

Starters

Served with salad and mint sauce

1. **Little India Special** **D N** 4.50
Chicken Tikka, Lamb Tikka, Sheek Kebab
2. **Chicken or Lamb Tikka** **D N** 3.50
3. **Tandoori Chicken** **D N** 3.50
4. **Tandoori Lamb Chops** **D N** 4.50
Tender pieces of lamb chops marinated
in tandoori spices
5. **Chicken Shashlik** **D N** 4.75
Barbecued chicken tikka, peppers,
tomatoes and onions
6. **Chicken Tikka Pakora** **D N** 3.50
7. **Garlic Chicken Tikka** **D N** 3.95
8. **Chicken Chat on Puree** **G D N** 3.95
9. **Sheek Kebab** **E** 3.50
(mixture of minced chicken & lamb)
- 9A. **Shami Kebab** **E** 3.95
(mixture of minced chicken & lamb) Served with omelette
10. **Hot Spicy Kangari** **D N** 4.50
Barbecue chicken fried in butter & cooked
with fairly hot spices-highly recommended
11. **Mirchi Bhatar** 3.95
Whole pepper stuffed with lamb & chicken
mixed mince or vegetables
12. **Prawn On Puree** **G** 3.95
13. **Garlic Fried Prawns** 3.95
14. **Tandoori King Prawn** **D N** 4.95
15. **King Prawn On Bel Puree** **D G** 4.95
16. **King Prawn Butterfly** **E** 4.95
17. **Grilled Salmon** 4.95
18. **Hargoza Jhinga Special** **N** 4.95
Large king prawn marinated with pine nuts. The sauce
is cooked sweet, hot & sour. Three taste in one
19. **Duck Roll** 3.95
20. **Machli Pakora** **E** 3.95
Bangladeshi fish fillet coated with various
spices. Deep fried, crispy.
21. **Bombay Chat Puree** (New) **G D N** 3.95
Chicken tikka, chick peas & special naga pickle. Hot.

Vegetarian Appetizers

Served with salad and mint sauce

22. **Paneer Tikka Indian Cheese** **D N V** 3.50
23. **Onion Dhal Bhajee** **V G** 2.95
24. **Aloo Chat** **V** 2.95
25. **Garlic Fried Mushrooms** **V** 2.95
26. **Trio Of Samosa** **V G** 2.95

Tandoori Specialities

Served with salad and mint sauce

27. **Chicken or Lamb Tikka** **D N** 6.95
28. **Tandoori King Prawn** **D N** 10.95
29. **Tandoori Chicken Half** **D N** 6.95
30. **Chicken Stir Fry** **D N** 6.95
Chicken slices stir fried with fresh onions
and capsicums, spiced with a touch of stir
fry sauce. Accompanied with fried mushrooms.
31. **Chicken or Lamb Shashlik** **D N** 6.95
32. **Grilled Salmon** **D N** 10.95
Tandoori salmon grilled and cooked with
lemon, ginger spice sauce.
33. **Tandoori Mixed Grill** **D N** 9.95
Served with nan bread

BANQUETING NIGHT

EVERY MONDAY 4 COURSE MEALS

£11.95 per person

SUNDAY 4 COURSE MEAL

(eat in only)

£11.95



House Specialities

34. **Little India Special Deluxe**  7.95
A very special dish with its own distinctive flavour and various spices, cooked with combination of lamb tikka, chicken tikka, tandoori chicken on the bone, sheek kebab and a boiled egg. With a medium strength bhona sauce.
35. **North Indian Garlic Chilli**   7.95
Hot and spicy to taste steam cooked in a chilli garlic sauce, and garnished with fresh coriander.
36. **Massala** (Chicken or lamb tikka)  7.95
Sweet dish cooked with a whole variety of herbs and spices to give a rich yet mild flavoursome dish.
37. **Zui Zula** (Chicken or lamb tikka)  7.95
Barbecued chicken or lamb mixed in yoghurt & garlic, mixed with zui zula sauce & served on a sizzler with green peppers. This is a nice flavoured dish - mildly spiced
38. **Lamb Dhal Kubulier Special**   7.95
Lamb steak cooked with lentils & fresh green pepper, Barbecued & marinated with the chefs special 'secret' sauce. The chef recommends this dish for all 'curry lovers'
39. **Murghi Massala**  7.95
Boneless tandoori chicken, cooked with minced meat, boiled egg in a spicy medium hot sauce.
40. **Tandoori Chicken Chana Palak**  7.95
Boneless pieces of tandoori chicken, cooked with soft chickpeas and spinach with fresh coriander.
41. **Mango Delight** (Chicken or lamb tikka)  7.95
Exotic mild chicken or lamb tikka dish, cooked in chefs own mild sauce, containing almonds, cream and mango. Very exquisite dish for those who love mild dishes.
42. **Bengal Butter Chicken**  8.95
Tandoori grilled lean breast chicken tikka, cooked in carefully selected mild sauce, nuts, and coconut cream and topped with a special butter sauce. A very mild dish.
43. **Chicken Kalia Special**   7.95
Fresh chicken without any spices, just mixed with fresh garlic sauce then cooked with a combination of spices. Served in a Bengal style - Fairly hot. This dish is highly recommended.

44. **Delhi Chana**  7.95
Chicken or Lamb cooked with chick peas, lemon juice, fresh ginger and various spices, A semi, dry medium strength
45. **Aloo Daan**  7.95
Pieces of chicken tikka, cooked with mince lamb and roast potatoes in a bhona style dish. Mildly Spiced.
46. **Bombay Tawa (New)**   7.95
Marinated chicken or lamb tikka cooked with red pepper, green pepper, onions, fresh coriander, bay leaves & naga pickle in a chef's special spicy sauce. Served in a tawa. Ask for medium.
47. **Mishti Milli Jhaal**   7.95
Combination of chicken tikka lamb tikka & strips of tandoori chicken, cooked in a sweet chilli sauce. With onions, peppers & tomatoes, garnished with coriander & dry chilli.
48. **Chicken or Lamb Pasanda**  7.95
Tender pieces of chicken or lamb, marinated with spices, cooked with cream & herbs

Samunder Ki Daulat Seafood Specialities

Fish dishes may contain traces of bones

49. **Tandoori Jhinga Massala**  10.95
Tandoori King Prawns, cooked in a special massala sauce with herbs & spices.
50. **Mahi Tikka**  10.95
Salmon marinated with herbs and spices then barbecued in a clay oven. Served on a bed of spiced potatoes and cauliflower.
51. **Monk Chingree Brinjal** 10.95
Prime cuts of monk fish, mingled with spicy prawns and smoked aubergine.
52. **Cox Bazari**   10.95
King Prawn cooked with green chillies, garlic bay leaves, and fresh ground spices in a thick hot sauce
53. **Roshon Ki Salmon** 10.95
Grilled Salmon steak cooked in fresh spices with tomatoes, onion and coriander, garnished with fresh grilled garlic cloves
54. **Jhaal - Jul - Jhinga**   10.95
Tandoori marinated King prawns cooked with yogurt, green chillies and fresh herbs

55. **Goan Fish Curry** 🌶️🌶️ 10.95
Pan fried fish fillet cooked in a slightly hot sauce
56. **Bombay King Prawn (New)** 🌶️🌶️ 🍲 🍲 10.95
Marinated king prawn cooked with potatoes, spinach, onions, red pepper, green pepper & fresh coriander, medium sauce. (Request for hot).

All the above dishes are cooked with tomato & coriander.
Excludes tandoori jhinga massala

Balti Specialities

All of our balti dishes are individually prepared with a combination of fresh ingredients to give a unique taste. Please ask for mild, medium or hot to suit your taste.

57. **Little India Special Balti** 8.50
Diced spring chicken, meat, prawn and king prawn, cooked in a chef's special balti sauce with tomatoes
58. **Shashlick Balti (Chicken or Lamb)** 🍲 🍲 7.95
Chicken tikka, cooked in the tandoor first then marinated in shashlick flavoured sauce & cooked with green peppers, tomatoes & onions.
59. **Balti Tandoori Mili Juli** 🍲 🍲 7.95
Chicken tikka, lamb tikka, tandoori chicken off the bone cooked in chef's own special balti sauce, with tomatoes, onion, peppers.
60. **Balti Rajastani (Chicken or lamb)** 🌶️🌶️ 🍲 🍲 7.95
Diced chicken tikka or lamb tikka cooked with spinach, green chillies and fresh garlic in a special balti sauce (Relatively Hot)
61. **Bombay Special Balti (New) (Chicken or Lamb)** 🌶️🌶️ 🍲 🍲 7.95
Chicken Tikka with spinach, chick peas, potatoes in a special balti sauce. Hot. Ask for medium Relatively Hot
62. **Chicken, Lamb or Prawn Balti** 6.95
63. **Chicken or Lamb Tikka Balti** 🍲 🍲 7.95
64. **Chicken & Mushroom Balti** 7.95
65. **Chicken & Sag Balti** 7.95
66. **King Prawn Balti** 10.95
67. **Mix Vegetable Balti** 🍲 5.50

Biryani Dishes

Special preparation of saffron rice treated together with lamb, prawn or chicken in a butter ghee with delicate herbs and spices. Served with vegetable curry. Please ask for Mild, Medium or Hot to suit your taste.

68. **Little India Special Biryani** 8.95
Chicken, lamb, prawn and king prawn
69. **Chicken, Lamb or Prawn Biryani** 7.95
Basmati rice, simmered in aromatic spices
70. **Chicken or Lamb Tikka Biryani** 🍲 🍲 8.95
71. **King Prawn Biryani** 10.95
Basmati rice with king prawn, simmered in aromatic spices.
72. **Sobzi Biryani** 🍲 6.95
Basmati rice with spiced vegetables



KEY

Vegetarian: 🍲 Nuts: 🍲 Dairy: 🍲 Egg: 🍲 Gluten: 🍲 Crustaceans: 🍲
Slightly Hot / Madras Hot // Very Hot ///

All dishes that are cooked with minced meat are a mixture of chicken and lamb
Tandoori paste is used as a marinade on all chicken tikka, lamb tikka & tandoori king prawn dishes which may contain Nuts

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soya, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

Curry Classics

Dhansak Dishes 🌱🌶️

Sweet and sour dish with lentils being the dominant ingredient

Curry Dishes

Medium strength cooked in a variety of spices

Korma Dishes (D) (N)

From Delhi: Delicately spiced in a special mild and creamy sauce

Saag Dishes

From Punjab: Made into a earthy curry with spinach in a dry curry sauce

Pathia Dishes 🌱🌶️

Cooked with hot spices, tomato puree and special spices to produce a hot sweet and tangy taste.

Madras Dishes 🌱🌶️

From south India: Hot curry with garlic, coriander and tomato puree.

Bhuna Dishes

From Sylhet: A dry distinctive medium curry, balanced spices and herbs.

Dopiaza Dishes

From Bengal: A medium quantity of onions, seasoned and freshly treated with dozens of spices and herbs. Medium to hot taste.

Jalfrezi Dishes 🌱🌶️

A well spiced hot dish consisting of onions, peppers, green chillies and hint of ginger.

Roghan Dishes

From north India: Specially prepared with pimento and garlic, garnished with tomato. Medium

Vindaloo Dishes 🌱🌶️🌶️

Extremely hot curry made with herbs and spices.

All the above dishes are cooked with tomato & coriander.

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| 73. | Chicken or Lamb | 6.95 |
| 74. | Prawn | 7.95 |
| 75. | Chicken or Lamb Tikka (D) (N) | 7.95 |
| 76. | King Prawn | 10.95 |
| 77. | Mix Chicken, Lamb and Prawn | 7.95 |
| 78. | Vegetarian (V) | 5.50 |

Vegetable Dishes

Side: £3.50 Main: £5.95

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|-----|-------------------|-----------------------------|-----|---------------|----------------------------|
| 79. | Sabzi Bhaji | Mixed vegetables. | 85. | Tarka Daal | Lentils made spicy. |
| 80. | Bombay Aloo | Delicately spiced potatoes. | 86. | Saag Aloo | Spinach and potatoes. |
| 81. | Bhindi Bhaji Okra | (Ladies fingers) | 87. | Saag Ponir | Spinach & cottage cheese. |
| 82. | Baigon Bhaji | Aubergines. | 88. | Mottar Ponir | Peas & cottage cheese. |
| 83. | Saag Bhaji | Finely chopped spinach. | 89. | Aloo Gobi | Potatoes & cauliflower. |
| 84. | Saag Channa | Chick peas and spinach. | 90. | Channa Baigon | Chick-peas and aubergines. |

Rice

- | | | | |
|------|-------------------------|--------------------------------------|------|
| 91. | Boiled Rice | Steamed rice (G) | 2.50 |
| 92. | Pilau Rice | Basmati rice (G) | 2.95 |
| 93. | Lemon Rice (G) | | 3.50 |
| 94. | Sabzi Rice | Basmati rice with vegetables (G) (V) | 3.50 |
| 95. | Saag Rice | Spinach fried rice (G) | 3.50 |
| 96. | Mushroom Pilau Rice (G) | | 3.50 |
| 97. | Keema Pilau Rice | Minced meat (G) | 3.50 |
| 98. | Special Pilau Rice (G) | | 3.50 |
| 99. | Egg Fried Rice (E) (G) | | 3.50 |
| 100. | Coconut Rice (N) (G) | | 3.50 |
| 101. | Fried Rice (G) | | 3.50 |
| 102. | Garlic Fried Rice (G) | | 3.50 |



Bread

103. Naan Flat Indian bread **G D E** 2.50
 104. Peshwari Naan **G D E N** 3.50
 Bread with a sweet filling
 105. Keema Naan **G D E** 2.95
 Bread with a mince filling
 106. Cheese Naan **G D E** 2.95
 107. Garlic & Cheese Naan **G D E** 3.50
 108. Garlic Naan **G D E** 2.95
 109. Murgi Naan **G D E** 2.95
 Chicken tikka filled bread
 110. Chilli Naan **G D E** 2.95
 111. Cheese, Chilli Naan **G D E** 3.50
 112. Special Naan **G D E** 3.50
 Garlic, keema & coriander
 113. Tandoori Roti 2.50
 114. Lacha Paratha Butter fried bread 2.50
 115. Chapatti 1.50

Extras

116. Plain Papadom 0.90
 117. Spiced Papadom 0.90
 118. Chips **G** 2.50
 119. Combination Pickle Tray 2.20
 Chutneys / Pickles / Onion Salad / Mint Sauce / Chilli Sauce

English Dishes

120. Roast Chicken 7.95
 Served with fresh green salad & chips
 121. Breaded Scampi 7.95
 Served with fresh green salad & chips
 122. Chicken Omelette **E** 7.95
 Chicken omelette & chips

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Set Meals

A) FOR 2 PERSONS £24.95

2 Papadoms + Chutneys, Sheek Kebab
 Chicken Tikka, Chicken Tikka Massala
 Lamb Bhuna, 1 Pilau Rice, 1 Nan

B) FOR 4 PERSONS £48.95

4 Papadoms + Chutneys, Sheek Kebab
 Hot Kangari, Chicken Tikka
 Vegetable Samosa, Chicken Tikka Massala
 Lamb Rogan, Chicken Tenga Tatoi
 Chicken Kurma, 2 Pilau Rice, 2 Nan

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EVERY MONDAY 4 COURSE MEALS

£11.95 (eat in only)

SUNDAY 4 COURSE MEAL

(eat in only)

£11.95

We are open Christmas Lunch
 Large party bookings available dining in
 Catering Service available

