

# A LA CARTE MENU



Asham  
Asham

Balti Restaurant



# Asham

Asham Restaurant was first established in 1997 as a takeaway. The aim of the management was to introduce authentic culinary recipes of the highest quality from our homeland.

Our culinary styles originate from East Bengal (the easternmost province of the old Indian sub-continent) now known as Bangladesh whose heritage precedes Moghul India and whose rich history is as old as ancient India itself. Such was our impact that in 2002 we expanded into a restaurant, and then again in 2007 refurbished and extended the seating capacity, still offering you our gastronomic creations and hope to serve you yet for many years to come.

As we are from Bangladesh, which is riddled with inland water ways and rivers and has an abundant supply of fish, we are a nation of fish eaters. Therefore in our new menu we are introducing a lot of new and exciting dishes from our home land which will include fish.

Whilst India has eaten spicy food from time immemorial. It was not until the Moghul invasions that the Indian curry flowered into its finest forms. The invaders brought with them a number of new culinary ideas which blended happily with the old tribal styles of cooking. Chief amongst these were:

- \* The eating of meat as a regular habit.
- \* The introduction of vast varieties of spices.
- \* The traditional dishes of Persia, Afghanistan & Central Asia.

The new style of cooking attained its perfection in the Punjab, North and East India generally, and those regions of Pakistan, India and Bangladesh are today renowned for their irresistible and exotic concoctions, blending the subtle flavours of limitless spices so that each constituent plays its appointed part in producing the overall effect.

Spices are used primarily as appetisers to infuse different dishes with exciting flavours and aromas, designed to tempt our palates but apart from the obvious importance of Indian spices as food, they have significant medicinal value and can greatly influence your health. A simple dish may have as few as 4 to 6 different spices whilst a more elaborate one would have as many as 10 to 20 or more spices, some roasted some ground, some added whole and some fresh, chopped or whole.

Here at Asham the Menu is distilled for you. The best of this centuries-old tradition of North and East Indian cooking, the experience and flair of our chefs is such as to make it a veritable art-form, major to minor - depending on whether you are a gourmet or a novice.

We are often asked why people living in a hot climate should eat curry at all! 'Doesn't it make them feel hotter still?' A moment's reflection will, however, provide the answer; the eating of spicy food promotes perspiration which is the first step towards regaining your sense of well-being in a hot climate.

Funnily enough, curry is equally effective in cold and damp climates. Like the wearing of silk; curry is 'Cool in summer, but warm in winter'.

The ingredients we use are the finest available. Wherever possible, fresh spices are used, ground or otherwise prepared in our kitchen just before they are used, thus retaining the maximum flavour. The best grades of Basmati Rice go into our Pilaos and Biryanis, the meat is always lean and tender, onions, (the best available) and so on, and so on.

## WOULD CUSTOMERS PLEASE NOTE THE FOLLOWING

1. The Management and their staff reserve the right to refuse admission.
2. Cheques are not accepted unless accompanied by a valid cheque card.
3. All the meals in the restaurant are cooked to order, and some take longer to prepare, therefore our customers patience is always greatly appreciated as quality food always takes time to prepare.
4. If in doubt before ordering please ask our staff for assistance, as they will be delighted to help.
5. Please note all meals consumed must be paid for. Therefore should any customer have a complaint regarding the meal please advise a member of staff before consuming the entire meal.
6. Starters, side dishes and sundries are only served when accompanied by a meal.
7. Alcoholic drinks served only to persons over the age of 18.
8. Children are always made most welcome in our restaurant when accompanied by an adult.
9. Management will not accept any liability for any articles left unattended.
10. Prices are subject to variation, all prices included VAT.

**Please note we do not charge for service**

\* Please note although the fish dishes are filleted and boned there may still be some traces of bones left.

# HORS D'OEUVRES

All starters are served with crisp salad and a specially prepared yoghurt relish.  
All our dishes are prepared with either vegetable ghee or low cholesterol vegetable oil.

## TANDOORI MIXED STARTER *\*new*

Includes the following, spicy chicken wings, shish kebabs, chicken tikka, lamb tikka. Served with crisp salad and Indian relish.

For 2 **£6.95**  
For 4 **£12.95**

## MIXED STARTER *\*new*

Includes the following, onion bhaji, vegetable pakora, keema samosa, chicken pakora. Served with crisp salad and Indian relish.

For 2 **£6.50**  
For 4 **£11.95**

## 1/4 TANDOORI CHICKEN (on the bone)

Spring chicken marinated overnight in our specially selected tandoori spices and herbs cooked in the clay oven.

**£2.95**

## ONION BHAJI (v)

Chopped onions mixed with lentils, fresh coriander and a selection of spices and herbs and deep fried in gram flour batter.

**£2.50**

## SAMOSA (spicy veg or minced meat) (v)

Home made crispy triangle pastry stuffed with mixed vegetables or mince meat, stir fried in herbs and spices and then deep fried.

**£2.50**

## MIX KEBABS

Shish kebab, chicken tikka, onion bhaji.

**£3.95**

## SHISH KEBAB

Minced lamb with onions, green chillies, garlic, ginger and other kebab spices and herbs cooked on skewers over open flame in the tandoori oven.

**£2.75**

## SHAMI KEBAB

Minced lamb spiced with a special combination of kebab spices and herbs and grilled.

**£2.75**

## RESHMI KEBAB

Minced lamb spiced with a special combination of kebab spices and herbs and fresh coriander and then wrapped in an egg omelette.

**£2.50**

## CHICKEN TIKKA or LAMB TIKKA

Diced pieces of spring chicken or lamb marinated in our specially selected tandoori herbs and spices and cooked in the clay oven.

**£2.95**

## SPICY HOT WINGS

Marinated in spices and herbs, and roasted in the tandoori oven.

**£2.75**

## ALOO CHAAT (v)

Potato, cucumber, tomato, green pepper, onions and coriander stir fried together in a special blend of medium spices and chaat massala, served on an Indian puffed fried bread.

**£2.95**

## CHICKEN CHAAT *\*new*

Diced pieces of chicken stir fried with chaat masalla and other spices, served on a puffed fried bread with crisp salad and Indian relish.

**£3.25**

## SABZI PAKORA (v)

Seasonal vegetables seasoned with Indian spices and herbs, green chillies and deep fried in gram flour spiced batter.

**£2.50**

## PANEER PAKORA (Indian cheese) (v) *\*new*

Diced pieces of paneer dipped in spiced gram flour batter then deep fried, served with crisp salad and Indian relish.

**£3.25**

## CHICKEN PAKORA

Diced pieces of marinated chicken cooked in the tandoori oven and dipped in spiced gram flour batter then deep fried.

**£3.25**

## MUSHROOM PAKORA (v) *\*new*

Mushrooms dipped in spiced gram flour batter then deep fried, served with crisp salad and Indian relish.

**£2.95**

## MAACHOR PAKORA (fish)

Diced pieces of swordfish marinated in spices and herbs deep fried in spiced gram flour batter.

**£4.95**

## TANDOORI MAACH (fish)

Whole rainbow trout marinated in our special tandoori marinade overnight and cooked in the tandoori oven.

**£4.95**

## MAACH ROTI (fish) *\*new*

Filleted smoked mackerel sautéed in herbs and spices then cooked in a moist sauce served in an Indian wholemeal flat bread, served with crisp salad and Indian relish.

**£4.95**

## MAACHOR BIRAAN (fish) *\*new*

A filleted piece of phangash fish fillet from the Indian subcontinent sautéed in a special fish masala, shallow fried in low cholesterol vegetable oil served with crisp salad and Indian relish.

**£5.25**

## BHOONA PANEER ON PUREE (v) *\*new*

Diced pieces paneer (Indian cheese) stir fried Indian style with onions, green pepper, tomato and a selection of spices and herbs, served on a puffed fried bread with crisp salad and Indian relish.

**£3.25**

## BHOONA ALOO MATTAR ON PUREE (v)

Potato and peas stir fried with onion, tomato, green pepper and a selection of spices and herbs served on puffed fried bread.

**£2.95**

## BHOONA CHANNA ON PUREE (v)

Chick peas, onion, tomato, green pepper and a selection of spices and herbs served on puffed fried bread.

**£2.95**

## BHOONA PRAWNS ON PUREE

Prawns stir fried with onions, green pepper, tomato and a selection of spices and herbs. Served on puffed fried bread.

**£3.95**

## BHOONA KING PRAWNS ON PUREE

Diced king prawns stir fried with onions, green pepper, tomato and a selection of spices and herbs. Served on puffed fried bread.

**£4.95**

## STUFFED PEPPER (v) *\*new*

Whole green pepper cooked and then stuffed with a spicy stuffings. Choose from spiced lamb mince, spiced mixed vegetables or spiced chicken

**£4.50**

## KING PRAWN BUTTERFLY

Deep fried king prawn in bread crumbs served with crisp salad.

**£4.50**

## PRAWN COCKTAIL

Cooked prawns served on a bed of fresh salad with relish.

**£3.50**

## FRIED SCAMPI

Served with crisp salad

**£3.50**

## MULLIGATAWNY SOUP (v)

Lentils mixed with spices and fresh coriander, slightly hot and sour.

**£2.25**

## DHAL SOUP (v)

Lentils soup

**£2.00**

\* Nut allergy: as some dishes may contain traces of nuts please ask a member of staff.

# TANDOORI SPECIALITIES

The unique flavour of the Tandoori Cuisine has become as familiar and as well loved in the UK in the past decade as they have been for centuries in India. Tandoori food is marinated overnight in a special blend of spices and then roasted in the tandoori oven. Each Tandoori dish will have its own unique flavour and distinctive taste.

## TANDOORI DISHES (medium)

Tender lamb or spring chicken etc. marinated in our specially selected Tandoori spices and herbs overnight. Then cooked in the tandoori oven on skewers, and served with salad, curry sauce and pilau rice.

Half Tandoori Chicken (on the bone)	£8.95
Chicken Tikka	£9.25
Lamb Tikka	£9.50
Tandoori King Prawn	£10.95
Tandoori Mix (A combination of the 4 above dishes)	£10.95

## TANDOORI MASSALA DISHES (medium)

The nation's favorite dish. Marinated spring chicken or tender lamb cooked in the tandoori oven then cooked again in a specially prepared sauce. For these particular dishes the sauce is of a creamy texture, medium in strength. Served with pilau rice.

Tandoori Chicken Massala (off the bone)	£7.50
Chicken Tikka Massala	£7.75
Lamb Tikka Massala	£7.95
Tandoori King Prawn Massala	£9.95

## CHICKEN TIKKA MAKHANI (mild) £7.50

Traditionally known as Butter Chicken. Diced pieces of marinated Chicken Tikka cooked in the tandoor and then cooked as a curry in a selection of mild spices with ground almond, cream, butter and tomato, the result is a nice, creamy texture. Served with pilau rice.

## SHAMS SPECIAL (medium and moist) £8.95

Half Tandoori Chicken cooked on the bone in finely chopped onions, green pepper, tomatoes, bayleaf cloves, cinnamon and other medium spices and is very well flavoured to please the most delicate of palates. Served with pilau rice.

## CHICKEN or LAMB TIKKA BIRIANI (medium) £8.25

Marinated diced spring chicken or lamb cooked in the tandoori oven then stir fried with mild spices with pilau rice, coconut, dried fruit and roasted flaked almond, cashew nuts and garnished with omelette, cucumber and tomato. Served with a medium curry sauce prepared especially for this dish.

## PASANDA DISHES (mild) £6.75

Tender, sliced marinated lamb or chicken roasted in the tandoor and then cooked as a curry in a selection of mild spices with roasted flaked almond, cashew nuts, cream and other spices to enhance the flavour.

## SHASHLIK (medium) \*new £9.95

Diced pieces of marinated lamb or chicken roasted in the tandoori oven with green pepper, tomato and onions, served with crisps green salad, small nan bread, medium curry sauce and a special dip.

## TANDOORI KI SALAAT (medium) £11.95

Four pieces of marinated tandoori chicken skewered and cooked on the tandoor and served on a bed of fresh crisp salad and nan.

# CHEF'S RECOMMENDED DISHES

All dishes are served off the bone. Each dish will have its own distinctive flavour and aroma which cannot come from any curry powder but from spices and herbs specially prepared by our kitchen staff. None of these dishes include any rice or chapati unless stated.

## ASHAM SPECIAL (medium) £7.95

Prepared with a medium blend of spices and herbs. Cooked with lamb, chicken, prawns, mushrooms, spiced boiled egg and methi. All these ingredients are added to create a unique taste and flavour. Highly recommended by our chef Served with pilau rice.

## ASHAM SPECIAL BIRIANI (medium) £7.95

Basmati rice stir fried with lamb, chicken, prawns, mushrooms, dried fruits, coconut, cashew nuts and roasted flaked almond in a medium blend of spices and herbs creating a unique taste and flavour of its own. Garnished with an egg omelette, cucumber, tomato, served with a medium curry sauce.

## ROSHOON-E-MIRCHI MURGH (hot) £6.75

Chicken prepared with specially selected spices and cooked in a thick sauce made with lots of fresh garlic, fresh green chillies and other spices, green pepper, finely chopped onions and tomato. Well flavoured with fresh coriander.

## SYLHETY MURGHI (medium) \*new £8.50

Diced pieces of marinated chicken cooked in the tandoor and then cooked as a curry in a blend of specially selected spices. Cooked with minced lamb, uri beans, chopped onions, green pepper, tomatoes, cucumber and lemon in a thick sauce with fresh coriander.

## MAACHOR BIRIANI (mild to medium) £9.50

Whole trout sauted in herbs and spices, shallow fried with onions in vegetable oil, served with onion fried rice and garnished with tomatoes, cucumber, onions, lemon and coriander topped with green chillies. Served with a medium curry sauce.

## ACHARI DISHES (hot & tangy)

The Achari dishes are a speciality in Sylhet, the northern province of East Bengal. Diced pieces of sauted chicken, meat or fish, cooked together, with a blend of garlic, pickled mangoes, chillies, coriander, ginger, to name a few spices, and cooked to a rich medium consistency. Served with boiled rice.

Chicken Achari	£7.75
Lamb Achari	£7.95
Fish Achari (swordfish)	£9.95

## MURGH-E-RUZINA (slightly hot & sour) £6.75

A combination of marinated chicken cooked with spiced minced lamb with a combination of the finest Indian spices, fresh lemon zest and lemon to bring out the flavour and distinctive sharp taste of this dish in a thick sauce.

Please note although the fish dishes are filleted and boned there may still be some traces of bones left.

# CHEF'S RECOMMENDED DISHES

Please note that a vegetarian option is available on many of the dishes described

## SHAHI TUKRA DISHES (medium to hot) £6.75

A very popular dish. Marinated sliced lamb or chicken cooked in the tandoor and then cooked as a curry with fresh coriander, ginger, garlic, green chilli, cashew nuts and a selection of other medium spices

## KARAHI DISHES (medium)

The karahi was a wok-type of pan with handles on each side, in which the tribesmen of the Khyber Pass cooked their food over an open fire. The dish itself is cooked with specially selected fresh spices and herbs such as coriander, methi, etc. it is then served to you in an iron karahi.

Karahi Gost (lamb)	£6.50
Karahi Chicken Tikka	£6.95
Karahi King Prawns	£8.95
Mixed Vegetable Karahi (v)	£5.95

## BALTI DISHES (medium)

Very popular dish, sautéed, traditionally with fresh garlic, ginger, tomatoes, coriander, chopped onions, green pepper, pimento, tamarind and other herbs and spices. This dish is brought to you from the riches of Pakistan, served with 1 nan bread.

Balti Gost (lamb)	£7.25
Balti Chicken Tikka	£7.50
Balti King Prawns	£9.25
Mixed Vegetable Balti (v)	£6.95

## JAL FARAZI DISHES (medium to hot)

Diced pieces of lamb or chicken etc. cooked in a specially selected blend of spices, cooked with fresh coriander, garlic, ginger, fenugreek, green chilli, garnished with green chilli, onions, green pepper, tomatoes, cucumber and lemon to enhance the flavour.

Chicken Tikka Jal Farazi	£6.50
Lamb Tikka Jal Farazi	£6.95
King Prawn Jal Farazi	£8.50

## KEEMA MATTAR BHOONA (medium) £7.50

A classic Indian dish consisting of minced lamb cooked with peas, chopped onions, garlic, ginger, fresh coriander, green pepper and a host of other spices and herbs selected by our chef, cooked into a thick medium yet moist sauce. Served with 1 Nan bread.

## KARAHI MAACHLI (fish - medium) £9.95

Diced pieces of swordfish steak sautéed in spices and vegetable oil, then cooked into a curry, using the finest of spices and herbs, with a fair amount of garlic, ginger and fresh coriander, green pepper and garam massala, served to you on a sizzling iron wok, this dish is highly spiced and always comes highly recommended. Served with boiled rice.

## SATKORA-DI-MAACH (fish - spicy) \*new £13.95

This traditional dish is widely enjoyed throughout Bangladesh. Diced pieces of sautéed filleted red snapper steak cooked with traditional herbs and spices with green chillies in a moist bhoona sauce, with a slightly tangy flavour and a distinctive taste and aroma. The dish derives its name from the use of satkora as the main ingredient, which is from the citrus fruit family and only found in Bangladesh. Garnished with onions and coriander, served with boiled rice, a small nan bread and a special dip.

## GUNDAL MAACHOR TORKARI (fish - spicy) \*new £12.95

Filleted smoked mackerel sautéed in a special blend of traditional fish spices and herbs, cooked in a traditional bhoona sauce with coriander, green chilli's and tomato to add taste and flavour to the already unique aroma. Served with boiled rice, a small nan bread and special dip.

## PHANGASHER SAALOM (fish - spicy) \*new £13.95

A very popular dish from our home town of sylhet in north-east Bangladesh. Filleted phangash fish from the waters of the Indian sub-continent sautéed in a special combination of light spices and fish masala. Shallow fried in cholesterol free vegetable oil to seal the flavour in, then cooked in a special moist sauce with a combination of stronger and more pungent spices to give it that special taste, garnished with onions, green pepper, green chillies and tomato, served with boiled rice, a small nan bread and a special dip.

## SATKORAR SAALOM (spicy) \*new £10.50

Diced pieces of lamb or chicken cooked in traditional herbs and spices in a thick sauce, with a slightly tangy flavour and a distinctive aroma and taste. A very traditional dish only available from the district of sylhet in north-east Bangladesh. This dish derives its name from the use Satkora as the main ingredient, which is from the citrus fruit family and only found in Bangladesh. Garnished with onions, green chilli's, coriander. Served with boiled rice, a small nan bread and a special dip.

## NAAGA SPECIAL (hot - spicy - aromatic)

A popular dish among the fisherfolk of Southern Bengal, during the monsoon seasons. A fragrant and spicy dish concocted with the aromatic naaga chilli which is only found in Bangladesh, cooked with fresh garlic, ginger, coriander, turmeric and gram massala to name a few spices and herb. A fiery yet warming curry full of mouth watering flavour, a dish not yet experienced in the west.

Chicken Naaga Special	£6.75
Lamb Naaga Special	£6.95
King Prawns Naaga Special	£9.50
Swordfish Naaga Special	£9.95

## KOFTA SUDARSHAN (medium) £8.75

A dish consisting of spiced meat balls made from minced lamb fried and cooked with ground almonds, cashew nuts and selected spices and herbs into a delicious bhoona sauce, served with pilau.

## ENDAA-DI-TORKARI (hot) \*new £10.50

Diced pieces of lamb or chicken cooked with spiced boiled egg in a moist sauce prepared in a special selection of traditional herbs and spices, with a dash of lemon juice, green chilli's and coriander to give that unique sharp distinctive taste, the dish itself is very popular amongst the locals of our home town in Bangladesh. The dish is served with boiled rice, a small nan bread and a special dip.

## MAACHLI MASSALA (fish) £9.95

This dish originates from Bengal consisting of diced pieces of swordfish cooked in a medium sauce with tomatoes, onions, peppers, spices and herbs and fresh coriander leaves which give the dish a unique flavour. Served with boiled rice.

## SAG GOST OR MURGH (medium) £8.75

A Classic dish cooked with lamb or chicken originating from the villages of Bengal. Spring Leaf Spinach cooked gently with onions, fresh garlic, ginger, coriander and a selection of other herbs and spices into a moist curry sauce. Served with pilau rice.

## BHINDI GOST (medium) £8.75

A dish very popular in Bengal. Diced pieces of chicken or lamb and fresh bhindi (okra) onions, garlic, ginger, coriander, selective spices and herbs, cooked into a medium yet moist sauce and is very distinct from other dishes due to the way it is prepared. Served with basmati lemon rice.

\* Nut allergy: as some dishes may contain traces of nuts please ask a member of staff.

# CHEF'S RECOMMENDED DISHES

## NAWAABI CHICKEN (medium) \*new £10.95

The nawaabs of India and Bengal in the royal courts of the mughal empire used to feast on this traditional dish, only enjoyed by the rich. Marinated chicken cooked with spiced minced lamb, egg omlette with cinnamon, grounded and roasted flaked almond, cashew nuts, cardamon, cloves, bay leaf and other herbs and spices to give its unique flavour and distinctive taste, cooked with fried onions in a thick moist sauce. Served with pilau rice ,a small nan bread and a special dip.

## SALMON MAACHOR FEHTIE (fish- spicy) \*new £13.95

Prime filleted salmon steak sautéed in special blend of fish spices shallow fried in cholesterol free vegetable oil to seal the flavour and aroma in, then a specially prepared moist bhoona sauce is poured over the steak , garnished with onions, green pepper, lemon, fresh coriander and green chilli's. Served with mixed vegetable pilau rice, small nan bread and special dip.

## LAL SNAPPER-ER-FEHTIE (fish- spicy) \*new £13.95

Prime filleted Red snapper steak, sautéed in special traditional fish masala spices and herbs and shallow fried in cholesterol free vegetable oil to seal the flavour in the steak. The steak is then cooked in a uniquely formulated curry sauce with gram masala, uri beans, green chillies and coriander to name a few spices. Served with boiled rice, small nan bread and a special dip.

## MURHGI NAN (hot + spicy) \*new £8.95

Marinated strips of chicken cooked in the tandoori oven and then lightly stir fried with chick peas and onions and coriander with a special blend of spices and fresh green chillies, served on a nan bread, crisp salad and special dip.

## ARKAANESE PRAWN PILAU (spicy) \*new £9.95

Arkan is the old name for the country now known as Burma which borders the Cox's bazar district of Bangladesh, the fishing resort of Cox's bazar is home to the worlds longest sea beach, the goa of Bangladesh. The dish itself is made with fresh water prawns, cooked in a special blend of light spices, stir fried with onions, egg, green chillies,fresh corriander and basmati rice. A dish that is very popular with the local fisherman who can easily cook this dish on their little stove with the minimum of fuss with readily available ingredients in their wooden fishing boats, a very tasty dish. Served with onion salad, a special dip and a plain curry sauce.

## JAFLONGI (hot + spicy) \*new

This dish derives its name from the area of jaflong in the district of sylhet in north-east Bangladesh where it is widely enjoyed. Strips of marinated chicken or salmon steak, cooked in a hot spicy tangy thick sauce, with fresh green chillies and coriander. The dish it self has unique taste of its own. Served with boiled rice, small nan bread and special dip.

Chicken Jaflongi	£10.50
Salmon Jaflongi	£13.95

## POPULAR VARIETIES

For a description, please look under respective dishes or ask a member of staff.

### BHOONA DISHES

### DHANSAK DISHES

### KORMA DISHES

### DUPIAZA DISHES

### ROGAN JOSH DISHES

All of these dishes can be prepared with either lamb, chicken, prawns or king prawns.

Chicken	£5.25
Lamb	£5.50
Prawn	£6.75
King Prawn	£7.50
Mixed Vegetable (v)	£5.00

### SRI LANKAN DISHES

### MADRAS DISHES

### SAMBER DISHES

### VINDALOO DISHES

All of these dishes can be prepared with either lamb, chicken, prawns or king prawns.

Chicken	£5.50
Lamb	£5.75
Prawn	£6.95
King Prawn	£7.95
Mixed Vegetable (v)	£5.25

## BIRIANI DISHES

(mild to medium)

A traditional North Indian dish that was brought over by the Moghuls, it is well known all over India and Persia. A preparation of meat or chicken etc; stir fried with pilau rice, coconut, roasted flaked almonds, cashew nuts, dry fruits and a selection of a special blend of mild and aromatic spices for this very well known dish. Palatable to the most delicate of palate. Garnished with cucumber and tomatoes, served with a medium plain curry sauce.

CHICKEN BIRIANI	£7.50	PRAWN BIRIANI	£7.95
LAMB BIRIANI	£7.75	KING PRAWN BIRIANI	£8.95
MIXED VEGETABLE BIRIANI (v)	£7.25	MUSHROOM BIRIANI (v)	£7.25

\* Please note although the fish dishes are filleted and boned there may still be some traces of bones left.

# BANQUETS

These dishes can be prepared for any number of people. For details, please look under respective dishes

## VEGETARIAN MEAL FOR 1 £14.95 (v)

2 Poppadom, pickle tray, Onion Bhaji,  
Mixed vegetable Bhoona, Bhinda Bhaji, 1 Nan, Pilau Rice  
Coffee

## MEAL FOR 1 £15.50

2 Poppadom, pickle tray, Shish Kebab  
Karahi Gost, Bhindi Bhaji, 1 Nan, Pilau Rice  
Coffee

## MEAL FOR 2 £29.95

3 Poppadom, pickle tray, 1 Samosa, 1 Shish Kebab  
1 Karahi Murgh, 1 Meat Bhoona, 1 Bhindi Bhaji  
1 Mushroom Bhaji, 2 Special Fried Rice, 1 Nan  
2 Coffee

## MEAL FOR 4 £54.95

6 Poppadom, pickle tray, 2 Samosa, 2 Shish Kebab  
2 Karahi Gost, 2 Chicken Rogan Josh, 1 Mushroom Bhaji  
1 Bhindi Bhaji, 1 Channa Bhaji, 2 Pilau Rice, 2 Nan,  
2 Lemon Rice  
4 Coffee

# ENGLISH DISHES

The following dishes are served with chips, salad and fried mushrooms. Salads are served without chips or mushrooms.

<b>SIRLOIN STEAK</b>	<b>£11.95</b>	<b>PLAIN OMLETTE (v) *new</b>	<b>£6.75</b>
<b>SEASONED SWORDFISH STEAK SALAD *new</b>	<b>£10.95</b>	<b>MUSHROOM OMLETTE (v) *new</b>	<b>£6.75</b>
<b>TUNA SALAD *new</b>	<b>£6.95</b>	<b>CHICKEN OMLETTE *new</b>	<b>£7.25</b>
<b>SPRING ROAST CHICKEN</b>	<b>£7.95</b>	<b>PRAWN OMLETTE *new</b>	<b>£7.95</b>
<b>FRIED SCAMPI</b>	<b>£8.50</b>	<b>CHILDRENS CHICKEN NUGGET+ CHIPS</b>	<b>£4.95</b>
<b>CHICKEN TIKKA SALAD *new</b>	<b>£7.25</b>		

# SUNDRIES

Side dishes & sundries are served with main courses only

## VEGETABLE SIDE DISHES

All vegetable side dishes are stir fried Indian style with herbs and spices.

BHINDI BHAJI (ladies fingers okra) (v)	£2.75
BRINJAL BHAJI (aubergine) (v)	£2.75
CAULIFLOWER BHAJI (v)	£2.75
MUSHROOM BHAJI (v)	£2.75
BOMBAY ALOO (hot potatoes) (v)	£2.75
SAG BHAJI (spinach) (v)	£2.50
TARK-A-DHAL (lentils in garlic) (v)	£2.50
CHANNA BHAJI (chick peas) (v)	£2.50
SHIM BHAJI (green beans) (v)	£2.50
PANEER BHAJI (Indian cheese) (v) *new	£3.50
MIXED VEGETABLE BHAJI (v)	£2.95
SAG ALOO (spinach and potato) (v)	£2.95
ALOO GOBI (potato and cauliflower) (v)	£2.95
MATTAR PANEER BHAJI (peas & Indian cheese) (v) *new	£3.50
SAG PANEER BHAJI (Indian cheese & spinach) (v) *new	£3.50
MUSHROOM PANEER (Indian cheese) (v) *new	£3.50
GARLIC MUSHROOMS (v) *new	£2.75
CURRY SAUCE (v)	£2.50
FRIED MUSHROOMS (v)	£2.50
FRENCH FRIED ONIONS (v)	£1.95
CHIPS (v)	£1.75
GREEN SALAD (v)	£1.75

## PICKLES AND CHUTNEYS

PICKLE TRAY & 4 POPPADOMS (v) *new	£3.10
PICKLE TRAY (v)	£1.50
ONION RAITHA (v)	£0.95
CUCUMBER RAITHA (v)	£0.95
ONION SALAD (v)	£0.75
PICKLES (each) (v)	£0.75

## APPETISERS

MASSALA POPPADOM (spicy) (v)	£0.50
PLAIN POPPADOM (v)	£0.50

## RICE

LEMON RICE (with lemon) (v)	£2.50
SPECIAL FRIED RICE (v)	£2.50
KEEMA PILAU (spiced mince meat)	£2.95
PEAS PILAU (v)	£2.50
MUSHROOM PILAU (v)	£2.50
VEGETABLE PILAU (mixed veg) (v)	£2.50
PANEER PILAU (Indian cheese) (v) *new	£2.95
PESHWARI PILAU (dried fruit and nuts) (v)	£2.75
ONION FRIED RICE (v) *new	£2.25
GARLIC FRIED RICE (v) *new	£2.50
PILAU RICE (Basmati) (v)	£1.90
BOILED RICE (long grain rice) (v)	£1.75

## INDIAN BREADS

GARLIC NAN (garlic butter) (v)	£1.95
GARLIC and CORIANDER NAN (v) *new	£2.25
PANEER NAN (stuffed with indian cheese) *new	£2.25
PESHWARI NAN (dried fruit and nuts) (v)	£2.25
KEEMA NAN (spiced mince meat)	£2.25
KULCHA NAN (cheese & onion) (v) *new	£2.25
NAN (unleavened Indian bread) (v)	£1.75
STUFFED PARATHA (spiced mixed veg) (v)	£1.95
PARATHA (wholemeal layered fried bread) (v)	£1.75
CHAPATI (thin wholemeal bread) (v)	£0.75
PUREE (puffed fried bread) (v)	£0.75
TANDOOR ROTI (v) *new	£1.75
(wholemeal bread baked in the tandoor)	

\* Nut allergy: as some dishes may contain traces of nuts please ask a member of staff.

