

Indian memories

Classic Indian Cuisine

*Restaurant
Menu*

STARTERS

MIXED PLATTER	£6.95
Onion Bhaji, Chicken Tikka, Sheek Kebab and vegetable samosa	
MIX KEBAB	£6.95
A combination of Chicken Tikka, Lamb Tikka and Sheek Kebab	
CHICKEN TIKKA	£4.95
Succulent boneless chicken or lamb marinated with yoghurt and Tandoori spices	
LAMB TIKKA	£4.95
Succulent boneless chicken or lamb marinated with yoghurt and Tandoori spices	
SHEEK KEBAB	£4.50
Spiced Minced lamb, moulded onto skewers and Tandooried	
CHICKEN CHAT	£4.95
Marinated chicken with chat masala and other spices	
ONION BHAJI	£4.50
Crisp onion into sphere mesh then deep fried with gram flour until golden brown	
MEAT OR VEGETABLE SAMOSA	£3.95
Spiced meat/vegetable samosa flavoured with gram Masala and cumin wrapped in a crispy fried pastry	
TANDOORI JHINGA PRAWN	£6.95
Marinated King prawns in Yoghurt and Tandoori spices	
JHINGA PUREE	£6.95
King prawn cooked in tamarind juice and other spices, served with puree	
PRAWN PUREE	£5.95
Prawns cooked in tamarind juice and other spices, served with puree	
CHICKEN CHAT PUREE	£6.95
Marinated chunks of chicken stir fried with chat masala and served on a thin bread made from wheat flour	
SALMON TIKKA	£6.95
Salmon marinated with chefs special marinade flavoured with spices	
CHICKEN PAKORA	£5.50
Chicken Tikka deep fried in battered sauce	
GARLIC MUSHROOMS	£4.95
Mushroom cooked with Garlic and fried Onions	
ALOO CHUTNEY CHAT	£4.95
Diced Potato mixed with yoghurt & tangy chutney mossala	

TANDOORI MAIN COURSE

CHICKEN OR LAMB SHASHLIK	£11.95
Succulent pieces of chicken or lamb tikka marinated with yoghurt and special spices barbecued with onion, capsicum and tomato	
1/2 TANDOORI CHICKEN	£10.95
Chicken on the bone marinated in yoghurt, ginger, garlic and spices, cooked in the Tandoor	
JHINGA SHASHLIK	£15.95
King prawns in a refreshing marinade of yoghurt, Barbecued with tomato, onion and capsicum in the clay oven	
TANDOORI MIX GRILL	£11.95
Gathering of tandoori chicken, chicken tikka, lamb & Sheek kebab	
CHICKEN OR LAMB TIKKA	£10.95
Succulent boneless chicken or lamb marinated with yoghurt and tandoori spices	
TANDOORI JHINGA PRAWN	£15.95
Marinated king prawns in yoghurt and Tandoori Spices	

CHEF SPECIALITIES

MOLEE CHICKEN	£11.50
Marinated chicken with coconut, almonds and herbs in a creamy sauce - (Mild)	
GOAN CHICKEN	£11.50
Chicken cooked with chillies and coconut sauce - (Fairly hot)	
GARLIC LAMB	£11.50
Lamb with fresh garlic and green chillies in a thick sauce- - (Fairly hot)	
HIMALAYAN LAMB	£11.50
Lamb cooked in south Indian spices with tomato, onion and mushroom in a thick sauce- (Medium)	
KUMBI CHICKEN	£11.50
Chicken cooked in south Indian spices with tomato, onion and mushroom in a thick sauce- (Medium)	
PORIAL LAMB	£11.50
Lamb cooked in South Indian spices, mustard & Red chillies-(Fairly hot)	
UPAKARI CHICKEN	£11.50
Chicken cooked in South Indian spices in fresh ginger and coconut sauce-(Medium to Spicy)	
TANDOORI GARLIC CHILLI CHICKEN	£11.50
Marinated chicken cooked with fresh garlic, chillies and yoghurt-(Fairly hot)	

SAGOTI CHICKEN OR LAMB **£11.50**

Spiced chicken or lamb with ginger, mustard & spinach-(Medium)

SHURMA ACHARI **£12.95**

1/2 chicken on the bone cut into chunks then cooked with fresh spices including garlic, ginger, doniya & home made achar-(Medium or Hot)

REZELA CHICKEN OR LAMB **£11.50**

Tikka sauce made with fresh Green chillies, coconut and fresh garlic-(Hot and Tangy)

BEGUM BAHAR **£11.50**

Marinated chicken cooked with fresh garlic, South Indian chillies, ginger and coriander. combined with spiced mince meat, mushroom, Aubergine and touch of masala spices-(Medium or hot)

MURGI MOSSALA **£12.95**

1/2 Chicken On the bone marinated and cooked in the clay oven. Then combined with spiced minced meat and touch of mossala spices -(Medium or Hot)

AMRITSARI CHILLI CHICKEN **£11.50**

Fried chicken pieces with garlic, ginger & fresh green chillies-(Fairly Hot)

CHICKEN TIKKA PONIR **£11.50**

Tender pieces of chicken cooked in the clay oven with medium spices, topped with mozzarella cheese-(Medium)

CHICKEN TIKKA JAFRANI **£11.50**

Marinated chicken cooked with almonds, coconut, green herbs and spices, lime and lemon juice-(Mild to Medium)

NOWABI BENGAL **£11.50**

Tender pieces of chicken cooked over charcoal then stir fried with onion, capsicum a touch of yoghurt and added to minced lamb and masala spices- (Medium)

PATHILA RAJ **£11.95**

Tender strips of chicken or lamb with special selection of spices including doniya, fresh mint, garlic. Yoghurt and butter in a rich tangy sauce. A really exotic dish- (Medium to Fairly hot)

SOUTH INDIAN MUSTARD**RED CHILLI CHICKEN** **£11.50**

Barbecued pieces of chicken cooked with fresh garlic, mustard and Crushed chilli sauce.

(Fairly hot)

NOWABI SPECIAL **£11.50**

Barbecued chicken and minced lamb cooked with crushed garlic, coconut and green herbs- (Mild)

SPECIAL SEAFOOD DISHES**JHINGA MOLEE** **£15.95**

Fresh king prawns with Coconut, almonds and green herbs in a creamy sauce-(Mild)

JHINGA MANDARAJ **£15.95**

King prawns in a coconut and green chilli sauce-(fairly hot)

JHINGA ROSUN MIRCHI **£15.95**

King prawns with fresh garlic and green chillies in a thick sauce-(Fairly hot)

GOAN RED JHINGA **£15.95**

King Prawns in a hot spicy sauce made with tamarind, coconut milk and red chillies-(Medium to Fairly hot)

JHINGA MALABAR **£15.95**

King Prawns cooked with fresh mint, garlic, yoghurt and butter in a rich and tangy sauce-(Medium)

SALMON KI SALAN **£15.95**

Salmon cooked with mushrooms in coconut milk and south Indian spices-(Mild)

JHINGA BAHAR **£15.95**

Fresh King prawns stir fried with green chillies, garlic, coriander, mushroom & Aubergine then added minced lamb-(Medium or Hot)

BALTI EXPERIENCE**BALTI CHICKEN OR LAMB TIKKA** **£11.50****BALTI GARLIC CHICKEN OR LAMB TIKKA** **£11.50****BALTI CHICKEN TIKKA AND MUSHROOM** **£11.50****BALTI CHILLI CHICKEN TIKKA MOSSALA** **£11.50****BALTI CHICKEN OR LAMB SAGWALA** **£11.50****BALTI PRAWN** **£12.95****BALTI KING PRAWN** **£15.95****BIRIYANI**

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

CHICKEN OR LAMB BIRIYANI **£12.95****CHICKEN TIKKA BIRIYANI** **£12.95****MIX BIRIYANI** (prawn, chicken and lamb) **£13.95****SHABJI BIRIYANI** (mixed Vegetables) **£10.95****CHEF SPECIAL BIRIYANI** **£13.95**

(Chicken Or Lamb stir fried with egg & chick peas)

PRAWN BIRIYANI (Small Prawns) **£12.95****JHINGA BIRIYANI** (King Prawn) **£15.95**

VEGETARIAN MAIN DISHES

SABJI MOLEE	£9.95
Fresh mixed vegetables marinated in yoghurt and mildly spiced coconut, almonds and green herbs in a creamy sauce-Mild	
SABJI PIAZ MIRCHI	£9.95
Mixed fresh vegetables cooked with onion, green chillies & fresh coriander in a thick sauce- Fairly hot	
CHANA PALAK PONIR	£9.95
Chick peas cooked with spinach & Indian Cheese- Mild & Sweet	
SABJI SAMBER	£9.95
Fresh Mixed vegetables with lentils in a hot & sour sauce - Fairly hot	
ACHAAR SABJI	£9.95
Fresh mixed vegetables cooked with mango & lime pickle in a luscious medium sauce- Medium	
GARLIC BEGUN SABJI	£9.95
Spiced aubergine cooked with mixed vegetable & garlic- Fairly hot	
SABJI JAFRANI	£9.95
A mixture of fresh vegetables stir-fried with lime juice, almonds, coconut and selected herbs and spices—Mild to Medium	
PALAK NUMBI ALOO BALTI	£9.95
Fresh spinach, mushroom and potato with onion, garlic and green peppers in a medium spiced sauce- Fairly hot	

CURRY DISHES

HOT CURRIES

MADRAS Chicken, lamb or prawn	£10.95
VINDALOO Chicken, lamb or prawn	£10.95
JALFRAZI Chicken, lamb or prawn	£10.95
DANSAK Chicken, lamb or prawn	£10.95
CHICKEN TIKKA PATHIA	£10.95
KING PRAWN madras or Vindaloo	£15.95
KING PRAWN DANSAK	£15.95
KING PRAWN JALFRAZI	£15.95

MEDIUM CURRIES

BHUNA Chicken or lamb	£10.95
ROGON Chicken, lamb or prawn	£10.95
PRAWN BHUNA	£10.95
KING PRAWN BHUNA	£15.95

MILD CURRIES

KURMA Chicken, lamb or prawn	£10.95
CHICKEN TIKKA KURMA	£11.50
KASHMIR Chicken or lamb with lychees	£10.95
MOGLAI Chicken or Lamb with Pineapple	£10.95
CHICKEN TIKKA MOSSALA	£11.50
CHICKEN TIKKA PASANDA	£11.50
BUTTER CHICKEN	£11.50
TANDOORI KING PRAWN MOSSALA	£15.95

VEGETARIAN 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 the main dish and your appetite.

The dishes below are moderately spiced unless Indicated

SABJI BHAJI dry mixed vegetables	£5.50
SAG BHAJI spinach cooked with garlic	£5.50
SAG ALOO Spinach cooked with potato	£5.50
BOMBAY ALOO slightly hot & spicy potato	£5.50
ALOO GOBI potato and cauliflower	£5.50
BEGUN BHAJI gently spiced aubergine	£5.50
MUSHROOM BHAJI dry spiced mushroom	£5.50
TARKA DALL lentils sizzled in garlic	£5.50
BINDY BHAJI gently spiced okra (ladies finger)	£5.50
CHANNA MOSSALA gently spiced chick peas	£5.50
SAG PONIR	£6.95
Spinach with home-made cottage cheese and Coconut- (Mild & Sweet)	

SUNDRIES

BOILED RICE Basmati rice	£3.80
PILAU RICE Basmati rice	£3.95
MUSHROOM RICE Basmati rice	£4.95
SPECIAL FRIED RICE Pilau rice fried with egg & peas	£4.95
LEMON RICE Pilau rice fried with fresh pieces of lemon	£4.95
GARLIC RICE Pilau rice fried with fresh Garlic	£4.95
VEGETABLE RICE rice fried with mixed vegetables	£4.95
EGG FRIED RICE rice fried with egg & onion	£4.95
KEEMA RICE rice fried with minced lamb	£5.95
CHICKEN TIKKA RICE rice fried with chicken tikka	£5.95
PLAIN NAN	£3.50
KEEMA NAN Stuffed spiced minced lamb	£3.95
GARLIC NAN	£3.95
KULCHA NAN stuffed vegetable or onion	£3.95
PESHWARI NAN stuffed sweet coconut	£3.95
CHEESE OR CHEESE & GARLIC NAN	£5.50
PLAIN POROTHA crispy leavened bread	£3.95
CHAPATI Thin bread made from wheat flour	£1.95
PUREE Thin fried bread made from wheat flour	£1.95
PAPADOM Plain or spicy	£1.00
CHUTNEY & PICKLES per chutney	£0.50
RAITHA (mix , plain or cucumber)	£1.95
Indian Yoghurt	
CHIPS	£4.50

Because of the nature of our business, some of our products may have come into contact with Allergens. If you or anyone in your party is allergic to any allergy's then you are strongly advised to take the necessary precautions for your safety.

The Management reserve the right to refuse customers.

Please Note Minimum £15 spend per person applies