



## Embrace the future... Celebrate the past...

Our menu comprises of century old recipes passed down over years as well as innovative and modern dishes thus encompassing our philosophy of embracing the future whilst celebrating the past.

(If you do not see a dish you would like which is not on the menu, our chef would be more than happy to prepare any dish subject to availability.)

### Starters

|  |             |
|--|-------------|
| <b>Onion Bhajee</b>  | <b>2.55</b> |
| <b>Salmon Bite</b><br>Lightly spiced salmon with spring onion & fresh herbs, shallow fried                           | <b>4.50</b> |
| <b>Chot Potti</b><br>A traditional Bengali snack, consisting of sweet tamarind, red onions, chick peas & potatoes    | <b>2.95</b> |
| <b>Chicken or Lamb Foti</b><br>Stir fried Tikka with green pepper & onions in light spices, wrapped in special bread | <b>3.95</b> |
| <b>Chicken Pakora</b><br>Slices of barbequed chicken deep fried in batter  | <b>3.95</b> |
| <b>Vegetarian Dosa</b><br>Stir fried vegetables with green pepper & onions in light spices, wrapped in special bread | <b>3.25</b> |
| <b>Chilli Paneer</b><br>Cheese cubes cooked with green chillies & tomatoes, lightly spiced                           | <b>3.95</b> |
| <b>Stuffed Peppers</b><br>Green peppers stuffed with minced lamb   | <b>4.50</b> |
| <b>Boti Machli Kebab</b><br>Marinated boneless fish cubes in light spices, barbequed with red pepper & red onions    | <b>4.95</b> |
| <b>Sizzling Grilled Chops</b><br>Marinated & grilled over charcoal   | <b>4.95</b> |
| <b>Chicken or Lamb Tikka</b>   | <b>3.90</b> |
| <b>Tandoori Chicken on the Bone</b>  | <b>3.90</b> |
| <b>Sami/Chicken Kebab</b>  | <b>3.95</b> |



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|   |             |
|---|-------------|
| <b>King Prawn Butterfly</b>   | <b>5.95</b> |
| <b>Prawn on Puree</b><br>Spiced prawns on thin fried bread  | <b>3.95</b> |
| <b>Samosa</b> (meat or veg)   | <b>2.95</b> |
| <b>Jinga Garlic</b><br>Shelled King Prawns fried with onions & garlic   | <b>5.95</b> |
| <b>Chefs Platter</b><br>Assortment of chef's special starters (per Head)  | <b>4.95</b> |
| <b><u>Curry Garden Specials</u></b>   |             |
| <b>Green Chilli Curry</b><br>Barbequed chicken or lamb cooked with pickled green chillies, light spices & herbs – garnished with coriander. Fairly hot. | <b>7.50</b> |
| <b>Patli Lamb</b><br>Barbequed lamb cooked in a mild sauce, lightly spiced and topped with cheese   | <b>7.50</b> |
| <b>Monsoon Chicken</b><br>Boneless chicken cubes with finest herbs & spices, in a spicy cream sauce with a touch of mustard & dried chillies            | <b>7.50</b> |
| <b>Havali Mushroom</b><br>Barbequed chicken, lamb or duck cooked with fresh spices & herbs. Garnished with garlic mushrooms                             | <b>7.50</b> |
| <b>Safrani Special</b><br>Chicken or Lamb cooked with green pepper, red pepper and mixed vegetables   | <b>7.50</b> |
| <b>Ginger Hot</b><br>Barbequed chicken or lamb cooked with fresh ginger, spicy with deep fried chillies   | <b>7.50</b> |
| <b>Chicken Satay</b><br>Barbequed chicken marinated in special sauce, served with delicious Malayan sauce   | <b>7.50</b> |
| <b>Murgi Mossala</b><br>Barbequed chicken cooked in a spicy sauce, concocted with minced lamb   | <b>8.50</b> |



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|  |              |
|--|--------------|
| <b>Chingri</b>   | <b>10.95</b> |
| King Prawns sliced in half cooked in a medium sauce garnished with Coriander   |              |
| <b>Panir Chingri</b>   | <b>10.95</b> |
| Barbequed King Prawns sliced in half cooked in with Indian cottage cheese in our chefs' special recipe                             |              |
| <b>Chingri a la Crème</b>  | <b>10.95</b> |
| Fresh water King Prawns sliced in half cooked in a mild creamy sauce in chef's special recipe                                      |              |
| <b>Nalli Ghost</b>   | <b>9.95</b>  |
| From the royal kitchens of Nizam, slow roasted tender lamb shanks (on bone) in a medium hot curry flavoured with chefs' own recipe |              |
| <b>Bhalti Murgh Rizzala</b>  | <b>7.50</b>  |
| A home speciality from Delhi, slow cooked chicken in a light yoghurt & cashew curry flavoured with cardamon & mint                 |              |
| <b>Murgh Tanjori</b>   | <b>7.50</b>  |
| Chicken breast stir fried with curry leaves, silt chillies & tomato, finished with coconut milk                                    |              |
| <b>Murg Malai Saag</b>   | <b>7.50</b>  |
| Chicken cooked with spinach, tossed with smoked red chillies & ginger, finished with a hint of cream & tomatoes                    |              |
| <b>Lamb Chettinad</b>  | <b>7.50</b>  |
| Tender lamb cooked in curry with fresh coconut & curry leaves  |              |

### Tandoori Clay Oven Dishes

Deliciously flavoured with a freshly seasoned collection of herbs & spices cooked in charcoal fired oven "Tandoori". All these dishes are served with salad

|                                    |              |
|------------------------------------|--------------|
| <b>Chicken/Lamb Tikka</b>          | <b>6.50</b>  |
| <b>Chicken/Lamb Tikka Shashlic</b> | <b>7.50</b>  |
| <b>Tandoori Lamb Chops</b>         | <b>7.95</b>  |
| <b>Tandoori Chicken (half)</b>     | <b>6.90</b>  |
| <b>Tandoori King Prawn</b>         | <b>10.45</b> |
| <b>King Prawn Shashlic</b>         | <b>10.95</b> |
| <b>Tandoori Duck</b>               | <b>7.95</b>  |
| <b>Tandoori Mixed Grill</b>        | <b>9.95</b>  |



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### Curry Gardens' Balti

Served with Nan. Can be served with different styles  
e.g. Jalfrezi, Bhuna

|                                 |              |
|---------------------------------|--------------|
| <b>Chicken/Lamb Tikka Balti</b> | <b>8.95</b>  |
| <b>Vegetarian Balti</b>         | <b>6.95</b>  |
| <b>King Prawn Balti</b>         | <b>11.50</b> |

### Supreme Seafood

|  |             |
|--|-------------|
| <b>Monsoon Machli</b><br>Salmon cubes, deep fried with fresh chillies & spices & herbs, cooked in a spicy creamy Sauce with a hint of mustard & dried red chillies | <b>8.25</b> |
| <b>Machli Fry</b><br>Pomfret marinated with light spices & mustard oil, deep fried & garnished with fresh Coriander  | <b>8.25</b> |
| <b>Spicy Machli</b><br>Sea Bass cooked with hot chilli in a tangy sauce, garnished with fresh coriander  | <b>8.25</b> |
| <b>Machli Dhansak</b><br>Hot, sweet & sour fish cooked with red lentils in a thick sauce   | <b>8.25</b> |
| <b>Boti Machli Kebab</b><br>Barbequed filleted fish cubes, red peppers & red onions marinated with a blend of vey light spices & herbs, cooked in a clay oven      | <b>8.25</b> |
| <b>Salmon Juole</b><br>A Bangali speciality, fresh Salmon steeped in-house with ground mustard paste, tomatoto and tamarind curry                                  | <b>8.25</b> |
| <b>Machli Tikka Bhuna</b><br>Barbequed fish with a delicate blend of spices, herbs & cooked in a medium sauce  | <b>8.25</b> |
| <b>Prawn Sizzle</b><br>Red prawns cooked with hot chilli in a tangy sauce, garnished with fresh coriander  | <b>8.25</b> |

### All Time Favourites

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| <b>Tikka Massala</b><br>Prepared with homemade yogurt and our finest collection of herbs & spices | <b>7.50</b> |
|---|-------------|



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|  |             |
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| <b>Butter Chicken or Lamb</b>  | <b>7.50</b> |
| Specially blended mild sauce of cream with almonds & butter                                      |             |
| <b>Passanda</b>  | <b>7.50</b> |
| A delicious flavour garnished with ground almond, coconut, fresh cream & a touch of pure ghee    |             |
| <b>Chilli Massala</b>  | <b>7.50</b> |
| Fairly hot, barbequed with a hint of fresh chillies, onions, herbs, spices & cooked in pure ghee |             |
| <b>Tikka Jalfreizi</b>   | <b>7.50</b> |
| Hot, cooked with tomatoes, green chillies, onions, special herbs & spices                        |             |
| <b>Korahi</b>  | <b>7.50</b> |
| Cooked with fresh herbs & spices, garnished with tomatoes, green Peppers & onions                |             |
| <b>Garlic</b>  | <b>7.50</b> |
| Barbequed cooked with fresh garlic & spices in a medium rich sauce                               |             |
| <b>Makani</b>  | <b>7.50</b> |
| Barbequed chicken, lamb/duck coked in a mild creamy sauce  |             |

### Vegetable Main Dishes

|  |             |
|--|-------------|
| <b>Subz Miloni</b>   | <b>6.95</b> |
| Stir fried baby corn, snow peas & broccoli with spinach  |             |
| <b>Dhingri Makkai</b>  | <b>6.95</b> |
| A delicate combination of mushroom cooked with peas, corn & sun ripped tomatoes tempered with picking spices |             |
| <b>Gobhi Massala</b>   | <b>6.95</b> |
| Stir fried cauliflower with potatoes & green chilli  |             |
| <b>Pindi Channa</b>  | <b>6.95</b> |
| Spiced chick peas cooked with mustard, curry leaves & tender coconut   |             |
| <b>Bean &amp; Carrot Poriyal</b>   | <b>6.95</b> |
| Sautéed beans & carrots with mustard, curry leaves & tender coconut  |             |
| <b>Subz Korma</b>  | <b>6.95</b> |
| Medley of seasonal vegetables cooked in coconut cream & turmeric sauce                                       |             |



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|   |             |
|---|-------------|
| <b>Paneer Navangi</b>   | <b>6.95</b> |
| Fresh homemade cheese cooked with tomato & ginger finished with freshly squeezed orange juice |             |

### Classic Dishes

Uniquely spiced & herbed. Popular curries of all provinces, in freshly made gravy.

Selection of mild, medium & hot flavours, can be varied to your taste

|   |             |
|---|-------------|
| <b>Chicken/Lamb Korma</b>                           | <b>5.50</b> |
| <b>Chicken/Lamb Malaya/Kashmir (with fruits)</b>    | <b>6.50</b> |
| <b>Chicken/Lamb Curry/Madras/Vindaloo</b>           | <b>5.20</b> |
| <b>Chicken/Lamb Dansak (served with pilau rice)</b> | <b>7.50</b> |
| <b>Chicken/Lamb Bhuna/Dupiaza</b>                   | <b>5.50</b> |
| <b>Chicken/Lamb Rogon</b>                           | <b>6.50</b> |
| <b>Chicken/Lamb Methi</b>                           | <b>6.50</b> |
| <b>Chicken/Lamb Sagwala</b>                         | <b>6.50</b> |
| <b>Chicken/Lamb Mushroom Curry</b>                  | <b>6.50</b> |
| <b>King Prawn Korma</b>                             | <b>8.50</b> |
| <b>King Prawn Curry/Madras/Vindaloo</b>             | <b>7.95</b> |
| <b>King Prawn Bhuna/Dupiaza</b>                     | <b>8.50</b> |
| <b>King Prawn Dansak</b>                            | <b>9.50</b> |
| <b>Prawn Korma</b>                                  | <b>8.50</b> |
| <b>Prawn Dansak (served with pilau rice)</b>        | <b>7.50</b> |
| <b>Prawn Pathia (served with pilau rice)</b>        | <b>7.50</b> |
| <b>Prawn Bhuna</b>                                  | <b>5.50</b> |
| <b>Prawn Sagwala</b>                                | <b>6.50</b> |
| <b>Prawn Mushroom Curry</b>                         | <b>6.50</b> |

### Biriani Dhises

A mixture of basmati rice & exotic spices. Stir fried with chicken, lamb, prawn Or duck. Served with vegetable curry.

|                                   |             |
|-----------------------------------|-------------|
| <b>Chicken/Lamb Biriani</b>       | <b>7.50</b> |
| <b>Chicken/Lamb Tikka Biriani</b> | <b>8.50</b> |
| <b>King Prawn Biriani</b>         | <b>9.95</b> |
| <b>Prawn Biriani</b>              | <b>7.50</b> |
| <b>Vegetarian Biriani</b>         | <b>6.50</b> |
| <b>Biriani Special</b>            | <b>9.50</b> |
| <b>Tandoori Duck Biriani</b>      | <b>9.50</b> |



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**Sundries**

|                                     |             |
|-------------------------------------|-------------|
| <b>Popadum (plain or spicy)</b>     | <b>0.60</b> |
| <b>Cucumber or Onion Raitha</b>     | <b>1.50</b> |
| <b>Pickles &amp; Chutney (each)</b> | <b>0.50</b> |
| <b>Green Salads</b>                 | <b>1.50</b> |

**Vegetable Side Dishes**

|   |             |
|---|-------------|
| <b>Vegetable (curry or dry)</b>               | <b>2.95</b> |
| <b>Bombay Aloo (spiced potato)</b>            | <b>2.95</b> |
| <b>Aloo Gobi (potatoes &amp; cauliflower)</b> | <b>2.95</b> |
| <b>Brinjal Bhaji (aubergines)</b>             | <b>2.95</b> |
| <b>Bhindi Bhajee (okra)</b>                   | <b>2.95</b> |
| <b>Saag Bhaji (spinach)</b>                   | <b>2.95</b> |
| <b>Saag Aloo (spinach &amp; potato)</b>       | <b>2.95</b> |
| <b>Aloo Peas (potato &amp; peas)</b>          | <b>2.95</b> |
| <b>Tarka Dhall (garlic &amp; lentils)</b>     | <b>2.95</b> |
| <b>Dall Samber (vegetable &amp; lentils)</b>  | <b>2.95</b> |
| <b>Bhindi Aloo (okra &amp; potato)</b>        | <b>2.95</b> |
| <b>Chana Massala (chick peas)</b>             | <b>2.95</b> |
| <b>Saag Paneer (spinach &amp; cheese)</b>     | <b>2.95</b> |
| <b>Chana Paneer (chick peas &amp; cheese)</b> | <b>2.95</b> |
| <b>Mutter Paneer Peas &amp; Cheese</b>        | <b>2.95</b> |
| <b>Cauliflower Bhajee</b>                     | <b>2.95</b> |
| <b>Mushroom Bhajee</b>                        | <b>2.95</b> |
| <b>Saag &amp; Mushroom</b>                    | <b>2.95</b> |

- ***Allergy Awareness –few of our dishes may contain nuts or dairy products. If you suffer from allergies, please enquire with your waiter for full details.***
- ***All major credit cards accepted***
- ***Cheques only accepted with Bankers Card***
- ***The Management reserves the right to refuse service***

**Rice & Breads**

|  |             |
|--|-------------|
| <b>Plain Rice</b>                                  | <b>1.95</b> |
| <b>Pilau Rice</b>                                  | <b>2.25</b> |
| <b>Special Fried Rice (egg, onions &amp; peas)</b> | <b>2.95</b> |
| <b>Mushroom Rice</b>                               | <b>2.95</b> |
| <b>Garlic Rice</b>                                 | <b>2.95</b> |
| <b>Vegetable Rice</b>                              | <b>2.95</b> |
| <b>Persian Pilau (fruity sweet rice)</b>           | <b>2.95</b> |
| <b>Keema Pilau (Minced Lamb)</b>                   | <b>3.95</b> |
| <b>Chapati or Puri</b>                             | <b>1.50</b> |
| <b>Naan</b>  | <b>1.95</b> |
| <b>Keema Naan (minced lamb)</b>                    | <b>2.50</b> |



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|  |             |
|--|-------------|
| <b>Pashwari Naan</b> (fruit & nuts)      | <b>2.50</b> |
| <b>Garlic Naan</b>                       | <b>2.50</b> |
| <b>Kuchla Naan</b> (with vegetables)     | <b>2.50</b> |
| <b>Cheese Naan</b>                       | <b>2.50</b> |
| <b>Chilli &amp; Onion Naan</b>           | <b>2.50</b> |
| <b>Plain Poratha</b>                     | <b>1.95</b> |
| <b>Stuffed Poratha</b> (with vegetables) | <b>2.50</b> |

### **£9.95 SPECIAL GOURMET NIGHT**

Tuesday night gourmet allows you to choose from our menu a starter, main dish, vegetable side order, rice and a naan bread.

King Prawn & Duck are extra £2.00

### **SUNDAY BUFFET**

**Children Under 11: £3.95**

**Adults: £6.95**

Sunday Buffet allows you to eat as much as you like from our selection of dishes set out. Please note we serve the buffet from 12 noon to 5pm every week.

*If there is a dish you may like, and is not listed on the menu, kindly enquire from the Manager and we will be happy to prepare it for you - if possible within the time available .*