

## Balti

A style of modern Indian cooking invented in the heart of Britain. Our take on this old school favourite tantalises the taste buds with a culmination of roasted garlic, tomato puree & caramelised onions & peppers all tossed together in our own unique medium spiced Balti Sauce.

<b>Vegetable</b> (Mixed seasonal veg) . . . . .	<b>5.95</b>
<b>Chicken or Meat</b> . . . . .	<b>6.95</b>
<b>Chicken Tikka</b> . . . . .	<b>7.95</b>
<b>Lamb Tikka</b> . . . . .	<b>8.95</b>
<b>Chingri</b> (Baby Prawns) . . . . .	<b>7.95</b>
<b>Golda Chingri</b> (King Prawn) . . . . .	<b>9.95</b>
<b>Special Mix</b> (Chicken tikka, lamb tikka and King Prawn) . . . . . add mushrooms or spinach for + 0.95 pence each.	<b>8.95</b>

## Biryani

A popular rice based dish amongst the Indian household, consisting of long grain basmati rice tossed together with your choice of meat in fresh herbs, sultanas & ground spices & complimented with a vegetable curry sauce.

<b>Vegetable</b> (Mixed Seasonal Veg) . . . . .	<b>7.95</b>
<b>Chicken or Meat</b> . . . . .	<b>8.95</b>
<b>Chicken or Lamb 'Tikka'</b> . . . . .	<b>9.95</b>
<b>Chingri</b> (Baby Prawns) . . . . .	<b>9.95</b>
<b>Golda Chingri</b> (King Prawns) . . . . .	<b>12.95</b>
<b>Special Mix</b> . . . . .	<b>10.95</b>

(A selection of chicken, lamb and King Prawn served with an omelette on top).

## Massala

A luscious sweet, fruity and creamy Massala dish. It's delicately cooked with toasted coconuts, ground almonds & thickened with yoghurt & a generous helping of fresh cream.

### SERVED WITH PILAU RICE

<b>Chicken Tikka.</b> . . . . .	<b>9.95</b>
<b>Tandoori Chicken</b> (Shredded chicken) . . . . .	<b>9.95</b>
<b>Lamb Tikka</b> . . . . .	<b>10.95</b>
<b>Tandoori King Prawn</b> . . . . .	<b>13.95</b>

## Accompaniments

<b>Bombay Aloo</b> Roasted potatoes spiced with turmeric, cumin & fenugreek. . . . .	<b>3.95</b>
<b>Saag Aloo</b> Finely chopped spinach & Bombay potatoes tossed together in medium spices. . . . .	<b>3.95</b>
<b>Mushroom Bhajee</b> Sliced mushrooms treated with garlic, ginger & selective spices. . . . .	<b>3.95</b>
<b>Roshun Palok (Sag Bhajee)</b> Spinach sautéed with whole cloves of roasted garlic. . . . .	<b>3.95</b>
<b>Gobi Bhajee</b> Spiced cauliflower sautéed with tomato puree & medium spices. . . . .	<b>3.95</b>
<b>Tarka Massor Dhaal</b> Tempered red lentils cooked in a medium soupy consistency . . . . . garnished with pan fried toasted garlic.	<b>3.95</b>
<b>Maymon Singha Begun</b> Bengal style fresh aubergines finely sliced & pan fried with . . . . . onions, house spices and coriander.	<b>3.95</b>
<b>Bindi Bhajee</b> Finely sliced fresh Okra (ladies-fingers) sautéed in medium spices. . . . .	<b>3.95</b>
<b>Aloo Gobi</b> Bombay potatoes sautéed with cauliflower. . . . .	<b>3.95</b>
<b>Saag Paneer</b> Dried spinach sautéed with fried Indian cottage cheese. . . . .	<b>3.95</b>

## Rice Selection

<b>Plain Rice</b> Steam boiled basmati rice. . . . .	<b>2.50</b>
<b>Pilau Rice</b> Steamed basmati rice infused with saffron & other aromatic whole spices. . . . .	<b>2.75</b>
<b>Egg Fried Rice</b> . . . . .	<b>2.95</b>
<b>Garlic and Chilli Fried Rice</b> . . . . .	<b>2.95</b>
<b>Vegetable Pilau Rice</b> . . . . .	<b>2.95</b>
<b>Lemon Rice</b> Strips of lemon zests stir fried with cumin seeds. . . . .	<b>2.95</b>
Perfect combination with all seafood dishes.	
<b>Mushroom Pilau Rice</b> Button mushrooms & fried onions all tossed together . . . . . in house spices.	<b>3.25</b>
<b>Keema Pilau Rice</b> Spiced minced meat stir-fried with fried onions & peas. . . . .	<b>3.95</b>
<b>Coconut Rice</b> Ground coconut cooked with crushed sultanas & pilau rice.. . . .	<b>3.95</b>
<b>Special Pilau Rice</b> A combination of fried onions, carrots, peas, garlic, scrambled. . . . . eggs and coriander stir-fried in medium spices.	<b>3.95</b>

## Bread Essentials

<b>Chapati (Each)</b> . . . . .	<b>1.25</b>
<b>Plain Naan</b> . . . . .	<b>2.25</b>
<b>Tandoori Roti</b> Thickened chapatti dough cooked in the clay oven. . . . .	<b>2.25</b>
<b>Paratha</b> Un-leavened chapatti dough layered with butter & pan-fried with ghee. . . . .	<b>2.50</b>
<b>Stuffed Paratha</b> Paratha stuffed with mixed vegetables. . . . .	<b>2.95</b>
<b>Keema Naan</b> (Minced meat stuffing) . . . . .	<b>2.95</b>
<b>Cheese Naan</b> . . . . .	<b>2.95</b>
<b>Garlic Naan</b> . . . . .	<b>2.95</b>
<b>Peshwari Naan</b> (A sweet coconut & almond mix) . . . . .	<b>2.95</b>
<b>Jalali 'Special' Naan</b> . . . . .	<b>3.95</b>
Stuffed with a blend of minced meat, garlic chilli cheese & coriander.	

## European Touch

The following dishes are served with fresh green salad and chips.

<b>Chicken Fillet Strips</b> . . . . .	<b>7.95</b>
Crispy chicken goujons fried in a delicious crispy batter.	
<b>Scampi</b> . . . . .	<b>7.95</b>
<b>Omelette</b> (Chicken/cheese/mushroom). . . . .	<b>7.95</b>
<b>Sirloin Steak</b> . . . . .	<b>9.95</b>

## Extras

<b>Plain /Spicy Papadom(s)</b> . . . . .	<b>0.60/0.70</b>
<b>Pickle Tray</b> . . . . .	<b>2.00</b>
(An assortment of home-made mint sauce, spiced onion & cucumber relish, sweet 'n' sour 'red' sauce and mango chutney).	
<b>Lime/Chilli/Mixed Pickle (each)</b> . . . . .	<b>0.75</b>
<b>Chips</b> . . . . .	<b>2.50</b>
<b>Green Salad</b> . . . . .	<b>2.95</b>
<b>Shoshar Raiita</b> Cucumber mixed in natural yoghurt (served cool) . . . . .	<b>2.95</b>

**Allergy Notice:** Our menu contains allergens. If you suffer from a food allergy or intolerance, then please speak to a member of staff before ordering.



We accept all major credit/debit cards for orders over £10.00



Indian Restaurant Ltd.

Bangladeshi & Indian Cuisine  
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**Takeaway Menu**





Starters	
Onion Bhajees . . . . .	3.50
Vegetable Samosas Triangular filo pastry stuffed with seasoned mixed vegetables . . . .	3.50
Bengal Soup A palate warming lentil based vegetable soup. Medium consistency. . . . .	3.95
Aloo Roshun Mushrooms . . . . .	3.95
Mushrooms and potatoes sautéed with whole cloves of garlic in medium spices	
Paneer Tikka Marinated Indian cottage cheese grilled in the tandoor (clay oven) . . . . .	4.95
Prawn Cocktail . . . . .	3.95
Roti Chingri . . . . .	4.50
Baby prawns sautéed with medium spices and served on a fried indian bread. (prawn puree)	
Roti Golda Chingri . . . . .	4.95
King Prawn sautéed with medium spices and served on a fried bread.	
Golda Chingri Projapothi . . . . .	4.95
A deep fried king prawn coated in lightly spiced breadcrumbs.	
Jalali Special Fish . . . . .	5.95
Fried massala fish stir-fried with peppers and onions in our own 'unique' home-made spiced marinade.	
Salmon Tikka . . . . .	5.95
Delectable Scottish Salmon subtly marinated in garlic &tandoori spices & tenderly baked in the clay oven.	
Kakra Bhaja . . . . .	5.95
Cluster of white crab meat given the Indian spice treatment alongside braised onions, garlic, ginger & a hint of lemon.	
Meat Samosas Triangular filo pastry stuffed with spiced minced meat. . . . .	3.50
Murghi Tikka (Grilled cubes of marinated chicken breast) . . . . .	3.95
Lamb Tikka (Grilled strips of lamb) . . . . .	4.50
Tandoori Murghi ¼ chicken, grilled & served 'on the bone' for an authentic flavour . . . . .	3.95
Murghi Projapothi Deep fried chicken tikka coated in lightly spiced breadcrumbs. . . . .	3.95
Sheek Kebab (Skewered minced meat) . . . . .	3.95
Shami Kebab (Pan-fried, round) . . . . .	3.95
Murghi Chatt Puree . . . . .	3.95
Diced chicken sautéed with medium chat massalla spices and served on a fried bread.	
Tandoori Mix Kebab A selection of chicken tikka, lamb tikka and sheek kebab. . . . .	4.95
Nargis Kebab . . . . .	5.95
Minced meat wrapped in a hard boiled egg and grilled in the clay oven.	
This Indian take on a 'scotch egg' is also served with an omelette.	

Tandoori 'Clay Oven'	
The following dry dishes are served with fresh green salad.	
Chicken Tikka Main Grilled cubes of marinated chicken breast. . . . .	6.95
Tandoori Chicken Main . . . . .	6.95
Half spring chicken, grilled & served 'on the bone' for an authentic flavour.	
Lamb Tikka Main Strips of lamb grilled in the tandoor. . . . .	8.95
Jalali Special Chicken Tikka . . . . .	8.95
Chicken tikka stir fried with peppers and onions in our own uniquely spiced marinade.	
Chicken Shashlik . . . . .	8.95
Freshly prepared marinated chicken tikka skewered with peppers, onions and tomato & roasted over charcoal.	
Paneer Tikka Main (V) . . . . .	9.95
Fresh cubes of Indian Cottage Cheese roasted in the tandoor.	
Jalali’s Special Fish Main. . . . .	10.95
Spicy fried masala fish stir-fried with peppers & onions in our house special marinade.	
Salmon Tikka Main. . . . .	10.95
Delectable Scottish Salmon subtly marinated in garlic & tandoori spices & tenderly baked in the clay oven.	
Tandoori Mixed Grill Special . . . . .	10.95
A selection of quarter tandoori chicken (on the bone), sheek kebab, chicken tikka and lamb tikka.	
<b>Served with a plain Naan</b>	
Tandoori Golda Chingri . . . . .	12.95
Four jumbo king prawns marinated in our home-made tandoori paste (medium spiced) & grilled in the tandoor.	

Mild Curry	
Butter Chicken . . . . .	7.95
Strips of shredded tandoori chicken cooked in a mild rich buttery & creamy sauce, topped with melted butter.	
Chicken Anaroshi . . . . .	7.95
Chicken tikka cooked with pineapples in a mild curry sauce to form a creamy sweet 'n' sour dish.	
‘Tikka’ Dakeshwari . . . . .	(Chicken) 7.95 . (Lamb) 8.95
A delicate mild dish tempered with fenugreek & reduced down with carnation milk & fresh cream.	
‘Tikka’ Pasanda . . . . .	(Chicken) 7.95 . (Lamb) 8.95
A favourite amongst mild curry lovers; chicken tikka or lamb tikka cooked in a fruity sauce with fresh cream & ground almonds.	
Makhon Chicken (Served with Pilau Rice). . . . .	9.95
Chicken tikka cooked with sweet sliced mangoes & delicately blended in a rich sweet & fruity sauce with a generous helping of fresh cream.	
Narikel Badam . . . . .	(Chicken) 7.95 . (Lamb) 8.95
A creamy sauce cooked with ground coconut & almonds & reduced with coconut milk & garnished with a sprinkling of whole cashew nuts.	
Chicken Nowabi. . . . .	8.95
Chicken tikka infused in a sweet mild creamy sauce & cooked with a boiled egg & garnished with a sprinkling of grated cheese.	
Golden Chicken Curry . . . . .	8.95
Strips of shredded tandoori chicken cooked in pure butter & applied in a mild/sweet creamy coconut curry sauce, served with an omelette.	

Medium To Hot Curry	
The following dishes are available in either:	
Murghi (Chicken Tikka). . . . .	7.95
Gosht (Lamb Tikka). . . . .	8.95
Methi . . . . .	A medium spiced earthy dish tempered with dried fenugreek leaves & fresh herbs.
Rajasthani . . . . .	A saucy dish cooked with touch of house special tamarind sauce infused in tomato puree & fresh herbs.
Sagwala . . . . .	A lavish 'spinach' based dish delicately infused with ground spices & fresh herbs.
Achari . . . . .	An authentic 'indo-pak' dish cooked with matured mixed pickles in a slightly spiced sauce producing that lovely sharp taste.
Jalfrezi . . . . .	Slightly hot sauce made with fresh green chilli, chunky green bell peppers & onions.
Morich Massala . . . . .	Traditional spiced minced meat cooked with fresh green chilli in a moderately spiced curry sauce.
Khorai . . . . .	A combination of diced green peppers, caramelised onions & green chilli in a fairly hot semi-dry sauce.
Naga . . . . .	A spicy dish infused with cobra chilli pickle (madras hot). A Bangladeshi inspired dish, perfect for spicy curry lovers.

“All Time Favourites”	
Curry . . . . .	A basic medium sauce with no extra spices.
Korma . . . . .	A very mild sweet dish cooked with ground coconut & fresh cream.
Bhuna . . . . .	Cooked with onions & tomato to produce a medium spiced thick sauce.
Pathia . . . . .	A sweet 'n' sour dish cooked in a tomato based curry & a hint of lemon.
Dupiaza . . . . .	A medium spiced curry garnished with caramelised peppers & onions.
Rogon Josh . . . . .	A medium spiced curry garnished with delicious pan roasted tomatoes.
Dhansak . . . . .	A sweet 'n' sour pineapple & lentil based dish with a hint of lemon.
Madras . . . . .	A hot spicy dish cooked with ground chilli & selective spices.
Vindaloo . . . . .	A very hot spicy dish cooked with extra ground chilli & spiced potato.
All of the above dishes can be served with either of the following:	
Vegetable (Mixed seasonal veg). . . . .	5.95
Chicken or Meat . . . . .	6.95
Chicken Tikka . . . . .	7.95
Lamb Tikka . . . . .	8.95
Chingri (Baby Prawns) . . . . .	7.95
Golda Chingri (King Prawns) . . . . .	9.95

Jalali's House Specialities	
Vegetable Zatka Jalfrezi (V) . . . . .	7.95
Seasonal mix vegetables cooked with green peppers, caramelised onions & sundried chilli in a moderately spiced curry sauce.	
Vegan 'Quorn' Bata (V) . . . . .	8.95
Meat-free Quorn pieces tempered with poppy mustard seeds & cooked with home-made mustard paste producing a rich earthy flavour.	
Xacuti Murghi . . . . .	7.95
Chicken tikka infused with classic 'Goan' inspired flavours. A tomato based curry tempered with freshly ground coconut in a rich thick sauce with a hint of tamarind.	
Roshun Murghi . . . . .	7.95
A northern-indian inspired favourite 'garlic chilli chicken' dish cooked in a medium spiced sauce & infused with whole cloves of roasted garlic.	
Razella (Chicken or Lamb 'tikka'). . . . .	8.95
A sweet 'n' sour tomato sauce based dish cooked with a boiled egg producing a slightly tangy flavour.	
Sylheti (Chicken or Lamb 'tikka') . . . . .	8.95
A well-balanced medium spiced dish cooked with tomato puree, fresh green chilli & a hard-boiled egg.	
Tandoori Murghi Jull . . . . .	8.95
Shredded tandoori chicken cooked with a touch of soya & oyster sauce infused with a hint of tamarind in a garlic & ginger paste forming a slight tangy taste.	
Chef's Special Murghi Curry . . . . .	8.95
Three long cuts of succulent chicken breast cooked with medium spices in our own unique chef's special curry sauce.	
Chef's Special 'Mixed' Curry . . . . .	8.95
A combination of chicken tikka, lamb tikka & king prawn cooked in our chef's special medium spiced sauce.	
Beef Khalia . . . . .	9.95
Succulent cuts of slow roasted beef flavoured with garam masala & cumin & cooked with spiced potato in a bhuna style sauce. <u>Served with a small portion of Pilau Rice.</u>	
Duck Special . . . . .	12.95
Tender cuts of filleted Barbary Duck breast, slowly oven roasted and simmered in its own juices, then infused in Jalali’s own special aromatic curry sauce (medium).	

Seafood Selection	
Mach Jal Tock . . . . .	9.95
Fillet of Pangas fish seasoned with turmeric & gently simmered in a medium spiced sauce with a touch of oriental fish sauce & a hint of mustard.	
Sylheti Style Machli . . . . .	10.95
Chunks of Masala fish deep fried and cooked with onions, tomatoes, garlic, ginger & spiced cauliflower in a slightly spiced sauce.	
Garlic Chilli Salmon. . . . .	11.95
Grilled salmon tikka infused in a home-style bhuna sauce tempered simply with fresh garlic & fresh green chillies (fairly hot).	
King Prawn Malaya . . . . .	12.95
A lightly spiced coconut curry infused with garlic, ginger & green chilli, reduced down with a generous helping of coconut milk.	
King Prawn Jull . . . . .	12.95
An oriental influenced dish consisting of soya & oyster sauce infused with a hint of tamarind in a garlic & ginger paste forming a slight tangy taste.	
King Prawn Jalfrezi . . . . .	12.95
Slightly hot sauce made with fresh green chilli, green bell peppers and caramelised onions.	
King Prawn Pardanishin . . . . .	12.95
A bold Goan style seafood flavour cooked with freshly ground coconut in a fruity sauce; a light refreshing taste perfect for the summer.	
King Prawn Sarishar Bata . . . . .	12.95
Bengal inspired curry tempered with poppy mustard seeds & infused with aromatic spices, green chilli & fresh herbs in a delicious mustard gravy.	
King Prawn Begun Ada . . . . .	13.95
An authentic home-style curry cooked with fresh aubergines & tempered with garlic, ginger & cumin in a delicious bhuna style sauce (medium).	