



NEEM TREE
NATURALLY INDIAN

NIBBLES

Poppadom & Homemade Chutney's	£1.00
Salt & Pepper Banana Chips	£1.50

SALAD

Grilled Chicken Tikka & Spicy Potato Salad	£6.25
Grilled Beef, Mango, Ginger & Coriander Salad	£7.50

CHAATS (from the stalls & carts)

Papri Chaat	£4.25
Crispy pastries, chickpeas, potatoes with sweet yoghurt & chutney	
Bhel Puri	£3.50
Crunchy salad with rice puffs, potato, peanuts & chutney	

SOUP

Peppery Chicken	£3.75
Sweet & Sour Tiger Prawn	£4.75
Lentil & Lime	£3.00

PURI SELECTION

Grilled Chicken	£4.95	Tiger Prawns	£5.95
Spinach & Chick Peas			£4.50

PAKODA SELECTION

Chicken Lollipop	£4.75
Fish Koliwada	£5.50
Vegetable	£3.95
Onion Bhajia	£3.50
Crispy onions & herbs, deep fried with a coating of spicy batter	
Spinach & Potato Tikki	£4.25
North Indian spiced spinach & potato mash & cheese cakes	

SAMOSAS SELECTION

Chicken	£3.50	Lamb	£3.50	Vegetables	£3.50
Aubergine Nazneen					£4.50
Roundels of aubergine stuffed with cheese & peppers					
Duck Nizami Rolls					£4.75
Spiced shredded Duck with ginger & spring onions					
Konkani Crab					£6.50
Crispy soft-shell Crab with garlic sesame & chilli batter					
Goan Fish Cake					£5.50
Salmon & Haddock with coconut, lemon grass & lime leaf					
Chatpata Crispy Calamari					£4.95
Battered Squid with peppercorn, salt, garlic, spring onion & chilli flake					

ACCOMPANIMENTS

Raitha	Yoghurt flavoured with mint & cucumber	£1.50
Fresh Chillies		£1.00
Masala Chips		£2.75

NEEM TREE TIFFIN PLATTERS

Our chef's assortment of selected Indian canapés

Mixed Platter Per Person £7.95

Onion Bhajia, Chicken Tikka, Duck Roll, Salmon Tikka

Seafood Platter Per Person £9.95

Tiger Prawn Puri, Tandoori Salmon Tikka, Soft Shell Crab, Crispy Squid

Vegetarian Platter Per Person £6.25

Onion Bhajia, Samosa, Pakora, Potato & Spinach Tikki

TAWA TAK - A - TAK (Griddle)

Popular street food, shredded main ingredients from below tossed with fresh herbs, spring onion, peppercorn, red & green peppers & cooked in a tawa

Chicken Tawa £7.95

Lamb Kheema Tawa £8.25

Beef Chilli Tawa £8.50

Tiger Prawn Tawa £8.95

Paneer Cheese Tawa £7.25

Crunchy Vegetables Tawa £6.75

TANDOOR, BBQ & ROASTS

All these dishes are marinated in a blend of Tandoori spices & grilled at 400°

	STARTER	MAIN
Chicken Piri Piri	£4.25	£8.50

Marinated with fresh herbs and Goan spices

Classic Chicken Tikka	£4.95	£9.95
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Marinated with yoghurt & smoked paprika

Kashmiri Lamb Chops	£6.95	£13.95
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Lamb chops, marinated with fresh ginger & Kashmiri spices & green herbs

Duck Dhuadaar	£6.50	£12.95
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Ginger, black pepper, tamarind flavoured duck breast with sesame seeds

Dill Salmon Tikka	£6.95	£13.95
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Made with medley of light spices flavoured with dill & lime leaf

Jumbo King Prawn Rubiyan	£7.50	£15.25
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Jumbo prawns prepared in a special marinade of greek yoghurt, ginger & lime

Achari Haloumi Cheese	£4.95	£9.95
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Haloumi, marinated with sweet & sour pickling spices

Mustard Beef Tikka	£6.25	£12.50
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Beef marinated with grain mustard, ginger & Kashmiri chilli

Lamb Sheek Gilafi	£5.50	£11.25
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Minced lamb marinated in aromatic spices topped with red onion & coriander

Tandoori Bazaar Selection		£15.95
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Chef's choice selected from the above with naan bread

ROAD SIDE DHABA STYLE (One pot cooking)

Chicken Haandi On the bone		£7.95
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Goat Haandi On the bone		£8.25
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REGIONAL SPECIALITIES

Kolhapuri Garlic Chilli Chicken	£8.50
Cooked with fresh chillies & lime & finished with mustard & curry leaves	
Rajasthani Venison Curry	£9.50
Venison curry from the land of famous forts & palaces	
Sri Lankan Slow Cooked Lamb	£8.95
Lamb with spinach & chick peas	
Coorgi Coconut Lamb	£8.95
Lamb cooked with coconut milk flavoured with cardamon & saffron	
Parsee Roast Duck Narangee	£9.50
Five spice marinated duck with ginger, fennel & orange sauce	
Goan Green Chicken Curry	£8.50
Chicken cooked in a tangy sauce made from puree of green herbs tropical lime	
Spiced Monk Fish Malabari	£12.95
Marinated with roasted spices, pan fried & served with coconut and tomato sauce	
Kolkatha Boatman's Seafood Biryani	£14.50
A dish made with five different types of seafood & baked with a puff pastry lid	
Keralan Jumbo Prawn Curry	£12.95
Golden roasted coconut & mustard curry with traditional Keralan spice	
Alleppey Mango & Coriander Chicken	£8.50
Mild curry cooked with yogurt, mustard seed & fresh green mango	
North & South Style Pheasant	£9.50
Grilled choice of	
(A) Makhani buttery tomato sauce	
(B) Chettinad black pepper tamarind sauce	

VEGETABLES

Northern Style Vegetables Kalkari Mandi	£4.25
Herby Potato Mumbai Aloo	£4.25
Spicy Mash Aloo Bortha	£4.25
Sautéed Mushrooms Khumbi Bhaji	£4.25
Buttered Garlic Spinach Lasan Saag	£4.25
Okra Stir Fried Bhindi Bahar	£4.25
Aubergine & Peanut Bagar e Baingan	£4.25
Cauliflower & Ginger Gobi Adraki	£4.25
Garlic Tampered Lentils Tadka Dhal	£4.25
Black Lentils with Tomato Dhal Bukhara	£4.25
Potato & Cauliflower Aloo Gobi	£4.25
Chickpeas & Tomato Chana Salan	£4.25
Chickpea & Potato Chana Aloo	£4.25
Spinach & Potato Saag Aloo	£4.25
Creamy Paneer Cheese Paneer Lababdar	£5.25
Spinach & Paneer Cheese Saag Paneer	£5.50
Potato, Cauliflower & Spinach Aloo Gobi Saag	£4.95
Mushroom, Potato & Spinach Khumbi Aloo Saag	£4.95

CLASSIC ALL TIME FAVOURITE CURRIES

With your choice of Meat, Seafood or Vegetables

Chicken	£6.95	Jumbo King Prawns	£11.95
Lamb	£7.50	Tiger Prawns	£8.50
Chicken Tikka (Grilled)	£7.50	Monk Fish Fillet	£11.50
Seasonal Vegetables	£5.75		

MILD & CREAMY

Masala Buttery tomato curry with almond

Korma Creamy coconut & almond curry

Sagwala A creamy spinach & onion curry

Pasanda Almond, yoghurt & cinnamon scented sauce

Kashmiri Banana, mango & coconut curry

MEDIUM RICH & AROMATIC

Balti With fresh ginger, lots of herbs & onions

Dopizza With grilled onions & mixed peppers

Korai With onion, ginger, garlic & garam masala

Curry A classic medium curry

Bhuna Rich with onion, tomato & ginger

Biryani Rice cooked with your choice of meat*

Rogan Smoky tomato curry with spring onions

*All biryani dishes will be charged with an additional £1.75

HOT & SPICY

Jalfrezi With caramelised onions, peppers & chillies

Rezella Spicy with yoghurt onion & fresh chillies

Dhansak Parsee dish infused with lentils, dry chilli & lemon

Vindaloo Very hot with red chillies & potato

Madras Hot curry with dried chillies & lemon

Pathia A sweet & spicy tomato based curry

Phaal Our hottest curry

RICE

Caramelised Butter Fried Rice £2.95

Mushroom & Spring Onion Rice £3.25

Lime & Coconut Rice £3.25

Lemon, Cashew Nut Rice £3.25

Saffron Pilau Rice £2.75

Mixed Fried rice Egg mushroom & onions £3.50

Steamed Rice £2.50

FRESHLY BAKED BREAD

Plain Naan £2.25 **Cheese & Herb Naan** £2.95

Onion & Pepper Naan £2.75 **Garlic & Olive Oil Naan** £2.95

Chilli & Coriander Naan £2.75 **Three Cheese Naan** £2.95

Cheese & Chilli Naan £2.95 **Spicy Lamb Naan** Keema £3.25

Herb Potato Naan £2.95 **Buttered Flaky Paratha** £2.50

Fruit & Coconut Naan Peshwari £3.25 **Chapati** £1.75

SODAS

Coke, Diet Coke, Lemonade, Tonic, Ginger Ale £2.25

JUICES

Orange, Apple, Mango, Pineapple, Cranberry £2.50

LASSIS

Sweet or Savoury £2.85 Fruit Lassis (Mango or Banana) £3.50

MINERAL WATER

Glass £1.95 Bottle £3.75

APERITIF (Served in a 50ml measure)

Cinzano, Campari, Vermout, Sherry £4.25

BEERS

Cobra Small 330ml £3.25 Cobra Large 660ml £5.75

Kingfisher Small 330ml £3.25 Kingfisher Small 660ml £5.75

SPIRITS (Served in a 50ml measure)

Premium (with mixer) £5.50

LIQUEURS (Served in a 50ml measure)

A whole range available - Please ask your waiter £5.00

HOUSE WINES WHITE

	175ML GLASS	BOTTLE
1) Ormer Bay Chenin Blanc South Africa 2009	£4.25	£14.25
A zesty upfront. Full of tropical nose & Palate		
2) "Le Saumon"	£5.25	£16.50
Sauvignon Blanc Vieilles Vignes, French 2010		
Very fruity & refreshing		
3) Pinot Grigio Villa Teresa, Italy 2010/11	£5.75	£18.95
Dry & lively with hints of green apples. Light & refreshing on the palate		
4) Valle Andino Chardonnay, Reserva Especial 2009	£7.25	£24.95
This chardonnay has a complex nose & palate, ripe stone fruits with a long ending		

HOUSE WINES RED

5) Cumplido Tempranillo, Altovala, Spain 2010/11	£4.25	£14.25
Notes of dark cherry & blackcurrant are prevalent on the nose		
6) Merlot Vieilles Vignes	£5.25	£16.50
"Le Marcassin" France 2009/10		
A light, easy drinking Merlot from the south. West of France		
7) Montepulciano d'Abruzzo Pigataro 2011	£5.75	£18.95
The nose of ripe fruits is followed by a medium to full bodied palate with soft tannins		

8) Côtes du Rhône £7.25 £24.95

“Les Ozets” Orsan Vigneron, France 2009

Dominated by Grenache; medium-bodied with strawberry jam & spicy notes

ROSE

9) Domaine Bassac “Lo Bartas” Organic Rosé 2010/11 £5.95 £18.95

Great rose, fruity with a nice acidity

SPARKLING & CHAMPAGNE

10) Prosecco Villa Teresa N/V £6.75 £25.95

This is a classic style of Prosecco, elegant Palate with peach & tropical touch

11) Champagne Martivey Brut N/V £39.95

The nose is very elegant, the palate is aromatic, intense & complex

12) Veuve Cliquot Yellow label N/V £69.95

A classic biscuity flavour in addition to its well balanced characteristics

FRENCH WHITE WINES

13) Muscadet de Sur Lie et Maine £19.95

“Clos du Chêne” Dom Daniel Bideau 2010

This is a medium dry & floral wine, but also quite rounded & interesting

14) Loire Pinot Blanc-Auxerrois £25.50

Michel Wust Alsace France 2008/9

This one is well balanced with a strong fruity taste, good acidity

15) Sancerre £35.50

Domaine Cherrier et Fils Loire France 2009/10

Aromatic & mineral with citrus fruit flavours, classic style of Sancerre

16) Chablis Domaine Ellevin Burgundy 2009/10 £38.95

Superbly elegant on the nose, apples & tropical fruits on the palate

ITALY & SPAIN WHITE WINES

17) San Martino della Battaglia £24.95

V. vigneto 2009/10 DOC, Lombardy, Italy

This dry Tocai is mineral, with spicy hints & good acidity to balance the Indian dinning

18) Gavi DOCG Fratelli Borgogno 2010/11 Italy £34.50

Dry & complex, fantastic as aperitif & with food

9) Albariño Contrapunto Agro de Bazan, 2010/11 Spain £28.50

Elegant power, good acidity & great lent

NEW WORLD WHITE WINES

20) Chardonnay / Viognier Ormer Bay 2009 South Africa £17.50

A good expression of S. A. Blend, melon, peach & green apple in a nice balance

21) Festivo Torontes Bodega Montevejo, Mendoza, 2010 £24.95

The nose shows fragrant complexity, the palate is very aromatic & citrus

FRENCH RED WINES

- 22) Merlot Domaine de Mont-Auriol S.W. France 2009/10** £20.95
All soft, rounded, jam-packed fruit; just a good merlot
- 23) Fleurie La Madonne, 2009/10, Beaujolais** £26.95
Very fruity with a long lasting lent
- 24) Château Lucas** £30.95
Grand de Lucas 'Cuvée Prestige', St. Emilion, 2005
Ripe red fruits & hints of vanilla, Medium-bodied, with elegant firm spices
- 25) Château Mille Roses Haut Medoc, Bordeaux 2003** £41.00
This wine is superb, very complex & big, long finish
- 26) Châteauneuf Du Pape** £42.95
Olivier Ravoire 2009 Rhône Valley
The excellence balance with lots of fruit & liquorice, make the wine just great
- 27) Nuits St Georges D. Remoriquet, Burgundy, 2009** £62.95
This wine combines power & elegance, great complexity on the finish

ITALIAN & SPANISH RED WINE

- 28) Chianti Colli Senesi** £29.50
DOCG, 2008/10, Poggio Salvi, Tuscany, Italy
Lovely expression of the Sangiovese, Fruity & very elegant
- 29) Rioja Valdejimena Reserva** £37.50
Bodegas Pastor Diaz, 2004/5
Lovely, persistent blackberry & cherry fruit, with a touch of liquorice & tobacco
- 30) Brunello di Montalcino** £62.95
Marchesato Degli Aleramici, Tuscany 2005/6
Firm body, excellent length. Ripe cherries, raisins, liquorice & smoky tobacco

NEW WORLD RED

- 31) Ormer Bay Pinotage, South Africa 2009** £17.50
Black fruits with bitter dark chocolate hints, classic Pinotage
- 32) Valle Andino Carmenere Reserve 2009** £20.95
Soft & generous; black fruit & black pepper aromas in harmony with the oak
- 33) Festivo Malbec** £25.95
Bodegas Monteviajo-Mendoza, Argentina 2009/10
A full bodied Malbec displaying delicious spices & plum character

**If you prefer a 125ml measure for still wine
please ask your waiter**