

We Welcome You To Amish

For those reading this for the first time, we are pleased to explain that the word Amish translates into English as superior. We have named our restaurant Amish to reflect this meaning and will strive to maintain superior quality in all aspects of our service to you.

Since they first settled in the 1600s, Europeans have been fascinated by the riches of the Indian subcontinent. It was not only tea and jute, but the vast variety of spices and herbs that tempted them to stay so far from home over the centuries.

Inspired by tradition and innovation, our kitchen becomes like a Spice market every day, using the great range of herbs and spices which are ground and skilfully blended in the preparation of some of the great classic dishes, along with those specially created by our Chefs, which we offer you in our tempting menu.

Banquet

Our chefs will prepare a mixed starter, various main dishes and side dishes, rice, bread and coffee depending on the number of people in your party

(per person) 26.95

Chefs Special

Kurzi lamb (whole leg) this dish is cooked with freshly ground spices and prepared by slow cooking method to bring out its special taste and extra special flavours. Accompanied with rice and bread, 24 hours notice is required

(for 4 persons) 75.00

Gift Vouchers

Why not give an unusual gift to someone special and let them experience a fresh choice of tantalising selections that present a refreshing alternative to those who seek choices beyond the traditional menu.

Ask your waiter about Amish Gift Vouchers



Our chefs will be pleased to make every effort to prepare any dishes of your choice not listed in this menu.

A 10% discretionary service will be added to the bill.

All major credit cards accepted cheques accepted with bankers credit card.

All prices are inclusive of VAT

Starters

Special Seafood Platter (minimum order, for two persons) a combination of paper prawns, mussels, sizzling garlic king prawn and calamari	(per person) 7.95
Mixed Starter (for one person) chicken tikka, lamb tikka, sheek kebab and onion bhajee	7.50
Mussels cooked in a special mild Goan style sauce	7.50
Sizzling Garlic King Prawns king prawns pan fried with fresh garlic and onions	7.95
Tandoori King Prawns king prawns marinated and cooked in a clay oven	6.95
Tamarind Chicken Chaat strips of chicken tikka cooked with tamarind and chaat masala	6.50
Kofta  minced chicken coated with breadcrumbs	5.95
Mirchi Paneer whole chillies stuffed with cheese	5.50
Sheek Kebab minced lamb kebabs with fresh herbs and spices	4.95
Onion Bhajee deep fried onion and lentil balls	4.30
Chicken or Lamb Tikka marinated chicken or lamb cooked in a clay oven	4.95
Lamb or Chicken Pastry  cooked with spinach and wrapped in a chapati bread	6.50
Paper Prawns large prawns wrapped in thin pastry and crispy fried	6.50
Tropical King Prawn Puree king prawns cooked with spices and fresh pineapple, served on a puree bread	7.50
Tropical Prawn Puree prawns cooked with spices and fresh pineapple, served on a puree bread	6.50
Duck Tikka marinated duck breasts cooked in a clay oven	5.95
Lamb Chop Fry  chargrilled chops pan fried with garlic and onions	6.50
Duck Chaat strips of duck tikka cooked with tamarind and chaat masala	7.50
Samosas (Meat or Vegetable) pastry filled with spiced minced lamb or vegetable	4.30
Butterfly King Prawn king prawn lightly spiced, coated with bread crumbs and deep fried	6.25
Salmon Paneer Tikka  cubes of salmon and paneer cooked in the clay oven	6.50
Calamari cooked in a unique lightly spiced mild sauce	5.95

Superior Selection

- Chicken Tikka Massala 9.95
barbecued chicken served in a creamy massala sauce
- Jal Mirchi  10.95
chicken or lamb cooked with probably the hottest naga chillies, extremley hot
- Handi Chicken or Lamb 10.95
cooked with lemon grass, green peppers and spring onions in a small pot.
Served in a medium sauce
- Gosht Kara Massala 10.95
spring lamb cooked in a thick medium sauce with fresh ginger,
green peppers and onions
- Chicken Tikka Rezzala 10.95
barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger
- Mishti Lauw  10.95
chicken or lamb cooked in a traditional recipe with sweet pumpkin,
spiced fairly hot.
- Pistachio Chicken 10.50
chicken cooked in a mild sauce with pistachio nuts
- Lebu Stir Fry  10.95
chicken or lamb stir fried in a karahi with the distinctive flavour of
bangladeshi lime fruits
- Chilli Chicken or Lamb 10.95
stir fried with green chillies, shallots, lemon grass and fenugreek
- Spicey Lamb Chops  10.95
medium spiced with baby potatoes
- Duck Lazeez 12.95
cooked with browned onions and medium spice
- Royal Lamb Massala (Lamb Shanks) 12.95
lamb shanks cooked in a medium sauce with spring onions and coriander
- Lamb Passanda 10.95
cooked in a specially prepared cream and nut sauce
- Chicken or Lamb Saboj 10.95
cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)
- Mango Chicken  10.95
delicate mild sauce with slices of sweet mango
- Chicken or Lamb Suka 10.95
cooked in a medium, sweet and sour sauce with tamarind
and mushroom
- Palong  10.95
marinated chicken tossed in a wok with soya sauce,spiced medium
- Kashmiri Chicken Massala 10.95
barbecued chicken breasts cooked with tropical fruits in our special creamy
massala sauce
- Chicken Makanwalla 10.95
barbecued chicken cooked in a rich creamy sauce with butter and fresh cream

Superior Seafood

Adrak Maas (Monkfish)	13.95
monkfish cooked with fresh herbs and spices in a medium, sweet and sour sauce	
Monkfish Lebu <small>NEW</small>	13.95
monkfish fillets flavoured with bangladeshi lime fruits	
Salmon Lajabab	11.95
cooked in a creamy massala sauce with cashew nuts	
Salmon Peri	11.95
cooked with medium spices in a thick bhuna sauce	
Jhinga Zeera <small>NEW</small>	14.95
king prawns in a special cumin flavoured sauce	
King Prawn Maknee	14.95
barbecued in a clay oven, the cooked in a mild sauce with cashew nuts	
Chilli King Prawns	14.95
stir fried with green chillies, shallot, lemon grass and fenugreek	
King Prawn Handi	14.95
cooked with lemon grass, green peppers and spring onions in a small pot, served in a medium sauce	
Seafood Grill <small>NEW</small>	15.95
king prawn, salmon and monkfish marinated and cooked in a tandoor (dry dish)	
Jhinga Lauw <small>NEW</small>	14.95
king prawns cooked in a thick medium sauce with sweet pumpkin	





Tandoori Dishes

These are dry dished marinated and cooked in a clay oven over charcoal. Shashlik dishes include tomatoes and peppers.

Tandoori Chicken Sizzler (Half) on the bone spring chicken marinated and cooked in a clay oven	8.95
Tandoori King Prawn Sizzler king prawns marinated and cooked in a clay oven	13.95
Shashlik Duck duck breasts marinated and cooked in a clay oven with green peppers, tomatoes and onions	12.95
Shashlik Chicken or Shahlik Lamb chicken breast marinated and cooked in a clay oven with green peppers, tomatoes and onions	10.50
Shashlik King Prawn king prawn marinated and cooked in a clay oven with green peppers, tomatoes and onions	14.95
Vegetable Shashlik vegetable cooked in a clay oven	9.50
Paneer Shashlik cubes of homemade cheese with tomatoes onions and green peppers	9.50
Chicken or Lamb Tikka Sizzler pieces of chicken or lamb marinated and cooked in a clay oven	9.50
Duck Tikka Pieces of duck marinated and cooked in a clay oven	11.95
Tandoori Mixed Grill a combination of tandoori king prawn, lamb tikka, chicken tikka, tandoori chicken and sheek kebab	13.95

Balti Dishes

All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced

Duck Balti	12.95
King Prawn Balti	14.95
Chicken Tikka Balti	10.95
Prawn Balti	10.95
Lamb Balti	10.50
Chicken Balti	10.50
Mixed Vegetable Balti	9.50

Chicken Dishes

All chicken is taken from the breast and is off the bone

Chicken Madras cooked in a fairly hot sauce	8.95
Chicken Vindaloo cooked in a hot sauce	8.95
Chicken Bhuna cooked with browned onions in a medium thick texture sauce	9.50
Chicken Sag cooked with fresh spinach and garlic	9.50
Chicken Kurma cooked in a specially prepared mild sauce	9.50
Garlic Chicken cooked with freshly ground herbs, spices and with garlic	9.50
Chicken Dansak cooked in a fairly hot, sweet and sour lentil sauce	9.50
Chicken Rogan cooked with glazed tomatoes and fresh coriander	9.50
Chicken Jalfrezi cooked with fresh chillies and spring onions in a hot sauce	9.50

Lamb Dishes

Lamb Madras cooked in fairly hot sauce	8.95
Lamb Vindaloo cooked in a hot sauce	8.95
Lamb Bhuna cooked with browned onions in a meduim thick texture sauce	9.50
Lamb Sag cooked with fresh spinach and garlic	9.50
Lamb Kurma cooked in a specially prepared mild sauce	9.50
Aachar Lamb cooked in a pickeld chilli sauce with garlic and corriander	9.50
Lamb Dansak cooked in a fairly hot, sweet and sour lentil sauce	9.50
Lamb Rogan cooked with glazed tomatoes and fresh coriander	9.50
Lamb Jalfrezi cooked with fresh chillies and spring onions in a hot sauce	9.50



Seafood Dishes

King Prawn Madras	11.95
king prawns cooked in a fairly hot sauce	
King Prawn Bhuna	12.95
king prawns cooked in a medium thick texture with browned onions	
King Prawn Sag	12.95
king prawns cooked with spinach and garlic	
King Prawn Dansak	12.95
king prawns cooked in a hot, sweet and sour lentil sauce	
King Prawn Jalfrezi	12.95
king prawns cooked with fresh chillies and spring onions in a hot sauce	
King Prawn Pathia	12.95
king prawns cooked in a fairly hot sweet and sour sauce	
King Prawn Dupiaza	12.95
king prawns cooked with medium spices, browned onions and shallots	
Prawn Madras	9.50
prawn cooked in a fairly hot sauce	
Prawn Bhuna	9.95
prawns cooked in a medium thick texture with browned onions	
Prawn Sag	9.95
prawns cooked with spinach and garlic	
Prawn Dansak	9.95
prawns cooked in a hot, sweet and sour lentil sauce	
Prawn Jalfrezi	9.95
prawns cooked with fresh chillies and spring onions in a hot sauce	
Prawn Pathia	9.95
prawns cooked in a fairly hot sweet and sour sauce	
Prawns Dupiaza	9.95
prawns cooked with medium spices, browned onions and shallots	

Biriany Dishes

These dishes are prepared with rice and accompanied by a vegetable curry on the side

Special Mixed Biriany	13.95
a combination of chicken, lamb and prawn	
Lamb Biriany	11.95
King Prawn Biriany	14.95
Chicken Tikka Biriany	12.95
Chicken Briany	11.95
Vegetable Biriany	10.95



Fresh Vegetable Side Dishes

Mixed Vegetable Curry mixed vegetables cooked in medium sauce	4.30
Niramish mixed vegetables stir fried dry	4.30
Mushroom Bhajee spiced mushrooms and fresh herbs	4.30
Sag Bhajee spinach with onions and a touch of garlic	4.30
Bangon Bhajee spiced aubergines and fresh herbs	4.30
Aloo Gobi potato and cauliflower, medium spiced	4.30
Cauliflower Bhajee spiced cauliflower	4.30
Sag Aloo potato and spinach with a touch of garlic	4.30
Chana Massala spiced chick peas and fresh herbs	4.30
Aloo Jeera (Bombay Aloo) potato cooked with medium spices and cumin seeds	4.30
Bindi Bhajee spiced okra and fresh herbs	4.30
Dall Massala spiced lentil cooked fairly hot	4.30
Tarka Dall lentil and fried garlic	4.30
Courgette Bhajee sliced courgettes and fresh herbs	4.30
Aloo Lauw baby potatoes and sweet pumpkin	4.30
Sag Paneer spinach with home made cheese and fresh cream	4.30





Sundries

Special Fried Rice	3.80
Mushroom Fried Rice	3.80
Coconut Rice	3.80
Lemon rice	3.80
Pilau Rice	2.80
Plain Rice	2.80
Plain Nan	2.75
Keema Nan	2.95
Peshwari Nan	2.95
Chilli Nan	2.95
Paneer Nan	2.60
Garlic Nan	2.95
Plain Paratha	2.75
Stuffed Paratha	2.95
Chapati	1.75
Tandoori Roti	2.75
Popadom (Plain or Spicy)	0.80
Chutney Selection (Per Person)	0.70
Raitha	1.85

White Wines

House Wine - Patriarche Père et fils Glass (175ml) 3.75 12.95
dry French white wine with pleasant fruity bouquet

LOIRE

Muscadet de Sèvre et Maine 13.95
crisp, dry and fresh wine with well-defined fruit

Sancerre, Domain St. Pierre 18.95
good fruit and full of sauvignon flavour

BURGUNDY

Mâcon Lugny, Les Genièvres Louis Latour 15.95
a full fleshed chardonnay from the Maconnais

Chablis, J. Moreau & Fils 18.50
unoaked chardonnay uniquely fresh and crisp

Montagny 1er Cru, La Grande Roche 19.95
a superbly subtle and fragrant wine from Louis Latour

ITALY

Pinot Grigio, La Scala Glass (175ml) 4.50 15.95
a dry, refreshing wine from the Veneto region

CHILE

Viña Gracia Chardonnay 13.95
Fresh and vibrant with lashings of tropical and citrus fruit

AUSTRALIA

Koonunga Hill Chardonnay 16.50
rich and complex with peach flavours and soft oak character

SOUTH AFRICA

Makana Chenin Blanc Reserve 13.95
delicious mouthfilling fruit with a fresh and appetising character

Makana Sauvignon Blanc Reserve 14.50
crisp and clean gooseberry aromas, full and round on the palate

NEW ZEALAND

Kaimira Estate Riesling 17.95
Just off-dry, with grapefruit and floral flavours and mineral complexity

Kaimira Estate Sauvignon Blanc 18.95
Very distinguished quality with pure, grassy fruit

Red Wines

House Wine - Patriarche Père et Fils Glass (175ml) 3.75 12.95
fruity dry French red

FRANCE

Cabernet Sauvignon, Domaine Bergon, Vin de Pays d'Oc 13.50
nice ripe fruit with good structure and very appealing character

St. Emilion - Bordeaux 17.50
a mellow, full-flavoured wine with a smooth finish

Châteauneuf-du-Pape, Pierre Amadiou 26.95
a wine of excellent finesse and character

ITALY

Chianti Classico, I Grotti 16.50
a full-bodied wine with great character from Tuscany

SPAIN

Rioja Crianza, Bodegas Muriel 15.50
a smooth wine with pleasant vanilla oak characteristics

SOUTH AFRICA

Makana Pinotage Reserve 14.95
soft and ripe wines with plum and mulberry flavours

CHILE

Viña Gracia Merlot Glass (175ml) 4.50 15.95
full flavoured and elegant with soft fruit and good structure

Viña Gracia Lenga, Cabernet Sauvignon, Organic 19.50
full-bodied with well balanced mint and red fruit flavours, plus oak

USA

Ironstone Old Vine Zinfandel, Sierra Foothills, California 16.50
robust and meaty red, rich, dark and chunky

AUSTRALIA

Wyndhams Bin 555 Shiraz 16.50
well balanced, distinctive and fruity Australian style

Koonunga Hill Shiraz Cabernet 16.95
fruity and soft with a touch of spicy wood

NEW ZEALAND

Kaimira Estate Pinot Noir 19.50
lively and forward with vibrant plum and spice flavours

ROSE

Pinot Grigio Rosé, Ancora Glass (175ml) 4.75 16.95
fresh and dry, crammed with summer fruit flavours

Sancerre Rosé, Domaine St. Pierre 18.95
bright in tone, fresh and incisive in style, with colour from Pinot Noir

CHAMPAGNE

House Champagne	29.95
Bollinger non vintage	54.95
Laurent perrier Rose	69.95
Dom Perignon	135.00
Vermouth	
Dry Martini	2.80
Cinzano	2.80
Campari	2.80

SPIRITS & WHISKIES

Gin	2.80
Barcardi	2.80
Rum	2.80
Malibu	2.80
Southern Comfort	2.80
other spirits selection available	2.80
Johnnie Walker Black Label	2.95
Malt Whisky	2.95
Jack Daniels	2.95

BEERS AND CIDER

King Cobra 8%	
(750ml bottle)	8.50
Cobra 5%	
(660ml bottle)	4.95
(330ml bottle)	2.95
Kingfisher 4.8%	
(660ml bottle)	4.95
(330ml)	2.95
Strongbow Cider 5.3%	
(330ml bottle)	2.95
Non Alcoholic Cobra	
(330ml bottle)	2.95

MINERALS

Coca Cola	2.10
Lemonade	2.10
Mineral Water Still/Sparkling	
glass	2.10
bottle	4.30
Mango, Orange, Pineapple Juice	2.10
Assorted Mixers	1.50
J2O	2.50

SHERRY AND PORT

Bristol Cream (sweet)	2.80
Amontillado (medium dry)	2.80
Tio pepe (extra dry)	2.80
Special Reserve Port	2.80

Why not give an unusual gift to someone special and let them experience a fresh choice of tantalising selections that present a refreshing alternative to those who seek choices beyond the traditional menu.

Ask your waiter about Amish Gift Vouchers