

Soups

- Tom Yum Soup** 5.25
A favourite spicy Thai soup with king prawns and mushrooms flavoured with galangal & lemon grass
- Mulligatawny Soup** 4.25
A lentil soup mildly spiced with peppercorns & fresh lemon juice

Starters

- Popadums & pickle tray (per Person)** 1.65
- Onion Bhaji (v)** 2.95
Shredded onions rolled in chick pea flour and fried until golden brown
- Vegetable Samosa (v)** 2.95
Crispy triangular pastry stuffed with vegetable & deep fried
- Chot Poti Paneer (v)** 2.95
Cubes of cottage cheese rolled in spices, then tossed in tangy sauce
- Aloo Tikki (v)** 3.95
Potato & corn mashed together, mildly spiced flavoured with coriander leaves and pan fried
- King Prawn Puri** 5.25
Cooked in spices & herbs, served with puri bread
- Sheek Kebab** 4.25
A sausage shaped minced lamb kebab mildly spiced & chargrilled in our clay oven
- Shami Kebab** 4.25
Minced lamb burger with garam masala and shallow fried
- Meat Samosa** 3.25
Crispy triangular pastry filled with spicy minced lamb
- Chicken Pakora** 4.25
Spicy crispy coated chicken breast barbecued in our clay oven
- Tandoori Wings** 3.95
Barbecued spicy wings

House Specialties

- Bhindi Ghost** 7.95
A unique combination of okra & lamb cooked in yoghurt based masala flavoured with lemon zest and mint leaves
- Murgh/Ghost Mirch Masala** 7.95
Chicken or Lamb cooked with fresh green chilli in wholesome sauce
- Keema Hyderbadi** 7.95
Minced lamb cooked in mint flavoured gravy & peas
- Koddu Ghost** 7.95
Cubes of lamb cooked with pumpkin & spices
- Murgh Nawabi** 8.75
chicken breast filled with minced lamb & cooked in rich brown gravy
- Duck Jalsha** 10.75
Barbecued duck cooked with dried red chilli flakes, honey & tomatoes
- Jumbo Prawn Shahi Bhuna** 13.95
Cooked with red chilli, galangal & kaffir lime paste
- Marathi Style Lamb Shank with Basmati Rice** 14.95
Unique blend of dry roasted spices, coated in a velvety sauce

Vegetarian Specialties

- Dum Aloo Punjabi (v)** 6.95
Potato stuffed with spiced cottage cheese & herbs and topped with tomato based gravy
- Dal Makhni** 6.95
Blend of creamy lentils
- Pindi Channa (v)** 6.75
Chick peas, tomatoes, potatoes & cottage cheese tossed in onion gravy and flavoured with root ginger & coriander leaves
- Gobi Mutter (v)** 6.75
Florets of cauliflower green peas cooked in onion based masala and flavoured with mint & coriander leaves
- Dhaikadi Pakora (v)** 6.75
A curry made from chick peas flour, mixed with curd, spices, herbs and topped on onion pakoras, finished with tempered garlic, chilli powder, curry leaves & mustard seeds
- Paneer Tikka Makhani (v)** 6.95
Cubes of grilled cottage cheese cooked in tomato based gravy and delicately flavoured with fenugreek leaves
- Saag Paneer (v)** 6.75
A beautiful combination of cottage cheese & spinach, finished with fresh cream

Sizzling Tandoori Dishes

all served with salad

- Panneer Shashlick (v)** 8.95
Cubes of cheese (paneer) grilled with onion, pepper & tomato
- Chicken/Lamb Shashlick** 11.95
Chicken or lamb marinated in yoghurt, spices & herbs, along with onions, pepper and tomato - cooked in a clay oven.
- Duck Shashlick** 12.95
Cubes of duck marinated in yoghurt, spices & herbs with onion, pepper & tomato cooked in a clay oven.
- Chicken/Lamb Tikka** 9.95
Chicken or lamb marinated in yoghurt, spices & herbs and cooked in a clay oven.
- Tandoori Chicken** 9.95
Half chicken marinated in herbs, spices & yoghurt and barbecued in a clay oven.
- Tandoori Mix Grill** 12.95
An assorted Kebab platter made up of quarter Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & Garlic Nan
- Jumbo Prawn Shashlick** 14.95
Jumbo size prawns marinated in a mild masala along with. pepper. onions & tomato barbecued.

Seafood

- Sea Bass, Cod, Salmon, Tuna, Tilapia, Pangas 11.95
Jumbo Prawns 13.95
King Prawns 11.95
- Goan Curry**
Choice of seafood cooked in a wholesome Goan (Goan a coastal state) curry paste. medium spicy in taste.
- Bombay Masala**
Choice of seafood sautéed with chopped onions, tomatoes, ginger, garlic and flavoured with fresh coriander leaves - tossed with garam masala powder.
- Mohili Curry**
An ethnic Kerala dish (a coastal state of India). A yellow coconut-milk curry flavoured with garlic, curry leaves, mustard seeds, and turmeric powder.
- Goan Chilli Fry**
Choice of seafood sautéed with shredded onions, bell pepper, tomato & flavoured with coriander leaves.
- Thai Green Curry**
Choice of seafood cooked in green curry paste along with fresh basil, green aubergine. Thai aubergine (pea sized), and green beans - cooked in ethnic Thai style.
- Sweet Lemon Chilli**
With sweet lemon chilli sauce



Traditional Dishes

Chicken or Lamb	7.25
King Prawn	10.95
Vegetable	6.75

Korma

cooked in a rich almond coconut gravy and finished with fresh cream

🔥 Dhansak

Cooked with lentils, garlic and flavoured with fenugreek leaves.

🔥 Madras

Cooked in tomato purée, chillies, garlic, onions and wholesome gravy - flavoured with coriander leaves.

Rhogon

Cooked in tomato puree, garlic and special Kashmiri masata - very well spiced and topped with sautéed tomato.

Methi

Cooked with fenugreek leaves, garlic, chillies, onions and well spiced.

Saag

Cooked to perfection with spinach, spices, chillies & garlic.

🔥 Vindaloo

A delicacy of the coastal region of India. Cooked with whole red chillies, garlic, ginger & peppercorns, ground to a paste and cooked till well done.

Specialties

Chicken or Lamb	7.95
King Prawn	11.95
Jumbo Prawns	13.95
Vegetable	6.95
Paneer Tikka	7.95

Tikka Masala

Cooked in rich tomato coconut and almond-based gravy mildly spiced

🔥 Jalfrezi

Prepared with fresh green chillies, red pepper, onions and wholesome gravy - flavoured with extra herbs and spices.

Korai

A speciality from North India. Cooked with special Korai masala, onions & pepper - flavoured with pounded coriander powder.

Biryani

King Prawn Biryani	12.95
Lamb Biryani	10.25
Chicken Tikka Biryani	11.25
Vegetable Biryani (v)	9.25

Side Orders, Breads & Rice

Aloo Channa (Potatoes and chick peas)	3.75	Lemon Rice	3.50
Aloo Gobi (Potatoes and cauliflower)	3.75	Mushroom Rice	3.95
Bhindi Bhaji (Okra)	3.95	Egg Rice	3.75
Bombay Aloo (Spicy Potatoes)	3.50	Special Rice Rice With Vegetables & Egg	3.95
Brinjal Bhaji (Aubergine)	3.95	Saag Rice Rice with spinach	3.75
Mutter Paneer (Green peas with cottage cheese)	3.95	Pilau Rice (Basmati)	2.85
Mushroom Bhaji (Stir fried mushroom)	3.95	Boiled Rice	2.50
Saag Aloo (Spinach and Potatoes)	3.95	Keema Nan Bread filled with spicy minced lamb	2.95
Saag Dhal (Spinach with lentils)	2.95	Peshwar Nan Bread filled with coconut & almond	2.95
Tadka Dhal (Lentils)	2.95	Garlic Nan Bread topped with chopped garlic	2.95
Raitha (Mixture of Onions and Cucumber with yoghurt)	2.50	Cheese & Garlic Nan	3.50
Green Salad (Platter of cucumber, carrot, tomato, & onions)	2.50	Plain Nan	2.25
		Paratha	2.75
		Stuffed Paratha	2.95
		Chapathi	1.50



Qumins
Indian Cuisine

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