

# the Indian lounge

## À la carte Menu



## Opening Hours

Open 7 days a week

Including Bank Holidays

Sun & Thur 6pm - 11.00pm

Fri & Sat 6pm - 12am

Fully Licensed & Air Conditioned Restaurant

Delivery and Take Aways Available

Please note, this is our Restaurant Menu

### INDIAN APERTIFS

Mango Lassi 2.50

### SHURUAT (STARTERS) VEGETARIAN

**Paneer Mint Tikka** 3.50 V  
Cottage cheese marinated with roasted chickpea flour, mint, yoghurt and selected herbs. Cooked in a charcoal oven together with tomatoes, peppers and red onions.

**Subj Samosa** 3.25 V  
Crisp puff pastry stuffed with mixed vegetables.

**Onion Bhaji** 3.25 V  
Spiced crispy onions delicately flavoured and fried in batter.

**A loo Chat** 3.25 V  
Diced potato cooked with shredded onions and a selection of medium spices. Served on a puree bread.

**Garlic Mushrooms** 3.25 V  
Fresh Button mushrooms diced and sautéed with garlic, butter and fenugreek.

### NON - VEGETARIAN

**Chicken Tandoori** 3.95  
Specially selected chicken marinated in a paste of ginger, garlic, lemon and rose petals. Rich yoghurt, herbs, spices and saffron are added to make it succulent. Cooked in a charcoal oven.

**Murg Tikka** 3.95  
Tender pieces of chicken marinated in tandoori spices and yoghurt. Charcoal grilled.

**Chicken Chatt** 3.50  
Diced chicken cooked with shredded onions and a selection of medium spices and served on a puree bread.

**Chicken Pokora** 3.50  
Cubes of chicken dipped in an Indian style batter, deep fried to perfection.

**Macchi Tikka** 4.95  
Succulent pieces of salmon marinated in Indian spices and yoghurt, then flavoured with aromatic dill.

**Mixed Kebab Platter (for two persons)** 10.95  
An assortment of tandoori kebabs - Adraki Lamb Chops, Sheek Kebab, Murg Tikka, Macchi Tikka and Onion Bhaji.

**Crab Puree** 4.50  
Minced crab meat cooked with herbs and spices accompanied with a light Indian bread.

**Chingree Puree** 3.95  
Small prawns are tossed together with onions, fresh garlic and spices and fresh coriander, served on a light puff pastry bread.

**King Prawn Butterfly** 4.95  
A whole king prawn seasoned with black pepper and coated with golden crumbs, deep-fried. A classic favourite.

**Lamb Somosa** 3.25  
Crisp puff pastry stuffed with lamb mince.

**A Draki Lamb Chops** 4.95  
Lamb chops marinated in natural tenderiser, flavoured with ginger and cooked in a clay oven.

**Sheek Kebab** 3.95  
Lamb minced seven times to make it smooth, mixed with fried onions, saffron, nutmeg and smoked together with green cardamom. Cooked on a grill.

### 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.

**Tandoori Chicken** 8.50  
**Tandoori King Prawn** 11.95  
**Tandoori Mixed Grill (Served with Plain Naan)** 10.95  
**Lamb or Chicken Tikka** 8.50  
**Chicken Shaslic** 8.95  
**Lamb Shaslic** 9.50

### FROM THE CHEF'S PAN SEAFOOD

**Macchi Tawa** 9.95  
Succulent cod with a mouth-watering combination of ginger, garlic, fenugreek leaves, chillies, coriander, ajwain, cumin seeds and tawa spices.

**King Prawn Jhalfreji, Jhal (chilli hot)**  
**Freji (with vegetable)** 11.95  
Juicy king prawns with onions and peppers and sliced green chillies. A fairly hot dish.

**Tandoori King Prawn Shaslick Bhuna** 11.95  
King prawns cooked in a massala sauce with peppers, onions, tomatoes and fresh fenugreek. Mild to taste.

### CHICKEN

**Khadhai Murg** 8.50  
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** 8.50  
Boneless marinated Tandoori chicken, charcoal grilled, cooked with methi and aromatic spices and finished with a touch of cream.

**Tandoori Butter Chicken\*** 8.50  
Boneless Tandoori chicken cooked in a creamy butter sauce made with almonds and coconut cream to give a slightly sweet buttery flavour.

**Murg Jhalfreji, Jhal (chilli hot) Freji (with vegetable)** 8.50  
Boneless chicken cooked with peppers and onions, tempered with green chillies in an onion and tomato bases sauce.

**Murg Hyderabad\*** 8.50  
Chicken marinated and laced with cashew nut paste. Cooked with mild spices and cream. A superb mild chicken dish.

**A Chari Chicken** 8.50  
Barbequed chicken in a pickle massala sauce.

**Chicken Tikka or Tandoori Chicken Massala\*** 8.50  
Marinated chicken cooked on skewers in a charcoal fire and then cooked in a massala sauce, made with coconut, almonds, sugar, fenugreek, fried mince meat, cream and Tandoori paste to create a sweet tangy flavour.

**Chicken Chilli Massala\*** 8.50  
Prepared with boneless chicken from the charcoal fire and cooked with fresh green chillies, coriander and a touch of massala sauce, onions and spices. Slightly hot.

**Murg Satkora** 8.50  
Marinated Grilled chicken flavoured with aromatic exotic lemon. Medium hot. **Mild Medium Hot \* Contains Nuts**

### CHICKEN

**Indian Lounge Special** 9.95  
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.

**Murgi Tikka Mutter** 8.50  
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.

**Murgi Taj** 8.50  
Marinated chicken cooked with finely chopped red onions and peppers in a thick curry sauce garnished with caramelised crispy onions.

**Chicken Passanda\*** 8.50  
Chicken tikka cooked with purified butter, almonds, mild spices and a dash of cream to give a mild sweet taste.

**Chicken Tikka Saag** 8.50  
Chicken tikka cooked with spinach and stir-fried onions with medium spices and herbs with a touch of sauce.

**Chicken Tikka Naga** 8.50  
Chicken tikka cooked with naga spices, fresh coriander, onion and green peppers. A delicious saucy dish.

### LAMB

**Khadhai Lamb** 8.75  
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** 8.75  
Lamb cooked with peppers and onions, tempered with green chillies in an onion and tomato bases sauce.

**Lamb Hyderabad\*** 8.75  
Lamb marinated and laced with cashew nut paste. Cooked with mild spices and cream. A superb mild lamb dish.

**A Chari Lamb** 8.75  
Barbequed lamb in a pickle massala sauce.

**Lamb Taj** 8.75  
Marinated lamb cooked with finely chopped red onions and peppers in a thick curry sauce garnished with caramelised crispy onions.

**Lamb Passanda\*** 8.75  
Lamb tikka cooked with purified butter, almonds, mild spices and a dash of cream to give a mild sweet taste.

**Methi Gosht** 8.75  
Cooked with medium spice and fenugreek leaves and coriander.

**Lamb Tikka Saag** 8.75  
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).

**Shahi Shaslik Bhuna** 11.95  
Tender pieces of chicken or lamb immersed overnight together with onions, peppers, tomatoes, grilled and gently cooked Goan style.

**Murg Makhani\*** 11.95  
Charcoal grilled fillets of chicken breast cooked with mild spices, cream and Indian cheese.

**Rajastani Gosht** 11.95  
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** 12.95  
Whole king prawns cooked using home made mustard paste, green chillies and fresh yoghurt for a distinctive flavour.

**Murg or Gosht Shahi Korma\*** 11.95  
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** 8.50  
**Garlic Chilli Chicken** 8.50  
**Garlic Chilli Lamb** 8.75  
**King Prawn** 9.95  
**King Prawn Saag** 9.95  
**Indian Lounge Special** 9.95  
With chicken tikka, lamb tikka, king prawns and prawns.

**Chicken and Prawn** 8.50  
**Chicken and Mushrooms** 8.50  
**Chicken or Lamb with Vegetable** 8.50

### 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.

**Hydrabadi Lamb Biryani\*** 8.95  
Marinated tender lamb cooked with dry fruits and basmati rice.

**Murg Biryani\*** 8.95  
Layers of chicken and basmati rice cooked with saffron.

**Indian Lounge Special Biryani\*** 9.95  
A rare combination of lamb, chicken and prawns with aromatic basmati rice.

**Vegetable Biryani\*** 7.95  
Basmati rice and vegetables incorporated together with selected herbs and spices. Vegetarian Specialities

### VEGETARIAN

**Paneer Chilli Bahar** 6.95  
Indian cheese cooked with herbs, tandoori spices and green chillies.

**Chana Paneer Bhuna** 6.95  
Indian cheese cooked with chickpeas, onions, tomatoes and herbs.

**Palak Paneer Mirch** 6.95  
Fresh spinach cooked with cottage cheese, green chillies and coriander.

**Paneer Jhalfreji, Jhal (chilli hot) Freji (with vegetables)** 6.95  
Indian cheese cooked with green peppers, onions and fresh green chillies.

**Aloo Begun Dopiazza** 6.95  
Cooked with potatoes and aubergine with garlic and onions.

**Aloo Chana Chatt Curry** 6.95  
Cooked with finely chopped onions and chatt massala spices.

**Aloo Matar Rogan** 6.95  
Garden peas with tomatoes, potatoes, garlic and green peppers.

### CLASSIC INDIAN DISHES

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

**Bhuna Dishes**  
Medium hot with gravy sauce, well spiced with fresh herbs.

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

**Rogon Josh Dishes**  
Medium hot with a thick sauce, pan-grilled tomatoes and fenugreek and fresh coriander.

**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

Chicken	7.50
Lamb	7.75
King Prawn	9.95
Prawn	6.95
Vegetable	6.95
*Chicken/Lamb Tikka extra 50p	

### REGIONAL VEGETARIAN COOKING (SIDE DISHES)

**Matter Paneer (Rajasthan)** 3.65 V  
Green peas and cottage cheese mixed together. Tempered with cumin and aniseed.

**Pindi Cholley (Central India)** 3.65 V  
Chickpeas cooked in Punjabi style with onions and tomatoes. Tempered with garlic and de-seeded green chillies.

**Baghare Baingan (Hyderabad)** 3.65 V  
Aubergine cooked in onions, tomatoes, ginger and garlic paste. Flavoured with sesame seeds and yoghurt.

**Saag Aloo (Uttaranchal)** 3.65 V  
Potatoes and spinach cooked together.

**Bhindi Do Payaza** 3.65 V  
Fresh okra cooked with onions and tempered with carom seeds.

**Aloo Gobi** 3.65 V  
Cauliflower and steamed potato in a massala sauce.

**Mushroom Bhaji** 3.65 V  
Mushrooms cooked with onions and spices. Served semi-dry.

**Tarka Dal** 3.65 V  
Lentils cooked with spices, onions and hot garlic on top.

**Mixed Vegetarian Bhaji** 3.65 V  
Fresh vegetables cooked together in spices and herbs to our own special recipe.

**Saag Bhaji** 3.65 V  
Fresh spinach cooked with garlic, onions and herbs.

**Bombay Aloo** 3.65 V  
Sliced potatoes cooked with onions and potatoes. Served dry.

**Vegetable Korma (Kashmir)** 3.65 V  
Carrots, mushrooms, beans, green peas and cauliflower cooked in a cashew nut paste. Finished with a velvety tomato sauce.

All our vegetable side dishes can be served as a main course at an additional cost of £1.95 per dish.

STEAMED RICE		RICE	
Steamed Rice	2.40	Plain Pulao	2.50
Fried Rice	2.65	Mushroom Pulao	2.65
Vegetable Pulao	2.65	Egg Pulao	2.65
Special Pulao	2.65	Keema Pulao	2.65
Garlic Fried Rice	2.65	Peas Pulao	2.65

INDIAN BREADS			
Naan	2.35	Keema Naan	2.50
Garlic Naan	2.40	Pishori Naan	2.40
		(with almond, mango and coconut)	
		Cheese Naan	2.40
		(with mild cheddar cheese)	
		Garlic Naan	2.40
		(with coriander)	
		Tandoori Roti	1.50
		Chapati	
Puree	1.00		

SUNDRIES			
Raita	1.50	Green Salad	1.95
(Cucumber or Onion)		Pickle Tray	1.50
Papadom	0.70	Fries	1.50
(Spicy and Plain)			

### Set Meal 1

For 2 Persons

2 Popadoms  
Pickle Tray  
Chengri Puree  
Onion Bhaji

Chicken Tikka Massala  
Lamb Taj  
Prawn Pathia

Saag Aloo  
Pilau Rice  
Naan  
Garlic Naan

**£29.95**

### Set Meal 2

For 4 Persons

4 Popadoms, Pickle Tray  
Onion Bhaji, Chicken Tikka  
Lamb Samosa  
Chengri Puree

Special Tandoori Chicken Curry  
King Prawn Achari  
Murghi Taj, Khadai Lamb

Saag Aloo, Pindi Cholley

Pilau Rice, Mushroom Pilau  
Naan, Garlic Naan  
Peshwari Naan

**£48.95**

To book now call:- 01455 550 300 • www.the-indian-lounge.co.uk