

VEGETARIAN STARTERS

ASSORTED POPPADUM BASKET WITH CHUTNEYS ^D

PANI PURI ^{GV}

Round hollow puri fried crisp and filled with chickpeas and potatoes.

SPINACH PAPADI CHAAT ^{GD} ^V

Spinach wheat crisps battered in gram flour and potatoes drizzled with yoghurt, vermicelli & tamarind sauce.

HOMEMADE PUNJABI SAMOSA CHAAT ^{GD} ^V

Samosa served with chickpeas, yoghurt, mint sauce & tamarind sauce.

ONION BHAJI ^{VM} ^V

Gram flour batter blended with spices & finely sliced onions

MAKAI & POTATO TIKKI ^{DG} ^V

Lightly spiced sweetcorn encased in a fried potato cake & served on a bed of fragrant chickpeas with chutneys

HARA BARA KEBAB ^{DG} ^V

Blend of spinach, paneer and potatoes spiced in garlic, ginger, chilli & garam masala.

CRISPY CORN ^G ^V

Sweetcorn coated with corn flour and chilli flakes.

OKRA FRIES ^V

Freshly fried okra covered in gram flour batter with carom seeds, chilli flakes & ginger

SOY CHILLI BROCCOLI ^{SGV} ^V

Spiced batter fried broccoli, tossed with garlic, soy & chilli sauce.

CHILLI PANEER ^{DGS} ^V

Cubes of cottage cheeses tossed in chilli, soy & garlic sauce with diced peppers

TANDOORI PANEER SHASHLIK WITH PEPPER ^{DM} ^V

Cottage cheese marinated in yoghurt, ginger, chilli & garam masala with a dash of lemon juice.

TANDOORI SOYA SHASHLIK ^{DGSN} ^V

Soya chunks marinated in yoghurt, ginger, chilli & garam masala with a dash of lemon juice.

ORIENTAL STYLE SOYA ^{DSEN} ^V

Soya cubes tossed in garlic, red onion, green chilli, ginger, soy & lemon juice.

CHILLI MOGO CHIPS ^{GSV} ^V

Cassava chips tossed in soy, garlic & chilli sauce.

LOADED CHILLI CHEESE FRIES ^{DGS} ^V

Crispy chips spiced with herbs, chillies & cheddar cheese.

CHILLI GARLIC MUSHROOMS ^{GS} ^V

Batter fried mushrooms tossed with chilli, garlic and soy

NON-VEGETARIAN STARTERS

CHICKEN TIKKA KANDAHARI ^{DM} ^V

Cubed chicken marinated overnight in spice-infused yoghurt & ground spices.

ACHARI CHICKEN TIKKA ^{DM} ^V

Chicken marinated in pickling spices and cooked in clay oven.

GREEN SPICED TANDOORI CHICKEN TIKKA ^{DM} ^V

Marinated succulent chicken cubes cooked in fresh fennel, basil, coriander, green chilli, baby spinach and garlic.

MALAI CHICKEN TIKKA ^{DM} ^V

Chicken cubes Marinated with hung curd and cheddar cheese and cooked in clay oven.

RESHMI CHICKEN KEBAB ^D ^V / **LAMB SEEKH KEBAB** ^D ^V

Mince chicken / lamb marinated in a blend of the chef's special spices.

DUM LAMB CHOPS ^{DM} ^V

Clove smoked lamb chops marinated in yoghurt, ginger & ground spices cooked in a clay oven.

ORIENTAL STYLE CHICKEN ^{DS} ^V

Fried boneless chicken in a light batter tossed in soy, garlic & chilli sauce.

HONEY GARLIC CHICKEN ^{SG} ^V

Juicy boneless chicken pieces are smothered in a sweet and tangy honey garlic glaze. (Sesame)

CHICKEN 65 ^{MDG} ^V

Chicken coated with spicy masala marination consist of flour, chilli powder, lemon juice and tossed in spicy sauce.

CHICKEN LOLLIPOPS ^{DSLG} ^V

Batter fried crispy chicken lollipops tossed in chef special indo Chinese sauce.

MACCHI FRIED ^F ^V

Pangas fish battered in gram flour, carom seeds, chillies, garlic & ginger.

TANDOORI MACCHI ^{DMAT} ^V

Tender white flaky fish marinated with herbs and Indian spices.

TANDOORI DILL AND HONEY SALMON ^{UMH} ^V

Salmon marinated in fresh dill, honey & yoghurt cooked in a clay oven

PEPPERED KING PRAWNS ^{CUS} ^V

Batter fried king prawns tossed in red onions, mustard seeds, curry leaf & lemon.

TANDOORI JUMBO KING PRAWNS ^{CFMA} ^V

King prawns marinated in yoghurt, lemon, garam masala, saffron & carom seeds cooked in a clay oven.

KALI MIRCH AND SOY SQUIDS ^{CSG} ^V

Marinated squid fried in lemon, soy & black pepper.

£4.50

£6.95

£7.95

£7.95

£7.95

£7.95

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£9.95

£13.95

£13.95

£15.95

£17.45

£10.95

VEGETARIAN MAIN COURSE

DHAMAKA DAL TADKA ^D ^V

Five different types of lentils tempered with garlic & red chillies

DAL AMRISTSARI ^D ^V

Specialty of Punjab, a mixture of lentils tempered with garlic & chillies.

DAL MAKHANI ^D ^V

Creamy black lentils with tomato and fenugreek.

CHOLEY MASALA ^V ^V

Chickpeas in a spice infused tomato sauce with chillies, root ginger, cumin & fresh coriander.

MIX VEGETABLE CURRY ^V ^V

Cumin spiced assorted vegetables cooked in ginger, garlic, onions, chilli & fresh tomatoes.

BOMBAY ALOO ^V ^V

Potatoes in a cumin & onion sauce, garnished with fresh coriander.

ALOO GOBHI ^V ^V

Cauliflower and potatoes cooked with tomatoes & ground spices.

BHINDI MASALA ^V ^V

Stir fried okra in onion & tomato gravy, tempered with five spices.

VEGETABLE KOFTA ^{NDG} ^V

Vegetable dumplings cooked in spiced onions & tomato gravy.

SPINACH AND MUSHROOMS ^D ^V

Cooked with onions, tomatoes and tempered with fresh garlic & chillies.

KUMB MASALA ND ^V

Fresh mushrooms cooked with chopped onion and tomato masala.

SHAHI PANEER ND ^V

Cottage cheese cooked in cashew nuts, onion, tomato gravy and finished with fresh cream and saffron.

SAAG PANEER ^D / **SAAG ALOO** ^V

Cumin scented cottage cheese cubes / potatoes served in a spinach, tomato & spring onion sauce.

SOYA MASALA CURRY ^{DSEN} ^V

Soya chop cooked in onion and tomato gravy flavoured with spices & fresh green chillies.

ALOO BAINGAN ^V ^V

Fresh Aubergine cooked with potatoes, tomatoes and chef special ground spices.

£9.45

£9.45

£9.95

£9.45

£10.45

£9.50

£9.45

£9.45

£9.95

£10.45

£10.45

£11.95

£9.95

£11.95

£10.95

NON-VEGETARIAN MAIN COURSE

DHAMAKA BUTTER CHICKEN ND ^V

Char-grilled chicken cooked in a clay oven, simmered in a tomato sauce scented with fenugreek & finished with fresh cream

CHICKEN KORMA ND ^V

Saffron infused sauce with creamy coconut & cashew nuts

TAWA CHICKEN ND ^V

Chicken tikka sliced and tossed with onion, peppers, garlic, ginger & tomatoes

KADAI CHICKEN ND ^V

Chicken cooked with peppers, green chillies, coriander and tossed with garlic chilli.

THAI GREEN CHICKEN CURRY ^M ^V

Chicken cooked with lime leaves, sweet basil and finished with coconut milk.

METHI CHICKEN ^D ^V / **LAMB** ^D ^V

Boneless Chicken/lamb cooked in fenugreek and finished with Indian herbs.

PUNJABI LAMB KADAI ^V

Lamb curry tempered with cumin seeds, dried red chillies, diced onions & peppers.

LAMB ROGAN JOSH ^V

Spring lamb simmered in onions intensified with black cardamom and cloves.

SAAG LAMB ^D ^V

Lamb cooked in spinach, garlic, ginger & red onions.

LAMB KEEMA MATAR ^V

Lamb mince spiced & cooked with green peas

DHAMAKA SIZZLING LAMB MASALA ^V

Lamb on the bone cooked with bullet chillies and sizzling spices.

LAMB SHANK ^D ^V

Slow cooked lamb shank infused with saffron & star anise.

JALPARI MACCHI CURRY ^{FM} ^V

Catch of the day fish tempered with south Indian spices.

COCONUT KING PRAWN CURRY ^{CM} ^V

King prawns cooked in coconut, mustard seeds, lemon & curry leaf sauce.

CHICKEN TIKKA MASALA ^{DN} ^V

chunks of grilled chicken, simmered briefly in a delicious & super aromatic gravy.

£12.95

£12.95

£13.45

£13.45

£12.95

£12.95/£13.95

£13.95

£13.95

£13.95

£12.95

£14.45

£17.45

£13.95

£15.95

£12.95

CHEF'S SPECIAL TANDOORI KHAZANA.....

	HALF	FULL
DHAMAKA TANDOORI CHICKEN ^{DM} \	£11.45	£17.45
<i>Marinated chicken in garam masala, ginger, garlic, green chilli, yoghurt & lemon juice</i>		
DHAMAKA TANDOORI MIX GRILL STARTER (FOR 2) ^{DM} \		£25.95
<i>Green chicken, achari chicken, lamb seekh kebab, tandoori chicken & lamb chops.</i>		
VEGETARIAN, PLATTER OF ASSORTED STARTERS (FOR 2) ^{SDG} \		£18.45
<i>Samosa, onion bhaji, chilli broccoli, hara bara kebab & potato tikki</i>		

CHEF'S SPECIAL DUM BIRYANIS

Each cooked with its own blend of spices, layered with fragrant basmati rice served with a raita.

VEGETABLE BIRYANI ^{DG} \	£11.95
CHICKEN BIRYANI ^{DG} \	£13.95
LAMB BIRYANI ^{DG} \	£14.95
KING PRAWN BIRYANI ^{CDG} \	£18.95

ACCOMPANIMENTS

STEAMED RICE	£4.00
PULAV RICE	£4.75
LEMON RICE ^{NM}	£6.00
MUSHROOM RICE	£6.00
EGG FRIED RICE ^{ESG}	£6.50

YOGURTS

PLAIN RAITA ^D	£2.50
CUCUMBER AND MINT RAITA ^D	£3.50

SALADS

LACCHA ONION SALAD	£2.50
GREEN SALAD	£4.50
DHAMAKA SALAD \	£5.95

BREADS

BREAD BASKET ^{DG}	£7.50
<i>Garlic naan, Butter naan & Tandoori roti.</i>	
DHAMAKA SPECIAL ROOMALI ROTI ⁶	£4.50
<i>Large waffle thin roti</i>	
LACCHA PARATHA ^{DG}	£3.50
<i>Butter-enriched layered flatbread</i>	
PUDINA PARATHA ^{DG}	£4.25
<i>Fresh mint flavoured flatbread</i>	
PLAIN NAAN ^D	£2.95
BUTTER NAAN ^{DG}	£3.95
GARLIC NAAN ^{DG}	£3.50
CHILLI GARLIC NAAN ^{DG}	£3.50
TANDOORI ROTI ⁶ / BUTTER ROTI ^{DG}	£2.50 / £2.75
PESHAWARI NAAN ^{DGN}	£4.25
<i>Cooked with coconut and a variety of nuts.</i>	
CHEESE NAAN ^{DG}	£3.95
ALOO PYAZ KA KULCHA ^{DG}	£3.95
<i>Flatbread stuffed with potatoes, onions & spices.</i>	
LAMB KEEMA NAAN ^{DG}	£4.50
<i>Stuffed with minced lamb</i>	

FOOD ALLERGIES & INTOLERANCES

Before ordering your food & drinks please speak to a member of our staff and inform them of your specific allergy or dietary requirements if you have any food allergies or intolerances. Please note that some of our dishes may contain or have been in contact with one of the allergies. We have strict controls in place to reduce the risk of any contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

GLOSSARY OF TERMS: V: VEGAN E: EGG D: DAIRY M: MUSTARD
N: NUTS G: GLUTEN F: FISH C: CRUSTACEAN S: SOY

We use a minimal amount of food coloring in some dishes, which may impact activity and attention levels in children.

IF YOU ARE IN ANY DOUBT OR WOULD LIKE MORE SPECIFIC INFORMATION ON THE CONTENT OF A DISH, PLEASE ASK A MEMBER OF STAFF AND THEY WILL BE HAPPY TO ASSIST YOU WITH YOUR QUERIES

Discretionary 10% service charge will be added to the bill. Tel: 01895 913800 email: dhamakacatering@outlook.com



Dhamaka
Explosion of Flavours