

Biryanis All served with salad and Raita or Vegetable sauce

Hyderabadi chicken Dum Biryani... £10.95

Hyderabadi chicken biryani is an aromatic mouth watering and authentic Indian dish with succulent chicken in layers of fluffy rice, fragrant spices & caramelized onions.

Lamb Biryani.....£11.95

The meat is Marinated with spices and yogurt overnight. basmati rice is cooked partially and then layered with the meat and steam cooked (dum), which is created by sealing the pot with wet dough

Subji Biryani... £8.95

Vegetable biryani is an aromatic rice dish made by cooking basmati rice with veggies, herbs & biryani spices.

Mushroom Rice.....£4.95

Rice embellished with Mushrooms, garlic & onion.

Special Curd Rice.....£6.95

Yogurt mixed with a soft rice and cooked with coriander muted seeds dressed with pomegranate.

Pulao Rice.....£3.95

Basmati rice cooked with vegetable & saffron

Plain Basmati Rice.....£3.50

Steamed white rice

Jeera / Gee / Lemon Rice.....£3.95

Choose your flavor with basmati rice

Naan from Clay Oven

Naan.....£2.95

Butter Naan...(D).....£3.25

Naan stuffed with butter

Keema Naan.....£3.95

Stuffed with minced lamb

Peshawari Naan...(N).....£3.95

Filled with desiccated coconut, nuts & raisins

Garlic Naan.....£3.95

Mixed with fresh garlic

Cheese Naan...(D).....£3.95

Naan stuffed with cheese

Tanddori Roti.....£2.50

Whole wheat flour brad from clay oven

Kulcha.....£3.95

Naan stuffed with potato, onion & spices

Lachedar Paratha.....£3.00

Layered whole wheat flour brad



Brindavan also known as Brindaban, is a historical and Hindu holy city in the Mathura district of Uttar Pradesh, India.

It is one of the most sacred places in Vaishnavism.

It is located in the Braj Bhoomi region, and is where, according to Hinduism, Lord Krishna spent most of his childhood days.

The city is about 11 km from Mathura, Krishna's birthplace on the Agra-Delhi National Highway.

The town hosts many temples dedicated to the worship of Radha and Krishna

IF YOU COULD NOT FIND ANY OF YOUR FAVORITE DISH IN MENU, PLEASE ASK MEMBER OF THE STAFF WE WILL TRY TO PREPARE FOR YOU.

THANK YOU

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D=Dairy / N=Nuts / V=Vegetarian



BRINDHAVAN

**RESTAURANT
&
TAKE A WAY**



We Accept All Major Credit/Debit card

Classic Indian Street Bites (V)

PAPADAM & CHUTNEY.....£1.00

Thin crisps made from lentils, plain or spicy including chutney.

ONION BHAJI...(V).....£4.50

Onion fried with gram flower and spices

SAMOSA...)£4.95

Choose meat or vegetable

SAMOSA CHAT...(D))£4.95

Samosa garnished with chickpeas, yoghurt, turmind chutney and sev

CHILL PANEER...(D))£5.95

Paneer toasted with capsicum, ginger, onion, and garlic with delicious sauce

PANEER TIKKA...(D).....£4.95

Paneer marinated in spices cooked in tandoor

PRAWNS PAPER.....£6.75

Jambo prawns stray fry with pepper and spices

SQUID PEPPER FRY.....£6.75

Sauteed squid with black pepper and onion, capsicum very famous in Kerala beaches

SHEEKH KABAB...)£5.95

Minced meat with gram masala, coriander and cooked in tandoor

KING PRAWN WRAP...)£6.75

King prawn fried with special spices and wrap in chapati

Tandoor

PANEER TIKKA...(D).....7.95

Paneer marinated in spices cooked in tandoor

TANDOORI CHICKEN...(D))£7.95

half a tender chicken marinated in yoghurt and spices

CHICKEN TIKKA ...(D))£8.95

pieces of chicken marinated with turmeric, herbs and spices

LAMB CHOP ...(D))£12.95

1:tender lamb chops marinated with medium spices

SEEKH KABAB ...)£10.95

minced meat with ginger, garlic mix masala cooked in tandoor.

TANDOORI KING PRAWN...(D))£13.95

king prawn grilled with spices

MAHARAJAS MIX GRILL...(D)£17.95

a selection of tandoori delicacy

THALI

Brindavan's special Non Veg. Thali...(D)(N))...£16.95

Selection of Non Vegetarian Specialities, Chicken Tikka, Lamb, king prawn, Rogan Josh, Chicken Tikka Masala, Pulao Rice, Mixed Raitha and Naan

Brindavan's Special Veg. Thali...(D)(N))...£15.95

Selection of Vegetarian Specialities, Palties, Dhai Curry, Tarka Dall, Kadu Bhaji, Channa Masala, Pulao Rice, Mixed Raitha and Naan

House Secret Chicken Specials

Chicken Chinthamani...)£11.50

Chicken cooked with traditional village masala seeds and spicy herbs

Lankan chicken Masala...)£11.50

Chicken cooked with garlic, ginger & masala's from Srilanka

Grandma's Chicken Curry...)£11.50

Chef's secret recipe with chicken cooked with garlic, jeera & herbs

Ginger Chicken...)£11.50

Ginger - flavored chicken, this recipe combines a variety of spices

Kerala Chicken Curry...)£11.50

Chicken Tempered with coconut base, mixed with ginger from God's own country south Kerala spices.

Chicken Tikka Masala...(D)(N))£10.95

Britain's favorite dish is hybrid Indian curry recipe born in the UK, grilled chicken pieces cooked with tomatoes with creamy sauce.

Butter Chicken...(D)(N).....£10.95

It's the combo of butter, almonds and yogurt that magically creates such a rich creamy sauce.

Chilli Chicken...)£10.95

Chicken cooked with chillies in chilli sauce.



House Secret Lamb Specials

Ooty Lamb Masala...)£12.95

Lamb cooked with herbs and rare spices from top of the hill.

Goan Lamb Masala...)£12.95

Lamb cooked with coconut, vinegar with several spices.

Chilli Garlic Herbs Lamb...)£13.95

Tender lamb pieces fried with onion, garlic & pepper with soya souse.

Mumbai Lamb Curry...)£12.95

Lamb cooked with herbs and rare roasted spices.

Lamb Rogan Josh...)£12.95

Lamb cooked with fresh tomato, green peppers & house spices.

Rajasthani Laal Maas...)£12.95

Laal Maas is a fiery Rajasthani meat curry.

Lamb cooked in a variety of masalas with a burst in red chillies. This bright red coloured delicious dish garnished with coriander leaves and a good amount of ghee looks extremely appetizing.

House Secret Sea Food Specials

Fish Maharani...)£11.95

Fish cooked with tamarind & mixed Indian rare spices.

Kerala Fish Curry...)£11.95

Special Kerala spices with ginger & mustard seeds

Jumbo Prawn Kadai...)£12.95

Brindhavan's special recipe

Bombay King Prawn Masala...) ...£13.95

King prawn cooked with ginger, garlic with rare pepper seed.

House of Common

(Choose your curry with Chicken or Lamb)

Kadai...)£10.95

Spicy & flavorful dish made with onions, tomatoes ginger, garlic & fresh ground spices known as kadai masala.

Korma...(D)(N).....£10.95

Mild sauce with coconut milk, nuts fresh cream.

Madras...)£10.95

Indian south chennai spices.

Goan Vindaloo...)£10.95

Hot spices hits with vinegar, special from Goan style.

Jalfrezi...)£10.95

Green chillies with hot spices mixed with herbs.

Saag...(D))£10.95

Cooked with fresh red chillies, garlic, ginger, turmeric, cloves & spinach

Are you a Veggie Lover or Vegan?

PLEASE ASK BEFORE ORDER FOR RECOMMENDATIONS

Chilli Paneer.....£7.95

Saag Aloo...(D))£7.50

Spinach cooked with potatoes & mild spices.

Saag Paneer...(D))£8.50

Spinach cooked with Indian cottage cheese & mild spices.

Baingan Bhartha ...(V))£7.95

Oven roasted brinjals cooked with spices & herbs

Tadka Dal...)£7.95

Mixed lentils cooked with spices & herbs

Dal Makhani...(D))£7.95

Traditional Punjabi.....

Kadai Paneer...(D).....£8.50

Cheese cooked with a steal pot with spices to serve traditional taste

Bombay Aloo...(V))£5.95

Potatoes cooked with spices.

Aloo Gobi...(V))£7.95

Potatoes cooked with cauliflower & spices.

Fresh Bhindi...(V))£8.95

Okra cooked with spices.

Mix Veg Tawa...(V))£8.50

Mixed veg cooked with spices & herbs

Tandoori Broccoli...(D))£6.95

Spiced broccoli & grilled with onion.

Paneer Tikka Massala...(D))£8.95

Marinated cheese cooked from clay served in a spiced gravy.

Chana Masala...(V))£7.50

Fried cumin, then onions, ginger & chilli pepper followed by warming spices & stewed tomatoes with chick peas.

Fresh Salad...(V).....£3.95

Fresh cucumber, tomato, onion, carrot

Raitha...(D).....£2.95

Yogurt with cucumber, onion

Chips.....£2.50