

APPETIZERS

VEGETARIAN

1. Pappadam basket £1.50
A combination of plain and spicy, tortilla sized, paper thin crisp wafers made from lentil and rice flour.
2. Chutney tray £1.95
A combination of dips including mango chutney, mint chutney and beetroot chutney.



STARTERS

VEGETARIAN

3. Onion Bhaji £3.50
Onion slices battered with gram flour and spices.
4. Paneer Tikka £4.95
Indian cottage cheese marinated with ginger, garlic and yoghurt, grilled in the tandoor.
5. Rice Paper Roll (Prawns or Veg) £4.95
Kerala delight stuffed with salads. In a choice of prawns or vegetarian.
6. Kerala Samosa (Meat or Veg) 🌶️ £3.50
Evergreen Indian savoury in a choice of Meat and Veg, served with a range of chutneys.
7. Medhu Vada 🌶️ £3.95
Spiced lentil dumplings served with sambar and chutneys.





SEAFOOD

8. Monk Fish Tikka £6.95
Monk fish cooked with fresh coconut, ginger, garlic and coriander, tandoor grilled to perfection.
9. Tandoori Zinga £6.95
King Prawns marinated with aromatic spiced and grilled in the clay oven.
10. Salmon Monk Pakora £5.95
Salmon and monkfish fritters with gram flour, served with tamarind chutney.



NON-VEG



11. Hara Bhara Tikka £4.95
Chicken cubes marinated with green herbs and yoghurt, tandoor roasted and cooked in clay oven. Served with green apple chutney.
12. Sheekh Kebab 🌶️ £5.50
Minced lamb marinated in cheddar cheese and Chef's special herbs, barbequed in the clay oven.
13. Lamb Chops 🌶️ £6.50
Marinated with fresh herbs, served with spring salad. The eternal delicacy of meat connoisseurs.
14. Kerala Beef Salad (N) £5.50
Thin grilled steak slices served with sorted herbs, pineapple, fennel roots and peanuts.





MAIN COURSES FROM TANDOOR

15. Hara Bhara Chicken £9.95
Chicken cubes marinated with green herbs and yogurt, tandoor roasted and cooked in clay oven.
16. Chicken Tikka £9.95
Chicken marinated in Tikka sauce, yoghurt and cooked in a clay oven.
17. Chicken Malai Tikka (N) £10.50
Morsel of chicken marinated in cashew nut paste, soft cheese, spices and cooked in a clay oven.
18. Chicken Tikka Shashlik 🌶️ £10.95
Chicken tikka with diced mixed peppers, onion, tomato and cooked in a clay oven.
19. Salmon Tikka £11.95
Salmon Cubes marinated with tikka sauce and cooked in a clay oven.



OUR SPECIALITIES

20. Sunny's Special Combined Platter 🌶️ £17.95
Special Platter contains two pieces of chicken tikka, Hara bhara tikka malai chicken. Sseekh kebab, lamb chops and monkfish tikka. Served with salad and curry sauce. Perfect for sharing.
21. Malabar Fish Curry 🌶️ £12.95
Seasonal fish cooked in coconut milk, red chilli paste along with onions, garlic spices and tamarind.
22. Goan Fish Curry 🌶️🌶️ £12.95
A signature of the Indo-Portugese cuisine, a spicy tangy fish with flavours to dazzle.
23. Khadai Curry 🌶️ £11.95
In a choice of Kadhahi Chicken or Kadhahi Lamb, made with freshly ground aromatic spices, cooked in the wok and spiced to perfection.
24. Kuttanadan Duck £12.95
Marinated duck, served with mashed potatoes and assorted mushroom.





25. Stuffed Chicken Breast £11.95

Chicken breast stuffed with liver, spinach and coated cheese, served with mashed yam.

26. Black Pepper Beef 🌶️ £15.95

Slow Roasted Beef in a Spicy Aromatic Masala and crushed black pepper served with egg fried rice.

27. Pan Fried Salmon 🌶️ £12.95

Pan fried salmon served on a base of green lentils with kiwi, pomegranate and chutney.

28. Desi Kitchdi (N) 🌶️ £11.95

Authentic North Indian dish cooked with basmati rice, flavoured with green lentils, cooked in slow fire and served with baby aubergine and peanut sauce.

29. Lamb Shank 🌶️ £17.50

Lamb shank marinated with aromatic Indian spices overnight, cooked in slow fire and served with Indian Riscotto Rice.

30. Konchu mango curry 🌶️ £13.95

A traditional dish from Kerala, has prawns and raw mangoes cooked in creamy coconut sauce. The raw mangoes impart a light tangy flavour to the dish.

31. Chicken Chettinadu 🌶️🌶️ £12.95

Chicken cooked in a coconut roast, coconut milk and South Indian Spices.

32. Sunny Trio (Non-Veg) 🌶️ £16.95

For the curious - Chef's choice of three different curries from our specialities, served with rice.



SUNNY'S RECOMMENDATION

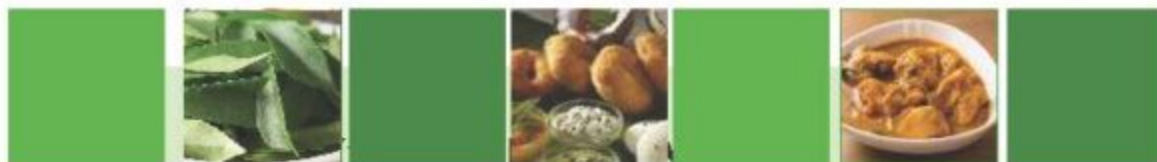


MALABAR DUM BIRYANI

According to your choice, prepared with saffron rice, fried onion, herbs, cardamom and characterized by exotic spices, ghee and dry fruits. Served with raita, pickle and curry sauce.

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| 33. Vegetable | £9.95 |
| 34. Chicken | £10.95 |
| 35. Lamb | £11.95 |
| 36. King Prawns | £13.95 |





DOSA CORNER

Dosa is a thin crispy crepe made using fermented rice and lentil batter with your choice of fillings. It is served with sambar, coconut chutney and tomato chutney. (Vegan)

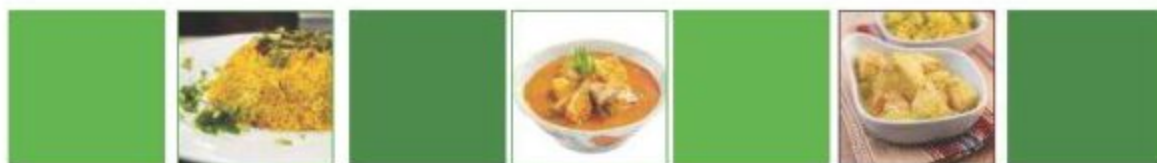
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| 37. Masala Dosa (Potato and Onions) | £9.95 |
| 38. Mushroom and Spinach | £10.50 |
| 39. Pumpkin and green peas Dosa | £10.95 |
| 40. Sweet Potato Dosa | £10.95 |
| 41. Yam Dosa | £10.95 |
| 42. Uthappam | £9.95 |

Indian pancake cooked with onions and capsicum, served with sambar and chutneys.



INDIAN CLASSIC

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| 48. Chicken Tikka Masala (N) | £9.95 |
| 49. Methi Lamb Cream Curry | £10.95 |
| 50. Bhuna Gosht 🌶️ | £9.95 |
| 51. Madras Chicken Curry 🌶️🌶️ | £8.95 |
| 52. Chicken Korma | £8.95 |
| 53. Beef Vindaloo 🌶️🌶️🌶️ | £9.95 |





GARDEN SPECIALS

43. Vegetable Jalfrezy (Vegan)  £8.95
Seasoned vegetables cooked with aromatic spices and herbs.

44. Paneer Butter Masala (N) £10.95

Cubes of deep fried Indian cottage cheese cooked in a creamy tikka masala sauce.

45. Vegetable Makhni (N) £9.95

Assorted fresh vegetables and Indian Cheese cooked in a sauce of tomatoes, almond, cashew nuts and fresh cream.

46. Dal Palak (Vegan) £8.95

Lentils with spinach and South Indian Spices

47. Sunny Trio (Veg)  £14.95

For the curris - Chef's choice of three different curries from Garden specials, served with rice.



SUNDRIES SIDE DISH

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| 54. Mushroom Bhaji | £4.50 |
| 55. Sag Aloo | £3.95 |
| 56. Sag Paneer | £4.95 |
| 57. Channa Masala | £3.50 |
| 58. Dal Tadka | £3.95 |
| 59. Aloo Gobi | £3.95 |
| 60. Bindi Bhaji | £4.50 |
| 61. Chips | £2.95 |



BREAD

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| 68. Plain Naan | £2.95 |
| 69. Garlic Naan | £3.25 |
| 70. Peshwari Naan | £3.50 |
| 71. Keema Naan | £3.50 |
| 72. Tandoori Roti | £1.95 |

RICE

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|------------------------|-------|
| 62. Plain Basmati Rice | £2.95 |
| 63. Pilau Rice | £3.25 |
| 64. Egg Fried Rice | £3.50 |
| 65. Coconut Rice | £3.50 |
| 66. Mushroom Rice | £3.50 |
| 67. Lemon Rice | £3.50 |



ENGLISH COMFORT FOOD

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| 73. Chicken Nuggets and Chips | Large | Small |
| | £7.00 | £5.00 |
| 74. Scampi and Chips | Large | Small |
| | £7.00 | £5.00 |





DESSERTS MENU

Gulab Jamun

Milk powder dough deep fried, rested in sugar syrup, flavoured with cardamom, saffron and served with vanilla ice cream.

Carrot Halwa

Grated carrots, nuts, milk and sugar coated and rested and served with vanilla ice cream.

Chocolate Brownie

Home made chocolate brownie served with vanilla ice cream.

Mixed Ice Cream

2 scoop selection of strawberry, vanilla and chocolate ice cream.

Sunny's Special Dessert platter

A combination of chocolate brownie, carrot Halwa and vanilla ice cream.





COFFEES AND LIQUORS

COFFEE & TEA

Liquor Coffee	£4.95
Coffee	£1.95
Tea	£1.50
Fresh mint Tea	£1.95
Masala Tea (tea with spices)	£2.95

LIQUORS (25ml)

Tequila	£3.50
Amaretto	£2.95
Cointreau	£3.50
Sambuca	£3.50
Baileys	£3.50

COGNAC

Courvoisier	£3.50
Hennessy	£4.50

