## SIDE DISH

82. SAAG PANEER Spinach cooked with cheese	£6.95
83. VEGETABLE BADAMI Assortment of veg. cooked with spice	£5.55
84. MATAR PANEER	£6.95
Home made cubed cheese and green peas in spiced gravy	
85. MIXED VEG. CURRY Special blend of ingredients, lightly spiced.	
86. MIXED DRY VEGETABLE	£5.55
Various vegetables fried and cooked with hint of garlic	
87. BINDI BHAJEE Okra or lady's fingers, spicly tossed	£5.55
88. BRINJAL BHAJEE Aubergines cooked in spicy butter	£5.55
89. SAAG BHAJEE Lightly spiced spinach	£5.55
90. SAAG ALOO Blend of spinach and potato	£5.55
91. ALOO GOBI Variation of potato and cauliflower	£5.55
92. DALL SAMBI Cooked with lentils and vegetables	£5.55
93. CHANA MASALA Chickpeas tossed & cooked in aromatic spices.	£5.55
94. MUSHROOM BHAJEE	£5.55
95. CAULIFLOWER BHAJEE	£5.55
96. BOMBAY ALOO Soft potato with hint of flavoursome spices.	£5.55
97. DALL Lentils cooked with fresh herbs and spices	£5.55
98. DALL TARKA Spicy lentils fried in garlic	£5.55
99. MIXED GREEN SALAD	
100. SAG & MUSHROOM	
101. CHANA SAAG	£5.55

New rice dishes made from Prithi's special recipe. Enriched with wholesome spice, dressings and fresh herbs sets the balance of flavours right.

102. COCONUT RICE A fragrant rice cooked with coconut	£4.25
103. LEMON RICE	
104. KASHMIR PILAU Basmati rice with tropical dried fruits	£4.25
105 CARLIC RICE Freehly excleding with garlie and mix of excitander	£4.25



Distinct and flavoursome savouries to compliment the palate 110 DEAIN DODADEM

119. PLAIN POPADUM	. £U.OU
120. MASALA POPADUM	.£0.80
121. PURI Crispy fried bread	.£2.25
122. CHAPPATI Flat Indian bread made on a tawa	.£2.25
123. TANDOORI ROTI Leavened Indian bread cooked in clay oven	.£2.95
124. PLAIN PARATA Buttered bread baked on a tawa	.£2.95
125. STUFFED PARATA Stuffed buttered bread with spiced vegetables	.£3.15
126. CHIPS	.£3.20
127. RAITA Thick yoghurt dip with cucumber or onion	.£1.60
128. CHUTNEY AND PICKLES (Each pot)	
A wide selection of spicy chutneys and tangy pickles to compliment your n	neal

	00000	
$\mathbf{z}$	A variety of eastern rice dishes fortified with rich spices and unique ing	redients.
$\overline{\Box}$	106. VEGETABLE PILAU	£4.25
ш	107. MUSHROOM PILAU	£4.25
	108. EGG PILAU	£4.25
	109. SPECIAL FRIED RICE egg and peas	£4.25
	110. PILAU RICE	£3.55
	111. PLAIN RICE	£3.30
	****	
7	A selection of Indian leavened bread consisting of authentic flavours a	nd spices.
RICE NAANS	112. PLAIN NAAN Leavened Indian bread cooked in clay ove	n £3.15
≥	113. KE EMA NAAN Spiced minced meat in leavened bread	£3.55
5	114. PESHWARI NAAN Coconut	£3.55
	Spiced naan stuffed with coconut and sultanas	
	44E CARLICALANIA AND A CONTRACTOR	CO FF

115. GARLIC NAAN Herbed naan stuffed with fresh garlic ....£3.55 116. CHILLI NAAN Tasty spiced naan with aromatic herbs & fresh chillies .. £3.55

117. PANEER NAAN Mild spiced stuffed with fresh herbs & paneer cheese ... £3.95

118. CHEESE CHILLI NAAN Tasty spiced with aromatic herbs, fresh chillies & cheese .. £3.95















Allergy Awarness: Our foods are made with vegetable oil containing genetically modified soya. Some of our dishes may contains gluten, crustraceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide. If you have any food allergy, please ask us before placing an order.

# FREE HOME DELIVERY

FOR ORDERS OVER £15.00

# \*BANQUET NIGHT EVERY WEDNESDAY\*

Five Course Meal only £14.95 (Cash Only)

10% Discount on Collection FOR ORDERS OVER £10.00

#### **OPENING HOURS**

SUNDAY

12.00noon to 2.30pm & 6.00pm to 11.00pm

MONDAY to THURSDAY

6.00pm -11.00pm

FRIDAY to SATURDAY

6.00pm-11.30pm

285 Ewell Road, Surbiton, Surrey KT6 7AB

t: 020 8399 0030

t: 020 8399 3904

#### www.prithicuisine.co.uk

Please note: All information in this material are for identification and reference only. Prices are subject to change without prior notice and do not form part of an offer or contract. May 2019 Management reserves the right to refuse service without giving any reason.

# prithi® CONTEMPORARY BANGLADESHI AND INDIAN CUISINE

### 10% DISCOUNT ON COLLECTION

FOR ORDERS OVER £10.00 takeaway menu

t: 020 8399 0030

t: 020 8399 3904



Depth 101. CHICKEN CRAMP Fleet chicken deep fried golden cramp				
The celebrated triangular meat or vegetable filled patties The celebrated triangular meat or vegetable filled patties The celebrated triangular meat or vegetable filled patties  90. KING PRAWN TATOO MAGIC. The name of this starter come when the owner of the Tatto magic shop requested our chef for something different, he created this whole shelled king prawn with garlic and special spices accompanied by medium sauce  95. CHICKEN OR VEGETABLE CHAAT. \$4.95 96. GARLIC MUSHROOM Lightly spiced mushrooms with a hint of garlic. \$4.25 97. TANDOORI CHICKEN.  98. CHICKEN TIKKA OR LAMB TIKKA. \$4.55 99. SHEEKH KEBAB Minced lamb. \$4.455 10. PRAWN PATIA AND PURI. \$5.55 11. KING PRAWN PATIA AND PURI. \$5.55 12. KING PRAWN PATIA AND PURI. \$5.55 13. TANDOORI PLATTERS (for two persons). \$1.095 An assortment of Tandoori Chicken, Chicken Tikka and Sheekh Kebab with salad.  14. SALMON TIKKA. \$6.25 15. LAMB CHOP. \$6.95 16. PRITHI KATTA CHICKEN Fresh slice chicken cooked with light spice. \$5.25 17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato. \$5.25 18. BENGAL FISH FRIED Bengol tlaplatish served with housespecial sauce & saled. \$6.25 19. BRIAN CHICKEN LOLLIPOP. \$5.95 20. GREEN GARLIC KING PRAWN FRIED. \$7.25 made with garlic, coriander, green pepper sauce.  *****  21. GOST KATA MASALA. \$10.95 22. CHICKEN KATA MASALA. \$10.95 A combination of chicken or meat marinated with exotic herbs and spices, creating the most succellent experience cooked in a day oven to perfection with currin seeds, and barbecued with first and vegetables.  24. SPECIAL SIZZLER SAGNI. \$10.95 A combination of chicken or meat marinated with exotic herbs and spices, creating the most succellent experience cooked in a day oven to perfection with currin seeds, and barbecued with first and vegetables.  25. PECIAL SIZZLER SAGNI. \$10.95 A dish made for red meat bovers, marinated slices of lamb cooked in traditional clay oven with charcoal, lavished with minit and served with sliced capsicum.  26. VEGETABLE THALI. \$10.95 Selection of Aloo goid, dall t	$\triangleright$	01. CHI	CKEN CRAMP Fleet chicken deep fried golden cramp	£4.95
The celebrated triangular meat or vegetable filled patties  Of. KING PRAWN TATOO MAGIC	뭐	02. ONI0	ON BHAJEE (2 in a portion) Deep fried onion-flat, lightly spice	£4.25
The name of this starter come when the womer of the Tatto magic shop requested our chef for something different, he created this whole shelled king prawn with garlic and special spices accompanied by medium sauce  05. CHICKEN OR VEGETABLE CHAAT  06. GARLIC MUSHROOM Lightly spiced mushrooms with a hint of garlic £4.25  07. TANDOORI CHICKEN  08. CHICKEN TIKKA OR LAMB TIKKA  09. SHEEKH KEBAB Minced lamb £4.55  10. PRAWN PATIA AND PURI  £5.55  11. KING PRAWN PATIA AND PURI  £5.55  12. KING PRAWN BUTTERFLY  13. TANDOORI PLATTERS (for two persons) £10.95  An assortment of Tandoori Chicken, Chicken Tikka and Sheekh Kebab with salad.  14. SALMON TIKKA  14. SALMON TIKKA  15. LAMB CHOP  16. PRITHI KATTA CHICKEN Fresh slice chicken cooked with light spice £5.25  17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato £5.25  18. BENGAL FISH FRIED Bengol tilapitish served with housespecial sauce & salad £6.25  19. BRIAN CHICKEN LOLLIPOP  Cooked with house specials, garlic, coriander, tomato sauce and black pepper  20. GREEN GARLIC KING PRAWN FRIED £7.25  made with garlic, coriander, green pepper sauce  *****  21. GOST KATA MASALA  £10.95  22. CHICKEN RATA MASALA  £10.95  23. CHICKEN CRIAM BORLING PRAWN FRIED  A combination of chicken or meat marinated with exotic herbs and spices with dried fruit lavished in masala sauce with lingering taste  24. SPECIAL SIZZLER SAGNI  A combination of chicken or meat marinated with exotic herbs and spices, creating the most succulent experience cooked in a day oven to perfection with cumin seeds, and barbecued with firth and vegetables.  25. SPECIAL SIZZLER JULIET  £10.95  26. PRITHI TIKKA MASSALA  £10.95  Selection of Aloo gobi, dall tarka, Onion bhajee, Matar paneer, mixed raita, naan and Basmati rice.  27. NON-VEGETABLE THALI  £16.95  Selection of Findoori chicken, Sheekh kebab, Rogan josh or Lamb bhuna with mixed raita, naan and Basmati rice.  28. PRITHI TIKKA MASSALA  Our chef (Brian) has created his own masala sauce. The recipe is a secret onl	m	03. MEA	T OR VEGETABLE SAMOSA (2 in portion)	£4.25
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special spices accompanied by medium sauce  05. CHICKEN OR VEGETABLE CHAAT  66. GARLIC MUSHROOM Lightly spiced mushrooms with a hint of garlic  £4.25  07. TANDOORI CHICKEN  68. CHICKEN TIKKA OR LAMB TIKKA  64.55  19. SHEEKH KEBAB Minced lamb  62.55  10. PRAWN PATIA AND PURI  66.95  11. KING PRAWN PATIA AND PURI  12. KING PRAWN PATIA AND PURI  13. TANDOORI PLATTERS (for two persons)  An assortment of Tandoori Chicken, Chicken Tikka and Sheekh Kebab with salad  14. SALMON TIKKA  15. LAMB CHOP  16. PRITHI KATTA CHICKEN Fresh slice chicken cooked with light spice  17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato  18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad  19. BRIAN CHICKEN LOLLIPOP  10. GREEN GARLIC KING PRAWN FRIED  10. GREEN GARLIC KING PRAWN FRIED  11. GOST KATA MASALA  12. CHICKEN KATA MASALA  13. CHICKEN KATA MASALA  14. SALMON TIKKA  15. LAGB CHOP  16. SPITHI KATTA CHICKEN Fresh slice chicken cooked with light spice  18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad  18. E0.25  19. BRIAN CHICKEN LOLLIPOP  10. E5.95  11. CHICKEN KATA MASALA  11. GOST KATA MASALA  12. CHICKEN KATA MASALA  13. CHICKEN KATA MASALA  14. SALMON TIKKA  15. LAGB CHOP  16. SPITHI KATTA CHICKEN FREAWN FRIED  17. SPITHI KATTA CHICKEN FREAWN FRIED  18. SPITHI KATTA CHICKEN FREAWN FRIED  18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad  18. E0.25  19. BRIAN CHICKEN LOLLIPOP  18. SPITHI FRIED SAGNI  18. SPITHI SAGNI  18. SAG	SS	The na	ame of this starter come when the owner of the Tatto magic shop requested	our
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08. CHICKEN TIKKA OR LAMB TIKKA				
09. SHEEKH KEBAB Minced lamb				
10. PRAWN PATIA AND PURI  11. KING PRAWN PATIA AND PURI  12. KING PRAWN BUTTERFLY  13. TANDOORI PLATTERS (for two persons)  14. SALMON TIKKA  15. LAMB CHOP  16. PRITHI KATTA CHICKEN Fresh slice chicken cooked with light spice  17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato  18. SENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad  18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad  19. BRIAN CHICKEN LOLLIPOP  10. Cooked with house specials, garlic, coriander, tomato sauce and black pepper  20. GREEN GARLIC KING PRAWN FRIED  11. GOST KATA MASALA  12. CHICKEN KATA MASALA  13. CHICKEN OR LAMB TIKKA ORANGINA  14. SPECIAL SIZZLER SAGNI  15. A combination of chicken or meat marinated with exotic herbs and spices with dried futil usished in masala sauce with lingering taste  24. SPECIAL SIZZLER SAGNI  25. SPECIAL SIZZLER JULIET  26. VEGETABLE THALI  27. NON-VEGETABLE THALI  28. PRITHI TIKKA MASSALA  29. BRIAN ZAFRANI CHICKEN  29. BRIAN ZAFRANI CHICKEN  20. VEGETABLE THALI  20. CHICKEN OR LAMB SALA  21. GOST KATA MASALA  21. GOST KATA MASALA  22. CHICKEN OR LAMB TIKKA ORANGINA  24. SPECIAL SIZZLER SAGNI  25. SPECIAL SIZZLER SAGNI  26. VEGETABLE THALI  27. Selection of Aloo gobi, dall tarka, Onion bhajee, Matar paneer, mixed raita, naan & Basmati rice.  28. PRITHI TIKKA MASSALA  29. BRIAN ZAFRANI CHICKEN  29. BRIAN ZAFRANI CHICKEN  20. Our chef (Brian) has created his own masala sauce. The recipe is a secret only known to him. Chicken likka cooked with special and le spices and fruit. Medium mild.  29. BRIAN ZAFRANI CHICKEN  20. Our chef (Brian) has created his own masala sauce. The recipe is a secret only known to him.  30. CHICKEN OR LAMB JALFREZI  21. GOST KATA MAS ALA  21. GOST KATA MASSALA  22. CHICKEN OR LAMB JALFREZI  23. CHICKEN OR LAMB JALFREZI  24. SPECIAL SIZZLER SAGNI  25. SPECIAL SIZZLER SAGNI  26. VEGETABLE THALI  27. NON-VEGETABLE THALI  28. PRITHI TIKKA MASSALA  29. BRIAN ZAFRANI CHICKEN  29. BRIAN ZAFRANI CHICKEN  20. Our chef				
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13. TANDOORI PLATTERS (for two persons) £10.95 An assortment of Tandoori Chicken, Chicken Tikka and Sheekh Kebab with salad.  14. SALMON TIKKA £6.25 15. LAMB CHOP £6.95 16. PRITHI KATTA CHICKEN Fresh slice chicken cooked with light spice £5.25 17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato £5.25 18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad £6.25 19. BRIAN CHICKEN LOLLIPOP £5.95 Cooked with house specials, garlic, coriander, tomato sauce and black pepper 20. GREEN GARLIC KING PRAWN FRIED £7.25 made with garlic, coriander, green pepper sauce  ***** 21. GOST KATA MASALA £10.95 Diced deboned meat from leg of spring lamb / chicken braised golden brown in sliced onions, diced ginger, garlic and grinded garam masala prepared in a thick brown sauce. 23. CHICKEN OR LAMB TIKKA ORANGINA £10.95 Cooked in a sweet tangy sauce, an exquisite combination, marinated in herbs and spices with dried fruit lavished in masala sauce with lingering taste  24. SPECIAL SIZZLER SAGNI £10.95 A combination of chicken or meat marinated with exotic herbs and spices, creating the most succulent experience cooked in a clay oven to perfection with cumin seeds, and barbecued with fruit and vegetables.  25. SPECIAL SIZZLER JULIET £10.95 A dish made for red meat lovers, marinated slices of lamb cooked in traditional clay oven with charcoal, lavished with mint and served with sliced capsicum.  26. VEGETABLE THALL £15.95 Selection of Aloo gobi, dall tarka, Orion bhajee, Matar paneer, mixed raita, naan & Basamati rice.  27. NON-VEGETABLE THALL £16.95 Selection of Tandoori chicken, Sheekh kebab, Rogan josh or Lamb bhuna with mixed raita, naan and Basmati rice.  28. PRITHI TIKKA MASSALA £10.95 Our chef (Brian) has created his own masala sauce. The recipe is a secret only known to him. Chicken tikka cooked with special mild spices and fruit. Medium mild.  29. BRIAN ZAFRANI CHICKEN £10.95 Our chef (Brian) has created his own special sauce the recipe is secret only known to him 30. CHICKEN OR LAM		12. KINO	G PRAWN BUTTERFLY	£5.25
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15. LAMB CHOP				
15. LAMB CHOP		14. SALI	MON TIKKA	£6.25
17. CHICKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato				
18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad £6.25  19. BRIAN CHICKEN LOLLIPOP £5.95 Cooked with house specials, garlic, coriander, tomato sauce and black pepper  20. GREEN GARLIC KING PRAWN FRIED £7.25 made with garlic, coriander, green pepper sauce  *****  21. GOST KATA MASALA £10.95 Diced deboned meat from leg of spring lamb / chicken braised golden brown in sliced onlons, diced ginger, garlic and grinded garam masala prepared in a thick brown sauce.  23. CHICKEN OR LAMB TIKKA ORANGINA £10.95 Cooked in a sweet tangy sauce, an exquisite combination, marinated in herbs and spices with dried fruit lavished in masala sauce with lingering taste  24. SPECIAL SIZZLER SAGNI £10.95 A combination of chicken or meat marinated with exotic herbs and spices, creating the most succulent experience cooked in a clay oven to perfection with cumin seeds, and barbecued with fruit and vegetables.  25. SPECIAL SIZZLER JULIET £10.95 A dish made for red meat lovers, marinated slices of lamb cooked in traditional clay oven with charcoal, lavished with mint and served with sliced capsicum.  26. VEGETABLE THALI £15.95 Selection of Aloo gobi, dall tarka, Onion bhajee, Matar paneer, mixed raita, naan & Basmati rice.  27. NON-VEGETABLE THALI £16.95 Selection of Tandoori chicken, Sheekh kebab, Rogan josh or Lamb bhuna with mixed raita, naan and Basmati rice.  28. PRITHI TIKKA MASSALA £10.95 Our chef (Brian) has created his own masala sauce. The recipe is a secret only known to him. Chicken tikka cooked with special mild spices and fruit. Medium mild.  29. BRIAN ZAFRANI CHICKEN £10.95 Our chef (Brian) has created his own special sauce the recipe is secret only known to him.  30. CHICKEN OR LAMB JALFREZI £10.95		16. PRI1	THI KATTA CHICKEN Fresh slice chicken cooked with light spice.	£5.25
18. BENGAL FISH FRIED Bengol tilapiafish served with housespecial sauce & salad £6.25  19. BRIAN CHICKEN LOLLIPOP £5.95 Cooked with house specials, garlic, coriander, tomato sauce and black pepper  20. GREEN GARLIC KING PRAWN FRIED £7.25 made with garlic, coriander, green pepper sauce  *****  21. GOST KATA MASALA £10.95 Diced deboned meat from leg of spring lamb / chicken braised golden brown in sliced onlons, diced ginger, garlic and grinded garam masala prepared in a thick brown sauce.  23. CHICKEN OR LAMB TIKKA ORANGINA £10.95 Cooked in a sweet tangy sauce, an exquisite combination, marinated in herbs and spices with dried fruit lavished in masala sauce with lingering taste  24. SPECIAL SIZZLER SAGNI £10.95 A combination of chicken or meat marinated with exotic herbs and spices, creating the most succulent experience cooked in a clay oven to perfection with cumin seeds, and barbecued with fruit and vegetables.  25. SPECIAL SIZZLER JULIET £10.95 A dish made for red meat lovers, marinated slices of lamb cooked in traditional clay oven with charcoal, lavished with mint and served with sliced capsicum.  26. VEGETABLE THALI £15.95 Selection of Aloo gobi, dall tarka, Onion bhajee, Matar paneer, mixed raita, naan & Basmati rice.  27. NON-VEGETABLE THALI £16.95 Selection of Tandoori chicken, Sheekh kebab, Rogan josh or Lamb bhuna with mixed raita, naan and Basmati rice.  28. PRITHI TIKKA MASSALA £10.95 Our chef (Brian) has created his own masala sauce. The recipe is a secret only known to him. Chicken tikka cooked with special mild spices and fruit. Medium mild.  29. BRIAN ZAFRANI CHICKEN £10.95 Our chef (Brian) has created his own special sauce the recipe is secret only known to him.  30. CHICKEN OR LAMB JALFREZI £10.95		17. CHI	CKEN PAKORANI Slice grill chicken with onion, greenpepper, tomato	£5.25
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Selection of Tandoori chicken, Sheekh kebab, Rogan josh or Lamb bhuna with mixed raita, naan and Basmati rice.  * * * * *  28. PRITHI TIKKA MASSALA				
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Cooked with mealum flavour Unicken or Lamb Jalfrezi Fairly not with fresh green chilli	Š	30. CHI	CKEN OR LAMB JALFREZI	£10.95
		Cooke	ed with medium flavour Unicken or Lamb Jalfrezi Hairly hot with fresh green	CHIIII

	. CHICKEN OR LAMB TIKKA MASALA Cooked in special spiced masala sauc . LAMB PASSANDA pieces of lamb cooked in special creamy sauce	
	PESHWARI CHICKEN OR LAMB Green pepper & tomato. Medium spicy	
	. MURGH BUTTER Chicken Tikka cooked with butter, creamy sauce	
	LAMB OR CHICKEN KORAI Cooked with herbs and spices, onion green pepper served on iron saucepar	
	. CHICKEN OR LAMB REZALA Fairly hot with fresh green chilli	
	. TANDOORI KING PRAWN MASALA King Prawn cooked in special masala sauce .	
	. NILGIRI CHICKEN	
	Tender pieces of chicken yield to secret coriander and mint marination to make this succulent delicious and memorable dish.	
39	. KADHALI LAMB	£15.95
	Tender marinated spring lamb chops broiled in tandoor then tossed with peppers,	
40	tomatoes and onions. Served in a medium sauce.  HARYALI CHICKEN	C10 05
40	Dried chicken marinated in a green paste of spinach and coriander, baked in a charcoal	
41	. CHICKEN TIKKA BHUNA	
	Diced chicken marinated in spices cooked with tomatoes and capsicums	210.00
42	. CHICKEN MAKHNI	£10.95
	Diced chicken barbecued, tossed in butter with cultured youghurt, fresh	
	cream and served with exotic sauce.	
43	. GARLIC CHICKEN OR LAMB A spicy dish cooked in garlic	£10.95
	. CHICKEN TIKKA DANSAK	
	. CHICKEN TIKKA GINGER Cooked with fresh ginger, capsicum, onion and tomatoes	
46	. PRITHI TOP TEN CHICKEN	£15.95
17	Chicken tikka and minced lamb, slice egg, cooked with medium spice . MUMBAI LAMB OR CHICKEN	£10.05
47	Cooked with egg, potato, and peel tomato, fairly hot	£10.95
48	. HONEYMOON CHICKEN TIKKA BHUNA	£10.95
10	Slice roast tikka cooked with authentic house special recipe - Medium spice	~ 10.00
49	. BAWARCHI NAGA CHICKEN	£10.95
	Boneless chicken cooked with naga pickle Highly flavour dish - fairly hot	
50	. CHICKEN OR LAMB DOM ALOO	£10.95
	. SALMON TIKKA JALFREZI A fairly hot dish cooked with green chilli	
	. KING PRAWN REZALA Fairly hot with fresh green chilli	
53	. MALA KING PRAWN	£16.95
	King prawn with spices and special herbs. Served with a flavoursome thick sauce.	0400=
54	. ROYAL KING PRAWN KORAI	
55	TANDOORI KORAI CHICKEN	
55	Two pieces of off the bone tandoori chicken cooked in spinach and fried green	£12.95
	pepper, tomato, onion. Medium spicy	
56	. FISH MOSSALA Talapia fish cooked in medium spice	£13.55
57	. FISH MOJADAR Talapia fish cooked with fresh coriander, garlic & onion	£13.55
	* * * *	
SPE <b>BA</b> 58	. BALTI KING PRAWN JALFREZI	£16.95
( ) <del>  -</del>	King Prawn cooked in exotic special sauce with capsicum, onion and green chilli.	
≥ ± 59	. BALTI CHICKEN TIKKA BENGAL	£10.95
Ħ	Fresh green chilli, fresh tomato and green pepper. Fairly hot.	040.05
نة 60	BALTI CHICKEN OR LAMB JHALFREZI	£10.95
	Spring chicken or lamb cooked in fresh green chilli	

	Diced chicken or lamb marinated with herbs and spices. Barbecued and cooked with fresh green chillies. Fairly hot.	
	62. BALTI CHICKEN TIKKA MOJADAR	£10.95
	Boneless chicken cooked in medium spicy fried garlic, green pepper and tomato	
	* * * *	
⊼	63. TANDOORI CHICKEN	£9.95
Z	Two pieces of chicken marinated with delicate herbs and spices, barbecued over flaming charcoal.	
8	64. CHICKEN OR LAMB TIKKA	£9.95
Ò	Succulent pieces of chicken or lamb marinated and seasoned with exotic spices an	
TANDOORI DISHES	cooked over flaming charcoal.	
$\frac{1}{2}$	65. TANDOORI KING PRAWN	£16.95
Ξ̈́	King size prawns marinated and lightly spiced, cooked over charcoal skewers.  66. TANDOORI MIXED GRILL A mixture of all of the above dishes	C14 0E
ES	67. LAMB CHOP Spring lamb	
	68. CHICKEN OR LAMB SHASLICK	
	Tender boneless chicken marinated with touches of aromatic spices and fresh herb	
	cooked over hot flaming charcoal.	
	69. CHICKEN TIKKA MANCHURIAN	£12.95
	Slice of chicken tikka cooked with onion, tomato, green pepper and green chilli.  Recommended for shaslick lovers. Fairly hot.	
	70. TANDOORI SALMON TIKKA	£14.95
	Fresh salmon tikka gently cooked, simmered with spices and herbs.	
	* * * *	
σ	Distinctive and home-cooked flavours oozes with authentic spices and richness	
코	in taste. Cooked Basmati rice seasoned with fresh herbs and dressed with	
$\geq$	slices of tomato and cucumbers. Served with delightful mixed vegetable curry.	
=	72. CHICKEN BIRIANI	
$\frac{9}{2}$	73. CHICKEN TIKKA BIRIANI Succulent pieces of chicken lightly spiced	
BIRIANI DISHES	74. LAMB BIRIANI Cooked with fresh spices	
ES	75. PRAWN BIRIANI Cooked with refreshing prawns cooked with fresh herbs & spice	
	77. VEGETABLE BIRIANI Mixture of fresh vegetables	
	* * * *	20.00
0 <	Various blends and concoctions of fresh vegetables to deliver mouthwatering	dishes.
E K	MAIN DISH	
$\mathbb{Z} \mathbb{H}$	78. VEGETABLE REZALA Cooked with fresh green chillies, fairly hot	£8.95
∑	79. VEGETABLE KHUSHBU	£8.95
VEGETABLE DISHES	Kashmiri spices, garlic, onion, ginger and fresh corriander	
Ш	80. VEGETABLE KORAI	£8.95
	Aromatic spices with garlic, tomato, corriander and green pepper  81. PANEER MOSSALA Cooked with cheese	£10.05
	OIL I AN TELLY IN O COMEM COUNTS WILL DISCOST.	2 10.30
		V

61. BALTI CHICKEN OR LAMB CHILLI MASALA....

...£10.95



MADRAS	VINDALOO	PHAL	KORMA	BHUNA	PHATIA	DANSAK	DOPIAZA	KASHMIRI	METHI	REZALA	ROGAN	JALFREZI	MUSHROOM	SPINACH
					SWEET & SOUR									
£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£10.95	£9.95	£10.95	£9.95	£9.95
£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£10.95	£9.95	£10.95	£9.95	£9.95
£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95		£10.95	•	£10.95	-	£9.95
£13.95	£13.95		£13.95	£13.95	£13.95	£13.95	£13.95	£13.95		£16.95	•		-	£13.95
£8.95	£8.95	£8.95	£8.95		£8.95	£8.95	£8.95	£8.95		£8.95	£8.95	£8.95	·	£8.95
	£9.95 £9.95 £9.95 £13.95	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £13.95 £13.95	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £13.95 £13.95 £13.95	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £13.95 £13.95 £13.95	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £13.95 £13.95 £13.95 £13.95	£9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95       £13.95     £13.95     £13.95     £13.95     £13.95	£9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95       £13.95     £13.95     £13.95     £13.95     £13.95	£9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95       £13.95     £13.95     £13.95     £13.95     £13.95     £13.95	£9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95       £13.95     £13.95     £13.95     £13.95     £13.95     £13.95     £13.95	£9.95     £9.95	£9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £10.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £10.95       £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £9.95     £10.95       £13.95	£9.95 £9.95	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £10.95 £10.95 £10.95 £9.95 £9.95 £9.95 £10.95 £10.95 £10.95 £9.95 £10.	£9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £9.95 £10.95 £9.95 £10.95 £9.95 £9.95 £9.95 £9.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.95 £9.95 £10.9