

Avant Garde Appetizers

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| Chicken & Red Pepper Samosa | £4.25 |
| Deep-fried triangular savoury pastries with a chicken and red pepper filling, served with a masala of chick-peas. | |
| Aloo Mattar Tikki (v) | £3.75 |
| Shallow fried potato cakes filled with asafetida tempered peethi of peas and fresh herbs and spices. | |
| Chicken aur Puree | £4.50 |
| Strips of chicken tikka bathed with pepper, tomato and diced onions, garnished with fresh coriander and served on shallow-fried baby purees. | |
| Haash Shashlik | £4.25 |
| Tender pieces of duck marinated with garlic and delicate spices, grilled in the tandoor with capsicum, tomato and onions. | |
| Aloo Roshun aur Mushroom (v) | £3.75 |
| A firm favourite with 'lovers' of our exclusive cuisine. Soft and fluffy spiced potato balls with sautéed mushrooms in garlic butter. | |
| Machli Tikka | £4.75 |
| Morsels of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, then roasted in the tandoor. | |
| Jingha Tinkha | £5.50 |
| Marinated king prawns with mace, cardamom, lemon juice, ginger and garlic then cooked with sesame seeds and breadcrumbs. | |
| Paneer Tikka (v) | £3.75 |
| Cubes of Indian cottage cheese imbued with shahi jeera, wrapped in a green peppercorn and raw mango enriched batter and glazed golden in the tandoor. | |
| Fish Amritsari | £4.50 |
| Succulent chunks of white fish immersed in an ajwain and gram flour batter, delicately spiced and deep fried to a rich golden colour. | |
| Chicken Wrap | £4.25 |
| Chicken tikka, barbecued with fresh onions, peppers and tomatoes then wrapped inside a thin chappati bread. | |
| Salmon Parcel | £4.95 |
| Succulent pieces of salmon, slightly flavoured with chilli masala then shallow-fried within a light pastry. | |
| Roshun Mussels | £4.25 |
| Mussels imbued in a creamy garlic and white wine sauce, served with a baby naan bread. | |
| Vegetarian Thali (v) | £5.50 |
| A selection of exquisite vegetable appetizers to tantalize the taste buds. | |
| Connoisseur's Thali | £6.50 |
| A Royal assortment of delicious chicken, lamb and duck appetizers. | |
| Seafood Thali | £7.50 |
| A delectable offering of fish and king prawn entrees. | |

Traditional Appetizers

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| Sheekh Kebab | £4.25 |
| The traditional skewer of finely minced lamb delicately flavoured with fresh coriander, tomatoes, mint and spring onions, creating an extraordinary play of aromas. | |
| Onion Bhaji (v) | £3.75 |
| World famous snack of crisp onions deep-fried in a coating of gram flour batter and fresh herbs and spices. | |
| Chicken Tikka | £4.25 |
| Tender pieces of chicken marinated with yoghurt and ground cumin, roasted in the tandoor and finished with isabgol and sprinkling of kebab chaat masala. | |
| Lamb Tikka | £4.50 |
| Cubes of succulent lamb culled from the fillet, flavoured with Kashmiri shari jeera, then cooked in the Tandoor. | |
| Aloo Chaat (v) | £3.75 |
| Delicately spiced potatoes cooked in chaat masala with onions and tomatoes, served on thin puree breads. | |
| Tandoori Chicken | £4.50 |
| On-the-bone chicken breast, marinated in spicy yoghurt and barbecued in the tandoor. | |
| Prawn Cocktail | £3.25 |
| Peeled prawns mixed with fresh leaf salad and then dressed with a delicious cocktail sauce. | |
| Vegetable Samosa (v) | £3.95 |
| Deep-fried triangular savoury pastries with a mixed vegetable filling, served with a masala of chick-peas. | |
| Soup of the Day | £2.95 |
| Chef's selection of the day, served with a baby Naan bread. | |
| Tandoori Jingha | £5.50 |
| King prawns marinated in mace, cardamom, lemon juice, ginger and garlic, then cooked in the tandoor. | |
| Vegetable Pakora (v) | £3.95 |
| Crisp nuggets of onions, spring vegetables and spices delicately coated in batter and deep-fried. Best eaten when smothered in the accompanying side sauces. | |
| Chicken Shashlik | £4.25 |
| Tender pieces of chicken breast marinated with garlic and delicate spices, grilled in the tandoor with capsicum, tomato and onions. | |
| Prawn aur Puree | £4.25 |
| Spiced prawns stir-fried with juicy peppers and stacked on shallow-fried baby purees. | |
| Chicken Pakora | £4.25 |
| Pieces of chicken coated in spiced gram flour batter and then deep fried till golden brown. | |
| Shami Kebab | £4.25 |
| Delicately spiced minced lamb marinated with a touch of saffron before being pan-fried. | |

If there's a Traditional Appetizer that you'd prefer but is not listed above, please request it to a member of staff and we will endeavour to provide it for you.

traditional appetizers

Avant Garde Main Courses

the following dishes are all complete meals that are plated and accompanied with rice, unless otherwise specified

- Lamb Shank Nisha** served with Pilau Rice **£12.95**
Lamb shank on-the-bone marinated with fresh fruits to tenderise the meat and slowly cooked in a rich meadium gravy.
- Horin Steak** served with Sada Chawal **£12.95**
A dry dish of succulent fillets of venison meat marinated with an array of fresh herbs and spices then pan-fried to a tender state, served with baby potatoes and masala of spinach.
- Seabass Khazana** served with Pilau Rice **£13.95**
Fillets of fresh seabass, marinated with various spices then pan-fried with fresh herbs and served on a bed of spinach and ratatu chutney consisting of paprika, onions and tomatoes.
- Haash Pepsila** served with Pilau Rice **£12.95**
Duck breast prepared in a spicy sauce of tamarind and Worcester Sauce, then cooked with peppers to produce a sweet and tangy dish.
- Jingha Zafroni** served with Pilau Rice **£13.95**
King prawns cooked in their shells with fresh herbs and spices and served with an aubergine bhaji and baby carrots.
- Roshun Bhagari Murgh** served with Pilau Rice **£11.95**
Tandoori chicken, off-the-bone, braised in a fresh garlic sauce and simmered in thick golden gravy.
- Keema Aloo Mattar** served with Pilau Rice **£11.95**
Fine mince of lamb, baby potatoes and fresh peas braised with ginger, garlic paste, onions, red chillies, cumin, cardamoms and bay leaves.
- Badami Salmon** served with Pilau Rice **£13.95**
Fillets of blush salmon flavoured with almonds and delicate spices before being braised in a creamy sauce of yoghurt and cheese.
- Lamb Tikka Stir Fry** served with paprika potato fries and side salad **£12.95**
Succulent strips of barbecued lamb, stir-fried in a Chinese wok with fresh spices, onions, peppers and mushrooms.
- Machli Bengal** served with Pilau Rice **£13.95**
Bangladeshi white fish, pan-fried with fresh chillies and lemongrass then simmered in a hot and spicy rich sauce.
- Cox's Bazaar Jingha** served with Pilau Rice **£13.95**
King prawns from the tropical coastline of Bangladesh cooked with fresh herbs and spices in a delicious fish sauce.
- Keema Kofta** served with Pilau Rice **£11.95**
Meat balls prepared from fresh minced lamb, cooked in a condensed medium strength sauce, garnished with cheese and an omlette.
- Green Herb Murgh** served with Pilau Rice **£11.95**
Chicken tikka cooked in a spicy sauce of green peppers, tomatoes and garnished with a healthy helping of spring onions and fresh ginger.

Chef's Specialities

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| Chicken Tikka Masala Famous chicken dish presented using our own exclusive recipe of smooth masala sauce. | £8.95 |
| Chasni Chicken Tikka Mild and sweet chicken dish cooked with coconut and almond powder, tomatoes, mango chutney and cream. | £8.95 |
| Lamb Tikka Karahi Succulent cubes of lamb cooked in a spicy masala of garlic, ginger, onions, tomatoes, corinader seeds and chillies. | £8.95 |
| Tandoori Chicken Tawa Marinated chicken strips grilled in the tandoor then cooked in a moist consistency of peppers, tomatoes, chillies and onions, served on a cast-iron tawa (griddle). | £8.95 |
| Chicken Tikka Jalfrezi Barbecued chicken breast pieces prepared in a spicy sauce of onions, capsicum, fresh ginger and green chillies. | £8.95 |
| Lamb Tikka Pasanda Lamb pieces braised in a nutty offering of yoghurt gravy, enriched with cashew nuts and almonds, then cooked with cream. | £8.95 |
| Tandoori King Prawn Masala King prawns marinated in a mild yoghurt based sauce, then grilled in the tandoor before being cooked in our own exclusive recipe of smooth masala sauce. | £11.95 |
| South Indian Garlic Chilli Lamb Lamb pieces prepared in a fresh garlic and chilli sauce with crisp red chillies, hot and spicy. | £8.50 |
| Chicken Tikka Achari Dish prepared with chicken roasted in the tandoor then cooked in a moist sauce of raw mango pickle, peppers, tomatoes and a variety of herbs and spices. | £8.95 |
| Chicken Makhani Grilled chicken pieces off the bone cooked in a sweet buttery gravy with almonds and garnished with cashew nuts. | £8.95 |

Old Favourites

the following dishes are available with

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| Chicken, Lamb or Prawns | £7.50 |
| Chicken Tikka, Lamb Tikka or Duck | £8.50 |
| King Prawns | £9.95 |
| Mixed Vegetable | £6.50 |

- Balti** Traditional 'Brummy' favourite prepared with tomatoes, peppers and fresh spices
- Rogan Josh** Braised in a concentrated broth and finished in a rich tomato gravy
- Korma** Coconut powder enriched sauce with cashew nuts and redolent of cardamom and cream
- Saagwala** Delightfully prepared with simple green masala of spinach
- Madras** Relatively hot dish cooked in a fresh chilli sauce
- Bhuna** Moist offering prepared with peppers and fresh tomatoes
- Pathia** Sweet and sour serving, slightly hot, cooked using fresh tomatoes and rich gravy
- Dhansak** Lentil and pineapple based dish delivering a delicious sweet and sour taste
- Dupiaza** Deliciously cooked using a healthy helping of fresh onions and spices

traditional main courses

Biryani Selection

Saffron flavoured basmati rice stir-fried with fresh herbs and spices, served with a medium strength mixed-vegetable curry sauce.

Biryani dishes are available with

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| Chicken, Lamb or Prawns | £8.95 |
| Chicken Tikka, Lamb Tikka or Duck | £9.95 |
| King Prawns | £11.95 |
| Mixed Vegetable | £7.95 |

Vegetarian Selection

Side Dish **£3.50**

Main Dish **£6.50**

Bombay Aloo Potatoes cooked with onions, tomatoes and fresh herbs and spices.

Subzee Milijuli Assorted fresh vegetables cooked in a medium strength curry sauce.

Saag Aloo Creamed spinach and fresh potatoes cooked with cumin seeds and garlic.

Aloo Gobi Fresh potatoes and cauliflower delicately spiced and braised in thick gravy.

Bhindi Bhaji Okra (or lady's fingers) cooked in a moist sauce with fresh herbs and spices.

Tarka Daal Lentils exotically prepared with a tampering of garlic, ginger and whole red chillies.

Chana Masala Aromatic dish of chick-peas braised in a thick, smooth masala sauce.

Saag Paneer Creamed spinach and Indian cottage cheese cooked with cumin seeds and garlic.

Mushroom Bhaji Fresh mushrooms cooked with fresh onions, herbs and spices.

Tandoori Selection

accompanied with side salad and mint sauce

Chicken Tikka **£8.95**

Tender pieces of chicken breast delicately spiced and marinated before being grilled to a golden brown colour in the tandoor.

Lamb Tikka **£8.95**

Succulent cubes of marinated lamb barbecued on skewers in the tandoor.

Tandoori King Prawns **£11.95**

King prawns marinated with mace, cardamom, lemon juice, ginger and garlic, then cooked in the tandoor until golden brown.

Chicken Shashlik **£8.95**

Marinated chicken pieces grilled in the tandoor with spiced onions, peppers and tomatoes.

Haash Shashlik **£9.95**

Tender pieces of duck marinated with garlic and delicate spices, grilled in the tandoor with capsicum, tomato and onions.

Tandoori Salmon **£10.95**

Mouth watering fillets of pink salmon matured in a rich spicy marinade of dill, fennel, ginger and barbecued in the tandoor.

Tandoori Combination served with a Traditional Naan **£12.95**

A huge variety of succulent chicken, lamb and seafood combined together to produce an array of distinctive flavours and aromas. An excellent way of sampling our Tandoori treasures.

Rice Selection

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| Sada Chawal Aromatic steamed Basmati rice, the perfect companion for any meal. | £2.50 |
| Pilau Rice Basmati rice cooked in milk then perfumed with saffron and cardamom. | £2.75 |
| Fried Rice Steamed rice pan-fried with onions. | £2.95 |
| Mushroom Pilau Rice Pilau rice pan-fried with fresh mushrooms and onions. | £2.95 |
| Keema Pilau Rice Pilau rice pan-fried with minced lamb and onions. | £3.25 |
| Vegetable Pilau Rice Pilau rice pan-fried with fresh vegetables and onions. | £2.95 |
| Egg Fried Rice Steamed rice pan-fried with onions and scrambled eggs. | £2.95 |
| Spinach Fried Rice Steamed rice pan-fried with fresh spinach and onions. | £2.95 |
| Shahi Pilau Rice A mix of cashew nuts, sultanas, raisins, almonds, cream and pilau rice. | £2.95 |

Bread Selection

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| Traditional Naan Indian bread freshly baked in the Tandoor. | £2.25 |
| Keema Naan Naan bread filled with fresh minced lamb. | £2.75 |
| Peshwari Naan Naan bread stuffed with dried fruits and nuts. | £2.50 |
| Garlic and Coriander Naan Naan bread dressed with fresh garlic and coriander. | £2.50 |
| Chilli and Cheese Naan Naan bread dressed with fresh chillies and cheese. | £2.50 |
| Onion Kulcha Naan bread stuffed with fresh onions. | £2.50 |
| Vegetable Kulcha Naan bread stuffed with fresh mixed vegetables. | £2.50 |
| Paratha Traditional pan-baked Indian bread. | £2.50 |
| Stuffed Paratha Paratha stuffed with fresh mixed vegetables. | £2.75 |
| Tandoori Roti Wheat flour bread baked in the tandoor. | £2.25 |
| Chapatti Thin pancake-like bread baked on a tawa (griddle). | £1.75 |

Accompaniment Selection

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| Poppadom served with chutney and pickles | £0.95 |
| Spiced Poppadom served with chutney and pickles | £0.95 |
| Rendezvous Green Salad | £1.95 |
| Plain Raitha | £0.95 |
| Cucumber Raitha | £1.25 |
| Chips | £1.75 |
| Paprika Potato Fries | £1.95 |
| Fried Mushrooms | £1.75 |
| Curry Sauce | £1.75 |
| Fried Onions | £0.95 |

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