# **Appetizers**

1 2	Plain Papadum         £0.90           Masala Papadum         £0.90
3	Chutneys (each) £0.90 Mango chutney, mixed pickles, onion salad, mint sauce (D)
	Mango chutney, mixed pickles, onion salad, mint sauce (D)
	Starters
	All starters are served with salad and mint sauce
	Non Vegetarian
1	Samosa Lamb Mince lamb fried in crispy light pastry (D)(G) £3.95
5	Chicken Momo£4.75 Diced chicken tikka deep fried and cooked in a medium sauce
6	Sheek Kebab (D) £4.25 Minced lamb cooked with onions, peppers and grilled in clay oven with
	special spices
7	Murgh Satay£4.95 Diced chicken cooked in sweet and sour sauce served with puri bread
3	Jalfran Strips£5.50
,	Battered chicken strips, deep fried with breadcrumbs coating
)	Chicken Tikka or Lamb Tikka (D)£4.50/£4.95 Marinated in special spices, herbs and yoghurt
0	Tandoori Chicken (D)£4.50
U	Marinated in special spices, herbs and yoghurt
1	Kashni Bora £5.50 Chicken tikka wrapped in special spiced potato with breadcrumbs coating
2	Rajwadi£5.50
_	Mashed potato cake stuffed with mince lamb, deep fried wtih bread-
2	crumb coating
3	Hariali (Chicken or Lamb) (D)£5.10 Grilled in a marinated of chicken or lamb, mint, green chillies, pepper,
_	coriander and served with fried onion
4	Tandoori Platter (D)£6.50 Assortment of chicken tikka, lamb tikka and sheek kebab
5	Vegetarian           Samosa Vegetable (D)(G)£3.95
3	Vegetable fried in crispy light pastry
6	Spring Rolls (D) Pastries filled with delicious vegetables£3.95
7	Onion Bhaji £3.50 Crispy round balls made from onions, gram flour and special spices
8	Paneer Tikka (D)£4.95
•	Char grilled paneer in a marinated of light spices
9	Garlic Kumbi (V) £3.95 Fresh mushrooms cooked in garlic and pepper
_	Seafood
0	Prawn Sally (G)£5.50 Prawns cooked in sweet and sour sauce served with puri bread
1	Chingri Lajawab *Tiger prawns cooked in sweet chilli sauce£5.95
2	King Prawn Butterfly (D)(G)£5.50
	King prawn deep fried in breadcrumbs coating
3	Garlic Mussels Mussels cooked in light spices with garlic£5.50
4	Calamari Baby squid stir fried with herbs and spices£5.95
5	King Prawn Puri (G)
6	Khakra Ke Gosht Crab meat cooked in sweet and sour spices£5.95
,	Talanta Ne Cosin Crass meat cooked in sweet and soul spices 25.35
	Key:- (D) Dairy (V) Vegan (N) Nuts (G) Gluten
	✓ Hot ✓ Very hot

#### **Chef's Recommendation**

These dishes originate from various regions of the Indian sub-continent

	maian sub-continent		
27	Tikka Masala (D) (N)£9.50/£10.95		
	Grilled chicken or lamb cooked in oriental spice, almond, coconut with butter & cream		
28	Badam Passanda (D)(N)£9.50/£10.95		

herbs and mango decorated with nuts and cream

29 Karahi \_\_\_\_\_\_\_£9.50/£10.95

Beautifully garnished dish with chicken or lamb cooked with fresh onions, garlic, peppers, spices and coriander to produce a medium flavour

30 Garlic Chilli Masala .....£9.50/£10.95
Chicken or lamb cooked with green chillies, herbs and coriander in a spicy sauce

31 Jalfrezi £9.50/£10.95
Chicken or lamb cooked with fresh green chillies, onions, peppers and coriander with chefs special sauce to create a hot flavour

32 Butter Chicken (D)(N) \_\_\_\_\_\_£9.95

Off the bone spring chicken cooked in a mild and creamy sauce with extra butter

33 Garlic Delight \_\_\_\_\_£9.50/£10.95 Chicken or lamb cooked with fried garlic, coriander and mild spices

34 Jaipuri \_\_\_\_\_\_£9.50/£10.95
Tender chicken or lamb cooked with a delightfully aromatic sauce consisting of coriander, mint, curry leaves, lime and green chillies

35 Lucknavi (D)(N) .....£9.50/£10.95

Tender chicken or lamb cooked in mild creamy sauce with cashew nuts and a touch of honey

Makhon Murghi Masala (D) .....£9.95
Chicken cooked in a mild masala sauce with cheese topping

#### **Exotic Dishes**

Some of these dishes are unique to Pink Garlic as we only use of best in fresh ground spices, which created a mouth - watering flavours

37 Jalfar .....£9.95/£10.95

Slices of fresh chicken or lamb cooked in a spicy tangy light sauce with fresh mushrooms garnished with coriander

38 Golabi •• .....£9.95/£10.95

Chicken or lamb cooked with green chillies, ginger, garlic and fresh coriander to create a very rich and hot flavour

39 Panirwala (D) \_\_\_\_\_£9.95/£10.95
Tender chicken or lamb cooked in a medium tomato sauce with cheese topping

40 Naga Jall £ £9.95/£10.95
Chicken or lamb cooked with potato in a special naga chilli sauce, cooked to your strength madras or vindaloo hot

41 Begum Bahar (D) .....£10.95

Marinated chicken with mince lamb cooked with exotic spices, onions, garlic, coriander, mushroom and garnished with aubergine and green chillies

42 Gosht Kata £10.95

Tender lamb immersed overmight in a marinade of freshly ground spies, prepared in a delectable sauce with chopped garlic, ginger and Worchester sauce

43 Rojoti (D) £9.95/£10.95

Chicken or lamb cooked with chefs own blend of herbs, spices and sweet chilli sauce with a topping of spring onions and mushroom

44 Ma Goa (D) \_\_\_\_\_\_£9.95/£10.95
Chicken or lamb cooked with sweet mango chutney in a thick medium sauce

45 Tava (D) — .....£9.95/£10.95

Tender morsels of chicken or lamb cooked in an exotic sauce with garlic, ginger, and then covered in a hot sauce with fresh chillies and coriander.

46 Mughlai Chicken (D) .....£10.95
Cooked in a medium spice topped with spicy mince lamb and boiled egg

## From the Ocean (Fish & Seafood)

Worth a little wait, some of these dishes are unique to Pink Garlic. The seafood below is highly recommended and is in great demand in India

47	Bengal Tiger Prawns	£13.95
	Tiger prawns cooked in a medium thick sauce, garnished with	
	herbs and spices in a traditional Bangladeshi style	
40	Chil. Ibl	C12.0F

Boneless Bangladeshi fish cooked with mangetout onions, tomatoes and peppers in a medium sauce

9 Chingri Malai (D) £14.95
Tandoori king prawn cooked in fruity massala sauce

50 Karara On the Sea \_\_\_\_\_£14.95
Tiger prawns cooked in a medium thick sauce with Bangladeshi vegetables, topped with coriander and spices

# **Pink Garlic Specials**

Something to investigate these dishes are not to be missed as they have been created by our chefs vast knowledge of food from the Asian subcontinent.

51 Green Goa .....£10.95/£11.95
Succulent pieces of chicken or lamb cooked in a variety of fresh herbs and spies, crushed garlic, ginger, green chillies and lemon juice. Sharp and hot

52 Manaasi \_\_\_\_£10.95/£11.95 Chicken or lamb tikka delicately marinated with authentic spices, barbecued and glazed. Infused with mustard seeds, herbs and spices to produce an exotic mouth watering sauce

53 Peshwari Dum Gosht (D).....£14.95
Tender chunks of lamb cooked on a slow fire with yoghurt, onions and freshly grounded spices.

54 Crab Mango (D) .....£13.95

A mix of mango and crab meat in a mild creamy sauce delicately prepared to give a mouth watering taste

55 Chicken Hyderabadi (D)(N) .....£10.95
Chicken marinated and laced with cashew nuts paste. Cooked with milk and cream. A superb chicken dish mild in flavour

66 Rajasthani Gosht (D) .....£11.95

A fairly hot stew dish prepared with lamb gently simmered in a yoghurt and tamarind sauce. A superb lamb dish with plenty of strong flavour

57 Chicken Parsi (D) .....£10.95
A gujrati dish cooked with channa dal and fresh lemon juice

# Vegetables Specialities

These dishes have been prepared by our chef to have a real vegetarian taste

58	Kurchani (D)	£6.95
	Cauliflower peas and mushroom in an authentic mild sauce de	corated
	with roasted potatoes	
50	Porial	£6 05

9 Porial .....£6.95
Combination of aubergines, okra and spinach cooked in a medium sauce

60 Lababdar \_\_\_\_\_\_\_£6.95

Combination of mushrooms, potatoes, and spinach cooked in a medium flavoured sauce with fresh herbs, spices and a touch of mint

62 Paneer Bahar (D) \_\_\_\_\_\_£6.95

Mixed vegetables cooked with fresh spices and herbs. Cooked in medium sauce topped with cheese

**64 Quorn Rogan (V)**Slightly tangy dish cooked with tomatoes, spices and coriander

land	loori 1	( <b>BBQ</b> 's &	Grills1

	Sizzling tandoori charcoal grilled dishes garnished with fresh coriander and served with salad and mint sauce			
65	Chicken Tikka/ Lamb Tikka (D)£9.50/£10.95			
66	Marinated in special spices, herbs and yoghurt  Tandoori Chicken (D)£9.50			
00	Young spring chicken marinated special spices, herbs and yoghurt			
67	Chicken or Lamb Tikka Shahlik (D)£9.95/£11.95			
	Chicken or lamb grilled in a skewered with onions, peppers and tomatoes			

# 68 Paneer Shaslik (D) ......£9.95 Char grilled paneer with onions, peppers and tomatoes 69 Tandoori King Prawn (D) .....£13.95 King prawns marinated in special spices, herbs and yoghurt

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# Biryani Dishes

All dishes prepared with basmati rice garnished delicately in herbs and spices and served with vegetable curry

71	Vegetable Biryani	£8.50
<b>72</b>	Chicken/Lamb	£9.95/£10.95
73	Prawn	£10.95
74	Chicken Tikka/Lamb Tikka (D)	
<b>75</b>	Pink Garlic Special Biryani (D) Chicken tikka & lamb tikka cooked with mush	£11.95
	Chicken tikka & lamb tikka cooked with mush	room, spinach and vegetables

## **Traditional Dishes**

King Prawn....£14.95

#### **OLD TIME FAVOURITIES**

Below dishes can be served as Chicken or Lamb Tikka £1 extra

		Chicken/Lamb	Prawn	King Prawn	Vegetable
77	Curry A beautiful of authentic In	combination of wholeson	£9.95	£12.95	£6.50

- 78 Madras £8.50/£9.95 £9.95 £12.95 £6.50
  A beautiful combination of wholesome onion gravy and flavoured with authentic Indian spices and chillies
- 79 Vindaloo £8.50/£9.95 £9.95 £12.95 £6.50
  A beautiful combination of wholesome onion gravy and flavoured with authentic Indian spices, chillies and potatoes
- 80 Korma (D) £8.50/£9.95 £9.95 £12.95 £6.50 A delicately prepared dish cooked with cream, almonds, and coconut to give a light and mild flavour
- 81 Malaya(D) £8.50/£9.95 £9.95 £12.95 £6.50 Prepared with pineapple in a rich creamy sauce
- 82 Kashmiri(D)£8.50/£9.95 £9.95 £12.95 £6.50 A delicate preparation of almond, coconut and mixed fruits, producing a
- very mild creamy sauce

  83 Bhuna £8.50/£9.95 £9.95 £12.95 £6.50

  Prepared in a thick sauce with tomatoes, onions, garlic ginger and coriander
- 84 Dupiaza £8.50/£9.95 £9.95 £12.95 £6.50 Cubed onions, garlic, ginger, green pepper and coriander prepared in a medium sauce
- 5 Rogan £8.50/£9.95 £9.95 £12.95 £6.50
  Slightly tangy dish cooked with tomatoes, spices and coriander
- 86 Dhansak £8.50/£9.95 £9.95 £12.95 £6.50
  Cooked with lentils, garlic, ginger and coriander producing sweet and sour taste
- 87 Pathia £8.50/£9.95 £9.95 £12.95 £6.50 Cooked with garlic, ginger and coriander producing a sweet, sour and hot taste
- 88 Sagwala £8.50/£9.95 £9.95 £12.95 £6.50 Cooked with spinach, garlic, ginger and coriander

#### Classic Baltis

Balti dishes are cooked with onions, tomatoes and mixed peppers with our chefs special balti sauce

89	Vegetable	£7.50
90	Chicken/Lamb	£9.95
91	Prawn	
92	Chicken Tikka/Lamb Tikka (D)	£11.45
93	Pink Garlic Special Balti (D)	£11.95
	Chicken, lamb and homemade cheese	
94	King Prawn	£14.95

# Vegetable Side Dishes

95	Mixed Vegetable Curry/Bhaji	£4.25
96	Bombay Aloo Spinach potatoes	
97	Aloo Gobi Potatoes and cauliflower	
98	Sag Bhaji Spinach	£4.25
99	Sag Aloo Spinach and potatoes	
100	Chana Masala Chick peas (V)	
101	Mushroom Bhaji (V)	
102	Tarka Dall Lentils and garlic	
	Bhindi Bhaji Okra (V)	
	Baingan Patiala Aubergine	
	Shoka Bhajee Aubergine and potato	
	Ravia Mushroom and spinach	
	Dall Samba Lentils and vegetables	
	Sag Paneer Spinach and cheese (D)	
	Sag Motor Paneer Spinach, peas and cheese (D)	
	Gobi Bhaji Cauliflower (V)	

# Rice

111	Boiled Rice	£2.80
	Pilau Rice (D)	
	Mushroom Rice (D)	
114	Special Fried Rice Egg and peas (D)	£3.50
115	Vegetable Rice (D)	£3.50
116	Egg Fried Rice	£3.50
117	Garlic Rice (D)	£3.50
118	Keema Rice Mince lamb (D)	£3.95

#### **Breads and Sundries**

119	Chapati Thin bread (G)	.£2.95
	Tandoori Roti (G)	
	Nan (D)(G)	
122	Paratha Thick buttered bread (D)(G)	.£3.50
123	Garlic Nan (D)(G)	.£3.50
	Peshwari Nan Almonds, coconut and sultanas (D)(G)(N)	
125	Cheese Nan (D)(G)	.£3.50
126	Keema Nan Mince lamb (D)(G)	.£3.50
127	Stuffed Paratha Mashed vegetable (D)(G)	£3.95
	Chips	
	Raitha Cucumber, onion or mix (D)	

Food Allergy Notice: Please be advised that food ingredients: Milk, Eggs, Wheat, Soybeans, Peanuts, Please ask member of staff for assistance.

**Key:-** (**D**) Dairy (**V**) Vegan (**N**) Nuts (**G**) Gluten

✓ Hot ✓ Very hot

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