PRAWN	Skewered grilled king prawns in spiced marinade.	8.5
PRAWN PUREE	Prawns in a spicy sauce served on a deep-fried puri.	7.5
KING PRAWN PUREE	King prawns in a spicy sauce served on a deep-fried puri.	8.5

SHARING PLATES

TANDOORI MIX GRILL	Selection of tandoor chicken, lamb tika, king prawn.	13.5
VEG PLATTER	Selection of deep fried seasoned vegetables.	8.5
SHASLIK CHICKEN / LAMB	Skewered, peppers, onion, tomato.	11.5
VEGETARIAN THALI	Selection of vegetable dishes served with rice and nan.	15.0
NON VEGETARIAN THALI	Selection of non vegetarian dishes served with rice and nan.	18.0
SEAFOOD PLATTER	King prawn and crispy squid.	19.5
CHEF'S SIGNATURE PLATTER	Chef's own special mix platter recipe.	11.5

SIGNATURE MAINS

LAMB SHANK	Marinated shank of lamb in yogurt and mixed herbs.	16.5
XACUTI CHICKEN	South Indian highly spiced chicken prepared in coconut.	12.5
TAWA CHICKEN / LAMB	Cooked on an iron griddle with tangy spiced flavour.	12.5
TAWA KING PRAWN	Cooked on an iron griddle with tangy spiced flavour.	14.5
HARIYALI MASALA	Chicken marinated in spices, spinach, mint, creamy sauce.	12.5
SHASLIK CHICKEN / LAMB	Skewered, peppers, onion, tomato, creamy sauce.	12.5
BUTTER MASALA	Tender chicken cooked in mild butter sauce and fresh cream.	12.5
CHICKEN TIKKA MASALA	Tender chicken cooked in our unique Blossom's malasa.	11.5
JALFRAZI CHICKEN / LAMB / VEG	Cooked with hot spices, green chillies.	11.5
CEYLON CHICKEN / LAMB	Hot spices, tomatoes, onion, garlic, ginger, coconut.	11.5
PASANDA CHICKEN / LAMB	Simmered in mace of almond, pistachios, saffron.	11.5
CHICKEN GREEN MASALA	Tossed in olive oil, mustard seed parsley, basil, mint.	11.5
CHICKEN HANDI LAZIZ	Tender chicken cooked in coconut cream with chillies.	11.5
KORAI CHICKEN / LAMB / PRAWN	Sizzling dish cooked in spiced herbs, ginger.	12.5
GOSHT KHALI LAMB	Tender lamb strips cooked in our signature spices.	13.5
TANDOORI LAMB CHOP BHUNA	Lamb chops marinated in our rich spices.	11.5
CHICKEN TIKKA CAESAR SALAD BOWL	Grilled chicken cubes tossed in salad.	8.5
VEG TIKKA MASALA	Mixed vegetables cooked in creamy sauce with almond & coconut.	8.5
SHOBI BEGHUNI	Whole aubergine stuffed with vegetables and topped with lentils.	8.5
CHICKEN PUMPKIN MASALA	Cubed pumpkin cooked in medium spices & sesame seeds.	11.5
LAMB PUMPKIN MASALA	Cubed pumpkin cooked in medium spices & sesame seeds.	11.5
CHICKEN/LAMB TIKKA	Cubed chicken marinated with spices and fried onions.	10.5
CHICKEN/LAMB MALAI TIKKA	Very mild, cubed chicken marinated with spices & fried onions.	10.5
TANDOORI CHICKEN	Tandoor chicken marinated with unique Blossom's blend.	10.5
NAGA CHICKEN / LAMB	Tender chicken/lamb tossed in hot naga chilli signature heat.	11.5
NAGA PRAWN / KING PRAWN		13.5 14.5
CHEF'S SIGNATURE DISH	Chicken, lamb or fish cooked to the chef's own special recipe (on request).	19.5

TRADITIONAL FAVOURITES

ROGAN JOSH	PHALL	VINDALOO	MADRAS	KORMA
PATIA	DHANSAK	BALTI	DOPEAZA	SAG
CHICKEN	LAMB	PRAWN	KING PRAWN	VEG
11.5	11.5	12.5	14.5	8.5

SEAFOOD

GARLIC KING PRAWN	Marinated in fresh herbs and roasted garlic.	14.4
KING PRAWN JALFRAZI	Cooked with hot spices, green chillies.	14.5
KING PRAWN GREEN MASALA	Mustard seed parsley, basil, mint.	14.5
KING PRAWN SAGWALA	Fresh spinach, herbs, ground spices, garlic.	14.5
TANDOORI KING PRAWN MASALA	Our unique masala sauce.	14.5
BLUE CRAB MASALA	Our unique masala sauce.	18.5
PAN FRIED SALMON	Marinated in garlic, herbs and spices.	16.5
TANDOOR CHILLI FULL LOBSTER	Cooked in chilli sauce, herbs.	25.5
BENGAL FISH BHUNA	Bengal Fish cooked in unique bengal spice.	16.5
SEABASS GRILLED OR BHUNA	Seabass grilled or with bhuna sauce.	14.5

SIDES

TARKA DALL	Garlic based lentils.	5.5
BABY POTATOES	Pan fried baby potatoes with herbs.	5.5
DRY VEGETABLES	Steamed vegetables slightly spiced.	5.5
MUSHROOM BAJI	Fresh mushroom cooked with onion tomatoes.	5.5
CHANA MASALA	Chickpea spiced and topped with fresh onions.	5.5
BOMBAY ALOO	Unique spiced potatoes.	5.5
SAG PANEER	Spinach and homemade cheese mildly spiced.	5.5
SAG ALOO	Spinach and potatoes flavoured with fenugreek.	5.5
BINDI DOPIAZA	Okra simmered in spices with olive oil and onions.	5.5
BAINGUN ALOO	Aubergines and potatoes gently cooked in spices.	5.5
PUMPKIN MASALA	Cubes of pumpkin cooked with herbs and spices.	5.5
ALOO GOBHI	Potato and cauliflower gently cooked in spices.	5.5
RAITA	Creamy yoghurt with cucumber, mint.	5.5
ASIAN SALAD	Fresh tomato cucumber and mint sauce salad.	5.5
MASALA CHIPS	Hand cut potato chips in masala sauce.	5.5

BIRYANI/RICE & BREAD

BIRYANI	
CHICKEN 13.5 / LAMB 13.5 / VEG 11.5 / PRAWN 13.5 / K. PRAWN 14.5	
STEAMED RICE	Basmati boiled rice. 4.0
PILAU RICE	Basmati rice cooked in cream, saffron and aromatic herbs. 4.0
MUSHROOM PILAU RICE	Basmati rice with spiced mushrooms. 5.0
SPECIAL FRIED RICE	Basmati rice with cooked eggs, peas, onions. 5.0
LEMON RICE	Basmati rice cooked with fresh lemons. 5.0
COCONUT RICE	Basmati rice cooked with fresh coconut. 5.0
TANDOORI NAN	Oven baked flat bread. 3.5
KEEMA NAN	With spiced mince bread. 3.5
CHEESE AND GARLIC NAN	Oven baked flat bread. 3.5
GARLIC CHILLI NAN	Oven baked flat bread. 3.5
GARLIC NAN	Oven baked flat bread. 3.5
PESHWARI NAN	Stuffed with almonds and sultanas. 3.5
PARATHA	Flaky bread. 3.5
STUFFED PARATHA	Flaky bread. 3.5
ROTI	Wholemeal bread. 3.5
CHAPATI	Thin flat bread. 3.0

Medium | Hot | Extra Hot

Dairy | Crustaceans | Fish | Nuts | Egg | Gluten | Mustard

Suitable for Vegetarians

If you suffer from allergies, please enquire when ordering.
Our dishes may contain: Gluten, Nuts, Milk, Peanuts, Soya, Mustard, Sesame Seeds, Lupin, Egg, Crustaceans, Celery, Fish / Fish Bone, Molluscs, Sulphur Dioxide.

Customers with any allergies, eat at their own risk.
Please speak to your server if you have any dietary requirements.

All prices are inclusive of V.A.T.
All major credit cards are accepted (minimum £10) Cheques are not accepted.
The management reserves the right to refuse admission without giving any reason.