

Sumander Se Bulayia (Seafood) 🌊

- Zara Salmon (B) 🌶️** £10.50
Pan fried fillet of salmon, served with a tangy tomato sauce and lime, zesty taste.
- Telapia Macher Jul (B) 🌶️** £10.50
Telapia fillets and potatoes in and onions with blended spices & herbs.
- Sylhety Sumar Masalla (B) 🌶️🌶️** £10.50
Fish in a hot & tangy sauce, garnished with green chillies, coriander & lemon in true Sylhety style.
- Akhabari Machli Masalla (B) 🌶️🌶️🌶️** ... £10.50
Marinated fish cooked with onions & herbs in a masalla sauce. Contains Nuts
- Pangash Mazadar (B) 🌶️** £10.50
Pangash Fillet Cooked in a clay oven then spiced with tomatoes & onions in a creamy sauce with butter & a touch of sweet syrup.
- Pangash Khazana (B) 🌶️🌶️** £10.50
Pangash Fillet, medium spiced, garnished with green beans, tomatoes, fresh green herbs & onions.
- Telapia Biran (B) 🌶️** £10.50
Fried fillet of Telapia, served with lots of garlic, chopped onions, capsicum, sprinkles of coriander and a splash of lemon juice and finely chopped spinach.
- Jhal Risha (B) 🌶️🌶️🌶️** £10.50
Marinated Telapia fish coated together with onions, pepper, tomato, green chillies, crushed mustard seeds and coconut milk. Garnished with curry leaves.
- Mita Modhu Mass (B) 🌶️🌶️** £10.50
Telapia fish cooked with butternut squash with touch of naga. Taste slightly hot.
- Phangashous (B) 🌶️** £10.50
Fillet of fish grilled with aromatic herbs and spices served bhuna style garnished with a touch of lemon zest.
- Salmon Podina** £10.50
Salmon cooked in special coriander and garden mint flavour sauce
- Shatkora Mass (B) 🌶️** £10.50
Fish cooked in a Sylhet most treasured citrus fruits, which adds a sour twist to the flavour of this wonderfully spiced dish.
- Mix Shagorana (Noder) (B) 🌶️** £11.95
Mixture of seafood in our special marination of herbs & spices, medium taste with a slight sting in the tail.
- Garlic Seabass (B) 🌶️** £10.50
Pan fried fillet of seabass in seafood spices with olive oil on a bed of onions, tomatoes, lemon, orange juice and a lot of roasted garlic and coriander.
- Mango Seabass (B) 🌶️** £10.50
Pan fried filleted seabass in a mild seafood spices with olive oil and a touch of lemon juice, served on a bed of mild fruity gravy with mango pieces and cream.
- Shutki Sheera (B) 🌶️🌶️** £11.95
A classic dish from the region of Sylhet, mixed Seafood cooked together with a touch of chilli, spinach, potato, rice and shutki (bombay duck) making this dish very aromatic and flavoursome.
- Sylhety Jhinga Masalla 🌶️🌶️🌶️🌶️** £11.95
King prawns baked in the tandoor, extensively prepared with Yogurt & cream.
- Coxbazar - Er - Jhinga 🌶️🌶️** £14.50
Pan - fried King prawn cooked with bay leaves & fresh garam masalla & prepared with vegetable.
- Sylhety Jhing La - Jawab 🌶️🌶️** £12.50
Tandoor baked king prawns, stir fried in a medium spiced cooked with green beans, tomatoes, fresh green herbs, prawns, mushrooms & whole egg. Medium.

Karai Specialities 🌶️🌶️

Medium to slightly hot taste garnished with tomatoes & coriander

- Chicken or Lamb** £8.50
- King Prawn** £11.95
- Special Mix (Chicken, Lamb & King prawn)** £11.95
- Duck** £10.50

Thawa Delicacies 🌶️🌶️

Herbs & spices garnished with onions, tomatoes & a touch of fresh coriander

- Chicken or Lamb** £8.50
- Combination (Chicken, Lamb & Mushroom)** £10.50
- Duck** £10.95
- King Prawn** £11.95

Conventional Delicacies

Additional vegetables can be added to dish - £1.00 extra

- Bhuna 🌶️**
Cooked in a medium blend of aromatic herbs & spices in a thick sauce with chopped onions, tomatoes & capsicum with a touch of methi & coriander.
- Peaza 🌶️**
Cooked in a fairly mild sauce with diced onions, capsicum & tomatoes, garnished with coriander.
- Dalmasala 🌶️🌶️**
Cooked with a slightly hot & sour taste with pineapple & spices in a lentil sauce creating a mouth watering creation.
- Mirch Masalla 🌶️🌶️**
A very aromatic combination of herbs & spices along with fresh green chillies, garlic & coriander make this dish hot & spicy for the discerning palate.
- Pathia 🌶️**
Cooked in a fairly thick hot sauce, with fresh & pureed tomatoes, along with fresh lemon juice, garlic & herbs to make it a hot & sour taste.
- Chicken or Lamb** £7.50
- Chicken or Lamb Tikka 🌶️** £7.95
- Prawn** £7.50
- King Prawn** £11.95
- Vegetable** £6.95
- Kurma 🌶️🌶️**
Contains Nuts. A very mild dish extensively prepared in cream & nuts, also very mildly spiced.
- Rogan 🌶️**
Medium blend of herbs & spices, garnished with garlic, onions, tomatoes, methi leaves & fresh coriander to give a spicy but medium taste.
- Madras 🌶️🌶️**
Cooked with a hot blend of our herbs & spices in sauce garnished with fresh coriander.
- Saguta 🌶️**
Very dry dish with freshly cut spinach in medium herbs and spices along with fresh coriander.
- Kashmir 🌶️🌶️**
Medium to mild spices cooked with cream and banana to give this dish a fruity aroma.

Biryani Specialities 🌶️🌶️

Basmati rice treated together with lamb, chicken or prawns in a ghee, with delicate spices & herbs, a risotto-like dish served with vegetable curry.

- Sylhet Spice Biryani 🌶️** £10.95
(Chicken, Lamb, Prawn and Mushroom served with Omelette)
- Zhal Jhul Biryani 🌶️** £10.95
Chicken & lamb cooked with finely chopped chilli and naga flavour. Served with tarka dhal, khali mirch & raitha. Garnished with an omelette
- Chicken Tikka Biryani** £8.50
- Chicken Biryani** £7.95
- Garlic Chicken Biryani** £8.95
- Malayan Chicken Biryani 🌶️** £9.50
(Battered pineapple with Omelette)
- Persian Chicken Biryani 🌶️** £9.50
(Battered banana with Omelette)
- Mix Tikka Biryani 🌶️** £8.50
(Chicken & lamb tikka) with omelette
- Lamb Biryani** £7.95
- Lamb & Mushroom Biryani** £8.50
- Keema Biryani** £7.95
- King Prawn Biryani 🌶️** £11.95
- Prawn & Mushroom Biryani 🌶️** £8.50
- Mixed Vegetable Biryani** £7.50
- Aloo & Mushroom Biryani** £7.50
- Mushroom Biryani** £7.50
- Paneer & Chana Biryani** £8.50

KEY

🌿 = Gluten 🥚 = Eggs 🌰 = Nuts 🐟 = Fish

🥛 = Milk 🍲 = Soya 🍤 = Shrimps

🌱 = Vegetarian

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot 🌶️🌶️🌶️🌶️🌶️ Extremely Hot

All our Tandoori dishes use Pataks Tandoori paste as a marinade which may contain Nuts

All our lamb dishes are prepared with mutton lamp

Sundries 🌱

Accompaniments & Vegetable Main Dishes

- Neramisha** £6.95 £3.75
Red kidney beans with freshly cut vegetable in medium - hot spices with onion, capsicum & coriander.
- Mixed Vegetable Bhajee** £3.75
Mixed & blend of freshly cut vegetables cooked in medium spices. Semi dry.
- Mili - Juli Shobzi** £3.75
Mixed & blend of freshly cut vegetables in slightly hot spices & tangy, slightly runny.
- Bombay Aloo 🌶️** £3.75
Semi dry potatoes cooked with tomatoes & spices.
- Egg Bhuna 🌶️** £3.75
- Aloo Ghobi** Potatoes & Cauliflower in spices. £3.75
- Sag Aloo** Spinach & Potatoes in spices. £3.75
- Sag Bhajee** Spinach in Spices. £3.75
- Sag Paneer 🌶️** Spinach with Indian Cheese. £3.75
- Mushroom Bhajee** Mushroom with spices, onion & tomatoes. £3.75
- Garlic Mushroom** Fresh garlic with mushroom & onions. £3.75
- Matter Panir 🌶️** Garden peas in special spices cooked with indian cheese. £3.75
- Kabali Chana** Chickpeas cooked in special spices. £3.75
- Bindi Bhajee** Fresh okra (ladies fingers) cooked with exotic spices. £3.75
- Cauliflower Bhajee** Cauliflower with spices, onion & tomatoes. £3.75
- Tarkha Dal** Cooked lentils garnished with fresh garlic in pure ghee. £3.75
- Dengi Anarosh Bhajee** Pineapple cooked with mushroom & spices. £3.75
- Aloo Mushroom** Potatoes cooked with mushroom & spices. £3.75
- Baygan Bhajee** Aubergine cooked with exotic spices. £3.75
- Green Salad** £1.95

Naan & Roti Sundries 🌶️🌶️

- Plain Naan** Freshly baked unleavened bread. £2.00
- Sylhet Spice Naan** £2.50
Garlic & coriander filled unleavened bread with cheese topping, chillies can be added.
- Peshwari Naan 🌶️** Sweet fruity filled bread £2.80
- Keema Naan** Spicy minced lamb filled bread. £2.80
- Stuffed Naan** Vegetable filled bread. £2.50
- Chilli Naan** Filled with chopped green chillies. £2.50
- Garlic Naan** Garlic filled bread. £2.50
- Tandoori Roti** Light doughy bread. £2.00
- Puri** Very thin light fried bread. £1.50
- Plain Porata** Light bread shallow filled fried with ghee. £2.00
- Stuffed Porata** Light bread shallow filled fried with vegetable & ghee. £2.50
- Chapati** Wheat filled bread. £1.50
- Raitha** Yoghurt with finely chopped onions & cucumber. £2.00
- Plain Poppadum** £0.50
- Spiced Poppadum** £0.60
- Chutney & Pickles** £1.50
- Chips** £2.00

Rice (Chawal) 🌶️🌶️

- Plain Rice** Steamed rice £2.20
- Fried Rice** Steamed rice fried with onion & aniseed. £2.50
- Pilau Rice** Basmati rice cooked with saffron £2.50
- Garlic Fried** £2.50
- Dhaka Special** Rice Pilau rice fried with mixed fruit £2.95
- Mushroom Fried Rice** £2.95
- Sag & Garlic Fried Rice** £2.95
- Lemon Fried Rice** Fried rice with onions and lemon. £2.95
- Sylhety Fried Rice** Fried rice with fresh green chillies & onions ... £2.95
- Vegetable Pilau Rice** £2.95
- Egg Fried Rice 🌶️** £2.95
- Chicken Pilau Rice** £3.80
- Keema Pilau Rice** £3.80
- Special Fried Rice** Peas, egg & onions with Basmati rice £3.50

EST 1999



The Sylhet Spice Cuisine

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Classic Mouth Watering Appetisers

All starters are served with salad.

Mixed Sizzler (for 2 person) (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£10.50
<i>Tandoori chicken, fish, lamb chops & onion bhajee.</i>	
Shobzi Platter (for 2 person) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
<i>Onion Bhaji, Samosa, Paneer Pakora & Satney Chop.</i>	
Tandoori Mixed Kebab	£5.50
Sylhety Lamb Chop (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Highly spiced lamb chops marinated & flame cooked in a tandoor.</i>	
Ghost Paneer (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
<i>Lamb & Indian cheese, cooked in medium spices.</i>	
Endah Kebab (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.95
<i>Whole boiled egg covered on spicy minced lamb & covered in a thin omelette.</i>	
Sheek or Shami Kebab	£3.95
Spicy Wings (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
<i>Chicken wing marinated in our chef special marinade and flame cooked in a tandoori oven.</i>	
Tandoori Chicken (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
Chicken, Lamb or Paneer Tikka (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
Shashlik (Chicken, Lamb or Paneer) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.95
<i>Marinated, spiced chicken or lamb or Indian cheese, onions, capsicum & tomatoes cooked on a skewer in a tandoor oven.</i>	
Murgh Bora (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Mashed chicken, potato & cheddar cheese with breadcrumb.</i>	
Pakura (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>(Chicken, Vegetable, Mushroom or Paneer)</i>	
<i>Finely chopped chicken or vegetable pieces in a highly spiced dough mixture, deep fried.</i>	
Chat (Chicken, Lamb, prawn or aloo)	£3.50
Samosa (meat or vegetable) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.50
Puri (Chicken, Meat, Fish, Prawn, Aloo or Mushroom)	£4.50
Onion Bhajee (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.50
Shobzi Phita (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.50
<i>Vegetables cooked in medium spices with Indian cheese, semi dry dish. Served with Puri.</i>	
Satney Bora Chop (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
<i>Mashed potato seasoned with onions & coriander. Covered with bread crumb. Served with garlic mushroom.</i>	
Sylhety Chot - Poti (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95
<i>Chick peas fried with finely chopped onions, peppers, coriander, garnished with chopped egg & a hint of tamarind sauce.</i>	
Avocado Fol - Fruit (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Fresh Avocado half roasted & filled with very mildly spiced mixed fruit.</i>	
Mach Moza (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Oriental fish shallow fried in herbs & spices.</i>	
Tandoori Trout (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
Fish Tikka (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
Pepper Grilled Salmon (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Salmon fried with chunks of onion, tomatoes, & capsicums.</i>	
Garlic Lembo Mussells (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.50
<i>Mussells shallow fried in onions, garlic and lemon juice.</i>	
Tuna Bora (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£4.40
<i>Seasoned & spiced tuna fish shallow fried with breadcrumb.</i>	
King Prawn Thorga (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£5.95
<i>Seasoned baby king prawn, deep fried with spicy batter.</i>	
King Prawn on Puri (or garlic) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£5.95
King Prawn Butterfly (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£5.95
Tandoori King Prawn (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£5.95
Prawn Cocktail (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£3.95

European Dishes

Served with chips, mushroom & salad.

Sirloin Steak	£12.50
Fried Chicken	£8.50
Fried Scampi	£8.50
Omelette Various	£7.95
Grilled Salmon	£10.50

Tandoori Treasures

Healthy Options (served with fresh salad)

Tandoori Platter (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£11.50
<i>Marinated mixture of tandoori chicken, chicken tikka, king prawn, lamb tikka, shik kebab & lamb chop.</i>	
Fish Platter (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£15.95
<i>Mixture of king prawn butter fly, tuna bora, salmon tikka, fish pakora & trout</i>	
Chicken Shashlik (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£8.95
<i>Pieces of diced chicken skewered with diced chunks of onion, capsicum & tomato.</i>	
Tandoori Chicken (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
Chicken or Lamb Tikka (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
Grilled Chicken (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
<i>Slightly spiced whole breast chicken, served with stir fried vegetable.</i>	
Sylhety Lamb Chops (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
<i>Highly spiced lamb chops marinated & flavoured cooked in a tandoor.</i>	
Tandoori Duck (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£10.50
<i>Tandoori duck seasoned with aromatic spices & cooked in a clay oven, served with stir fried vegetable.</i>	
Tandoori King Prawn (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£11.95
Tandoori Trout (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
Pepper Grilled Salmon (B) (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.95
<i>Salmon fried with chunks of onion, tomatoes & capsicums.</i>	
Paneer Tikka (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
Paneer Shashlik (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£8.95
<i>Cubes of Indian cheese skewered with diced chunks of onion, capsicum & tomato.</i>	

Signature Dishes

Chicken Jum Jum (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
<i>Chicken fillet stuffed with minced lamb and cheese. Served on a bed of spinach and green beans.</i>	
Chicken Baygan Bajha (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
<i>Exquisite Bangladeshi country fare tender pieces of chicken cooked with garlic, ginger, onions, coriander, fresh aubergine & tomatoes.</i>	
Chicken Dhaba (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£9.50
<i>Chicken on the bone cooked with potato, coriander, fresh chillies, fresh ginger, garlic, tomato & onions a true typical bengal road side dish.</i>	
Lamb Mirch Masalla (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.50
<i>A very aromatic combination of herbs & spices along with fresh green chillies, garlic & coriander make this dish hot & spicy for the discerning palate.</i>	
Rangeela Khana (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
<i>Widely flavoured goan dish of chicken & lamb tikka with fresh spinach, simmered in a medium hot sauce with fresh ginger & fenugreek leaves to add an aromatic taste.</i>	
Shank Zara (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£12.95
<i>Marinated lamb shank in a medium blend of aromatic herbs and spices, onions, tomatoes, capsicum and in a butter sauce.</i>	
Rezala Murgh (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D) (S) (L) (I) (G) (H) (T) (Y)	£7.95
<i>Marinated medium spiced chicken, cooked with onions, capsicum & coriander, garnished with shallow fried onions, capsicum & slightly hot flavoured spices.</i>	
Kebab Tikka Jhul (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£8.50
<i>Combination of chicken tikka, lamb tikka & minced lamb balls cooked with green beans & onions in a medium spiced sauce</i>	
Jalali Khana (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D)	£7.95
<i>Cubes of succulent chicken and lamb marinated in mildly spiced herbs, simmered in tantalising sweet & sour butter sauce, a touch of tamarind & a hint of mint, fresh coriander, cardamom & cloves.</i>	
Murgh Massallam (V) (GF) (F) (D) (N) (S) (P) (L) (K) (O) (C) (M) (A) (R) (I) (T) (E) (S) (P) (L) (A) (N) (T) (S) (C) (H) (I) (C) (K) (E) (N) (S) (A) (N) (D) (S) (E) (R) (V) (E) (D) (W) (I) (T) (H) (S) (A) (L) (A) (D) (E) (X) (Q) (U) (I) (S) (I) (T) (E) (D) (I) (S) (H)	£10.95
<i>Chicken or lamb tikka cooked with minced meat & egg, in onions, tomatoes & capsicums.</i>	
Sylhety Jhinga Morris (V) (GF) (F) (D	