

INTROS

Plain Papadom (V) (Vg)	(each)	1.50
Spicy Papadom (V) (Vg)	(each)	1.75
Chutney Tray (V)	(per person)	1.95
Mango chutney (V) (Vg), Mint Yoghurt Sauce (V), Onion salad (V) (Vg) & Spicy Mixed Lime Pickle (V) (Vg) /		
Sweet Chilli & Tamarind Sauce (V) (Vg)		1.75

STARTERS

An exceptional range of starters to begin your meal.
Why not eat in traditional style by ordering a selection and sharing them

Onion Bhaji (V) (G) Sliced Onion in spicy batter, flash fried - 2 pieces	6.75
Tandoori Chicken on the bone Chicken marinated with Tandoori spices, grilled in a charcoal oven	7.25
Chicken Tikka Boneless Chicken marinated with Tandoori spices, grilled in a charcoal oven	7.25
Lamb Tikka Boneless Lamb marinated with Tandoori spices grilled in clay oven	7.95
Seek Kebab Minced Lamb blended with Tandoori spices, grilled in clay oven	7.95
Mishty Murg Pakora (new) Caramelised onion, wilted spinach, and marinated chicken blended with fresh herbs and lightly spiced gram flour batter, flash fried into bitesize morsels.	7.50
Daal Dhi Pakora (V) (new) Stone-ground lentils, sliced onions, and a touch of green chilli, blended with fresh herbs and lightly spiced gram flour batter, flash fried into bitesize morsels.	6.75
Somosa (Vegetable (V) (Vg) (G) OR Lamb) Pastry savoury filled with delicately spiced. Deep fried to a crisp. Very popular throughout the Indian Sub-Continent.	6.50 / 6.95
Bhuna Prawn on Puri (Medium) (G) Spiced prawns cooked in delicate spices and served on a flakey Indian Bread	9.95
Bhuna Chicken Tikka on Puri (Medium) (G) Marinated chicken cooked in delicate spices and served on a flakey Indian Bread	9.95
Mix Kebab Platter Assortment of chicken tikka, lamb tikka, onion bhaji and sheek kebab	12.95

🔪 = Fairly Hot 🔪🔪 = Madras Hot 🔪🔪🔪 = Vindaloo Hot

We can amend the level of chilli strength to suit your exact requirement. Please ask. (Add 1.50)

(V) = Suitable for Vegetarians (Vg) = Suitable for Vegan Diet (N) = May Contain Coconut or Almond
(G) = NOT Suitable for Coeliac Diet

PLEASE NOTE: All food is prepared in an area where nuts are handled. For specific dietary requirements please speak to a member of the management team.

Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from allergen. Fish dishes may contain small bones.

CLAY OVEN GRILLED - SIZZLERS (Mild - Medium)

Served SIZZLING, Marinated in yoghurt with tandoori spices & cooked on a skewer, in a charcoal fired clay oven. Served with salad and Curry Garden's special blend of mint yoghurt sauce, and sweet chilli & tamarind Sauce. A healthy option!

Tandoori Chicken - on the bone	14.55
Chicken Tikka - boneless, breast	14.55
Lamb Tikka - boneless	15.95
King Prawn Tandoori - Wonderful jumbo size prawns from the Pacific.	20.95
Tandoori Mix Platter <i>A platter of tandoori delicacies including tandoori chicken, chicken & lamb tikka, seek kebab & king prawn tandoori</i>	20.95
Chicken Shashlik <i>Similar to Chicken Tikka but with grilled peppers, onions & tomato</i>	15.95
Lamb Shashlik - With grilled peppers, onions & tomato	16.95

SPECIALITIES OF THE HOUSE

Chicken Tikka MOSSALA (VERY Mild) (N) 14.50
Marinated in yogurt & light tandoori spices, grilled in a charcoal fired clay Oven, then cooked in a Karahi with specially prepared tandoori sauce, pinch of coconut, a mild dish and very Popular.

Tandoori King Prawn Mossala (VERY Mild) (N) 21.95
Wonderful jumbo size prawns from the Pacific, prepared as above.

Butter Chicken (VERY Mild) (N) - on the bone (ask for off the bone) 15.95
Marinated in yogurt & light tandoori spices, grilled in a charcoal fired clay Oven, then cooked in a very rich mild sauce.

The following dishes are available with:

Vegetable (V) (Vg) - Mixed	12.95
Chicken OR Lamb	13.95 / 14.95
Chicken Tikka - Marinated in yogurt & light spices, grilled & prepared as below	14.95
King Prawn	20.95
Chef's Special - Combination of Chicken, Lamb, Prawns & King Prawns	19.95

Pasanda (VERY Mild) (N)
In almond & coconut sauce and garnished with flakes of almond & sultanas

Karahi (Medium)
Cooked in a Karahi with strips of green peppers, onions, tomatoes - medium sauce.

Garlic Chilli //
Cooked with fresh green chilli, crushed garlic and selection of herbs & spices.

Saagwala (Mild)
Curried Spinach with Indian homemade Cheese (Paneer), cooked in delicate spices and fresh cream.

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Special Bangladeshi Menu

...some exciting flavours! Prepared with all the care and attention Bengalis are known for.

MILD & MEDIUM = NO chilli. If you'd like it hotter e.g. FAIRLY HOT, HOT or VERY HOT - Please ask.

Vegetable (V) (Vg) - Mixed	15.95
Chicken or Lamb	16.95 / 17.95
Chicken Tikka	17.95
King Prawn	21.95
Fresh Sea Bass - Boneless	18.95
Salmon Fillet	19.95

DESHI MEETA KOYFOL (Medium)

With Sweet Paw Paw (or Papaya) cooked in a delicate sauce with a dash of coconut milk, selected Bangladeshi herbs & spices and sprinkling of fresh coriander. Full of flavour, even better with a few chillies.

DESHI HATKORA (Medium)

Cooked in delicate Bangladeshi spices with an exotic Bangladeshi fruit known as Hatkora. Wonderful aroma - much loved by the Bangladeshis.

DESHI MAALI (VERY Mild)

cooked in coconut milk & cream, sultanas and pineapple in a rich Maali sauce with a pinch of selected Bangladeshi herbs & spices. (Vegan option available with just coconut milk)

DESHI NAARIKELL CURRY (Mild) (N)

cooked in a rich but spicy coconut cream sauce blended with sliced Ginger, Cauliflower, Red & Yellow peppers, Aubergines, Mushrooms, Coriander and our finest selection of Bangladeshi herbs & spices. (Vegan option available with just coconut milk)

MEETA-KUDHU (Medium)

cooked in a delicate sauce with Bengali Pumpkin (similar to Butternut Squash) pinch of selected Bangladeshi herbs & spices.

DESHI SAAG DAL (Medium)

Spinach combined with lentil and a touch of lemon juice, in a delicate sauce with selected Bangladeshi herbs & spices, and lots of garlic and onions. Full of flavour, even better with a few chillies.

DESHI KEEMA

Prime minced Lamb cooked with chopped potatoes and marrow fat peas in fairly hot Bangladeshi spices. A delicately spiced dish for meat lovers.

17.95

Fresh Sea Bass - Boneless

18.95

Salmon Fillet

19.95

DESHI SHUNDAR MAS (Mild)

Marinated in selected Bangladeshi spices then grilled in charcoal fired Clay Oven with strips of red peppers & onions. Garnished with coriander, served with salad & our own Sweet Chilli Tamarind and Mint Sauce. A wonderful dish.

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Vegetable (V) (Vg) - Mixed	12.55
Chicken OR Lamb	12.95 / 14.50
Chicken Tikka	14.50
King Prawn	19.95
Chef's Special - Combination of Chicken, Lamb, Prawns & King Prawns	19.95

Korma (VERY Mild) (N)

Cooked with coconut, carnation milk and fresh cream. Very mild. (Vegan option available with coconut milk)

Kashmiri (Mild)

Cooked with lychees and bananas in subtle spices with lots of sauce. (Vegan option available with coconut milk)

Malaya (Mild)

Cooked with pineapples in delicate spices with lots of sauce. (Vegan option available with coconut milk)

Balti dishes (Medium)

Cooked in a special medium sauce with lots of onions, green & red peppers & coriander, ASK for HOT with green chillies.

Dupiaza (Medium)

Cooked in medium spices with chunks of fried onions. Full of flavours.

Bhuna (Medium)

A well balanced dish - full of flavour, in medium spices with tomatoes and finely diced onions.

Saag curries (Medium)

Cooked with lots of fresh spinach & finely diced onions in medium spices. Full of flavour, even better with a few chillies.

Jal frizzi (Medium)

With lots of diced green & red peppers, freshly ground garlic, ginger & onions. MEDIUM, but can be spiced up with chopped green chillies.

Rogon /

Cooked in FAIRLY HOT spices, topped with panfried garlic, onions, tomatoes, peppers & freshly chopped coriander. ASK for MEDIUM or HOT!

Madras //

Cooked with hot spices with lots of sauce.

Dansak //

Cooked with lentils in HOT, sweet & sour sauce.. Very Popular, ASK for MEDIUM.

Pathia // (N)

Cooked with Coconut in Sweet, Sour and HOT sauce. Popular, ASK for MEDIUM.

Ceylon // (N)

Cooked with coconut, hot spices and lots of sauce.

BIRIANI DISHES (Medium)

Basmati Pilau Rice stir-fried in delicate exotic spices. Garnished with salad. Served with a separate MEDIUM Vegetable Curry. ASK for your chilli strength. A complete Meal.

Vegetable (V) (Vg) - Mixed

Chicken OR Lamb	15.95
Chicken Tikka - Marinated, lightly spiced, grilled in clay oven then prepared as above	16.50 / 17.95
King Prawn - Jumbo size prawns from the Pacific.	17.95
Chef's Special - Combination of Chicken, Lamb, Prawns & King Prawns	19.95
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VEGETABLE SIDE DISHES

All bhajis (**except Onion bhaji**) are stir-fried with a touch of spice & a sprinkling of onion, peppers, garlic & coriander. ASK for your chilli strength.

Onion Bhaji (V) (G) - Sliced Onion in spicy batter, flash fried - 2 pieces	5.95
Mixed Vegetable Curry (V) (Vg)	6.25
Mushroom Bhaji (V) (Vg) - Diced	6.25
Saag Paneer (V) - Indian Cheese, with Spinach and a touch of cream	6.95
Cauliflower Bhaji (V) (Vg)	6.25
Saag Bhaji (V) (Vg) - Spinach - Brilliantly done, full of flavour	6.25
Dal Mossala (V) (Vg) // - Hot & spicy lentils	6.95
Tarka Dal (V) (Vg) - Lentils with lots of garlic, divine - can have it thicker!! (Add 95p)	6.25
Chana Mossala (V) (Vg) - Chickpeas with a touch of curry sauce	6.25
Bindi Bhaji (V) (Vg) - Diced Okras or Ladies Fingers	6.50
Brinjal Bhaji (V) (Vg) - Diced Aubergine	6.50
Bombay Potatoes (V) (Vg) // - Hot & Spicy Potatoes, very popular - can have it less hot	6.95
Saag Aloo Bhaji (V) (Vg) - Spinach & Potatoes	6.50
Aloo Gobi Bhaji (V) (Vg) - Potatoes & Cauliflower	6.50

RICE, BREAD & BITS

A selection of Rice & Breads to accompany your main dish.

RICE

Pilau Rice (V) - Finest Basmati lightly fragranced	4.95
Boiled Rice (V) (Vg) - Steamed Rice	4.75
Special Fried Rice (V) - with fried peas and egg	5.95
Mushroom Fried Rice (V)	5.95
Onion Fried Rice (V) (Vg)	5.50
Coconut Rice (V) (Vg) (N)	5.50
Garlic Rice (V) (Vg)	5.50
Keema Fried Rice - Lightly spiced minced Lamb fried with Basmati rice	6.95

BREAD & BITS

Nan (Regular OR Mini) (V) (G) - Leavened bread baked in the Clay Oven— Tandoor	4.95 / 3.95
Garlic Nan (Regular OR Mini) (V) (G)	5.25 / 4.25
Green Chilli Nan (Regular OR Mini) (V) (G) /	5.25 / 4.25
Coriander Nan (Regular OR Mini) (V) (G)	5.25 / 4.25
Cheese Nan (Regular OR Mini) (V) (G)	5.75 / 4.75
Peshwari Nan (V) (N) (G) - Sweet with ground sultanas, coconut & almond	5.50
Keema Nan - Spicy minced lamb stuffing in centre	5.95
Paratha (V) (Vg) (G) - Bread baked with butter, shallow fried in Veg Ghee	4.95
Chapathi (V) (Vg) (G) - Soft puffed bread	2.95
Roti (V) (Vg) (G) - Indian bread baked in the tandoor	3.95

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