



CAFFE'
MILKINA



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MENU

Welcome to Café Indiya.

A small introduction to our establishment and the cuisine we are about to present to you.

Modern India is one of the most diverse countries in the world, it is made up of 25 states and 7 territories and its people use 18 different languages and practice 7 major religions. So you can imagine how complex our culinary is.

The type of Indian food found in the majority of Indian restaurants is based on a very successful menu formula, true original version of these restaurants were run by Punjabis in India where they served a mixture of Punjabi cuisine such as tandoori and mughal dishes such as korma and biryani, as the popularity grew the menu was established then replicated in new restaurants (hence most Indian restaurants have a very similar menu), although there is a vast amount of dishes on these menus they represent a tiny section of Indian cuisine.

Café Indiya opened its doors around 14 years ago, we wanted to bring more to this menu not by adding more dishes but using different combinations of spices from different areas such as Goa, Rajestan, Bengal and Kashmir bringing originality to every dish. To start of this was a very expensive process not the fact that we stock a huge amount of herbs and spice but we needed to work with 3/4 chefs each from different backgrounds with different knowledge and experience. Today we would whole-heartedly like to say this has been a very successful process.

Café Indiya has become a very popular restaurant, thanks to all our customers who have shared in this experience.

Enjoy your evening; please do not hesitate to make any suggestions all our staff are at hand.

Please let our staff know if you have any food preferences or allergies

SIDE DISHES

Chana Massala Chickpeas cooked in masala sauce	£3.05
Sag Allo spinach & potatoes	£3.50
Mushroom Bhaji Mushroom	£3.05
Tarka Dall Lentils tempered with garlic	£3.20
Brangol Bhaji Aubergine	£3.55
Bombay Allo Potatoes cooked with spice and herbs	£3.05

RICE & BREADS

Pilau Rice Flavoured Basmati rice	£2.70
Boiled Rice	£2.50
Lemon Flavoured Rice Refreshing rice in mustard seeds curry leaves and lemon peels	£2.95
Yakhni Pilau Basmati rice cooked in homemade stock and peppercorns	£3.10
Naan Bread Crisp and fluffy bread made from leavened flour, baked in tandoori	£2.40
Peshwari Naan Bread With coconuts and almonds	£2.75
Garlic Naan Bread	£2.65
Paratha Layered whole-wheat bread	£2.65
Sag roti Whole-wheat bread stuffed with spinach	£2.60

TRADITIONAL DISHES

A selection of best loved dishes in the UK

Chicken Tikka Massala £8.95

Barbecued chicken cooked in thick rich mild sauce with cream & almonds

Tandoori King Prawn Massala £16.95

As above with king prawns

Jalfrezi

Stir fried with onions tomato & green peppers in a homemade chilli sauce

Chicken/Lamb £7.95

Beef £12.50

King Prawn £16.25

Madras or Vindaloo

Cooked in a fairly hot & spicy sauce (*Vindaloo is very hot!*)

Chicken/Lamb £7.15

King Prawn £15.95

Korma

A delicate spiced mild dish cooked in coconut cream & almonds

Chicken/Lamb £7.15

King Prawn £15.95

Garlic Balti

Combining Tibetan influence with Kashmir style spices (*Medium hot but strong spices*)

Chicken/Lamb £7.95

Beef £12.50

King Prawn £16.95

Pathia

A hot, sweet & sour dish prepared with onions & tomatoes with ground herbs

Chicken/Lamb £7.55

Prawns £7.95

Beef £12.50

King Prawn £16.95

CONDIMENTS

Poppadoms Plain or Spicy £0.75

Raitha Cooling yoghurt dressed with cucumber £1.35

Chutney Tray £1.80

Mint sauce, mango chutney and onion salad

STARTERS

Assorted Tikka & Kebab £7.25

Mixture of chicken, duck & lamb with sheek kebab

Onion Bhaji £4.30

Shredded onions mixed with fresh ground spices bound with gram flour and deep fried

Machli Bora - Spicy Fish Cake £5.95

Made from flakes of fish, fresh ground spices & potato (*May contain small fish bones*)

Chingri Safrani £7.95

King prawns cooked with mint & yoghurt with sweet chilli, served on butter puree bread

Crab Malabari £5.95

White crab meat cooked with onions, coconut & spices, a mild dish with a sweet & sour taste

Vegetable Samosa £4.50

Fresh vegetables, wrapped in pastry & deep fried until golden brown

Jhall Chingri £5.95

Tiger prawns grilled in hot spices served with thai sweet chilli

Lamb Dosa £5.50

Spiced meat and fenugreek wrapped on butter puree bread

Tamarind Chicken £5.50

A dry & lightly spiced sliced chicken dish with a sweet & sour taste, lovingly marinated in a tikka style coating, green peppers & onion, served with our chef's own special tamarind sauce

Panir Chilli £6.50

Traditional Indian cheese cooked with sliced red peppers. Accompanied with sliced onions and sweet chilli sauce

POULTRY, LAMB, BEEF

Chicken Silsyla **£8.95**

Chicken breasts marinated in yoghurt & butter with very little spices, grilled in tandoori oven & dressed with honey. Served with creamy coconut sauce

Manali Butter Chicken **£10.95**

Diced chicken tikka delicately spiced with fresh tomatoes, cinnamon and cardamon. Medium to Hot. *(contain nuts)*

Rezalla Chicken **£8.95**

Tandoori chicken diced off the bone cooked with onions, green chilli & peppers in a masala sauce *(slightly hot)*

Saffron Chicken Biryani **£10.95**

Diced chicken tikka cooked with mushrooms, pineapples & saffron threads, baked with basmati rice & served with spiced lentil sauce

Gosht Roganjosh **£12.95**

Traditional hot curry of lamb leg and shanks cut off the bone in a unique blend of asafoetida, fennel, saffron & peppercorn *(please note this meal is cooked & flavoured as indian country style cooking)*

Hari Mirchi Bhuna **£11.50**

Tender pieces of lamb cooked with spinach, fresh chillies & coriander *(one of India's most popular dishes)*

Hash Jal-fry **£11.50**

Strips of duck breast cooked with ginger & fresh chilli stir fried with tomatoes & green pepper

Beef Shatkora **£12.50**

Succulent beef cooked with wild orange, green chillies, onion & green peppers, in a slightly hot sauce *(served sizzling on a cast iron pan)*

Moghul-style Lamb Biryani **£12.50**

Lamb shoulder off the bone cooked with ginger, mint leaves & garam massala baked with yakhni pilau rice. Served with spiced lentil sauce

TANDOORI DISHES

*This selection of dishes are chargrilled
dry dishes served with continental salads*

Shaslic **£9.50**

Diced chicken & mushrooms barbecued with succulent tomatoes & green peppers

Tandoori King Prawns **£15.95**

Succulent king prawns delicately seasoned with herbs & spices then barbecued in the tandoori oven

Tandoori Mixed Grill **£14.95**

Mixed tandoori combination served with naan bread

Tandoori Chicken **£8.95**

Chicken on the bone (2 pieces), slightly spiced cooked in the tandoori clay oven

SEAFOOD

West Bengal Tilapia **£14.25**

Fresh water tilapia fish lightly seasoned then pan-fried with tumeric and ground chillies finished with a delicately spiced thin sauce with diced onions, and tomatoes. Garnished with whole green chillies and fresh corriander. A true West Bengal special. *(fairly hot)*

Seabass Taba **£14.25**

Barbecued fillet of seabass, served with stirfried onion, tomato, green pepper and a hot, fresh chilli sauce created especially for Café Indiya by our chef, served sizzling on a cast iron pan *(hot)*

Macher Jhol **£11.25**

Salmon seasoned with mustard seeds, cumin & garlic. pan fried, finished with a thick sauce made from tomatoes and curry leaves *(this dish is a true example of indian fish curries)*

Prawn Pilau Biryani **£15.50**

Whole king prawns cooked with spinach & fresh chilli, baked in basmati rice, served with spiced lentil sauce *(slightly hot)*

House Special Curry **£16.95**

King prawns & aubergine cooked with mint, yoghurt & cherry tomatoes in a thick sauce *(sweet & slightly hot)*

Macher Jalfrezi **£11.25**

Salmon stir fried with onions tomato & green peppers in a homemade chilli sauce

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VEGETARIAN

Sobzi Porial Balti **£6.95**

Stir fried vegetables cooked with pineapples in a medium balti style sauce

Sobzi Biryani **£7.95**

Mushrooms, chickpeas & okra baked with basmati rice served with a spicy lentil sauce

Sobzi Malaya with Pannir **£6.95**

Vegetables cooked in a mild sauce with pistachios, dried fruits & pannir *(Indian Cheese)*

(Other vegetable dishes are available on request, please ask a member of staff).