### **RICE**

Basmati Rice (Boiled) £2.99
Pilau Rice (Flavoured basmati) £2.99
Special Fried Rice £3.99
(With eggs & peas) (e)

Mushroom Rice £3.99
Egg Fried Rice £3.99
Peshwari Rice £3.99
(Coconut & Saltana) (n) (g) (e) (m)

Naan Bread (Freshly baked in a clay oven) (G) Garlic Naan (Stuffed with garlic & corriander) (g) (e) (m)	£2.50 (E) (M) £2.99
Peshwari Naan Coconut & Sultana	£2.99
Keema Naan	£2.99
(Stuffed with mince meat)  Chapati (Thin Bread)	£1.99
Parata	£2.50

If you desire a dish which is not in the menu please feel free to ask we are happy to prepare for you



Starters, rice and side dishes are (500ml) main dishes are (600ml). Poppadom and bread about 9 inch

Chips £2.99 Spicy Mogo Chips £2.99 (Cassava)

DESSERT £2.99

Traditional Indian ice cream from whole milk and cream

#### Sweet

Gulab Jamon, (Indian sweet confectionary dessert)
Ras Gollah (Syrup Dessert popular in the eastern
part of Asia made from from chhena dough.)

### Mixed Fruit Salad Yagurht

DRINKS	£2.99
Cock, Diet Coke, Lemonate, J2O	
Appletiser,	
LASSI & Faluda	£2.99
Moktail	£2.99
LARGE INDIAN BEER	£4.99
SMALL INDIAN BEER	£2.99
RED /WHITE/ ROSE (Glass)	£4.99
RED /WHITE/ ROSE (Bottle)	£14,99
SPARKLING WINE (Prosecco)	£17.99

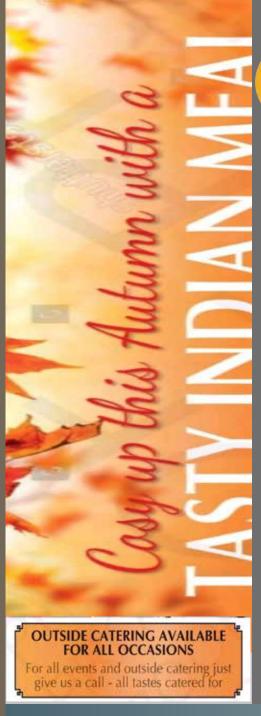
# THE 14 FOOD ALLERGENS



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51 Langley Way, WD17 3EA



Indian Restaurant & Takeaway

OPEN 7 DAYS A WEEK

4:30pm-10.30pm

TEL: 01923 255577
BOOKINGSTAKEN24HOURS ON
07539 305555



BEA WV

# MEAT Small Plate (M) £5.99

### Meat Samosa £3.99

Deep fried triangular savoury filled with spicy minced meat

### Chicken Tikka (Chat Puree)

Marinated chicken pieces cooked with sour spice

### Bengal Assorted (m)

Chicken tikka, sheek kebab & onion bhaiee/samosa

### Tandoori Chop (m)

Tender pieces of lamb chop marinated in yogurt and fresh ground spices grilled in a charcoal clay oven

### Sheek Kebab (m)

Grilled Mince roll (Medium Spice)

## SEAFOOD Small Plate £5.99

### King Prawn Puree (c)

Prawn cooked with hot, sweet & sour spices, served on Indian deep fried bread

King Prawn Butterfly Deep fried King Prawn with Breadgram

### Fish Tikka (f) (m)

Telapia Fish Medium spice grilled in a charcoal clay oven

### VEGETARIAN Small Plate £5.99 Vegetable Puree (v)

Hot, sweet and sour spices, served on Indian deep fried bread

### Onion Bhaiee (v) £3.99

Deep fried onion mixed with gram flour and herbs

### Vegetable Samosa £3.99

Deep fried triangular savoury filled with spicy

### Aloo Chat (v)

Juicy pieces of potato & cucumber with sour sauce

### Chilli Paneer (v) (m)(s)

Home made cheese and green chilli

### **Vegitable Plater**

Samusa, Onion Bhaji, Mogo, Spring Roll

# **VEGAN DISHES** £5.99

(Small Plate)

Begon and Peas Bhajee (Aubergine) (v)

Saag & Mushroom Bhajee (with spinach) (v)

Allo Kobi (Potatoes with cauliflower) (v)

Deresh & Saaq Bhajee (Okra+ spinach) (v)

Tarka Daal (Lentils) (v)

Aloo Matar (Potetoes and Peas) (v)

Saag Daal (Spinach and Lentils) (v)

Saag Aloo (Spinach and potato) (v)

Chana Saaq (Chick peas and spinach) (v)

**Mixed Vegetable Curry** 

### **CURRY FAVOURITES**

PANEER/VEG £8.99/CHICKEN £9.99 TIKKA CHICKEN £10.99/ LAMB £11.99 / FISH £11.99/ KING PRAWN £12.99

#### **Madras**

(fairly hot) Fairly hot, cooked with plenty of sauce

Vindaloo(very hot) Cooked with potato in sauce

### Korma

(n)(m) Cooked with coconut fresh cream and butter

### Rogan

(medium mild) A medium spicy dish cooked with lots of tomatoes

Palak Cooked with spring onions, garlic & spinach

### **Pathia**

### Dansak

(fairly hot) Sweet and sour, cooked with lentils

## **BIRYANI DISHES**

PANEER/VEG £9.99/ CHICKEN £10.99 / LAMB £11.99 / FISH £11.99/ KING PRAWN £12.99

Gently spice cooked with rice, served with mixed vegetables

### **CHEFS' SPECIALITIES**

PANEER/VEG £9.99/ CHICKEN £10.99 / LAMB £11.99 / FISH £11.99/ KING PRAWN £12.99

### Tikka Massala (n)(m)

Oven roasted succulent pieces in a spiced massala sauce, prepared with fresh cream and butter

#### Passanda (n)(m)

Cooked in special mild sauce, fresh cream

#### Achari (m) (n)

Medium spicy pickle flavour (mild spice)

#### Karahi (m)

(medium spice) Oven roasted pieces with green pepers, spice ginger, spring onions & tomatoes in medium spiced thick sauce

### Jalfrezi (m)

Fairly hot, spicy dish, green chill, green peppers and onions

### Shatkora (m)

(medium spiced) Cooked in special lemon flavoured sauce with spring onions

#### Gastaba Tikka Bhuna (m)

Highly spiced, cooked in a special thick sauce with peeled tomato & carrot (fairly hot)

### Shashlic Bhuna (m)

Medium Spicecooked in a special thick sauce with tomato, green pepper, sarlot (fairly hot)

### Harialee (m)

Light spice yogurt sauce with green chilli and mint

### Socoti (m)

(medium spiced) Coconut, mustard, green peppers, ginger and tomato

### Moriche (m) Naga Jolokia

(fairly spiced) Cooked in tamarind, red chilli and a special thick sauce

Garlic Chilli Chicken (medium spice)

### Naga Green Masala (m)

(fairly hot with green herbs)

Bahari (m) (n) (mild mango flavour)

#### Curry Sauce Masala Sauce Madras Sauce Kurma Sauce

PANEER/VEG £9.99/CHICKEN £10.99/ LAMB £11.99 / FISH £11.99/ KING PRAWN £12,99

The famous Balti dishes are medium spiced & cooked with green pepper, tomato, mustard oil, onions, carrots

### **Healty Option**

BALTI DISHES (m)

TANDOORI (m) (charcoal Oven) VEG £8.99/CHICKEN £10.99/LAMB £11.99 / FISH £11.99 / KING PRAWN £12.99

Our tandoori dishes are individually marinated in a blend of yogurt, olive oil, exotic spice and fresh herbs. Your dish will be cooked in a clay oven which gives a unique flavour Served with salad & mint sauce.

### Tandoori Chicken (m)

Tender half chicken (on the bone)(m)

#### Chicken Tikka (m)

Breast chicken cooked with light spice

#### Paneer Shashlick (m) (v)

Cheese cooked with roasted tomato, onion and green peppers

### Shashlick (Chicken)

Diced chicken marinated with medium spices, capsicum, tomato, charlot

### Tandoori Lamb Chop (m)

tender pieces of lamb chop marinated in yogurt and fresh ground spices

#### Tandoori Mixed (m) (f) (c) £14.95

(m) Tandoori Chicken, Chicken Tikka Lamb chop, sheek kebab and king prawns served with nan

### King Prawn Shashlick (m)

(c) marinated with medium spices capsicum, charlot onions

### Tandoori Fish Shashlick (m)

(f) marinated with medium spices capsicum, chariot onions

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Popadom (Plain or spicy) (gf) Mango Chutney Pickle **Tamarind Sauce** 

Onion Salad Green Salad Raitha