

INDIAN BREADS & RICE

NAN BREAD	£2.95	POPPADOMS	£1.00
GARLIC NAN	£3.25	SPICED ONIONS	£1.30
GARLIC & CORIANDER NAN	£3.50	ACHAR (MIXED PICKLE)	£1.40
PESHWARI NAN	£3.75	RAITA	£2.50
PARATHA (PLAIN)	£2.70	PILAU RICE	£2.90
VEG PARATHA	£3.25	BOILED RICE	£2.70
MIX NAN BASKET	£5.25	MUSHROOM RICE	£3.20
TANDOORI ROTI	£1.75	CHICKEN RICE	£3.95
CHAPATI	£1.50	CHIPS	£2.20
GARLIC & CHEESE NAN	£3.75	MASALA CHIPS	£2.40
KEEMA NAN	£3.95	CURRY SAUCE	£5.25
MANGO CHUTNEY	£1.30	SPECIAL SAUCE	£5.95

EUROPEAN DISHES

FISH & CHIPS	£10.95	SCAMPI & CHIPS	£10.95
CHICKEN MARYLAND	£10.95		

PHAT BHUNA HEALTHY OPTION

CHICKEN TIKKA STARTER	£5.95	CHICKEN TIKKA MAIN COURSE	£14.95
ACHARI POTATO	£4.95	CHICKEN KORMA	£10.95
VEG-CHICKEN STUFF PEPPER	£5.25	CHICKEN BHOONA	£10.95
		CHICKEN SAAG	£11.95
		CHICKEN KARAH BHOONA	£11.95
		CHICKEN CURRY	£10.95

VEGAN OPTION

MIX VEG CURRY Potato, cauliflower & mushroom.		BHINDI DOPIAZA Okra cooked with onion & tossed with fresh ginger & garlic.	
ALOO SAAG Potato, spinach.		INDIAN VEG CURRY Okra, tinda & aubergine.	
MUSHROOM BHAJI Mouth watering mushroom, sautéed, in flavour some curry sauce.		CHICK PEAS DHANSAC Chick peas cooked with lentils.	
ALOO CHANA KHUMBA Potato chick peas & mushroom cooked in traditional Punjabi style.			

Main Meal £10.95 • Side Dish £7.25

KIDS SECTION

PIZZA & CHIPS	£6.95	FISH FINGER & CHIPS	£6.95
CHICKEN NUGGETS & CHIPS	£6.95	KORMA OR CHASNI WITH BOILED RICE	£7.95



The phat bhuna

Indian Restaurant & Takeaway



www.phatbhuna.co.uk

T A B L E

M E N U

STARTERS

VEGETABLE PAKORA (GF) Spicy vegetables deep fried with gram flour.	£4.45	MACHI AMRITSARI (GF) White fish cooked with chopped ginger, garlic, green chilli & gram flour.	£5.45
MUSHROOM PAKORA (GF)	£4.25	HAGGIS PAKORA (GF) The Scottish delicacy, deep fried with spices and gram flour.	£5.25
CHICKEN BREAST PAKORA (GF) Diced chicken deep fried with spices & gram flour.	£4.95	TANDOORI LAMB CHOPS (GF) Tender chops of baby lamb, marinated with tandoori spices & cooked in charcoal tandoor.	£6.95
MEDLEY PAKORA (GF) A medley of vegetable, mushroom & chicken.	£4.95	POORI (various) A light thin pan fried chapatti smothered in your choice of chilli prawn, chicken masala, garlic, mushroom or aloo chana.	£4.95
PANEER SHASHLIK (GF) Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor.	£5.25	VEGETABLE SAMOSA Indian pastry stuffed with spiced vegetables, served with a cool mint dip.	£4.95
CHICKEN CHAAT Tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce.	£4.95	CHICKEN TIKKA ACHARI (GF) Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt & sweet & sour patia suace.	£5.25
SEEKH KEBAB (GF) Dish consisting of minced lamb, onion etc, threaded onto skewers and grilled, generally over charcoal.	£4.95	TANDOORI SALMON (GF) Marinate yoghurt, ground spices & chilli.	£6.95
SPICY CHICKEN WINGS	£4.95	TANDOORI PLATTER FOR 2 Chicken Tikka, Seekh Kebab, Lamb Chops, Chicken Wings.	£12.95
CHILLI CHICKEN Egg, plain flower, chilli sauce, pepper, onions.	£4.95	SEAFOOD PLATTER FOR 2 King Prawn, Salmon Tikka, Prawn Poori.	£12.95
KING PRAWN BUTTERFLY (GF)	£6.95		
SHRIMP (GF)	£5.50		
CHEF'S COMBO FOR 2 Mix Pakora, Chicken Tikka, Chicken Chaat, Vegetable Samosa.	£10.95		

OLD FAVOURITES

MUGHLAI KORMA (GF) A sumptuously creamy sauce.	DHANSAC (GF) Lashings of lentils & eastern spices.
CEYLONESE KORMA (GF) With lashings of creamed coconut.	PATIA A tangy sweet 'n' sour sauce.
TRADITIONAL CURRY (GF) The original classic on which the Phat Bhuna empire was born!	HYDERABADI BIRYANI (GF) Your choice simmered in a savoury rice, served with a separate curry sauce & raita.
BHOONA (GF) A rich & flavoursome condensed sauce with plenty of ginger, garlic & tomatoes.	CHICKEN SHAKUTI (GF) Fresh cream, coconut cream & green chilli.

Old favourites are available in the following:

Pan Fried Chicken Breast £9.75 • Chicken Tikka £9.95 • Lamb £10.25 • Prawn £9.95
Pacific King Prawn £13.95 • Indian & European Vegetables £8.95

TANDOORI SELECTION

All these dishes are barbecued to sizzling perfection in the tandoor oven and are served with a crisp salad garnish, boiled rice or fried rice & a sauce of your choice can be selected from the menu for £0.95 extra.

LAMB TIKKA Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor.	£14.75	JHINGA TANDOORI Plump pacific king prawns marinated in exotic Punjabi spices.	£15.95
CHICKEN TIKKA Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor.	£12.95	KICK ASS CHICKEN KEBAB Chicken marinated in hot 'n' Spicy sauce, skewered with onion, mushrooms & chunks of bell pepper.	£14.75
TANDOORI CHICKEN Succulent chicken pieces on the bone given the tasty tandoori treatment.	£14.95	TANDOORI MIXED PLATTER A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with rice.	£16.95
SEEKH KEBAB Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal.	£12.95	CHICKEN TIKKA ACHARI Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt & barbecued to perfection.	£14.95
TANDOORI SALMON CHICKEN TIKKA SHASHLIK Chicken pieces onion & capsicums.	£15.95 £13.95	PHAT BHUNA SPECIAL Chicken tikka, salmon tikka, seekh kebab.	£15.95

VEGETARIAN DISHES

MIXED VEGETABLE (GF) A fusion of Indian or European vegetables simmered in our traditional curry sauce.	ALOO CHANA (GF) Potatoes & tangy chickpeas simmered in a succulent bhoona sauce.
TARKA DAAL (GF) Wholesome lentils, fried onions & tomatoes in traditional curry sauce.	BAINGAN ALOO (GF) Aubergine & potatoes simmered in a spicy bhoona sauce.
PANEER MALAIDAR (GF) Spinach cooked with Indian cottage cheese in a medium curry sauce.	PANEER MAKHANWALA (GF) Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian spices.
DAAL MAKHANI (GF) PHAT BHUNA SPECIAL (GF) Aloo Mushroom Paneer	INDIAN VEG BHOONA (GF) Okra, tinda & aubergine.

Main Meal £8.95 • Side Dish £6.45

PHAT CHEF'S SPECIALITIES

BOMBAY BAKRA (GF) Diced lamb simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera & fresh spinach leaves.	£12.95	BUTTER CHICKEN (GF) Chicken tikka, gently poached in a butter tomato sauce with fenugreek.	£12.95
PHAT MALWA (GF) A mouthwatering spicy chicken dish with a sauté of red peppers, succulent spinach leaves onions, sliced ginger, green chillies, garam masala & a flourish of fresh coriander.	£12.95	HIMALAYAN HOTPOT (GF) Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions & carrots.	£12.95
LAMB CHOPS MASALA (GF) Tender chops of baby lamb cooked in charcoal tandoor & tossed in masala sauce.	£14.95	MURGH KURCHAN (GF) Tender pieces of chicken breast cooked with peppers, onions, spices ginger, garlic & home ground garam masala.	£12.95
BHINDI GOSHT (GF) A mouthwatering combination of okra & lamb cooked to perfection with Punjabi herbs & spices.	£13.95	RA RA GOSHT (GF) Diced lamb simmered together with minced lamb in masala sauce.	£13.95
KARAHI SPECIAL MIX (GF) Medley masala feast of chicken, lamb, prawn & mushroom.	£14.95	LAMB GREEN CHILLI (GF) Bhoona style lamb marinated in green chilli & cooked with button mushroom.	£12.95
		MALABARI FISH CURRY (GF) Coconut milk, green chilli paste, mustard seed, whole chilli & curry leaves.	£13.95
		BENGOLI KING PRAWN (GF) Tomato base, carrom seed, whole chilli, pepper, onion & spices.	£14.95

HOUSE SPECIALITIES

CHASNI A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.	PARDESI (GF) Succulent spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka.
ROGAN JOSH (GF) A flavoursome fusion tomatoes, paprika & host of spices create this immensely popular dish.	DESI JALFREZI (spicy) (GF) Red peppers, onions, tomatoes & fresh green chillies simmered to a thick sauce blended with a host of Indian spices.
JAIPURI A potent fusion of peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic jaipuri spices.	JALFREZI (creamy) (GF) Ginger, garlic, aromatic Indian spices, crunchy almonds, sultanas & coconut cream.
KARAHI BHOONA (GF) A host of spices sautéed in a rich tarka base with an abundance of capsicums & onions.	CREAMY MASALA (GF) Fresh cream yoghurt sauce, almonds & capsicums.
MALAIDAR (GF) Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream.	BALTI Tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt & a soupcon of achar (mixed pickle) for that extra bite.
MASALA (GF) A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce.	BALTI BUTTER MASALA (GF) A touch of ginger, garlic, almond powder, yoghurt, fresh cream & onions... delicious!
SOUTH INDIAN GARLIC CHILLI Hot & spicy with a saucy twist of spicy sweet 'n' sour... wow	KERELA CHILLI A piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies.
JALANDHRI A fusion of ginger, garlic, onion, peppers, coconut cream and herbs simmerd in a spicy chilli sauce.	LEMON GREEN CHICKEN (GF) Lemon, green pepper, yoghurt, black pepper, green chilli & spinach.
	CHICKEN HAREESA (GF) Red pepper, rose mary, garlic, fresh tomato, paprika, black pepper & vinegar.

House special are available in the following:

Pan Fried Chicken Breast £9.95 • Lamb £10.95 • Chicken Tikka £10.25 • Haggis £10.95
Prawn £9.95 • Pacific King Prawn £14.95 • Indian & European Vegetables £9.25