

Starter Selection

Lasooni Chicken 4.50

Minced chicken marinated with garlic, fresh mint, coriander, onion, lemon juice and spices cooked in a Tandoor oven. Moghul dynasty dish.

Tandoori Murgh Tikka 4.75

Tandoor grilled boneless chicken marinated with garlic, ground spices and yoghurt served with mint chutney. (d)

Chicken Pakora 4.25

Chicken pieces marinated in gram flour batter infused with turmeric powder, jeera, methi & crushed mixed spice deep fried, served with sweet chilli dip.

Vegetable Somosa (v) 3.50

Homemade somosa's filled with potato, onions and peas, mildly spices, deep fried in vegetable oil served with mint and coriander chutney. (d) (n)

Onion Bhaji (v) 3.50

Mildly spiced, shredded onions and vegetables coated in grain flour batter and deep fried served with mint yogurt dip.

Takri papri Chaat (v) 4.25

Punjabi samosa, spiced chickpeas, sweet spiced potato, tomato, cucumbers and red onion, layered with mint chutney, sweetened yoghurt & tamarind chutney.

Chowki Aloo tikki (v) 3.95

Mashed potatoes cakes mixed with herbs, topped with garden peas, chick peas, pomegranate seeds, topped with tamarind chutney, mint chutney yogurt. (d)

Starter Selection

Paneer Dil Khush tikka (v) 5.25

Paneer cheese, red onions, peppers marinated with Tandoori masala and cooked in clay oven, served with mint chutney. (d)

Kashmiri Lamb Chops 5.95

Tandoor grilled chops marinated with papaya, garlic, paprika, yogurt and ground spices served with sweet chilli dip. (d)

Hyderbadi Seekh 4.50

Tender minced lamb, seasoned with onion and herbs & pureed green chilli, barbequed on skewers, served on a bed of roasted onions & peppers.

Lamb Shashlik boti 5.45

Chunks of lamb in a hot marinade of red chilli paste, garlic, ginger and coriander seared over hot coals, flash fried in a pan with onions, peppers, coriander and served with mint chutney.

Meat Somosa 3.95

Homemade somosa filled with minced lamb, onions, peas, carrots and spices, deep fried in vegetable oil served with a sweet chill sauce.

Mixed Grill 5.95

Combination of Tandoori murg tikka, Seekh kebab, Vegetable somosa & onion bhaji served with green salad and mint chutney. (Vegetarian option also available).

Starter Selection

Dum ke Jhinge 8.95

Jumbo prawns glazed with spicy soft cheese marinated of saffron, mild spices, cooked in their shell using steam, served with a sweet chilli sauce. (d)

Tandoori Salmon 6.25

Salmon cubes infused with saffron, cardamon, garam masala and lemon dressing, cooked with steam finished in clay oven.

Prawn puri 4.75

Prawns tossed with onions, tomato and ground spices served with whole wheat pancake topped with green peppers and spring onions.

Amaan's Samunder 4.75

Fresh fish fillets marinated in crushed coriander, chilli flakes, fennel, cumin and all spice, covered in gram flour and deep fried. Served with mint chutney.

Sharing platter for 2 13.95 (Vegetarian option also available)

Each platter consists of, onion bhaji, meat somosa, Seekh kebab, Tandoori murgh tikka Amaan samunder and mint yoghurt.

Vegetarian platter for 2 11.95

Each platter consists of Aloo Tikki, Vegetable Samosa, Onion Bhaji, Paneer Dil Khush tikka.

Specialty Main Course Selection-Lamb

Achari Lamb 10.50

Tender baby lamb chunks cooked in an onion, masala, tomato gravy, spiced with Indian pickling spices and green chillies. Medium to hot.

Sulman Bhanjara 10.50

Very popular Punjabi dish. Lamb marinated with coarsely ground spices, mace and cardamoms. Slow cooked with onion & cumin seeds in a wonderful aromatic thick medium to taste sauce.

Zara bhuna gosht 9.75

Lamb marinated in onions, capsicum, aromatic spices cooked in a thick medium to taste sauce, topped with spring onions and coriander.

Lamb Rogan Josh 9.50

Lamb slow cooked in a medium flavoured onion, yoghurt, ginger & garlic. (d)

Sajnum Lamb Korma 9.50

Succulent baby lamb cooked with blended aromatic spices, brown onion, yoghurt and selected ground spices, finished with fresh coriander.

Keema mutter Salan 9.50

Minced lamb cooked in a fiery onion, chilli, garlic, garam masala and cinnamon, mixed with garden peas and sprinkled with fresh coriander.

Lucknowi Gosht 10.95

Lamb marinated overnight in a Curry Lounge secret marinade, yoghurt and aromatic herbs, then simmered in a velvety smooth onion, fennel and kewra.

Specialty Main Course Selection-Chicken

Murgh Jalfrezi 9.50

Chicken breast cooked in onions, peppers, special mix of herbs and spices, tomatoes, garam masala and fresh green chilli. Fiery hot dish.

Chicken tikka masala 8.95

Chicken tikka cooked in a Tandoor oven then simmered in a mild to medium , tomato, cream, dessicated coconut and Kashmiri basar sauce.

Karahi Chicken 9.75

Succulent chunks of chicken breast cooked with onion, peppers, crushed chillies, coriander and black peppers in a rich onion medium sauce.

Murgh Makhni 9.50

Chicken tikka simmered in creamy tomato sauce flavoured with ginger, garlic, almonds, and a hint of fenugreek. (n)

Murgh Tawa masala 9.75

Chicken tikka cooked in a Chef's secret onion gravy, flavoured with ginger and fresh coriander. Medium heat.

Murgh Saagwala 10.50

Diced chicken breast cooked in Chef's secret blend of herbs and spices, tossed in butter and finishes with freshly chopped baby spinach leaves, in rich and thick medium heat sauce. (Lamb Saagwala 11.50 also available).

Butter Chicken 9.50

Chicken cooked in Tandoori and then cooked in a spectacular mild and creamy buttery sauce. (n) (d)

Specialty Main Course Selection-Fish

Lobster Pepper Fry 14.95

Fresh lobster drizzled with lime, tempered with curry leaves, cumin, jamain, cracked pepper corns and simmered in a thick onion and tomato masala sauce.

Balchao King Prawn 11.95

King prawns flavoured with garlic, whole coriander seeds, jamain, dry roast red chillies, mace in a medium to taste Karahi style sauce.

Mahi Machli 10.95

Salmon chunks stir-fried, sweet peppers, onions in a mild to medium sauce made from cumin, coriander, garlic and chilli.

Fish Curry 9.95

Fresh catch of the day marinated with turmeric, tamarind, red chilli, lime, crushed garlic and ginger. Cooked in an onion, fennel, coriander seeds jamain sauce.

Specialty Main Course Selection-Biryani dishes

Cooked using traditional method of Dhum cooking (slow cooking using steam). Fragrant Basmati rice from the Northern regions of Pakistan, flavoured with browned onions, spices, mint and coriander leaves, cardamon, saffron and layered with filling of choice below. Perfect with a Paratha and tarka dal.

Lamb Biryani 12.95

Prawn Biryani 13.95

Chicken Biryani 12.95

Vegetarian Biryani 9.95

Specialty Main Course Selection-Vegetarian

(All dishes are available as a side dish 4.25)

Mirch Baingan Ka Salan 7.95

Baby aubergine and green chillies simmered in spicy poppy seeds, cashew nut & tomato.

Aloo gobi mutter 6.95

Cauliflower florets, potato and garden peas tossed with cumin and garlic, cooked in a traditional onion masala sauce.

Hafsa mirch daba 7.50

Mélange of vegetables tossed in garlic, chilly, herbs and ground spices, filled in roasted peppers topped with cheese, served on a bed of tangy onion & tomato masala.

Palak Paneer 7.95

Indian cheese tossed with cumin, ginger, onions, butter, spices and fresh chopped spinach and coriander leaves.

Chana Masala 6.95

Chick pea's cooked in a traditional Punjabi masala made from garlic, ginger, chilli and onion. Medium heat sauce

Paneer Makhni 7.95

Indian Paneer cheese cubes simmered in mild creamy tomato sauce flavoured with ginger, garlic and a hint of fenugreek.

Saag Aloo 6.95

Potato tossed with cumin, ginger, onions, tomatoes and ground spices, finished with fresh chopped spinach and a hint of butter.

Bhindi Bhaji 6.95

Okra tossed with butter, cumin, red onions, ground garam masala and fresh coriander.

Bombay Potato 6.50

Baby potato tempered with mustard, green chillies, onions, tomatoes and spices.

Dal Makhni 6.95

Slow-cooked over night black lentils with ginger, garlic,, finished with butter and cream. A classic dish once reserved for Royalty only.

Tardka dal 6.95

Red and yellow lentils tempered with cumin, garlic and chillies, finished with fresh coriander and a hint of butter.

Mushroom Bhajee 6.95

Mushrooms stir fried with light spices, onions and butter

Accompaniments

Sada Chawal 2.50

Simple steamed basmati rice with a hint of lemongrass

Pillau Rice 2.95

Basmati rice cooked with whole spices, cumin and browned onions.

Vegetable rice 3.50, Mushrooms rice 3.50, Keema rice 3.95).

Tandoori Roti 1.95

Unleavened whole wheat bread cooked in the tandoor oven.

Naan 2.50

Leavened freshly baked in a tandoor oven, served plain or with butter

Family Naan 3.95

Large leavened bread freshly baked in a tandoor oven.

Garlic and Coriander Stem Naan 3.50

Naan bread with garlic and fresh coriander stems.

Peshawari Naan 3.50 (n)

Sweet Naan bread with grated coco-nut, and drizzled fresh honey.

Chilly Cheese Naan 3.50

Naan bread with chilli flakes and cheese

Paratha 2.50

Poppadoms with pickles 0.95 per person

Curry Lounge pickle tray 1.50 per tray

Lime pickle, mint sauce, mango chutney and onion chutney

Mango chutney 0.50

Cucumber raita 1.95

Plain yoghurt 1.50

Curry Lounge salad 2.75

Onion and tomato salad 1.95

Lime pickle 0.50

Onion pickle 0.95

Hot chilli sauce 0.50

Bowl of fresh chopped chillies 0.50

Curry Lounge- Set Menu's

Set menu A. 15.95 per head minimum of 2 people

Starters

Onion Bhaji (v). Mildly spiced, shredded onions and vegetables coated in grain flour batter and deep fried

Seekh kebab. Tender minced lamb, seasoned with onion and herbs, barbequed on skewers, served on a bed of roasted onions and peppers.

Tandoori Murgh tikka (d). Tandoor grilled boneless chicken marinated with garlic, ground spices and yoghurt. All served with mint chutney.

Mains

(with choice of rice or plain naan bread per person)

Chicken tikka masala (d). Nations favourite Indian dish, chicken tikka perfected in medium spiced rich creamy sauce.

Lamb korma (n). Succulent baby lamb cooked with blended aromatic spices, brown onion, yoghurt & selected ground spices, finished with fresh coriander.

Vegetable Navratan. Seasonal vegetables simmered in a traditional medium heat masala sauce. Can be cooked milder or hotter if you wish

Set Menu B. 19.95 per person minimum of four people.

Poppadoms served with chutney tray as entrée.

Starters

Lasooni Chicken Tikka. Minced chicken marinated with garlic, fresh mint, coriander, onion, lemon juice and spice.

Hyderabad Seekh. Tender minced lamb, seasoned with onion and herbs and pureed green chilli, barbequed on skewers, served on a bed of roasted onions & peppers.

Onion Bhaji. Mildly spiced, shredded onions and vegetables coated in grain flour batter and deep fried in vegetable oil.

Amaan's Samunder. Fresh fish fillets marinated in crushed coriander, chilli flakes, fennel, cumin and all spice.

Aloo Tikki. Potatoes cakes mixed with herbs and mild spices.

Main Course (with rice and naan bread)

Murgh Tawa masala. Chicken tikka cooked in a Chef's secret onion gravy, flavoured with ginger and fresh coriander. Medium heat.

Lamb Rogan. Lamb slow cooked in a medium flavoured onion, ginger & garlic sauce.

Chicken tikka masala. Chicken cooked in a mild to medium thick almond, cream, kashmiri basar, coconut and turmeric sauce.

Fish Curry. Fresh catch of the day marinated with turmeric, tamarind, red chilli, lime, crushed garlic and ginger, in an onion, fennel, coriander seeds mild sauce.

Side dishes. Tarka Dal and Bombay aloo.

Desserts

Choice of Vanilla ice cream or mango kulfi