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Classic Indian and Fusion Cuisine

Takeaway Menu

OPEN 7 DAYS A WEEK

	Lunch	Evenings
Monday - Thursday	12.00 - 2pm	5.00 - 10:30pm
Friday	12.00 - 2pm	5.00 - 11.00pm
Saturday	Closed	5.00 - 11.00pm
Sunday	12.00 - 4.00pm	5.00 - 11.00pm

10% Discount for Takeaways

Telephone orders welcome

01204 697222

171 Lee Lane, Horwich, BL6 7JD

SHURAT - STARTERS

POPADUMS	£0.70
CHUTNEY TRAY (<i>per person</i>)	£0.50
<i>A selection of authentic Indian chutneys and pickles</i>	

SEAFOOD STARTERS (*served with salad*)

3. SESAME JHINGA	£5.95
<i>King prawns fried with mixed spices and sesame seeds</i>	
4. JHINGA PUREE	£5.45
<i>King prawns cooked with tamarind and spices, served the traditional way in purees</i>	
5. FISH PAKORA	£4.95
<i>Marinated salmon in a spicy gram flour batter until golden and crispy</i>	
6. FISH ONION KEBAB	£5.95
<i>Marinated monkfish cooked with gram flour, black onion seeds, green chilli and yoghurt</i>	
7. SHAHI CHINGARI	£7.95
<i>Chef's signature dish king prawns cooked with mixed bell peppers, sweet & sour sauce and coriander</i>	

VEGETABLE STARTERS

8. ONION BHAJEE	£3.95
<i>Onions mixed in a spicy gram flour batter and deep fried until golden and crispy</i>	
9. SAMOSA	£3.95
<i>Spicy mixed vegetables wrapped in a crispy fried pastry case</i>	
10. CHILLI PANEER STIR FRIED	£4.45
<i>Homemade cottage cheese sautéed with Chinese vegetables, green chillies and Chinese spices</i>	
11. HARIALI TIKKI	£3.95
<i>Potato patties mixed with green vegetables and shallow fried</i>	
12. PANEER TIKKA	£4.45
<i>Cubed cottage cheese cooked with onions, yoghurt and tandoori spices</i>	
13. PANEER CHAAT	£4.95
<i>Cubes of home made cottage cheese cooked with onions, tomatoes, garlic and chaat masala finished with coriander</i>	

TANDOORI STARTERS

14. CHICKEN TIKKA	£4.25
<i>Tender chicken pieces marinated with yoghurt and mixed spices</i>	
15. LUCKNOW KE SEEKH KEBAB	£4.95
<i>Minced lamb cooked with our special spice mix</i>	
16. TANDOORI CHAMPAN	£5.25
<i>Tender lamb chops marinated with fresh garlic, ginger and mixed spices</i>	
17. TANDOORI DELIGHT	£6.45
<i>A mixed platter of chicken tikka, lamb chops, seekh kebab & king prawns</i>	
18. RESHMI KEBAB	£5.95
<i>Tender chicken pieces marinated with cashew nuts, yoghurt and saffron</i>	

All our starters are MILD to MEDIUM to ensure that you enjoy all the wonderful flavours of your entire meal

MAIN COURSE

TANDOOR KA SWATH (Taste of Charcoals Oven)

These dishes are all cooked in a traditional 'tandoor' oven to give you a truly authentic taste of Indian cuisine at its finest.

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| 19. SPICE VALLEY PANEER SHASHLIK (MEDIUM) | £8.25 |
| <i>Home made cottage cheese marinated with yoghurt and cooked with bell peppers, onions, tomatoes and chef's special spice mix</i> | |
| 20. CHICKEN TANDOORI (MEDIUM) | £8.25 |
| <i>Chicken marinated with yoghurt and tandoori spice (on the bone)</i> | |
| 21. LAMB OR CHICKEN SHASHLIK (MEDIUM) | £9.95 |
| <i>Tender pieces of lamb or chicken marinated with yoghurt and our chef's special spices, cooked with bell peppers and onions</i> | |
| 22. MAHI TIKKA AJWANI (MILD) | £11.95 |
| <i>Cubes of monkfish marinated with garlic, ginger, lemon juice, yoghurt and ajwan seeds</i> | |
| 23. NABABI TANDOOR (MIXED GRILLS) (MEDIUM) | £11.95 |
| <i>Combination Platter - King prawns, tandoori chicken, chicken tikka, lamb chops and seekh kebab</i> | |
| 24. JHINGA SHASHLIK (MEDIUM) | £12.95 |
| <i>Tiger prawns cooked with mixed bell peppers, onions and tomatoes in our special spice mix</i> | |

CHICKEN & DUCK

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| 25. PESHWARI CHICKEN (MILD) | £8.95 |
| <i>Pieces of tandoori chicken cooked with yoghurt, cream, ginger, mixed nuts and rose water</i> | |
| 26. CHILLI CHICKEN (HOT) | £8.95 |
| <i>Chicken cooked with green chillies, onions, garlic, ginger and fresh coriander</i> | |
| 27. RAGA CHICKEN (MEDIUM) | £8.95 |
| <i>Chicken cooked with gram flour, chillies, tomatoes, yoghurt, cream and fresh coriander</i> | |
| 28. HANDI CHICKEN (MEDIUM) | £8.95 |
| <i>Chicken cooked with fresh garden mixed vegetables and onions, finished with cream</i> | |
| 29. DHANIA CHICKEN (MEDIUM) | £8.95 |
| <i>Chicken cooked with lots of fresh coriander, green chillies, garlic and a touch of cream</i> | |
| 30. METHI CHICKEN (MEDIUM) | £8.95 |
| <i>Marinated chicken cooked with fenugreek leaves and onions in a tomato sauce with coriander</i> | |
| 31. DUCK CHILLI (HOT) | £9.95 |
| <i>Shredded duck breast cooked with peppers, chillies, tomatoes, onions and coriander</i> | |

LAMB

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| 33. KADHAI GOSHT (MEDIUM) | £9.45 |
| <i>Cubed lamb cooked with mixed bell peppers, tomatoes, coriander and mixed spices</i> | |
| 34. PUDINA GOSHT (MEDIUM) | £9.45 |
| <i>Cubed lamb cooked with mint, coriander, onions, garlic, ginger and a touch of chilli</i> | |
| 35. KASHMIRI GOSHT (MILD) | £9.45 |
| <i>Tender lamb cubes cooked with mixed fruit, onions, tomatoes and finished with coriander</i> | |
| 36. DINGRI GOSHT (MEDIUM) | £9.45 |
| <i>Tender lamb cubes cooked with fresh mushrooms and chef's blend of spices</i> | |
| 37. NAGA GOSHT (VERY HOT) | £9.45 |
| <i>Tender cubes of lamb cooked with garlic, ginger and special naga chillies</i> | |
| 38. BHENDI GOSHT (MEDIUM) | £9.45 |
| <i>Tender lamb cooked with onions, chillies, tomatoes and okra finished with fresh coriander</i> | |
| 39. HYDERABADI BAIGAN GOSHT (MEDIUM) | £9.45 |
| <i>Lamb cooked with peanuts, baby aubergines, yoghurt and chef's special spice mix</i> | |
| 40. DALCHA GOSHT (MEDIUM) | £9.45 |
| <i>Tender lamb cooked with split chick peas, onions, chillies, coriander and chef's special spices</i> | |
| 41. SPICE VALLEY JUICY GOSHT (HOT) | £11.95 |
| <i>Marinated shank of lamb pot roasted with onions, tomatoes, chillies and coriander</i> | |

TRADITIONAL DISHES

Combine your favourite traditional Indian souce with:

Vegetable: £6.95

Chicken: £7.95

Lamb: £8.95

Prawn: £9.95

- 42. **TIKKA MASALA (MILD)**
The Nation's favourite, cooked with yoghurt, mixed spices and a creamy tomato sauce
- 43. **BHUNA (MEDIUM)**
A traditional style of cooking where spices are cooked and fried to give a rich intense flavour to the dish.
- 44. **PATHIA (HOT)**
A sweet and sour curry flavoured with spices. Typical of Parsi cuisine
- 45. **DANSHAK (HOT)**
A flavoursome Parsi dish where meat is cooked with lentils
- 46. **JHALFREZI (SWEET SOUR HOT)**
Traditional Banjaran dish cooked in tomatoes, bell peppers, green chillies and onions
- 47. **DOPYIZA (MILD)**
Bengal nawabi special cooked in lots of onions, green chillies and chef's special blended spice
- 48. **KORMA (MILD)**
A mild curry flavoured with coconut, cream, yoghurt and nuts
- 49. **ROGON JOSH (MEDIUM)**
A traditional Moghul dish made with spices and chillies
- 50. **VINDALOO (HOT)**
Traditional Goan dish cooked in red chilli paste
- 51. **MADRAS (HOT)**
Cooked with Madras special curry powder, red chillies and black pepper
- 52. **PASANDA (MILD)**
A rich tomato and onion gravy with pistachio nuts and cream
- 53. **BALTI (MEDIUM)**
An aromatic curry made with spices and fresh coriander, traditionally cooked in a 'karahi' or balti dish

SOMUNDER KE KHAZANA (SEAFOOD SPECIAL)

- 54. **MACHHER JHOL (MEDIUM)** **£9.45**
A traditional Bengali recipe - Fresh fish cooked with aubergines and black onion seeds
- 55. **JHINGA MIRCHI (HOT)** **£10.95**
King prawns cooked with mixed bell peppers, onions, green chillies and fresh coriander
- 56. **HARIALI MACHLI (MEDIUM)** **£9.45**
Talapia fish cooked with coriander, mint, garlic, chilli puree and our special spice blend
- 57. **JHINGA MALAI CURRY (MEDIUM)** **£10.95**
Butterflied king prawns cooked in coconut milk lightly spiced with mustard and coriander
- 58. **GOAN MACHLI (HOT)** **£9.45**
Fresh Tilapia fish cooked with traditional Goan spices
- 59. **KING PRAWN STIR FRIED (MEDIUM)** **£9.95**
King prawns cooked with cashew nuts and selected vegetables

SHAAKAHARI (VEGETABLE)

	Side / Main
64. TARKA DAL (MEDIUM) <i>Yellow lentils simmered with tomatoes and onions, tempered with cumin and coriander</i>	£3.25 / £5.45
65. DAL MAKHANI <i>Red kidney beans, split chick peas and black lentils cooked with cream, honey and tomatoes finished with coriander</i>	£3.95 / £6.45
66. CHANNA PINDI (HOT) <i>Chick peas cooked with onions and garlic - Punjabi style</i>	£3.95 / £6.45
67. ALOO JEERA (MEDIUM) <i>Potatoes tossed with cumin, lemon juice, ginger and coriander leaves</i>	£3.95 / £6.45
68. ALOO GOBI (MEDIUM) <i>Diced potatoes and cauliflower cooked with onions, garlic, ginger, tomatoes and coriander</i>	£3.95 / £6.45
69. METHI CORN MALAI (MILD) <i>Fresh baby corn cooked with fenugreek leaves, onions, tomatoes, and cream</i>	£3.95 / £6.45
70. PALAK CHOLE (MEDIUM) <i>Spinach and chickpeas cooked with garlic, chillies and fenugreek leaves</i>	£3.95 / £6.45
71. PANEER PALAK (MEDIUM) <i>Homemade cottage cheese & spinach cooked with garlic and fenugreek leaves</i>	£4.25 / £6.95
72. BAIGAN BHARTA (MEDIUM) <i>Oven baked aubergine sautéed with tomatoes, onions and coriander</i>	£4.25 / £6.95
73. PANEER KADHAI (HOT) <i>Homemade cottage cheese with diced peppers, onions, tomatoes and special kadhahi masala</i>	£4.25 / £6.95
74. NAVRATAN KURMA (MILD) <i>Fresh garden vegetables and fruit cooked in yoghurt, cashew nuts and cream</i>	£4.25 / £6.95
75. BHENDI BHAJEE (MEDIUM) <i>Okra sautéed with crispy onions, lemon juice and coriander</i>	£4.25 / £6.95
76. DAHI BAINGAN (MEDIUM) <i>Aubergines cooked with yoghurt & chef's own spice mix</i>	£4.25 / £6.95
77. VEGETABLE KOLHAPURI (VERY HOT) <i>Maharashtra traditional vegetables and homemade cottage cheese cooked with dried chillies, chilli paste and coriander.</i>	£4.25 / £6.95
78. VEGETABLE MAKHANWALA (MILD) <i>Seasonal mixed vegetables cooked with tomatoes, cashew nuts, cream and coriander</i>	£4.25 / £6.95
79. PANEER BUTTER MASALA (MEDIUM) <i>Tandoori-spiced homemade cottage cheese cooked with onions, tomatoes, bell peppers and chef's own spices</i>	£4.95 / £7.45

BIRYANI & RICE DISHES

80. VEGETABLE BIRYANI (MEDIUM) <i>Basmati rice cooked with vegetables, whole spices and a special blend of ground spice with a hint of saffron</i>	£7.95
81. CHICKEN BIRYANI (MEDIUM) <i>Basmati rice cooked with chicken, whole and ground spices with a hint of saffron</i>	£8.95
82. LAMB BIRYANI (MEDIUM) <i>Basmati rice cooked with lamb, whole and ground spices with a hint of saffron</i>	£9.45
83. KING PRAWN BIRYANI (MEDIUM) <i>Basmati rice cooked with king prawns, whole spices and a special blend of ground spice with a hint of saffron</i>	£11.45
84. SPICE VALLEY BIRYANI (MEDIUM) <i>Basmati rice cooked with chicken tikka, king prawns, mushrooms and chef's spice mix. Served with raita</i>	£11.95

CHAWAL (RICE)

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| 85. PLAIN RICE | £2.25 |
| <i>Fluffy basmati rice</i> | |
| 86. PILAU RICE (Choice Of Mushroom, Peas and Vegetable) | £3.25 |
| <i>Basmati rice cooked with whole spices and a special blend of ground spice with a hint of saffron</i> | |
| 87. FRIED RICE (CHOICE OF ONION OR JEERA) | £2.25 |
| <i>Basmati rice sautéed with onions, green onion, white pepper & soya sauce</i> | |

RICE

INDIAN BREADS from TANDOOR (CHARCOAL OVEN)

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| 88. TANDOORI ROTI | £1.50 |
| <i>Classic Indian bread cooked in a clay oven</i> | |
| 89. NAAN | £1.75 |
| <i>Classic Indian bread cooked in a clay oven</i> | |
| 90. PESHAWARI NAAN | £2.95 |
| <i>Naan bread stuffed with mixed nuts, sultanas, coconut, sugar and cream</i> | |
| 91. GARLIC NAAN | £2.95 |
| <i>Tandoori naan lightly brushed with fresh garlic</i> | |
| 92. KULCHA | £2.95 |
| <i>Naan stuffed with your choice of fillings - keema, cheese or potato</i> | |
| 93. ALOO PRATHA | £2.95 |
| <i>Naan stuffed with spicy potatoes then shallow pan fried</i> | |
| 94. CHAPPATI | £1.25 |
| <i>Fine blended wheat flour dough rolled and shallow pan fried</i> | |

BREADS

SOUPS

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| 97. CHICKEN AND SWEETCORN SOUP | £3.95 |
| <i>Chicken & sweet corn soup (Chinese style)</i> | |
| 98. TOMATO SOUP | £3.95 |
| <i>Fresh tomato soup lightly spiced and finished with cream</i> | |
| 99. DAL SOUP | £3.95 |
| <i>Traditional Indian soup made with yellow lentils, cooked with garlic, ginger, turmeric finished with coriander</i> | |

ACCOMPANIMENTS

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| 100. RAITA (CUCUMBER OR ONION, POTATO, BONDI, PINEAPPLE) | £2.50 |
| 101. GREEN SALAD | £2.50 |
| 102. PUNJABI SALAD | £2.25 |
| 103. PLAIN YOGHURT | £1.75 |
| 104. CHIPS | £1.75 |