



*Okra, a celebration of the most exquisite Indian flavours.  
where you and your fellow guests take centre stage.*

*Consultant chef Sudha Saha, who is recognised by both the Michelin and Hardens Guides, has created a menu that celebrates delicious flavour combinations. Your dining experience will see how we bring Indian food into the 21st century; fusing traditional cooking methods with innovative techniques to create a menu that will leave a lasting impression.*

*Great Chefs are passionate about their food, forget watching the clock and take time to understand each individual ingredient, so that you can create and cook something truly wonderful.*

*Our vision is to develop a journey of taste, texture and temperature utilising the conventional methods in association with forward thinking techniques.*

*The aim is to create something unique and modern, without omitting imperative elements such as flavour, the factor that drives us to push that extra mile.*

*The use of local & seasonal fresh high quality ingredients is vital to the taste of our food. The time taken to prepare, cook and present our dishes distinguishes and defines us from our competitors.*

*we hope you enjoy this fine dining experience as much as we do serving you.*

## STARTERS

<b>Tandoori King Prawn</b>	<b>£6.95</b>
<b>Tandoori Fish</b>	<b>£5.95</b>
<b>Tandoori Mix Kebab</b>	<b>£4.95</b>
<b>Chicken Shashlick Kebab</b>	<b>£4.95</b>
<b>Lamb Shashlick Kebab</b>	<b>£4.95</b>
<b>Chicken Tikka</b>	<b>£4.50</b>
<b>Lamb Tikka</b>	<b>£4.50</b>
<b>Prawn Puree</b>	<b>£4.50</b>
<b>Chicken Chaat Puree</b>	<b>£4.50</b>
<b>Tandoori Chicken</b>	<b>£4.50</b>
<b>Sheek Kebab</b>	<b>£4.50</b>
<b>Shami Kebab</b>	<b>£4.50</b>
<b>Onion Bhaji</b>	<b>£4.00</b>
<b>Spiced Pappadom</b>	<b>£0.80</b>
<b>Pappadom</b>	<b>£0.80</b>
<b>Pickle Tray</b>	<b>£3.00</b>

## PLATTERS

<b>Sobji Platter</b>	<b>£8.95</b>
<i>Consisting of Onion Bhaji, Spiced Potato and Vegetable Samosa</i>	
<b>Tikka Platter</b>	<b>£9.95</b>
<i>Consisting of Tandoori Chicken, Chicken Tikka, Lamb Tikka and sheek Kebab</i>	
<b>Seafood Platter</b>	<b>£12.95</b>
<i>Consisting of Tandoori King Prawn, Tandoori Fish and Prawn ChatPuree</i>	



## STARTERS COLLECTION

### **Garlic King Prawn Puree - £7.50**

*King Prawns cooked in a bhuna style with Garlic, herbs and spices.  
served on a deep fried, flaky unleavened bread*

### **Fish Pakora - £6.50**

*Pangash fish marinated in Chef's special sauce in batter and then deep fried*

### **Salmon Tikka - £6.50**

*Lightly spiced salmon cooked with Chef's special tikka marinade  
roasted in a tandoori oven over charcoal*

### **Spiced Potato and Garlic Mushroom - £4.95**

*Lightly spiced Potato mash served on a bed of sauteed garlic and mushroom*

### **Paneer Shashlik - £4.95**

*Indian Cheese cooked in the Tandoori oven with peppers, Tomatoes and red onions*

### **Samosa Chaat- £4.95**

*Samosa Served with Special Chic Peas, Yoghurt Dressing and Tamarind Coulis*

### **Chicken Pakora - £4.95**

*Chicken pieces marinated in Chef's special sauce in batter and then deep fried*



## COLLECTION

### **OKRA Chicken Sobji Bahar - £13.95**

*Chicken Lightly spiced with fresh ground spices, Onions, Mushroom & Okra  
Served with Rice of your choice*

### **Chicken / Lamb Hariyali - £13.95**

*Cooked with special home made spices with spinach and garlic mint, lightly spiced,  
Served with Rice of your choice*

### **Afghan Chicken Palak - £13.95**

*Velvety pieces of chicken tikka cooked with sauteed spinach and chick peas  
Cooked with green chillies producing a spicy taste, Served with Rice of your choice*

### **Sylheti Madras - £13.95**

*Diced Chicken cooked in hot sauce, with fresh Bangladeshi chillies,  
Served with Rice of your choice*

### **Chicken Tikka Rezela- £13.95**

*Cooked with Tomatoes, Onions, garlic & fresh green chillies,  
Served with Rice of your choice*

### **Tandoori Shashlick Jhol - £13.95**

*Marinated pieces of chicken tikka and spiced green peppers and onions,  
chargrilled. Cooked in a mouth watering tomato and spring onion sauce,  
Served with Rice of your choice*

### **South Indian Lamb - £13.95**

*Slow cooked fillet of lamb cooked in a sauce flavoured with curry leaves  
and South Indian Spices, Served with Rice of your choice*

### **Achari - £13.95**

*Marinated Lamb or chicken cooked to a medium strength with a touch  
of traditional Indian pickle. Served with Rice of your choice*

### **Chicken Makhani - £13.95**

*Tender strips of chicken cooked in a mild and creamy thick sauce.  
Served with Rice of your choice*

### **Tawa - £13.95**

*Chicken or Lamb cooked with onions, green pepper and strongly spiced to a medium strength. Served with Rice of your choice*

### **Chicken Satay- £13.95**

*Strips of Tandoori Chicken cooked in a spicy buttery sauce garnished with fresh coriander, Served with Rice of your choice*

### **Chicken Garlic Masala - 13.95**

*Barbequed Chicken cooked with fresh garlic, green peppers, tomatoes, onions & fresh coriander, Served with Rice of your choice*

### **Ajwani - £13.95**

*Bhuna sauce style, layered with a rich garlic, tomato & chilli sambal, Served with Rice of your choice*

### **Tandoori Murgh Masala - £13.95**

*Tender strips of chicken in a rich tomato and minced lamb ragout  
Cooked with a boiled egg, Served with Rice of your choice*

## **SEAFOOD COLLECTION**

### **Jhinga Alphonso - £15.95**

*Jumbo Tiger king prawns cooked in Chef's unique recipe producing a slightly hot, sweet and sour sauce flavoured with fresh mango, coriander and garlic. Served with Rice of your choice*

### **Jhinga Makhani - £15.95**

*Jhinga simmered in satin smooth creamy tomato and fenugreek sauce, Served with Rice of your choice*

### **Tikka Fish Jalfrezi - £15.95**

*Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies.  
A firm favourite for one who prefers a more challenging dish, Served with Rice of your choice*

### **Telapia Bhuna - £15.95**

*Fillet of Telapia fish marinated with tikka marinade, which is then shallow pan fried and then cooked to a medium strength. Served with Rice of your choice*

### **Salmon Bhuna - £15.95**

*Spiced Salmon, shallow pan fried and then cooked to a medium strength.  
Served with Rice of your choice*

### **Salmon Lasooni - £15.95**

*Spiced Salmon, Wilted Garlic Spinach, Balsamic Glaze and Greens, Served with Rice of your choice*



# TRADITIONAL SPECIAL

<b>Mixed Vegetables</b>	<b>£7.95</b>
<b>Chicken Tikka OR Lamb Tikka</b>	<b>£9.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>Tandoori Mixed</b>	<b>£10.95</b>
<b>Tandoori King Prawn</b>	<b>£13.95</b>

## **Tikka Masala**

*Marinated meats or seafood chargrilled in a tandoori oven and immersed in an opulent, creamy almond sauce. Mild to taste.*

## **Pasanda**

*Combination of saffron, mixed nuts with a velvety cream and yoghurt sauce.  
A good introduction to Indian food*

## **Jaipur**

*Mushroom sauce of a complex nature, an explosion of flavours, releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang*

## **Jalfrezi**

*Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies. A firm favourite for one who prefers a more challenging dish*

## **Garlic Chilli**

*Char roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp, fresh chillies*

## **Minty**

*A classic Sylheti favourite, succulent pieces of lamb or chicken in a medium strength yoghurt and podina sauce producing a sharp mint like finish*

## **Butter Chicken**

*Strips of tandoori chicken laced with a silky plumb tomato and makhon sauce,  
A refined and elegant dish.*

## **Karahi**

*Cooked in a karahi with fresh garlic, ginger, herbs sliced onions and capisum.*

# TRADITIONAL DISHES

Mixed Vegetables	£7.95
Chicken OR Lamb	£8.95
Prawn	£9.95
Chicken Tikka OR Lamb Tikka	£9.95
Tandoori Mixed	£10.95
King Prawn	£12.95
Tandoori King Prawn	£13.95

## Curry

*The traditional basic curry, served at desired strengths.  
Mardas, Vindaloo, Tindaloo or Phall*

## Korma

*Sweet, Creamy, Coconut sauce*

## Malaya

*A flowing medium strength sauce cooked with pineapple.*

## Dhansak

*A parsee dish originating from Western India. A combination of lentil sauce with pineapple producing a sweet, sour and slightly hot sauce.*

## Pathia

*A fairly condensed tomato and onion sauce, with a squeeze of fresh lemon,  
Fairly hot with a sweet and sour finish*

## Bhuna

*Tomato and Onion sauce, simmered for a considerable amount of time until  
the meat is tendered and the sauce is well reduce*

## Rogan Josh

*A specially origination from the mountainous province in India - Kashmir  
A rich Bhuna sauce style complemented by a garlic , tomato, onion and coriander sambal*

## Dupiaza

*Crisp, chunky cut onions and capsicums dressed in a reduced strength onion gravy*

## Sagwala

*Sauteed spinach and garlic blended with a reduced sauce. A must amongst connoisseurs*

## Balti

*Svery rich in taste, served usually at medium strength. Cooked and served in an iron dish.*

## TANDOORI

This style of cooking entails marinating meats then roasting over charcoal in a tandoori oven.  
All dishes are accompanied by a mixed leaf salad

<b>Tandoori Chicken</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£8.95</b>
<b>Lamb Tikka</b>	<b>£8.95</b>
<b>Sheek Kebab</b>	<b>£8.95</b>
<b>Tandoori Fish</b>	<b>£9.95</b>
<b>Chicken OR Lamb Shashlick</b>	<b>£9.95</b>
<b>Tandoori Mix Grill (with Naan)</b>	<b>£12.95</b>
<b>Tandoori King Prawn</b>	<b>£13.95</b>

## BIRYANI

Basmati rice cooked with a selection of dried spices, i.e cardamom, cinnamon, star anise and saffron, Complemented with vegetable curry

<b>Vegetable Biryani</b>	<b>£7.95</b>
<b>Chicken OR Lamb OR Prawn Biryani</b>	<b>£8.95</b>
<b>Chicken Tikka OR Lamb Tikka Biryani</b>	<b>£9.95</b>
<b>Tandoori Mix Biryani</b>	<b>£10.95</b>
<b>King Prawn Biryani</b>	<b>£12.95</b>
<b>Tandoori King Prawn</b>	<b>£13.95</b>

## ENGLISH DISHES

<b>Fried Chicken &amp; Chips</b>	<b>£8.95</b>
<b>Scampi &amp; Chips</b>	<b>£8.95</b>
<b>Any Omelette &amp; Chips</b>	<b>£8.95</b>



## FRESH VEGETABLES

	Side	Main
Mixed Vegetable Bhaji	£4.50	£7.95
Mushroom Bhaji	£4.50	£7.95
Sag Bhaji	£4.50	£7.95
Sag Aloo	£4.50	£7.95
Sag Paneer	£4.50	£7.95
Aloo Gobi	£4.50	£7.95
Bombay Aloo	£4.50	£7.95
Chana Bhaji	£4.50	£7.95
Bhindi Bhaji	£4.50	£7.95
Tarkha Dhall	£4.50	£7.95
Cauliflower Bhaji	£4.50	£7.95

## BREAD

Plain Naan	£3.00
Keema Naan	£3.50
Peshwari Naan	£3.50
Garlic Naan	£3.50
Garlic & Cheese Naan	£3.50
Cheese & Onion Naan	£3.50
Tandoori Roti	£3.00
Chapati	£2.00
Paratha	£3.00
Stuffed Paratha	£3.50

## RICE

Boiled Rice	£3.00
Pilau Rice	£3.00
Fried Rice	£3.50
Mushroom Pilau Rice	£3.50
Egg Fried Rice	£3.50
Peas Pilau Rice	£3.50
Special Rice	£3.50
Chana Pilau Rice	£3.50
Coconut Rice	£3.50
Keema Pilau Rice	£3.50

## SUNDRIES

Raitha	£3.00
Chips	£3.00
Masala Chips	£3.50
Any Curry Sauce	£3.95

# BAR LIST

## DRAUGHT BEER

	Pint	Half
Cobra	£4.50	£3.00

## BOTTLED BEERS & CIDERS

Alcohol Free Cobra	£3.50
Cobra	£5.50
Bangla Beer	£5.50
Doombar	£5.50
Budweiser	£3.50
Corona	£3.50
Magners (Apple)	£3.50
Kopperberg	£5.50
Thatchers Gold	£5.50

## HOUSE SPIRITS

Gordons Gin	£3.50
Bombay Sapphire	£3.50
Smirnoff Vodka	£3.50
Bells Whisky	£3.50
Bacardi	£3.50
Malibu Rum	£3.50
Archers	£3.50
Martini Dry	£3.50
Martini Rosso	£3.50
Jack Daniels	£3.50
Pimms	£3.50
Southern Comfort	£3.50
Captain Morgan Rum	£3.50
All mixers	£5.50

## LIQUEURS & COGNAC

Cointreau	£4.00
Drambuie	£4.00
Tia Maria	£4.00
Baileys	£4.00
Sambuca	£4.00
Martell Brandy	£4.00
Jameson Whisky	£4.00
Disarrano	£4.00
Courvoisier	£4.50
Hennessy	£4.50
Remy Martin VSOP	£5.00

## SOFT DRINK

Orange Juice	£3.00
Pineapple Juice	£3.00
Coca Cola	£3.00
Diet Cola	£3.00
Lemonade	£3.00
Tonic Water	£2.20
Slimline Tonic	£2.20
Soda Water	£2.20
Appletiser	£3.00
J2O Orange & Passion	£3.00
J2O Apple & Raspberry	£3.00