# KHANDOKER Didsbury. Contemporary Indian Cuisine

MENU

# KHANDOKER Didsbury

**Contemporary Indian Cuisine** 

#### **Starters**

Served with a fresh salad or puri

Pappadum	£0.70
Spiced pappadum	£0.78
Lamb chops	£6.98
Mixed kebab	£5.98
Tandoori chicken (quarter)	£4.98
Chicken tikka	£4.98
Lamb tikka	£5.98
Meat somosa	£4.45
Vegetable somosa	£3.98
Fish somosa	£4.98
Onion bhaji	£3.98
Mixed tandoori	£6.98
Seek kebab	£4.45
Rashmi kebab	£4.45
Shami kebab	£3.98
Prawn bhaji & puri	£4.98
Chicken puri (Chat)	£4.98
Vegetable bhaji & puri	£4.48
Pakora (Chicken   Lamb   Veg   Aloo)	£4.45
Mushroom bhaji & puri	£4.45
Chicken special kebab	£3.9
Chicken aloo tikka	£4.4
King prawn butterfly	£6.9
Chilli Panner tikka	£5.9

# Khandoker Balti Specials

Classical Balti Massalla sauce with the addition of fresh herbs and served in a traditional Balti

Chicken   Lamb   Prawn	
Keema   Vegetable   Mushroom	£11.9
Tikka Balti	£12.9
Mixed Balti	£13.98
Fish	£12.98
King Prawn	£13.9

#### Khandoker Karahi's

A similar dish to Bhuna but served in its own sizzling Khari using fresh herbs and spices

Chicken   Lamb	£11.95
Prawn   Mushroom	£10.95
Chicken Tikka	£12.95
Lamb Tikka	£12.95
Fish	£12.95
King Prawn	£13.95

## **Khandoker Specialities**

Original Khandoker family recipes dating back two centuries

#### Murghi Nomuna Tender chicken tikka pieces delicately

spiced with a touch of fresh green chilli and chopped coriander producing a truly authentic home made dish

#### Murahi Seem Succulent chicken tikka pieces with sliced green beans creating a mouth watering flavour

Esa Palong £13.95 Jumbo king prawns blended with spinach, green chillies and fresh

#### Lamb Palong £12.95

coriander.A firm family favourite

#### Esa Bhaii £11.95 Juicy prawns and fresh mixed

vegetables delicately spiced.Perfect with a nan or paratha

#### Lamb Nomuna £12.95 Prepared in a similar way to

Murgi Nomuna, but using Lamb

#### Aknie Pilau £12.45

Tiny pieces of chicken tikka cooked with basmati pilau rice with fresh spices, served with a special vegetable sauce

#### Kakri Chicken £11.95

Diced chicken marinated in a tandoori sauce for 12 hours. Added brinjal gives it a distinguished flavour. Popular in the Indian sub-continent

#### Esa Ghobi £13.95

Succulent king prawns and cauliflower blended with spices, fresh green chillies garnished with fresh coriander

#### Naga Chicken £11.95 Fiery chicken deshi curry made with naga

chilli pickle. Caution very hot.

#### Gosth Bhaii £12.95

Tender lamb and continental vegetables

#### Khandoker Contemporary

#### Makoni

Cooked in butter, tomatoes and a touch of cream Chicken | Lamb | Vegetable £11.95

#### Chilli Dishes

Cooked with capsicum, onion, chilli sauce, green chilli, garlic & ginger

Chicken | Lamb | Vegetable £11.95 King prawn chilli £13.95

#### Fish Tenga £12.95

Chunks of cod cooked with fresh tomatoes creating a juicy, tangy taste Shatkora

#### Shatkora

Cooked with Shatkora (Bangladeshi lemon), hot spices & herbs creating an authentic traditional Bengali dish

Chicken	£11.95
Lamb	£12.95

#### Achari

Medium spicy dish cooked with fresh herbs and selection of pickles Chicken | Lamb | Vegetable £11.95

#### Morich Style

Similar to our classic Nomuna dish using whole green chillies

Vegetable | Mushroom £10.45 Chicken | Lamb | Prawn £11.95 Fish £11.95 King Prawn £13.95

#### Roshon Style

For all the garlic lovers

Vegetable   Mushroom	£10.45
Chicken   Lamb   Prawn	£11.95
Fish	£11.95
King Prawn	£13.95

Basmati rice based dish cooked with meat and chefs special blend of Indian spices.

Vegetable	£10.95
Chicken	£12.95
Lamb	£13.95
Prawn   Keema	£11.95
King Prawn	£14.95

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#### Chef's Recommendations

#### Aloo

Cubes of spiced potatoes create a traditional tasting dish

 Chicken
 £11.95

 Lamb | Fish
 £12.95

#### Shalgom Style

Cubes of swede give this dish its unique flavour
Chicken £11.95
Lamb | Fish £12.95

#### Dal Mixed

Your favourite meat or seafood delicately combined with lentils. A house favourite

 Chicken
 £11.95

 Lamb | Fish
 £12.95

### Shabji Style

A fusion of fresh continental mixed vegetables creating a real classic dish. Another family favourite

Chicken		£11.98
Lamb	Prawn	£12.98
King Pi	rawn	£13.98

# Mass Biran £13.95

Specially fried fish using herbs and spices. A must for all fish lovers. Served with fresh salad

#### Ghobi style

Florets of fresh cauliflower creating yet another mouth-watering favourite

Chicken		£11.9
Lamb	Prawn	£12.98
King Pi	rawn	£13.98

#### Chana Style

A blend of chick peas, traditionally cooked to

give a truly authoritic taste	
Chicken   Mushroom	£11.95
Lamb   Prawn	£12.95
King Prawn	£13.95

#### Mishti Kodu

This dish combines a traditional Bengali vegetable not too dissimilar to swede. A true taste of the region of origin

Chicke	n		£11.95
Lamb	Prawn	Keema	£12.95
King Pi	rawn		£13.95

#### **Khandoker Traditional Curries**

Medium consistency sauce using a wide but basic range of oriental spices, producing a rich flavour

Chicken	Lá	amb	Keema
Vegetab	le	Mus	hroom
£10.95			

Chicken Tikka | LambTikka | Prawn £11.95

King Prawn | Fish £13.95

#### PASSANDA

Consists of almond sauce and fresh cream

#### JALFRAZI

Sauteed onions, tomatoes, capsicum, green chillies & herbs

#### DHANSAK

A mild dish consisting of garlic, pineapple, mint sauce and lentils

#### KORMA

Originated in Persia, a very mild curry consisting of lentils, onion, coconut, yoghurt and a mint sauce to create the delicacy of its flavour and creamy texture

# **MADRAS**

A South Indian version of the dishes found in Central and Eastern India. Higher proportion of spices which lend a fiery taste

#### SAMBER

A hot spicy dish using lentils and a hint of fresh lemon creating a distinct flavour

#### BANGALORE

Similar to Samber but banana is added to give an extra distinctive flavour

# DOPIAZA

Briskly fried fresh onions with black pepper, cinnamon, bay leaves and cardamoms

## **BHUNA**

Selected spices and methi leaves create a medium strength and rather dry dish

#### **VINDALOO**

Related to the 'Madras' involves a greater use of garlic, tomato, lemon, ginger and black pepper. It owes its name and in part its content to the early Portuguse settlers

#### **ROGAN JOSH**

Combining fresh tomatoes, pimentos and onions, fried in blended spices

#### Khandoker Tandoori & Tikka

Our Tandoori and Tikka dishes are marinated for over 12 hours. Served with a fresh side salad and raita. Alternatively choose your favourite sauce from the menu

Tandoori chicken	£12.95
Tandoori fish	£13.95
Tandoori lamb chops	£13.95
Tandoori king prawns	£14.95
Mixed tandoori	£13.95
Chicken tikka	£12.95
Lamb tikka	£13.95
Chicken aloo tikka	£11.95
Fish tikka	£12.95
Chicken shaslick	£12.95
Lamb aloo tikka	£12.95
Lamb shaslick	£13.95
Panner shaslick	£12.95

# Khandoker Massalla Dishes

Served in a marinated, creamy spicy sweet tandoori sauce

Chicken tikka massalla	£11.95
Fish tikka massalla	£11.95
Lamb tikka massalla	£12.95
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King prawn tikka massalla	£13.95

# **Vegan Selection**

Tarka dal	£7.95
Saag	£7.95
Bhindi	£7.95
Mushroom	£7.95
Aloo methi	£7.95
Brinjal	£7.95
Aloo ghobi	£7.95
Aloo saag	£7.95
Aloo	£7.95
Aloo channa	£7.95
Channa saag	£7.95

For food allergies and intolerances please speak to our staff about ingredients in your meal, when making your order.

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## Khandoker Sides

Vindaloo sauce	£3.95
Madras sauce	£3.95
Tarka Dal	£4.95
Cucumber raitha	£2.45
Mint raitha	£1.95
Onion raitha	£2.45
Chana bhaji	£3.95
Mushroom bhaji	£3.95
Bhindi bhaji	£3.95
Bringal bhaji	£3.95
Spinach bhaji	£3.95
Vegetable bhaji	£3.95
Fried bhindi	£3.95
Saag aloo	£3.95
Aloo ghobi	£3.95
Bombay Potatoes	£4.95

# Breads & Sundries

Naan	£2.95
Garlic naan	£3.25
Keema naan	£3.75
Peshwari naan	£3.50
Coriander naan	£3.25
Garlic & Coriander naan	£3.25
Keema Garlic naan	£3.95
Keema Coriander naan	£3.75
Paratha	£2.45
Stuffed Paratha	£2.95
Chapati	£1.95
Puri	£1.75
Chips	£2.95
Chutney Tray	£1.00

#### Rice

Rice (steamed basmati)	£2.75
Pilau rice	£2.95
Egg pilau	£3.50
Chana pilau	£3.50
Vegetable pilau	£3.50
Mushroom pilau	£3.50
Keema pilau	£3.95

All prices inclusive of VAT.

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items

We value your custom and hope you enjoy your dining experience with us. Should you have any comments on any aspect of what we do, please do not hesitate in making your thoughts known to your server or a member of the management team.

Join our diners club to recieve special promotions and priority table reservations.

Don't forget we're available for private hire, group bookings and event catering.

All tables are subject to 10% service charge.

For food allergies and intolerances please speak to our staff about ingredient in your meal, when making your order.

For the latest promotions and information visit us on







#### KHANDOKER DIDSBURY

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Book online at www.khandokerrestaurant.co.uk