The Ethos...

The Aagrah Group of Restaurants was started by our present chairman M Sabir in 1977 and is now the largest Kashmiri restaurant chain in the United Kingdom. Each restaurant offers comfortable and relaxed surroundings with home style cooking so that discerning customers can fully enjoy their dining experience.

AWARDS & ACCOLADES...

AAGRAH now symbolises a highly successful group of restaurants within the northeast of England. We have gained much approval. AAGRAH is fortunate to have received many highly regarded national and international awards.

Dear Friend,

Here at the Aagrah Group we endeavour at all times to offer you the highest standard in both our food and service. In order to maintain these standards throughout all our branches, we would be pleased to hear your comments.

I thank you for visiting the Aagrah Restaurant and wish you an enjoyable evening.

Mohammed Aslam
Managing Director

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Starters

This section is based on the famous street food of the sub continent of India and can be served as a main meal by creating your own platter

Platter for 2

Please see individual item descriptions for allergens and prices

AAGRAH SPECIAL VEGETABLE MIX (For 2) £7.95
Lahsen mushroom, onion bhaji, vegetable samosa **(gluten)** and paneer tikka.
Served on a platter with salad.

AAGRAH SPECIAL TANDOORI MIX (For 2) £9.95
Seekh kebab, lamb chops, murgh tikka, chicken bihari wings and machli masala. Served with fried onions, peppers and fresh coriander on a sizzler platter with salad.

AAGRAH SEAFOOD SPECIAL (For 2) £11.50
Jhinga tikka, machli masala, balochi machli (monkfish) and machli kebab.
Served on a platter with Aagrah's special seafood dips and salad.

Murgh (Chicken)

CHICKEN CHAAT £3.95
Chicken marinated in roasted gram flour, ginger, garlic and a selection of spices.
Deep fried. Served with salad and **raita (milk).**

CHICKEN TIKKA GRILLED £4.50
Cubes of chicken breast marinated in **yoghurt (milk)**, ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal. Served with salad, grilled onions, tomatoes and capsicum.

CHICKEN LIVER TIKKA GRILLED £3.95
Chicken liver marinated in selected herbs and spices, cooked over charcoal.
Served with salad, grilled onions, tomatoes and capsicum.

CHICKEN PAKORA £4.95
Diced chicken and sliced onions in spicy batter. Deep fried. Served with green salad.

CHICKEN BIHARI £3.95
Chicken wings marinated in garlic and ginger and selected tandoori masalas and grilled.
Served with salad and drizzled with Kashmiri sauce **(contains mustard seeds)**.

Vegetable

ONION BHAJI £3.95
Onion roundlets dipped in spicy batter and then deep fried. Garnished with salad and pomegranate seeds

VEGETABLE PAKORA £3.95
Aubergine, cauliflower, sliced potatoes, onions and mushrooms flavoured with garlic and onions. Dipped in a spicy batter then deep fried. Served with mixed salad and pomegranate seeds.

VEGETABLE SAMOSA £3.95
Spicy vegetable filling folded into specially made crispy pastry triangle **(wheat/gluten)** and deep fried.

ALOO TIKKA £3.95
Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander and selected spices, dipped in batter and shallow fried. Served with Lahori chana, salad and drizzled with tamarind sauce and pomegranate seeds.

LAHSEN MUSHROOMS GRILLED £4.95
Mushrooms marinated with garlic, ginger, lime, green chillies, herbs and spices then grilled.
Served with green salad, grilled onions, capsicum and drizzled with tamarind sauce.

PANEER TIKKA GRILLED £4.95
Cubes of Indian cottage **cheese (milk)** marinated in garlic, **yoghurt (milk)**, ginger, lime and selected tandoori spices then grilled. Served with salad, grilled onion and capsicum.

Seafood

BALOCHI MACHLI TIKKA (MONKFISH) £5.50
Monkfish marinated in pomegranate and selected balochi spices, egg and garlic. Grilled and served with salad and pomegranate seeds and **Hyderabadi sauce (dairy).**

MACHLI MASALA £4.95
Cod marinated in selected herbs, spices and **egg**. Deep fried and served with green salad and pomegranate seeds. Drizzled with **Hyderabadi sauce (dairy).**

PRAWN PARATHA £5.50
Prawns (crustacean) cooked with **yoghurt (milk)**, garlic, ginger and spices then wrapped in a flaky **paratha (wheat/gluten)**. Served with green salad.

MACHLI KEBAB £4.50
Monkfish marinated in **yoghurt (milk)**, ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal. Served with salad, grilled onions and capsicum. Drizzled with a special sauce **(dairy).**

RAAVI GRILLED £5.50
Sea bass fillet marinated with herbs and spices including nutmeg, mace, carom seeds, green chillies, lime, pepper and onions. Served with salad. Drizzled with **Hyderabadi sauce (dairy).**

KING PRAWN TIKKA GRILLED £7.95
King prawns (crustacean) marinated with **yoghurt (milk)**, vinegar, delicate herbs and spices. Cooked over charcoal. Served with salad, grilled onions, tomatoes, capsicum and **Hyderabadi sauce (dairy).**

Gosht (Meat)

KASHMIRI KEBAB £3.95
Minced meat specially cooked with fresh herbs and spices, mixed with **milk, egg** and onions, in a light potato covering then shallow fried. Served with salad and pomegranate seeds. Drizzled with **mint sauce (dairy).**

SEEKH KEBAB GRILLED £4.50
Minced meat with onions, green chillies, herbs and spices. Cooked on a skewer and served with green salad, grilled onions, tomatoes and pepper.

SHAMI KEBABS £3.95
Minced meat with onions, green chillies, herbs and spices. Cooked with lentils and fried with **egg** paste. Served with mixed green salad and pomegranate seeds. Drizzled with **mint sauce (dairy).**

LAMB CHOPS GRILLED £4.50
Lamb chops marinated in selected spices. Cooked over charcoal. Served with mixed leaf salad, grilled onions and capsicum, drizzled with Kashmiri sauce and pomegranate seeds.

LAMB TIKKA GRILLED £4.95
Lamb marinated in garlic and ginger and selected tandoori masalas, **mustards seeds** and grilled. Served with salad, grilled onions, tomatoes and capsicums. Drizzled with **mint sauce (dairy).**

Diner's Information

- "Aagrah's Promise Of The Heart" - to use fresh produce. All meat, poultry and vegetables are sourced on a daily basis.
- If you have any specific intolerances to gluten, nuts or any other ingredient, please do inform us at the time of ordering.

🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Medium to Hot 🌶🌶🌶🌶 Hot 🌶🌶🌶🌶🌶 Very Hot

Specialities

Murgh (Chicken)

CHICKEN HYDERABADI AWARD WINNING RECIPE 🌶🌶 **£8.95**
Cubes of chicken breast cooked with spices, fresh coriander, **fresh cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

CHICKEN ACHAR AWARD WINNING RECIPE 🌶🌶🌶 **£8.95**
Cubes of chicken breast cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic, fresh coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and **yoghurt (milk)** and gently simmered in bay leaf juices.

CHICKEN JALFREZI 🌶🌶 **£8.95**
Chicken breast cooked with fresh garlic, julienne cut ginger, fresh coriander, tamarind, tomatoes and **eggs** with selected herbs and spices.

KARAHI CHICKEN 🌶🌶 **£8.95**
Diced chicken cooked with julienne cut ginger, tomatoes, garlic, crushed red chillies, tamarind, onions, fresh coriander, lime with selected herbs and spices.

CHICKEN SINDHI 🌶🌶 **£8.95**
Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seeds, **yoghurt (milk)**, fresh lime and coriander, **cream (milk)** bay leaves and garam masala. This dish originates from Sindh.

LAHORI CHARGA 🌶🌶 **£10.95**
Half chicken on the bone marinated in **yoghurt (milk)** then grilled, sauteéd with julienne cut ginger, onions, bay leaves, tomatoes, olives, green cardamoms, fresh coriander and Punjabi spices. A dish with a Mediterranean twist.

CHICKEN MANGLORE (GOAN) 🌶🌶 **£8.95**
Diced chicken cooked with tomatoes, onions, garlic, ginger, whole red chillies, fresh coriander, tamarind, coconut, curry leaves and roasted spices. A very unique dish.

LAHSEN CHICKEN 🌶🌶 **£8.95**
Diced chicken breast cooked with tomatoes, fresh sliced garlic, julienne cut ginger, green chillies, fresh coriander, capsicum and a special selection of herbs and spices.

Gosht (Meat)

MEAT HYDERABADI AWARD WINNING RECIPE 🌶🌶 **£9.95**
Strips of meat cooked with spices, fresh coriander, **fresh cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

MEAT ACHAR AWARD WINNING RECIPE 🌶🌶🌶 **£9.95**
Strips of meat cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and **yoghurt (milk)** and gently simmered in bay leaf juices.

KUNA GOSHT (PUNJABI) **£9.95**
Lamb cooked with onions, ginger, garlic, **cream (milk)**, **yoghurt (milk)**, green chilli, fresh coriander, juices of cardamom seeds and steam cooked.

NIHARI 🌶🌶 **£9.95**
Lamb shank cooked with garlic, ginger, **yoghurt (milk)**, onion, **wheat flour (gluten)** and selected herbs and spices. Garnished with green chillies, julienne cut ginger and fresh lime. A typical Lahori dish.

MEAT PASANDY 🌶🌶 **£9.95**
Stripped and diced pieces of meat cooked with onions, tomatoes, garlic, ginger, **yoghurt (milk)** and selected herbs and spices.

KARAHI LAMB 🌶🌶 **£11.95**
Boneless lamb cooked with garlic, julienne cut ginger, onions, tomatoes, fresh coriander and lime, crushed red chillies with selected herbs and spices.

LAL MAS (RAJASTANI) 🌶🌶🌶 **£9.95**
Strips of meat cooked with fresh red chillies, **yoghurt (milk)**, onions, fresh coriander and cardamoms with Rajastani spices.

KEEMA PARSI 🌶🌶🌶 **£8.50**
Minced meat cooked with onions, tomatoes, garlic, ginger, **worcester sauce**, fresh coriander and selected Parsi spices. Topped with thinly sliced fried potatoes and onions.

Seafood

KING PRAWNS HYDERABADI AWARD WINNING RECIPE 🌶🌶 .. **£13.95**
King prawns (crustacean) cooked with spices, fresh coriander, **fresh cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

KING PRAWN ACHAR AWARD WINNING RECIPE 🌶🌶🌶 **£13.95**
King prawns (crustacean) cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and gently simmered in bay leaf juices.

GOAN KING PRAWN 🌶🌶🌶 **£13.95**
King prawns (crustacean) marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, fresh coriander and coconut milk.

GOAN MACHLI (FISH) 🌶🌶🌶 **£12.95**
Monkfish marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, roast spices and coconut milk.

MUMBAI MACHLI (FISH) 🌶🌶 **£12.95**
Monkfish cooked with onions, garlic, ginger, fresh coriander, **yoghurt (milk)**, tomatoes, whole red chillies, lime, curry leaves and roast Mumbai masalas. A very unique dish.

Mixed

SHAHJAHAN 🌶🌶 **£9.95**
Strips of meat, chicken, **prawns, king prawns (crustacean)** and mushrooms cooked together with **yoghurt (milk)**, onions, garlic, ginger, fresh coriander, green chillies, bay leaves and cardamom juices.

SPECIAL BIRYANI 🌶🌶 **£10.95**
Tilda rice cooked with selected biryani masalas, strips of meat, chicken, **prawns, king prawns (crustacean)** and mushrooms. Served with a mixed vegetable curry sauce.

CHICKEN KING PRAWN MAKRANI 🌶🌶 **£10.95**
Chicken cooked with **king prawns (crustacean)**, onions, **cream (milk)**, tomatoes, ginger, garlic, cardamom and bay leaves with Makrani spices.

SHAHGRANA 🌶🌶 **£9.95**
Strips of tandoori chicken and mince meat cooked with garlic, tomatoes, onions, fresh coriander and **yoghurt (milk)**, flavoured with juices of bay leaves and cinnamon

Aagrah Grilled

An exclusive style of cooking where chicken or meat is grilled then stir fried in a special tawa (metal plate) with onions, capsicums, sliced green chillies and sliced ginger.

SHAHI MURGH TANDOORI **£9.50**
Cubes of chicken marinated in spiced **yoghurt (milk)** and cooked on charcoal. It is then cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, fresh coriander, julienne cut ginger and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI LAMB TANDOORI **£11.95**
Lamb marinated in garlic and ginger and selected tandoori masalas and grilled **(contains mustard seeds)**. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk)**.

SHAHI JHINGA TANDOORI **£13.95**
King prawns (crustacean) marinated in spiced **yoghurt (milk)** and cooked on charcoal. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, fresh coriander, garlic, ginger & capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI SEEKH KEBAB **£9.50**
Minced meat with onions, green chillies, herbs and spices. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI CHOPS TANDOORI **£10.95**
Chops marinated in selected spices. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI LIVER TANDOORI **£9.50**
Chicken liver marinated in spiced **yoghurt (milk)** and cooked on charcoal. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, fresh coriander, garlic, ginger & capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI MUSHROOMS **£9.50**
Lahsens mushrooms grilled then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, curry leaves, fresh coriander and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

SHAHI BIHARI WINGS **£9.50**
Chicken wings marinated in garlic and ginger and selected tandoori masalas and grilled **mustard seeds**. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, curry leaves, fresh coriander and capsicums. Served on a sizzler plate with **Hyderabadi sauce (milk).**

MACHLI MASALA PIAZ **£10.50**
Cod marinated with ginger, garlic, **egg** and selected spices. Deep fried then pan cooked with julienne cut ginger, spices, onions, capsicums, mushrooms and fresh coriander. Served on a sizzler plate on a bed of onions and with **Hyderabadi sauce (milk)**.

TANDOORI CHICKEN (Complete meal) **£12.50**
Half spring chicken marinated in **yoghurt (milk)**, julienne cut ginger, garlic, coriander, tandoori spices and cooked on charcoal. Served on a platter with mixed salad, pilau rice and a side dish of chicken sauce.

MIXED GRILL (Complete meal) **£12.50**
Seekh kebab, lamb chops, machli masala, chicken wings **(contains cod and egg)** and 1/4 chicken tandoori **(yoghurt) (milk)**. Served with pilau rice, mixed vegetables and salad.

CHICKEN KASHMIRI GRILLED **£10.50**
Marinated breast of chicken in saffron, fennel seeds, fresh lime and coriander salt and pepper, baked and served on special Kashmiri rice with pineapple and potatoes.
Contains yoghurt (milk)

Tikka Masala Dishes

Chicken, lamb or **king prawns (crustacean)** marinated in **yoghurt (milk)**, herbs and spices. Gently cooked in a clay oven (tandoor) with coriander, green chillies, onions and **cream (milk)**.

CHICKEN TIKKA MASALA **£8.95**

LAMB TIKKA MASALA **£9.95**

KING PRAWN TIKKA MASALA (Crustacean) **£13.95**

Makhani Dishes

In the Sub continent when there is a special event or for entertaining special guests, home made makhan **butter (milk)** is used to cook the food. Cooking in **butter (milk)** not only enhances the taste but is also considered to be a very caring gesture. Chicken, lamb or **king prawns (crustacean)** cooked with onions, tomatoes, sultanas, pineapple, **fresh cream (milk)**, **butter (milk)** and a selection of mild spices.

CHICKEN MAKHANI **£8.95**

MEAT MAKHANI **£9.95**

KING PRAWN MAKHANI (Crustacean) **£13.95**

Shahi Dastarkhwan

Please see individual item descriptions for allergens

Aagrah Set Meals

Set menus can be adjusted to any number you require.

Set Menu One (Grilled)

£15.00 per head

(2 Course • Minimum 2 and above)

MAIN COURSE

4pc Seekh Kebab • 4pc Machli Tikkas • 4pc Chops • 4pc Lahsen Mushroom • 4pc Chicken Bihari Wings served on a tawa (metal plate) of steamed rice, naan bread and a portion of aloo gobi

BEVERAGE

Qawa (Green Tea)

Set Menu Two

£18.00 per head

(2 Course • Minimum 4 and above)

STARTERS (PLATTER)

4pc Seekh Kebab • 4pc Chicken Tikka
4pc Vegetable Samosa • 4pc Machli Kebab

MAIN COURSE

Karahi Chicken • Goan Machli • Lal Mas • Chicken Korma

SIDE DISHES

1 Bengan Bhaji • 1 Aloo Gobi • 1 Pilau Rice • 1 Biryani Rice
1 Nan **(Gluten)** • 1 Garlic Nan **(Gluten)**

Set Menu Three

£20.00 per head

(2 Courses + Coffee • Minimum 6 and above)

STARTERS (PLATTER)

6pc Machli Kebab • 6pc Seekh Kebab
6pc Onion Bhaji • 6pc Chicken Pakora

MAIN COURSE

Lahori Charga • Karahi Lamb • Machli Masala Piaz
Chicken Hyderabadi • King Prawn Achar • Meat Dopiaza

SIDE DISHES

1 Karela • 2 Chana Dall • 2 Pilau Rice • 1 Lemon Rice
2 Nan **(Gluten)** • 1 Garlic Nan **(Gluten)**

BEVERAGE

Tea or Coffee

Specialities to Order in Advance

To allow us to create a truly authentic taste of Kashmir,
please place your orders 36 hours (minimum) in advance.
***Please see individual item descriptions for allergens.**

MURGH MUSSALUM £30.00

(For 2 or more) (Complete meals)

Whole chicken on skin marinated in **yoghurt (milk)** and selected spices then oven baked. Stuffed with a Kashmiri potato filling. **Plain nan (gluten)**, pilau rice, salad and pomegranate seeds. Served with vegetable achar on tawa. Garnished with fresh coriander

RAAN SPECIAL (For 4 or more) (Complete meals) £59.99

Whole leg of lamb marinated in vinegar, **yoghurt (milk)**, garam masalas, bay leaves, fresh ginger and garlic then oven baked. Served with vegetable ginger, 2 **plain nans (gluten)**, 3 pilau rice, salad and pomegranate seeds on tawa. Garnished with fried onions and fresh mint

WHOLE STUFFED LAMB £225.00

(For Party over 15) (Complete meals) Whole lamb marinated in vinegar, **yoghurt (milk)**, **mustard seeds**, garam masalas, bay leaves, fresh ginger & garlic. Stuffed with rice, **boiled eggs**, new potatoes, mushrooms and then oven baked. Served with 2 portions of vegetable sindhi, 2 portions of --vegetable lahsen, 8 plain **nans (gluten)**, salad and pomegranate seeds. Garnished with fried onions and fresh mint

Kashmiri Regional Dishes

In Kashmir, the tradition is to use more vegetables with meats to make it healthier.

CHICKEN PALAK ,, ... £8.50
Chicken, spring leaf spinach and fresh fenugreek leaves tenderly cooked with onions, garlic, julienne cut ginger, fresh coriander, bay leaf and cinnamon juice flavoured with fresh dill.

CHICKEN BANGUN ,, ... £8.50
Chicken and aubergine tenderly cooked with onions, garlic, julienne cut ginger, fresh coriander, **mustard seeds**, bay leaf and cinnamon juice. **(dairy).**

KARELA GOSHT ,,, ... £9.50
Meat and bitter gourd cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and fresh coriander. Topped with pomegranate seeds.

BHINDI GOSHT ,, ... £9.50
Tender meat and fresh bhindi (okra) cooked with fresh onions, garlic, julienne cut ginger, fresh coriander, green chillies, tomatoes, bay leaf and cinnamon juice. This dish is also very popular in Kashmir due to its exclusive and unique taste.

PALAK GOSHT ,, ... £9.50
A classic dish originating from the villages of Kashmir. Meat and spring leaf spinach, fresh fenugreek leaves cooked gently with onions, fresh garlic, julienne cut ginger, fresh coriander, bay leaf, green chillies and cardamom juice, with a selection of spices and flavoured with fresh dill

GOBHI GOSHT ,, ... £9.50
Tender meat and fresh gobhi (cauliflower) cooked with fresh onions, garlic, ginger, fresh coriander, green chillies, tomatoes, bay leaf and cinnamon juice.

KEEMA PALAK £8.50
Mince meat, spring leaf spinach and fresh fenugreek leaves tenderly cooked with onions, garlic, julienne cut ginger, fresh coriander, bay leaf and cinnamon juice flavoured with fresh dill.

Rogan Josh Dishes

Rogan Josh is undoubtedly considered the most emblematic version of all Kashmiri curry dishes. This dish is highly spiced with herbs, sliced julienne cut ginger, **yoghurt (milk)**, fresh coriander, green chillies and capsicums. Garnished with fried tomatoes and onions.

KEEMA ROGAN JOSH (Minced meat) ,, ... £8.50
ROGAN CHICKEN ,, ... £8.95
MEAT ROGAN JOSH ,, ... £9.50
ROGAN JHINGA (King prawn) (Crustacean) ,, ... £13.95

Punjabi Regional Dishes

CHICKEN PUNJABI MASALA ,, ... £10.95
Diced chicken cooked with garlic, **yoghurt (milk)**, onions, onion seeds flavoured with cardamoms, cinnamon and fresh coriander.

LAMB PUNJABI MASALA ,, ... £11.95
Diced lamb cooked with garlic, **yoghurt (milk)**, onions, onion seeds flavoured with cardamoms, cinnamon and fresh coriander.

Pukhtoon Regional Dishes (Balti)

Balti dishes are specially cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and coriander. Brought to you by the Aagrah from the riches of Peshawar.

BALTI KEEMA CHILLI (Minced meat) ,, ... £8.50
BALTI CHICKEN CHILLI ,, ... £8.95
BALTI LAMB CHILLI ,, ... £11.95
BALTI KING PRAWN CHILLI (Crustacean) ,, ... £13.95
AFGHANI MURGH ,, ... £8.95
Breast of chicken cooked with tomatoes, julienne cut ginger, black pepper, garlic, salt, **yoghurt (milk)**. Garnished with fresh lime and coriander.

Biryani Dishes

Tilda rice with a choice of **king prawn**, **prawn**, meat or chicken with mixed vegetables. Flavoured with biryani masalas. Served with a mixed vegetable curry sauce.

CHICKEN BIRYANI ,, ... £9.50
MEAT BIRYANI ,, ... £9.95
PRAWN BIRYANI (Crustacean) ,, ... £10.50
KING PRAWN BIRYANI (Crustacean) ,, ... £13.95

Korma , (Contains dairy products)
Dopiaza ,, (Contains dairy products)
Madras ,, (Contains dairy products)
Bhuna ,, Vindaloo ,,,,

The dishes below can be cooked with the following:

CHICKEN £7.95
KEEMA (Minced meat) (Not recommended as Korma) £7.50
MEAT £8.50
PRAWN (Crustacean) £8.95
KING PRAWN (Crustacean) £11.95

English Dishes

CHICKEN STIR FRY £9.95
Chicken with ginger, mushrooms, green peppers, green beans and onions.
This dish can also be cooked plain. Served with vegetables and chips **(Contains soya).**

BREADED SCAMPI £9.95
Scampi deep fried with bread crumbs **(gluten)**.
Served with tartar sauce **(eggs)**, vegetables and chips.

GRILLED CHICKEN £9.95
Whole breast of chicken seasoned with black pepper, salt and lime.Served with vegetables and chips.

CHICKEN NUGGETS £9.95
Chicken seasoned with black pepper, salt and lime. Served with vegetables and chips.

Vegetarian Specialities

LAHORI CHOLAY 🌶🌶🌶 **£7.95**
Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamons and Lahori spices

BALTI KARELA 🌶🌶🌶 **£8.50**
Bitter gourd cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and fresh coriander.

BENGAN ALOO 🌶🌶 **£7.95**
Aubergine & potatoes cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and fresh coriander. **yoghurt (milk)**.

MIXED VEGETABLE HYDERABADI 🌶🌶 **£7.95**
Assorted fresh vegetables cooked with fresh coriander, fresh cream, **yoghurt (milk)**, **mustard seeds**, tomatoes, garlic and ginger cooked in the juices of bay leaves, cardamom and cloves. This is a very rich dish full of distinctive flavour.

MIXED VEGETABLE ACHAR 🌶🌶🌶 **£7.95**
Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, pickled spices, julienne cut ginger and **yoghurt (milk)**. Gently simmered in bay leaf juices.

SPECIAL VEGETABLE THALI (Complete meal) 🌶🌶 **£11.95**
Thali dishes may contain allergens, please ask your server
A selection of individually cooked vegetables and **mustard seeds**, served together capturing a different taste with every dish. The Thali is of true Indian origin. Served with **raita (milk)** and a choice of **nan bread** or **3 chapaties (wheat/gluten)** or rice.

VEGETABLE LAHSEN 🌶🌶 **£7.95**
Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, **mustard seeds**, green chillies with typical herbs and spices.

BALTI VEGETABLE CHILLI 🌶🌶 **£7.95**
Mixed vegetables cooked with green chilli, tomatoes, garlic, fresh coriander and ginger with a selection of the finest spices.

BALTI DALL 🌶🌶 **£7.95**
Chana dall and pink lentils cooked with green chilli, spring onions, tomatoes, garlic, fresh coriander and ginger with a selection of the finest spices.

VEGETABLE SINDHI 🌶🌶 **£7.95**
Assorted fresh vegetables cooked with onions, garlic, tomatoes, green chillies, fresh coriander **yoghurt**, **cream (milk)**, **mustard seeds**, fresh lime and typical garam masalas. This dish originates from Sindh. An authentic recipe.

VEGETABLE MAKHANI 🌶 **£7.95**
Assorted fresh vegetables cooked with a sauce containing sultanas, **almonds**, pineapple, **butter**, **fresh cream (milk)**, **mustard seeds** and a selection of spices.

BALTI PANEER 🌶🌶 **£8.50**
Kashmiri style **cured cheese (milk)**, **mustard seeds**, cooked with tomatoes, green chillies and fresh coriander with some of the finest herbs and spices. This is very popular dish of India.

BALTI SAAG ALOO PANEER 🌶🌶 **£8.50**
Spring spinach, new potatoes and Kashmiri style **cured cheese (milk)**, **mustard seeds**, cooked with tomatoes, green chillies and fresh coriander, with selected aromatic herbs and spices. This is a highly appreciative dish of Kashmir.

BALTI MUSHROOM CHILLI 🌶🌶 **£8.50**
Fresh mushrooms cooked with green chilli, tomatoes, onions, fresh coriander garlic and ginger with a selection of the finest spices.

VEGETABLE BIRYANI (Complete meal) 🌶🌶 **£8.95**
Tilda rice and fresh vegetables, cooked with selected biryani masalas, **mustard seeds**, and flavoured with saffron.

Other Vegetarian Curry Dishes

KASHMIRI BANGUN 🌶🌶 **£7.50**
Bagun cooked with garlic, onions, julienne cut ginger and **yoghurt (milk).** Fresh mint and coriander with fennel seeds and other Kashmiri spices.

ALOO GOBHI 🌶🌶 **£7.50**
New baby potatoes and fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, **mustard seeds** and green chillies with selected herbs and spices.

VEGETABLE KORMA 🌶 **£7.50**
A very mildly spiced curry. Assorted fresh vegetables cooked gently with green chillies, sultanas, **mustard seeds** and **fresh cream (milk).**

VEGETABLE DOPIAZA 🌶🌶 **£7.50**
Assorted fresh vegetables, briskly fried with fresh onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon, **mustard seeds** and cardamom juices.

VEGETABLE BHUNA 🌶🌶 **£7.50**
A thick curry with herbs, fresh tomatoes, green chillies, fresh coriander, fresh ginger and garlic **contains mustard seeds**.

VEGETABLE MADRAS 🌶🌶🌶 **£7.50**
Medium to hot curry. Assorted fresh vegetables cooked together with green chillies, **mustard seeds** and **cream (milk).** Curry leaves and madras spices.

Side Dishes

MIXED VEGETABLES ❛❛ £4.25
Assorted vegetables with selected herbs, **mustard seeds** and spices.

ALOO PALAK ❛❛ £4.25
New baby potatoes and spring leaf spinach cooked with onions, **mustard seeds**, tomatoes and fresh coriander with selected herbs and spices.

ALOO BHAJI ❛❛ £4.25
New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies and **mustard seeds** with selected herbs and spices.

ALOO GOBHI ❛❛ £4.25
New baby potatoes and fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, **mustard seeds** and green chillies with selected herbs and spices.

GOBHI BHAJI ❛❛ £4.25
Fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, green chillies and **mustard seeds** with selected herbs and spices.

DALL TARKA ❛❛ £4.25
Pink lentils cooked with onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.

DALL CHANA ❛❛ £4.25
Chana dall cooked with spring onions, coriander, cumin seeds, garlic and garam masalas.

KARELA IN GARLIC AND TOMATO SAUCE ❛❛❛ £4.25
Bitter gourd cooked with garlic, red chilli, cumin, **mustard seeds**, coriander, tomatoes, onion and garam masala.

BENGAN ALOO ❛❛ £4.25
Aubergine & potatoes cooked with fresh garlic, julienne cut ginger, tomatoes, onion, green chillies and coriander. **yoghurt (milk).**

MUSHROOM BHAJI ❛❛ £4.50
Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.

BHINDI BHAJI ❛❛ £4.50
Fresh bhindi (okra) cooked with onions, fresh coriander and green chillies with selected herbs and spices.

SAAG PANEER ❛❛ £4.50
Spring leaf spinach and **cured cheese (milk)** cooked with onions, fenugreek, tomatoes, fresh coriander and green chillies with selected herbs and spices.

MATAR PANEER ❛❛ £4.50
Peas and **cured cheese (milk)** cooked with onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.

LAHORI CHOLAY ❛❛ £4.25
Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamons and Lahori spices

KASHMIRI BANGUN ❛❛ £4.25
Bangun cooked with garlic, onions, julienne cut ginger and **yoghurt (milk).** Fresh mint and coriander with fennel seeds and other Kashmiri spices.

Sundries

(All nan breads contain wheat/flour and milk)

(All chappaties and rotis contain wheat/flour)

NAN £2.70
Traditional nans are made from yeast, mixed with **flour (wheat/gluten)** and a touch of onion seeds.

FAMILY NAN £4.95
Traditional nan made from yeast, mixed with **flour (wheat/gluten)** and a touch of onion seeds.

CHEESE & ONION NAN £3.50
Specially prepared nan with **cheese (milk)** and onion. A very unique and popular type of **bread (wheat/gluten) (contains egg and sesame seeds).**

KEEMA NAN **Nan (wheat/gluten)** stuffed with spiced mince **(contains egg and sesame seeds).** £3.20

GARLIC NAN **Nan (wheat/gluten)** with garlic **(contains sesame seeds).** £2.95

PESHWARI NAN £3.50
A very unique and different type of **nan (wheat/gluten)** with pineapple **(contains egg and sesame seeds).**

PLAIN PARATHA £2.60
Paratha is very famous in South Asia. **Flour (wheat/gluten)** cooked on a Tawa with ghee in a typical Asian style.

STUFFED ALOO PARATHA £3.20
Paratha (wheat/gluten) cooked on a Tawa with ghee in a typical Asian style, stuffed with potatoes.

CHAPPATI £0.95
A very light version of bread. Thin round **wheat flour (gluten)** bread cooked on a Tawa.

TANDOORI ROTI £1.50
Unlike nan, roti is made from normal **wheat flour (gluten)** in a tandoor.

PILAU RICE £2.85
Tilda rice cooked with onions and tomatoes, in the juices of black pepper, bay leaves, cinnamon, cloves, coriander and cumin seeds.

LEMON RICE £2.85
Tilda rice cooked with fresh lemon, **mustard seeds** and cumin seeds.

PLAIN STEAMED RICE £2.50

MUSHROOM PILAU RICE £3.20
Tilda pilau rice cooked with mushrooms

VEGETABLE PILAU RICE Tilda pilau rice cooked with mixed vegetables. £3.20

POPPADOM £0.95

PICKLE TRAY **(Extra)** £2.50

MANGO CHUTNEY £1.20

MIXED PICKLES **(Mustard seeds)** £1.20

CHIPS £3.10

RAITA SPECIAL **(Contains dairy)** £2.10
With tomatoes and cucumber, topped with mixed herbs and roasted cumin.

FRESH SALAD BOWL £3.10