

# TO START

**POPADOM** £0.90

**MASALA POPADOM** £0.90

**CHUTNEY TRAY** £3.50

*Mango Chutney (£1 each for a single chutney)*

*Mint Sauce (D),*

*Lime Pickle and*

*Onion Salad.*

## STARTER SHARING PLATTERS

**VEGE COMBO PLATTER FOR TWO** £12.95

SELECTION OF PANEER TIKKA, ONION BHAJI, VEGETABLE SAMOSA, VEGETABLE PAKORA AND ALOO KI TIKKI. SERVED WITH SALAD, TAMARIND AND MINT SAUCE. (V) (E) (D) (G) (M)(SD)

**BADI MIRCHI COMBO PLATTER FOR TWO** £14.95

SELECTION OF CHICKEN TIKKA, SEEKH KEBAB, CHICKEN PAKORA, ONION BHAJI AND ALOO KI TIKKI. SERVED WITH SALAD, TAMARIND AND MINT SAUCE. (D)(E)(G)(M) (SD)

**TANDOORI SPECIAL PLATTER FOR TWO** £16.95

A MEDLEY OF TANDOORI CHICKEN, CHICKEN TIKKA, LAMB TIKKA, SEEKH KEBAB AND KING PRAWN. (D) (C)(E)(SD)(M)

CUSTOMERS ARE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN ALLERGENS –  
CELERY, CEREALS (GLUTEN), CRUSTACEANS, EGGS, FISH, LUPIN, MILK, MOLLUSCS,  
MUSTARD, NUTS, PEANUTS, SOYA, SESAME SEEDS, SULPHUR DIOXIDE.

PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

**MILK - D NUTS - N GLUTEN - G CRUSTACEAN - C  
VEGETARIAN - V MUSTARD - M EGGS - E SOYA - S  
FISH - F SULPHUR DIOXIDE - SD**

*Badi Mirchi*

**G – Wheat; N – Almonds;**

# STARTERS

<b>ALOO KI TIKKI (V)(D)(G)</b> LIGHTLY SPICED PAN FRIED POTATO CAKE SERVED ON BED A OF CHICKPEAS.	£5.25
<b>BHOONA POORI (G)(C)(D)(M) (SD)</b> DEEP FRIED INDIAN BREAD FILLED WITH A CHOICE OF EITHER SHRIMPS, LAMB, CHICKEN, PANEER OR MUSHROOMS.	£6.50
<b>CHICKEN CHAT (D)(M)(SD)</b> CHICKEN BREAST SIMMERED IN A TANGY SAUCE.	£5.50
<b>CHICKEN PAKORA (D)(G)(M)(SD)</b> CHICKEN TIKKA DEEP FRIED IN PANKO BREADCRUMBS.	£5.50
<b>CHILLI CHICKEN (D)(G)(M)(SD)</b> CHICKEN DEEP FRIED IN PANKO BREADCRUMBS, TOSSED IN DELICIOUS HOT, SWEET AND TANGY CHILLI SAUCE.	£6.50
<b>CHILLI PANEER (V)(D)</b> FRIED COTTAGE CHEESE TOSSED IN A SPICY GARLIC CHILLI SAUCE AND ONIONS.	£5.95
<b>KING PRAWN BUTTERFLY (G) (C) (E)</b> KING PRAWNS BATTERED, COATED IN BREADCRUMBS & DEEP FRIED.	£5.95
<b>LAMB LAZIZ</b>  TENDER CUBES OF LAMB, MARINATED IN HOT INDIAN SPICES AND COOKED IN A SEALED POT TO RETAIN ITS JUICES AND FLAVOURS. TOSSED WITH CHILLI & FRESH CORIANDER.	£5.95
<b>MIXED KEBAB (D) (M) (E)</b> CONSISTS OF CHICKEN TIKKA, SEEKH KEBAB AND ONION BHAJI.	£6.95
<b>ONION BHAJI (E) (V)</b> SLICED ONIONS MIXED WITH LIGHT SPICES AND GRAM FLOUR THEN DEEP FRIED.	£5.25
<b>RESHMI KEBAB (E)</b> MINCED MEAT WITH FRESH SPICES AND HERBS, COOKED WITH AN EGG.	£5.50
<b>SAMOSA MEAT/CHICKEN/VEGETABLE (V) (G)(D)(S)</b> TRADITIONAL INDIAN SNACK. FILO PASTRY FILLED WITH LIGHTLY SPICED MINCED MEAT/CHICKEN/VEGETABLE DEEP FRIED AND SERVED ON A BED OF CHICKPEAS.	£4.50
<b>TAWE WALI MACHI (F)</b> PAN FRIED SEA BASS MARINATED WITH LIGHT SPICES AND SERVED WITH GARLIC CHILLI SAUCE.	£6.95

# STARTERS AND MAIN - TANDOORI

## **ADRAKI LAMB CHOPS (D)(M)(SD)**

LAMB CHOPS MARINATED IN GINGER PASTE, FRESH CORIANDER, GREEN CHILLIS, HUNG YOGHURT AND BROWN ONION PASTE, COOKED IN A CLAY OVEN.

STARTER £6.95  
MAIN £12.95

## **BHATTI KI MACCHI (F)(SD)**

SEA BASS MARINATED WITH LEMON JUICE, GREEN CARDAMOMS AND CLOVES, CHARGRILLED.

STARTER £6.95  
MAIN £12.50

## **SHASHLIK**

CHICKEN/LAMB/PANEER TIKKA SKEWERED WITH DICED ONIONS AND PEPPERS COOKED OVER CHARCOAL.

## **CHICKEN (D)(M) (SD)**

STARTER £5.95  
MAIN £11.95

## **LAMB (D)(M) (SD)**

STARTER £6.50  
MAIN £12.50

## **PANEER (V)(D)(M) (SD)**

STARTER £5.50  
MAIN £10.95

## **CHICKEN TIKKA (D)(M)(SD)**

DICED CHICKEN BREAST MARINATED WITH YOGHURT AND HOMEMADE SPICES COOKED OVER CHARCOAL.

STARTER £5.50  
MAIN £10.50

## **LAMB TIKKA (D)(M) (SD)**

SUCCULENT DICED LAMB MARINATED WITH CARDAMOMS CLOVES, MACE, HUNG YOGHURT, BROWN ONION PASTE, CHARGRILLED

STARTER £5.50  
MAIN £10.50

## **PANEER TIKKA (V)(D)(M) (SD)**

DICED COTTAGE CHEESE MARINATED WITH ROASTED GRAM FLOUR, CARAWAY SEEDS AND CREAM.

STARTER £5.50  
MAIN £10.50

## **SALMON TIKKA (F)(D)(M) (SD)**

SALMON CHUNKS MARINATED IN TANDOORI SPICES AND COOKED IN TANDOOR. SERVED WITH SALAD AND MINT SAUCE.

STARTER £6.95  
MAIN £12.95

## **SEEKH KEBAB (E)(D) (M)(SD)**

MINCED LAMB MIXED WITH CHOPPED GARLIC, GINGER GREEN CHILLI, FRESH CORIANDER AND SPICES, SKEWERED AND COOKED OVER CHARCOAL.

STARTER £5.75  
MAIN £10.95

## **TANDOORI CHICKEN (D)(M)(SD)**

CHICKEN ON THE BONE MARINATED WITH YOGHURT AND HOMEMADE SPICES COOKED OVER CHARCOAL. SERVED WITH SALAD AND MINT SAUCE.

QUARTER £4.95  
HALF £10.50  
WHOLE £14.95

## **TANDOORI KING PRAWNS (C)(D)(M)(SD)**

KING PRAWNS MARINATED IN A TRADITIONAL TANDOORI MASALA, COOKED OVER CHARCOAL.

STARTER £6.95  
MAIN £13.95

## **TANDOORI MIXED GRILL (D)(M)(C)(SD)(E)**

A MIXTURE OF TANDOORI CHICKEN, LAMB TIKKA, CHICKEN TIKKA, SHEEKH KEBAB, TANDOORI KING PRAWN. SERVED WITH SALAD AND MINT SAUCE.

MAIN £16.95

# BADI MIRCHI SPECIALS

## CHICKEN

### **BUTTER CHICKEN (D)(N)(M)(SD)**

SHREDDED CHICKEN SERVED IN A MILD RICH GRAVY WITH BUTTER AND OUR SPECIAL SPICE BLEND AS A BASE.

£12.95

### **CHICKEN CHETTINAD (D)(M)(SD)**

A CHICKEN CURRY FROM SOUTH INDIA, TANTALIZINGLY FLAVOURED WITH WHOLE AND GROUND SPICES AND PLENTY OF FIERY HOT BLACK PEPPERCORNS.

£12.95

### **CHICKEN TIKKA MAKHANI (M)(N)(D)(SD)**

TANDOOR ROASTED CHICKEN TIKKA SIMMERED IN A SWEET AND TANGY TOMATO GRAVY.

£12.95

### **HONEY CHILLI CHICKEN (D)(M)(SD)**

A COMBINATION OF SWEET AND HOT

£12.95

### **MURG KALI MIRCH (D)(SD)(M)**

TENDER PIECES OF CHICKEN COOKED TOGETHER WITH A VARIETY OF FRESH HERBS AND FRESHLY POUNDED BLACK PEPPERCORN, USING A SECRET RECIPE KNOWN ONLY BY THE HEAD CHEF.

£12.95

### **MURGH MASALA HARA PYAZ (D)(SD)(M)**

SUCCULENT PIECES OF CHICKEN BREAST COOKED WITH A TOUCH OF GARLIC, SIMMERED WITH SPRING ONION IN A CREAMY TOMATO AND ONION GRAVY.

£12.95

### **TARIWALA CHICKEN (D)**

OUR CHEF'S SPECIAL HOMEMADE CHICKEN CURRY. CHICKEN ON THE BONE COOKED IN A POT WITH ITS OWN STOCK AND WHOLE SPICES.

£12.50

## FISH

### **GOAN PRAWN CURRY (C)**

TRADITIONAL PRAWN CURRY FROM GOA, WITH KING PRAWNS SIMMERED IN COCONUT MILK AND A MIXTURE OF GROUND SPICES LIKE, DRIED RED CHILLIES, GINGER AND GARLIC.

£14.95

### **CHINGRI MALAI CURRY (C)**

A POPULAR MILD DISH FROM THE BAY OF BENGAL, WITH KING PRAWNS SIMMERED IN A MILDLY SPICED COCONUT MILK.

£14.95

### **SEA BASS KALI MIRCH (D)**

FRESH SEA BASS MARINATED IN RED CHILLI PASTE, PAN-FRIED AND LAPPED WITH AN ONION AND TOMATO SAUCE WITH ROASTED CRUSHED BLACK PEPPERCORNS.

£13.95

### **BHAPANI MACHI (F)**

MARINATED SEA BASS WITH GINGER, GARLIC PASTE, PEPPERCORNS AND FRESH LEMON JUICE, STEAMED AND SERVED WITH BOILED RICE.

£12.95

### **CHILLI LIME SEA BASS (F)**

STEAMED SEA BASS SERVED WITH SALAD AND LIME CHILLI SAUCE.

£12.50

# LAMB

## ADLA GOSHT (D)(M)

£13.50

AWADH CLASSIC, DICED LAMB MARINATED OVERNIGHT WITH ONION, YOGHURT AND WHOLE SPICES COOKED IN A SEALED POT.

## LAMB SHANK

£15.95

SUCCULENT LAMB SHANK COOKED OVERNIGHT IN VARIOUS POTS, WITH WHOLE SPICES AND ANISEEDS. THE DISH ORIGINATED IN OLD DELHI IN THE LATE EIGHTEENTH CENTURY DURING THE LAST THRONES OF THE MUGHAL EMPIRE.

## HYDERABADI KEEMA MUTTER (E)

£13.50

STIR-FRIED LAMB MINCE MEAT WITH GREEN PEAS AND SPICES. GARNISHED WITH FRESHLY CHOPPED CORIANDER LEAVES, THIS DISH IS A GOURMET'S DELIGHT.

## PATIALA SHAHI- E-GOSHT (D)

£13.50

BEST HIND OF LAMB, COOKED IN A MEDIUM SPICED FRESH MINT FLAVOURED SAUCE, A SPECIALITY FROM PUNJAB.

## RARA GOSHT (E)

£13.50

SPECIALITY OF PUNJAB REGION. LAMB ON THE BONE AND LAMB MINCE COOKED TOGETHER WITH WHOLE SPICES.

# THALI

## MEAT THALI – £20.95

A COMBINATION OF TANDOORI CHICKEN (Quarter) (D)(M)(SD), SEEKH KEBAB (E)(D) (M)(SD), LAMB BHOONA, MIXED VEGETABLE CURRY, SALAD, PILAU RICE (D) AND GARLIC NAAN (G)(E)(D).

## VEGETARIAN THALI (V) – £19.50

A COMBINATION OF SAAG ALOO (D), TARKA DAL (D), BHINDI BHAJI, ONION BHAJI (E) (V), VEGETABLE SAMOSA (V) (G)(D)(S), MIXED RAITA (D), BOILED RICE AND PLAIN NAAN (G)(E)(D).

# BIRYANIS

PLEASE CHOOSE AN ACCOMPANIMENT OF YOUR CHOICE:  
VEGETABLE CURRY OR TARKA DAL

## SPECIAL MIXED BIRYANI (D)(M)(C)(E)(SD) - £14.50

COMBINATION OF CHICKEN, LAMB AND PRAWN; SERVE WITH AN EGG OMELETTE.

## CHICKEN HYDERABADI BIRYANI (D)(SD)(M) - £12.95

CHICKEN ON THE BONE MARINATED WITH YOGHURT, MINT, GINGER AND WHOLE SPICES; THEN COOKED WITH BASMATI RICE IN A SEALED POT MIXED WITH GOLDEN FRIED ONIONS.

## CHICKEN BIRYANI (D) - £12.50

CHICKEN COOKED WITH BASMATI RICE

## CHICKEN TIKKA BIRYANI (D)(M)(SD) - £12.95

CHICKEN TIKKA COOKED WITH BASMATI RICE

## CHICKEN & MUSHROOM BIRYANI (D) - £13.50

COMBINATION OF CHICKEN & MUSHROOMS COOKED WITH BASMATI RICE

## LAMB HYDERABADI BIRYANI (D)(SD) (M) - £13.50

TRADITIONAL HYDERABADI STYLE BIRYANI, SUCCULENT LAMB ON THE BONE MARINATED WITH YOGHURT AND SPICES THEN COOKED TOGETHER WITH RICE.

## LAMB BIRYANI (D) - £12.95

SUCCULENT LAMB COOKED WITH BASMATI RICE.

## PRAWN BIRYANI (C)(D) - £12.50

SUCCULENT PRAWNS COOKED WITH BASMATI RICE

## VEGETABLE BIRYANI (V)(D) - £11.50

FLAVOURFUL MIX OF VEGETABLES COOKED WITH BASMATI RICE.

# CLASSIC MAINS

## KORMA (N)(D)

A TRADITIONAL AND VERY POPULAR DISH MADE WITH **ALMOND** AND CREAM.

## MASALA (D)

A TRADITIONAL AND VERY POPULAR CREAMY, TOMATO AND INDIAN DISH, WHICH IS BURSTING FULL OF FLAVOUR.

## BALTI

COOKED IN A SPECIAL BALTI SAUCE WITH ONIONS AND PEPPERS.

## BHOONA

THICK ONION AND TOMATO SAUCE COOKED ON A SLOW FLAME WITH SPICES.

## DOPIAZA

COOKED WITH LARGE AMOUNTS OF ONIONS, ADDED IN THE CURRY AND AS GARNISH.

## ROGAN JOSH

TRADITIONAL INDIAN AROMATIC CURRY WITH CASIA AND CARDAMON.

## KORAI

ONION AND TOMATO SAUCE COOKED WITH DICED BELL PEPPERS AND ONIONS WITH AROMATIC KADHAI MASALA.

## MADRAS

HOT AND SPICY CURRY.

## SOUTH INDIAN GARLIC CHILLI (SD)

HOT AND SPICY CURRY, WITH A TWIST OF SWEET AND SOUR.

## VINDALOO

VERY HOT AND SPICY CURRY, TEMPERED WITH CURRY LEAVES.

## JALFREZI

SPICY AND HOT PEPPER SAUCE

## PASANDA (N)(D)

A DELICIOUS ALMOND AND CREAM BASED CURRY, GARNISHED WITH **ALMOND** FLAKES

## NAGA

COOKED WITH BANGLADESHI NAGA CHILLIS AND HOT SPICES.

## PATHIA (SD)

HOT, SWEET AND SOUR PARSİ CURRY.

## DANSAK (SD)

SWEET, HOT AND TANGY YELLOW LENTIL SAUCE.

## MALAYA (D)

SWEET AND CREAMY DISH WITH COCONUT AND PINEAPPLE CHUNKS.

## SAAG

COOKED WITH SPINACH.

## CHICKEN

£11.50

## CHICKEN TIKKA (D)(M)(SD)

£12.50

## LAMB

£11.95

## LAMB TIKKA (D)(M))(SD)

£12.50

## PRAWN (C)

£11.50

## KING PRAWN (C)

£14.50

## PANEER (V)(D)

£11.50

## VEGETABLE (V)

£10.95

# VEGETARIAN DISHES

(Vegan option for some dishes is available on request)

Order any Vegetable dish below as a  
MAIN for £9.95 SIDE for £5.50

**ALOO GOBHI** POTATOES AND FRESH CAULIFLOWER COOKED TOGETHER

**BHINDI BHAJI** DRY VEGETABLE IS MADE BY STIR-FRYING OKRA

**BOMBAY ALOO** POTATOES COOKED WITH ONION AND TOMATO MASALA, TEMPERED WITH BLACK ONION SEEDS.

**BRINJAL BHAJI** A RICH AND DELICATELY SPICED AUBERGINE CURRY

**MUSHROOM BHAJI** CUPPED MUSHROOMS SAUTÉED IN AN ONION AND TOMATO MASALA

**MUSHROOM DOLMAS (D)** MUSHROOM AND COTTAGE CHEESE SIMMERED IN ONION AND TOMATO MASALA FINISHED WITH A HINT OF MILK.

**DHINGRI MUTTER (D)**  
A DELIGHTFUL VEGETABLE DISH COMBINING MUSHROOMS AND FRESH GREEN PEAS WITH SPICES AND HERBS FINISHED WITH A TOUCH OF CREAM.

**ALOO CHANA** POTATOES COOKED WITH CHICK PEAS.

**CHANA MASALA** CHICKPEAS COOKED WITH ONION, TOMATO, GINGER, GARLIC AND GROUND POMEGRANATE

**PANEER MAKHANI (D)** DICED COTTAGE CHEESE SIMMERED IN A SWEET AND TOMATO GRAVY.

**MUTTER PANEER (D)** GREEN PEAS COOKED WITH COTTAGE CHEESE IN AN ONION AND TOMATO MASALA

**SAAG PANEER (D)** COTTAGE CHEESE SIMMERED IN SPINACH

**SAAG DAL (D)** SPINACH SIMMERED WITH YELLOW LENTILS.

**TARKA DAL (D)** YELLOW LENTILS TEMPERED WITH CHOPPED GARLIC AND CUMIN SEEDS

**SAAG ALOO (D)** POTATOES COOKED WITH SPINACH.

**ZEERA ALOO** POTATOES COOKED WITH CUMIN AND FRESH CORIANDER.

**SAAG BHAJI** SPINACH SAUTÉED WITH GARLIC, DICED ONION AND PEPPERS.

**SAAG CHANA** SPINACH SIMMERED WITH CHICK PEAS.

## RICE AND PILAU

Boiled Rice	£3.50
Pilau Rice <b>(D)</b>	£3.95
Special Fried Rice <b>(D)(E)</b>	£4.25
Vegetable Pilau Rice <b>(D)</b>	£4.25
Mushroom Pilau Rice <b>(D)</b>	£4.25
Egg Fried Rice <b>(D)(E)</b>	£4.25
Garlic Rice <b>(D)</b>	£4.25
Keema Rice <b>(D)</b>	£4.25
Jeera and Peas Rice <b>(D)</b>	£4.25
Lemon Rice <b>(D)</b>	£4.25
Onion Fried Rice <b>(D)</b>	£4.25
Coconut Rice <b>(D)</b>	£4.25

## BREADS FROM THE TANDOOR

Plain Naan <b>(G)(E)(D)</b>	£3.50
Garlic Naan <b>(G)(E)(D)</b>	£3.95
Garlic & Chilli Naan <b>(G)(E)(D)</b>	£3.95
Garlic & Cheese Naan <b>(G)(E)(D)</b>	£3.95
Chilli & Cheese Naan <b>(G)(E)(D)</b>	£3.95
Coriander & Cheese Naan <b>(G)(E)(D)</b>	£3.95
Peshawari Naan <b>(G)(E)(D)</b>	£3.95
Keema Naan <b>(G)(E)(D)</b>	£3.95
Layered Butter Naan <b>(G)(E)(D)</b>	£3.50
Cheese Naan <b>(G)(E)(D)</b>	£3.75
Tandoori Roti <b>(G)</b>	£2.95
Laccha Paratha <b>(G)(E)(D)</b>	£3.50
Stuffed Paratha <b>(G)(E)(D)</b>	£3.95
Keema Paratha <b>(G)(E)(D)</b>	£3.95
Chapati <b>(G)</b>	£2.50

## ACCOMPANIMENTS

Chips	£2.95
Chicken Nuggets (6pcs)	£4.95
Chilli Chips	£3.50
Curry Sauce (any)	£4.95
Green Salad	£2.50
Mixed Raita <b>(D)</b>	£1.95

**\*Gluten – Wheat**