



STARTERS

Onion Bhaji	£4.95
Sliced onions blended in gram flour and deep fried.	
Samosa	£4.95
Pastry filled with spicy lamb or vegetables.	
Chicken Tikka	£5.95
Boneless chicken, marinated in yoghurt then baked in a clay oven.	
Lamb Tikka	£6.25
Marinated in yoghurt & spices baked in a clay oven.	
Tandoori Chicken	£5.95
Chicken, on the bone, marinated in yoghurt & baked in a clay oven.	
Chicken Chat	£5.95
Shredded chicken, cooked in chat spices.	
Sheek Kebab	£6.25
Spicy skewered mince lamb.	
Shami Kebab	£6.25
Spiced mince lamb patties.	
Mixed Kebab	£7.25
Consisting of chicken tikka, lamb tikka and sheek kebab.	
Nargis Kebab	£6.25
Baked egg wrapped in mince lamb & served in a masala sauce.	
Bata Chop	£6.25
Patties of minced lamb, potatoes & spices.	
Chicken Pakora	£5.95
Patties of shredded chicken, fried in breadcrumbs.	
Bhuna Puree	£6.95
(Chicken/Lamb/Prawn) Cooked in spicy sauce, smothered over a deep fried bread.	
King Prawn Puree	£7.25
Cooked in a spicy sauce, smothered over deep fried bread.	
King Prawn Butterfly	£7.25
Served with salad, fried with breadcrumbs.	
Stuffed Peppers	£6.25
(Minced lamb/Steamed vegetables) Stuffed in a grilled pepper.	
Prawn Cocktail	£4.95
Dall Soup (Lentils)	£4.95
Fried Scampi	£4.95

HOUSE TIKKA SPECIALS

Tikka Masala (Mild)	Chicken Tikka	£11.95
Cooked delicately in a mild, creamy sauce with coconut & almond.	Lamb Tikka	£12.45
	King Prawn Tikka	£14.95
	Duck Tikka	£13.95
	Vegetable	£10.45
	Keema Motor	£11.95
	(Minced Lamb with Peas)	
Tikka Pasanda (Mild)	Chicken Tikka	£11.95
Delicately cooked with fresh cream, coconut, almond & yoghurt adding a touch of wine to create a mild & creamy taste.	Lamb Tikka	£12.45
	Duck Tikka	£13.95
	King Prawn Tikka	£14.95
	Vegetable	£10.45
	Keema Motor	£11.95
	(Minced Lamb with Peas)	
Tikka Korai (Medium)	Chicken Tikka	£11.95
Marinated with spices & herbs served in a traditional iron skillet with onion, tomato, green peppers with a thick sauce.	Lamb Tikka	£12.45
	Duck Tikka	£13.95
	King Prawn Tikka	£14.95
	Vegetable	£10.45
	Keema Motor	£11.95
	(Minced Lamb with Peas)	
Tikka Jalfrezi (Fairly Hot)	Chicken Tikka	£11.95
A delightful dish topped with onions, green peppers, tomatoes, coriander & green chillies which is served in an iron skillet. Fairly dry.	Lamb Tikka	£12.45
	Duck Tikka	£13.95
	King Prawn Tikka	£14.95
	Vegetable	£10.45
	Keema Motor	£11.95
	(Minced Lamb with Peas)	
Balti Dishes (Medium)	Chicken Tikka	£14.95
Cooked in unique balti spices & herbs with onions, tomato & coriander. Served with either a naan or rice.	Lamb Tikka	£15.45
	Duck Tikka	£15.95
	Kofta Balti	£14.95
	(Minced Meat Balls)	
	King Prawn Tikka	£16.95
	Vegetable	£12.95
	House Special Balti	£16.95
	(King Prawn, Chicken Tikka & Spinach)	

CURRY FAVOURITES

These curry dishes can be ordered in the following styles:

Chicken	£9.95
Meat (Mutton)	£10.25
Prawn	£9.95
King Prawn	£13.45
Chicken Tikka	£10.95
Lamb Tikka	£11.95
Duck	£13.45
Vegetable	£8.95
Keema Motor (Minced Lamb with Peas)	£9.95

Curry

(Medium)

Madras

(Fairly Hot)

Vindaloo

(Very Hot)

Kurma

(Very Mild)

Kashmir

(Fruity & Mild)

Malaya

(Fruity & Medium)

Bhuna

(Medium)

Dopiaza

(Medium)

Methi

(Medium)

Roughan Josh

(Fairly Hot)

Sag

(Spinach) (Medium)

Pathia

(Fairly Hot)

Dhansak

(Fairly Hot)

Ceylon

(Fairly Hot)

Bengal

(Fairly Hot)

A sauce of medium consistency giving a standard flavour.

A rich fairly hot taste & flavour. Extensively prepared with garlic, red chilli & tomato puree

A fabulously rich taste. Black pepper, lemon, ginger & red chilli are just a few of the spices used to create a extravagantly hot taste.

A delicate preparation of coconut & cream producing a rich creamy texture. Recommended for beginners.

A selection of coconut & banana creating a fruity flavour.

A combination of central Asia & spices with pineapple.

A fairly dry dish garnished spices, onions, garlic & tomato.

A maximum quantity of cubed onions & green peppers, seasoned & fresh.

Fenugreek leaves cooked in a fairly dry sauce with a balanced range of spices.

A special preparation with pimento & garlic garnished with tomato.

A fairly dry dish, cooked with selected herbs & spices in a thick sauce.

Cooked with garlic, onion, tomato puree, red chilli, black pepper, sugar & lemon producing a hot, sweet & sour taste.

A beautiful combination of spices cooked with lentils, garlic, sugar & lemon producing a hot, sweet & sour taste.

Cooked with wonderful combination of spices, coconut, black pepper, sugar & lemon producing a hot, sweet & sour taste.

A very popular Bangladeshi dish, extensively prepared with fresh tomato, garlic, ginger & spices. Served with a boiled egg.

TANDOORI DISHES

Marinated in yogurt with delicate herbs & mild spice, skewered & cooked in a clay oven. Served with a salad.

Tandoori Mixed Grill	£16.95
Chicken Tikka (Off the bone)	£11.95
Lamb Tikka	£12.45
Tandoori Chicken (On the bone)	£11.95
Duck Tikka	£13.95
Tandoori King Prawn Tikka	£14.95
Shaslick	£14.95

(Chicken/Lamb grilled with tomato, pepper & onion)

BIRIANIS

These consist of special basmati rice treated together with chicken, meat, fish or vegetables in a special ghee with almonds & sultanas. Served with a vegetable curry.

Chicken	£14.45
Meat	£14.95
Prawn	£14.45
King Prawn	£15.25
Tandoori Chicken / Chicken Tikka	£14.95
Lamb Tikka	£14.95
Mixed Vegetables	£11.95
Monsoon Special	£16.95

(Spicy rice cooked with chicken tikka, lamb tikka, king prawn and with a plain omelette)

CHEF'S SPECIALITIES

Chef's Special	£14.95
A special dish cooked with chicken tikka & minced lamb in medium strength spices.	
Chicken / Lamb Aghra	£12.95
Dry dish cooked with a touch of chilli pickle.	
Makhon Chicken	£12.95
Diced chicken barbecued & tossed in butter with cultured fresh cream with the chef's own exotic sauce.	
Makhon King Prawn	£14.95
Murgh Hariyali	£12.95
(Chicken/Lamb) Diced pieces of chicken or lamb cooked with fresh mint, coriander & green chillies in a tomato & onion sauce.	
Chicken / Lamb Morrisa	£12.95
Chicken or lamb tikka cooked in a medium hot sauce with fresh garlic, green chillies & green peppers.	
King Prawn Morrisa	£14.95
Scampi Bhuna	£14.95
A medium dish, cooked with fried capsicum & chef's own special sauce.	
Chicken Badami	£12.95
A mild dish with diced chicken & cashew nuts stir fried to produce a unique & wonderful taste.	
Vegetable Badami	£10.95
Vegetables stir fried to a moist consistency with cashew nuts & medium hot spices.	

MONSOON'S FINEST SELECTION

Monsoon House Special (Medium)	£14.95
Delicately cooked with tandoori chicken (on the bone) & mince lamb cooked in the chef's special sauce, served on top of a plain omelette.	
Monsoon Exotic (Mild & Fruity)	£12.95
Chicken cooked with coconut, mango & bananas. A fruity dish, not too sweet.	
Garlic Chilli Masala (Fairly Hot)	£12.95
(Chicken/Lamb) Cooked in fresh garlic, green chilli, coriander with a blend of special spices.	
Chicken / Lamb Mushroom Piazza (Medium)	£12.95
Cooked in a blend of spices fresh mushrooms, tomatoes, garlic, ginger, coriander with green & red peppers.	
Duck Rezalla (Fairly Hot)	£14.95
Marinated duck cooked with fried onions, spring onions, garlic, coriander, peppers & tomatoes producing a unique & wonderful taste.	
Peshwari Chicken (Mild)	£12.95
Chicken cooked in fresh coconut & the chef's special creamy sauce.	
Chicken / Lamb Achari (Medium & Spicy)	£12.95
Cooked in a richly flavored tamarind sauce, with ginger, coriander & herbs to produce a deeply delicious sour taste.	
King Prawn Nawabi (Medium)	£14.95
Jumbo prawns cooked in a spicy tomato sauce in strips of onions & peppers.	
Lemon Chicken (Mild)	£12.95
Fresh chicken cooked with garlic, ginger & the chef's special based sauce.	
Chicken / Lamb Zafrani (Medium)	£12.95
Cooked in a rich saffron spice sauce producing a rich, wonderful flavor.	
Butter Chicken (Mild)	£12.95
Cooked in a rich, thick, Indian buttery sauce.	
Manchurian Chicken (Mild)	£12.95
Marinated chicken cooked with mango, almond & Cointreau.	
Chicken / Lamb Jeera Tikka Special	£12.95
Cooked in a blend of spices with cumin seeds & herbs in a thick sauce.	
Moghlai Chicken	£12.95
Marinated chicken cooked with mince lamb, egg & delicate herbs in a masala sauce.	
Special Chana Chicken Tikka	£12.95
Well spiced dish with chickpeas, onions & tomatoes.	
Chicken / Lamb Mirch (Fairly Hot)	£12.95
Cooked with chilli pickle, onion, garlic & ginger.	



FOR STARTERS, HOUSE TIKKA SPECIALS, CURRY FAVOURITES, TANDOORI DISHES,
BIRIANIS, CHEF’S SPECIALITIES & FINEST SELECTION P.T.O

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SIDE ORDERS	
Bombay Potato	£5.45
Aloo Gobi (Potato & Cauliflower)	£5.45
Chana Aloo (Chickpeas & Potato)	£5.45
Sag Bhaji (Fried Spinach)	£5.45
Mushroom Bhaji	£5.45
Mix Dry Vegetables	£5.45
Vegetable Curry	£5.45
Motor Poneer (Peas with Cheese)	£5.45
Tarka Dall (Lentils with Garlic)	£5.45
Motor Aloo (Green Peas & Potato)	£5.45
Sag Poneer (Spinach with Cheese)	£5.45
Sag Aloo (Spinach & Potato)	£5.45
Bringal Bhaji (Aubergine)	£5.45
Sag Chana (Spinach & Chickpeas)	£5.45
Chana Masala (Chickpeas)	£5.45
Bhindi Bhaji (Okra)	£5.45
Garlic Mushrooms	£5.45
(Fresh Garlic with Coriander)	

RICE DISHES	
Plain Rice	£4.65
Pilau Rice	£4.95
Onion Rice	£5.25
Special Rice (Egg, Peas)	£5.25
Mushroom Rice	£5.25
Lemon Rice	£5.25
Keema Rice (Mince lamb with Rice)	£5.25
Garlic Rice	£5.25
Vegetable Rice	£5.25
Egg Fried Rice	£5.25
Badami Rice (Cashew Nuts)	£5.25
Peshwari Rice (Coconut)	£5.25

ENGLISH DISHES	
(Served with Chips)	
Fish & Chips	£9.95
French Fried Chicken	£9.95
(Diced Chicken with Peas, Onions & Mushrooms)	
Fried Scampi	£7.95
Mushroom or Chicken Omelette	£7.95
Prawn Omelette	£8.55

SUNDRIES	
Plain Naan	£4.25
Garlic Naan	£4.45
Keema Naan (Mince lamb)	£4.45
Peshwari Naan (Coconut)	£4.45
Tikka Naan	£4.45
Chilli Naan	£4.45
Chilli Garlic Naan	£4.45
Vegetable Naan	£4.45
Cheese Naan	£4.45
Plain Paratha (Thick, Pan grilled Bread)	£4.25
Keema Paratha	£4.45
Stuffed Paratha	£4.45
Egg Paratha	£4.45
Tandoori Roti	£3.95
Chapati (Thin, Pan fried Bread)	£2.95
Puree (Oil fried Bread)	£2.95
Papadam (Plain & Mosala)	£1.00
Chutney	£1.00
(Mango, Lime, Onion, Mint or Tamarind)	
Raitha (Plain, Onion or Cucumber)	£3.00
Green Salad	£4.00
Chips	£4.95

Allergy and Non-Gluten
Have an allergy?
Please let a member of the team know when placing your order even if you have had the dish before.

**A STARTER, MAIN
DISH, SIDE DISH*
AND A RICE OR
NAAN BREAD**

**JUST
£15.95 pp**

To order call:
**01929 552006
01929 554354**

STARTER

Onion Bhaji

Sliced onions blended in gram flour and deep fried

Chicken Chat

Shredded Chicken, cooked in chat spices

Samosa

(meat/vegetables) pastry filled with spicy lamb or vegetables

Chicken Tikka

Boneless chicken, marinated in yoghurt then baked in a clay oven

Lamb Tikka

Marinated in yoghurt & spices baked in a clay oven

Chicken Puree

Cooked in a spicy sauce, smothered over deep fried bread

Prawn Puree

Cooked in a spicy sauce, smothered over deep fried bread

Dall Soup

Lentil Soup

monsoon

indian cuisine

**EARLY WEEKDAY TAKEAWAY MENU
AVAILABLE MONDAY, TUESDAY & WEDNESDAY**

MAIN DISH

Chicken / Meat / Prawn / Vegetables

Curry (medium)

A sauce of medium consistency giving a standard flavour

Madras (fairly hot)

A rich fairly hot taste & flavour. Extensively prepared with garlic, red chilli & tomato puree

Kurma (very mild)

A delicate preparation of coconut & cream producing a rich creamy texture. Recommended for beginners

Pathia (fairly hot)

Cooked with garlic, onion, tomato puree, red chilli, black pepper, sugar & lemon producing a hot sweet and sour taste

Sag (medium)

A fairly dry dish, cooked with spinach, selected herbs & spices in a thick sauce

Pasanda (mild)

Delicately cooked with fresh cream, coconut, almond & yoghurt adding a touch of wine to create a mild & creamy taste

Korai (medium)

Marinated with spices & herbs served in a traditional iron skillet with onion, tomato, green peppers with a thick sauce

Bhuna (medium)

A fairly dry dish garnished with spices, onions, garlic & tomato

Vindaloo (very hot)

A fabulously rich taste. Black pepper, lemon, ginger & red chilli are just a few of the spices used to create an extravagantly hot taste

Dopiaza (medium)

A maximum quantity of cubed onions & green peppers seasoned and fresh

Dhansak (fairly hot)

A beautiful combination of spices cooked with lentils, garlic, sugar & lemon producing a hot, sweet & sour taste

Mosala (mild)

Cooked delicately in a mild, creamy sauce with coconut and almond

Jalfrezi (fairly hot)

A delightful dish topped with onions, green peppers, tomatoes, coriander & green chillies, served in an iron skillet

Balti (medium)

Cooked in unique balti spices & herbs with onions, tomato & coriander

SIDE DISH

One side dish between 2 people

Bombay Potato

Aloo Gobi (potato & cauliflower)

Chana Aloo (chickpeas & potato)

Sag Bhaji (fried spinach)

Mushroom Bhaji

Mix Dry Vegetables

Vegetable Curry

Tarka Dall (lentils with garlic)

Sag Aloo (spinach & potato)

Bringal Bhaji (aubergine)

Sag Chana (spinach & chickpeas)

Bhindi Bhaji (okra)

RICE

Plain Rice

Pilau Rice

Onion Rice

Mushroom Rice

Lemon Rice

Garlic Rice

Vegetable Rice

Egg Fried Rice

Coconut Rice

NAAN

Plain Naan

Garlic Naan

Peshwari Naan

Chilli Naan

Chilli Garlic Naan

*** One side dish between two people. Promotion also available as a delivery for an additional £2 charge. Other T&Cs apply, please see our website for full details.**