

# East in the West

exceptional Indian cuisine

## TAKEAWAY MENU

### To Begin

#### Monk Fish Tikka

Chilly and coriander Marinated Monk fish Tikka.

£4.50 

#### Saffron Jhinga

King prawn marinated with creamy saffron and chargrilled.

£5.50

#### Lamb Samosa

Spiced mince of lamb in triangle shape samosa pastry.

£4.50

#### Spice Crusted Boti Kebab

Honey and Lemon marinated Mutton Back strap, crusted with crushed cumin and pepper and broiled in Tandoor oven.

£4.95 

#### Murgh Malai Tikka

Bite sized coriander and chilly flavoured creamy Chicken kebab.

£4.50 

#### Gilafi Sheek

Skewered ground lamb kebab with cheese, mint, coriander and chilly; finished with chopped peppers and red onion.

£4.50 

#### Onion Bhaji

Crispy spice coated onion fritters.

£3.50 

#### Hara Aloo Tikki

Spiced Brocoli and spinach cake flavoured with fenugreek leaves

£3.50

#### Vegetable Samosa

Vegetable sautéed with spices and filled in a triangle shape pastry

£3.50

## To Follow

- Chettinadu Kozhi Varutha Kulambu** £8.50   
Chicken cooked in roasted Chettinadu spices. One of the spiciest and most aromatic in India, a distinctive culinary style with judicious blend of spices is known as Chettinadu cooking.
- Telugana Garlic Chilly Chicken** £8.50   
Chicken cooked in garlic and chilly flavoured sauce.
- Kadai Chicken** £8.50   
Chicken tossed with green peppers in a traditional iron wok with medium spiced masala of garlic, onion, tomato and tempering of coarsely crushed red chilly and coriander seeds.
- Murgh Makanwala** £8.50   
The immensely popular butter chicken. Boneless pieces of tandoori chicken Simmered in a rich tomato butter flavoured gravy. Accented with dry fenugreek leaves.
- Murgh Kurma** £8.50  
Chicken in cashew and almond base creamy sauce.
- Lamb Shank Vindaloo** £11.95   
Lamb shank slow cooked **Medium Hot** vindaloo sauce.
- Peppery Lamb** £8.95   
Cubes of boneless lamb cooked in a lovely hot pepper masala made from garlic, Mustard seeds, curry leaves, green chillies and ginger.
- Sag Gosht** £8.95   
Cubes of boneless lamb with silky spinach sauce.
- Malabar Lamb curry** £8.95   
Lamb cooked in a combination of crushed spices, mint and red chilly flavoured Coconut sauce.
- Thalasseri Biryani** veg £7.50/meat £8.50/seafood £9.50  
Veg/Chicken/lamb/prawn cooked with traditional Malabar spices in a sealed pot With basmati rice. Served with raita or vegetable curry.

## Seafood Dishes

### Monkfish Tikka Masala

£11.95

Charcoal grilled monkfish served in a silky yellow sweet & sour cashew sauce.

### Seafood Moilee

£11.95

Monkfish and jumbo Prawn gently poached in a moilee sauce. A Moilee is a coconut based sauce from Kerala.

### Kerala King Prawn curry

£11.95

Hot, sweet and sour curry Made with coconut and cocum.

### Coastal Prawn Masala

£10.95

Prawn marinated with spices and cooked with onion, tomato, mustard and curry leaf.

## Tandoor Dishes

### Chicken Tikka Shashlik

£8.95

Chicken supreme skewered with onion, tomato and capsicum and cooked in clay oven. Served with tandoori salad and potato cake.

### Chicken Tikka

£8.50

Spices Marinated Chicken supreme skewered and broiled in tandoor oven.

### Peshwari Jhinga

£11.95

Plump juicy king prawn marinated with pomegranate syrup and spices. Served with tandoori salad and potato cake.

### Kebab Selection

£11.95

An assortment of kebabs; chicken supreme, king prawn and lamb.

## Traditional Main Courses

**Curry** - Tender pieces of meat in a medium hot traditional curry sauce.

**Vindaloo**- Hot dish cooked with very well-seasoned spices and potato.

**Madras** - A fairly hot dish with a taste to be remembered.

**Jalfriaze** - Medium hot curry cooked with green chilly tomato and capsicum.

- Patia** - Delight full medium hot sweet & sour dish.
- Bhuna** - Exotic rich condensed sauce with plenty of ginger, garlic and tomatoes.
- Balti** - Birmingham invented curry, served in a wok like steel bowl.
- Tikka Masala** - Old favourite creamy mild tomato sauce with light spiced curry.

**All traditional dishes are available in the following:**

**Chicken -7.50, Chicken tikka-7.95, Lamb-7.50, Lamb tikka-7.95, Kingprwan-10.95**

**Vegetable-6.95**

## Vegetarian Dishes

Side/Main

### Bagara Baigan

Aubergine cooked in peanut, sesame seed and coconut sweet and sour sauce.

£4.50/£5.50 

### Madras Sambar

A traditional south Indian curry made with lentil and vegetable.

£4.50/£5.50 

### Bindi Masala

Okra tossed with onion tomato and touch of mango powder.

£4.50/£5.50 

### Bombay Jeera Aloo

Cubed potato spiced and tempered with crushed cumin seed.

£4.50/£5.50 

### Aloo Gobi

Potato and cauliflower cooked in home-made spice mix.

£4.50/£5.50 

### Sag Lasooni

Spinach tossed with garlic.

£4.50/£5.50

### Mutter Paneer

Fresh Indian cheese and peas in spiced cream sauce.

£4.95/£5.95

### Palak Sabji

Spinach and vegetable cooked in fenugreek leaf flavoured aromatic sauce.

£4.95/£5.95

### Paneer Tikka Makhanwala

Fresh Indian cheese cooked in a cream and butter tomato sauce.

£4.95/£5.95

### Hydrabadi Dal

Masoor-toor lentil preparation with garlic, cumin seeds and red chilli

£4.95/£5.95 

## Accompaniments

|   |       |
|---|-------|
| Plain Naan  | £2.25 |
| Peshwari/Garlic/Chilly& Coriander Naan  | £2.75 |
| Keema Naan/Cheese Naan  | £2.95 |
| Chapatti  | £1.25 |
| Malabar paratha   | £2.50 |
| Soft refined flour dough beaten to thin sheet and folded to form layered bread. |       |
|   |       |
| Boiled basmati rice   | £2.25 |
| Saffron Pulao rice  | £2.50 |
| Coconut rice  | £2.50 |
| Mushroom  | £2.50 |
|   |       |
| Masala chips  | £1.75 |
| Poppadum  | £0.50 |
| Spicy poppadum  | £0.55 |
| Selection of chutney  | £1.50 |
| pickle  | £1.50 |
| Green salad   | £2.25 |
| Raita   | £1.50 |

- 0 Mild
- ( Mild to Medium
- (( Medium to Hot
- (((( Hot

## ALLERGY ADVICE

If you have any allergies to **Nuts, Peanuts, Milk, Mustard, Eggs, Fish, Crustaceans, Sesame seed, Sulphur dioxide, celery, lupin, Soya, Molluscs, Cereals** Please inform us before ordering. We will do our best to advice you.

