

# Starters

- Onion Bhaji  - £3.10  
Chicken Tikka - £ 3.65  
Chicken Tikka Stir-fry - £3.85  
Lamb Tikka - £3.95  
Cheese Tikka - £3.80  
Bhuna Prawn on Puri  - £3.25  
Bhuna Chicken on Puri  - £3.25
- Chicken Chat - £3.25  
Aloo Chat - £3.25  
Prawn Begun Chat - £3.25  
Prawn Cocktail - £3.40  
Sheek Kebab - £3.25  
Garlic Chicken on Puri  - £3.25  
Garlic Mushroom on Puri  - £3.25

## Contemporary Starters

### Mixed Platter (For Two) - £7.95

Masala fish, Lamb Tikka, Onion Bhaji, Sheek Kebab, Murgh Tikki.  
Served on a Sizzler.

### Hara Bhara Kebab - £3.45

Spinach, Peas, Potato, mixed and mashed with onion and Chat Masala,  
fish cake style.

### Masala Fish - £4.50

White fish, coated in Masala spices and deep fried. Spicy and Tasty.

### Shahi Machli - £4.75

Prawns wrapped with Smoked Salmon and served  
on a bed of masala sauce.

### Keema Exotic - £3.65

Mince and peas, cooked Bhuna style,  
served in a small Paratha.

### Murgh Tikki - £3.70

Chicken mince mixed with onions, peppers and  
authentic spices, pan-fried.

### Aloo Chop - £3.65

Mashed potato, mixed with onions, Coriander and  
spices, coated in Breadcrumbs.

### Mixed Kebab - £4.50

Chicken Tikka, Sheek Kebab and Onion Bhaji.

### Boro Chingri Puri - £4.50

Medium spiced King Prawn, cooked with garlic,  
onions and capsicum, served with Puri.

### Boro Chingri Neembu Mirch - £4.95

King Prawn, cooked with onions, capsicum, lemon  
and green chillies, served with Salad.

### Machli Samosa - £3.85

A lightly spiced Sardine stuffing in a triangular pastry.

### Spicy Lamb Chops - £5.10

Succulent lamb chops marinated in a blend of exotic spices  
and grilled in the tandoori oven.

### Kathi Kebab - £3.95

Tender roasted lamb, tossed with onions and tomatoes,  
well spiced in a Chapati.

### Chicken Tikka Paneer - £3.85

Marinated pieces of Chicken tikka tossed with paneer,  
onions and green peppers.

### Scallops - £4.25

Lightly spiced scallops cooked with fried onions,  
peppers, methi, almond and sugar in a mild sauce.

### Masaledar Badak (Duck) - £4.25

Freshly shredded duck breast lightly spiced and served wrapped  
in a puri on a bed of mint and yoghurt sauce.

### Garlic Kakra (Crab Meat) - £3.95

Succulent white crab, stir-fried with spring onions, garlic, ginger and  
coriander accompanied with a mixed salad and served on a puri.

### Garlic Xenuk (Mussels) - £3.95

Medium spiced mussels cooked with fresh garlic.

### Baja Mach - £4.10

Lightly spiced salmon fried with onions and peppers with a  
dash of lemon juice.

### King Prawn Butterfly - £4.50




Medium spiced king prawn in breadcrumbs, deep-fried,  
served with salad.

### Bilati Mirchi - £3.95

Grilled capsicum stuffed with mildly spiced prawns, chicken  
or vegetable.

N.B. We only use Breast of Chicken, at no extra charge

Allergy Aware: Some of our dishes may contain traces of nuts, dairy, gluten, mustard and other allergens.  
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Indicators  Vegetarian  Nuts  Gluten

# Tandoori Specialities

Selected meats and fish, marinated and seasoned with aromatic spices for hours then roasted in the Tandoor clay oven, creating unique flavours. Served with salad and mint sauce.

## Tandoori Mixed Grill - £12.95

Consists of Tandoori Chicken, Tandoori King Prawn, Lamb Tikka, Chicken Tikka and Sheek kebab.

## Deluxe Mixed Grill - £18.95

Selection of Tandoori specialities, consists of Chicken Tikka, Lamb Tikka, Duck Tikka, Lamb chop and Tandoori Chicken.

## Tandoori Lamb Chops - £10.95

Lamb chops marinated with fresh mint, yoghurt and spices, barbecued in clay oven.

## Tandoori King Prawn - £12.95

King Prawns marinated in yoghurt with lemon juice and spices then barbecued in the Tandoor clay oven.

## Tandoori Chicken - £7.95

Half chicken of the bone marinated in yoghurt, herbs and spices and lemon juice then barbecued in the Tandoor clay oven.

## Chicken Tikka - £7.50

Breast of Chicken diced and marinated in yoghurt with lemon juice, herbs and spices creating a rich taste.

## Lamb Tikka - £8.95

Diced Lamb marinated in yoghurt with lemon juice, herbs and spices creating a rich taste. Roasted in the Tandoor clay oven.

## Tikka Shashlik - £8.95

Chicken or Lamb marinated in yoghurt lemon juice, herbs and spices with onions, tomatoes and green peppers which are cooked over charcoal, creating a rich spicy taste.

## Chicken Tikka Stir Fry - £8.25

Chicken stir fried with onions, capsicum and garlic, with a touch of herbs and spices.

## Hansh Tikka - £9.50

Duck Tikka marinated in light spices, roasted in the Tandoor clay oven, served on a bed of onions and peppers.

## Hasina Tikka - £9.50

Chicken and Lamb marinated in yoghurt lemon juice, herbs and spices with onions, tomatoes and green peppers which are cooked over charcoal, creating a rich spicy taste.

# Seafood Specialities

## Sea Bass Aloo Palak - £9.25

Sea Bass fillet cooked with potato and spinach in a rich tomato sauce, seasoned with freshly ground black pepper and chat masala.

## Sorisha Sea Bass Biran - £8.95

Sea Bass fillet delicately spiced and pan friend in olive oil, served on a bed of flash fried onions and peppers, seasoned with mustard seeds.

## Monkfish Karahi Masala - £9.85

Monkfish pen fried, cooked with chunky onions and peppers, fresh coriander and a special blend of aromatic spices. Served in a hot karahi (Wok).

## Salmon Roghani - £9.10

A mouth watering medium spiced curry cooked with fried onions, capsicum, herbs and topped with plenty of tomatoes in thick sauce.

## Monkfish Zal Jhool Shira- £9.85

Hot and saucy, cooked in a similar style to Madras, with potatoes.

## Scallops - £9.95

A spicy medium dish cooked with authentic herbs, spice and oriental seasoning. Garnished with onions, tomatoes, garlic and coriander served on a Sizzler

## Chingri Urri - £7.45

Prawns cooked with green beans, onions and peppers, alongside a touch of garlic and ginger, salt to taste.

## Monkfish Papeda - £9.85

Cooked slowly in methi, tomato, onions and spices, with papeda. Highly recommended.

## Sea Bass Mishti Creme - £9.50

Sea Bass served on a bed of sweet creamy sauce with onions and peppers.

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## Chef's Meat Specialities

### Nalli Nihari - £13.95

Lamb Shank is popular in the northern region of India, Pakistan and Bangladesh. Nothing tastes better than the aromatic and spice laden Lamb Shank, where the meat is so tender it falls off the bone. - Served with Pilau Rice.

### Shatkora Delight - £7.95

A medium spice dish cooked with Shatkora (Indian Lime), onions, peppers in a thick sauce with coriander, garlic and ginger.

### Gosht Tharkari - £8.95

Meat on the bone cooked in special spices, the same way it is cooked in Indian homes.

### Sabzi Gosht - £7.95

Vegetables and Beef cooked with onions, peppers, tomatoes with herbs and spices in a thick sauce.

### Mirchi Aloo Saag - £8.20

Lamb cooked with potatoes, spinach, red chillies/flakes and hot Naga pickle.

### Mangsho Kumbi - £7.95

Beef and mushroom cooked with garlic, ginger, onions and peppers. Served in a Karahi dish (Wok)

### Sizzling Chana - £7.95

Beef and Chickpeas cooked in a thick sauce, served on a sizzler.

### Jaipuri Bombay Chops - £9.95

Exquisitely prepared succulent Lamb Chops, flame grilled and served on a bed of mushrooms and onions in a luscious Jaipuri sauce.

### Lamb De Kadu - £8.20

Lamb lightly spiced and cooked with Haldi, Jeera, Garam Masala and Butternut Squash, creating a spicy, yet sweet taste.

### Aloo Gosht - £8.20

Lamb or Beef cooked with onions, peppers, garlic, ginger, tomatoes, cumin and coriander powder, salt to taste.

### Kidd Gosht - £8.20

Lamb cooked with yoghurt, cashew nuts and potatoes in a tamil style.

### Naga Gosht - £7.95

Naga is a chilli known to the people of Bangladesh for its strong fragrance and heat. This dish is newly added due to its demand for those who love hot and flavour, especially the Vindaloo dishes.

## Chef's Chicken Specialities

### Neembu Dhania Murgh - £7.55

Chicken cooked with lemon (neembu) and freshly ground dhania. Very flavoursome dish, consisting of garlic, ginger, onions and peppers.

### Kadu Murgh - £7.55

Chicken Tikka cooked with authentic herbs and spices in a fairly hot and spicy thick sauce, consisting of ginger, red chillies, onions, peppers and butternut squash.

### Murgh Tharkari - £7.95

Home-made style curry, Chicken on the bone.

### Mirchi Murgh - £7.95

Cooked Bhuna style with garlic, ginger and chilli pickle.

### Mishti Murgh - £7.95

A sweet dish, cooked in a mild and aromatic sauce, flavoured with almond, vanilla, butter, cream and mango.

### Achar ka Murgh - £7.95

Chicken cooked with onions, peppers, garlic, ginger and mixed pickle.

### Haandi Murgh - £7.25

Diced chicken pieces cooked with onions, pepper, garlic, ginger and chef's own ground spices.

### Chicken Tikka Masala - £7.95

Chicken Tikka roasted in the Tandoor clay oven, then prepared in a mild creamy Tandoori sauce, flavoured with mixed nut powder, coconut and cream.

### Minty Zal Murgh - £7.95

Hot and minty, cooked with fresh chillis and fresh mint, to give a spicy, mint flavour. Served in a thick sauce.

### Murgh Khadary - £7.55

Chicken marinated in spices, baked in the Tandoor then gently cooked with minced meat, tomatoes, onions, green peppers and oriental spices.

### Shashlik Maza - £7.55

Chicken Tikka, Onions, Tomatoes and Peppers marinated in spices, grilled over charcoal in the Tandoor, then added to a medium thick sauce.

### Kumbi Murgh Tikka - £7.55

Chicken Tikka and mushroom cooked with chunks of onions and peppers, tomatoes and fresh coriander to provide a dish of dry, medium strength.

### Haryali - £7.55

Chicken breast, marinated and barbequed in the tandoor and cooked again with fresh garlic, ginger, green chilli coriander pinch of sugar, cream and spinach. A distinctive green colour.

## Chef's Duck Specialities

### Jal Jhool Hansh - £8.90

Breast of duck cooked in a spicy sauce very hot, traditional Bangladeshi Curry.

### Roshuni Hansh - £8.90

Bhuna style with specially prepared spices with a generous use of garlic, green pepper and herbs.

### Urri Aur Mirch Hansh - £8.90

Duck and green beans, cooked with methi, onions, peppers, garlic slices and chillies.

### Hansh Pasanda - £8.90

Pieces of sliced duck breast, cooked with fresh cream, almond and yoghurt in a subtle, delicate sauce. Garnished with Couscous.




### Zameri Hansh - £8.50

Barbecued prime duck breast, served in a zingy orange sauce.

### Imlidar Mishti Hansh - £8.90

Duck breast cooked with tamarind and honey in a mild sauce.

N.B. We only use Breast of Chicken, at no extra charge  
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Indicators  Vegetarian  Nuts  Gluten

# Classic Curry Dishes

Classic Dishes can be based on choice of Chicken, Beef, Prawn or Vegetables.

(Chicken Tikka £1.00 extra • Lamb £2.00 extra • King Prawn £2.50 extra • Duck or Fish £3.00 extra)

## Kurma **N** - £6.75

These dishes are cooked in a mild coconut and cream sauce along with mixed nut powder, nuts and sultanas.

## Malayan **N** - £6.75

Preparation of mild spice in which cream, banana and pineapple are used to create a unique flavour.

## Plain Curry - £6.45

For those who like curry but not too hot, this is prepared with spices and herbs in a medium consistency sauce.

## Madras - £6.45

Prepared in a spicy sauce for those who like it hot.

## Vindaloo - £6.45

Hotter than Madras, involving a generous use of garlic, ginger, black pepper and a touch of lemon juice.

## Biryani **N** - £8.95

Biryani is made by gently cooking with unique flavoured basmati rice, together with a mixture of mild spices served with a special vegetable curry.

## Bhuna - £6.75

The choice of meat is gently cooked with onions, tomatoes and fresh coriander to provide a dish of medium strength and rather dry consistency as compared with plain curry.

## Dupiaza - £6.75

Cooked with chunks of onions, tomatoes and fresh coriander to provide a dish of dry medium strength.

## Dansak - £6.75

Dansak is made with oriental spices, pineapple, lentils and lemon juice to add the sweetness and sharp tangy flavour.

## Rogan Josh - £6.75

A mouth watering medium spiced curry cooked with fried onions, capsicum, herbs and topped with plenty of tomatoes in thick sauce.

## Pathia - £6.75

A combination of special blend of spices, fried together to provide a dish of hot, sweet and sour flavour, a cross between Bhuna and Dansak.

## Sri Lankan **N** - £6.75

Sri Lanka curries are similar to Madras, prepared with coconut powder.

## Balti - £7.45

Specially prepared medium-hot aromatic curry, cooked with a wide variety of herbs and spices giving a unique flavour.

## Zeera - £7.45

A special dish prepared with onions, tomato and a blend of exotic spices in a medium thick sauce.

## Rezalla - £6.95

A special dish prepared with onions, cinnamon, bay leaf, black pepper, coriander and a touch of yoghurt for a tangy flavour.

## Jalfrezi - £7.25

Cooked with onions, green chilli, coriander and tomato to give a fairly hot taste.

## Karahi - £7.25

A combination of medium-hot blend spices tossed in an iron souk.

## Garlic Chilli - £6.95

A fairly hot dish cooked with chunks of fresh garlic, green chilli and coriander. Strongly spiced in Bhuna sauce.

## Brinjal - £6.95

Prepared with selected spices producing a medium-hot dish, consisting of garlic and ginger, which are cooked with aubergine in a spicy sauce.

## Saag - £6.95

Medium dish with spinach, tomatoes and a unique sauce.

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## Side Dishes

**Kumbi**  - £3.75

Fresh mushrooms cooked with medium spices, onions and green peppers.

**Bindi**  - £3.75


Fresh Okra, stir-fried with herbs, spices and onions.

**Begun**  - £3.75


Aubergine cooked with special spices, hot sweet and sour taste.

**Saag Aloo**  - £3.75


Spinach and potatoes cooked with garlic and onions.

**Bombay Aloo**  - £3.75

Potatoes cooked with medium to hot spices.

**Aloo Gobi**  - £3.75


Potatoes, and fresh cauliflower cooked with medium spices.

**Saag Paneer**  - £3.75

Spinach and Indian Cheese cooked with onions, garlic and lightly spiced.

**Tarka Dall**  - £3.75

Lentils cooked and garnished with fried garlic and fresh coriander.

**Mater Paneer**  - £3.75

Chick peas with Indian cheese cooked with onions, garlic and lightly spiced.

**Raita**  - £1.90

Cultured yoghurt mixed with herbs, cucumber or onions.

## Rice Dishes

Basmati rice flavoured with saffron, ghee, cardamom and bay leaves.

Plain Boiled Rice - £2.60


Plain Pilau Rice - £2.90

Onion Pilau - £3.25

Peas Pilau - £3.25

Chilli Pilau - £3.25

Garlic Pilau - £3.25

Coconut Pilau  - £3.25

Egg Pilau - £3.25


Mushrom Pilau - £3.25

Keema Pilau - £3.25

Vegetable Pilau  - £3.25

Nut Pilau  - £3.25

Lemon Pilau - £3.25

Special Mixed Pilau  - £3.50

Chips - £1.95


Masala Chips - £2.40


## Naan Breads / Sundries


Freshly baked bread from the Tandoor


Plain Naan  - £2.50

Chilli Naan  - £2.80


Garlic Naan  - £2.80


Keema Naan  - £2.80

Cheese Naan  - £2.80

Tikka Naan  - £3.50

Peshwari Naan  - £2.80


Keema Garlic Naan  - £3.25


Cheese Garlic Naan  - £3.25

Radhuni Naan  - £3.85

Garlic, Cheese, Keema and Coriander

Paratha  - £2.50

Stuffed Paratha  - £2.95

Tandoori Roti  - £1.85

Chapati  - £1.40

Puri  - £1.30

Popadom - £0.80

Spiced Popadom - £0.80

Chutney Tray - £0.70 (per person)

## English Dishes

Served with Chips and Salad

Mushroom Omelette - £7.95

Chicken Omelette - £7.95

Prawn Omelette - £7.95




Fried Chicken - £7.95

Fried Scampi - £7.95

Chicken Nuggets - £7.95

N.B. Side dishes cannot be served without a main dish.

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Indicators  Vegetarian  Nuts  Gluten

# Sunday to Friday Special Menus

Offer available 5.30pm till 11.00pm

## Menu A.

### Starters

£8.95

CHICKEN TIKKA	ONION BHAJI	PRAWN BEGUN CHATT
BHUNA PRAWN on PURI	CHEESE TIKKA	CHICKEN TIKKA STIRFRY
BHUNA CHICKEN on PURI	SHEEK KEBAB	KEEMA EXOTIC
GARLIC MUSHROOM on PURI	CHICKEN CHATT	PRAWN COCKTAIL
CHICKEN TIKKA PANEER	MURGH TIKKI	GARLIC MUSSELS
BILATI MIRCHI	GARLIC KAKRA	MACHLI SAMOSA
MASALA FISH	HARA BARA KEBAB	ALOO CHOP

The following Starters are £1.50 Extra

MIXED KEBAB • KATHI KEBAB • LAMB CHOPS

### Main Course

The following main curry dishes can be cooked with Chicken, Beef, Prawn or Vegetables.

Chicken Tikka £1.00 extra • Lamb £2.00 extra • King Prawn £2.50 extra

KORMA	DUPIAZA	JALFREZI	PATHIA
MALAYAN	ROGAN JOSH	KARAH	BRINJAL
PLAIN CURRY	GARLIC CHILLI	ZEERA	SAAG
MADRAS	REZALLA	BALTI	NAGA
VINDALOO	DANSACK	SRI LANKA	BIRYANI
BHUNA			

Your choice of Rice and Dessert from below

## Menu B.

### Starters

£9.95

Any Starter from Menu A

### Main Course

The following main curry dishes are cooked as stated

Chicken Tikka Masala Chicken Tikka	Kidd Gosht Lamb	Imlidar Mishti Hansh Duck
Roshuni Hansh Duck	Sizzling Chana Beef	Sabzi Gosht Beef
Haandi Murgh Chicken	Neembu Dhania Murgh Chicken	Shaslik Maza Chicken Tikka
Murgh Tharkari Chicken on the bone	Lamb de Kadu Lamb	Haryali Chicken Tikka
Murgh Khadary Chicken	Kumbi Murgh Tikka Chicken Tikka	Chingri Urri Prawns
Chicken Tikka Served with Salad (Rice not included)	Chicken Tikka Shashlik Served with Salad (Rice not included)	Shatkora Delight Lamb or Beef
		Tandoori Chicken Served with Salad (Rice not included)

### Rice Dishes




Plain Boiled Rice	Mushroom Pilau	Chilli Pilau
Plain Pilau Rice	Keema Pilau	Onion Pilau
Vegetable Pilau	Garlic Pilau	Egg Pilau
		Chips

### Dessert

Ice Cream or Coffee

N.B. This set menu is priced per person and cannot be shared

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Indicators  Vegetarian  Nuts  Gluten

# Saturday Special Menu

Offer available 5.30pm till 11.00pm

£10.95

## Starters

CHICKEN TIKKA  
BHUNA PRAWN on PURI  
BHUNA CHICKEN on PURI  
GARLIC MUSHROOM on PURI  
CHICKEN TIKKA PANEER  
BILATI MIRCHI  
MASALA FISH

ONION BHAJI  
CHEESE TIKKA  
SHEEK KEBAB  
CHICKEN CHATT  
MURGH TIKKI  
GARLIC KAKRA  
HARA BARA KEBAB

PRAWN BEGUN CHATT  
CHICKEN TIKKA STIRFRY  
KEEMA EXOTIC  
PRAWN COCKTAIL  
GARLIC MUSSELS  
MACHLI SAMOSA  
ALOO CHOP

MIXED KEBAB

KATHI KEBAB

LAMB CHOP

*The following Starters are £1.50 Extra*

## Main Course

The following main curry dishes can be cooked with Chicken, Chicken Tikka, Beef, Prawn or Vegetables.

Lamb £2.00 extra • King Prawn £2.50 extra

KORMA  
MALAYAN  
PLAIN CURRY  
MADRAS  
VINDALOO  
BHUNA

DUPIAZA  
ROGAN JOSH  
GARLIC CHILLI  
REZALLA  
DANSAK

JALFREZI  
KARAH  
ZEERA  
BALTI  
SRI LANKA

PATHIA  
BRINJAL  
SAAG  
NAGA  
BIRYANI

The following main curry dishes are cooked as stated

Chicken Tikka Masala  
Chicken Tikka

Kidd Gosht  
Lamb

Imlidar Mishti Hansh  
Duck

Roshuni Hansh  
Duck

Sizzling Chana  
Beef

Sabzi Gosht  
Beef

Haandi Murgh  
Chicken

Neembu Dhania Murgh  
Chicken

Shaslik Maza  
Chicken Tikka

Murgh Tharkari  
Chicken on the bone

Lamb de Kadu  
Lamb

Haryali  
Chicken Tikka

Murgh Khadary  
Chicken

Kumbi Murgh Tikka  
Chicken Tikka

Chingri Urri  
Prawns

Chicken Tikka  
Served with Salad (Rice not included)

Chicken Tikka Shashlik  
Served with Salad (Rice not included)

Shatkora Delight  
Lamb or Beef

Tandoori Chicken  
Served with Salad (Rice not included)

## Rice Dishes

Plain Boiled Rice  
Plain Pilau Rice  
Vegetable Pilau

Mushroom Pilau  
Keema Pilau  
Garlic Pilau

Chilli Pilau  
Onion Pilau  
Egg Pilau  
Chips

## Dessert

Ice Cream or Coffee

*N.B. This set menu is priced per person and cannot be shared*

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# Radhuni Special Menu

Offer available 5.30pm till 11.00pm

£12.95

## Starters

CHICKEN TIKKA  
BHUNA PRAWN on PURI  
BHUNA CHICKEN on PURI  
GARLIC MUSHROOM on PURI  
CHICKEN TIKKA PANEER  
BILATI MIRCHI  
MASALA FISH

ONION BHAJI  
CHEESE TIKKA  
SHEEK KEBAB  
CHICKEN CHATT  
MURGH TIKKI  
GARLIC KAKRA  
HARA BARA KEBAB

PRAWN BEGUN CHATT  
CHICKEN TIKKA STIRFRY  
KEEMA EXOTIC  
PRAWN COCKTAIL  
GARLIC MUSSELS  
MACHLI SAMOSA  
ALOO CHOP

MIXED KEBAB

KATHI KEBAB

LAMB CHOP

The following Starters are £1.50 Extra

## Main Course

The following main curry dishes can be cooked with Chicken, Chicken Tikka, Beef, Prawn or Vegetables.

Lamb £2.00 extra • King Prawn £2.50 extra

KORMA  
MALAYAN  
PLAIN CURRY  
MADRAS  
VINDALOO  
BHUNA

DUPIAZA  
ROGAN JOSH  
GARLIC CHILLI  
REZALLA  
DANSAK

JALFREZI  
KARAH  
ZEERA  
BALTI  
SRI LANKA

PATHIA  
BRINJAL  
SAAG  
NAGA  
BIRYANI

The following main curry dishes are cooked as stated

Chicken Tikka Masala  
Chicken Tikka

Kidd Gosht  
Lamb

Imlidar Mishti Hansh  
Duck

Roshuni Hansh  
Duck

Sizzling Chana  
Beef

Sabzi Gosht  
Beef

Haandi Murgh  
Chicken

Neembu Dhania Murgh  
Chicken

Shaslik Maza  
Chicken Tikka

Murgh Tharkari  
Chicken on the bone

Lamb de Kadu  
Lamb

Haryali  
Chicken Tikka

Murgh Khadary  
Chicken

Kumbi Murgh Tikka  
Chicken Tikka

Chingri Urri  
Prawns

Chicken Tikka  
Served with Salad (Rice not included)

Chicken Tikka Shashlik  
Served with Salad (Rice not included)

Shatkora Delight  
Lamb or Beef

Tandoori Chicken  
Served with Salad (Rice not included)

## Rice Dishes

Plain Boiled Rice  
Plain Pilau Rice  
Vegetable Pilau

Mushroom Pilau  
Keema Pilau  
Garlic Pilau

Chilli Pilau  
Onion Pilau  
Egg Pilau  
Chips

## Dessert

Ice Cream or Coffee

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# Radhuni Allergy Advice



There are 14 major allergens which need to be declared when used as ingredients

1. Celery
2. Crustaceans
3. Fish
4. Milk
5. Mustard
6. Peanut
7. Soya
8. Gluten
9. Egg
10. Lupin
11. Molluscs
12. Tree Nuts
13. Sesame seed
14. Sulphur dioxide

What are Food Allergens? An allergy is the response of the body's immune system to normally harmless ingredients in foods. Whilst in most people these substances (allergens) pose no problem, in allergic individuals their immune system identifies them as a 'threat' and produces an inappropriate response.

# RADHUNI

## Our Allergen Guide

Indicators **N** **G** **M** **E** **D** **F** **C** **S**  
Nuts Gluten Mustard Eggs Dairy Fish Crustaceans Soya

## In the Radhuni Kitchen

- Gluten** - All our Flours and Breads contain Gluten, except Besan flour which is used for making Bhajis and Pakora.
- Vegetable Oil** - Our vegetable oil contains Soya and is used extensively in all our cooking.
- Mustard Oil** - Is used in various marinades for meat and fish, Tandoori Tikkas, Kebabs, King Prawn, Masala Fish.
- Eggs** - Are used in Naan, Biryani and Egg Pilau, Omelettes.
- Crustaceans** - We use Prawns, King Prawns, Scallops, Crab and Scampi.
- Fish** - We use Sea Bass, Monkfish and Pangasius.
- Milk** - Is used in Naan, Indian Cheese our Mint and Yoghurt based sauces. Butter and Cream dishes, Ice Cream and Coffees.
- Tree Nuts** - Nut based curries, Biryani and Rice dishes, some Desserts and Ice Cream.
- Peanuts** - Are used in our Masala Curry, Korma. Pasanda and Biryani and Rice dishes, plus Peswari Naan filling.
- Sulphur Dioxide** - Beers and Wines. Soft Drinks, Dried Fruits and Sultanas.