

RICE

Pilau Rice Flavoured Basmati rice	£2.40
Boiled Rice	£2.25
Lemon Flavoured Rice Refreshing rice in mustard seeds curry leaves and lemon peels	£2.60
Mushroom Rice	£2.60
Yakhni Pilau Basmati rice cooked in homemade stock and peppercorns	£2.45

BREADS

Naan Bread Crisp and fluffy bread made from leavened flour, baked in tandoori	£2.05
Keema Naan Bread With mince meet	£2.40
Peshwari Naan Bread With coconuts and almonds	£2.40
Garlic Naan Bread	£2.40
Paratha Layered whole-wheat bread	£2.65
Sag roti Whole-wheat bread stuffed with spinach	£2.40

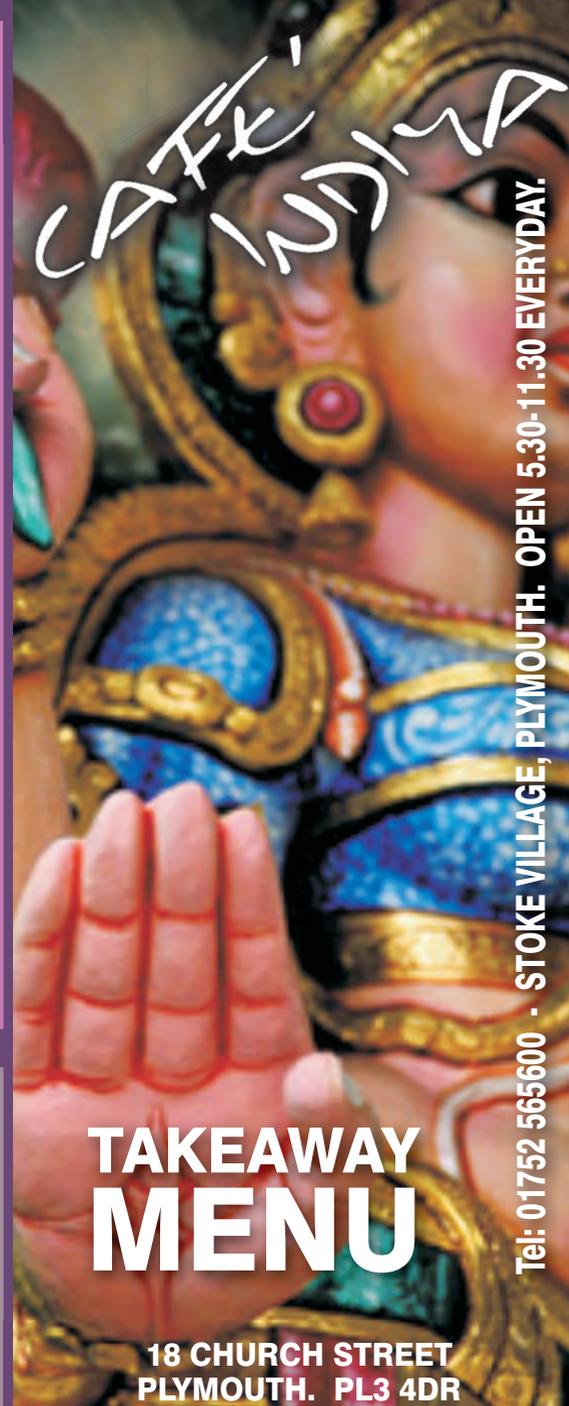
SIDE DISHES

Chana Massala Chickpeas cooked in massala sauce	£2.90
Sag Aloo spinach & potatoes	£2.90
Mushroom or Bendi Bhaji Mushroom or okra	£2.90
Tarka Dall Lentils tempered with garlic	£2.90
Brangol Bhaji Aubergine	£2.90
Bombay Aloo Potatoes cooked with spice and herbs	£2.90
Cheesy Broccoli Fresh broccoli cooked with grated cheese, melted with a medium spice.	£2.90
Squash Bhaji Butternut squash cooked with onions with minimum spices, but distinctive.	£2.90

CONDIMENT'S

Poppadoms Plain or Spicy	£0.60
Raitha Cooling yoghurt dressed with cucumber	£1.25
Sautéed Chilli fresh chilli tempered with vinegar	£1.55

Dishes may contain wheat, gluten, nuts etc.
Please ask for advice from staff if you have any allergies



Tel: 01752 565600
www.cafeindiya.co.uk

STARTERS

Assorted Tikka & Kebab Mixture of chicken, duck & lamb with sheek kebab	£4.45
Onion Bhaji Shredded onions mixed with fresh ground spices bound with gram flour and deep fried	£3.10
Machli Bora - Spicy Fish Cake Made from flakes of fish, fresh ground spices & potato (<i>May contain small fish bones</i>)	£3.95
Chingri Safrani King prawns cooked with mint & yoghurt with sweet chilli, served on butter puree bread	£4.50
Crab Malabari White crab meat cooked with onions, coconut & spices, a mild dish with a sweet & sour taste	£4.30
Vegetable Samosa Fresh vegetables, wrapped in pastry & deep fried until golden brown	£3.40
Jhall Chingri Tiger prawns grilled in hot spices served with thai sweet chilli	£4.50
Lamb or Chicken Dosa Spiced meat and fenugreek wrapped on butter puree bread	£3.70
Tamarind Chicken 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	£3.95
Murgee Badami Diced chicken breast marinated & grilled with mild spices, cooked in a mild creamy sauce which contains almond nut extract (<i>contains nuts</i>)	£3.95

TRADITIONAL DISHES

A selection of best loved dishes in the UK

Chicken Tikka Massala £6.60

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

Tandoori King Prawn Massala £9.40

As above with king prawns

Jalfrezi

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

Chicken/Lamb £6.60

Beef £7.05

King Prawn £9.50

Horin Jalfrezi (Venison) £12.95

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

Madras or Vindaloo

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

Chicken/Lamb £5.45

King Prawn £8.05

Korma

A delicate spiced mild dish cooked in coconut cream & almonds

Chicken/Lamb £5.60

King Prawn £8.30

Garlic Balti

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

Chicken/Lamb £6.20

Beef £7.05

King Prawn £8.50

Pathia

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

Chicken/Lamb £5.60

Prawns £5.95

King Prawn £8.50

POULTRY, LAMB, BEEF & VENISON DISHES

Chicken Silsyla £7.60

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

Mohali Chicken £7.60

Chicken breast marinated & grilled with mild spices, cooked in a mild creamy sauce which contains almond nut extract *(contains nuts)*

Rezalla Chicken £6.60

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

Saffron Chicken Biryani £7.85

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

Gosht Roganjosh £7.45

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 £6.85

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

Hash Jal-fry £7.85

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

Beef Shatkora £7.15

Succulent beef cooked with wild orange, green chillies, onion & green peppers, in a slightly hot sauce.

Moghul-style Lamb Biryani £8.45

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

Chittagorian Beef Biryani £8.45

Succulent beef pieces cooked with ginger, sweetcorn, green pepper and cooked with steamed rice. Served with spiced lentil sauce

Horin Taba (Venison) £12.95

Succulent venison cooked with stir fried onions, tomato & peppers in a slightly hot sauce

Beef Khodu £7.20

Succulent beef pieces cooked with butternut squash in medium spices

SEAFOOD

Seabass Taba £10.50

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 *(hot)*

Macher Jhol £7.65

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 £9.45

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

House Special Curry £10.50

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

Macher Jalfrezi £7.65

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

TANDOORI DISHES

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

Shaslic £6.85

Diced chicken & mushrooms barbecued with succulent tomatoes & green peppers

Tandoori King Prawns £9.25

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

Tandoori Mixed Grill £9.45

Mixed tandoori combination served with naan bread

Tandoori Chicken £6.95

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

VEGETARIAN

Sobzi Porial Balti £5.50

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

Sobzi Biryani £6.85

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

Sobzi Malaya with Pannir £5.55

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.