

Starter

Papadom v	0.60	Meat Spring Rolls	2.50
Spicy Papadom v	0.60	Spicy Chicken Wings	2.95
Chutney Tray v	1.50	Chicken Tikka	2.95
Chicken chat	2.95	Tandoori Chicken	2.95
Meat Samosa	2.50	(on the bone)	
Gosht Ka Bebab	2.90	Garlic Chicken	2.95
Seek Kebab	2.95	Lamb Tikka	2.95
Shami Kebab	2.95	Lamb Chops	2.95

Special Mix Platter 4.50
Seek Kebab, Chicken Tikka, Lamb Tikka, Onion Bhaji

Vegetarian Starters v

Onion Bhaji	2.80
Vegetable Samosa	2.80
Aloo Chat	2.80
Paneer Cutlet	2.95
Chana Paneer Chat	2.95
Garlic Mush Puri	2.95
Chana Chat Puri	2.80
Veg Spring Roll	2.80

Seafood Starters

Prawn cocktail	3.10
Prawn Puri	3.10
Garlic Prawn Puri	3.10
King Prawn Puri	4.50
Prawn & Mushroom Chat	2.95
Fish Pakora	2.95
Fish Tikka	2.95

Special Mix Vegetable Platter v 3.95
Panir Tikka, Onion Bhani, Vegetable Samosa, Vegetable Spring Roll

Tandoori Specials

Tandoori dishes are marinated in tandoori sauce with delicate herbs and blend of spices for 24 hours before being cooked in tandoori clay oven.
Served with Bhuna curry sauce.

Chicken Tikka	6.00	Chicken Tikka Shashlik	7.00
Lamb Tikka	6.50	Lamb Tikka Shashlik	7.50
Tandoori Chicken	8.50	Lamb Chops Shashlik	8.50
Tandoori King Prawns	10.50	Tandoori King Prawn Shashlik	11.50
Lamb Chops	7.50	Tandoori Mixed Shashlik	11.50
Tandoori Mixed	10.50		

Signature Dishes

Afghani (Chicken or Lamb) 	7.00
<i>Cubes of meat with chillies, ginger, garlic & onions in chef's special Afghani sauce</i>	
Katmandu (Chicken or Lamb) 	7.00
<i>Cooked red split lentils. lentils are fried with garlic, onion, bay leaves and selected spices for a distinctive flavour. garnished with spring onion and lemon.</i>	
Korai Shashlik (Chicken or Lamb) 	7.00
<i>Marinated pieces of meat, green peppers, garlic, onion & tomatoes. It's slow grilled then stir fried in a special sauce. A dry but juicy consistency dish.</i>	

Nepalese (Chicken or Lamb) 	7.00
<i>Cooked in an exotic mix of spices, red & green pepper, tomatoes, green chillies & special Nepalese chilli sauce</i>	

Jalzee Mix (Chicken, Lamb & Mince Meat) 	7.00
<i>Chicken, lamb, keema cooked in whole ground and whole spices to create a hot flavoursome sauce.</i>	

Hariana (Chicken or Lamb) 	7.00
<i>Cooked with finely chopped herbs, onions, garlic, ginger, Spring onions and Chef's own blend of spices to create a sharp aromatic dish.</i>	

Balti Exotica (Chicken, Lamb & King Prawns) 	7.00
<i>Chicken tikka, lamb & tandoori king prawns prepared with onions, pepper and special balti sauce with</i>	

Garlic Chilli (Chicken or Lamb) 	7.00
<i>A hot flavoured dish prepared with diced pieces of meat cooked with aromatic spices, fresh green herbs, green chillies.</i>	

Murgh Massalam (Chicken & Minced Lamb) 	7.00
<i>Tandoori chicken shredded off the bone cooked with minced meat consisting of fresh tomatoes and touch of cream</i>	

Special Mix Thawa 	7.00
<i>Chicken tikka, lamb tikka, garlic chicken & lamb chops specially prepared with the finest herbs & spices. medium strength dish garnished with fried pepper and onions.</i>	

Chilli Massala (Chicken or Lamb) 	7.00
<i>A fiery hot flavoursome dish cooked with sliced fresh green chillies, garlic, ginger and fresh peppers to create intense aromatic dish.</i>	

|| Mild || Medium ||| Fairly Hot |||| Hot ||||| Very Hot

House Specialities

Dhaniya (Chicken or Lamb) 	6.50
<i>Cooked with herbs & spices, with a great use of fresh coriander, complementing with a hint of mint.</i>	

Imlee (Chicken or Lamb) 	6.50
<i>A delicate sweet and sour dish prepared with fresh herbs and sweet tamarind sauce</i>	

Adrak Murghi 	6.50
<i>Succulent pieces of diced chicken cooked with fresh herbs and generous amount of spiced ginger in a medium strength sauce.</i>	

Garlic Masala (Chicken or Lamb) 	6.50
<i>A bhuna based curry rich in flavour and aroma created from greater use of fresh herbs and spices and generous amount of fresh garlic.</i>	

Tenga Tenga (Chicken or Lamb) 	6.50
<i>Chef's award winning dish. Medium hot, sweet and sour dish made with onions, peppers infused with tamarind & mango sauce</i>	

Achari (Chicken or Lamb) 	6.50
<i>A spicy and rich flavoured curry cooked with finely chopped onions, fresh peppers and pickles to create a zingy flavour</i>	

Lal Naga (Chicken or Lamb) 	6.50
<i>A fiery hot dish created from using fresh green chillies, Naga Pickles, strong herbs and spices. This is an elevated version of the Phall Dish.</i>	

Madhu (Chicken or Lamb) 	6.50
<i>A rich mild creamy dish prepared with toasted almond, coconut and natural honey</i>	

Akbari (Chicken or Lamb) 	6.50
<i>Sharp spicy dish cooked with onions, peppers, fruits, nuts and tomatoes</i>	

Chat Massala (Chicken or Lamb) 	6.50
<i>Tangy and zingy medium strength dish prepared with special chat massala spices</i>	

Makonwala (Chicken or Lamb) 	6.50
<i>Tandoori chicken off the bone cooked with almonds, nuts and sultanas prepared in a creamy sauce with paneer with roasted cashew nuts.</i>	

Spicy Karai Specials

Karai dishes are prepared with fresh spices, garlic, coriander, ginger, capsicum & Tomatoes to create a thick spicy and aromatic sauce.

Special Karai Chicken 	6.50
<i>Spicy dish prepared with onions, peppers, garlic, ginger and fresh herbs</i>	

Karai Lamb Chilli Fry 	6.50
<i>Tender pieces of lamb cut into thin strips, prepared with garam massala, green chillies and pepper</i>	

Goa Fish Karai (White Fish) 	6.50
<i>Exotic fish chunks prepared with blend of fresh herbs and spices</i>	

Karai Sabzi (Mixed Vegetables) 	6.50
<i>Selection of seasonal mixed vegetables prepared with Karai herbs and spices</i>	

Coriander & Chilli Fish Karai 	6.50
<i>Exotic white fish prepared with greater use of fresh coriander and fresh green chillies.</i>	

Shahee Karai (Chicken or Lamb) 	6.50
<i>A medium strength dish prepared with pieces of chicken or lamb and Minced lamb</i>	

Special Mix Karai 	6.95
<i>Mixture of Chicken Tikka, Lamb Tikka and Shredded Tandoori Chicken cooked in exotic mixture of herbs and spices.</i>	

Seafood

King Prawn Gorkali 	8.50	King Prawn Stir Fry 	8.50
<i>A spicy dish prepared with onions, capsicum & Chillies</i>		<i>Stir fried with capsicum, onions, fresh herbs & spices</i>	

King Prawn Delight 	8.50	Mass Dhanya 	7.50
<i>A very special dish prepared with delicate blend of spices in rich medium sauce</i>		<i>Fish with ample coriander, herbs & Spices</i>	

Desi Fish Bhuna 	7.50	Mass Tenga Tenga 	7.50
<i>Desi style bhuna dish with aromatic herbs & Spices</i>		<i>Fish with tomatoey garlic tangy sauce</i>	

Tropical Fish Jhol 	7.50	Mass Naga 	7.50
<i>Bhuna based curry with rich intense flavour sauce</i>		<i>A fiery hot dish with aromatic chilli sauce</i>	

Mass Shatkora 	7.50
<i>Fish cooked with Bangladeshi citrus fruit in a rich medium sauce</i>	

Massala |

Massala dishes are cooked with ground almond, coconut, sugar with melted butter, fresh cream & special massala sauce.

Chicken Tikka Massala	6.95	Tandoori Chicken Massala	6.95
Garlic Chicken Tikka	6.95	Tandoori King Prawn Massala	9.50
<i>Garlic infused Massala sauce</i>		Tandoori Mixed Massala	9.50
Lamb Tikka Massala	7.95	Paneer Massala	7.50

Biryani ||

Specially cooked basmati rice with herbs and spices, garnished with tomato, cucumber and red onions. Served with medium vegetable curry sauce.

Chicken	6.50	Prawn	6.80
Chicken Tikka	6.55	King Prawn	9.50
Lamb	6.50	Tandoori King Prawn	10.50
Lamb Tikka	6.80	Ajmeer Special Mix	10.50

Traditional Dishes

Jalfrezi III

Fresh green chilli, green capsicum, ground spices and herbs (fairly hot)

Balti II

Balti is a traditional authentic Kashmiri dish cooked with Kashmiri spice (medium)

Dupiaza II

A greater use of onion briskly fried with selected spices, black peppers, bay leaves and fresh coriander (medium)

Bhuna II

A combination of special blend of spices fried together to provide a dish of medium strength and rather dry consistency as compared with curry dishes.

Madras III

Hot and spicy dish prepared with fresh spices, tomato puree, garlic and herbs.

Vindaloo

Extra Hot and spicy dish prepared with fresh spices, tomato puree, garlic and herbs.

Methi II

Cooked mainly with fenugreek leaf and spices of medium consistency in a refreshing aromatic sauce.

Rezella III

Cooked with sliced onions and peppers and fresh herbs with a touch of mint Pathia. Specially cooked with oriental herbs and spices to achieve a hot, sweet and sour flavour.

Dansak II

Pineapple, lentils and garlic produce a sweet and sour dish of Persian origin, garnished with fresh coriander.

Rogan Josh II

A beautiful combination of herbs, spice, garlic and fresh ginger, garnished with tomatoes, pimentos and fresh coriander

Sambar III

A fairly hot spicy dish based upon lentils with added spices to obtain that sharp distinctive flavour.

Korma I

A delicate preparation of coconut ground almond and fresh cream go into this dish to create a very mild but rich creamy sauce.

Passanda I

Mildly cooked in almond sauce with cream and red wine & aromatic herbs and spices

Saagwala II

Cooked with spinach, fresh onions, tomatoes & coriander.

Medium Curry II

A sauce of medium consistency using a wide range of oriental spices and fresh coriander giving a rich flavour.

Chicken	£6.00	Chicken Tikka	£6.20
Lamb	£6.50	Lamb Tikka	£6.80
Prawn	£6.50	King Prawn	£8.50
Vegetable v	£6.00	Special Mix	£8.50

Bombay Potato	2.50	Saag Paneer	2.50
Aloo Methi	2.50	Bindi Bhaji	2.50
Mixed Veg Bhaji	2.50	Aloo Chana Bhaji	2.50
Saag Aloo	2.50	Aloo Gobi	2.50
Tarka Dhall	2.50	Cauliflower Bhaji	2.50
Saag Dall	2.50	Onion Raitha	1.50
Rajma Massala (Kidney Beans)	2.50	Cucumber Raitha	1.50
Mushroom Bhaji	2.50	Any Curry Sauce	2.50

Rice

Boiled Rice v	1.50	Plain Nan v	1.95
Pilau Rice v	1.70	Garlic Nan v	2.25
Mushroom Rice v	2.10	Garlic & Coriander Nan v	2.25
Egg Fried Rice	2.10	Garlic & Cheese Nan v	2.95
Garlic Rice v	2.10	Keema Nan	2.95
Lemon Rice v	2.10	Peshawari Nan v	2.95
Special Rice	2.95	Red Onion, Garlic & Chilli Nan	2.95
Bengal Fried Rice	2.95	Chapati v	1.50
Coconut Rice v	2.95	Tandoori Roti v	1.95
Onion Rice v	2.10	Parata v	2.95
Saag Rice (Spinach) v	2.95	Puri Bread v	1.50
Keema Rice (Mince Lamb)	2.95		
Vegetable Rice v	2.10		
Chips v	1.50		

Breads

Plain Nan v	1.95
Garlic Nan v	2.25
Garlic & Coriander Nan v	2.25
Garlic & Cheese Nan v	2.95
Keema Nan	2.95
Peshawari Nan v	2.95
Red Onion, Garlic & Chilli Nan	2.95
Chapati v	1.50
Tandoori Roti v	1.95
Parata v	2.95
Puri Bread v	1.50

Children Dishes

All children's dishes are served with Rice or Chips

Chicken Korma	5.95	Chicken Nuggets	5.95
Chicken Tikka Massala	5.95	Chicken Tikka	5.95
Chicken Bhuna	5.95	Fried Scampi	5.95

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SOME OF OUR DISHES CONTAIN NUTS.

PLEASE ENQUIRE AT TIME OF ORDERING FOR FURTHER DETAILS.

If you suffer from nut or any other allergies, please ask before ordering. Please be aware that our kitchen's are not 100% flour free. Olives may contain stones. Chicken, fish and meat may contain bones. All our dishes are prepared in kitchens where nuts, flour etc are commonly used. Unfortunately we can not guarantee that our dishes will be free from traces of these products. All dishes may contain ingredients not listed on the menu description.

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Ajmeer Manzil
INDIAN RESTAURANT & TAKEAWAY

take away menu

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