

## Starters

### Onion Bhaji

All time favourite but with Okra's distinctive style.

### Vegetable Platter

Mix of onion bhaji, paneer, vegetable samosa and vegetable pakora.

### Channa Puri

Fresh chick peas cooked with Okra's secret spices served on a mouth watering puri.

### Chicken Tikka

Tender pieces of chicken breast in spicy marinade cooked in the tandoor.

### Chicken Tikka Puri

Traditional pieces of chicken cooked with the chefs special spices served on Okra's special puri.

### Lassan Tikka

Boneless pieces, marinated with garlic, lime juice and freshly ground spices.

### Hot Meat Puri

Tender pieces of lamb tossed in a fiery sauce and served on our special puri.

### Lamb Chops

Trio chops coated in our special marinade and cooked until tender and crisp over charcoal.

### Prawn Puri

Pan fried prawns cooked in light spices and served on a fluffy puri.

### Gilafi Seekh Kebab

Chicken mince mixed with spices and cheese, finished with a cover of capsicum and onions, then cooked in the clay oven.

### Quarter Tandoori Chicken

Marinated chicken in yoghurt and seasoned with tandoori masala, Cayenne pepper and red chilli powder to give it a fiery red hue.

### Masala Fish

Fish fillet coated on Okra special spices and then deep fried to a crisp.

## Chef Specials

### Khati Meethi Chicken

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

### Tikka Masala

A true British invention of taste cooked with mild spices, herbs, yoghurt cream, ground coconut and finished with a hint of honey.

### Tawa Chicken

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

### Murgh Makhani Palak

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

### Okra Lamb

Spring lamb cooked in a traditional method with a hint of garlic and ginger, also available in Desi style with extra spiece. An Okra favourite.

### Handi Gosht

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

### Kashmiri Machli (supplement £3.95)

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

## Traditional Favourites

### Bhuna

A highly flavoured dish full of spices, fairly dry and cooked to a medium strength.

### Korma

A very mild and creamy dish cooked with fresh cream, almonds and coconut.

### Dupiaza

An elegant dish cooked with fresh onions and peppers.

### Rojan Josh

A medium strength dish cooked with fresh herbs and finished with a rich tomato sauce.

### Dansak

This ancient Parsi dish is cooked in a sweet and sour sauce with lentils.

### Madras or Vindaloo

A really hot saucy dish cooked with extra hot spices.

### Patia

A sharp and tangy curry cooked with sweet mango chutney.

### Jazlfrezy

A rich, fiery hot sauce with onions, peppers, green chillies, comin seeds, garlic and ginger.

### Garlic Chilli

Marinated overnight in churned garlic, cooked with finely chopped green chillies and onion.

### Karahi

Special all time favourite aromatic curry cooked with ginger, tomatoes, peppers and made in a traditional Lahori style.

### Balti

A spicy Balti sauce along with a variety of herbs and topped with fresh coriander.

## Sides

### Choice of either:

Nan Bread  
Plain  
Peshwari  
Garlic  
Cheese & Garlic  
Garlic & Tomato

### OR

Rice  
Pilau  
Mushroom  
Boiled  
Egg fried

### OR

Chips

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fine indian dining

## Early Bird Menu

Includes Starter, Main,  
Side and a Drink

**£19.95 per person**

## Drinks

### Wine (175ml)

House White  
House Red  
House Rose

### Bottle Beers (330ml)

Kingfisher  
Magners  
Peroni  
Corona  
Guinness  
Cobra Zero (alcohol free)  
Large Bottles (supplement £2.50)

### Soft Drinks

Coca Cola  
Diet Coca Cola  
Coca Cola Zero  
Sprite  
Orange Juice  
J20 (Orange & Passion Fruit or Apple & Raspberry)  
Appletiser  
Tonic Water / Slimline  
Soda Water  
Mineral Water (Still or Sparkling)

**Traditional Favourites are available in: Vegetable • Chicken • Chicken Tikka • Lamb • Prawn • King Prawn**

(Seafood supplement £3.95)