# Platters 2 Share

*All platters are served with salad, mint & red sauce*

Tandoori Sizzler ** £10.95
*A selection of sheek kebab, chicken tikka, lamb tikka.*

Vegetable Bites (V) ** £9.95
*A combo of vegetable somosa, onion bhaji, vegetable pakora.*

Mix Bites ** £9.95
*Meat somosa, onion bhaji, chicken tikka.*

# Cafe India Special Appetisers

*All appetisers are served with fresh salad, mint & red sauce.*

Maachli Chaat £4.95
*Succulent pieces of mackerel cooked in garlic and tomato.*

Chicken or Lamb Malai £5.50
*Tender pieces of chicken or lamb cooked using chefs special sauce. A must try appetiser.*

Aam Chicken or Lamb £5.50
*Delicious pieces of chicken/lamb delicately cooked in spicy mango sauce.*

Vegetable Mix Platter (V) ** £5.50
*Consists of vegetable samosa, onion bhaji and vegetable pakora*

Mixed Kebab ** £6.50
*Consists of chicken tikka, lamb tikka, sheek kebab and onion bhaji.*

Pan Fried Cod ** *Cod fried in onion and light spices.* £5.95

Bhelpuri Chana (V) £4.95
*Popular starter made of chick peas, tomatoes, aubergines and garam massalla.*

Paneer Tikka (V) ** £6.25
*Fresh pieces of Indian cheese marinated in various herbs & spices then grilled in the tandoori.*

# Traditional Appetisers

*All appetisers are served with fresh salad, mint & red sauce.*

Chicken, Lamb or Prawn Puree £5.75
*Cooked with tomato puree, onions, green herbs served on puffy light bread.*

Samosa (Meat/Veg) £4.50
*Lightly spiced meat or vegetables in a stuffed pastry.*

Chicken Tikka £5.35

Lamb Tikka £5.85
*Succulent bite sized pieces of chicken or lamb marinated in fresh ground spices & grilled in the tandoori.*

Onion Bhaji (V) £4.50
*Diced onions & vegetables seasoned with herbs, spices then deep fried.*

Sheek Kebab £5.35
*Rolled spiced minced lamb, grilled in the tandoori.*

Chicken Tikka Pakora £5.35
*Tender pieces of chicken batter coated, spiced and deep fried.*

Prawn Cocktail £5.35

King Prawn Puree ** £6.50
*King prawns cooked with tomato puree, onions, green herbs. Served on puffy light bread*

Garlic King Prawns ** £6.25
*Selected king prawns delicately cooked in sweet chilli sauce.*

Chicken Tikka Or Lamb Tikka & Mushroom Stir Fry £5.50
*Succulent pieces of chicken tikka or lamb tikka stir fried with mushrooms in chefs special sauce.*

Vegetable Pakora (V) £4.50
*Created with aubergine, potato, egg, chick peas, carrot and onion mixed in gram flour.*

# OUR 25TH ANNIVERSARY SPECIAL DISH

Royal Lamb Shank £15.95
*Tender piece of Lamb shank slow cooked in our chefs mouthwatering yoghurt based sauce with ginger garlic and aromatic spices. Garnished with fresh coriander. Must try !*

## Food allergy notice

If you have a food allergy or a special dietary requirement please inform a member of staff, thank you.

# House Specialities

*All the house speciality dishes are cooked using tikka meat.*

Chicken Tikka £10.95 Lamb Tikka £11.95

### Punjabi Chicken Tikka or Lamb Tikka Piazi
*Our most popular mild to medium dish. Created using tender pieces of chicken tikka/lamb tikka, cooked in punjabi massalla, selected herbs and fresh spices. Garnished using finely chopped deep fried crispy onion and fresh coriander.*

### Chasney
*Hot, Sweet and sour dish created using fresh grilled chicken tikka/lamb tikka, tamarind, garam massala, garlic, ginger and finely chopped coriander.*

### Jhalfrezie
*Hot and spicy dish created using fresh green chillis, coriander, garlic, ginger, strips of onions and capsicum.*

### Capsila
*Medium strength dish cooked using fresh garlic, ginger, chopped onions and capsicum, various herbs and fresh ground spices. Garnished with a touch of coriander, almond and coconut powder, Medium strength. Contains nuts.*

### Rezala
*Hot and spicy dish capturing the flavours of grilled chicken tikka/lamb tikka or beef, freshly cut onions and peppers, combined with selected herbs and fresh spices. Garnished using fresh coriander.*

### Bengali
*Famous medium strength dish of West Bengal. Tender pieces of chicken, lamb or beef simmered in gram and kashmiri massala then cooked using mustard seeds, fresh garlic, ginger and peppers.*

### North Indian Chilli Garlic
*Classic hot dish of north India created using grilled chicken tikka/lamb tikka, strips of fresh chillis, garlic, peppers and selected ground spices. Garnished with fresh coriander.*

### Tikka Massala
*Famous mild dish delicately cooked using fresh chicken, lamb or paneer tikka, fresh cream, aromatic herbs and selected spices. Contains nuts.*

### Chicken Makhani
*Beautiful mild, aromatic dish created using strips of tandoori chicken, butter and fresh cream, various mild herbs and selected spices. Contains nuts.*

### Butter Chicken
*Mild aromatic dish created using chicken tikka simmered in butter and fresh cream then cooked using mild herbs & spices. Garnished using fresh almond and coconut powder. Contains nuts.*

### Cafe India Delight ** £14.95
*A fusion of grilled chicken tikka, spicy mince lamb & fresh water king prawns cooked using our chefs very own special mouth watering sauce. Medium.*

# Chefs Specialities

### Slow Cooked Beef Special ** £12.95
*Tender pieces of beef slow cooked in garam massala and kashmiri massala, blended with potatoes ,fresh garlic, ginger and selected ground spices. (Very tasty medium dish)*

### Cod Jhool ** £12.95
*Tender pieces of cod coated in fresh ground spice then cooked using chefs special sauce. A must try medium strength fish dish.*

### Sylheti Special Mix ** £12.95
*Mouth watering dish created using fresh prawns, tender pieces of chicken tikka and lamb tikka. Cooked in selected ground spice, garam masala, garlic, ginger, and fresh green herbs. Medium dish, full of flavour.*

### Jinga Roshuni ** £13.95
*Selected freshwater king 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 strength dish.*

### Golden Massala ** £12.95
*Grilled chicken tikka and paneer (Indian cheese) cooked using aromatic herbs & spices, topped with honey and cream. Sweet and mild dish. Contains nuts.*

### Chittagong Style King Prawn ** £13.95
*King prawns cooked with ginger, garlic, grated onion, lime juice and coriander. A very popular, medium strength dish.*

### Cafe India Special £12.95
*Succulent piece of chicken breast marinated and grilled in the tandoori then cooked in chef's special mouth watering sauce. Fairly dry and medium dish.*

### Murgi Massala ** £11.95
*Tender pieces of chicken tikka cooked in lightly spiced mince lamb, garam massalla and fresh herbs. Served with a boiled egg on top. Medium.*

# Special Tawa Dishes

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

| | | | |
|---|---|---|---|
| Chicken Tikka | £10.95 | Slow Cooked Beef | £11.95 |
| Lamb Tikka | £11.95 | King Prawn | £13.50 |

**Korai** **
*Spicy dish prepared using diced capsicum and onions. Medium strength.*

**Naga** **
*Tender pieces of chicken tikka, lamb tikka or beef cooked with a blend of fresh spices along with the heat and the beautiful aroma of the famous naga chilli. Hot dish.*

**Shashlik Bhuna** **
*All the flavours of the famous shashlik is bought to life in this medium strength dish. Freshly cut onions, green peppers, tomatoes cooked in a smooth dry sauce. Medium.*

**Shatkora** **
*Bite size pieces of chicken tikka, lamb tikka or beef simmered in garam massala then cooked in a mouth watering shatkora sauce. Medium.*

**Tawa** **
*Smooth and Spicy dish created using fresh ginger & garlic. Cooked in a medium sauce.*

**Jeera** **
*Tender pieces of lamb, chicken or beef simmered in cumin seeds then cooked using garlic, ginger, fresh herbs and spices. Medium dish full of flavour.*

**Special Tawa** ** £12.50
*Grilled pieces of chicken, lamb and fresh prawns cooked in a medium strength sauce using fresh garlic, ginger and selected herbs & spices.*

# Tandoori Selection

*All tandoori dishes are served with fresh salad, mint & red sauce.*

| | | | |
|---|---|---|---|
| Chicken Tikka | £9.95 | Lamb Tikka | £10.95 |

*Tender pieces of chicken or lamb marinated in fresh ground spices & grilled in the tandoori.*

**Tandoori Chicken** *(2 Pieces)* £10.50
*On the bone chicken, marinated in herbs, spices and yoghurt. Grilled in the tandoori.*

**Tandoori Mixed Grill** ** £12.95
*Consists of tandoori chicken, chicken tikka, lamb tikka and sheek kebab*

**Tandoori King Prawn** ** £13.95
*Shelless king prawns marinated in garam masalla and various herbs, grilled in the tandoori.*

**Chicken Shashlik** ** £11.95
*Popular tandoori dish consisting of marinated chicken, grilled with onions, capsicum and tomatoes.*

**Cox Baazari King Prawn** ** £13.50
*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.*

**Grilled Honey Chicken** £10.95
*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.*

**King Prawn Shashlick** ** £13.95
*Selected freshwater king prawns along with onions, peppers, tomatoes marinated in garam masalla and fresh herbs. Grilled in the tandoori.*

# Traditional Curries

| | | | |
|---|---|---|---|
| Chicken or Prawn | £9.95 | Lamb Tikka | £11.95 |
| Chicken Tikka | £10.50 | Paneer Tikka | £11.95 |
| Slow Cooked Beef | £11.45 | King Prawn ** | £13.50 |
| Lamb | £11.45 | Any Vegetables (V) | £9.50 |

**Korma** *Very popular dish created using fresh cream and a touch of mild spices. Contains nuts. Mild.*

**Dupiaza** *Freshly prepared diced onions and capsicum are used to create this medium strength dish.*

**Dansak** *Spicy lentils and curd is combined with fresh herbs and spices to produce this sweet, sour and hot dish.*

**Pathia** *Hot, sweet and sour dish created using the finest herbs and ground spices to wake the taste buds.*

**Sagwala** *Healthy dish created using spinach, fresh garlic, ginger & coriander. Medium.*

**Bhoona** *Medium strength dish created using fresh garlic and ginger, cooked in thick spicy sauce.*

**Madras** *Very popular hot and spicy dish created using fresh ginger garlic and lemon juice.*

**Rogan Josh** *Popular dish cooked using selected herbs & spices topped with spicy tomato slices. Medium*

## Balti's

| | |
|---|---|
| Chicken/Prawn | £9.95 |
| Slow Cooked Beef | £11.50 |
| Lamb | £11.50 |
| Chicken Tikka ** | £10.95 |
| Lamb Tikka | £11.95 |
| King Prawn ** | £13.50 |
| Special Mix ** *(Chicken, lamb & prawns)* | £11.95 |
| Chicken & Saag | £10.95 |
| Chicken & Mushroom | £10.95 |
| Vegetable (V) | £9.50 |

## Biriany's

*(Topped with deep fried crispy onions)*

| | |
|---|---|
| Chicken or Prawn | £11.50 |
| Lamb | £12.50 |
| Slow Cooked Beef | £12.50 |
| Chicken/Lamb Tikka | £12.50 |
| Chefs Special ** *(Chicken, lamb, prawns & omelette)* | £13.95 |
| King Prawn ** | £14.95 |
| Vegetable (V) | £10.95 |

## English Dishes

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|---|---|
| Chicken Nuggets & Chips | £9.95 |
| Scampi & Chips | £9.95 |
| Omelette & Chips | £9.95 |
| Chips | £3.95 |

## Vegetables (V)

| | Side | Main |
|---|---|---|
| Mushroom Bhajee *Mushrooms cooked in a spicy onion and tomato sauce.* | £5.25 | £9.50 |
| Chana Massalla *Chick peas cooked in spices and masala sauce.* | £5.25 | £9.50 |
| Tarka Dall *Assorted lentils cooked with garlic.* | £5.25 | £9.50 |
| Bombay Aloo *Potatoes cooked in medium sauce.* | £5.25 | £9.50 |
| Chana Palak *Chick peas and spinach cooked with fresh herbs.* | £5.25 | £9.50 |
| Aloo Gobi *Cauliflower and potato cooked in light spices.* | £5.25 | £9.50 |
| Begon Bhajee *Fresh aubergine cooked in tomatoes and onions.* | £5.25 | £9.50 |
| Sag Bhajee *Spinach cooked in garlic and lemon sauce.* | £5.25 | £9.50 |
| Sag Paneer *Spinach cooked with Indian cheese.* | £5.95 | £10.95 |
| Vegetable Bhajee *Mixed vegetables cooked in a medium sauce.* | £5.25 | £9.50 |
| Sag Aloo *Spinach & potatoes cooked in fresh herbs.* | £5.25 | £9.50 |
| Bhindi Bhajee (Okra) *Okra cooked in fresh herbs and spices.* | £5.25 | £9.50 |
| Raitha *Yoghurt with cucumber and onions.* | £2.95 | |

## Rice

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| Boiled Rice | £3.95 |
| Pilau Rice | £4.10 |
| Fried Rice | £4.35 |
| Egg Fried Rice | £4.95 |
| Mushroom Pilau Rice | £4.95 |
| Vegetable Pilau Rice | £4.95 |
| Special Rice ** *Egg & peas* | £5.35 |
| Keema Pilau Rice ** *Minced lamb* | £5.35 |

## Breads

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|---|---|
| Nan | £3.75 |
| Keema Nan | £4.50 |
| Garlic Nan | £4.35 |
| Cheese Nan ** | £4.95 |
| Cheese & Garlic Nan ** | £4.95 |
| Peshwari Nan *Sweet* | £4.50 |
| Chilli & Coriander Nan | £4.50 |
| Keema Garlic Cheese Nan ** | £5.95 |
| Chapati | £2.95 |
| Parata | £3.95 |
| Papadoms *Plain or Spicy* | £0.95 |
| Chutney S / L | £0.85/£2.95 |