

vegetable dishes

	side	main
dry mixed vegetables	4.00	8.00
mushroom bhaji	4.00	8.00
saag bhaji <small>spinach in spices.</small>	4.00	8.00
bombay aloo <small>potatoes in spices.</small>	4.00	8.00
aloo gobi <small>potatoes and cauliflower in spices.</small>	4.00	8.00
vegetable curry	4.00	8.00
bindi bhaji <small>okra in spices.</small>	4.00	8.00
sag aloo <small>spinach and potatoes in spices.</small>	4.00	8.00
tarka dhall <small>lentils with garlic.</small>	4.00	8.00
chana bhaji <small>chick peas in spices.</small>	4.00	8.00
sag paneer <small>spinach and indian cottage cheese.</small>	4.50	8.50
chilli aloo paneer <small>indian cheese & potato with green chilli.</small>	4.50	8.50
raitha	2.50	
house special salad	3.50	

rice

steamed rice	2.50
pilau rice	3.00
fried rice	3.00
garlic fried rice	3.50
egg fried rice	3.50
chana fried rice <small>chick peas</small>	3.50
special fried rice <small>egg, peas and onions</small>	3.50
vegetable rice	3.50
mushroom rice	3.50
lemon coriander rice	3.50
keema rice <small>minced lamb and onions</small>	4.00
chicken tikka rice	4.00

naan bread

plain naan	2.20
garlic naan	2.50
garlic and coriander naan	2.80
garlic and onion naan	2.80
keema naan	2.80
cheese naan	2.80
chilli cheese naan	2.80
peshwari naan <small>crushed sultanas, coconut and almonds (sweet)</small>	2.80
kulcha naan <small>crushed vegetables</small>	2.80
tandoori roti	2.20
paratha <small>(x2)</small>	2.80
chapathi	1.80
chips	2.20



opening hours:
monday - saturday 5:00pm –11:30pm
sunday 5:00pm – 11:00pm
sunday lunch time booking
available for large group party

delivery service available
minimum order £20

any allergy please inform our member of staff prior to ordering

recommended by



highest rated restaurant in the area
(at the time of printing)



0121 420 4499 | 0121 420 3987
www.purnima.co.uk

enjoy delicious food
at home
new meal deal
2 for £25

any 2 choice of starters
any 2 traditional main course
any choice of rice
any choice of naan
please note for fish,duck & king prawn dishes
there will be an additional charge of
£3.00 (starters or main)
*offer is valid for limited period only,
can not be used in conjunction with
any other offer
collection only

622 bearwood road
bearwood
birmingham
b66 4bw
t 0121 420 4499
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www.purnima.co.uk

purnima
indian cuisine

starters

purnima special grill (for 2 person)	chicken tikka, sheek kebab & lamb chops	12.00
vegetarian platter (for 2 person)	aloo tikki, samosa, onion bhaji & paneer tikka	10.00
seafood platter (for 2 person)	salmon tikka, tandoori king prawn & fish pakora	14.00
mushroom bhaji		4.00
onion bhaji		4.00
chilli paneer		5.00
paneer pakora		5.00
paneer tikka		5.00
samosa (veg / meat)		4.00
puree (aloo / chicken / prawn)		4.50
chicken pakora		4.50
chicken tikka & garlic mushroom stir fry		4.50
tandoori lamb chops		5.00
chicken / aloo chaat		4.50
sheek / shami kebab		4.50
chicken tikka		4.50
lamb tikka		4.50
tandoori chicken		5.00
nargis kebab		5.00
mix kebab		5.00
tandoori king prawn		6.00
salmon tikka		5.00
fish tikka (cod)		5.00
bengal tilapia fish		5.00
pan fried seabass		5.50
prawn cocktail		4.00
popadoms		0.70
pickles & chutneys		1.50

tandoori main courses

tandoori mixed grill	12.00
chicken tikka	9.00
tandoori chicken	9.00
lamb tikka	9.00
chicken / lamb / paneer shashlick	9.00
tandoori lamb chops	10.00
salmon tikka	10.00
fish tikka (cod)	10.00
tandoori king prawn	12.00

chef’s recommendation

chicken / lamb achari	10.00
cooked in a homemade brinjal achar, shallots, fresh green chillies and coriander to create a beautiful, rich, slightly spicy dish.	
chicken / lamb roshni	10.00
slow cooked with roasted garlic, shallots and spring onions reduced down to produce a wonderful rich sauce.	
chicken / lamb podina	10.00
a delicate blend of mint, garlic, chilli and coriander cooked in a bhuna style sauce (spicy).	
tamarind chicken	9.00
chicken simmered in tantalising sweet & sour butter sauce, touch of tamarind and a hint of chilli paste.	
murgi mosalla	10.00
strips of tandoori chicken, keema and boiled egg cooked in a fairly dry sauce.	
chicken tikka masala	9.00
cooked with fresh cream, coconut and almond with a hint of tandoori spice.	
butter chicken	9.00
chargrilled chicken cooked with butter, cream, ground almond, tomato paste, producing a velvety, rich flavoursome dish.	
chicken tikka or lamb jalfrezi	9.00
hot and spicy with mixed peppers, onions, green chillies and coriander.	
chicken / lamb kalimirchi	9.00
a dish not for the faint hearted! toasted birds eye chilli, fresh green and ground chilli are used to produce a hot yet flavoursome dish.	
chicken / lamb tikka pasanda	9.00
an aromatic speciality cooked with ground pistachios, cream and a hint of yoghurt.	
purnima special stir fry	14.00
stir fried chicken and king prawn with sliced garlic, peppers, spring onions, tomatoes, coriander and a hint of chilli. served with a fresh green salad.	
tawa	10.00
a stir fried sizzling speciality consisting of minced & shredded lamb with spring onion and a hint of tamarind and chilli.	
bengal tilapia fish	12.00
pan fried fillets of an exotic white fish, smeared with a coriander & mint paste, caramelised onions and turmeric. served with steamed rice and fresh green salad.	

biryani

a classic dish from india and persia which is cooked with basmati rice and saffron, complemented with a vegetable curry.	
purnima special biryani	13.00
chicken tikka, lamb tikka and prawns with an omelette on top.	
chicken / lamb / prawn	10.00
chicken tikka / lamb tikka	11.00
tandoori chicken	11.00
king prawn	14.00
vegetable	10.00

traditional classics

chicken / lamb / prawn	8.00
chicken tikka / lamb tikka	9.00
tandoori chicken	9.00
king prawn	12.00
vegetable	8.00
curry mild to medium spiced dish, served fairly saucy.	
korma very mild dish, suitable for beginners.	
madras hot saucy dish with a hint of lemon.	
vindaloo very hot, fiery dish cooked with chilli.	
dhansak a beautiful array of spices cooked with pineapple, lentils and lemon juice producing a sweet and sour, slightly hot dish.	
pathia a slightly hot and sour dish prepared with tomato puree, onions and black pepper.	
bhuna a fairly thick, dry textured dish cooked with onions and tomato.	
methi cooked with distinctive fenugreek and to create a tasty, fragrant dish.	
rogan josh a medium strength dish cooked with selected spices & herbs, onions and garnished with glazed cherry tomatoes.	
dupiaza medium quantity of cubed onions, peppers and tomatoes, seasoned with spices and herbs.	
sagwala a dry dish cooked with spinach to a medium strength.	
korahi browned chunky onions, peppers and tomatoes in a thick textured dish slightly rich in taste.	
chilli garlic a dry textured hot dish with sliced garlic and green chillies giving an intense flavour & bite.	

balti

a firm favourite cooked with sauteed onions, tomatoes and julienne peppers with freshly ground tempered spices & coriander.	
chicken / lamb / prawn	8.00
chicken tikka / lamb tikka	9.00
tandoori chicken	9.00
king prawn	12.00
vegetable	8.00
chicken saag aloo mushroom balti.....	10.00
mixed jalfrezi balti	10.00
chicken, lamb and prawn cooked together to create a robust flavour.	
purnima special balti	10.00
chicken tikka, lamb tikka and prawn.	
any items from below can be added to your choice of balti or other dishes. each additional item is an extra 50p	
aloo • saag • paneer • bindi • gobi • mushroom • dhall • chana • egg • green chilli • sliced garlic mixed vegetables • extra tomatoes • extra onions • extra coriander • extra peppers • extra hot	