

# Sun & Sand

## INDIAN BAR & RESTAURANT

### COCKTAILS

#### Mojito

Fresh lime, mint leaves, sugar syrup, rum and soda water.

*Choose Classic, Strawberry or Passion Fruit.*

6.95

#### Margarita

Tequila, Cointreau, lime juice and sugar syrup.

*Choose Classic, Strawberry or Passion Fruit.*

6.95

#### Lychee Martini

Vodka, lychee liqueur, lime juice and lychee juice.

6.95

#### Cosmopolitan

Vodka, Cointreau, lime juice and cranberry juice.

6.95

#### Old Fashioned

Woodford Reserve, Angostura bitters, sugar syrup and an orange twist.

6.95

#### Espresso Martini

Vodka, Kahlua, sugar syrup and a shot of espresso.

6.95

### MOCKTAILS

#### Virgin Mojito

Fresh lime, mint, sugar syrup, apple juice, topped with soda water.

3.95

#### Caribbean Mango

Mango puree, passion fruit puree, coconut milk, sugar syrup, cinnamon and pineapple juice.

3.95

#### Summer Fruits

Passion fruit, mango, apple and cranberry juice.

3.95

# CHAMPAGNE

## Champagne De Castelnau Brut

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.

**Bottle** 40.00

## Moet et Chandon Brut Imperial NV

Yeasty, toasty aromas burst out of the glass complemented by a beautifully creamy palate with a little zippy acidity on the finish.

**Bottle** 60.00

## Veuve Clicquot Yellow Label

Full-bodied, rich and fruity with great elegance and a delightful long finish.

**Bottle** 70.00

## Laurent Perrier Rosé

Complex, soft and full flavoured with a rich, raspberry blackcurrant nose and palate.

**Bottle** 80.00

## Dom Pérignon Vintage 2003

The 2003 is an atypically, rich, powerful, vinous Dom Perignon loaded with fruit, structure and personality.

**Bottle** 215.00

# ROSE WINE

## Monterey Bay Zinfandel Rose (California)

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

**Bottle** 17.50 **Small Glass** 3.95 **Large Glass** 5.25

## Pinot Grigio Blush Primi Soli (Italy)

A very easy style of wine with a soft, refreshing burst of summer red fruits.

**Bottle** 19.50 **Small Glass** 4.50 **Large Glass** 5.95

# SPARKLING WINE

## Prosecco Serenello Extra Dry (Italy)

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

**Bottle** 21.00

## WHITE WINE

### Via Alta Sauvignon Blanc (Chile)

A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes.

**Bottle** 14.00 **Small Glass** 3.95 **Large Glass** 5.25

### Inkosi Chenin Blanc (South Africa)

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

**Bottle** 16.00

### Chardonnay Vin de France Patriarche (France)

Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.

**Bottle** 17.00

### Pinot Grigio Primi Soli (Italy)

Dry, crisp and fruity with a wonderful hint of lemon.

**Bottle** 19.50 **Small Glass** 4.50 **Large Glass** 5.95

### Gavi di Gavi Il Portino (Italy)

This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouthwatering citrus finish.

**Bottle** 21.00

### Chablis Victor Berard (France)

Bone dry white wine that has a full steely palate. A classic!

**Bottle** 26.00

## RED WINE

### Via Alta Merlot (Chile)

Rich and concentrated that packs all you want from this easy drinking Merlot. Great flavours!

**Bottle** 14.00 **Small Glass** 3.95 **Large Glass** 5.25

### Cabernet Sauvignon Vin de France Patriarche (France)

This is a great Cabernet Sauvignon with aromas of spicy cassis, followed by medium bodied rich black fruit and fine ripe tannins.

**Bottle** 16.00

### Jarrah Wood Shiraz (Australia)

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

**Bottle** 17.00

### La Grupa Malbec (Argentina)

An up-front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.

**Bottle** 19.50

### Faustino Rivero Crianza Rioja (Spain)

This wine has matured in American oak casks for 12 to 14 months and has spicy aromas with moderate tannins on the palate.

**Bottle** 23.00

### Chianti DOCG La Vigna Wicker Flask (Italy)

This great Chianti bottled in the classic raffia flask shows a soft cherry fruit flavour with a smooth rounded finish.

**Bottle** 26.00

## SOFT DRINKS

Coke	330ml	2.20	Pint	2.75
Diet Coke	330ml	2.20	Pint	2.75
Sprite / Lemonade	330ml	2.20	Pint	2.75
Appletizer			275ml	2.75
J20 Apple & Mango			275ml	2.75
J20 Orange & Passion			275ml	2.75
Red Bull			250ml	2.50
Ginger Ale			200ml	1.45
Slimline Tonic Water			200ml	1.45
Soda Water			200ml	1.45
Tonic Water			200ml	1.45
Still Water	330ml	1.75	75cl	3.95
Sparkling Water	330ml	1.75	75cl	3.95

## DRAUGHT BEER

	Half-Pint	Pint
Fosters	1.80	3.30
Guinness Extra Cold	2.05	3.80
Kingfisher (Indian Beer)	2.05	3.80
Kronenbourg 1664	1.95	3.60
Peroni	2.40	4.45

## FRUIT JUICES

	Glass	Pint
Apple Juice	1.80	2.95
Cranberry Juice	1.80	2.95
Orange Juice	1.80	2.95
Passion Fruit Juice	2.95	5.95
Pineapple Juice	1.80	2.95
Tomato Juice	1.80	2.95
Passion Fruit Juice	1L Jug	2L Jug
	12.00	20.00

## LASSI

	Glass	1L Jug
Mango Lassi	2.95	11.00
Salted Lassi	2.75	9.00
Sweet Lassi	2.75	9.00

## BOTTLED BEER & CIDER

Budweiser	330ml	3.10
Carlsberg	275ml	2.80
Corona	330ml	3.10
Cobra	330ml	3.45
Tusker	500ml	3.95
Kopparberg Strawberry & Lime	500ml	4.45
Magners Irish Cider	568ml	3.95

## LIQUEURS

Amarula	2.75
Archers	2.75
Baileys (50ml)	4.25
Cointreau	2.75
Disaronno	2.85
Frangelico	2.95
Goldschläger	2.75
Jagermeister	2.85
Jose Cuervo Tequila	2.95
Kahlua	2.75
Malibu	2.75
Midori	2.75
Patrón Silver Tequila	4.25
Patrón XO Cafe Tequila	3.95
Pimms	3.50
Sambuca	2.95
Southern Comfort	2.75
Tia Maria	2.75

## MIXERS 200ml Bottle

Coca-Cola	1.45
Diet Coke	1.45
Lemonade	1.45
Ginger Ale	1.45
Soda Water	1.45
Tonic Water	1.45
Slimline Tonic Water	1.45

## COGNAC & BRANDY

Courvoisier	3.40
Hennessy	3.40
Martell	3.40
Remy Martin	3.95
Remy Martin XO	10.50

## WHISKY

Bells	2.75
Famous Grouse	2.85
Jack Daniels	2.85
Jameson	2.85
Black Label	2.95
Chivas Regal	2.95
Makers Mark	3.25
Monkey Shoulder	3.25
Bulleit	3.45
JD Single Barrel	3.75
JD Gentleman Jack	3.75
Woodford Reserve	3.75
Blue Label	10.50

## MALT WHISKY

Glenfiddich 12yr	3.50
Glenlivet 12yr	3.50
Talisker 10yr	3.75
Jura Superstition	4.50

## VODKA

Russian Standard	2.75
Smirnoff Red	2.75
Belvedere	3.95
Ciroc Red Berry	3.95
Ciroc	4.25
Grey Goose	4.25

## GIN

Gordon's	2.75
Bombay Sapphire	2.95
Hendrick's	3.75
Tanqueray	4.25

## RUM

Bacardi	2.75
Captain Morgan	2.75
Captain Morgan Spiced	2.85
Havana Club 7yr	3.25

# VEGETARIAN STARTERS

## Vegetable Samosa

Three pieces of triangle shaped pastry filled with spicy vegetables, then deep fried.

3.95

## Paneer Samosa

Three pieces of triangle shaped pastry filled with cottage cheese, onions and spices, then deep fried.

3.95

## Spring Rolls

Filo pastry wrapped in cabbage, carrots, onions, bean sprout and soya sauce lightly spiced and deep fried served with chutney.

4.95

## Chilli Chips *Chef's Special* 🌶️🌶️

Potato chips marinated in a special blend of sauces and spices.

4.95

## Jalapenos

Jalapenos filled with cream cheese in batter and deep fried.

5.45

## Mogo Chips

Plain fried wedges of cassava.

4.25

## Garlic Mogo

Cassava tossed with garlic, in our chefs own special recipe.

5.95

## Mogo Masala

Cassava tossed in our special spicy sauce.

5.95

## Crispy Bhajia

Sliced potatoes, coated in gram flour, deep fried and served with our chilli sauce.

5.95

## Onion Bhajia

Onions dipped in lightly spiced batter and fried until golden brown.

5.95

## Mari Aloo

Baby potatoes boiled and fried. Served in a layer of crushed black peppers, ginger, coriander and soy sauce.

5.45

## Paneer Tikka T

Indian cottage cheese marinated in a special blend of spices and cooked in the clay oven.

6.45

## Chilli Paneer 🌶️

Indian cheese cubes tossed in soy sauce, garlic, peppers and chillies, garnished with spring onions.

6.45

## Tandoori Mushrooms T

Fresh mushrooms, ginger, garlic, black pepper and chillies marinated in a yoghurt sauce, cooked in the clay oven.

6.45

## Chilli Garlic Mushrooms *Chef's Special* 🌶️

Button mushrooms deep fried, and tossed in our special spicy sauce garnished with spring onions.

6.45

## Chilli Garlic Baby Corn 🌶️

Baby corn deep fried, and tossed in our special spicy sauce and spring onions.

6.45

# MEAT STARTERS

## Lamb Samosa

Three pieces of minced lamb with herbs and spices in pastry and deep fried.

3.95

## Mixed Grill

Lamb chops, sheekh kebab, tandoori chicken, chicken tikka and tandoori chicken wings marinated in tandoori spice and grilled, served with onions.

14.95

## Chilli Wings *Chef's Special*

Deep fried chicken wings marinated in corn flower, red chilli powder and lemon juice.

6.45

## Tandoori Chicken Half

Chicken marinated in chefs special herbs and spices and cooked in the clay oven.

6.45

## Tandoori Chicken Full

Whole chicken marinated in chefs special herbs and spices and cooked in the clay oven.

12.95

## Sheekh Kebab

Minced lamb, onions, green chillies, garlic, ginger, herbs and spices and cooked in the clay oven.

6.95

## Lamb Chops

Lamb chops marinated in herbs and spices and cooked in the clay oven.

8.95

## Chicken Tikka

Diced chicken marinated in our special tandoori herbs and spices and cooked in the clay oven.

6.95

## Tandoori Chicken Wings

Chicken wings marinated with special herbs and spices and cooked in the clay oven.

6.95

## Chilli Chicken *Chef's Special*

Chicken on the bone cooked in ginger, garlic, chillies and ground black pepper.

7.45

## Chicken Shashlik

Skewered chicken pieces marinated in a special blend of spices and coked in the clay oven.

7.45

## Jeera Chicken *Chef's Special*

Chicken on the bone cooked in cumin, onions and lemon juice.

7.95

**Allergy Aware:** Some items from the menu contain wheat, peanuts, cashews, sesame seeds, pistachios and almonds. If you are allergic to any of these items please let the waiter know before ordering so we can ensure your food is prepared accordingly.

## SEA FOOD STARTERS

### Fish Tikka

Salmon fish marinated in tandoori spices and cooked in the clay oven.

8.95

### Chilli Fish 🌶️🌶️

Talapia fish and corn flour deep fried in our special spicy sauce and served with green and red peppers.

8.95

### Hyderabadi Fish *Chef's Special* 🌶️🌶️🌶️

Strips of tilapia, lightly seasoned with salt, pepper, lemon juice and butter and cooked in the clay oven.

10.95

### Chilli Prawns 🌶️🌶️🌶️

Prawns tossed in a chillies and tomato paste, with a dash of lemon juice and served on bed of lettuce.

11.95

### Garlic Prawns

Prawn tossed in a garlic and tomato paste, with a dash of lemon juice and served on bed of lettuce.

11.95

### Tandoori Prawns 🌶️

King prawns marinated in special tandoori herbs and spices, cooked in the clay oven.

12.45

### Chilli Garlic Tiger Prawns

Prawn tossed in a garlic, chillies and the chef's special sauce, with a dash of lemon juice and served on bed of lettuce.

17.95

## SEA FOOD MAINS

### Fish Masala

Tilapia fish chunks simmered gently in a spicy flavoursome sauce.

7.95

### Karahi King Prawns

King Prawns cooked in spices, herbs, tomatoes and capsicums.

15.95



# VEGETARIAN MAINS

## Bombay Aloo 🍛🍛

Boiled potato cubes cooked in herbs and spices.

6.45

## Chana Masala

Chick Peas cooked in traditional spices.

6.45

## Tadka Daal

A combination of three lentils tempered with crushed garlic, cumin, ginger and chillies.

6.45

## Daal Makhani

A classic Punjabi dish. Black lentils cooked with cream, tomatoes, ginger, garlic, herbs and spices.

6.95

## Tawa Mixed Vegetables

Mixed vegetable cooked with herbs and spices on tawa.

7.45

## Bhindi Bhaji (Dry Dish)

Okra cooked in herbs and spices.

6.45

## Orro 🍛🍛

Aubergine mince cooked in a special aromatic thick sauce.

7.45

## Methi Corn

Corn kernels cooked with onions, tomatoes, chillies and fenugreek leaves with special spices.

6.95

## Saag Curry

Chopped spinach cooked in herbs and spices.

6.45

## Paneer Makhni Sweet & Sour

Indian cottage cheese marinated in herbs and spices and served in a special tomato and butter sauce.

7.95

## Paneer Tikka Masala 🍛

Indian cottage cheese marinated in special herbs and spices, served in a creamy tomato and onion sauce.

7.95

## Mutter Paneer

Peas cooked with Indian cottage cheese cubes in gravy of tomato, onion, garlic herbs and spices with cream.

7.95

## Karahi Paneer 🍛🍛

Indian cottage cheese cooked in a spicy sauce mixed with peppers, onions and green chillies.

7.95

## Veg Quorn Keema *Chef's Special*

Soya "Quorn" mince cooked in a special sauce of tomato, ginger and garlic.

7.95

## Karahi Quorn 🍛🍛

Soya "Quorn" pieces cooked in a spicy sauce mixed with peppers, onions and green chillies.

7.95

## Egg Curry

Boiled egg cooked in gravy with herbs and spices.

6.95

## Egg Bhurji

Grated boiled egg cooked with onions, ginger, garlic, tomatoes and herbs and spices.

6.95

**Allergy Aware:** Some items from the menu contain wheat, peanuts, cashews, sesame seeds, pistachios and almonds. If you are allergic to any of these items please let the waiter know before ordering so we can ensure your food is prepared accordingly.

# CHICKEN MAINS

## Saag Chicken

Boneless chicken cooked with spinach, onions, garlic, ginger, herbs and spices.

7.45

## Chicken Masala

Chicken pieces cooked with ginger, garlic, chillies, herbs, spices, onions and tomatoes.

7.45

## Chicken Jalfrezi 🍋🍋🍋

Chicken pieces cooked in a spicy sauce with green chillies, peppers herbs and spices.

7.95

## Chicken Tikka Masala 🍋🍋

Boneless chicken cooked in the clay oven and simmered in a mildly spiced tomatoes sauce with a touch of a cream.

7.95

## Chicken Tikka Jalfrezi 🍋🍋🍋

Diced chicken cooked in the clay oven and mixed in a spicy sauce with green chillies, peppers herbs and spices.

8.45

## Chicken Korma 🍋

Boneless chicken cooked with nuts, cream, and mild spices.

8.45

## Methi Chicken

Boneless pieces of chicken cooked with freshly chopped fenugreek leaves, a touch of creamed butter, spices and herbs.

7.95

## Karahi Chicken 🍋🍋

Diced chicken pieces cooked in spices, herbs, tomatoes, and capsicums.

7.95

## Tawa Chicken

Diced chicken cooked in spices, herbs, tomatoes and capsicums.

8.45

## Butter Chicken 🍋

Boneless chicken cooked with tomatoes, cream and butter.

8.45

## Tawa Bombay Mix 🍋

Mix pieces of tender lamb, kebab and chicken, pan fried in ginger, garlic and then cooked with fresh coriander, served with green and red peppers in a thick sauce.

12.95

## LAMB MAINS

### Lamb Masala

Boneless lamb simmered gently in a spicy sauce.

7.95

### Lamb Rogan Josh 🍋🍋🍋

Tender spring lamb cooked with onions, tomatoes, coriander, herbs and spices.

8.45

### Karahi Lamb 🍋🍋

Succulent spring lamb cubes cooked in a traditional karahi with green peppers and chillies.

7.95

### Saag Lamb

Boneless lamb cooked with spinach, onions, garlic, ginger, herbs and spices.

7.45

### Lamb Keema

Minced lamb meat cooked in our special sauce.

7.95

### Tawa Lamb

Boneless lamb cooked in spice, herbs, tomatoes and capsicums.

8.45

### Lamb Rara 🍋🍋

Marinated minced and lamb pieces served in a special spicy sauce.

8.45

### Lamb Jalfrezi 🍋🍋🍋

Lamb pieces cooked with green chillies, peppers herbs and spices.

8.45

## BIRYANI

### Vegetable Biryani

Spicy vegetables, herbs and spices cooked in a tasteful dish of rice. Served with raita.

8.95

### Chicken Biryani

Spicy chicken, herbs and spices cooked in a tasteful dish of rice. Served with raita.

8.95

### Lamb Biryani

Spicy lamb, herbs and spices cooked in a tasteful dish of rice. Served with raita.

8.95

### Chicken Tikka Biryani

Spicy chicken from the tandoor, mixed with herbs and spices and cooked in a tasteful dish of rice. Served with raita.

9.45

**Allergy Aware:** Some items from the menu contain wheat, peanuts, cashews, sesame seeds, pistachios and almonds. If you are allergic to any of these items please let the waiter know before ordering so we can ensure your food is prepared accordingly.

## NAAN

Plain Naan	1.95
Chilli Naan 🔥	2.45
Garlic Naan	2.45
Tandoori Roti	1.95
Paratha	2.45
Peshwari Naan 🥥	2.95
Kheema Naan	3.95

## RICE

Steamed Rice	2.25
Jeera Rice	2.95
Pilau Rice	2.95
Egg Fried Rice	3.95
Mutter (Peas) Rice	3.45
Mushroom Rice	3.45

## SIDE DISHES

Fried Papadam	0.80
Roasted Papadam	0.80
Masala Papadam	1.95
Bombay Mix Special	3.95
Plain Yoghurt	1.95
Cucumber Raita	2.75
French Fries	2.45

## SALADS

Plain Salad	2.45
Cucumber, onion, lettuce and tomato.	
Chopped Salad	3.45
Onion Salad with Green Chillies 🔥	1.95
BP Very Hot Onion & Chilli Salad 🔥🔥🔥	2.95

## TAKE-AWAY WRAPS

<b>Paneer Tikka Wrap</b> 📌	7.95
Indian cottage cheese marinated in a special blend of spices and cooked in the clay oven, wrapped in naan bread with a mix of salad, mint and red sauces.	
<b>Chicken Tikka Wrap</b> 📌	7.95
Diced chicken marinated in our special tandoori herbs and spices and cooked in the clay oven, wrapped in naan bread with a mix of salad, mint and red sauces.	
<b>Kebab Roll</b> 📌	7.95
Minced lamb kebabs filled with onions, green chillies, garlic, ginger, herbs and spices and cooked in the clay oven, wrapped in naan bread with a mix of salad, mint and red sauces.	

🥥 These dishes contain nuts. 📌 Please note that tandoori items take longer to cook than other dishes. 🔥 This indicates how hot and spicy a dish is expected to be.

**Allergy Aware:** Some items from the menu contain wheat, peanuts, cashews, sesame seeds, pistachios and almonds. If you are allergic to any of these items please let the waiter know before ordering so we can ensure your food is prepared accordingly.