



o~krd
fine indian dining

Vegetarian Dishes

Half	5.95
Full	9.95
Daal Tarka	
Saag Aloo	
Saag Paneer	
Aloo Gobi	
Bombay Potatoes	
Bhindi Bhaji	
Pindi Chole	
Breads from the Tandoor	
Traditional Nan	2.95
Garlic Nan	3.95
Cheese Nan	3.95
Peshwari Nan	3.95
Keema Nan	4.25
Garlic & Coriander Nan	3.95
Garlic & Tomato Nan	3.95
Cheese & Garlic Nan	3.95
Cheese & Chilli Nan	3.95
Special Nan	4.95
Chapatti	2.95
Roti	2.95
Paratha	4.25
Rice	
Basmati Rice	2.75
Pilau Rice	2.95
Mushroom Rice	3.95
Lemon Rice	3.95
Jeera & Peas Rice	3.95
Vegetable Rice	3.95
Egg Fried Rice	3.95
Keema Rice	4.75
Special Rice	4.95
Extras	
House Salad	1.95
Cucumber Raita	1.95
Chips	2.95

Appetisers

Poppadom	0.95
Pickles	2.95
Aloo Tikki	4.95
Popular North Indian street food – Tasty potato patties, spiced, crisp and finished with yoghurt and tamarind chutney.	
Papdi Chaat	4.95
Crispy Poori topped with chick peas, potatoes, yoghurt, tamarind chutney and green chutney.	
Chicken Tikka	5.95
Tender pieces of chicken breast in spicy marinade cooked in the tandoor.	
Lassan Tikka	5.95
Chicken marinated with mint, garlic and some light spices cooked over charcoal in our tandoor oven.	
Gilafi Seekh Kebab	5.95
Chicken mince mixed with spices and cheese, finished with a cover of capsicum and onions, then cooked in the tandoor.	
Chicken Tikka or Hot Meat Puri	6.95
Traditional pieces of chicken tikka or lamb cooked with the chefs special spices and served on okras special puri.	
Lamb Chops	6.95
Trio of lamb chops coated in our special marinade and cooked until tender and crisp over charcoal.	
Mixed Meat Platter	7.95
Combination of chicken tikka, gilafi seekh kebab, haryali tikka and lamb chop.	
Onion Bhaji	4.95
All time favourite but with okras distinctive style.	
Vegetable Samosa Chaat	4.95
Vegetable samosa served with tangy chick peas, yoghurt and freshly cut vegetable toppings. A popular Indian snack.	
Chana Puri	4.95
Chick peas in a mouth-watering, deliciously spicy sauce served on a fluffy puri.	
Achari Paneer	5.95
A perfect fusion of flavours, Indian cottage cheese stuffed with Achar then lightly spiced and barbecued with onions, peppers and herbs.	
Vegetable Platter	6.95
Mix of onion bhaji, paneer, vegetable samosa and vegetable pakora.	
Prawn Puri	6.95
Pan fried prawns cooked in light spices and served on a fluffy puri.	
Mirch Wali Fish	6.95
Fresh pieces of cod tossed in a mouth-watering, hot chilli sauce.	
Seafood Platter	9.95
Combination of king prawns, cod fish and masala fish.	
Masala Fish	6.95
Fish fillet coated in Okra special spices and then deep fried to a crisp.	

Mains

Bengan Aloo 10.95

A highly flavoured dish cooked in a traditional style, full of spices and fairly dry. This dish is medium to hot in strength.

Mixed Vegetable Lazeez 10.95

Mixed vegetables cooked in a Bhuna style sauce and left to heat on a slow burn till cooked to perfection.

Tawa Chicken 12.95

Tender pieces of chicken tikka cooked with medium spices and yogurt. Served on a traditional flat plate.

Murgh Makhan Palak 12.95

Tender pieces of chicken cooked with spinach, cream and chefs special spices.

Chicken Jhatt Phatt 12.95

Strips of chicken fillet cooked with a fusion of peppers, onions, tomatoes and ginger. An Okra Favourite.

Khati Meethi Chicken 12.95

An Okra special cooked with the chefs special spices in a sweet and sour sauce and finished to Madras strength.

Butter Chicken 12.95

Cooked in creamy rich sauce with crushed almonds, tomatoes and butter.

Murgh Musallam 12.95

A classic dish from the Moghul era. Minced chicken cooked with garlic, ginger, aromatic spices and then topped with boiled eggs.

Lamb Khumbhara 13.95

Lamb cooked with mushrooms and spring onions with fresh garlic, tomatoes and coriander.

Okra Lamb 13.95

Spring Lamb cooked in the traditional method with a hint of garlic and ginger, also available in Desi style with extra spice. An Okra Favourite.

Lamb Handi 13.95

Tender lamb cooked with ground pepper, garlic, ginger and spring onions in a medium hot sauce.

Kashmiri Machli 16.95

Cod loin cooked with ginger, garlic, green chillies and onions in a thick Kashmiri masala sauce.

Samundri Lajawaab 16.95

Succulent pieces of prawn, king prawn and cod cooked with spring onions, ginger, garlic and black pepper finished to a medium hot strength. An Okra favourite.

Monkfish Masala 17.95

Monkfish cooked with onions, red chilli, fresh root ginger, cumin, coconut milk and tamarind to create a delicate curry sauce.

Mains

Keema Matar 13.95

Minced lamb and green peas cooked with aromatic spices into a delicious North Indian curry.

Chicken Khagani 12.95

Tender pieces of chicken prepared with ghee, mint, yoghurt, fresh herbs and blended into a medium hot sauce.

Goan Fish Curry 16.95

Cod fillet lovingly cooked with a blend of lemon, cumin seeds, turmeric, garlic, Kashmiri mirch, coriander seeds, coconut, tamarind, onion and fresh green chillies. A true taste of Goa.

Jalfrezy Garlic Chilli Karahi Special Balti

Achari Special Saag

Tikka Masala

Vegetable

9.95

Chicken

10.95

Chicken Tikka

11.50

Lamb

11.95

Prawn

13.95

King Prawn

15.95

These traditional main dishes can be made to your preferred strength.

Bhuna Korma Dupiaza Rogan Josh Dansak Madras or Vindaloo Patia

Vegetable

8.95

Chicken

9.95

Chicken Tikka

10.50

Lamb

10.95

Prawn

12.95

King Prawn

14.95

All served with Pilau rice, nan, curry sauce and salad.

Chicken Tikka Shashlik 15.95

½ Tandoori Chicken 15.95

Full Tandoori Chicken 18.95

Garlic Tikka Shashlik 15.95

King Prawn Shashlik 20.95

Lamb Chop Shashlik 17.95

Mixed Grill 18.95

Chicken tikka, Lissan tikka, Seekh kebab, ¼ Tandoori chicken and Lamb chops.



Gourmet Banquet

£26.95 per head

Let us prepare a lavish feast for you of the finest Okra Cuisine.

A beautiful set table full of culinary delights for you to sample and enjoy.

Your party will be truly spoilt for choice. Banquet available for a minimum of 2 people.

