

## STARTERS

<b>TANDOORI MIX</b> A combination of chicken tikka, lamb tikka and sheek kebab.	<b>£4.50</b>
<b>CHICKEN TIKKA</b> Succulent boneless chicken marinated with yoghurt and various spices.	<b>£3.50</b>
<b>SHEEK KEBAB</b> Spiced Lamb minced, moulded onto skewers and tandoored.	<b>£3.50</b>
<b>JALI KEBAB</b> Spicy lamb minced deep fried with egg, breadcrumbs, chillies and green herbs.	<b>£4.25</b>
<b>BOTI KEBAB</b> Tender Lamb marinated in fresh ginger and tandoori spices.	<b>£3.50</b>
<b>CHICKEN CHATT</b> Marinated chicken with chatt masala and other spices.	<b>£3.95</b>
<b>ONION BHAJI (V)</b> Crisp onion moulded into sphere mesh then deep fried with gram flour until golden brown.	<b>£3.50</b>
<b>VEGETABLE PAKORAS (V)</b> Crispy assorted vegetable fritters, deep fried and served with tamarind and chilli sauce.	<b>£3.50</b>
<b>VEGETABLE SAMOSA (V)</b> Spiced vegetable flavoured with garam massala, and cumin wrapped in a crispy fried pastry.	<b>£3.50</b>
<b>JHINGA TIL TINKA</b> Ajwain flavoured king prawns, coated with sesame seeds and spiced with mace and cardamom.	<b>£6.50</b>
<b>JHINGA PUREE</b> King Prawn cooked in tamarind juice and other spices, served with puree.	<b>£6.95</b>
<b>PRAWN PUREE</b> Prawns cooked in tamarind juice and other spices, served with puree.	<b>£3.95</b>
<b>SALMON MACHLI</b> Marinated with chef's special marinade flavoured with spices and shallow fried.	<b>£6.50</b>
<b>CHICKEN PAKORAS</b> Chicken fritters deep fried and served with tamarind and chilli sauce.	<b>£3.95</b>
<b>MURGH TANDOORI SALAD</b> Piccatas of chicken, assorted bell peppers, tomatoes and onions, tossed in balsamic vinegar, royal cumin and dredged with black pepper.	<b>£4.25</b>
<b>GOAN CRAB SALAD</b> Crab meat mixed with light spices.	<b>£4.50</b>
<b>ALOO CHUTNEY CHATT (V)</b> Diced Potato mixed with yoghurt & tangy chutney massala.	<b>£3.95</b>

## TANDOORI MAIN COURSE

<b>JHINGA SHASHLIK</b> King prawns in a refreshing marinade of yoghurt, grilled with tomato, onion and capsicum in the clay oven.	<b>£13.95</b>
<b>TANDOORI MURGHI</b> Chicken on the bone marinated with yoghurt, ginger, garlic and other spices, cooked in tandoor.	<b>£8.50</b>
<b>CHICKEN OR LAMB TIKKA SHASHLIK</b> Succulent pieces of chicken or lamb tikka marinated with yoghurt and special spices barbecued with onion, capsicum and tomatoes.	<b>£9.75</b>
<b>TANDOORI MIX GRILL</b> Gathering of tandoori chicken, chicken tikka, lamb and sheek kebab.	<b>£10.95</b>
<b>PANIR KUMBI SHASHLIK (V)</b> Cubes of cottage cheese marinated with yoghurt & pickling spices with mushrooms, peppers and onions.	<b>£8.75</b>

## SPECIAL SEAFOOD DISHES

<b>CHATGA JHINGA (medium)</b> King prawns marinated in a mixture of spices curried in a medium hot sauce with onions, red peppers & tomatoes.	<b>£13.50</b>
<b>RAJ JHINGA (medium)</b> Bengal River king prawns cooked with onions, mint, garlic and special selection of herbs and spices.	<b>£13.95</b>
<b>JHOL JHINGA (hot)</b> Traditional Bengal spicy king prawn curry.	<b>£13.50</b>
<b>JHINGA SAG (medium)</b> King prawns cooked in medium spices with fresh spinach, ginger and garlic.	<b>£13.50</b>
<b>JHINGA PESHAWARI (mild)</b> King prawns marinated in yoghurt & mild spices finished with cream, onion & pepper.	<b>£13.50</b>
<b>HARI MIRCHI JHINGA (hot)</b> King prawns cooked with fresh green chillies and garlic sauce	<b>£13.50</b>
<b>SIMLA RED JHINGA (hot)</b> King prawns with garlic, red chilli, herbs & poppy paste in a spicy sauce.	<b>£13.50</b>
<b>JHINGA PAPAS (mild)</b> King prawns cooked with fresh mint, coconut, cream & coriander.	<b>£13.95</b>

## INDIA LOUNGE CHEF SPECIALITIES

<b>PATHILA RAJ (medium)</b> Tender strips of chicken prepared with a very special selection of herbs & spices including coriander, fresh mint, garlic, yoghurt and butter in a rich and tangy sauce. This really is an exotic dish.	<b>£9.50</b>
<b>SOUTH INDIAN MUSTARD RED CHILLI CHICKEN (hot)</b> Barbecued pieces of chicken cooked with fresh garlic, mustard, chilli sauce and served with crispy red chillies.	<b>£9.50</b>
<b>BENGAL MURGI PATHILA (medium)</b> Thin slices of boneless chicken breast cooked with pineapple, tomatoes, ginger, green chilli, red pepper and fresh coriander.	<b>£9.50</b>
<b>CHICKEN TIKKA MASALA (mild)</b> Grilled chicken simmered in satin smooth tomato gravy with fresh cream.	<b>£8.50</b>
<b>CHICKEN TIKKA NAWABI (mild)</b> Chicken tikka cooked in yoghurt, coconut & cream with fresh green herbs & spices.	<b>£8.75</b>
<b>CHICKEN BANJARA (medium)</b> Chicken breasts with green pepper, mushrooms, onion, tomato and chefs own spices.	<b>£8.50</b>
<b>TANDOORI MIRCHI CHICKEN (hot)</b> Marinated chicken in a garlic & ginger sauce, garnished with coriander.	<b>£8.75</b>
<b>HARA CHICKEN (medium)</b> Chicken cooked with green chilli, spinach, mint and traditional Matharashtra spices.	<b>£8.75</b>
<b>CHICKEN METHI (medium)</b> Juicy morsels of chicken with onion, tomato, fenugreek leaves and chefs own blend of spices.	<b>£8.50</b>
<b>MURGI BAHAR (medium)</b> Chicken and minced lamb blended with fresh green herbs & spices, cooked in medium spiced sauce.	<b>£8.75</b>
<b>KOCHU MURGI (medium)</b> Bengal style green chicken curry.	<b>£8.50</b>
<b>AMRITSARI CHILLI CHICKEN (hot)</b> Fried chicken pieces cooked with garlic, ginger and fresh green chillies.	<b>£9.50</b>
<b>BENGAL GOSHT (hot)</b> Lamb, garlic & chillies with tomatoes, herbs & spices.	<b>£8.75</b>
<b>LAMB HYDERABADI (medium)</b> Cubes of lamb with onion, tomato, peppers and chef special spices.	<b>£8.75</b>
<b>LAMB KALIA (medium)</b> Lamb curry with mushrooms and potatoes	<b>£8.50</b>
<b>LAMB PASANDA (mild)</b> Lamb braised in a tomato paste, cashew nut and saffron flavoured yoghurt sauce.	<b>£8.50</b>
<b>PUDINA LAMB (hot)</b> Tender pieces of lamb in ginger, garlic & mint in red chilli sauce.	<b>£9.50</b>
<b>PUNJAB PALAK GOSHT (medium)</b> Tender lamb cubes with green herbs & spinach, green chillies, cooked in spicy sauce.	<b>£8.75</b>
<b>NORTH INDIAN GARLIC LAMB (hot)</b> Tender lamb cubes cooked with fresh garlic and green chilli sauce.	<b>£9.50</b>
<b>GOAN LAMB CURRY (hot)</b> Lamb cooked with red chillies and coconut sauce	<b>£8.75</b>

## VEGETARIAN DISHES

<b>NAVRATAN SABJI (mild)</b> Fresh mixed vegetables cooked with pineapple, yoghurt & butter in a creamy mild sauce.	<b>£8.25</b>
<b>PALAK KUMBI (medium)</b> Fresh spinach and mushrooms cooked with onions, green pepper & garlic in a medium spicy sauce.	<b>£8.25</b>
<b>GOAN SABJI (hot)</b> Fresh mixed vegetables cooked with red chillies and coconut cream.	<b>£8.50</b>
<b>BAINGAN RASON MIRCH (hot)</b> Spicy aubergine cooked in fresh green chilli and garlic sauce.	<b>£8.75</b>
<b>NAGRAT SABJI (hot)</b> Fresh mixed vegetables cooked with garlic, ginger & mustard in a red chilli sauce.	<b>£8.25</b>
<b>KHATA MITA SABJI (medium)</b> Fresh mixed vegetables cooked in a sweet and sour sauce.	<b>£8.50</b>
<b>MALAI PANIR SABJI (mild)</b> Indian cheese & fresh vegetables cooked with green herbs, spices & yoghurt in a mild creamy sauce.	<b>£8.95</b>
<b>SABJI TIKKA MASALA (mild)</b> Fresh mixed vegetables cooked in yoghurt & coconut in a special mild sauce.	<b>£8.25</b>

## CURRY DISHES

<b>JALFRAZI (LAMB OR CHICKEN) (Fairly Hot)</b>	<b>£8.50</b>
Cooked with onion, green pepper, fresh green chillies, herbs and spices in a thick spicy sauce.	
<b>JALFRAZI KING PRAWN (Fairly Hot)</b>	<b>£12.95</b>
King prawn cooked with onion, green pepper, fresh chillies, herbs & spices in a thick spicy sauce.	
<b>KORMA (LAMB OR CHICKEN) (mild)</b>	<b>£7.50</b>
A very mild dish cooked with coconut, sultanas and fresh cream.	
<b>KING PRAWN KORMA (very mild)</b>	<b>£12.50</b>
King size prawns cooked with coconut, sultanas and fresh cream.	
<b>BHUNA (LAMB OR CHICKEN)</b>	<b>£7.50</b>
Cooked with tomatoes, green pepper and a variety of herbs and spices in a thick sauce.	
<b>CHICKEN TIKKA BHUNA</b>	<b>£8.50</b>
Diced barbecued chicken cooked with tomatoes, green pepper and a variety of herbs and spices in a thick sauce.	
<b>BHUNA CHINGRY</b>	<b>£7.50</b>
Prawns cooked with tomatoes, green pepper and a variety of herbs and spices in a thick sauce.	
<b>ROGAN JOSH (LAMB) / MURUG (CHICKEN)</b>	<b>£8.25</b>
Cooked with tomatoes & cashew nuts with a blend of green herbs & spices in a flavour-some sauce.	
<b>DHANSAK (LAMB OR CHICKEN) (Fairly Hot)</b>	<b>£7.50</b>
Cooked with lentils in a hot, sweet and sour Persian style recipe.	
<b>PATHIA (LAMB OR CHICKEN TIKKA) (Fairly Hot)</b>	<b>£8.50</b>
Barbecued pieces of chicken or lamb cooked in a sweet and sour Persian style recipe.	

## BIRIYANI

Basmati rice cooked with green herbs in a special blend of spices and served with a vegetable curry

<b>CHICKEN BIRIYANI</b>	<b>£9.95</b>
<b>LAMB BIRIYANI</b>	<b>£9.95</b>
<b>JHINGA BIRIYANI (King Prawn)</b>	<b>£14.95</b>
<b>SABJI BIRIYANI (Mixed vegetables)</b>	<b>£ 9.25</b>

## VEGETABLE SIDE DISHES

**BHAJEE** is a term used to describe a dish which is cooked dry or semi-dry. According to gastronomy a good main dish accompanied by a good side dish can both enhance the flavour of your main dish and your appetite.

**The Dishes Below Are Moderately Spiced Unless Indicated**

<b>SABJI BHAJEE</b> Dry mixed vegetable.	<b>£3.75</b>
<b>SAG BHAJEE</b> Spinach cooked with garlic.	<b>£3.75</b>
<b>SAG ALOO</b> Spinach and potatoes.	<b>£3.75</b>
<b>MUMBAI ALOO</b> Slightly hot and spicy potatoes.	<b>£3.75</b>
<b>ALOO GOBI</b> Potato and cauliflower.	<b>£3.75</b>
<b>BEGUN BHAJEE</b> Gently spiced aubergine.	<b>£3.75</b>
<b>MUSHROOM BHAJEE</b> Dry spiced mushrooms.	<b>£3.75</b>
<b>DALL ROSHUN / TARKA DALL</b> Lentils sizzled with garlic.	<b>£3.75</b>
<b>BINDY BHAJEE</b> Gently spiced Okra / Ladies finger.	<b>£3.75</b>
<b>CHANNA MOSSALA</b> Gently spiced chickpeas.	<b>£3.75</b>
<b>SAG PONIR</b> Spinach with home made cottage cheese and coconut.	<b>£4.50</b>

## SUNDRIES

<b>BOILED RICE</b>	<b>£2.50</b>
<b>PILAU RICE</b>	<b>£2.95</b>
<b>MUSHROOM RICE</b>	<b>£3.95</b>
<b>VEGETABLE RICE</b> Pilau rice fried with mixed vegetables.	<b>£3.95</b>
<b>KEEMA RICE</b> Pilau rice fried with minced lamb	<b>£4.50</b>
<b>EGG FRIED RICE</b> Pilau rice fried with egg & onion.	<b>£3.95</b>
<b>CHICKEN FRIED RICE</b> Pilau rice fried with chicken.	<b>£4.50</b>
<b>GARLIC &amp; ONION FRIED RICE</b> Pilau rice fried with garlic & onion.	<b>£3.95</b>
<b>PLAIN NAN</b>	<b>£2.50</b>
<b>KEEMA NAN</b> Spiced minced lamb.	<b>£2.95</b>
<b>GARLIC NAN</b>	<b>£2.95</b>
<b>KULTCHA NAN</b> Vegetable or onion.	<b>£2.95</b>
<b>PESHWARI NAN</b> With nuts and sultanas.	<b>£2.95</b>
<b>PLAIN PORATHA</b> Crispy leaven bread.	<b>£2.50</b>
<b>CHAPATI</b> thin leaven bread.	<b>£1.50</b>
<b>PUREE</b> Thin fired leaven bread.	<b>£1.50</b>
<b>PLAIN PAPADAM</b>	<b>60p</b>
<b>CHUTNEY &amp; PICKLES</b>	<b>per person 60p</b>
<b>RAITHA</b> Yoghurt with tomato, onion and cucumber.	<b>£1.50</b>

The management reserve the right to refuse customers. Minimum charge per person £10

# india lounge

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## MENU

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