

Appetisers

Poppadom	0.75	Pickles	2.25
Aloo Tikki	3.50		
Popular North Indian street food - Tasty potato patties, spiced, crisp and finished with yoghurt and tamarind chutney.			
Papdi Chaat	3.50		
Crispy Puri topped with chick peas, potatoes, yoghurt, tamarind chutney and green chutney.			
Chicken Tikka	3.95		
Tender pieces of chicken breast in spicy marinade cooked in the tandoor.			
Lassan Tikka	3.95		
Chicken marinated with mint, garlic and some light spices cooked over charcoal in our tandoor oven.			
Gilafi Seekh Kebab	4.45		
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	4.45		
Traditional pieces of chicken tikka or lamb cooked with the chefs special spices and served on Okra's special puri.			
Lamb Chops	4.45		
Trio of lamb chops coated in our special marinade and cooked until tender and crisp over charcoal.			
Mixed Meat Platter	5.95		
Combination of chicken tikka, gilafi seekh kebab, haryali tikka and lamb chop.			
Onion Bhaji	3.50		
All time favourite but with Okra's distinctive style.			
Vegetable Samosa Chaat	3.50		
Vegetable samosa served with tangy chick peas, yoghurt and freshly cut vegetable toppings. A popular Indian snack.			
Chana Puri	3.95		
Chick peas in a mouth-watering, deliciously spicy sauce on a fluffy puri.			
Achari Paneer	3.95		
A perfect fusion of flavours. Indian cottage cheese stuffed with Achari, then lightly spiced and barbecued with onions, peppers and herbs.			
Vegetable Platter	4.95		
Mix of onion bhaji, paneer, vegetable samosa and spicy pepper.			
Prawn Puri	4.95		
Pan fried prawns cooked in light spices and served on a fluffy puri.			
Mirch Wali Fish	4.95		
Fresh pieces of cod tossed in a mouth-watering, hot chilli sauce.			
Seafood Platter	7.95		
Combination of king prawns, cod fish and masala fish.			
Masala Fish	4.95		
Fish fillet coated in Okra special spices and then deep fried to a crisp.			

Mains

Bengan Aloo	7.95
A highly flavoured dish cooked in a traditional style, full of spices and fairly dry. The dish is medium to hot in strength.	
Mixed Vegetable Lazeez	7.95
Mixed vegetables cooked in a Bhuna style sauce and left to heat on a slow burn until cooked to perfection.	
Tawa Chicken	9.45
Tender pieces of chicken tikka cooked with medium spices and yoghurt. Served on a traditional flat plate.	
Murgh Makhan Palak	9.45
Tender pieces of chicken cooked with spinach, cream and chefs special spices.	
Chicken Jhatt Phatt	9.45
Strips of chicken fillet cooked with a fusion of peppers, onions, tomatoes and ginger. An Okra favourite.	
Khati Meethi Chicken	9.45
An Okra special cooked with the chefs special spices in a sweet and sour sauce and finished to Madras strength.	
Butter Chicken	9.45
Cooked in a creamy, rich sauce with crushed almonds, tomatoes and butter.	
Murgh Musallam	9.45
A classic dish from the Moghul era. Minced chicken cooked with garlic, ginger, aromatic spices and then topped with boiled eggs.	
Lamb Khumbhara	10.45
Lamb cooked with mushrooms and spring onions with fresh garlic, tomatoes and coriander.	
Okra Lamb	10.45
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	10.45
Tender Lamb cooked with ground pepper, garlic, ginger and spring onions in a medium-hot sauce.	
Kashmiri Machli	11.95
Cod loin cooked with ginger, garlic, green chillies and onions in a thick Kashmiri masala sauce.	
Samundri Lajawaab	11.95
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.	
Fish Masala	11.95
fish cooked with onions, red chilli, fresh root ginger, cumin, coconut milk and tomatoes to create a delicate curry sauce.	

Mains

Keema Matar	10.45
Minced lamb and green peas cooked with aromatic spices into a delicious North Indian curry.	
Chicken Khagani	9.45
Tender pieces of chicken prepared with ghee, mint yoghurt, fresh herbs and blended into a medium hot sauce.	
Goan Fish Curry	11.95
Mixed vegetables cooked in a Bhuna style sauce and left to heat on a slow burn until cooked to perfection.	

Specials

Jalfrezy	
Garlic Chilli	
Karahi	
Balti	
Achari	
Saag	
Masala	
Vegetable	7.95
Chicken	8.45
Chicken Tikka	8.75
Lamb	8.95
Prawn	9.45
King Prawn	11.95

Traditional

Bhuna	
Korma	
Dupiaza	
Rogan Josh	
Dansak	
Madras or Vindaloo	
Patia	
Vegetable	6.95
Chicken	7.45
Chicken Tikka	7.75
Lamb	7.95
Prawn	8.45
King Prawn	10.45

Traditional Specials

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

Chicken Tikka Shashlik	11.95
½ Tandoori Chicken	11.95
Full Tandoori Chicken	15.95
Garlic Tikka Shashlik	11.95
King Prawn Shashlik	17.95
Mixed Grill	15.95
Chicken tikka, Haryali tikka, Seekh kebab, ¼ Tandoori chicken and Lamb chops.	

Vegetarian Dishes

	SIDE	MAIN
Daal Tarka	3.95	7.45
Saag Aloo	3.95	7.45
Saag Paneer	3.95	7.45
Aloo Gobi	3.95	7.45
Bombay Potatoes	3.95	7.45
Bhindi Bhaji	3.95	7.45
Pindi Chole	3.95	7.45

Breads from the Tandoor

Traditional Nan	2.45
Garlic Nan	2.95
Cheese Nan	2.95
Peshwari Nan	2.95
Keema Nan	2.95
Garlic & Coriandar Nan	2.95
Garlic & Tomato Nan	2.95
Cheese & Garlic Nan	2.95
Cheese & Chilli Nan	2.95
Special Nan	3.95
Chapatti	2.45
Roti	2.45
Paratha	2.95

Rice

Basmati Rice	2.45
Pilau Rice	2.95
Mushroom Rice	3.45
Lemon Rice	3.45
Jeera & Peas Rice	3.45
Vegetable Rice	3.45
Egg Fried Rice	3.45
Keema Rice	3.95
Special Rice	4.45

Extras

Cucumber Raita	1.95
Chips	1.95
House Salad	1.95