

## Traditional Favourites

POPULAR DISHES ENJOYED BY GENERATIONS OF ASIAN FOOD LOVERS

### BHUNA DISHES

Medium dry dish cooked with finely chopped onions, tomatoes & flavoured with fresh green herbs

### KURMA DISHES

A very mild dish preparation using grated coconut, almonds & cream

### ROGAN DISHES

A medium dish cooked in thick spicy sauce, garnished with a heavy use of tomatoes & onions

### SAGWALA DISHES

A medium dry sauce prepared with freshly chopped spinach, fried garlic & coriander

### DUPIAZA DISHES

A must for onion lovers. Prepared in a medium sauce using finely chopped & chunky onions & green peppers

### PATHIA DISHES

A distinctive Persian dish with a hot, sweet & sour taste, prepared with an extensive use of onions, tomato puree, chilli, garlic & lemon juice

### DANSAK DISHES

A fairly hot, sweet & sour taste, prepared with pineapple, lentils, chilli & lemon juice

### MADRAS DISHES

A hot sauce prepared with garlic, chilli, lemon juice & tomato puree

### VINDALOO DISHES

A fiery South Indian dish prepared with garlic, ginger & crushed red birds eye chilli

### BALTI DISHES

From the North Western frontier of Kashmir & Punjab. Freshly prepared with tomatoes, capsicum & a liberal use of coriander leaves. Traditionally enjoyed with a naan bread

### TIKKA MASALA

An all time favourite - marinated tikka cooked with spices, coconut and cream

### BIRYANI DISHES

(CHICKEN 6.95, LAMB 7.25, KING PRAWN 8.50)

Basmati rice pan fried with spices, served with a medium vegetable curry

ALL THESE DISHES CAN BE COOKED WITH A CHOICE OF:

CHICKEN (MURGH)	4.75
CHICKEN TIKKA	5.75
LAMB (GUSTH)	5.25
LAMB TIKKA	6.25
PRAWN (ELASAR)	5.25
KING PRAWN (JHINGA)	7.95
VEGETABLES (SHOBI)	4.50

Prices are as above unless otherwise specified

## For One Person - £8.95

### STARTERS

Popadoms & Chutney, 1 Onion Bhaji

### MAIN COURSES

1 Chicken Madras, 1 Pilau Rice

1 Nan Bread

Main course may be exchanged for other meals up to an equal value

## Tandoori Breads

NAAN	Classical Indian leavened bread cooked in the tandoor	1.50
KEEMA NAAN	Naan embossed with a tasty filling of spicy minced lamb, making it the ideal accompaniment for any meat course	1.75
PESHWARI NAAN	Naan stuffed with a fusion of sultanas, almonds, coconut & cream	1.75
SUBZI NAAN	Naan stuffed with delicious spicy mixed vegetables	1.75
GARLIC & CORIANDER NAAN	Naan prepared with fresh garlic & coriander	1.75
CHEESE & ONION NAAN	Infused with onions & cheese	1.75
PARATHA	Sylheti speciality, an exotic multi layered bread enriched with butter & cooked on a thava	1.75
TANDOORI ROTTI	Traditional bread made from chapati flour & cooked in a tandoor	0.90
CHAPATTI	The healthiest of all breads, made thinly with ground whole wheat	0.50

## Rice & Sundries

BOILED RICE	Plain steamed rice	1.50
PILAU RICE	Basmati rice cooked with aromatic spices	1.75
FRIED RICE	Rice stir fried with onions & herbs	1.80
VEGETABLE PILAU	Stir fried with mixed vegetables	2.00
KEEMA PILAU	Basmati rice stir fried with finely chopped onions & minced lamb	2.00
EGG PILAU	Basmati rice stir fried with onions & egg	2.00
MUSHROOM PILAU	Basmati rice stir fried with onions & mushrooms	2.00
CHUTNEY & PICKLES	Limu Pickle, Chilli Pickle, Mango Chutney, Garlic Chutney or Hot, Sweet & Sour Chutney	0.40
CUCUMBER RAITHA		1.10
ONION RAITHA		1.10
CHIPPED POTATOES		1.30
PLAIN POPADOM		0.50
SPICED POPADOM		0.50

## For One Person - £10.95

### STARTERS

Popadoms & Chutney, Chicken Tikka

### MAIN COURSES

1 Chicken Tikka Masala, 1 Pilau Rice

1 Nan Bread

Main course may be exchanged for other meals up to an equal value

## Starters

ALL STARTERS SERVED WITH FRESH SALAD AND MINT SAUCE

SAMOSAS	Triangular pastries filled with your choice of spiced fillings (chicken, lamb, vegetables)	2.20
ONION BHAJI	World famous snack of crisp onions & lentils deep fried in a coating of flour & batter until golden brown	2.20
SEEKH KEBAB	Minced lamb combined with finely chopped onions, green chillies, herbs & spices barbecued on a skewer	2.75
SHAMI KEBAB	Minced lamb combined with finely chopped onions, green chillies, herbs & spices, grilled on a thava (an Indian equivalent of the quarter pounder)	2.75
MURGH/GUSTH TIKKA	Bitsized boneless chicken or lamb marinated with herbs & spices, barbecued in the tandoor	2.75
MURGH CHAT PURI	Bitsized pieces of chicken tossed with chat masala sauce served on a thin fried bread	2.95
MURGH PAKORA	Diced pieces of chicken coated with spiced batter & deep-fried until crispy brown	2.95
ROSHUNI MUSHROOM	Mushrooms smothered in garlic spiced batter, coated with breadcrumbs & deep-fried	2.95
ALOO TIKKI CHAT	A Sylheti style mashed potato with light spices & covered with a light coating of breadcrumbs, shallow fried until golden brown & topped with a chickpea chat sauce	3.25
EISAR BORA	Sylheti deep-fried cakes made from shrimps combined with potatoes, lentils, onions & coriander	3.25
ROSHUNI TIKKA	Diced bitsized pieces of chicken or lamb tikka pan fried with onions, garlic & a touch of coriander	3.25
MURGH KOFTA	Mince of spring chicken lightly spiced, made into meatballs & deep-fried	3.60
BORA PANEERI MORIS	Bell pepper stuffed with spicy chicken, lamb or vegetable, roasted in the tandoor & topped with cheese	3.25
MISHTI KEBAB PURI	Chicken tikka, lamb tikka & chunks of seekh kebab tossed with pineapple, lemon juice & crushed chillies, creating a sweet & sour taste with a kick. Served on a thin fried bread (highly recommended)	3.60
GUSTH GARLIC PURI	Chunks of lamb lightly tossed with a generous helping of garlic, herbs & exotic spices, wrapped with a thin fried bread	3.60
CHAF BEE-RAN	Lamb chops smothered in ginger, garlic & mixed spice grilled until the spices have been absorbed - one to tantalise your taste buds	3.75
TANDOORI JHINGA	King sized prawn marinated in yoghurt with a touch of lemon, herbs & spices, then gently roasted in the tandoor	3.75
JHINGA BUTTERFLY	Jumbo sized prawns coated in light spices & breadcrumbs then deep fried until golden brown	3.95
JHINGA BHUNA ON PURI	King sized prawns cooked into a bhuna style curry with herbs & exotic spices. Served on a thin fried bread	4.50
SALMON TIKKA	Salmon marinated in rich tikka spices & grilled in the tandoor	4.50
VEGETARIAN MIXED STARTER	2 PERSONS 5.50 / 4 PERSONS 9.75	
NON VEGETARIAN MIXED STARTER	2 PERSONS 5.50 / 4 PERSONS 10.95	

An assortment of our vegetarian starters to share  
An assortment of our tandoori delicacies to share

## Tandoori Specialities

ALL SERVED WITH SALAD & A SEPARATE CURRY SAUCE

MURGH/GUSTH TIKKA	Bitsized boneless chicken or lamb marinated with herbs & spices & barbecued on the tandoor	6.25
ROSHUNI TIKKA	Diced bitsized pieces of chicken or lamb tikka pan fried with onions, garlic & a touch of coriander	6.50
PAPCILA	Choice of chicken or lamb skewered with onions, tomatoes & peppers	7.25
TANDOORI JHINGA	King sized prawn marinated in yoghurt with a hint of lemon, herbs & spices then gently roasted in the tandoor	8.95
SEEKH PHURA MURGI	Half a chicken on the bone, lightly spiced & smothered in finely chopped garlic & roasted in the tandoor	6.50
TANDOORI MIXED GRILL	A variety of delicious meats combined to produce an array of distinctive flavours & aromas. An great way of sampling our tandoori specialities.	8.95

## Chef's Specialities

MODHU MAKHONI	Roasted boneless chicken cooked in a mild cream based sauce with almonds & butter, topped with yoghurt & drizzled with honey	7.95
BUTTER MURGH MIRCHI	A hot, creamy chicken dish with cream, butter, yoghurt, chilli & cheese	6.95
SYLHETI MURGH	A rich fruity dish cooked with a distinctive mango flavoured sauce	6.50
SRIMONGOLI	A rich fruity dish cooked using our chef's special sauce made from pineapple crush	6.50
SHAHI PISTA PASANDA	Chicken or lamb tikka simmered in mild spices, complimented with coconut, almonds, pistachios & cream	5.95
MALAI-KI-MURGH	Strips of tandoori chicken off the bone, simmered in a rich sweet sauce, complimented with ground almonds, coconut & cream	5.95
SHATKORA GUSTH	Sliced pieces of lamb tikka cooked to a medium strength using a vegetable from the lemon family which is commonly found on the Asian subcontinent	6.95
SHORISHA MURGH	Chicken chunks cooked in a medium sauce with mustard (shorisha) creating a distinctive aromatic flavour	6.50
ZAMBEER MURGH	Chicken cooked with zest of orange in a medium spice based sauce creating a refreshing flavour	6.50
CINNI FATHA GUSTH	A medium spice based dish cooked with lamb in a bay leaf & cinnamon flavour	6.50
MURGH KORAI	Grilled chicken tikka cooked with ginger, garlic, coriander, onions, tomatoes & green peppers	7.95
MISHTI KHODU	Sliced roasted chicken cooked with butternut squash, cumin, onions, garlic & coriander creating a mild sauce	7.95
MURGH MASALA	Tandoori chicken on the bone cooked with minced meat & egg in a medium spice based sauce	7.95
NAWABI RAAN	This is the chef's signature dish, slow roasted tender lamb shank, served in a medium spice based sauce, made from finely chopped onions, peppers, coriander, cardamoms, bay leaf & cinnamon sticks	8.95

KEEMA MOTTOR	A mince meat dish made famous by the North Western Indians with the infusion of garden peas	5.95
METHI GUSHT	A medium spice based lamb dish cooked in a fenugreek masala	5.95
ROSHUN MORIS DHANIYA	Lamb cooked with roasted garlic, finely chopped green chillies & a generous helping of fragrant coriander in a hot spicy sauce	6.95
KHATTA MASS	Small chunks of swordfish prepared in a hot sweet & sour flavoured sauce, using tomatoes, lemon juice, finely chopped lime, garlic, chilli, onions & coriander	8.95
MAS BHAZA BHUNA	Chunks of monkfish pan fried & then cooked in a traditional Bangladeshi style bhuna sauce with a generous helping of coriander	9.95
MURGH KOFTA CHARGA	Mince of spring chicken, spiced into meatballs & cooked in a distinctive spicy flavour using our chef's special blend sauce made from a chilli chutney	7.50
JHUNGLY JHINGA	King prawns marinated & roasted on the shell, cooked with garlic, fresh spinach, tomatoes, bay leaf, cinnamon, topped with a sprinkle of finely chopped green chillies	8.95
MURGH ZAL-FRY	Indian stir-fry. Sliced pieces of chicken cooked with green peppers, chilli & onions	5.95
JHINGA GOA	A Goan king prawn dish, prepared in a spicy hot sauce, using green chillies, onions, green peppers & a sprinkle of fresh coriander	7.95
XACUTTI ALOO FRY	A hot spice based curry of roasted chicken, cooked with roasted bullet chillies, scrambled egg & topped with finely chopped potato crunch	7.95

## Vegetable Side Dishes

THESE VEGETABLE DISHES ARE PREPARED DRY & MAKE AN EXCELLENT ACCOMPANIMENT WITH OTHER DISHES. THEY CAN BE SERVED AS A MAIN COURSE AT AN EXTRA CHARGE

BHINDI BHAJEE	Sliced okra toasted with finely chopped onions, cumin, herbs & spices	2.70
BENGAN BHAJEE	Aubergines with onions, garlic, fenugreek, tomatoes & coriander in light spices	2.70
MUSHROOM BHAJEE	Mushrooms prepared in a dry sauce topped with coriander & tomatoes	2.50
COBI BHAJEE	Cauliflower florets cooked in medium spices with onions, coriander & cumin	2.50
SAAG BHAJEE	Freshly chopped spinach tossed with garlic, onions, coriander & light spices	2.50
CHEESE ALOO SAAG	Freshly chopped spinach cooked with potatoes, garlic, coriander & onions, finished with a cheese topping	2.70
BOMBAY ALOO	Potatoes tossed with coriander & cumin. A must for potato lovers	2.50
CHANA BHAJEE	Chickpeas cooked with onions & tomatoes in light spices	2.25
DAAL MAHARANI	Red lentils in a delicately spiced sauce, garnished with fried red chillies & garlic	2.50
TARKA DAAL	Red lentils garnished with garlic & coriander	2.50
DAAL SAMBA	Lentils cooked with mixed vegetables	2.95

☺ SLIGHTLY HOT ☺☺ HOT ☺☺☺ VERY HOT ☺☺☺☺ EXTRA HOT

☺ SUITABLE FOR VEGETARIANS OR AVAILABLE AS A VEGETARIAN OPTION

N THESE DISHES CONTAIN NUTS

# Vindaloo

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