

PLEASE NOTE: Due to social distancing as a result of Covid-19 we are operating with reduced chefs and kitchen assistances back of house, therefore in order to run a smooth operation we have reduced our menu. Menus are reviewed monthly and updated to include old favourites and new house specials. Please bear with us through these unprecedented times and thank you for your support.

Salim & Team



Monthly Menu Update: August 2020

papadoms

PAPADOM
MASALA PAPADOM
CHUTNEY & PICKLE TRAY Per-person
 A tray for the table with a variety of chutneys and pickles.

small plates

PANEER TIKKA (V)
 Non-Melting farmer cheese slices mixed with a green herb puree marinated with traditional Tandoor spices then roasted with bell peppers, served with tamarind and ginger chutney.
NIZAM - 88
 Pieces of chicken marinated with garlic and herbs served with chick peas.
TIKKA
 Skewered pieces of spring chicken or succulent lamb marinated, spiced and barbecued in the tandoor.
SHEEK KEBAB
 Tender, succulent lamb spiced with fresh herbs, skewered and barbecued in the tandoor (clay oven), a mouth-watering appetiser.
ONION BHAJI (VG)
 Onion fritters presented in balls served with salad and sauce.
SAMOOSA (VG)
 Stuffed with either meat or a variety of 5 vegetables delicately spiced and wrapped in a light pastry.
MIXED PLATTER
 Pieces of chicken tikka one onion bhaji and somossa served with salad and mint sauce.

tandoor

TIKKA
 Skewered pieces of chicken or lamb marinated, spiced and barbecued.
CHICKEN £11.20 ~ LAMB £12.50

SHASLIK
 Skewered and barbecued with onion, tomato and capsicum, very tasty and specially made.
CHICKEN £14.50 ~ LAMB £15.50

TANDOORI CHICKEN £11.95
 Half chicken marinated on the bone, spiced and barbecued.
TANDOOR VEGETABLES (V) £9.50
 Barbecued baby potatoes, green pepper, aubergine tomatoes and mushrooms, served with a salad.

traditional

KURMA (N)
 A classic mild but tasty saffron flavoured dish, inspired from South Indian culinary. Slowly cooked to perfection, thickened with butter and cream a favourite for lovers of mild dishes.
BHOONA
 A medium hot dish cooked in its own moisture mixed with medium spices, onion and tomatoes to give a consistent coating of gravy to the meat.
DUPIUAZA
 A medium hot dish prepared with potato and fried onion.
MADRAS
 A classic fairly hot dish to taste of strong spices & mouth watering cascade of flavour, consisting of shallots, tomatoes, coconut and curry leaves.
PATHIA
 Hot sweet and sour with a thick tomato, onion and chilli sauce and complemented with coconut and lemon juice.

ALL THE ABOVE DISHES CAN BE PREPARED WITH EITHER:
CHICKEN £10.50 ~ LAMB £11.50 ~ PRAWN £11.95

BALTI
 An authentic dish quite spicy but not very hot, made with mainly Garam Masala and garlic garnished with coriander leaves.
DHANSAK
 Persian dish cooked with lentils, cumin seeds and ginger served slightly hot with a sweet and sour flavour
CHICKEN £12.50 ~ LAMB £13.50 ~ VEGETARIAN £8.95

BIRIANY
 Biriany dishes are a special combination, cooked with Pillau Rice and served with vegetable curry
CHICKEN £13.50 ~ LAMB £14.50 ~ VEGETARIAN £10.75

specials

£0.75 **MURUG KHURCHAN** £12.50
 £0.75 A chef's speciality – breast of chicken cooked with garlic pickle, spring onion and dried red chillies. – (slightly hotter than madras)
 £0.30 **MURUG JHUL** £14.95
 Chicken cooked with garlic cloves, olive oil, red chillies, red onion & garnished with coriander, served with Pillau rice. (Highly Recommended by the Head Chef)
 £5.50 **GOAN CHICKEN MASALA** £12.50
 Tender breast of chicken cooked with coriander, garlic and green chillies and a sauce made with yoghurt then garnished with ginger, fairly hot to taste.
 £5.75 **GREEN CHICKEN MASALA** £12.50
 Pieces of chicken breast cooked in coriander and green pepper sauce, garnished with fried onion. (medium hot)
 £6.20 **CHICKEN TIKKA MASALA (N)** £12.50
 Pieces of spring chicken marinated in spices and herbs, cooked with tomatoes and almonds in a cream sauce.
 £6.20 **HYDRABADI CHICKEN MASALA (N)** £12.95
 Breast of marinated chicken in a mild mango and yogurt sauce, mild to taste dish.
 £4.60 **PASANDA (N)**
 Prepared with butter and thickened with cream, cooked in red wine and flavoured with cinnamon, cardamom & cloves.
 £4.75 **CHICKEN £12.50 ~ LAMB £13.50**
 £4.75 **KORAI**
 Medium flavoured prepared with green peppers, onions, tomatoes, capsicum and coriander dish served in a pre-heated "wok".
 £6.75 **CHICKEN £12.50 ~ LAMB £13.50**

JALFREAZY
 Pieces of either chicken, lamb, or king prawn barbecued in the tandoor, cooked with fresh chillies, green peppers and onions in a medium to a hot sauce.
CHICKEN £12.50 ~ LAMB £13.50

vegetarian

BINDI KORAI (VG) £9.20
 Pan fried okra until golden brown, simmered with cumin seeds, green chillies, sliced onions and gram flour served in a "wok".
NIRAMISH (VG) £8.95
 Perfect for Vegans, dry mixed vegetarian curry
GOAN SABJI MASALA (V) £9.20
 Fresh vegetables cooked with coriander, chillies in fairly hot sauce and garnished with ginger.
HYDRABADI SABJI MASALA (V) (N) £9.95
 Fresh vegetables cooked in a mild mango and yoghurt sauce, a mild to taste dish.
MIXED VEGETARIAN CURRY (VG) £8.95
 Mixed vegetarian curry as a main course prepared medium madras or vindaloo hot.

side dishes

ONION BHAJEE (VG) Onion fritters. £4.10
MIX VEGETARIAN CURRY (VG) Dry mixed vegetarian curry. £4.95
TARKA DALL (VG) Lentils cooked with fresh garlic, onions, green herbs, cumin and spices. £4.95
MUSHROOM BHAJEE (VG) Pan fried mushrooms. £4.95
BINDI BHAJEE (VG) Pan fried okra. £4.95
BRINJAL BHAJEE (VG) Pan fried aubergine. £4.95
SAG ALOO BHAJEE (VG) Green spinach pan fried with baby potatoes. £4.95
SAG PANEER (V) Green spinach and non-melting farmer cheese. £5.20

sundry accompaniments

RICE Plain boiled basmati rice. £3.60
PILLAU RICE Basmati rice cooked with butter. £3.80
SPECIAL FRIED RICE Stir-fried basmati rice mixed with egg and peas. £4.50
MUSHROOM PILLAU Basmati rice gently stir-fried with mushrooms. £4.50
NAN Bread out of the tandoor (clay oven). £3.95
PESHWARI NAN (N) / GARLIC NAN / STUFFED NAN (V) £4.50

* New Dishes - Recently added

V Denotes Vegetarian

VG Denotes Vegan

N Contains Nuts – Other dishes may also contain nuts as nuts are used in our kitchen, if you or a member of your party have any types of aller-

**SERVICE CHARGE is not included – PRICES INCLUDE VAT
 MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION.**

PLEASE NOTE CHEQUES REGRETTABLE NOT ACCEPTED