

Biryani

Tender pieces of meat delicately spiced & pan fried with pilau rice and served with a vegetable curry sauce.

70. CHICKEN	11.95
71. LAMB	12.95
72. PRAWN	12.95
73. KING PRAWN	13.95
74. VEGETABLE	9.95
75. CHICKEN/LAMB TIKKA	12.95
76. CHILLIES SPECIAL	13.95

Traditional Main Courses

All traditional dish's below can be prepared as vegetable for VEGETARIANS. For VEGAN options please ask.

NOTE ALL DISHES PRICED AS BELOW APART FROM 'SAG' AS INDICATED.

CHICKEN	9.95
LAMB	10.95
PRAWN	11.95
VEGETABLE	8.95
KING PRAWN	13.95
CHICKEN/LAMB TIKKA	10.95

77. BHUNA
Thoroughly garnished with onions, tomatoes and a touch of selected spices.

78. KORMA
Mildly cooked with coconut powder and cream for rich creamy taste.

79. DANSAK
Cooked with lentils, spices and fresh herbs with a touch of green pepper producing a hot and sour dish.

80. PATHIA
Cooked in a medium spiced sauce with fresh spices for a hot, sweet and sour taste.

81. ROGAN JOSH
A special preparation with garlic, garnished with tomatoes & spices

82. INDIAN PANEER
A traditional curd cheese used in Bangladeshi & Indian Cuisine. A classic taste to compliment any dish. The following can be prepared to suit your taste buds e.g Balti, Jalfrazi, Masala, Madras etc.



All traditional dish's can be prepared with vegetables for VEGETARIANS & VEGANS. For options, please ask.

Quorn & Tofu Dishes

Vegans & Vegetarians



We can create any dishes from our main menu substituting meat with either Quorn or Tofu to suit your taste buds. like, Balti, Jalfrazi, Masala, Madras etc.

All our Vegan dishes are cooked with Dairy Free ingredients. If in doubt please ask.

Priced as Traditional Main courses

Sag

Cooked with spinach and fresh herbs for a mouth watering medium flavoured dish. Add in any dish for an extra 75p.

83. MADRAS OR VINDALOO

Both of these are hot dishes, lavishly prepared with hot spices.

84. CURRY

Curry dishes are cooked in a standard curry sauce with selected herbs and spices.

European Dishes

Served with fresh green salad & chips.

85. CHICKEN STRIPS & CHIPS 9.95

86. POPCORN CHICKEN & CHIPS 9.95

Any omelette can be prepared upon request.

Vegetable Side Dishes

87.	MIXED VEGETABLE BHAJI	4.95
88.	MUSHROOM BHAJI	4.95
89.	ALOO GOBI	4.95
90.	SAG ALOO	4.95
91.	BHINDI BHAJI	4.95
92.	THARKA DHALL	4.95
93.	BROCCOLI BHAJI	4.95
94.	SAG BHAJI	4.95
95.	BOMBAY POTATOES	4.95
96.	CHANA BHAJI	4.95
97.	SAG PANEER	5.95
98.	CAULIFLOWER BHAJI	4.95
99.	BRINJAL BHAJI	4.95
100.	MATAR PANEER	5.95

Rice Selection

101.	PLAIN RICE	3.95
102.	PILAU RICE	4.25
103.	FRIED RICE	4.25
104.	EGG FRIED RICE	4.95
105.	GARLIC FRIED RICE	4.95
106.	MUSHROOM PILAU RICE	4.95
107.	KEEMA PILAU RICE	5.95
108.	SPECIAL FRIED RICE	4.95
109.	SWEET COCONUT RICE	4.95
110.	VEGETABLE PILAU RICE	4.95
111.	GARLIC AND CHILLI RICE	4.95

Selection Of Breads

112.	NAN	2.95
113.	KEEMA NAN	3.95
114.	PESHWARI NAN	3.95
115.	GARLIC NAN	3.95
116.	CHEESE NAN	3.95
117.	KEEMA 'N' CHEESE NAN	4.75
118.	GARLIC 'N' KEEMA NAN	4.95
119.	TANDORI ROTI	3.50
120.	CHAPATI	2.95
121.	STUFFED PARATHA	3.95
122.	PARATHA	3.50

Accompaniments

123.	CHIPS	3.50
124.	BOONDI RAITA	3.95
	Cooling yoghurt dip with fresh mint, fried onions, topped with chat masala	
125.	POPPADOM	0.95
126.	SPICED POPPADOM	0.95
127.	CHUTNEY TRAY	2.95

ALLERGY NOTICE

Our dishes may contain:

gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, almond powder, coriander, soybeans, milk, celery, mustard, sesame seeds, lupin & sulphur dioxide.

If you are allergic to certain ingredients please notify our staff before ordering.

chillies:
INDIAN FUSION

We are a
★★★★★
restaurant

Open 7 days a week
Sunday - Thursday
5:30pm - 11:00pm
Friday - Saturday
5:30pm - 12:00am

01245 426200
01245 324260

First Floor, Oakland House
Reevesway
South Woodham Ferrers
Chelmsford, Essex
CM3 5XF

10% Discount on Collection
on orders over £20.00 Only

FREE HOME DELIVERY
On orders over £20.00
& within a 3 mile radius

We have friendly staff who are highly trained and conversant with all aspects of making your experience with us at Chillies Indian Fusion, a unique and enjoyable one. Our executive chef has devised a menu to suit all palates by using authentic spices and ingredients to create mouth watering dishes. Why not come and try Chillies Indian Fusion for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

We deliver to:
Stow Maries, Cold Norton,
North Fambridge
East Hanningfield & surrounding areas on orders over £15 & a small charge of £2 will apply

chillies:
INDIAN FUSION

Take Away Menu

Tel:
01245 4262 00
01245 3242 60

www.chilliesfusion.co.uk

Appetisers

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|---|------|
| 1. SPICE POTATO AND GARLIC MUSHROOMS
Soft fluffy spiced potatoes served with salted mushrooms in garlic butter. | 4.95 |
| 2. VEGETABLE, MEAT OR CHICKEN SAMOSA
A favourite of the Indian connoisseur, deep fried savoury triangular pastries with an array of fillings. | 4.50 |
| 3. TANDOORI CHICKEN
A succulent on the bone chicken marinated in a tangy yoghurt, barbecued in a clay oven, served with green salad. | 5.50 |
| 4. JHINGA BUTTERFLY
Tiger prawn dipped in egg and breadcrumbs & deep fried for a crispy finish. | 7.25 |
| 5. SKEWERED KEBAB
Succulent mince lamb rolls, blended with special herbs & spices, cooked in the clay oven, served with salad. | 5.95 |
| 6. SHAMI KEBAB
Delicately spiced mince lamb, pan fried, served with salad. | 5.95 |
| 7. JHINGA PRAWN ON PURI
Spiced king prawns stir-fried with herbs, spices and stacked on a shallow fried puri. | 7.95 |
| 8. ALOO(potato) or CHICKEN CHAT
Diced pieces of chicken cooked in a tangy sauce with tomatoes, herbs and spices served on a shallow-fried puri. | 5.95 |
| 9. PRAWN ON PURI
Spiced prawns stir fried with herbs and spices stacked on a shallow fried puri. | 6.95 |
| 10. ONION BHAJI
Crispy onions, deep-fried in coating of gramflour butter mildly spiced. | 4.75 |
| 11. LAMB CHOP GRILL
Tender pieces of lamb chops, flavoured with traditional Indian spices & cooked to perfection in a clay-oven. | 7.25 |
| 12. JIMMY BUM BUMS PURI
A delicacy of baby potatoes, tempered with garlic & exotic spices, stacked on shallow-fried baby chapati's. | 5.50 |
| 13. CONNOISSEURS MIX
A royal assortment of delicious chicken tikka, onion bhaji, vegetable samosa & seafood | 8.50 |
| 14. CHICKEN OR LAMB TIKKA
Succulent boneless pieces of chicken or lamb, marinated then barbecued in a clay-oven served with salad. | 5.95 |
| 15. TANDOORI JHINGA
King prawns marinated in a tangy yoghurt, barbecued in a clay oven, with salad. | 7.95 |
| 16. HAASH TIKKI
Tender pieces of Duck breast, marinated in a tangy yoghurt, barbecued in a clay oven, served with salad. | 7.50 |
| 17. MIX SPECIAL
Combination of chicken tikka, lamb tikka and sheek kebab, served with salad. | 7.50 |
| 18. JHINGA GARLIC BHAJI
King prawns stir-fried with herbs & spices, fresh garlic, ginger onions & fresh coriander. | 7.95 |

Signature Dishes

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| 19. HAASH JALFREZI (DUCK)
Morsels of duck breast prepared in a spicy sauce garnished with onion, capsicum, green chillies and fresh coriander to give a slightly hot mouth watering taste. | 13.95 |
| 20. SHASHLIK BHUNA (CHICKEN/LAMB/DUCK)
Morsels of chicken, lamb or duck tikka braised in spices and cooked in a clay-oven then garnished in a bhuna sauce with chunks of green pepper, onion and tomatoes. Not to be missed. | 12.95 |

Signature Dishes

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|---|-------|
| 21. BOMBAY DREAMS
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. Absolutely delicious. | 11.95 |
| 22. CHILLI LIME PANIR
Indian cottage cheese tossed in fresh herbs , garlic, chilli flakes tomato sauce and topped with a dash of lime. | 11.95 |
| 23. CHILLI'S MURGI SPECIAL
Half sping chicken marinated with special herbs and spices, tenderly cooked in a clay oven garnished with spiced minced meat. | 12.95 |
| 24. CORN ANGARA
A rich & creamy gravy of onions, tomatoes, spices with smokey grilled corn topped with fresh curry leaves. | 11.95 |
| 25. WOODHAM PASSION
Chicken or lamb loaded with sweet citrus flavours, sesame seeds, cooked with mixed peppers, passion fruit and honey. | 11.95 |
| 26. SHAHI MANGO KORMA (CHICKEN/LAMB)
Chicken or lamb bathed in a rich and creamy sauce laced with almonds, coconut and slices of mango. A treat for korma lovers. | 11.95 |
| 27. COCONUT MALIBU EXOTIC
Marinated chicken tempered with coconut cream in a medium spice sauce with a hint of malibu. | 11.95 |
| 28. NOOR KI NAGAH (CHICKEN/LAMB)
Succulent chicken or lamb garnished in a hot and spicy naga (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spicy onions. A slightly Hot dish. | 11.95 |
| 29. SMOKED MEAT SOOLA
Marinated lamb cooked with fresh grilled onions, peppers, whole fennel seeds, cumin seeds, ginger, green chilli and herbs. | 11.95 |
| 30. HAASH GARLIC CHILLI
Punjabi fayre of tender pieces of barbecued duck, an exotic dish with a tempering of fresh garlic, coriander, green chillies & authentic herbs and spices to produce a slightly hot sauce. One for the adventurous. | 13.95 |
| 31. SOUTH INDIAN GARLIC CHICKEN
Unique dish of smooth and spicy chicken tikka, cooked with authentic herbs and spices, then garnished with fresh slices of garlic. | 11.95 |
| 32. MUGHALAI CHICKEN OR LAMB
Cubes of chicken breast, onion, pepper, tomato, ground cashew & almond nuts, coconut cream and honey. | 12.95 |
| 33. BENGAL JALFREZI
Chicken tikka, lamb tikka, tandoori chicken & sheek kebab garnished with chunks of capsicum, onion, tomatoes, green chillies & fresh ground herbs & spices to give it tantalising taste. | 12.95 |
| 34. OH'KAMS TAMARIND
Cubes of chicken or lamb, onions, peppers , mustard seeds, chilli, tamarind , topped with curry leaves. | 12.95 |
| 35. MUJ SPECIAL
Strips of marinated chicken tikka cooked in aromatic spices, to produce exhilarating flavours. That will leave you wanting more. Medium strength. Absolutely delicious | 11.95 |
| 36. CHILLIES SPECIAL
Succulent chicken, lamb & king prawns cooked delicately with authentic herbs & spices then garnished with fresh spinach, potatoes & coriander. One not to be missed | 13.95 |

Signature Seafood

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| 37. JHINGA TEMPTATION
King prawns barbecued in their shell and delicately spiced with authentic herbs and spices to create a bhuna style sauce. Medium strength with cashew nuts. A dish not to be missed. | 14.95 |
| 38. SEAFOOD KERALA
Grilled monkfish cooked with coconut milk, ginger and fresh chilli in an exotic sauce. | 13.95 |
| 39. SILVER SEABASS (dining-in only)
Fresh seabass marinated in exotic herbs and spices barbecued in a clay oven served with a mushroom and lemon juice bhaji- the epitomy of culinary excellence. | 15.95 |

The Balti

Probably the most authentic dish recognised in the UK originated deep in the Indian suburbs. Main ingredients are marinated in a sauce and individually cooked in an Indian style wok with onions, capsicum and coriander. Tailored to perfection.

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| 40. CHICKEN | 9.95 |
| LAMB | 10.95 |
| PRAWN | 11.95 |
| VEGETABLE | 9.95 |
| KING PRAWN | 13.95 |
| CHICKEN OR LAMB TIKKA | 11.95 |
| MIX SPECIAL. | 13.95 |

Fusion Dishes

Served as two half portions to enable you to sample two dishes.

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| 41. CHICKEN BHUNA/MEAT SAGWALA | 12.95 |
| 42. CHICKEN DUPIAZA/PRAWN SAGWALA | 12.95 |
| 43. VEGETABLE PATHIA/VEGETABLE KORMA | 10.95 |
| 44. LAMB BHUNA/CHICKEN DANSAK | 12.95 |

Fusion Specialties

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|---|-------|
| 45. CHICKEN TIKKA MASALA/LAMB PASANDA | 13.95 |
| 46. CHICKEN TIKKA JALFREZI/LAMB TIKKA SAG | 13.95 |
| 47. CHICKEN CHILLI/ | 13.95 |
| KING PRAWN MIRCH MASALA (HOT) | |
| 48. CHICKEN MAKHANI/ | 13.95 |
| CHICKEN TIKKA DUPIAZA | |

House Specialties

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| 49. CHICKEN OR LAMB TIKKA MASALA
Invented by the world famous 'unknown' British curry house chef, circa 1980, as a way of exploiting his already popular chicken or lamb tikka. We present our own exclusive recipe of succulent chicken or lamb tikka in smooth masala sauce. | 10.95 |
| 50. TANDOORI KING PRAWN MASALA
Description as above. | 14.95 |
| 51. CHICKEN MAKHANI
Chicken tikka simmered in smooth buttery gravy, made with the juices of roasted chicken and redolant of kassori fenugreek leaves. Mild. | 11.95 |
| 52. CHICKEN OR LAMB PASANDA
Chicken or lamb cooked in our own special sauce with cultured yoghurt, fresh herbs and gentle spices, cooked with red wine. Mild. | 10.95 |
| 53. CHICKEN OR LAMB JALFREZI
Morsels of marinated chicken or lamb garnished with chunky pieces of fresh capsicum, onion and green chillies to give a hot mouth watering taste. | 10.95 |
| 54. KING PRAWN JALFREZI
Description as above. | 13.95 |
| 55. CHICKEN OR LAMB KORAI
A succulent blend of herbs and spices sizzling away in their own traditional koraï dish of authentic flavour. | 10.95 |
| 56. KING PRAWN KORAI
Description as above. | 13.95 |
| 57. CHICKEN OR LAMB REZALA
Pieces of chicken or lamb tikka cooked in a hot and slightly tangy sauce made with fresh green chillies, capsicum and tomato. | 10.95 |
| 58. CHICKEN OR LAMB TIKKA CHILLI MASALA
Barbecued chicken or lamb cooked with freshly made special tandoori sauce, garnished with mince meat to produce a hot strength dish. | 11.95 |

Tandoori Specialities

This method of cooking is an ancient art handed down through many generations and is a speciality of our chef's. All tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay so the full flavour of the meat and spices are retained for your enjoyment. All Tandoori dishes are served with salad and mint sauce.

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| 59. TANDOORI JHINGA
King-sized prawns marinated in natural yoghurt with fresh herbs & spices roasted on skewers and glazed in a tandoori oven. | 13.95 |
| 60. ROYAL SHASHLIK
Chicken tikka, lamb tikka and tandoori king prawns grilled in the tandoor with tomatoes, onions and fresh green peppers. | 13.95 |
| 61. CHICKEN OR LAMB TIKKA
Diced pieces of chicken or lamb marinated and mildly spiced, grilled in a clay oven. | 10.95 |
| 62. TANDOORI MIX GRILL
This is a combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken, sheek kebab. Served with salad and nan bread. | 13.95 |
| 63. GRILL CHOPS
Tender Lamb Chops on the bone delicately spiced with fresh herbs and spices. | 12.95 |
| 64. CHILLIES FLAME (dining-in only)
Marinated chicken, lamb and king prawns fried with onions, green pepper, chilli and coriander. Served flamed. | 14.95 |
| 65. TANDOORI DUCK
Diced pieces of duck marinated with delicate herbs & spices, grilled in the tandoor. | 13.95 |
| 66. TANDOORI CHICKEN
Tender half chicken marinated in natural yoghurt with fresh herbs and spices, barbecued in a clay oven. | 10.95 |
| 67. CHICKEN OR LAMB SHASHLIK
Succulent cubes of chicken or lamb tikka marinated with garlic and delicate spices, grilled in the tandoori with chunks of capsicum, tomato and onions. | 11.95 |
| 68. HAASH KA SHASHLIK
Tender pieces of duck marinated in garlic and delicate spices, grilled with chunks of capsicum, tomato and onions. | 13.95 |
| 69. SALMON TIKKA
Diced pieces of salmon marinated and mildly spiced, grilled in a clay oven served with salted mushrooms in garlic butter. | 14.95 |

Our executive chef has devised a menu to suit all pallets by using authentic spices and ingredients to create mouth watering dishes.

We hope you enjoy for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

Enjoy

Appetisers

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|---|------|
| 1. SPICE POTATO AND GARLIC MUSHROOMS
Soft fluffy spiced potatoes served with salted mushrooms in garlic butter. | 4.95 |
| 2. VEGETABLE, MEAT OR CHICKEN SAMOSA
A favourite of the Indian connoisseur, deep fried savoury triangular pastries with an array of fillings. | 4.50 |
| 3. TANDOORI CHICKEN
A succulent on the bone chicken marinated in a tangy yoghurt, barbecued in a clay oven, served with green salad. | 5.50 |
| 4. JHINGA BUTTERFLY
Tiger prawn dipped in egg and breadcrumbs & deep fried for a crispy finish. | 7.25 |
| 5. SKEWERED KEBAB
Succulent mince lamb rolls, blended with special herbs & spices, cooked in the clay oven, served with salad. | 5.95 |
| 6. SHAMI KEBAB
Delicately spiced mince lamb, pan fried, served with salad. | 5.95 |
| 7. JHINGA PRAWN ON PURI
Spiced king prawns stir-fried with herbs, spices and stacked on a shallow fried puri. | 7.95 |
| 8. ALOO(potato) or CHICKEN CHAT
Diced pieces of chicken cooked in a tangy sauce with tomatoes, herbs and spices served on a shallow-fried puri. | 5.95 |
| 9. PRAWN ON PURI
Spiced prawns stir fried with herbs and spices stacked on a shallow fried puri. | 6.95 |
| 10. ONION BHAJI
Crispy onions, deep-fried in coating of gramflour butter mildly spiced. | 4.75 |
| 11. LAMB CHOP GRILL
Tender pieces of lamb chops, flavoured with traditional Indian spices & cooked to perfection in a clay-oven. | 7.25 |
| 12. JIMMY BUM BUMS PURI
A delicacy of baby potatoes, tempered with garlic & exotic spices, stacked on shallow-fried baby chapati's. | 5.50 |
| 13. CONNOISSEURS MIX
A royal assortment of delicious chicken tikka, onion bhaji, vegetable samosa & seafood | 8.50 |
| 14. CHICKEN OR LAMB TIKKA
Succulent boneless pieces of chicken or lamb, marinated then barbecued in a clay-oven served with salad. | 5.95 |
| 15. TANDOORI JHINGA
King prawns marinated in a tangy yoghurt, barbecued in a clay oven, with salad. | 7.95 |
| 16. HAASH TIKKI
Tender pieces of Duck breast, marinated in a tangy yoghurt, barbecued in a clay oven, served with salad. | 7.50 |
| 17. MIX SPECIAL
Combination of chicken tikka, lamb tikka and sheek kebab, served with salad. | 7.50 |
| 18. JHINGA GARLIC BHAJI
King prawns stir-fried with herbs & spices, fresh garlic, ginger onions & fresh coriander. | 7.95 |

Signature Dishes

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| 19. HAASH JALFREZI (DUCK)
Morsels of duck breast prepared in a spicy sauce garnished with onion, capsicum, green chillies and fresh coriander to give a slightly hot mouth watering taste. | 13.95 |
| 20. SHASHLIK BHUNA (CHICKEN/LAMB/DUCK)
Morsels of chicken, lamb or duck tikka braised in spices and cooked in a clay-oven then garnished in a bhuna sauce with chunks of green pepper, onion and tomatoes. Not to be missed. | 12.95 |

Signature Dishes

- | | |
|---|-------|
| 21. BOMBAY DREAMS
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. Absolutely delicious. | 11.95 |
| 22. CHILLI LIME PANIR
Indian cottage cheese tossed in fresh herbs , garlic, chilli flakes tomato sauce and topped with a dash of lime. | 11.95 |
| 23. CHILLI'S MURGI SPECIAL
Half sping chicken marinated with special herbs and spices, tenderly cooked in a clay oven garnished with spiced minced meat. | 12.95 |
| 24. CORN ANGARA
A rich & creamy gravy of onions, tomatoes, spices with smokey grilled corn topped with fresh curry leaves. | 11.95 |
| 25. WOODHAM PASSION
Chicken or lamb loaded with sweet citrus flavours, sesame seeds, cooked with mixed peppers, passion fruit and honey. | 11.95 |
| 26. SHAHI MANGO KORMA (CHICKEN/LAMB)
Chicken or lamb bathed in a rich and creamy sauce laced with almonds, coconut and slices of mango. A treat for korma lovers. | 11.95 |
| 27. COCONUT MALIBU EXOTIC
Marinated chicken tempered with coconut cream in a medium spice sauce with a hint of malibu. | 11.95 |
| 28. NOOR KI NAGAH (CHICKEN/LAMB)
Succulent chicken or lamb garnished in a hot and spicy naga (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spicy onions. A slightly Hot dish. | 11.95 |
| 29. SMOKED MEAT SOOLA
Marinated lamb cooked with fresh grilled onions, peppers, whole fennel seeds, cumin seeds, ginger, green chilli and herbs. | 11.95 |
| 30. HAASH GARLIC CHILLI
Punjabi fayre of tender pieces of barbecued duck, an exotic dish with a tempering of fresh garlic, coriander, green chillies & authentic herbs and spices to produce a slightly hot sauce. One for the adventurous. | 13.95 |
| 31. SOUTH INDIAN GARLIC CHICKEN
Unique dish of smooth and spicy chicken tikka, cooked with authentic herbs and spices, then garnished with fresh slices of garlic. | 11.95 |
| 32. MUGHALAI CHICKEN OR LAMB
Cubes of chicken breast, onion, pepper, tomato, ground cashew & almond nuts, coconut cream and honey. | 12.95 |
| 33. BENGAL JALFREZI
Chicken tikka, lamb tikka, tandoori chicken & sheek kebab garnished with chunks of capsicum, onion, tomatoes, green chillies & fresh ground herbs & spices to give it tantalising taste. | 12.95 |
| 34. OH'KAMS TAMARIND
Cubes of chicken or lamb, onions, peppers , mustard seeds, chilli, tamarind , topped with curry leaves. | 12.95 |
| 35. MUJ SPECIAL
Strips of marinated chicken tikka cooked in aromatic spices, to produce exhilarating flavours. That will leave you wanting more. Medium strength. Absolutely delicious | 11.95 |
| 36. CHILLIES SPECIAL
Succulent chicken, lamb & king prawns cooked delicately with authentic herbs & spices then garnished with fresh spinach, potatoes & coriander. One not to be missed | 13.95 |

Signature Seafood

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| 37. JHINGA TEMPTATION
King prawns barbecued in their shell and delicately spiced with authentic herbs and spices to create a bhuna style sauce. Medium strength with cashew nuts. A dish not to be missed. | 14.95 |
| 38. SEAFOOD KERALA
Grilled monkfish cooked with coconut milk, ginger and fresh chilli in an exotic sauce. | 13.95 |
| 39. SILVER SEABASS (dining-in only)
Fresh seabass marinated in exotic herbs and spices barbecued in a clay oven served with a mushroom and lemon juice bhaji- the epitomy of culinary excellence. | 15.95 |

The Balti

Probably the most authentic dish recognised in the UK originated deep in the Indian suburbs. Main ingredients are marinated in a sauce and individually cooked in an Indian style wok with onions, capsicum and coriander. Tailored to perfection.

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| 40. CHICKEN | 9.95 |
| LAMB | 10.95 |
| PRAWN | 11.95 |
| VEGETABLE | 9.95 |
| KING PRAWN | 13.95 |
| CHICKEN OR LAMB TIKKA | 11.95 |
| MIX SPECIAL. | 13.95 |

Fusion Dishes

Served as two half portions to enable you to sample two dishes.

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| 41. CHICKEN BHUNA/MEAT SAGWALA | 12.95 |
| 42. CHICKEN DUPIAZA/PRAWN SAGWALA | 12.95 |
| 43. VEGETABLE PATHIA/VEGETABLE KORMA | 10.95 |
| 44. LAMB BHUNA/CHICKEN DANSAK | 12.95 |

Fusion Specialties

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| 45. CHICKEN TIKKA MASALA/LAMB PASANDA | 13.95 |
| 46. CHICKEN TIKKA JALFREZI/LAMB TIKKA SAG | 13.95 |
| 47. CHICKEN CHILLI/ | 13.95 |
| KING PRAWN MIRCH MASALA (HOT) | |
| 48. CHICKEN MAKHANI/ | 13.95 |
| CHICKEN TIKKA DUPIAZA | |

House Specialties

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| 49. CHICKEN OR LAMB TIKKA MASALA
Invented by the world famous 'unknown' British curry house chef, circa 1980, as a way of exploiting his already popular chicken or lamb tikka. We present our own exclusive recipe of succulent chicken or lamb tikka in smooth masala sauce. | 10.95 |
| 50. TANDOORI KING PRAWN MASALA
Description as above. | 14.95 |
| 51. CHICKEN MAKHANI
Chicken tikka simmered in smooth buttery gravy, made with the juices of roasted chicken and redolant of kassori fenugreek leaves. Mild. | 11.95 |
| 52. CHICKEN OR LAMB PASANDA
Chicken or lamb cooked in our own special sauce with cultured yoghurt, fresh herbs and gentle spices, cooked with red wine. Mild. | 10.95 |
| 53. CHICKEN OR LAMB JALFREZI
Morsels of marinated chicken or lamb garnished with chunky pieces of fresh capsicum, onion and green chillies to give a hot mouth watering taste. | 10.95 |
| 54. KING PRAWN JALFREZI
Description as above. | 13.95 |
| 55. CHICKEN OR LAMB KORAI
A succulent blend of herbs and spices sizzling away in their own traditional koraï dish of authentic flavour. | 10.95 |
| 56. KING PRAWN KORAI
Description as above. | 13.95 |
| 57. CHICKEN OR LAMB REZALA
Pieces of chicken or lamb tikka cooked in a hot and slightly tangy sauce made with fresh green chillies, capsicum and tomato. | 10.95 |
| 58. CHICKEN OR LAMB TIKKA CHILLI MASALA
Barbecued chicken or lamb cooked with freshly made special tandoori sauce, garnished with mince meat to produce a hot strength dish. | 11.95 |

Tandoori Specialities

This method of cooking is an ancient art handed down through many generations and is a speciality of our chefs. All tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay so the full flavour of the meat and spices are retained for your enjoyment. All Tandoori dishes are served with salad and mint sauce.

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| 59. TANDOORI JHINGA
King-sized prawns marinated in natural yoghurt with fresh herbs & spices roasted on skewers and glazed in a tandoori oven. | 13.95 |
| 60. ROYAL SHASHLIK
Chicken tikka, lamb tikka and tandoori king prawns grilled in the tandoor with tomatoes, onions and fresh green peppers. | 13.95 |
| 61. CHICKEN OR LAMB TIKKA
Diced pieces of chicken or lamb marinated and mildly spiced, grilled in a clay oven. | 10.95 |
| 62. TANDOORI MIX GRILL
This is a combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken, sheek kebab. Served with salad and nan bread. | 13.95 |
| 63. GRILL CHOPS
Tender Lamb Chops on the bone delicately spiced with fresh herbs and spices. | 12.95 |
| 64. CHILLIES FLAME (dining-in only)
Marinated chicken, lamb and king prawns fried with onions, green pepper, chilli and coriander. Served flamed. | 14.95 |
| 65. TANDOORI DUCK
Diced pieces of duck marinated with delicate herbs & spices, grilled in the tandoor. | 13.95 |
| 66. TANDOORI CHICKEN
Tender half chicken marinated in natural yoghurt with fresh herbs and spices, barbecued in a clay oven. | 10.95 |
| 67. CHICKEN OR LAMB SHASHLIK
Succulent cubes of chicken or lamb tikka marinated with garlic and delicate spices, grilled in the tandoori with chunks of capsicum, tomato and onions. | 11.95 |
| 68. HAASH KA SHASHLIK
Tender pieces of duck marinated in garlic and delicate spices, grilled with chunks of capsicum, tomato and onions. | 13.95 |
| 69. SALMON TIKKA
Diced pieces of salmon marinated and mildly spiced, grilled in a clay oven served with salted mushrooms in garlic butter. | 14.95 |

Our executive chef has devised a menu to suit all pallets by using authentic spices and ingredients to create mouth watering dishes.

We hope you enjoy for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

Enjoy