

THE GOURMET

RESTAURANT AND TAKEAWAY



Saag

Fairly dry cooked with spinach

Chicken Saag
Lamb Saag
Prawn Saag
Vegetable Saag

Madras

Fairly hot

Chicken Madras
Lamb Madras
Prawn Madras
Vegetable Madras

Vindaloo

Very hot

Chicken Vindaloo
Lamb Vindaloo
Prawn Vindaloo
Vegetable Vindaloo

Kashmir

Very mild dish cooked with cream and banana

Chicken Kashmir
Lamb Kashmir
Prawn Kashmir
vegetable Kashmir

Balti

A rich dishes cooked with special balti herbs and spices. Medium or hot

Chicken Balti
Lamb Balti
Prawn Balti
vegetable Balti

Rice

Plain Boiled Rice
Pilau Rice
Special Fried Rice
Keema Rice
Mushroom Rice
Egg Rice
Vegetable Rice

Naan Breads

Plain Naan
Keema Naan
Garlic Naan
Peswari Naan
Staffed Naan
Cheese Naan
Chips

Special Promotional Menu

£14.95 Per Person

Sunday To Thursday

Choice Of the followings:

*Starter

*Main

*Rice or Naan or Chips

FOOD MENU

Starter

Chicken or Lamb Tikka

Marinated chicken or lamb tikka pieces barbecued in the tandoori .

1/4 Tandoori Chicken

Chicken leg or breast on the bone. Barbecued in the tandoori .

Onion Bhaji

Balls of spiced onion, deep fried.

Samosa (Meat or Vegetable)

Stuffed triangular pastry, deep fried.

Chicken Pakora

Diced chicken dipped in spicy butter.

Sheek Kebab

Marinated minced lamb, barbecued in the tandoori.

Reshmi Kebab

Marinated minced lamb, burger shaped, shallow fried wrapped in an omlet.

Prawn Puree

Bhuna prawn served in a thin fried pastry

Chicken Chaat Puree

Barbecued chicken in a sweet and sour sauce, served on a thin pastry

Aloo Chaat Puree

Dhai Chana

Prawn Cocktail

Main Dishes

Korai (Chicken or Lamb)

A mediyd dish with diced onion, capsicum and tomatoes.

Lacknovi (Chicken or Lamb)

A saucy bhuna infused with garlic, Lemon juice and mixed spice.

Jeera (Chicken or Lamb)

Cooked With whole cumins seeds, a very strong and rich flavoured dish.

Jalfiazi (Chicken or Lamb)

Fairly hot cooked with fresh chillies sliced onion and capsicum.

Methi (Chicken or Lamb)

A medium dish cooked with fenugreek, a speical herb leaf and a variety of spice.

Makhani (Chicken or Lamb)

Cooked with butter, mint and fresh cream.

Murg Massalla

Diced pieces of chicken cooked with lamb mince, a fried boiled egg and herbs.

Chicken Tikka Massalla

Lamb Tikka Massallah

Prawn Massallah

Vegetable Massallah

Tandori

Dry Barbecued in Tandoori

Chicken Tikka

Lamb Tikka

Chicken Shaslik

Lamb Shaslik

½ Tandoori Chicken

(on the bone)

Korma

Mild with almonds, coconut and fresh cream

Chicken Korma

Lamb Korma

Prawn Korma

Vegetable Korma

Curry

Cooked in a medium sauce

Chicken Curry

Lamb Curry

Prawn Curry

Vegetable Curry

Bhuna

Fairly dry medium spiced with onion and herbs

Chicken Bhuna

Lamb Bhuna

Prawn Bhuna

vegetable Bhuna

Rogon

Medium, topped with cooked tomatoes

Chicken Rogon

Lamb Rogon

Prawn Rogon

vegetable Rogon

Dupiaza

Faiely dry dish cooked with square cuts of large onion

Chicken Dupiaza

Lamb Dupiaza

Prawn Dupiaza

vegetable Dupiaza

Pathia

A strong flavored hot, sweet and sour

Chicken Pathia

Lamb Pathia

Prawn Pathia

vegetable Pathia

Dansak

Slightly hot, sweet and sour cooked with lentils

Chicken Dansak

Lamb Dansak

Prawn Dansak

vegetable Dansak