

INDIAN APERITIFS

MANGO LASSI
SWEET LASSI

SHURUAT (STARTERS) VEGETARIAN

PANEER MINT TIKKA

Cottage cheese marinated with roasted chickpea flour, mint, yoghurt and selected herbs. Cooked in a charcoal oven together with tomatoes, peppers and red onions.

SABZI SAMOSA

Crisp puff pastry stuffed with mixed vegetables.

ONION BHAJI

Spiced crispy onions delicately flavoured and fried in batter.

MUSHROOM GALOUTI

Minced mushroom kebab with mixed spices. Channa dal and nutmeg blended with yoghurt. Highly recommended.

NON - VEGETARIAN

CHICKEN TANDOORI

Specially selected chicken marinated in a paste of ginger, garlic, lemon in a rich yoghurt, herbs, spices and saffron are added to make it succulent. Cooked in a charcoal oven.

MURG TIKKA

Tender pieces of chicken marinated in tandoori spices and yoghurt. Charcoal grilled.

CHICKEN CHATT

Diced chicken cooked with shredded onions and a selection of medium spices and served on a puree bread.

CHICKEN POKORA

Cubes of chicken dipped in an Indian style batter, deep fried to perfection.

MACHI TIKKA

Succulent pieces of salmon marinated in Indian spices and yoghurt, then flavoured with aromatic dill.

MIXED KEBAB PLATTER (FOR TWO PERSONS)

An assortment of tandoori kebabs - Adraki Lamb Chops, Seekh Kebab, Murg Tikka, Macchi Tikka and Onion Bhaji.

CRAB PUREE

Minced crab meat cooked with herbs and spices accompanied with a light Indian bread.

CHINGREE PUREE

Small prawns are tossed together with onions, fresh garlic and spices and fresh coriander. Served on a light puff pastry bread.

KING PRAWN BUTTERFLY

A whole king prawn seasoned with black pepper and coated with golden crumbs, deep-fried. A classic favourite.

LAMB SOMOSA

Crisp puff pastry stuffed with lamb mince.

ADRARI LAMB CHOPS

Lamb chops marinated in natural tenderiser, flavoured with ginger and cooked in a clay oven.

SEEKH KEBAB

Lamb minced seven times to make it smooth, mixed with fried onions, Saffron, nutmeg and smoked together with green cardamom. Cooked on skewers in tandoori oven.

THE INDIAN LOUNGE SPECIAL KEBABS

The following dishes are marinated in yoghurt and a blend of special Tandoori spices. The dish is then slowly charcoal grilled in a clay oven on skewers and served with a salad garnish.

GARLIC CHICKEN TIKKA OR LAMB TIKKA

2.50

TANDOORI CHICKEN

2.50

TANDOORI KING PRAWN

3.55 V

TANDOORI MIXED GRILL (SERVED WITH PLAIN NAAN)

3.25 V

LAMB OR CHICKEN TIKKA

3.25 V

CHICKEN OR LAMB SHASHLICK

3.50 V

FROM THE CHEF'S PAN (SEAFOOD)

KARARI MACHI

Pan fried sea bass cooked with vegetables

MACHI TAWA

Succulent cod with a mouth-watering combination of ginger, garlic, fenugreek leaves, chillies, coriander, ajwain, cumin seeds and tawa spices.

KING PRAWN JHALFREJI

Juicy king prawns with onions and peppers and sliced green chillies. A fairly hot dish.

TANDOORI KING PRAWN SHASHLICK BHUNA

King prawns cooked in a massala sauce with peppers, onions, tomatoes and fresh fenugreek.

CHICKEN

KHADHAI MURG

Succulent pieces of chicken cooked with peppers and onions, pounded coriander, black peppercorns and dry red chillies in an onion and tomato based sauce.

SPECIAL TANDOORI CHICKEN CURRY

Boneless marinated Tandoori chicken, charcoal grilled, cooked with methi and aromatic spices and finished with a touch of cream.

TANDOORI BUTTER CHICKEN*

Boneless Tandoori chicken cooked in a creamy butter sauce made with almonds and coconut cream to give a slightly sweet buttery flavour.

MURG JHALFREJI

Boneless chicken cooked with peppers and onions, tempered with green chillies in an onion and tomato bases sauce.

MURG HYDERABADI*

Chicken marinated and laced with cashew nut paste. Cooked with mild spices and cream. A superb mild chicken dish.

CHICKEN TIKKA ACHARI

Barbecued chicken cooked in a pickle massala sauce.

CHICKEN TIKKA OR TANDOORI CHICKEN MASALA*

Marinated chicken cooked on skewers in a charcoal fire and then cooked in a masala sauce, made with coconut, almonds, sugar, fenugreek, fried mince meat, cream and Tandoori paste to create a sweet tangy flavour.

CHICKEN CHILLI MASALA*

Prepared with boneless chicken from the charcoal fire and cooked with fresh green chillies, coriander and a touch of masala sauce, onions and spices.

INDIAN LOUNGE SPECIAL

A mixture of lamb tikka and chicken tikka, tandoori chicken, prawns and mushrooms cooked in a thick curry sauce with fresh garlic, onions, green peppers, medium hot spices and herbs including coriander.

MURG TIKKA MATER

Marinated chicken cooked in a charcoal fire then cooked into a curry together with fried minced meat and chickpeas. A thick spicy curry with onions, semi-dry and medium hot.

MURG TAJ

Marinated chicken cooked with finely chopped red onions and peppers in a thick curry sauce garnished with caramelised crispy onions.

CHICKEN PASANDA*

Chicken tikka cooked with purified butter, almonds, mild spices and a dash of cream to give a mild sweet taste.

CHICKEN TIKKA SAAG

Chicken tikka cooked with spinach and stir-fried onions with medium spices and herbs with a touch of sauce.

LAMB

KHADHAI LAMB

Succulent pieces of lamb cooked with peppers and onions, pounded coriander, black peppercorns and dry red chillies in an onion and tomato based sauce.

LAMB JHALFREJI

Lamb cooked with peppers and onions, tempered with green chillies in an onion and tomato bases sauce.

LAMB HYDERABADI*

Lamb marinated and laced with cashew nut paste. Cooked with mild spices and cream. A superb mild lamb dish.

LAMB TIKKA ACHARI

Barbecued lamb in a pickle massala sauce. a mild sweet taste.

LAMB TAJ

Marinated lamb cooked with finely chopped red onions and peppers in a thick curry sauce garnished with caramelised crispy onions.

LAMB PASANDA*

Lamb tikka cooked with purified butter, almonds, mild spices and a dash of cream to give a mild sweet taste.

LAMB TIKKA SAAG

Lamb tikka cooked with spinach and stir-fried onions with medium spices and herbs with a touch of sauce.

HANDI COOKING THE CHEF'S SIGNATURE DISHES

All dishes are served with rice and vegetable of the day. (Pre-plated).

SHASHI SHASHLICK BHUNA

Tender pieces of chicken or lamb immersed overnight together with onions, peppers, tomatoes, grilled and gently cooked Goan style.

MURG MAKHANI*

Charcoal grilled fillets of chicken breast cooked with mild spices, cream and Indian cheese.

RAJASTANI GOSHT

A fairly hot stew dish, prepared with shanks of grilled lamb and gently simmered in yoghurt and tamarind sauce. A superb lamb dish with plenty of strong flavours.

SARISHA CHINGRI

Whole king prawns cooked using home made mustard paste and fresh yoghurt for a distinctive flavour.

MURG OR GOSHT SHAHI KORMA*

Chicken or lamb cooked with poppy seed paste and cream. Mild in flavour, garnished with fruits.

BALTI SPECIALITIES

We specialise in Balti dishes and highly recommend that you try this traditional curry, which is cooked in a special wok, with spicy cubed onions and green peppers, in a thick curry sauce made using fresh spices and herbs together with a touch of Indian style pickle.

TRADITIONAL CHICKEN, LAMB OR PRAWN

GARLIC CHILLI CHICKEN

GARLIC CHILLI LAMB

KING PRAWN

INDIAN LOUNGE SPECIAL

With chicken tikka, lamb tikka and prawns and mushrooms.

CHICKEN AND PRAWN

CHICKEN AND MUSHROOMS

CHICKEN OR LAMB WITH VEGETABLE

DUM BIRYANI

DUM cooking is an ancient method of Indian food preparation. Semi cooked meat or vegetables are incorporated with partially cooked rice and placed in a sealed 'HANDI', which is then covered on all sides with glowing embers to give even heat throughout. This particular style does not allow moisture to form inside the 'HANDI', ensuring the food is cooked in its own juices, thus retaining its full flavour. Biryani are served with vegetable curry and garnished with dried fruits.

HYDERABADI LAMB BIRYANI*

Marinated tender lamb cooked with dry fruits and basmati rice.

MURG BIRYANI*

Layers of chicken and basmati rice cooked with saffron.

INDIAN LOUNGE SPECIAL BIRYANI*

A combination of lamb, chicken, prawns and mushrooms cooked with aromatic basmati rice.

VEGETABLE BIRYANI*

Basmati rice and vegetables incorporated together with selected herbs and spices.

VEGETARIAN

PANEER CHILLI BAHAR

Indian cheese cooked with herbs and spices with a touch green chillies.

CHANA PANEER BHUNA

Indian cheese cooked with chickpeas, onions, tomatoes and herbs.

PALAK PANEER MIRCH

Fresh spinach cooked with cottage cheese, green chillies and coriander.

PANEER JHALFREJI

Indian cheese cooked with green peppers, onions and fresh green chillies.

ALOO BEGUN DOPIAZA

Cooked with potatoes and aubergine with garlic and onions.

ALOO MATAR ROGAN

Garden peas with tomatoes, potatoes, garlic and green peppers.

CLASSIC INDIAN DISHES

PATHIA DISHES

Slightly hot, cooked with shredded onions, tomatoes and fresh lemon juice.

DOPIAZA DISHES

Medium hot, cooked in medium spices with cubed onions and green peppers with a thick sauce, garnished with fresh coriander.

ROGAN JOSH DISHES

Medium hot with a thick tomatoes sauce topping with fenugreek and fresh coriander.

BHUNA DISHES

Medium hot with gravy sauce, well spiced with fresh herbs.

MALAYA DISHES

Cooked with pineapple, almonds and mild spices.

VINDALOO DISHES

Very hot with lemon juice and steamed potato.

KORMA DISHES*

A very mild, sweet, creamy dish cooked with coconut and almond.

DANSAK DISHES

Sweet and sour, slightly hot cooked with salmon pink lentils and pineapple.

MADRAS DISHES

Fairly Hot

BOMBAY DISHES

Cooked with potato

REGIONAL VEGETARIAN COOKING (SIDE DISHES)

MATAR PANEER (RAJASTHAN)

Green peas and cottage cheese mixed together. Tempered with cumin and aniseed.

PINDI CHOLLEY (CENTRAL INDIA)

Chickpeas cooked in Punjabi style with onions and tomatoes. Tempered with garlic and de-seeded green chillies.

BAGHARE BAINGAN (HYDERABAD)

Aubergine cooked in onions, tomatoes, ginger and garlic paste. Flavoured with sesame seeds and yoghurt.

SAAG ALOO (UTTARANCHAL)

Potatoes and spinach cooked together.

BHINDI DOPIAZA

Fresh okra cooked with onions and tempered with carom seeds.

ALOO GOBI

Cauliflower and steamed potato in a masala sauce.

MUSHROOM BHAJI

Mushrooms cooked with onions and spices. Served semi-dry.

TARKA DAL

Lentils cooked with spices, onions and fried garlic on top.

MIXED VEGETABLE BHAJI

Fresh vegetables cooked together in spices and herbs to our own special recipe.

SAAG BHAJI

Fresh spinach cooked with garlic, onions and herbs.

BOMBAY ALOO

Sliced potatoes cooked with onions and potatoes. Served dry.

VEGETABLE KORMA (KASHMIR) *

Carrots, mushrooms, beans, green peas and cauliflower cooked in a cashew nut paste. Finished with a velvety creamy sauce.

RICE

STEAMED RICE

2.20

PILAU RICE

2.60

FRIED RICE

2.60

MUSHROOM PILAU

3.10

VEGETABLE PILAU

3.10

EGG PILAU

3.10

SPECIAL PILAU

3.25

KEEMA PILAU

3.25

(Minced lamb)

GARLIC FRIED RICE

3.10

PEAS PILAU

3.10

SUNDRIES

RAITA

1.50

GREEN SALAD

1.95

PAPADOM

0.70

SPICY PAPADOM

0.75

PICKLE TRAY

2.00

FRIES

1.75

INDIAN BREADS

NAAN

2.00

KEEMA NAAN

2.75

(minced lamb)

GARLIC NAAN

2.50

STUFFED NAAN

2.50

(with vegetables)

PISHORI NAAN *

2.50

(with almond, mango and coconut)

ALOO STUFFED NAAN

2.50

(with potato and red onions)

CHEESE NAAN

2.50

(with cheddar cheese)

CORIANDER NAAN