



Vegetarian Appetiser

Papadom	£0.90	Spicy Papadom	£0.95
Pickle Tray per person	£0.75	Onion Bhaji	£3.95
Garlic Mushrooms	£3.95	Vegetable Pakora	£3.95
Vegetable Somosa	£4.45	Vegetable Spring Roll	£4.45
Aloo Chat on Puri	£4.95	Samosa Chat	£4.95
Stuffed Pepper Vegetable	£4.95	Chilli Paneer Tikka	£4.95

Seafood Appetiser

Fish Pakora	£5.95	Tandoori, King Prawns	£5.95
Mussels	£5.95	Mackerel Delight	£5.95
Prwan Cocktail	£4.95	King Prawn Butterfly	£5.95
Dynamic Shrimps	£5.95	Prawn on Puri	£4.95
Salmon Tikka	£5.95	King Prawn Puri	£6.25

Non Vegetarian Appetiser

Chicken 65	£5.95	Lamb chops	£5.95
Chicken Lollipop	£5.95	Lamb Tika	£5.95
Chicken Momo	£5.95	Tandoori Mixed Kebab	£5.95
Chicken Tikka	£5.25	Imli imli imli	£5.95
Tandoori Chicken	£5.25	Shami Kebeb	£5.45
Chicken Chat	£5.45	Nargis kebeb	£5.45
Lamb Chat	£5.95	Sheek Kebab	£5.45
Chicken Chilli	£5.45	Stuffed Peppers chicken/Lamb	£5.95
Chicken pakora	£4.95	Chicken Somosa	£4.95
Lamb Somosa	£4.95	Chicken cheese kebeb	£5.45
Chicken tamarind	£5.45		
Chicken Tikka Garlic Mushroom			£5.45

Tasting Platter (For two persons)

£12.95

Dining In Only

A selection of starters to include

Jeera Chicken Tikka, Lamb Tikka, Sheek Kebab and Aloo Chop

Royal Platter (For four persons)

£24.95

Dining In Only

A choice selection of starters to include - Jeera Chicken Tikka, Lamb Tikka, Sheek Kebab, Onion Bhaji, Somosa and Lamb Chops



Chef's Signature

Blue Elephant on Parade	£13.95
Chicken or lamb tikka delicately marinated with authentic spices, barbecued and glazed. Infused with mustard seeds, herbs and spices to produce an exotic mouth-watering sauce.	
Lamb Shank	£14.95
An excellent presentation of a whole lamb shank, slow cooked with shallots fresh root ginger, fresh herbs and spices. Cook in a slightly hot onion tomato sauce with mince meat and potato	
Turban Chicken	£13.95
Chicken cooked with almonds and pistachio nuts. Served in a mild sauce	
Emperor's Choice	£13.95
A unique dish of smooth and spicy tikka of chicken or lamb, cooked with mince meat, onion and tomato. Absolutely delicious.	
Country Captain	£13.95
This is management recommended dish Chicken Tikka or Lamb Tikka cooked with fresh garlic, ginger, spring onion & kiran special herbs & spices	
Honey Chilli Chicken	£13.95
honey infused chicken, cooked with roasted capsicum, chopped coriander and green chilies for an added kick, slightly saucy, sweet and spicy dish	
Special Masala	£13.95
Slow marinated chicken cooked with cream, almond coconut spinach mincemeat cheese and Garam Masala, perfect upgrade for a tikka masala lover	
Bombay Flame	£13.95
A hot curry Chicken Tikka or Lamb Tikka cooked with potato in special chilli sauce known as naga chilli, madras or vindaloo. A very adventurous curry with an extra kick to the palate	
Devil's Tamarind	£13.95
Tender lamb or chicken marinated in a tamarind sauce cooked in the tandoori, pan fried with aromatic spices. With a dynamic twist of sweet and sour flavours.	
Rajahstani Bhuna	£13.95
Beautiful dish chicken or lamb with exquisite taste, made with spinach. Very rich flavour with fresh ginger, spring onion, fresh coriander & garlic.	
Tiger	£13.95
Chicken or lamb. Delicious dish which gives you an aromatic taste, Chef unique on recipe, sweet and spicy	
Kata Masala	£13.95
Diced boneless lamb or chicken, braised to a golden brown colour and prepared in a thick sauce consisting of onions, ginger, garlic, with ground spices (garam masala). Deliciously sensational.	
Mochak	£13.95
Chicken with honey and mango sauce. Sweet with abundance of flavours.	
Modhu Minty Lamb Aloo	£13.95
Tender chunks of lamb infused with honey, sweet mango & fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce	
Murgi Masala	£13.95
Marinated tandoori chicken off the bone, chopped onion fresh garlic, ginger & tomatoes mixed with minced lamb & boiled egg, in a sauce made of a flavoursome selection of oriental herbs & spices	
Lamb Garlic Chilli Kofta	£14.95
Aromatic dish, full of flavour, garlic, ginger, coriander, green chilies, garam masala, meatball that originates from the Middle East and India	
Dum Gost	£14.95
In excellent presentation, one of the unique dish in India, full of flavour garlic, ginger chef's unique spices cooked with boneless lamb leg	
Dream Land	£13.95
Marinated, boneless, fresh chicken breast, Pan cooked Chicken dish, diced fried garlic and fresh chillies, bay leaf and herbs. Slightly Hot.	
Indian Palace, Special	£14.95
We have created a unique dish with tantalising flavours king prawns chicken, lamb tikka and keema	

Tawa (Griddle)

Fragrant and warming Indian chicken dish that comes together on a hot tawa(griddle).

These dishes are immensely popular on streets of India

Chicken/lamb Tikka Tawa	£11.95
Garlic chili chicken Tawa	£12.95
Chicken mushroom Sag Tawa	£13.95
King Prawan Sag Mushroom Tawa	£14.95
Tandoori King Prawan Tawa	£14.95
Vegetable Tawa	£9.95

Chefs Special

Shahed Special (chicken only) £13.95

Home made style unique, special recipe chicken with garlic ginger tomato carrot tomato red paper noodles with ketchup, 1999 award winning Dish (Good Food Guide)

Lamb Chop Special Bhuna (lamb chops only) £14.95

Home style Indian curry, fairly dry dish with full of authentic south Asian flavour.

South Indian Garlic Chilli £13.95

We are proud to introduce this dish to the North-East, the recipe is hundreds of years old. Cooked in fresh slices of garlic, fresh green chillies & plum tomatoes, then garnished with coriander.

Achar From Utter Pradesh £13.95

A hot speciality from Hyderabad, cooked in a tantalising mixed pickle masala, laced with whole green chillies & sprinkled with fresh coriander.

Tandoori Garlic Chilli Chicken(chicken only) £11.95

Boneless tandoori chicken cooked with olive oil, ginger, garlic and green chillies in a hot thick sauce.

Special Alam Shatkora (Lamb only) £12.95

From Syhlet Bangladesh. Originating from our own region, a slightly tangy citrus grown only in the Syhlet area of Bangladesh. Cooked semi dry in pungent spices, enhances the citrus flavours.

Special RASAM £11.95

Supreme pieces of chicken or Lamb sauteed in garlic and ginger paste, Bangla marrow spiced with freshly ground coriander seeds, turmeric and a hint of red chilli. Desi style dish, medium strength.

Roshuni Mirch (Chicken Only) £11.95

Freshly slow cooked chicken in garlic & ginger based sauce topped with fresh tomatoes and fresh chilli. Very popular dish. highly recommended. Madras Hot.

Karahi

Karahi cooking is from naive Do-sind, formally part of he Bombay province. These dishes are presented to you using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes & fresh coriander.

Jalfrezi

Cooked in fresh spices, garnished with chunky pieces of fresh capsicum, onion and green chillis to give a hot, mouth-watering taste.

Garlic Chilli Bahar

Hailing from Southern India this dish is cooked with fresh garlic and chillies for slightly hot yet delicious taste

Majestic Special

This is a management recommended dish cooked with fresh garlic, ginger, spring onion and Majestic special herbs and spice.

Shashlick Bhuna

Pieces of tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce.

Chicken Tikka	£10.95	Lamb Tikka	£11.95
Prawn	£10.95	King Prawn	£13.95
Panir Tikka	£10.95	Vegetable	£9.95

Seafood Special

- Tiger By The River** £15.95
Succulent whole lush king prawns cooked in a pan with a variety of spices in a medium thick sauce, aromatic flavours.(Absolutely divine)
- Summer island king prawns** £15.95
Whole king prawns marinated and roasted in the tandoori oven, simmered in with caremalised onion and sweet chilli salsa serve with pilau rice
- Cinnamon and Coconut King Prawns** £15.95
Whole kiger prawns simmered in a medium to mild coconut and cinnamon sauce serve with salad and pilau rice
- Nimbu King Prawn** £14.95
Fresh tiger prawns marinated in lime juice, garlic & ginger Then cooked with onions, green chillies, tona nimbu, turmeric & fresh coriander Exquisite
- Sunset Salmon** £14.95
Succulent salmon fillet, pan fried with fresh onions, peppers, and tomatoes in a rich sauce topped with an ultimate rich blend of fresh yogurt and coriander. Defies description.
- Rasoon Ki Salmon** £14.95
The famous Bengali speciality pan fried salmon steak simmered in freshly ground spices cooked with caramelised garlic sauces.
- Pearl of Panayur** £ 13.95
(Absolutely lush) Fried fish fillet with Bengali style broth of aubergine, potato and tomato
- Sea-Bass** £14.95
Special combinations of light spice, served on a bed of spiced chick – peas and potato. The epitome of culinary excellence.
- Mussels** £ 11.95
A special combination of Garlic, salt, methi leaves, cream, butter and black current Bengali style. A delicious and unique sea food appetiser. Must try! (highly recommended)
- Deshi Fish Aloo Bhuna** £13.95
Marinated boneless fish cooked with potatoes in a slightly hot sauce, a must try! With ginger, garlic and fresh coriander.

Baltistani Balti Dish

A very popular dish. A combination of chefs unique spice and herbs.

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| Chicken Balti | £10.45 | Lamb Balti | £10.95 |
| Chicken Tikka Balti | £10.95 | Lamb Tikka Balti | £11.95 |
| Jinga (Prawan)Balti | £10.95 | Phantan Balti | £10.45 |
| | | (spinach and chickpeas) | |
| Chicken Tikka, Sag Aloo, Mushrooms Balti | | | £11.95 |
| Tandoori King Prawan Balti | | | £13.95 |
| Indian Palace Special Balti | | | £13.95 |
| (king Prawn, chicken Tikka and Lamb Tikka) | | | |
| Garlic chicken/lamb Balti | | | £11.95 |
| Mixed Vegetables Balti | | | £9.95 |
| Extra Mushroom, Sag or any assortment of vegetables can be added for £1.00 ask your server for recommendation. | | | |



Sweet Tooth

Korma

Delicate preparation of authentic coconut creamy and mild

Masala

Cooked in a specially blended Tandoori sauce with fresh cream, herbs, coconut and almonds served to the highest quality. Very rich and smooth taste.

Pasanda

A delicate preparation of yogurt, cream, almond, coconut and spices, producing a mild but rich creamy texture.

Tandoori Butter Chicken

Tandoori chicken off the bone, cooked with almonds butter, very smooth in taste, a favourite of the Maharani (Queen).

Mango Mama

Prepared in tandoori then exclusively cooked with mango & almonds in a fresh cream sauce. A fruity mild creamy dish. For those with a sweet tooth!

Peshwari

Cooked in a specially blended Tandoori sauce with mixed peppers, almonds coconut onion tomato and cream. Strength medium to mild.

Makani

Lamb or Chicken from the tandoori is immersed in a delicious spiced, almonds buttery sauce.

Lahoree Mittas

This dish is mild, creamy, nutty and fruity almonds coconut Lamb or Chicken

Kashmiri korma

Delicious creamy and mild dish coconut with banana and pineapple

Chicken	£9.95	Lamb	£10.95
Chicken tikka	£10.95	Lamb tikka	£11.95
Prawns	£9.95	King prawns	£13.95
Chicken&lamb	£11.95	Special mix	£13.95
		(chicken, Lamb, king prawn)	
Keema	£8.95	Vegetable	£8.95

BIRYANI

Very aromatic, but mild dishes. Special Basmati rice treated together with meat or chicken, fish or vegetables. Served with vegetable curry

Chicken Biryani	£10.95
Lamb Biryani	£11.95
Special Chicken Tikka Biryani	£12.95
Special Lamb Tikka biryani	£12.95
Prawn Biryani	£10.95
King Prawn Biryani	£13.95
Keema Biryani	£10.95
Persian Biryani (mixed fruit with Chicken)	£11.95
Indian Palace Special Biryani	£13.95
(Chicken Tk, Lamb Tk King Prawn and Keema)	
Vegetable Biryani	£9.95



All Times Favourite

BHUNA DISHES

A thoroughly garnished dish with coriander, onions, capsicum, tomatoes & a fresh selection of spices Medium dry, a well balanced dish

PATHIA DISHES

Cooked in medium spices producing a hot, sour & sweet taste.

DOPIAZA DISHES

Cooked with chunky green peppers, caramelised onions & tempered seeds. Slightly hot taste.

DHANSAK DISHES

A sweet, sour & hot dish, cooked with lentils & fresh pineapples. A chosen dish.

ROGAN JOSH DISHES

Tomato flavoured dish, medium dry cooked with fresh herbs & ground spices. Garnished with fresh chopped tomatoes, onions, coriander.

MADRAS DISHES

A hot dish cooked with special Indian spice tomatoes & fresh coriander

SAGWALA DISHES

Medium dry dish cooked with spinach, tomato, onion & coriander.

VINDALOO DISHES

A perfect fiery dish for the people who likes a Madras and want to step it up.

MALAYA

Cooked with pineapple in a mild sauce

METHI

Cooked with fenugreek very testy dry curry

CURRY

Aromatic flavour, classic Indian curry, special mix spices from Chef

CHILLI KORMA

Unique Korma style medium to hot

Chicken	£9.95	Lamb	£10.95
Chicken Tikka	£10.95	Lamb Tikka	£11.95
Prawns	£9.95	King Prawns	£13.95
Chicken & Lamb	£11.95	Keema	£8.95
Special mix	£13.95	Vegetable	£8.95
(Chicken, Lamb, King Prawn)			

TANDOORI SIZZLERS

Tandoori & Tikka dishes are not curries.

They are pieces of meat marinated, skewered, and cooked in a clay oven, served with fresh salad. Their taste is deliciously sensational.

For perfect satisfaction you must try a vegetable curry dish

Hindustani chicken Tikka	£9.95	Dilkushi Lamb Tikka	£10.95
Paneer Tikka	£9.95	Salmon Tikka	£12.95
Tandoori chicken	£9.95	Garlic Chicken Tikka	£10.95
Chicken shashlik	£10.95	Lamb Shashlik	£11.95
Paneer shashlik	£10.95	King prawn Shashlik	£12.95
Tandoori King Prawn	£12.95	Tandoori Lamb chops	£11.95
Tandoori Mix Grill	£12.95		

Vegetable dish

Shahi Vegetable Masala

Potatoes, chickpeas and aubergine, cooked with special herbs and spices, then re-cooked in tandoori sauce.

Channa Kabi Masala

Chickpeas and cauliflower cooked in medium sauce topped with sliced beans.

Bombay Potato

Sag Bhaji

Sag Paneer

Tarka Dhal

Bhindi Bhaji (Okra)

Chana Chilli Motor Paneer

Butternut and Cauliflower Bhaji

Main Dish

Side Dish

Mushroom Bhaji

Sag Aloo

Mix vegetables bhaji

Aubergine Bhaji

Motor Paneer

Cauliflower Bhaji

£8.95

£5.50

English Dishes

All the dishes served with chips and salad.

Roast chicken

£10.95

Chicken Omelette & Chips

£10.95

Mushroom Omelette & Chips

£10.05

Prawns Omelette & Chips

£10.95

Fish Fingers & Chips

£10.95

Scampi & Chips

£10.95

Southern Chicken & Chips

£10.95

Chicken Nuggets & Chips

£10.95

Prawn Salad

£10.95

Chicken Salad

£10.95

Sundries

Boiled Rice

£3.45

Pilau Rice

£3.75

Onion Fried Rice

£3.95

Mushroom pilau Rice

£3.95

Garlic Fried Rice

£3.95

Vegetable Pilau Rice

£3.95

Coconut Rice

£3.95

Egg Fried Rice

£3.95

Lemon and Chilli Rice

£4.24

Lemon and Cashew Rice

£4.24

Garlic and Coconut Rice

£4.25

Lemon and Basil Rice

£4.25

Garlic and Sag Rice

£4.25

Passion Rice

£4.25

(mixed fruits)

Special Pilau Rice

£4.25

Peas, Pilau Rice

£4.25

Chicken Tikka Egg Rice

£4.25

Keema Pilau Rice

£4.25

Chicken Fried Rice

£4.25

Plain Nan

£3.50

Garlic Nan

£3.95

Peshwari Nan

£3.95

Keema Nan

£3.95

Cheese Nan

£3.95

Chilli Nan & Coriander Nan

£3.95

Garlic & Coriander Nan

£3.95

Garlic & Cheese Nan

£3.95

Keema & Garlic Nan

£3.95

Keema & Cheese Nan

£3.95

Onion Nan

£3.95

Tikka Nan

£4.45

Kulcha Nan

£4.45

Special Nan

£4.45

(keema, cheese, garlic, coriander)

Tandoori Roti

£3.50

Parata

£3.95

Egg Parata

£4.45

Stuffed Parata

£4.45

Chapati

£1.95

Chips

£2.95

Massala Chips

£3.45

Peri Peri Chips

£3.45

Plain Raita

£1.95