

PRE-STARTERS

ACHAAR	£0.50
PLAIN PAPADUMS	£0.50
MASALA PAPADUMS	£0.50
BOMBAY MIX (N)	£2.50
LUMBINI SPECIAL SALAD (SS)	£2.50
PEANUTS with cheese and green chillies (N, D)	£2.50
LASSI MANGO/SALTED/SWEET (D)	£4.00

STARTERS

VEGETARIAN

ONION BHAJI Sliced onions dipped in lightly spiced gram flour batter and deep fried.	£4.95
CRISPY BHAJIA Thinly sliced potatoes, mixed with herbs and spices and deep fried with chutney.	£4.95
SINDHU ALOO Mouth watering baby roast potatoes tempered with fusion of Lumbini spices and served in a sizzler.	£3.95
HARA BHARA KEBABS (G) Indian cheese, potatoes, green peas and spinach mixed together with spices.	£4.95
ALOO SATHI CUTLETS (G) Potato patty made with lentils, onion, fresh herbs, fried. Served with tangy chutney.	£4.50
CHATPATA PANEER (D) Indian cheese in tomato & green chilli sauce.	£5.95
MIX VEGETARIAN PLATTER (Onion bhaji, Crispy Bhajia, Paneer Tikka (D) and Aloo Sathi Cutlets)	£9.50

INDO – CHINESE VEG STARTERS

LUMBINI SPECIAL GOBHI (S, SS) Cauliflower cooked with spring onion, tomatoes, green chillies and touch of soya sauce and honey	£4.25
CHILLI PANEER (D, S) Indian cheese marinated with green peppers, chillies and served with spring onion.	£5.95
CHILLI GARLIC MUSHROOM (S) Mushrooms tossed in our special chilli & garlic sauce.	£5.95
CHILLI GARLIC/ MASALA MOGO (S) Cassava fried and tossed in special sauce or Indian masala.	£5.95
BABY CORN CHILLI MUSHROOM (S) Oriental style baby corn & mushroom stir fried in schezwan sauce.	£5.95
VEGETABLE MANCHURIAN (Dry / Sauce) (S) Minced vegetable dumplings simmered in a garlic, ginger and soya sauce	£5.95
CRISPY MIX VEGETABLE PEPPER SALT (S) Tempura style mix vegetables tossed with onion, chillies and pepper salt	£6.25

NON VEG STARTERS

MOMO (G) Nepalese style dumpling, steam-cooked minced lamb, served with tomato chutney.	£3.95
PIRO PIRO PAKHETAA Crispy chicken wings topped with our own special piro piro sauce	£4.95
SEEKH KEBABS (2 pieces) Minced lamb marinated with onion, ginger, chillies, garlic and herbs cooked in clay oven.	£5.95
CHICKEN RESHMI KEBABS (2 pieces) Minced chicken flavoured with black cumin and herbs and cooked in clay oven.	£5.95
CHICKEN 65 Chicken pieces with mustard seeds and curry leaves and south Indian spices.	£6.95
LUMBINI SCALLOPS (D) Black pearl sea scallops slightly tempered with sea food spices – chargrilled – fantastic.	£6.95
FISH AMRITSARI Diced fish flavoured and prepared in gram flour and deep fried.	£6.95
PRAWN PUDDING (D, E) Indian version of prawn puri served Nepalese fusion with herbs.	£4.95
ADUWA PRAWNS (D) King of prawns marinated in natural yoghurt, ginger, paprika, olive oil grilled to its perfection and served with mushy potato.	£6.50

INDO – CHINESE NON-VEG STARTERS

CHILLI CHICKEN (S) Chicken tossed with hot herbs and spices oriental style.	£6.50
SESAME SEED CHICKEN (S, SS) A spicy Chinese dish made with chilli paste and topped with sesame seeds.	£6.95
CHILLI GARLIC LAMB (S) Sliced lamb stir fried with chilli, garlic and our special sauce.	£7.25
JEERA CHICKEN (S) Chicken Niblets fried with chopped chillies, garlic, onions and finely ground pepper and cumin	£7.95
CHILLI GARLIC PRAWNS (S) King prawns cooked with fresh garlic and chilli.	£10.95

TANDOOR SPECIALITIES

All Tandoor dishes are marinated for 24 hours with yoghurt, lemon and chef's secret spices to give that authentic flavor (D)

PANEER TIKKA / SHASHLIK	£5.95
CHICKEN TIKKA / SHASHLIK	£7.95
TANDOORI CHICKEN	FULL £14.95 HALF £7.95
KUKHURA KEBAB	£5.95
ADRABI LAMB CHOPS 3 PCS	£6.95
LAMB TIKKA	£6.95
TANDOORI KING PRAWNS	£12.95
LUMBINI FISH TIKKA (4 pieces)	£7.50
LUMBINI SPECIAL MIX GRILL (Chicken Tikka, Tandoori Chicken, Lamb Chop, Prawn)	£15.95

MAINS NON VEGETARIAN

CHICKEN TIKKA MASALA (D, N) Chicken pieces cooked in clay oven, added to special sauce.	£8.50
CHICKEN KORMA (D, N) Tender breast of chicken, cooked with cashew nuts, almond, cream sauce.	£8.50
CHICKEN KARAH (N) Chicken pieces cooked in medium spiced sauce with capsicums, tomatoes.	£8.50
CHICKEN METHI/PALAK (N) Chicken cooked with fresh fenugreek leaves or palak with herbs and spices.	£8.50
CHICKEN MADRAS (N) Highly spiced chicken breast pieces in north Indian hot and saucy gravy with strong spices and aroma.	£8.50
TRADITIONAL BUTTER CHICKEN (D, N) A popular dish, clay oven cooked chicken pieces finished in a sumptuous masala. Sauce with butter and cream.	£9.95

LAMB

LAMB ROGAN JOSH (N) Tender pieces of Lamb cooked in a Tomato & Onion Sauce.	£8.50
LAMB KARAH (N) Lamb marinated in Indian Spices and cooked in our famous Karahi gravy.	£8.50
LAMB BHUNA (N) Cubes of Lamb cooked in Coriander, Ginger and Garlic	£8.50
KEEMA MUTTER ADRABI (N) Marinated minced lamb with peas cooked with authentic herbs & spices.	£9.50

SEA FOOD

KING PRAWN MASALA (D, N, F) Succulent prawns cooked in clay oven and added to a special tomato sauce.	£12.95
SWEET AND SOUR KING PRAWNS (N, F) Jumbo king prawns cooked in hot sweet and sour sauce.	£12.95
GOANESE FISH CURRY (N, F) Pieces of Tilapia simmered gently in a spicy sauce	£11.95

CHEF'S SIGNATURE DISHES

All the following dishes cooked in Chefs special sauces

MURG MASALA (with bone) (N)	£9.50
GOSHT MASALA (with bone) (N)	£9.50
LAMB – DO – PIAZA (N)	£9.95
LUMBINI SPECIAL SEA FOOD PLATTER (N, F) (2 prawns and 3 fish)	£14.95

VEGETARIAN MAINS

BOMBAY ALOO Cubes of Potatoes Cooked with Tomato Sauce and Butter	£5.95
ALOO GOBHI ADRAKI (Ginger) A Classic Dish Made With Potatoes and Cauliflower with Adrak.	£5.95
ALOO BAINGAN Potatoes cooked with aubergine and spices.	£5.95
MUSHROOM DO PIAZA Mushrooms cooked with onions and herbs.	£5.95
TAWA BHINDI (okra) Lady fingers cooked in tomato and onion sauce with herbs and spices.	£5.95
TARKA DAL Lentils cooked with spices and herbs.	£5.95
DAL MAKHNI CHEFS SPECIAL (D) Dal cooked with black lentil, kidney beans and with butter and cream.	£6.95
CHANA MASALA Chick peas cooked with traditional spices in a tomato gravy.	£5.95
PALAK PANEER (Spinach) (D) Indian cheese cooked with spinach, herbs and cream.	£5.95
PANEER TIKKA MASALA (D, N) Marinated Indian cheese cooked in clay oven and simmered in a creamy onion sauce.	£7.95
MUTTER PANEER (D) Indian cheese cooked with peas, onions, herbs and spices.	£5.95
MALAI KOFTA (D, N) Mix Veg and Indian cheese dumplings cooked in a creamy almond sauce.	£6.50

LUMBINI SPECIAL DISHES

KUKHURA LUMBINI Chicken cooked in a Do-piazza style.	£8.95
KUKHURA AISHWARYA Chicken cooked in a medium spicy sauce with aubergines.	£8.95
LUMBINI KHASI GURKHALI Spicy Nepalese lamb cooked with fresh green chillies, peppers and onions.	£8.95
SHERPA BHEDA (D, N) Succulent lamb pieces cooked with finest red wine, almonds, saute' onions and a hint of coconut. Served Mild.	£8.95
KHASI PIRO PIRO Goat fillet marinated overnight in a special blend of spices, cooked in a thick sauce with extra extra chilli where the meat further cooks in its own juice, resulting in strong flavours.	£10.95
KUKHURA ZHINGA (D, N) Jumbo king prawns wrapped with chicken breast, cooked slowly in a mild sauce, fresh cream, methi leaves and ground spices.	£10.95
IMLI DAAR HAAS (D) Duck marinated in tamarind and black salt. Left to absorb ingredients for 3-4 hours. The duck then is cooked in clay oven till crispy and cooked with a special sauce.	£11.95

BIRYANI & NOODLES

GOAT BIRYANI (N)	£10.95
LAMB BIRYANI (N)	£9.95
CHICKEN BIRYANI (N)	£8.95
PRAWN BIRYANI (N)	£12.95
VEG BIRYANI (D, N, V)	£6.95
CHICKEN / VEG NOODLES (S, E)	£9.95
PRAWN NOODLES (S, E)	£12.95

RICE

BOILED RICE	£2.00
PILAU RICE	£2.50
VEG FRIED RICE (S)	£3.50
MUSHROOM FRIED RICE (S)	£3.50
EGG FRIED RICE (S, E)	£3.50
GARLIC / LEMON RICE	£3.50

BREADS

NAAN – PLAIN OR BUTTER (D)	£1.90
GARLIC & CORIANDER NAAN (D)	£2.50
CHILLI GARLIC NAAN (D)	£2.50
KEEMA NAAN (D)	£3.50
CHEESE NAAN (D)	£2.95
PESHAWARI NAAN (D, N)	£3.00
TANDOORI ROTI – PLAIN OR BUTTER (D)	£1.50
TANDOORI PARATHA (D)	£2.50
STUFF PARATHA (D)	£2.75

With potatoes and spices

SUNDRIES

GREEN SALAD	£3.90
ONION AND CHILLI SALAD	£2.75
PLAIN YOGHURT (D)	£2.00
MIXED RAITA (D)	£2.00

DESSERTS

GAJJAR HALWA (D, N)	£3.95
GULAB JAMUN (2 pieces) (D, N)	£3.95

V – Vegetarians • D – Dairy • N – Nut • G – Gluten • F – Fish • E – Egg • SS – Sesame seed • S – Soya sauce
If you want any other special dietary or allergen information kindly please ask a member of staff.

Allergy Awareness:

If you suffer from allergies, please enquire when ordering.
Our dishes may contain: Gluten, Nuts, Milk, Peanuts, Soya, Mustard, Sesame seeds,
Lupin, Egg, Crustaceans, Celery, Fish / Fish bone, Molluscs, Sulphur Dioxide.
Above Allergens mentioned may be present in any of our dishes.
Customers with any allergies, eat at their own risk.