

## TRADITIONAL CURRIES

Chicken or Prawn	£6.25
Lamb	£6.75
Chicken Tikka or Lamb Tikka	£6.95
King Prawn	£9.95
Any Vegetables (V)	£5.95

<b>Korma</b>	Very mildly spiced in a creamy sauce.
<b>Dansak</b>	A popular dish combining spices with lentils and curd to produce a sweet, sour and hot taste.
<b>Madras</b>	Hot and spicy with lemon juice and garlic.
<b>Dupiaza</b>	Diced onions & capsicum cooked in a thick spicy sauce.
<b>Pathia</b>	Cooked in a sweet and sour sauce, slightly hot.
<b>Sagwala</b>	Cooked with fresh spinach and garlic, medium hot.
<b>Rogan Josh</b>	Cooked with cashew nuts, herbs & spices, topped with tomatoes.
<b>Bhoona</b>	Cooked with herbs in a thick sauce. Spicy.
<b>Curry</b>	We believe this dish needs no description.

## VEGETABLES (V)

	Side	Main
<b>Mushroom Bhajee</b>	£2.95	£5.95
Mushrooms cooked in a spicy onion and tomato sauce.		
<b>Chana Massalla</b>	£2.95	£5.95
Chick peas cooked in spices and masala sauce.		
<b>Bhindi Bhajee</b>	£2.95	£5.95
Ladies fingers cooked with onions and herbs.		
<b>Tarka Dall</b>	£2.95	£5.95
Assorted lentils cooked with garlic.		
<b>Bombay Aloo</b>	£2.95	£5.95
Potatoes cooked in medium sauce.		
<b>Chana Palak</b>	£2.95	£5.95
Chick peas and spinach cooked with fresh herbs.		
<b>Aloo Gobi</b>	£2.95	£5.95
Cauliflower and potato cooked in light spices.		
<b>Begon Bhajee</b>	£2.95	£5.95
Fresh aubergine cooked in tomatoes and onions.		
<b>Sag Bhajee</b>	£2.95	£5.95
Spinach cooked in garlic and lemon sauce.		
<b>Sag Paneer</b>	£2.95	£5.95
Spinach cooked with Indian cheese.		
<b>Vegetable Bhajee</b>	£2.95	£5.95
Mixed vegetables cooked in a medium sauce.		
<b>Sag Aloo</b>	£2.95	£5.95
Spinach & potatoes cooked in fresh herbs.		
<b>Raittha</b>	£1.95	
Yoghurt with cucumber and onions.		

## ENGLISH DISHES

Boneless Fried Chicken & Chips	£6.95
Scampi and Chips	£6.95
Omelette & Chips	£6.95
Chips	£1.95

## RICE & BREADS

Pilau Rice	£2.25	Peshwari Nan	£2.95
Scented basmati rice		Sweet	
Boiled Rice	£1.95	Chilli & Coriander Nan	£2.95
Fried Rice	£2.50	Tikka Nan	£3.50
Egg Fried Rice	£2.95	Cheese & Garlic Nan	£2.95
Mushroom Pilau Rice	£2.95	Spicy Mushroom Nan	£2.95
Vegetable Pilau Rice	£2.95	Massalla Kulcha (V)	£2.95
Special Rice	£3.50	Mixed vegetables	
Keema Pilau Rice	£3.50	Chapati	£1.50
Nan	£1.95	Parata	£2.00
Keema Nan	£2.95	Papadoms	£0.60
Minced lamb		Plain or Spicy	
Garlic Nan	£2.50	Chutney	£0.50

www.cafeindiarestaurant.com



# CAFE INDIA

Exclusive Indian & Bangladeshi Cuisine

## SUNDAY - THURSDAY MEAL DEAL

- Any **STARTER** • Any **MAIN DISH**
- Any **NAN or RICE** • VANILLA ICE CREAM or Plain **COFFEE**

**£9.95** PER PERSON

### TERMS & CONDITIONS:

- Excludes certain days of the year.
- Starters: £1 extra for king prawns, platters 2 share & mixed kebab.
- Main Course: £1.95 extra for king prawn dishes, chef speciality dishes, tawa dishes & special mix biryani & balti.

## TAKE AWAY OFFER

**INCLUDES: 2 Papadoms & Chutneys,**  
**STARTER: Portion of Onion Bhaji & Sheek Kebab,**  
**MAIN DISH: Chicken Tikka Massalla & Podina Lamb**  
**SIDE DISH: Mushroom Bhaji, Pilau Rice, Peshwari Nan**  
**TAKE ADVANTAGE OF THIS OFFER AND SAVE OVER £9.00**

**£19.95**

Gift Voucher now available

OPEN 5.30PM - 11.00PM

**7 DAYS A WEEK**

**Free secure car park**

The management reserves the right to refuse service without giving a reason

Outside catering also available

We accept all major cards.



CAFE INDIA  
Former Little Chef



## TAKE AWAY MENU

10% Discount on Take Away Orders over £10  
Collection Only

Free Home Delivery within 3 mile radius  
Minimun order £15



# CAFE INDIA

Exclusive Indian & Bangladeshi Cuisine  
LICENSED & AIR CONDITIONED

A5, 1 Ivetsey Bank, Watling Street, Staffordshire. ST19 9QT

TELEPHONE

**01785 841144**  
**01785 840838**

## TRADITIONAL APPETISERS

<b>Chicken, Lamb or Prawn Puree</b>	<b>£3.50</b>
Cooked with tomato puree, onions, green herbs served on puffy light bread.	
<b>Samosa (Meat/Veg)</b>	<b>£2.95</b>
Lightly spiced meat or vegetables in a stuffed pastry.	
<b>Murgh Tikka or Lamb Tikka</b>	<b>£2.95</b>
Succulent bite sized pieces of chicken or lamb marinated in fresh ground spices & grilled in the tandoori.	
<b>Onion Bhaji (V)</b>	<b>£2.95</b>
Diced onions & vegetables seasoned with herbs, spices then deep fried.	
<b>Sheek Kebab</b>	<b>£2.95</b>
Rolled spiced minced lamb, grilled in the tandoori.	
<b>Chicken Pakora</b>	<b>£2.95</b>
Tender pieces of chicken batter coated, spiced and deep fried.	
<b>Prawn Cocktail</b>	<b>£3.50</b>
<b>King Prawn Puree</b>	<b>£4.25</b>
King prawns cooked with tomato puree, onions, green herbs. Served on puffy light bread	
<b>King Prawn Butterfly</b>	<b>£4.25</b>
Whole shellless king prawn shallow fried in light spicy batter	
<b>Samosa Chaat (V)</b>	<b>£3.75</b>
Meat or vegetable samosa topped with delicious chick peas cooked in a mouthwatering sauce	
<b>Bombay Wrap</b>	<b>£3.50</b>
Crisp leaves of pastry filled with sheek kebabs and salad.	
<b>Garlic Prawns</b>	<b>£3.50</b>
Selected tiger prawns delicately cooked in sweet chilli sauce.	

<b>Murgh Tikka Or Lamb Tikka &amp; Mushroom Stir Fry</b>	<b>£3.50</b>
Succulent pieces of murgh tikka or lamb tikka stir fried in chefs special sauce.	
<b>Vegetable Pakora (V)</b>	<b>£2.95</b>
Created with bragel, potato, egg, chick peas, carrot and onion mixed in gram flour.	



## CAFE INDIA SPECIAL APPETISERS

<b>Vegetable Mix Platter (V)</b>	<b>£3.50</b>
Consists of Vegetable samosa, Onion bhaji and vegetable pakora	
<b>Mixed Kebab</b>	<b>£4.25</b>
Consists of chicken tikka, lamb tikka, sheek kebab and onion bhaji.	
<b>Maachli Chaat</b>	<b>£3.75</b>
Succulent pieces of mackerel cooked in garlic, tomato & capsicum.	
<b>Pan Fried Cod</b>	<b>£3.75</b>
Cod fried in light spices.	
<b>Aam Chicken or Lamb</b>	<b>£3.50</b>
Delicious pieces of chicken/lamb delicately cooked in spicy mango sauce.	
<b>Tetul Chicken or Lamb</b>	<b>£3.50</b>
Succulent pieces of chicken or lamb delicately cooked using fresh tamarind sauce. A light tantalising appetiser.	
<b>Bhulpuri Chana (V)</b>	<b>£2.95</b>
Popular starter made of chick peas, tomatoes, aubergines and garam massalla.	
<b>Chicken or Lamb Malai</b>	<b>£3.50</b>
Tender pieces of chicken or lamb cooked using chefs special sauce. A must try appetiser.	



## HOUSE SPECIALITIES

<b>Chicken Tikka or Lamb Tikka Massala</b>	<b>£7.50</b>
Fresh murgh tikka or lamb tikka delicately cooked in mild aromatic herbs & spices. Mild.	
<b>Goan Chicken or Lamb</b>	<b>£7.75</b>
A hot and spicy dish consisting of marinated pieces of chicken / lamb, cooked with garlic, ginger, chilli, hot curry paste, coriander & lemon juice to create that special taste.	
<b>Chicken or Lamb Jhalfrezie</b>	<b>£7.50</b>
Marinated chicken or lamb cooked with fresh green chillies, coriander leaves, capsicum & onions. Hot and spicy.	
<b>Chittagong Style King Prawn</b>	<b>£9.95</b>
King prawns cooked with ginger, garlic, grated onion, lime juice and coriander. A very popular, medium strength dish.	
<b>Chicken Capsila</b>	<b>£7.50</b>
Tender pieces of chicken cooked using variety of herbs and fresh ground spice, almonds, coconut, chopped capsicum and onion. Medium.	
<b>Cafe India Special</b>	<b>£7.75</b>
Succulent piece of chicken breast marinated and grilled in the tandoori then cooked in chef's special mouth watering sauce. Medium.	
<b>Green Herb Chicken Or Lamb</b>	<b>£7.50</b>
Grilled pieces of chicken or lamb simmered in fresh green herbs and kashmeri masala. Cooked using mix spice, coriander to create a dish full of flavour. Medium/Hot.	
<b>Shahi Chicken/Lamb</b>	<b>£7.50</b>
Mild dish created using mango pulp, semolina, almond, coconut powder and honey to give that exotic taste.	
<b>Punjabi Chicken Tikka or Lamb Tikka Piazi</b>	<b>£7.75</b>
Marinated chicken cooked in Punjabi massalla, garnished with finely chopped deep fried crispy onion and coriander. Medium strength.	

<b>Chicken or Lamb Rezala</b>	<b>£7.50</b>
This dish captures exquisite flavours of the tender pieces of chicken or lamb grilled in the tandoori, cooked using a combination of herbs and spices then garnished with onion and coriander. Hot & spicy.	
<b>Bengali Chicken/Lamb</b>	<b>£7.50</b>
Tender pieces of chicken or lamb simmered in gram & kashmiri masala then cooked in mustard seed, fresh pepper, ginger and garlic sauce. Medium.	
<b>Chilli garlic chicken or lamb</b>	<b>£7.50</b>
A classic dish from the North of India. Tender pieces of chicken or lamb simmered in fresh chilli garlic sauce then garnished with peppers and coriander. Hot dish.	
<b>Chicken makhani</b>	<b>£7.50</b>
Beautiful aromatic dish created using strips of tandoori chicken simmered in butter and cream then cooked using various herbs. Mild dish full of flavour.	
<b>Chicken badami</b>	<b>£7.50</b>
Tandoori baked chicken breast steam cooked in cream and peanut sauce to give that special aromatic flavour. Mild dish topped with fresh peanut and cream.	
<b>Chicken or lamb tetul</b>	<b>£7.50</b>
A must try sweet and sour dish created using fresh tamarind, garam massala, baby tomato, garlic and ginger. Medium strength.	
<b>Rajasthani jinga</b>	<b>£9.95</b>
A carefully spiced king prawn dish created using the finest ingredients and the chefs very own mouth watering seafood sauce. Medium dish specially created for the king prawn lovers.	
<b>Sobji Bihari (V)</b>	<b>6.95</b>
Selected mixed vegetables cooked using the finest ground spice then garnished using fresh coriander & mustard.	

<b>Podina chicken or lamb</b>	<b>£7.50</b>
Tender pieces of lamb or chicken simmered in fresh mint then cooked using fresh ground spice, garlic and coriander to give that delicate taste. Medium strength.	



## SPECIAL TAWA DISHES

Sizzling in a pan, smooth dishes, created using fresh garlic, ginger, tomato and the finest ground spices.

<b>Chicken or Lamb Korai</b>	<b>£7.75</b>
Spicy dish prepared using capsicum and diced onions. Medium strength.	
<b>Chicken or Lamb Naga</b>	<b>£7.75</b>
Tender pieces of chicken or lamb cooked with a blend of fresh spices along with the heat and the beautiful aroma of the famous naga chilli. Hot Dish.	
<b>Shashlik bhuna</b>	<b>£7.75</b>
All the flavours of the famous shashlik is brought to life in this medium strength dish. Freshly cut onions, green peppers, tomatoes cooked in a smooth dry sauce. Medium.	
<b>Chicken or lamb shatkora</b>	<b>£7.75</b>
Bite size pieces of murgh tikka or lamb tikka simmered in gram masala then cooked in a mouthwatering shatkora sauce.	
<b>Chana chilli roshnee</b>	<b>£7.75</b>
Succulent pieces of lamb or chicken marinated in chilli and garlic sauce then cook with chick peas.	

## CHEFS SPECIALITIES

<b>Murgi Massala</b>	<b>£8.95</b>
Tender pieces of murgh tikka cooked in lightly spiced mince lamb, garam massalla and fresh herbs. Served with a boiled egg on top. Medium.	
<b>Murgh Keema</b>	<b>£8.95</b>
Fresh chicken breast stuffed with spicy minced lamb, grilled in the tandoori, cooked in chefs special garam masala and garlic sauce.	
<b>Bay Of Bengal Fish Special</b>	<b>£8.95</b>
Succulent pieces of bengoli fish marinated in fresh ground spice, garlic and ginger, cooked in chefs special seafood sauce.	
<b>Maachli jhool</b>	<b>£8.95</b>
Tender pieces of cod coated in fresh ground spice then cooked using chefs special seafood sauce. A must try fish dish.	
<b>Sylheti special mix</b>	<b>£8.95</b>
Mouth watering dish created using prawn, chicken and tender pieces of lamb. Cooked in selected ground spice, garam masala, garlic, ginger, and fresh green herbs. Medium dish, full of flavours.	

<b>Jinga roshuni</b>	<b>£8.95</b>
Selected tiger prawns simmered in fresh green herbs, dried chilli, mango chutney then cooked using generous amount of garlic sauce, ginger and the finest ground spices, most delightful medium dish.	

## BIRIANY'S (Topped with deep fried crispy onions)

<b>Chicken,Lamb or Prawn</b>	<b>£7.50</b>
<b>Chicken/Lamb Tikka</b>	<b>£8.50</b>
<b>Chefs Special (Chicken, lamb, prawns &amp; omelette)</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£9.95</b>
<b>Vegetable (V)</b>	<b>£6.95</b>



## TANDOORI SELECTION

<b>Murgh Tikka or Lamb Tikka</b>	<b>£7.50</b>
Tender pieces of chicken or lamb marinated in fresh ground spices & cooked in the tandoori.	
<b>Tandoori Murgh (2 Pieces)</b>	<b>£7.50</b>
On the bone chicken, marinated in herbs, spices and yoghurt.Grilled in the tandoori.	
<b>Jaipuri Peri Peri Chicken</b>	<b>£7.50</b>
Fresh chicken breast marinated in olive oil, garam masala and fresh ground spices. Grilled in the tandoori, served on a bed of fresh salad.	
<b>Tandoori Mixed Grill</b>	<b>£8.95</b>
Consists of tandoori chicken, murgh tikka, lamb tikka and sheek kebab.	

<b>Tandoori Jinga</b>	<b>£9.95</b>
Shellless king prawns marinated in garam masalla and various herbs, grilled in the tandoori.	
<b>Chicken Or Lamb Shashlik</b>	<b>£7.95</b>
Popular tandoori dish consisting of marinated chicken or lamb, grilled with onions, capsicum and tomatoes.	
<b>Podina Jinga</b>	<b>£9.95</b>
King prawns grilled whole then stir fried with green beans, chillies, coriander and a touch of mint.	
<b>Cox Baazari King Prawn</b>	<b>£9.95</b>
Selected king prawns marinated in light spice, baked in the tandoori then cooked using fresh onion, coriander, lemon juice. Served on fresh salad. Dry dish.	

<b>Grilled Honey Chicken Or Lamb</b>	<b>£7.50</b>
Tender pieces of chicken or lamb marinated in olive oil, lemon juice, fresh garlic and ginger. Grilled in the tandoori then served on a bed of fresh salad topped with honey.	

## BALTI'S

<b>Chicken/Prawn</b>	<b>£6.50</b>
<b>Lamb</b>	<b>£6.95</b>
<b>Chicken/Lamb Tikka</b>	<b>£7.50</b>
<b>King Prawn</b>	<b>£9.95</b>
<b>Special Mix (Chicken, lamb &amp; prawns)</b>	<b>£8.95</b>
<b>Chicken &amp; Mushroom</b>	<b>£7.50</b>
<b>Keema</b>	<b>£6.50</b>
<b>Vegetable (V)</b>	<b>£5.95</b>

