

Appetisers

Tandoori Chicken	3.25
The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori.	
Chicken Tikka	2.95
Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori.	
Tandoori Lamb Chop	3.95
Tender lamb chops marinated with shahi jeera and nutmeg in spicy yoghurt, flame grilled to finesse.	
Lamb Tikka	3.95
Succulent peices of lamb infused with a special 'tikka' marinade, flame grilled in tandoori.	
Tava Kebab	3.95
Succulent lamb filets seasoned with light spices and cooked on a traditional indian tava.	
Meat or Veg Samosas	2.95
Crispy triangular savoury filled with spicy minced meat or soft delicate vegetables.	
Pyazi Seekh Kebab	3.25
Minced lamb with onions and spices skewered and cooked in tandoor.	
Chicken Chat	3.25
Sliced Chicken blended with a selection on Indian spices, with ground cherry tomatoes, crisp red onions with a touch of fresh lemon juice and sliced bell peppers.	
Onion Bhajji	2.75
Sliced onions mixed in a gram flour batter and deep fried.	
Garlic Aubergine	3.25
Baked aubergine steaks, stuffed with cheese and potatoes and sesame seeds, topped with spiced tomatoes, served with garlic	
Prawn Puri	3.95
Shrimps cooked with tomato, onions and spices, & served on a deep fried medium flour made bread.	
King Prawn Puri	4.25
King Prawn Butterfly	4.25
Achari Fish Tikka	3.75
Chunks of salmon in pickle flavoured yogurt masala & cooked in the Tandoor	
Kebab Platter	4.75
A scrumptious selection of mixed meat appetisers. A must for the epicure. (All starters served with salad garnish, lemon & mint chutney)	
Tandoori	
Tandoori Chicken	6.95
Chicken Tikka	6.25
Tandoori Lamb Chop	9.95
Lamb Tikka	6.25
Deluxe Mix Grill	11.95
An assortment of tandoori delicacies consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab served with nan.	
Salmon Tikka	10.95
Delectable Scottish salmon, subtly marinated in tantalizing spices and tenderly baked in a clay oven.	
King Prawn Shashlick	8.95
Succulent pieces of finely seasoned king prawn, barbecued to perfection and served with roasted onions, peppers and tomatoes.	
Ocean Platter	10.95
Scrumptious selection of mix seafood cooked in clay oven.	

I Naga Specials

Chicken Tikka Masala (mild)	7.95
This famous and popular dish is cooked to perfection.	
Chicken Tikka Badami (mild)	7.95
Chicken tikka cooked with cashew nuts & almonds in a delectable fresh cream sauce.	
Korai Chicken (medium)	7.95
Tender chunks of chicken, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served in a hot sizzling iron skillet.	
Murgh Amdani (mild) (Must try)	7.95
Succulent chicken tikka prepared in tandoori then exclusively cooked with sweet mangoes in a fresh cream sauce. A fruity mild creamy dish.	
Malai Murg Kurma (mild)	8.95
Prime chicken filets marinated in a combination of yogurt, cream, almond & cheese, roasted in a clay oven and subsequently simmered in a delicate coconut, mint & cream sauce.	
Chicken Naga Naga (hot)	8.95
Tender pieces of chicken cooked with hot naga in a medium dry sauce	
Zameri Chicken (medium)	7.95
Barbecued chicken breast lightly covered with a refreshingly finesse orange flavoured sauce.	
I Pei Massala (mild)	7.95
Tender pieces of massala chicken in a pillow of mash potato served with massala sauce.	
Sizzling Masala Lamb (medium) (Must try)	8.95
Tender chunks of lamb extensively prepared with green peppers, onions, cumin seeds, roasted garam masala in a chefs special tandoori sauce. Served on a hot iron skillet.	
Lamb De Khodu (medium) (Must try)	8.95
Filets of lamb lightly spiced then steam cooked with turmeric, jeera, garam masala & butternut squash creating a spicy yet sweet taste.	
Lamb Bhuna Naga (hot) (Must try)	8.95
I naga winter special, boneless chicken is simmered in a spicy tomato sauce with garlic, ginger & naga.	
Lamb Balti Naga (hot)	8.95
Lamb Balti Jalfrezi (medium)	8.95
Balti Dansak (medium)	8.95
I Pie Curry (medium)	7.95
Tender pieces of lamb in a pillow of mash potato served with curry sauce	
Nimbu Chingri (medium)	8.95
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu, turmeric & fresh coriander.	
Salmon Tarkari (medium)	9.95
Fillet of salmon marinated & grilled in the tandoori and cooked with strips of capsicums & onions in a light and cumin sauce.	
Tilapia Tarkari (mild) (Must try)	9.95
Tempting diced fillet of talapi, lavishly spiced & grilled in the tandoori, then cooked in a chef's special opulent sauce.	
Salmon Tikka Masala (mild)	9.95
Achari King Prawn (medium)	12.95
King prawns sauteed in olive oil with garlic then cooked with onions, green peppers & tomato in a rich sauce.	
King Prawn Korai (medium)	9.95
A delightful tantalising sea food dish, moderately spiced & cooked with diced onions, peppers & herbs in a thick korahi sauce.	
Kashi Dansak (medium)	8.95
Strips of lamb tikka cooked with tumeric, cinnamon, bay leaves and sun dried red chillies, subsequently cooked with dhal.	

Chef's Recommendation's

King Prawn Garlic Chilli (hot)	10.95
A very hot & spicy sea food dish, extensively prepared with fresh garlic & chillies in a lingering piquant sauce.	
King Prawn Balti (Medium)	10.95
Balti dishes are cooked in a wok with fenugreek leaf and exotic spice.	
Special Fish Masala (Medium) (must try)	9.95
Marinated salmon chunks grilled in a clay oven cooked in medium masala sauce delicately flavoured with oriental herbs & spices.	
Agni Korai (Medium)	8.95
Chicken cooked in a specially prepared sauce, medium hot, served in a flaming wok.	
King Prawn Malabar (Mild)	11.95
King Prawn cooked with cream, mild spices in a fragrant creamy sauce.	
Chicken or Lamb Pasanda (Mild)	7.95
Tender pieces of chicken/lamb marinated in fresh cream, ground almonds, freshly ground aromatic herbs & spices, very mild & creamy.	
Tandoori King Prawn Masala (Mild)	12.95
King prawn cooked in butter, ground almonds, fresh cream & special masala sauce.	
Shashlick Masala (Medium)	8.95
Diced pieces of chicken, green peppers, tomato & onions in a special tandoori spice. Grilled in a clay oven & served with a special mince sauce on top.	
Balti Special Masala (Medium) (Must try)	8.95
Grilled chicken cooked with onions, green peppers & special masala sauce.	
Balti Chicken or Lamb Dansak	8.95
Cooked with lentils & chef special sauce fairly hot.	
Butter Chicken or Lamb (Mild)	7.95
Tender pieces of chicken/lamb cooked in butter with a creamy mild sauce.	
Tandoori Garlic Chicken (Medium)	8.95
Tandoori chicken cooked in a clay oven with garlic & chilli in a specially prepared sauce.	
Chicken or Lamb Morisa (hot) (Must try)	7.95
Grilled chicken or lamb cooked with green peppers, chillies and a combination of crushed whole spices in a hot tantalizing sauce.	
Chicken or Lamb Shashlick	7.95
Tender pieces of chicken or lamb marinated in freshly ground aromatic herbs and spices, garnished with tomatoes, green peppers and onions cooked over charcoal fire.	
King Prawn Shashlick	12.95
King prawn marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions cooked over a charcoal fire.	
Salmon Shashlick	10.50
Tender pieces of salmon marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions cooked over a charcoal fire.	
Mixed Shashlick	11.95
Combination of king prawns, chicken tikka & lamb tikka grilled on skewers with onion, green peppers and tomatoes.	
Chicken or Lamb Jalfrezi (Medium)	7.95
Pieces of chicken/lamb, green peppers, onions and tomatoes, fried butter then cooked in a sauce made from roasted ground spices, green chillies and a hint of yoghurt.	
Cinnamon Chicken (medium)	£8.95
Breast of chicken lightly spiced and sauteed on a traditional Indian tava prepared with herbs and roasted grand cinnamon	

Chicken or Lamb Chettinad (Medium)	7.95
Chunks of chicken cooked with roasted black peppercorns, roasted coconut & mixed Indian seeds in a hot, red chilli & tomatoe sauce.	
King Prawn Naga (hot)	13.95
Cooked with green grilled crushed whole spices, lemon juice, onions and fresh coriander, in a juicy hot sauce. A must try dish.	
Machli Achari (Medium) (Must try)	10.95
Fried fish cooked with mixed pickles and chefs's own recipe.	
Chicken Or Lamb Achari (Medium)	7.95
Grilled chicken cooked with mixed pickles and chef's own recipe.	
Methi Gosth Special (Medium) (Must try)	7.95
Lamb cooked with spring onions, tomatoes and ginger generous portions of fenugreek, then tempered with garlic and ginger served in a thick dry sauce.	
Balti Bhuna (Medium)	7.95
Chicken or lamb cooked in butter with special sauce light & spicy, garnished with fresh cucumber and carrots.	
Balti Capsila Chicken (Medium)	8.95
Chicken cooked with special aromatic herbs & spices with green peppers, tomatoes & onions, medium hot, garnished with fresh cucumber & carrots.	
Korai Mix (Medium)	9.95
Chicken, lamb, prawn, king prawn cooked in butter with special sauce, garnished with fresh carrots and cucumber.	
Classic	
Choice of chicken, lamb, prawn and King prawn	
Rogan Josh	5.95
Curry	5.10
Methi (cooked with fenugreek leaves.)	5.95
Bhuna	5.95
Chicken Korma	5.95
Vindaloo	5.10
Dopiyaja	5.75
Madras	5.10
Chicken curry cooked with medium hot chillies.	
Dansak	5.95
Sagwala Cooked with spinach	5.95

Prawn: add £1.00 King Prawn: add £3.00

Biryani cart

Biryani is a classic mogul dish, fragrant basmati rice cooked with saffron garam massala and ghee. Served with a choice of your favourite vegetable side dish.

Mushroom Biryani	5.95
Vegetable Biryani	5.95
Lamb / Chicken Biryani	7.50
Chicken Tikka Biryani	8.95
King Prawn Biryani	10.95
Classic Mix Naga Biryani (Must try)	11.95

Vegetable Side Dishes

Ideal accompaniments with main meals

Shabji Garlic Chilli	3.95
Vegetable Masala	3.95
Mixed Vegetable Relish	3.95
Korai Mixed Vegetable	3.95
Sag Aloo (potatoes and spinach)	3.10
Bombay Aloo	3.10

Aloo Gobi (potatoes and cauliflower)	3.10
Saag Panir (Cheese and spinach)	3.10
Mattar Panir (Cheese and chick peas)	3.10
Chana Masala (Chick peas)	2.95
Mushroom Bhajee	3.10
Tadka Dal	3.10
Bhindi masala (Okra)	3.10
Bringal Bhajee (Aubergiene)	2.95

Accompaniments

Raita Greek yogurt with cucumber	1.80
Classic Salad	2.50
Popadom and chutney	0.50
Steak Chips	1.75

Bread basket

Naan	1.95
Tandoori Roti	1.95
Chappati	1.00
Garlic Naan	2.10
Onion Kulcha	2.10
Bullet Naan (Hot)	2.10
Naan stuffed with finely chooped naga & coriander	
Cheese Naan	2.10
Keema Naan	2.10
Peshwari Naan	2.10
Puri	1.00
Methi Paratha (Fenugreek flavoured)	2.10
Paratha	2.10

Rice plates

Rice Steamed natural basmati rice	1.95
Pilau Rice	2.10
Mushroom Rice	2.95
Keema Rice	2.95
Special Rice	2.95
Naga rice	2.95
probably the hottest rice in the world	
Coconut rice	2.95
Spinach rice	2.95
Lemon rice	2.95
Kishmiri rice	2.95



CONTEMPORARY
INDIAN DINING
FULLY LICENSED

WWW.INAGA.CO.UK

COME IN WITH EXPECTATION
LEAVE WITH SATISFACTION