

**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.**