

## 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

**Lamb Chops Steak**  
 Salt and pepper, with a hint of parsley garnished with onions and mushrooms (3 pieces)

\* **Malai Chicken**  
 Breast of chicken pieces lightly seasoned with cashew nuts, marinated in yoghurt and oven baked (2 pieces)

\* **Bengal Fusion Chicken**  
 With cashew nuts, onions & peppers, sweet and sour

**Chicken Chatt Puree**  
 Lightly spiced and diced meat, served on a crisp traditional puree bread

**Classic Shashlik**  
 Choice of chicken or lamb tikka marinated with tandoori spices, baked on a skewer with cubed onion, peppers and tomatoes (4 pieces)

**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** (4 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)

**Vegetable Pepper**  
 Mixed vegetables in a light sauce, cooked with chaat masala, onions and cucumber

**Paneer Tikka**  
 Indian cottage cheese lightly spiced and baked in the tandoor, presented with salad (2pieces)

**Vegetable Pakora**  
 A combination of chefs selected fresh vegetables, cabbage, peppers, potato mixed with flour, coriander and garam masala infused into patties, lightly spiced and shallow fried (2 pieces)

**Cardamom Starter**  
 Stirfry chicken garnished with onion, mushroom, garlic, coriander, made with a choice of flavours (Cajun), (Fiery Marakesh), (Mango & Lime) or (Coconut & Lime)

**Chick Pea and Olive Salad**

## Grill & Platter Starters

**Mixed Platter** for 2 15  
 Onion bhaji (2), chicken pakora (2), lamb chops (2), sheek kebab (2)

**Mixed Platter** for 4 30  
 Onion bhaji (4), chicken pakora (4), tandoori chicken (4), lamb chops (4), keema pepper (2), chicken pepper (2)

**Flaming Grill Platter** for 2 16  
 Chicken tikka (2) (4), lamb tikka (2) (4), sheek kebab (2) (4) and lamb chops (2) (4)

**Mixed Vegetable Platter** for 2 16  
 Onion bhaji (2) (4), vegetable samosa (2) (4), for 4 30  
 vegetable pepper (2) (4) and stuffed mushrooms (2) (4)

## Traditional Classic Dishes

**Chicken** 12  
**Lamb or Keema** 13  
**Chicken Tikka** 14  
**Lamb Tikka** 15  
**Prawns** 10  
**King Prawns** (5 pieces 6/8) 18  
**Fish** Salmon 14 Pangash 11  
**Mixed Vegetables** 10  
**Special Mix (Chicken, Lamb and Prawn)** 14  
**Paneer (Indian Curd Cheese)** 13

**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

## Fusion Dishes

**Keema Pasta** 16  
 Minced lamb cooked in chefs own Indian spices and bolognese sauce, infused with straight cut pasta, garnished with Indian herbs and spices

**Steak Bhuna** 22  
 Tender beef steak, marinated with garlic and ginger, light Indian spices, grilled to perfection and garnished with a Bhuna sauce (medium), accompanied with vegetables and chips

**Piri Piri Chicken** 19  
 Marinated breast fillets with added mustard oil and black pepper, grilled with piri piri sauce accompanied by steamed vegetables and chips

**Tuna Pasta** 15  
 Chunks of tuna shallow fried with onion and parsley, mixed with straight cut pasta and green peas, accompanied with coleslaw

**Donner Stirfry** 17  
 Chefs own blend of spices infused together on a griddle with donner meat, garlic, cabbage, peppers, onions, bullet chilli, coriander and sweet chilli sauce

**Shwarma Chicken** 18  
 Griddled strips of tandoori chicken infused with peppers, onions, green salad, presented on a nan bread a recommended dish traditionally eaten with the fingertips

## Signature Dishes

\* **Cardamom House Special** 18  
 Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended (1 chicken breast piece)

**Palak Chicken** 16  
 Minced chicken with fresh spinach cooked in green chilli, garlic and garnished with Balti herbs and spices

**Classic Meatball Curry** 17  
 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** 22  
 Meaty monkfish marinated in tumeric & lime, coated with roasted spices in a mild balti sauce garnished with bamboo shoots (7 pieces)

**King Prawn & Calamari Zaflog Special** 22  
 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** 16  
 Succulent crab cooked with onions, tomatoes and pepper. Finished with small potato cubes and a combination of garlic, ginger and coriander

**Lamb Chops Sagwala** 17  
 Lamb chops with fresh spinach and homemade spices, a very tasty dish (5 pieces)

**Honey Chilli Chicken** 15  
 A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies

**Rezalla Bhuna** 16  
 Succulent chicken tikka or lamb tikka with mincemeat in a spicy thick sauce

**Balti Exotica** 18  
 A spicy dish with chicken tikka, lamb tikka, sheek kebab and a butterfly king prawn

**Lamb Shank Nehari** 20  
 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** 15  
 Cooked in a highly flavoured garlic sauce with rich spices

**Korai Shashlik (choice of meat)** 16  
 A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat

\* **Sizzling Sensation** 15  
 Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander

**Moglai Chicken Biryani** 17  
 Strips of tandoori chicken coated in Bombay spices & basmati rice presented with salad and a marinated whole boiled egg

\* **Goan Fish Curry** 14  
 Traditionally flavoured with coconut cream, mild spices and lime juice, this is a creamy dish (1 piece)

**Raj Chingri Bhuna** 20  
 Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices made to medium strength (U5 x 3)

**Korai Mixed Grill** 19  
 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)** 19  
 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)** 16  
 The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, a distinctively hot and tasty dish

**Lemon & Chilli Chicken** 16  
 A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon

**Bengal Machli** 15  
 Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region

## 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 extra.)

**Chicken Biryani** 15  
**Lamb Biryani** 17  
**Chicken Tikka Biryani** 16  
**Lamb Tikka Biryani** 18  
**Prawn Biryani** 14  
**King Prawn Biryani** 23  
**Vegetable Biryani** 15  
**Special Mixed Biryani (Chicken, Keema & Mushroom)** 17

## Maharajah Thali

A Thali is selection of 7 different dishes, served in small bowls called 'kachoris' on a round tray. The round tray is generally made of steel with multiple compartments -

Raita included.  
**Non Vegetable Thali** 30  
**Vegetable Thali** 28  
**Machli Thali (addition of king prawn £4 extra)** 33

## 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 extra.)

**Chicken Tikka** 15  
**Lamb Tikka** 17  
**Tandoori Chicken** 16  
**Tandoori Masala Fish (masala salmon)** 18  
**Shashlik** 19  
 Chicken tikka or lamb tikka with chunky onions, peppers, mushrooms and tomatoes  
**Tandoori King Prawns (6 x 6/8 size pieces)** 24  
**Tandoori Mixed Grill** 20  
 Sheek kebab (1), chicken tikka (2), lamb tikka (2), tandoori chicken (1) and lamb chops (1)  
**Tandoori Lamb Chops (6 pieces)** 19  
 Chefs own recipe in the marination

## Rice

**Basmati Rice** 4  
**Saffron Rice** 5  
**Vegetable, Saag or Mushroom Rice** 6  
**Keema Rice** 6  
**Onion Rice** 6  
**Special Fried Rice (egg and peas)** 6  
**Mixed Rice (channa and keema)** 7

## Bread (contains wheat and gluten)

**Chapati** 2.5  
 Buttered 3  
 Garlic Brushed 4  
**Layered Paratha** 5  
**Roti (crispy)** 2.5  
**Plain Nan** 4  
**Topped Nan** 4.5  
 (garlic butter/coriander/cheese)  
 \* **Stuffed Nan**  
 - Pesbrvari 5  
 - Keema and Garlic 6  
 - Kulcha (onion) 5  
 - Murgi (chicken tikka) 6  
 - Cheese and Garlic 6  
**Chips** 2.5  
**Piri Piri Chips** 3  
**Masala Chips (Salt & Pepper, Tandoori Chips)** 6

## Vegetarian Side Accompaniments

7.5  
**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**  
 Sauted 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 for parties over 15 people.

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

• Container charge 80p per container.  
 • 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.