

## Appetisers

### Plain or Spicy Papadom

**Chutney Tray** (consists of mango, red onion, mint yoghurt and homemade coleslaw)

## Starters

Most of the starters below contain egg, yoghurt and gluten. For more information speak to your server

### Tandoori Chicken

1/4 chicken on the bone marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

### Chicken Tikka (4 pieces)

### Lamb Tikka (4 pieces)

Choice of meat marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

### Sheek Kebab

Minced lamb flavoured with a special combination of herbs & spices, cooked over an open flame (2 pieces)

### Lamb Chops Tikka

Tender lamb chops marinated with homemade spices then baked on a skewer (3 pieces)

### Mixed Grill

Consists of chicken tikka, lamb tikka, lamb chops & chargrilled salmon

### Garlic Chilli Chicken

Fried chicken with roasted chilli & garlic, infused with coriander & fresh lemon juice

### Chicken Chatt Puree

Lightly spiced and diced meat, served on a crisp traditional puree bread

### Hot & Spicy Mix

Chicken tikka, lamb tikka, stir fried with onions, peppers, mushrooms, garlic and green chillies

### Chicken Livers (cheese option)

Rich and flavoursome liver marinated with lemon & crushed chilli, cooked in a tarwa (Asian griddle)

### Fish Pakora/Chicken Pakora (3 pieces)

Pangash fish, gently spiced then fried in a light batter

### Butterfly King Prawns

Whole king prawns marinated in light spices and batter then deep fried (2pieces 6/8 size)

### Salmon & Spinach Puree

Pink salmon cooked with watercress, spinach, highly spiced mouth watering dish

### Fish Bites

Shallow fried, garnished with onion, peas and lightly spiced (4 pieces)

### Tandoori King Prawn 3 x (6/8 size pieces)

### Calamari Tempura

Lightly battered calamari fried to perfection (4 pieces)

### Grilled Salmon

With mild cheese sauce (4 pieces)

### Onion Bhaji

Onions, peppers, potato, lentils and coriander. Infused with mixed spices, cumin, tumeric and gram flour, fried till golden brown (2 pieces)

### Samosa (meat or vegetable)

Deep fried crispy pastry, lightly spiced, fillings consisting of meat or vegetable option (2 pieces)

### Paneer Tikka

Indian cottage cheese lightly spiced and baked in the tandoor, presented with salad and garnished with onions and peppers (2pieces)

## Grill & Platter Starters

### Mixed Platter for 2

Onion bhaji (2), chicken pakora (2), lamb chops (2), sheek kebab (2)

### Mixed Platter for 4

Onion bhaji (4), chicken pakora (4), tandoori chicken (4), lamb chops (4), keema pepper (2), chicken pepper (2)

### Flaming Grill Platter

Chicken tikka (2) (4), lamb tikka (2) (4), sheek kebab (2) (4) and lamb chops (2) (4)

### Mixed Vegetable Platter

Onion bhaji (2) (4), vegetable samosa (2) (4), vegetable pepper (2) (4) and stuffed mushrooms (2) (4)

## Signature Dishes

### 1.5 \* Cardamom House Special 20

Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended (1 chicken breast piece)

### Palak Chicken 18

Minced chicken with fresh spinach cooked in green chilli, garlic and garnished with Balti herbs and spices

### Classic Meatball Curry 19

Minced lamb kofta (meatballs) in chefs own blend of herbs & spices. Can be made to choice of heat, mild, medium or hot (5 pieces)

### Monkfish Balti 25

Meaty monkfish marinated in tumeric & lime, coated with roasted spices in a mild balti sauce garnished with bamboo shoots (7 pieces)

### King Prawn & Calamari Zaflong Special 24

A medium strength dish garnished with fresh green peppers, garlic, onions, bullet chilli cooked in the chefs special blend of roasted Balti spices and herbs (5 x 6/8 size pieces)

### Crab Delight 17

Succulent crab cooked with onions, tomatoes and pepper. Finished with small potato cubes and a combination of garlic, ginger and coriander

### Lamb Chops Sagwala 19

Lamb chops with fresh spinach and homemade spices, a very tasty dish (5 pieces)

### Honey Chilli Chicken 16

A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies

### Rezalla Bhuna 18

Succulent chicken tikka or lamb tikka with mincemeat in a spicy thick sauce

### Balti Exotica 20

A spicy dish with chicken tikka, lamb tikka, sheek kebab and a butterfly king prawn

### Lamb Shank Nehari 25

Shank of lamb, oven cooked made to medium strength and garnished with a Bhuna sauce accompanied by basmati rice and nan bread (complete dish)

### South Indian Garlic Chicken Korai 17

Cooked in a highly flavoured garlic sauce with rich spices

### Korai Shashlik (choice of meat) 18

A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat

### \* Sizzling Sensation 16

Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander

### Raj Chingri Bhuna 23

Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices made to medium strength (US x 3)

### Korai Mixed Grill 22

A characteristic dish with tandoori chicken, chicken tikka, lamb tikka and sheek kebab, medium spices, light garam masala, garnished with onion bhaji

### Exclusive Balti (choice of meat) 22

Cooked with garlic, channa, sag, onions peppers, balti spices, roasted, combined with fresh ginger and coriander to create the most aromatic spice mixtures

### Naga Desire (choice of meat) 17

The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, a distinctively hot and tasty dish

### Lemon & Chilli Chicken 17

A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon

### Bengal Machli 17

Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region

### Piri Piri Chicken 22

Marinated breast fillets with added mustard oil and black pepper, grilled with piri piri sauce accompanied by steamed vegetables and chips (1/2 chicken)

### Donner Stirfry 19

Chefs own blend of spices infused together on a griddle with donner meat, garlic, peppers, onions, bullet chilli, coriander and sweet chilli sauce

### Shwarma Chicken 20

Griddled strips of tandoori chicken infused with peppers, onions, green salad, presented on a nan bread a recommended dish traditionally eaten with the fingertips

## Traditional Classic Dishes

### Chicken 14

### Lamb or Keema 15

### Chicken Tikka 15

### Lamb Tikka 16

### Prawns 11

### King Prawns (4 whole king prawn 6/8 size, tail off) 20

### Fish Salmon 15 Pangash 12

### Mixed Vegetables 11

### Special Mix (Chicken, Lamb and Prawn) 16

### Paneer (Indian Curd Cheese) 14

### Curry, Madras or Vindaloo

Having a smaller or greater proportion of spices and tomato puree which lends to a milder or hotter taste to its richness

### Balti

Balti spices are cooked in a wok to conceal the roasted spices, with added garam masala and coriander for grounded taste

### \* Korma

Prepared with coconut cream, coconut powder and fresh cream to create the sweetness

### Rogan Josh

Combination of herbs, spices, garlic and fresh ginger, garnished with tomatoes, pimientos and fresh coriander

### Dansak

Sweet and sour Persian type spicy curry with lentils and pineapple

### Jalfrezi

With green chillies, spiced with fresh herbs, capsicums, tomatoes, coriander leaves, hot taste

### \* Masalla

Prepared with sweet coconut cream, almond powder and tandoori sauce

### Dupiaza

Medium strength with cubed onion and coloured peppers, producing a very distinctive dish

### Samber

Fairly hot spices together with lentils and lemon to give a sharp and distinctive hot taste

### Bhuna

Medium strength traditional dish garnished with onions chunky tomatoes and selected spices

### Korai

Well flavoured with tomatoes, onions, green peppers and garnished with fresh garlic

### Patia

Sweet & sour, medium hot, garnished with onions & peppers

## Biryani Dishes

Fried rice dishes with stirfry meat of your choice served with a medium strength vegetable sauce and garnished with an omelette.

(A change of sauce from the classic range for £2.50 extra.)

### Chicken Biryani 16

### Lamb Biryani 18

### Chicken Tikka Biryani 17

### Lamb Tikka Biryani 19

### Prawn Biryani 15

### King Prawn Biryani 25

### Vegetable Biryani 16

### Special Mixed Biryani 19

(Chicken, Keema & Mushroom)

## Tandoori Specialities

## Main Course

### All marinated in yoghurt, herbs & tandoori spices

The following are served with salad and a Bhuna sauce (A change of sauce from the classic range for £2.50 extra.)

### Chicken Tikka 16

### Lamb Tikka 17

### Tandoori Chicken 18

### Tandoori Masala Fish (masala salmon) 19

### Chicken or Lamb Tikka Shashlik

Chicken tikka or lamb tikka with chunky onions, peppers, mushrooms and tomatoes

### Chicken 20 Lamb 21

### Tandoori King Prawns (6 x 6/8 size pieces) 26

### Tandoori Mixed Grill 24

Sheek kebab (1), chicken tikka (2), lamb tikka (2), tandoori chicken (1) and lamb chops (1)

### Tandoori Lamb Chops (6 pieces) 23

Chefs own recipe in the marination

### Tandoori King Prawn Shashlik 28

## Rice

### Basmati Rice 5

### Saffron Rice 6

### Vegetable, Saag or Mushroom Rice 7

### Keema Rice 8

### Onion Rice 7

### Special Fried Rice (egg and peas) 7

### Mixed Rice (channa and keema) 8

## Bread (contains wheat and gluten)

### Chapati 3

Buttered 3.5

Garlic Brushed 4.5

### Layered Paratha 6

### Roti (crispy) 3

### Plain Nan 5

### Topped Nan 6

(garlic butter/coriander/cheese)

### Stuffed Nan

### \* - Peshwari 6

### - Keema and Garlic 7

### - Kulcha (onion) 6

### - Murgi (chicken tikka) 7

### \* - Cheese and Garlic 7

### Chips 3

### Piri Piri Chips 3.5

### Masala Chips (Salt & Pepper, Tandoori Chips) 7

## Vegetarian Side

## Accompaniments 9

### Classic Tarka Dhall

Roasted cumin, garlic and garnished with tomatoes, chillies and fresh coriander

### Baby Potatoes (skin on) and Cauliflower

### Punjabi Channa Masala (chick peas)

### Shimla Potatoes with Roasted Ajwain

### Mushroom Bhaji

Button mushrooms cooked in a dry Bhuna sauce

### Vegetable Medley Achar

Sauteed fresh vegetables cooked with hot and tasty spices, and tangy pickles

### Saag Paneer, Saag Bhaji or Saag Aloo

Vegetable cheese curd, cooked with spinach

### Brinjal Bhaji (aubergine)

Pan fried, a dry dish

### Okra Bhaji

Flash fried with garlic and panch puran

• A 10% service charge is applicable for restaurant service of parties over 8 people. Container charge £1.

\* The dishes marked with a red asterisk contain nuts produce, including peanuts.

• Some products may contain gluten please ask a member of staff for details.

• Main courses will have 7 meat pieces unless stated  
• Any dishes changed to king prawn will be charged as extra.