

Starters

- 001 CHICKEN TIKKA
- 002 LAMB TIKKA
- 003 SHEEK KEBAB
- 004 TANDOORI CHICKEN (on the bone)
- 005 CHICKEN TIKKA CHAT (with puri)
- 006 PONEER DELIGHT *pieces of indian cheese cooked with onions and green peppers, fairly hot.*
- 007 CORN ON COB (grilled with medium spice) (please allow extra time)
- 008 PRAWN PURI
- 009 KING PRAWN PURI
- 010 MEAT SAMOSA
- 011 VEGETABLE SAMOSA 🍲
- 012 COCONUT SAMOSA
- 013 SAAG AND CHEESE SAMOSA (spinach and cheese)
- 014 ONION BHAJI (5)
- 015 HOT ONION BHAJI (5) (fairly hot)
- 016 SWEET ONION BHAJI (5)
- 017 MIXED ONION BHAJI (6) (2pcs normal. 2pcs hot & 2pcs sweet)
- 018 SHAMI KEBAB (mince lamb)
- 019 PRAWN COCKTAIL
- 020 KING PRAWN BUTTERFLY (deep fried with breadcrumb)
- 021 CHICKEN PAKORA (battered deep fried)
- 022 CHEESEY PAKORA (5 in a portion) 🍲
- 023 EVEREST CHICKEN (sweet and sour)
- 024 CRISPY KING PRAWN
- 355 GREEN PEPPER DELIGHT (stuffed with mixed vegetables) 🍲
- 356 RESHMI KEBAB (Spicy mince lamb covered with egg net)

Indian Night Special

- 034 MAHA RAJA 🍲🍲
Madras hot dish chicken cooked with homemade indian cheese, Bangladeshi naga chilli Bangladeshi shatkora (citrus fruit), in garlic and coriander sauce
- 035 BOMBAY RAJA 🍲🍲
Madras hot chicken tikka, lamb, vegetable dish cooked with spinach, mushroom, green chilli, fresh herbs sauce, onions and green peppers.
- 036 BANGLA RAJA 🍲🍲
Madras hot sizzling chicken dish, very authentic Bangladeshi dish, fairly cooked with curry leaves, lemon grass, green peppers, green chillies, coriander and many more green herbs and spice.
- 037 SEA RAJA 🍲🍲
Madras hot dish, tandoori tiger prawn, cooked with fresh lime home made indian cheese, lentils, mushroom, garlic and coriander in sweet and sour fairly hot sauce.
- 038 FISH RAJA 🍲🍲
Madras hot dish, whole indian fish (off the bone) cooked with fairly hot sauce, indian cheese cooked with mushroom and onions and green peppers cooked in green herbs and spice.
- 039 MIX RAJA 🍲🍲
Madras hot dish, chicken tikka, lamb tikka, sheek kebab, tandoori king prawn, tandoori duck cooked with mushroom & spinach
- 040 SALMON RAJA 🍲🍲
Madras hot dish, Salmon fish cooked in a hot and sweet creamy sauce with sweet corn and indian poneer

Tandoori Specialities

All tandoori dishes are dry and served with salad and mint sauce

- 025 TANDOORI CHICKEN (2 pieces, half)
- 026 CHICKEN TIKKA
- 027 LAMB TIKKA
- 028 CHICKEN TIKKA OR LAMB TIKKA SHASHLICK (tikka with tomatoes, onions & green peppers)
- 029 LAMB CHOP SHASHLICK (lamb chops with tomatoes, onions & green peppers)
- 030 HOT CHICKEN TIKKA (fairly hot green chillies and onions)
- 031 TANDOORI MIXED GRILL
(1 tandoori chicken, 1 sheek kebab 5 chicken tikka, 5 lamb tikka & served with nan)
- 032 TANDOORI KING PRAWN (with onions)
- 033 SEA FOOD PLATTER (prawn, king prawn, indian fish and salmon)
- 370 PANEER SHASHLICK (fairly hot)

Curry Rating: MILD 🟡 MEDIUM 🔵 FAIRLY HOT 🍲 MADRAS HOT 🍲🍲 VERY HOT 🍲🍲🍲 VEGETARIAN 🍲

House Special

041 CHICKEN OR LAMB PESHWARI ●

chicken or lamb marinated with tandoori spices cooked with green peppers, onions, coconut & cream in mild sauce.

042 CHICKEN OR LAMB PASANDA chicken or lamb cooked in cream, butter. ●

043 CHICKEN MOGLAI (mild) chicken cooked with mango, almond, yoghurt and fresh cream ●

044 BUTTER CHICKEN (mild) cream, coconuts tossed with butter and sprinkled with methi leaf ●

045 CHICKEN TIKKA RAJNI (mild) with lentils, mango and spinach ●

Manager's Choice

Kubsurat Dishes ●●

Madras hot, sizzling dishes, very authentic Bangladeshi dish, freshly cooked with curry leaf, lemon grass, green peppers, green chillies, coriander, herbs & spices.

	CHICKEN TIKKA	LAMB	TANDOORI CHICKEN	
TANDOORI DUCK	PRAWN	KING PRAWN	VEGETABLE	, FISH (indian)

046 KUBSURAT DUPIAZA Madras hot, cooked with lots of onion

047 KUBSURAT ROGON Madras hot, cooked with tomatoes

048 KUBSURAT JALFREZI Madras hot, onions with green chillies

049 KUBSURAT JALPURI Madras hot, sweet & fairly hot flavour

050 KUBSURAT SAG Madras hot with spinach

051 KUBSURAT MUSHROOM Madras hot,

052 KUBSURAT GARLIC Madras hot,

Chef's Recommendations

	CHICKEN TIKKA	LAMB	TANDOORI CHICKEN	
TANDOORI DUCK	PRAWN	KING PRAWN	VEGETABLE	FISH (indian)

053 XACUTI Madras hot, cooked with mushroom and coconut in south indian style ●●

054 GARLIC CHILLI MOSSALA Madras hot, fresh tomatoes, onions and green chillies with herbs and spices ●●

055 BLUE SEA Madras hot, cooked with mango chutney, tomato puree and fresh coriander ●●

056 CHILLI WAGON KORMA ●●

Madras hot, kashmiri dish cooked with coconut, cream and green chillies in fairly hot sauce, same as korma, but with a little kick to it.

057 ROSHNEY Medium cooked in thick spicy sauce with herbs and fried garlic ●

Royal Dishes ●●

Fairly to madras hot dishes cooked in a authentic bangladeshi sauce flavoured with various herbs and spices and extra tamarind to give the tangy taste.

	CHICKEN TIKKA	LAMB	TANDOORI CHICKEN	
TANDOORI DUCK	PRAWN	KING PRAWN	VEGETABLE	

058 ROYAL MADRAS Madras hot,

059 ROYAL JALPURI (Sweet and madras hot,

060 ROYAL BHUNA Madras hot, cooked with tomatoes

061 ROYAL JALFREZI Madras hot, with green chillies, green peppers and onions

Biryani Dishes

Special basmati rice cooked with chicken, lamb, prawn or vegetable, served with vegetable curry.

062 CHICKEN TIKKA BIRYANI ●

063 SWEET CHICKEN TIKKA BIRYANI ●

064 CHICKEN TIKKA CHILLI BIRYANI (Madras hot.) ●●

065 CHICKEN BIRYANI ●

066 LAMB BIRYANI ●

067 PRAWN BIRYANI ●

068 KING PRAWN BIRYANI ●

069 INDIAN NIGHT SPECIAL BIRYANI (king prawn, tiger prawn, lamb and chicken tikka with fried egg) ●

070 VEGETABLES BIRYANI ●

071 TANDOORI CHICKEN BIRYANI ●

072 MIXED BIRYANI chicken tikka, lamb, mushroom, spinach & cheese

Curry Rating: MILD ● MEDIUM ● FAIRLY HOT ● MADRAS HOT ●● VERY HOT ●●● VEGETARIAN ●

Korma Dishes (mild) ●

- 073 CHICKEN KORMA
- 074 CHICKEN TIKKA KORMA
- 075 LAMB KORMA
- 076 TANDOORI CHICKEN KORMA (slices chicken off the bone)
- 077 COCKTAIL KORMA (chicken, lamb, tandoori chicken, sheek kebab)
- 078 TANDOORI DUCK KORMA
- 079 VEGETABLE KORMA
- 080 PRAWN KORMA
- 081 KING PRAWN KORMA
- 082 FISH KORMA (Indian)

Curry Dishes (medium) ●

- 083 CHICKEN CURRY
- 084 CHICKEN TIKKA CURRY
- 085 LAMB CURRY
- 086 TANDOORI CHICKEN CURRY (slices of the bone)
- 087 TANDOORI DUCK CURRY
- 088 COCKTAIL CURRY (chicken, lamb, tandoori chicken, sheek kebab)
- 089 VEGETABLE CURRY
- 090 PRAWN CURRY
- 091 KING PRAWN CURRY
- 092 FISH CURRY (Indian)

Madras Dishes (fairly hot) ●●

- 093 CHICKEN MADRAS
- 094 CHICKEN TIKKA MADRAS
- 095 LAMB MADRAS
- 096 TANDOORI CHICKEN MADRAS (slices chicken off the bone)
- 097 TANDOORI DUCK MADRAS
- 098 COCKTAIL MADRAS (chicken, lamb, tandoori chicken, sheek kebab)
- 099 VEGETABLE MADRAS
- 100 PRAWN MADRAS
- 101 KING PRAWN MADRAS
- 102 FISH MADRAS (Indian)

Vindaloo Dishes (very hot) ●●●

- 103 CHICKEN VINDALOO
- 104 CHICKEN TIKKA VINDALOO
- 105 LAMB VINDALOO
- 106 TANDOORI CHICKEN VINDALOO (slices off the bone)
- 107 TANDOORI DUCK VINDALOO
- 108 COCKTAIL VINDALOO (chicken, lamb, tandoori chicken, sheek kebab)
- 109 VEGETABLE VINDALOO
- 110 PRAWN VINDALOO
- 111 KING PRAWN VINDALOO
- 112 FISH VINDALOO (Indian)

Garlic Dishes (medium) ●

- 113 CHICKEN GARLIC
- 114 CHICKEN TIKKA GARLIC
- 115 LAMB GARLIC
- 116 TANDOORI CHICKEN GARLIC (slices off the bone)
- 117 TANDOORI DUCK GARLIC
- 118 COCKTAIL GARLIC (chicken, lamb, tandoori chicken, sheek kebab)
- 119 VEGETABLE GARLIC
- 120 PRAWN GARLIC
- 121 KING PRAWN GARLIC
- 122 FISH GARLIC (Indian)

Bhuna Dishes (medium dish cooked with tomatoes) ●

- 123 CHICKEN BHUNA
- 124 CHICKEN TIKKA BHUNA
- 125 LAMB BHUNA
- 126 TANDOORI CHICKEN BHUNA (slices off the bone)
- 127 TANDOORI DUCK BHUNA
- 128 COCKTAIL BHUNA (chicken, lamb, tandoori chicken, sheek kebab)
- 129 VEGETABLE BHUNA
- 130 PRAWN BHUNA
- 131 KING PRAWN BHUNA
- 132 FISH BHUNA (Indian)

Rogan Dishes (medium with lots of tomatoes) ●

- 133 CHICKEN ROGAN
- 134 CHICKEN TIKKA ROGAN
- 135 LAMB ROGAN
- 136 TANDOORI CHICKEN ROGAN (slices off the bone)
- 137 TANDOORI DUCK ROGAN
- 138 COCKTAIL ROGAN (chicken, lamb, tandoori chicken, sheek kebab)
- 139 VEGETABLE ROGAN
- 140 PRAWN ROGAN
- 141 KING PRAWN ROGAN
- 142 FISH ROGAN (Indian)

Dupiaza Dishes (medium with onions and tomatoes) ●

- 143 CHICKEN DUPIAZA
- 144 CHICKEN TIKKA DUPIAZA
- 145 LAMB DUPIAZA
- 146 TANDOORI CHICKEN DUPIAZA (slices off the bone)
- 147 TANDOORI DUCK DUPIAZA
- 148 COCKTAIL DUPIAZA (chicken, lamb, tandoori chicken, sheek kebab)
- 149 VEGETABLE DUPIAZA
- 150 PRAWN DUPIAZA
- 151 KING PRAWN DUPIAZA
- 152 FISH DUPIAZA (Indian)

Dansak Dishes Madras hot., sweet and sour with lentils. Served with pilau rice 🍛

- 153 CHICKEN DANSAK
- 154 CHICKEN TIKKA DANSAK
- 155 LAMB DANSAK
- 156 TANDOORI CHICKEN DANSAK (slices chicken off the bone)
- 157 COCKTAIL DANSAK (chicken, lamb, tandoori chicken, sheek kebab)
- 158 TANDOORI DUCK DANSAK
- 159 VEGETABLE DANSAK
- 160 PRAWN DANSAK
- 161 KING PRAWN DANSAK
- 162 FISH DANSAK (Indian)

Pathia Dishes Madras hot, sweet, sour and hot. Served with pilau rice 🍛

- 163 CHICKEN PATHIA
- 164 CHICKEN TIKKA PATHIA
- 165 LAMB PATHIA
- 166 TANDOORI CHICKEN PATHIA (slices chicken off the bone)
- 167 COCKTAIL PATHIA (chicken, lamb, tandoori chicken, sheek kebab)
- 168 TANDOORI DUCK PATHIA
- 169 VEGETABLE PATHIA
- 170 PRAWN PATHIA
- 171 KING PRAWN PATHIA
- 172 FISH PATHIA (Indian)

Jalfrezi Dishes

Madras hot, with green chillies, green peppers and onions

- 173 CHICKEN JALFREZI
- 174 CHICKEN TIKKA JALFREZI
- 175 LAMB JALFREZI
- 176 TANDOORI CHICKEN JALFREZI *(slices off the bone)*
- 177 TANDOORI DUCK JALFREZI
- 178 COCKTAIL JALFREZI *(chicken, lamb, tandoori chicken, sheek kebab)*
- 179 VEGETABLE JALFREZI
- 180 PRAWN JALFREZI
- 181 KING PRAWN JALFREZI
- 182 FISH JALFREZI *(Indian)*

Shatkora Dishes

(citrus fruit cooked in a Bangladeshi method with fairly hot spices or madras hot)

- 183 CHICKEN OR LAMB SHATKORA *(fairly or madras hot)*
- 184 PRAWN SHATKORA *(fairly or madras hot)*
- 185 TANDOORI CHICKEN SHATKORA *(fairly or madras hot)*
- 186 COCKTAIL SHATKORA *(fairly or madras hot)*
- 187 VEGETABLE SHATKORA *(fairly or madras hot)*
- 188 TANDOORI DUCK SHATKORA *(fairly or madras hot)*
- 189 KING PRAWN SHATKORA *(fairly or madras hot)*
- 190 FISH SHATKORA *(Indian) (fairly or madras hot)*

Mossala Dishes (mild)

All mossala dishes are marinated in special tandoori sauce then cooked with coconuts mild sauce & fresh cream.

- 191 CHICKEN TIKKA MOSSALA
- 192 TANDOORI CHICKEN MOSSALA
- 193 COCKTAIL MOSSALA *pieces of tandoori chicken, chicken tikka, sheek kebab and lamb tikka.*
- 194 LAMB TIKKA MOSSALA
- 195 TANDOORI KING PRAWN MOSSALA
- 196 PRAWN MOSSALA
- 197 FISH MOSSALA *(Indian)*

Mango Dishes

Sliced mango cooked in mild or madras hot rich sauce.

- 198 CHICKEN MANGO *(mild or madras hot)*
- 199 LAMB MANGO *(mild or madras hot)*
- 200 PRAWN MANGO *(mild or madras hot)*
- 201 KING PRAWN MANGO *(mild or madras hot)*

Rajni Dishes

A mild dish with lentils, mango and spinach

- 202 CHICKEN TIKKA
- 203 LAMB
- 204 PRAWN
- 205 KING PRAWN
- 206 TANDOORI CHICKEN
- 207 TANDOORI DUCK
- 208 VEGETABLE

Sali Dishes

A madras hot dish with mushroom, garlic coriander and lime

- 209 CHICKEN TIKKA
- 210 LAMB
- 211 PRAWN
- 212 KING PRAWN
- 213 TANDOORI CHICKEN
- 214 TANDOORI DUCK
- 215 VEGETABLE

Curry Rating: MILD ● MEDIUM ● FAIRLY HOT ● MADRAS HOT ● VERY HOT ● VEGETARIAN ●

Saag Paneer Dishes ● 🌶️

After a huge demand as a side dish saag paneer has been introduced as a main dish here at Indian Night, spinach and cheese cooked in mild or madras hot sauce.

- 216 CHICKEN OR LAMB SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 217 CHICKEN TIKKA SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 218 PRAWN SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 219 KING PRAWN SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 220 TANDOORI CHICKEN SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 221 COCKTAIL SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 222 VEGETABLE SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 223 TANDOORI DUCK SAAG PANEER (Mild with cream) or (Madras hot without cream)
- 224 MIXED SAAG PANEER chicken tikka, lamb, mushroom (Mild with cream) or (Madras hot without cream)

Rangila Dishes

These dishes are very famous and typical indian dishes known by every curry lover. What our chef has done here, is blended his own herbs and spices to create his best ingredients to add into these common dishes to make authentic and very unique without changing the dish completely. For example, chicken korma still is cooked with coconut, creamy and mild. The little touch of added ingredients make huge difference and the taste is second to none.

- 225 RANGILA PANEER Cooked with cheese, cream & chefs added ingredients ●
- 226 RANGILA PANEER SAG Cooked with spinach, indian cheese & chefs added ingredients ●
- 227 RANGILA ROGON Cooked with plenty of tomatoes & chefs added ingredients ●
- 228 RANGILA MUSHROOM DUPIAZA Cooked with plenty of onions, mushrooms & chefs added ingredients ●
- 229 RANGILA MADRAS Cooked in Madras hot sauce & chef's added ingredients 🌶️
- 230 RANGILA JALFREZI Cooked with onions, green chillies & chefs added ingredients 🌶️
- 231 RANGILA PUPMKIN Madras hot dish cooked with pumpkin & mushrooms 🌶️
- 232 RANGILA SPECIAL (mild, medium or fairly hot) ● ● 🌶️

Mixed in delicate mild sauce & chefs added in ingredients cooked with chicken, lamb and tandoori chicken

Shahi Chicken Dishes

These dishes are very famous and typical indian dishes known by every curry lover. What our chef has done here, is blended his own herbs and spices with tamarind to create his best ingredients to add into these common dishes to make authentic and very unique

- 233 SHAHI CHICKEN PANEER (with cheese & cream) ●
- 234 SHAHI CHICKEN KORMA (mild) ●
- 235 SHAHI CHICKEN & MUSHROOM DUPIAZA (onion & green pepper) ●
- 236 SHAHI CHICKEN ROGAN (with tomatoes) ●
- 237 SHAHI CHICKEN & BRINJAL GARLIC (with aubergines) ●
- 238 SHAHI CHICKEN & MUSHROOM MADRAS 🌶️
- 239 SHAHI CHICKEN & BINDI JALFREZI (with green chilli) 🌶️
- 240 SHAHI CHICKEN & KEEMA JALFREZI (green chilli) 🌶️

Balti Dishes

All balti dishes are served with either a naan bread or boiled rice. pilau rice or any other fried rice can be served instead for £1.00 extra.

- 241 BALTI GARLIC (medium) ●
- 242 BALTI MOSSALA (mild) ●
- 243 BALTI JALFREZI (Madras hot, cooked with green chillies and onions) 🌶️
- 244 BALTI CHILLI MOSSALA (madras hot with green chilli) 🌶️
- 245 BALTI BHUNA (medium, cooked with onions and tomatoes) ●
- 246 BALTI ROGAN (medium with lots of tomatoes) ●
- 247 BALTI SAGWALA (medium with spinach) ●
- 248 BALTI PUMPKIN (medium with pumpkin & mushrooms) ●
- 249 BALTI KORMA (mild) ●
- 250 BALTI DUPIAZA (medium with lots of onion)

Curry Rating: MILD ● MEDIUM ● FAIRLY HOT 🌶️ MADRAS HOT 🌶️ VERY HOT 🌶️ VEGETARIAN 🌱

Naga Dishes

The naga is a type of chilli, one can smell its fragrance from a distance and well known for its hotness and it is often used as one of the essential ingredients to hot currys. Especially at the Sylhet area where surrounded by the most famous tea gardens in the country. Sylhet is the country situated in the North east of Bangladesh where most of the UK Indian restaurant traders and employees come from.

The Naga dishes are very unique and very nice complementary for those who love hot currys these dishes are Madras hot.

	CHICKEN TIKKA	LAMB	TANDOORI CHICKEN
TANDOORI DUCK £12.95, PRAWN	PRAWN	KING PRAWN	VEGETABLE
251 NAGA BHUNA (Madras hot) specially blended naga chillies cooked with onions and tomatoes in thick sauce 🔥🔥			FISH (indian)
252 NAGA DUPIAZA (Madras hot) specially blended naga chillies cooked with plenty of onions. 🔥🔥			
253 NAGA GARLIC (Madras hot) specially blended naga chillies in slices of garlic and tomatoes 🔥🔥			
254 NAGA JALPURI (Madras hot) specially blended naga chillies in sweet and sour sauce 🔥🔥			
255 NAGA AND SAG (Madras hot) specially blended naga chillies cooked with spinach 🔥🔥			
256 NAGA AND MUSHROOM (Madras hot) specially blended naga chillies cooked in mushrooms 🔥🔥			
257 NAGA AND CHANA (Madras hot) specially blended naga chillies cooked with chick peas 🔥🔥			

Bengal Dishes

Indian Night has created some new dishes called Bengal dishes, which originated from Bay of Bengal. Our chef's has recently discovered some of the best curried & would like to introduce them to you at Indian Night

	CHICKEN TIKKA	LAMB	TANDOORI CHICKEN
TANDOORI DUCK	PRAWN	KING PRAWN	VEGETABLE
258 BENGAL HONEY (mild with honey) ●			FISH (indian)
259 BENGAL JALPURI (sweet and madras hot) 🔥🔥			
260 BENGAL MUSHROOM CURRY ●			
261 BENGAL SAAG (medium with spinach) ●			
262 BENGAL DUPIAZA (medium with onions) ●			
263 BENGAL ROGON (medium with tomatoes) ●			
264 BENGAL KORMA (mild) ●			
265 BENGAL CEYLON (madras hot with coconut) 🔥🔥			
266 BENGAL MADRAS (madras hot) 🔥🔥			
267 BENGAL VINDALOO (very hot) 🔥🔥			

Our Exclusive Dishes Our chef's newest invention,

357 COCONUT DELIGHT 🔥🔥

A sri lankan style dish, marinated chicken and lamb cooked in madras hot sauce and then served in two halves of fresh coconut both lamb and chicken. Also serves with pilau rice and vegetable compliment.

358 PEPPER DELIGHT 🔥🔥

A beautiful dish of green, red, yellow, orange peppers filled with chicken, lamb, king prawn, mixed vegetable then cooked in clay oven mix with chef's special sauce in a very unique way. Also served with pilau rice and vegetable compliments.

359 PUMPKIN DELIGHT 🔥🔥

A sweet sour and madras hot king prawn dish cooked with mushroom, spinach and baby potatoes. then served on a baked pumpkin in persian style.

360 BRINJAL DELIGHT 🔥🔥

Madras hot lamb dish cooked with spinach, baby potatoes and minced meat in tangy tamarind base mouthwatering special sauce. Served on 2 halves of whole aubergine also served with pilau rice and vegetable compliments.

Please note: The above four dishes are subject to availability, please allow us extra time to prepare these dishes.

Exclusive Fish Dishes Served with Nan or steaming pilau rice

361 SEA BASS JHINGA 🔥🔥

Slices of boneless marinated seabass cooked in fresh green herbs, baby potatoes and chef's special spice (madras hot)

362 SALMON RAJESHORY ●

A whole piece of marinated tandoori baked salmon fish cook in mild creamy sauce with mushroom (Mild)

363 TILAPIA NAWAB 🔥🔥

Bangladeshi dish cooked with onion, green peeper, fresh green chillies, fenugreek, bayleaves, spring onion & chef's selected ingredients.

364 RUPCHANDA CHADNI 🔥🔥

A traditional recipe in Bangladesh. Whole rupchanda (with a long backbone) is prepared in a spicy and madras hot sauce.

Please note: Traces of bones may remain and subject to availability also allow us extra time.

Exclusive Vegetable Dishes

365 VEGETABLE HYDRABADI SHOBZI (mixed vegetables, saag, potatoes & green chillies, madras hot) 🔥🔥

366 SHOBZI KHAZANA (lentils, chick peas, mixed vegetables and indian ponneer in a tangy sauce, madras hot) 🔥🔥

367 RAJESHSTANI SHOBZI (pumpkin, mushrooms, potatoes, mango, pineapple and mixed vegetable, madras hot) 🔥🔥

368 BANGLADESHI SHOBZI (brinjal, bhindi, broccoli, naga, shatkora, mixed vegetable & indian ponneer, madras hot) 🔥🔥

Curry Rating: MILD ● MEDIUM ● FAIRLY HOT 🔥 MADRAS HOT 🔥🔥 VERY HOT 🔥🔥🔥 VEGETARIAN 🌱

Vegetable Side Dishes

- 268 MIXED VEGETABLE CURRY ●
- 269 BOMBAY ALOO (potatoes) (Normal or Fairly hot)
- 270 SWEET BOMBAY ALOO (potatoes)
- 271 SAG ALOO (spinach with potatoes) (Normal or Fairly hot)
- 272 ALOO GOBI (potatoes with cauliflower) ●
- 273 ALOO PEAS (potatoes with peas) ●
- 274 MUSHROOM BHAJI ●
- 275 COCO BEANS BHAJI ●
- 276 CAULIFLOWER BHAJI ●
- 277 BRINJAL BHAJI (aubergine) ●
- 278 CHANA MOSSALA (chickpeas) ●
- 279 GARLIC MUSHROOMS ●
- 280 SAG BHAJI (spinach) ●
- 281 BINDI BHAJI (okra) ●
- 282 MOTOR PANEER (peas and cheese) (Mild with cream) or (Madras hot without cream)
- 283 SAG PANEER (spinach and cheese) (Mild with cream) or (Madras hot without cream)
- 284 MUSHROOM PANEER (mushroom & cheese) (Mild with cream) or (Madras hot without cream)
- 285 ALOO PANEER (potato with cheese) (Mild with cream) or (Madras hot without cream)
- 286 TARKA DALL (lentil with garlic) ●
- 287 DALL MOSSALA (thick lentils) ●
- 288 BROCCOLI AND CHEESE BHAJI ●
- 289 NIRAMISH (dry mix vegetables cooked in butter & green chilli)
- 290 PUMPKIN BHAJI (cooked with chopped green chillies)

Indian Style Noodle

- 296 CHICKEN NOODLE
- 297 TANDOORI CHICKEN NOODLE
- 298 LAMB NOODLE
- 299 PRAWN NOODLE
- 300 KING PRAWN NOODLE
- 301 EGG NOODLE
- 302 VEGETABLE NOODLE
- 303 MUSHROOM NOODLE
- 304 CHICKEN & MUSHROOM NOODLE

Rice Dishes

- 313 INDIAN NIGHT SPECIAL RICE
(tandoori chicken, peas and mince lamb)
- 314 PILAU RICE (basmati)
- 315 RICE (boiled)
- 316 MUSHROOM PILAU
- 317 SWEET MUSHROOM FRIED RICE
- 318 SPECIAL RICE (egg & peas)
- 319 VEGETABLE PILAU
- 320 SWEET VEGETABLE FRIED RICE
- 321 PEAS PILAU
- 322 CHANA PILAU (chick peas)
- 323 EGG PILAU
- 324 ONION FRIED RICE
- 325 LEMON FRIED RICE
- 326 GARLIC FRIED RICE
- 327 COCONUT FRIED RICE
- 328 KASHMIR FRIED RICE (with mixed fruit)

English Dishes

- 291 CHIPS
- 292 CHICKEN NUGGET & CHIPS
- 293 PLAIN OMELETTE
- 294 PLAIN OMELETTE & CHIPS
- 295 CHICKEN OMELETTE & CHIPS

Naan Breads

- 329 NAAN
- 330 KEEMA NAAN (mince lamb)
- 331 PESHWARI NAAN (sweet)
- 332 INDIAN NIGHT NAAN (chicken tikka)
- 333 HONEY NAAN (sweet)
- 334 MUSHROOM NAAN
- 335 GARLIC AND CHEESE NAAN
- 336 CHEESE NAAN
- 337 GARLIC NAAN
- 338 CHILLI NAAN (hot)
- 339 CHILLI AND GARLIC NAAN
- 340 PIAZA NAAN (onion)
- 341 VEGETABLE NAAN
- 342 KULCHA NAAN (egg)
- 343 CHICKEN, CHEESE AND CHILLI NAAN
- 344 CHICKEN TIKKA, SAAG & CHILLI NAAN
- 345 COCONUT, CHEESE & HONEY NAAN
- 346 GARLIC, CHEESE AND KEEMA NAAN
- 347 GARLIC, CHICKEN TIKKA AND KEEMA NAAN
- 348 MUSHROOM, CHEESE & KEEMA NAAN
- 349 COCONUT SAG & CREAM NAAN (sweet)
- 350 TANDOORI ROTI
- 351 PORATA
- 352 STUFFED PORATA (vegetable)
- 353 CHAPATI (thin bread)
- 354 BUTTER CHAPATI (thin bread)