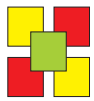


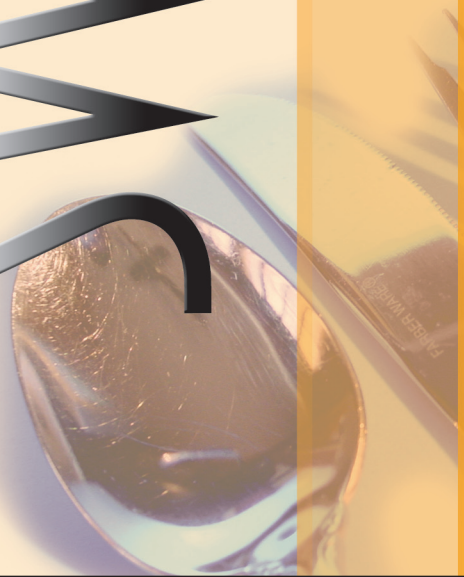
[www.sweetchillies.com](http://www.sweetchillies.com)



Management reserves the right to refuse service without notice and explanation.



# SWEET CHILLIES



## WELCOME TO SWEET CHILLIES

Where subtle ambience with exquisite atmosphere along with superb food is matched only by the personal attention from the staff to complete this experience.

You will be welcomed into a relaxed & comfortable surroundings tempted by an unrivalled range of authentic and imaginative fusion dishes. Which is prepared by our caring chef using only the highest quality ingredients.

Our approach to healthy eating demands that no artificial colours, stock or food additives are used in our dishes. Indeed most of the spices we use are freshly ground in our kitchen.

We bring to the city a new concept in culinary fare, we believe we have created a restaurant for tomorrow which is traditional yet modern, authentic yet innovative. Sweet Chillies offers a relaxed atmosphere to celebrate with you whatever the occasion.

All the dishes we have in this menu are made to order, so some dishes will take more time than others - please enquire if necessary.

Enjoy...

The management.

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MILD= (1 circle)  
 MEDIUM= (2 circles)  
 HOT = (3 circles)  
 VERY HOT= (4 circles)  
 MAY CONTAIN NUTS & DAIRY PRODUCTS= (N)  
 VEGETARIAN= (V)

MURGH=CHICKEN  
 GHUST=LAMB  
 HAASH=DUCK  
 CHINGRI=PRAWNS  
 JINGA=KING PRAWNS  
 MACH=FISH

## Accompaniments & Sundries

### Shobzi Bahaar

ALOO GOBI . . . . .	£2.75
Potatoes & cauliflower in spices.	
BOMBAY ALOO . . . . .	£2.75
Semi dry potatoes cooked with tomatoes & spices. Slightly hot.	
BHINDI BHAJEE. . . . .	£2.75
Fresh Okra (ladies fingers) with cooked exotic spices.	
BRINJAL BHAJEE. . . . .	£2.75
Aubergine cooked with exotic spices.	
CHANA MASALA . . . . .	£2.75
Chick peas cooked in a special blend of spices.	
CAULIFLOWER BHAJEE . . . . .	£2.75
Cauliflower with spices, onion & tomatoes.	
DENGI ANAROSH BHAJEE . . . . .	£2.75
Pineapple cooked with mushroom & spices.	
GARLIC MUSHROOM . . . . .	£2.75
Fresh garlic with mushroom & onions.	
GARLIC ALOO MUSHROOM . . . . .	£2.75
Potatoes cooked with mushroom & spices.	
MIXED SAMBAR BHAJEE . . . . .	£2.75
Mixed & Blend of freshly cut vegetables cooked in medium. Semi dry.	
MILI - JULI SHOBZI . . . . .	£2.75
Mixed & Blend of freshly cut vegetables in slightly hot spices & tangy, slightly runny.	
MUSHROOM BHAJEE. . . . .	£2.75
Mushroom with spices, onion & tomatoes.	
MATTER PANIR. . . . .	£2.75
Peas in special spices cooked with indian cheese.	
NERAMISHA . . . . .	£2.75
Red kidney beans with freshly cut Bengali runner beans in medium - hot spices with onion, capsicum & coriander.	
SAG ALOO Spinach & Potatoes in spices . . . . .	£2.75
SAG BHAJEE Spinach in spices. . . . .	£2.75
TARKHA DAL. . . . .	£2.75
Cooked lentils garnished with fresh garlic in pure ghee. (chillies can be added)	
RAITHA. . . . .	£2.75
Yoghurt with finely chopped onions & cucumber.	
GREEN SALAD Crispy Seasonal salad. . . . .	£1.60
VEGETABLE SALAD . . . . .	£1.95
Cold mixed vegetables in spicy salad cream and herbs.	
CHILLIE CHIPS . . . . .	£1.95
Steak cut chips cooked in chillies.	

### Main Dishes...£4.90

“

Serenely full, the epicure would say, Fate cannot harm me

I have Dined tonight  
 Sydney Smith

”

### Naan & Roti

PLAIN NAAN . . . . .	£1.75
Freshly baked unleavened bread.	
BENGAL SPICE NAAN . . . . .	£2.40
Garlic & coriander filled unleavened bread with cheese topping, chillies can be added.	
PESHWARI NAAN . . . . .	£2.40
Sweet fruity filled bread & Sweet Syrup.	
KEEMA NAAN. . . . .	£2.40
Spicy Minced lamb filled bread.	
STUFFED NAAN Vegetable filled bread. . . . .	£2.40
CHILLI NAAN . . . . .	£2.20
Filled with chopped green chillies and coriander.	
GARLIC NAAN Garlic filled bread. . . . .	£2.20
TANDOOR ROTI Light doughy bread. . . . .	£1.75
PURI Very thin light fried bread. . . . .	£1.20
PLAIN PORATA. . . . .	£1.75
Light bread shallow filled fried with ghee.	
STUFFED PORATA. . . . .	£1.95
Light bread shallow filled fried with vegetable & ghee.	
CHAPATI Wheat filled bread. . . . .	£0.95
PASTA with spiced tomato paste . . . . .	£1.95
NOODLES Cooked with herbs & spices . . . . .	£1.95

### Chawal

PLAIN RICE Steamed Rice . . . . .	£1.75
FRIED RICE . . . . .	£1.95
Steamed rice fried with onion & aniseed	
PILAU RICE Basmati Rice cooked with saffron. . . . .	£1.95
DHAKA SPECIAL RICE . . . . .	£2.85
Pilau Rice fried with mixed fruit and herbs.	
MUSHROOM FRIED RICE . . . . .	£2.50
Steamed rice with fried mushroom & onions.	
SHODOR BENGAL RICE . . . . .	£2.50
Basmati Fried Rice with fresh green chillies & onions.	
VEGETABLE PILAU RICE. . . . .	£2.50
Vegetables cooked with basmati rice.	
EGG FRIED RICE. . . . .	£2.50
Steamed rice fried with egg, onions & herbs	
CHICKEN PILAU RICE. . . . .	£2.95
Chicken fried with basmati rice & onions.	
GARLIC FRIED RICE. . . . .	£2.50
steamed rice fried with roasted garlic & onins.	
KEEMA FRIED RICE. . . . .	£2.95
Streamed rice fried with minced lamb, onion and fenugreek.	
LEMON 'N' CHILLI RICE. . . . .	£2.55
Basmati rice fried with onions, lemon peel & juice with chopped green chillies and dhanya.	

## Akni Khazana

These dishes are prepared from the finest basmati rice, cooked together with mild oriental & traditional spices & flavoured with saffron and served with vegetable sauce, usually medium hot. (mild or hot on request)

SWEET CHILLIES' BIRYANI	£9.50
CHICKEN BIRYANI	£7.50
MALAYAN CHICKEN BIRYANI	£7.95
LAMB & MUSHROOM BIRYANI	£7.95
PRAWN & MUSHROOM BIRYANI	£7.95
MIX TIKKA BIRYANI	£8.95
PERSIAN CHICKEN BIRYANI	£7.95
LAMB BIRYANI	£7.50
KEEMA BIRYANI	£7.50
KING PRAWN BIRYANI	£10.90
MUSHROOM BIRYANI	£6.75
MIXED VEGETABLE BIRYANI	£6.75
ALOO & MUSHROOM BIRYANI	£6.75

OTHER COMBINATIONS CAN BE PREPARED ON REQUEST.

## Authentic Thawa

A most sought after dish, a combination of bengal style sauce with rich herbs and spices thoroughly blended with a touch of crushed cumin, coriander seeds, garnished with capsicum, tomatoes and spring onions. Semi dry.

CHICKEN	£7.50
MEAT	£7.50
COMBINATION OF BOTH	£8.50
KING PRAWN	£10.50
PANEER TIKKA	£6.25

## Jalpiazi Delicacies

Widely renowned dish of distinction made from our tandoori selection and then fresh garlic, onions, capsicum, tomatoes and fresh coriander with a hint of green chillies to give a spicy hot taste.

CHICKEN	£6.95
LAMB	£6.95
KING PRAWN	£9.95
MIXED VEGETABLE	£5.50
PANEER TIKKA	£5.95

## Continental Dishes

(Served with fries and vegetables)

SIRLOIN STEAK	£8.95
FRIED CHICKEN	£6.45
FRIED SCAMPI	£6.45
OMELETTE (Various)	£6.45

## Childrens Menu

CHICKEN TIKKA & CHIPS	£4.80
CHICKEN PAKORA & CHIPS	£4.80
CHICKEN TIKKA MASALA & PILAU RICE	£4.80
FRIED CHICKEN & CHIPS	£4.80
MILD CHICKEN CURRY & PILAU RICE	£4.80
MILD SOBZI CURRY & STEAMED RICE	£4.80
ADDITIONAL BABY NAN	£1.20

Other dishes can be available for children, please ask a member of staff.

## Shuru-wat

(Savouries)

PAPADOM (plain)	£0.50
SPICY PAPADOM	£0.60
BOMBAY DUCK (dry roasted fish)	£0.80
CHUTNEY, PICKLES, SAUCE (per tray)	£1.50

## Shuru-wat Ke Bhaad




(Contemporary Starters) All starters served with Salad.

SIZZLER FUSION FOR 2	£7.80
BENGAL SPICE EMLI	£3.50
Chicken Tikka and Sheek Kebab Cooked in a thick, sweet and sour sauce.	
TANDOORI MIXED KEBAB	£3.50
Consists of chicken tikka, lamb tikka and sheek kebab cooked in a tandoor, served with tandoori spiced onions, capsicum & tomato.	
RESHMEE CHAND	£2.90
Minced chicken matured in fresh herbs and spice with a touch of turmeric grilled with olive oil.	
SWEET CHILLIES SPICE WINGS	£2.90
Succulent chicken wings marinated in sweet hot and tangy paste then stuffed with ground herbs and barbecued in the clay oven, served with barbecued fried onions, peppers, tomatoes and dhanya leaves.	
BAIGAN MAZA DHAI	£3.50
Fresh aubergine deep fried and filled with spiced minced chicken and vegetables garnished with home made low fat raita yoghurt.	
HAASH KA SHASHLIK	£3.50
Tender pieces of duck marinated in garlic and delicate spices, grilled with capsicum, tomatoes and onions.	
CHINGRI VARKEE	£3.50
Lightly spiced grilled green pepper stuffed with spicy mushrooms, prawns & herbs.	
CHINGRI SEAWEEED	£2.90
Seaweed and shrimps slowly shallow fried with butter and nuts with a touch of mixed herbs.	
AVACADO CHINGRI	£2.90
fresh avocado half roasted & filled with very mildly spiced shrimps and mixed dry fruit - with ground herbs.	
BENGAL GARLIC FISH	£2.90
Bangladeshi garlic fish fried and seasoned with aromatic herbs, spices, garlic, onions, herbs and spices.	
SPICED POTATO & GARLIC MUSHROOMS	£2.80
Soft fluffy spiced potato balls served with salted mushrooms in garlic butter.	
BISHWA CHOT - POTI	£2.80
Chick peas fried with onions, peppers and coriander, garnished with chopped egg and a hint of tamarind sauce.	
SATNEY BORA CHOP	£2.80
Mashed Potato balls seasoned with onion & fresh coriander. Covered with spiced breadcrumbs and deep fried.	
SHOBZI CELERY	£2.80
Chopped and Fried Celery in butter sauce cooked with citrus flavour vegetable and topped with poppy seeds.	

“ One cannot think well,  
love well, sleep well,  
if one has not  
dined well ”  
Virginia Wolfe

## Authentic Starters

Served with salad.

CHICKEN OR LAMB SHASLICK 	£3.50
Marinated spiced chicken or lamb, onions, capsicum & tomatoes. Cooked on a skewer in the tandoori oven.	
CHICKEN OR LAMB TIKKA 	£2.90
Tender pieces of chicken, marinated & cooked in a tandoori oven.	
TANDOORI CHICKEN 	£2.90
Whole piece of chicken marinated roasted in a tandoori oven.	
SHEEK KEBAB 	£2.90
Spiced minced lamb cooked on a skewer & roasted in a tandoori oven.	
SAMOSA (MEAT / VEGETABLE / CHICKEN) 	£2.90
Spiced minced lamb, chicken or vegetable in aromatic spice covered in a thick sauce.	
CHICKEN/MEAT/PRAWN/ALOO/MUSHROOMS ON PURI 	£3.50
Cooked with onion, tomatoes, herbs & spices rolled in deep fried unleavened bread.	
CHICKEN/MEAT/PRAWN/ALOO CHAT 	£2.90
Mildly cooked with onions, tomatoes, cucumber and chat mosala spice.	
CHICKEN/VEGETABLES/TIKKA/ PAKURA 	£2.90
Chopped pieces in a highly spiced dough mixture and deep fried.	
PRAWN/CHICKEN TIKKA COCKTAIL 	£2.80
Chicken Tikka or Shrimps on a bed of salad topped with tomato & cucumber cocktail sauce.	
KING PRAWN BUTTERFLY 	£4.50
Slightly spiced king prawn covered in breadcrumbs and deep fried.	
ONION BHAJI 	£2.80
Onion Filled flour balls mixed with lentils & potato mildly spiced, with ground herbs.	
BENGAL PAPRIKA 	£3.50
Minced chicken, lamb or mixed vegetables in herbs & spices stuffed in green capsicum & roasted in the tandoori.	
JHALL LAMB CHOP 	£2.90
Highly spiced lamb chops marinated & flamed Cooked in a tandoori.	
TIKKA KING PRAWN	£4.80

## Traditional Thali Variety

(DINING EXPERIENCE ONLY)

Traditional Asian platter of a variety of authentic combinations of dishes specially selected by the chef daily to compliment each other. A very traditional way of eating.

TANDOORI THALI	£13.50
Selected assortments from our extensive Ghar Ke Kamaal section, served with pilau rice, nan and raitha.	
THALI	£12.50
Selected assortments from our Traditional and Balti Sections, served with pilau rice, tandoori roti and raitha	
VEGETARIAN THALI	£11.50
Selected assortments of dishes from our Seasonal Vegetable dishes, served with steamed rice, chapati and raitha.	

SOME DISHES MAY CONTAIN TRACES OF NUTS AND CHILLIES  
PLEASE ASK A MEMBER OF STAFF FOR DETAILS.

“ Its Good Food and not fine words  
That keeps me Alive  
Moliere ”

## Karai Delicacies

Made from the tandoori selection with our very special sauce, medium to slightly hot taste garnished with tomatoes & coriander, cooked & served on a cast iron dish from Bangladesh.

CHICKEN	£7.50
MEAT	£7.50
KING PRAWN	£10.50
SPECIAL MIX with above items	£10.50

## Usual Suspects

Create your own dish to suit your taste with the following.

CHICKEN	£5.80	PRAWN	£5.80
CHICKEN TIKKA	£6.95	KING PRAWN	£8.95
LAMB	£5.80	KEEMA (mince lamb or chicken)	£5.80
LAMB TIKKA	£6.95	ANY VEGETABLES	£5.40
DUCK	£7.80	TIKKA JINGA	£10.95

### KORMA

Very mildly spiced in creamy sauce.

### TIKKA MASSALLA

Delicately cooked in mild aromatic spices & herbs, simmered in fresh tomatoes, butter & cream.

### PASANDA NAWABI

A Very rich and mild dish cooked with fresh cream and almonds to give an extravagant taste. (Tikka only)

### MADRAS

Hot and Spicy with lemon juice and garlic.

### DUPIAZA

Diced onion & capsicum cooked in thick spicy sauce.

### PATHIA

Cooked in condensed tomato and onion sweet & sour sauce, slightly hot.

### SAGWALA

With fresh spinach and garlic, medium hot.

### ROGAN JOSH

Cashew nuts, herbs and spices, topped with a layer onions, capsicums & tomatoes.

### BHOONA

Cooked with herbs & thick sauce, slightly spiced.

### CHILLI MASSALLA

Hot & Sour with lemon juice, fresh garlic & fresh chopped chillies.

### DALL MASSALLA

Cooked with a slightly hot & sour taste with pineapple & Spices in a lentil sauce creating a mouth watering creation.

OTHER TRADITIONAL CURRIES CAN BE PREPARED

## Balti Collection

Probably the most recognised in the U.K. All dishes are cooked & served in a cast iron kashmiri pan known as a balti, cooked with fresh blended spices, fresh tomatoes, green peppers, onions & flavoured with green herbs. The strength of balti dishes can be prepared to suit to your taste.

CHICKEN/LAMB	£5.40
PRAWN	£5.40
VEGETABLE	£5.20
MINCE CHICKEN or MEAT	£5.40
KING PRAWN	£8.50
CHICKEN or LAMB TIKKA	£6.95

Balties are available in mix and match combinations creating an extraordinary variety of taste for an extra £1.00 e.g. Chana, Bindi, Potato, Cauliflower, Mushroom or Sag etc.

## Maha Sumander Ki Bazaar

(Seafood specialities)

We are one of the first restaurant in this area which has introduced traditional Bangladeshi fish dishes. The ideal venue for you to experience our Chef's cooking to the distinctive flavours of Bangladesh, tastefully balanced by grace & good manner for the European palate.

SUMANDER KE TAWAE. 🍴🍴	£9.95
A mixture of seafood of allsorts in medium to slightly hot spices and green herbs, cooked in olive oil and added with basmati rice and garnished with coriander, parsley and seasoned vegetables.	
SILVER SEABASS. 🍴🍴🍴	£8.95
Fresh seabass spiced with chillies, pan-fried and served with a mushroom and pickled lemon juice bhaji - the epitome of culinary excellence.	
PEPPER CRAB. 🍴🍴	£8.95
Crab meat seasoned with fresh, exotic herbs, barbecued and drowned in a rich spicy sauce, the epitome of culinary excellence.	
SHARK SHORISHA. 🍴🍴	£8.95
Delicately spiced, garnished with mustard seed and authentic herbs and spices to produce an exotic mouth-watering semi dry dish.	
AAM KI SEA BASS. 🍴🍴	£8.95
Fresh boneless sea bass pan fried blended with a sweet mango sauce and special light spices medium hot.	
RUPOSHI. 🍴🍴🍴	£8.95
A whole baked fish cooked in tandoori clay oven in special spices, accompanied with medium hot spices dry sauce with tomatoes and onions.	
SWEET CHILLI TELPHA. 🍴🍴	£7.50
Steaks of Bengali fish marinated in medium to hot spices and ground green herbs and layered with sweet bay leaf & cardamon syrup sauce, then slowly fried in olive oil.	
PEPERD TELEPHA. 🍴🍴	£7.50
Minced fish balls blended in herbs & aromatic spices deep fried in sunflower oil then cooked tenderly in medium sauce with green herbs and tamarind sauce.	
SYLHETI ZINGA MORIS. 🍴🍴🍴🍴	£10.95
Tandoori King Prawn cooked with Sylheti Chillies and garnished with tomato, pepper and onions	
GOLDA JINGA. 🍴🍴	£11.95
Bengal baby lobster medium spiced, marinated and dry roasted in a clay oven.	
JINGA PANEER. 🍴🍴	£11.95
King prawns specially marinated and stir fried with chunks of cheese whole green chillies, spinach served with prawn fried rice and salad.	
JINGA SARSON. 🍴🍴🍴	£11.95
King sized prawns cooked with onion, tomato, green mustard paste	
SHARK TENGA. 🍴	£8.95
Marinated and fried with olive oil and served with flavoursome aromatic garlic, onions and a whole lot of ripe tomatoes with a delicate use of chilli and dhanya	
MONSOON KA KAMAL. 🍴🍴	£9.95
A tantalising mixture of shrimps, king prawn, fish balls cooked with seaweed served with a sensational hot, sweet tangy relish sauce and side salad.	

“ Tell me what you eat and i will tell you what you are ”  
Antheline Brillat-Savarin

## Clay Oven Treasures

Tandoori is a barrel shaped, open topped, charcoal fired oven with clay walls. The dishes have been marinated previously in our special mixtures, then barbecued on skewers. Served with seasonal salad and mint sauce.

KYABAR TANDOORI MIX. 🍴🍴	£10.95
Marinated mixture of tandoori chicken, lamb chops, chicken tikka, lamb tikka, sheek kebab, king prawn served with a choice of a nan.	
MURGH PANEER SHASHLICK. 🍴🍴	£7.95
Chicken Tikka skewered with diced chunks of Indian cheese, onions, capsicum & tomato marinated, dry roasted in a clay oven and stir fried.	
TANDOORI SHASHLICK. 🍴🍴	£7.95
Chicken and lamb tikka skewered with diced chunks of onion, capsicum & tomato marinated, dry roasted in a clay oven	
TANDOORI KASHIE CHOPS. 🍴🍴🍴	£6.95
Highly spiced lamb chops marinated & flame cooked in a tandoori, served with slightly hot relish sauce.	
TANDOORI MURGH. 🍴🍴	£6.50
Pieces of succulent chicken breast & leg on the bone, marinated & dry roasted in a clay oven	
MURGH TIKKA. 🍴🍴	£6.50
Cubes of succulent chicken breast medium spiced marinated & dry roasted in a clay oven	
GHUST TIKKA. 🍴🍴	£6.50
Cubes of succulent lamb medium spiced marinated & dry roasted in a clay oven.	
PANEER TIKKA. 🍴🍴	£5.95
Cubes of Indian Cheese seasoned in medium spices & roasted in a clay oven.	
SHOBZI MIX. 🍴🍴🍴	£6.95
An appetising array of our vegetable dishes, onion bhajee, somosa, satney chop & vegetable peppers served with a vegetable nan.	
NAGA CHICKEN TIKKA, LAMB TIKKA OR TANDOORI CHICKEN. 🍴🍴🍴🍴	£7.50
Very hot bangla chillies pickle cooked with onions, capsicum, tomatoes, herbs and spices. Served on a pan-made dish called Thawa.	

## Duck Quarters

HAASH KA SHASHLIK. 🍴🍴	£7.95
Tender pieces of duck marinated in garlic and delicate spices, grilled with capsicum, tomatoes and onions.	
HAASH ASSAME JALFREZI. 🍴🍴🍴	£7.95
Morsels of duck breast prepared in a spicy sauce of onion, capsicum, green chillies and coriander leaves, a slightly hot dish with a dash of cumin seeds.	
HAASH GARLIC CHILLI. 🍴🍴🍴	£7.95
Punjabi fayre of tender pieces barbecued morsels of duck, an exotic dish with a tempering of garlic, ginger and whole red / green chillies	
TANDOORI HAASH. 🍴🍴	£7.95
Diced pieces of duck marinated with delicate herbs and spices, grilled in the tandoor then fried with onions and green pepper.	
BREAST OF HAASH. 🍴🍴	£7.95
Grilled and garnished in lime and special herbs, and massala sauce made with peppers, coriander and unique spices.	

“ There is no Sincerer Love Than the Love of Food ”  
George Bennett Shaw

## Barburcher Shifarish

(Chef's Recommendations)

RUPUSHI MURGHI MASALA. 🍴🍴🍴	£12.95
Half of chicken on the bone cooked with Sylheti chillies and minced chicken and garnished with tomatoes, capsicum, herbs and spices. Served with Pilau Rice.	
DEEWANA NAGA GOSHT / MURGH 🍴🍴🍴	£6.95
Marinated & stripped, cooked with sylheti chilli, onions, herbs and spice in a very hot sauce	
MURGHI GHOSHT. 🍴🍴	£6.95
Chicken marinated in spices the cooked with minced lamb garnished with onion, tomato and coriander.	
BENGAL BEGUN MASSALLA 🍴🍴	£6.95
A medium dish cooked with chicken tikka, fresh aubergine with green herbs & spices.	
MURGH DAMINI. 🍴🍴	£7.95
Strips of fillet chicken marinated in fresh and grounded herbs shallow fried in olive oil and garnished with sweet tangy sauce.	
MURGH NOORANI. 🍴🍴🍴	£6.95
A dish created with the most tender fillet of the chicken which is marinated with light tender spices & yoghurt then cooked with sliced green chillies - a dish to be savoured.	
MURGH / GHUST LAWE 🍴🍴	£7.95
Cubes of mildly spiced chicken or lamb & bangla pumpkin cooked in medium to hot sauce with spring onions, roasted garlic & coriander.	
MURGH MASAKA. 🍴🍴	£7.95
Marinated chicken breast barbecued and then cooked with chicken minced in mild to medium taste with fresh herbs & spices including garlic & ginger in generous portions.	
KUSHI BIRAN. 🍴🍴	£6.95
Whole strip of chicken breast and inner fillet generously spiced with garam masalla and coated with gram flour & grilled in olive oil garnished with garlic fried mushrooms.	
PEPPER SPECIAL (Murgh/Gosht/Shobji) 🍴🍴	£6.95
Tender morsels of lamb, inner fillet chicken or mixed vegetables stuffed in a barbecued pepper and dressed in a bhuna style cocktail sauce.	
TAWA REZALLA. 🍴🍴🍴	£7.95
Chicken or Lamb fairly hot simmered in a semi dry sauce, garnished with spring onions, peppers, spices, tomatoes, methi leaves, parsely & layered with grated cheese.	
THAI NOODLE KHANA. 🍴🍴🍴	£6.95
Thai noodles cooked with thai spices, egg, green/red peppers, onions and small pieces of chicken and lamb tikka.	
LAMB SHANK MUZA. . . . .	£8.95
Lamb shank braised, medium hot, served with mint sauce, a carefully selected curry sauce with special ingredients, spices served with herb noodles.	
LAMB SHANK TARA. 🍴🍴	£8.95
Lamb shank braised, medium hot, served with mint sauce, a carefully selected curry sauce with special ingredients, spices served with herb noodles.	
DAK NARAN KHANA. 🍴🍴🍴	£7.95
Whole chicken breast off the bone or grilled lamb chops, cooked in a delicious herb sauce with cumin, cinnamon, bayleaves. Subtle and very flavoursome.	
GHUST OR MURGH KATA MITA MASALA. 🍴🍴🍴	£6.95
Lamb or chicken medium hot cooked in light spice with onions and tamarind sauce, a lovely sweet and sour dish.	
GARLIC MURGH CHILLI. 🍴🍴🍴	£6.95
Slices of Chicken cooked with garlic and sylheti chilli in a hot sauce.	
MURGH SHIM. 🍴🍴	£6.95
Medium Hot Dish of marinated chicken with bangla uri beans with aromatic herbs & spices and whole green chillies cooked with spring onions, capsicum, coriander, parsely. A very authentic and one the most favoured dishes of the Bengal.	
SWEET SEASONS 🍴🍴🍴	£6.95
Fresh seasoned vegetables cooked with fresh herbs, spices in a sweet and sour sauce for a mouth watering tangy flavour.	

OTHER VEGETABLE DISHES CAN BE PREPARED ON REQUEST

## Ghar Ke Kamaal

(House Specialities)

MURGH BEMISSAL. 🍴🍴🍴	£6.95
A unique dish of smooth and spicy tikka of chicken, showered in a buttery tomato sauce, followed by the spicy flavour of browned onions and garlic for those seeking a sting in the tail.	
CHOOZA MAKHANI 🍴🍴	£6.95
The perennial favourite of marinated and tandoor grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted meat and redolent of kasoori methi.	
SHAHI CHOCOLATE KORMA (Murgh, Ghust or Shobzi) 🍴🍴	£6.95
Chicken or lamb braised in chocolate gravy, enriched with cream, almond powder and with a touch of coconut powder.	
BUTTER MURGH 🍴🍴	£6.95
Marinated tandoori chicken off the bone with ground almonds, butter and fresh cream.	
SHAHI MANGO KORMA (Murgh/Ghust) 🍴🍴	£7.25
Chicken or lamb bathed in a rich creamy sauce laced with almonds, coconut and slices of mango. A treat for Korma lovers.	
MALIBU NARIAL EXOTIC 🍴🍴	£7.95
Cubes of chicken or lamb drowned in a fruity sauce, tempered with coconut in a medium spice sauce and laced with Malibu.	
JINGA NOOR KI-NAGAH 🍴🍴🍴🍴	£10.95
King prawns marinated in a hot and spicy nagah (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spring onions.	
NOOR KI-NAGAH (murgh/gosht) 🍴🍴🍴🍴	£7.95
Succulent chicken or lamb marinated in a hot and spicy nagah (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spring onions.	
MURGH HARI MIRCHI HOT! Only for the brave.. 🍴🍴🍴🍴	£6.95
Succulent chicken breast garnished with fresh garlic, capsicum, tomatoes, coriander and lots of fresh green chillies. There is only one word that adequately describes this dish.	
SIZZLER MASKA SPECIAL. 🍴🍴	£7.95
Marinated chicken cooked in a clay oven with chef's special spices then garnished in a bhuna sauce with bamboo shoot, fresh green peppers, red peppers, showered with fresh coriander.	
MURGH OR GOSHT SILSILA. 🍴🍴	£6.95
Marinated chicken tikka or lamb tikka cooked in chef's special with fresh grated crispy garden cabbage, medium strength dish.	
SWEET CHILLIES BARSAAT (Absolutely delicious) 🍴🍴	£8.95
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds.	
KEBAB KATA MOZA. 🍴🍴	£6.95
Small piece of Shish Kebab, touch of soya sauce, onion, Pepper, tomato - topped with fried onions.	
GHUST KUCH KUCH. 🍴🍴	£6.95
Ghust cooked with black pepper, soya sauce, onion, tomato, green pepper. served with kuch kuch.	
SWEET CHILLI MUSAFIR. 🍴🍴	£7.95
Breast of chicken cooked with baby potato, baby brinjal, green chillies, tomato & coriander.	
GHUST MACARONI 🍴🍴	£6.95
Ghust mince meat in a medium spicy sauce. Cooked with macaroni pasta in onion, tomato, pepper. Chopped potato.	
MURGH OR GHUST GARLIC RESHOM. 🍴🍴🍴	£6.95
Peeled tomatoes cooked with roasted garlic, herbs, spices, onions, capsicum, fresh green chillies in a aromatic lentil sauce.	
MURGH KUFTA KHANA. 🍴🍴	£6.95
Chicken mince balls in in herbs & spices shallow fried and then cooked in a blend of medium to slightly hot tasty sauce	
MURGH OR GHUST RAPSILA. 🍴🍴	£6.95
Chicken or ghust cooked in a Curried medium sauce then topped with bengal style cucumber, capsicum, touch of tomatoes, coriander, with ground herbs & spices.	