



INDIAN Lounge

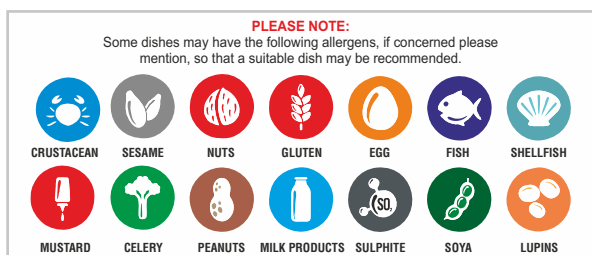
Welcome To Indian Lounge

Our restaurant interior is a vibrant yet stylish mix of colours and textures. Complemented by sophisticated background music, we offer a more relaxed place to eat and a standard that other restaurants find difficult to match.

We have created a sophisticated but refreshing dining environment, which is perfect for all your celebrations. We have carefully developed a menu covering the most popular dishes from the Indian sub-continent, and also bring you the exotic flavours and aromas of Bangladesh and Asia.

We offer a range of specialities, including a selection of fresh fish and fusion cuisine, all beautifully presented and created with pride by our masterful chef, using the finest fresh ingredients, herbs and spices, we aim to elevate your appreciation of fine cooking to a whole new level.

Our head chef and his team hold a valuable reputation for the production of exquisite dishes catering for all styles of dining. If you require outside catering, for a larger group, we can make all the catering arrangements on your behalf for any special occasion.





Meat Selection

Mixed Platter (for 2)	£10.95
Mixed Kebab	£6.25
Kebab Roll	£5.25
Shish Kebab	£5.25
Shami Kebab	£5.25
Chicken Tikka	£5.25
Lamb Tikka	£5.25
Tandoori Chicken	£5.25
Bengal Jal-Fry	£5.25
Lamb Chops	£6.25
Chicken Pakora	£5.25
Chicken Chat	£5.25
Meat Samosa	£5.25

Vegetarian Selection

Vegetable Platter (for 2)	£10.95
Onion Bhaji	£5.25
Vegetable Samosa	£5.25
Garlic Mushroom Puri	£5.25
Massala Mirchi	£5.25
Paneer Kasoola	£5.25
Baingan Aloo Bortha	£5.25
Dhall Soup	£5.25
Brinjal Pakora	£5.25
Mulligatawny Soup	£5.25
Quorn Tikka	£5.25
Bombay Wedges	£5.25

Seafood Selection

King Prawn Puri	£6.25
Prawn Puri	£6.25
King Prawn Butterfly	£6.25
Fish Pakora	£5.25
Lahsuni Jhinga	£6.25
Chingri Mirchi	£6.25

Strength guide:



Mild



Medium



Hot



Very Hot

Tandoori Specialities

Spring chicken or lamb etc. marinated in yoghurt & barbecued in clay oven,
served with side salad & choice of curry sauce.

Tandoori Lamb Chops	£14.95
Tandoori Chicken	£13.95
Chicken Tikka or Lamb Tikka	£13.95
Shashlik (chicken or lamb)	£13.95
Vegetable Shashlik	£12.95
Quorn Shashlik	£12.95
Tandoori King Prawns	£15.95
Indian Feast (mixed grill)	£14.95

House Special Dishes

GARLIC CHEESE CHICKEN  **£12.25**
Cooked in butter, garlic, cheese & selected spices.

CHICKEN CHILLI FRY  **£12.25**
*Stir fried chicken cooked in soya sauce with onion, green chillies, green peppers.
Prepared with selected spices, dry dish.*

KASHMIRI CHICKEN  **£12.25**
Cooked in butter, spiced & thickened with cream & cooked with banana.

GARLIC CHILLI CHICKEN  **£12.25**
Chicken tikka cooked with selected spices & green chillies.

GARLIC BUTTER CHICKEN  **£12.25**
Chicken tikka cooked in garlic butter & selected spices, fairly dry.

TANDOORI BUTTERED KORAI  **£12.25**
Chicken tikka cooked in butter, spiced & thickened, further cooked in a minty yoghurt sauce.

TANDOORI COCKTAIL MASALA  **£12.25**
Lamb tikka, chicken tikka & juicy minced lamb, rolled, seasoned, barbecued & cooked after a special recipe.

CHICKEN SHAHEE  **£12.25**
Spring chicken & mince lamb, mixed with butter, seasoned, cooked with tomato, capsicum, onion & thickened to give a rich taste.

NAGA DELIGHT  **£12.25**
A dessi style & flavoured dish with a very rich flavour of naga pickle & special spices.

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Signature Dishes

ZAFRANI SALMON £14.95

Scottish highland salmon marinated & slowly cooked on the grill. Cooked in fresh coriander sauce with ginger, tomato, chilli, black pepper & fresh lemon zest.

TILAPIA ZALZALA £14.95

Chunks of pan fried tilapia lightly spiced & cooked in a home style sauce with coconut milk & baby potatoes.

TUNA BALCHAO - £14.95

The steak of the sea seasoned with herbs and spices cooked in a full bodied flavoured sauce, brought about mainly by the use of Goan red chillies and palm vinegar.

SUMANDARI SEABASS £15.95

Pan fried & cooked in a flavoursome orange zesty sauce.

CHINGRI-E-BAHAR £15.95

Jumbo king prawns cooked in tandoor, served in a rich spicy sauce.

DUCK EXACUTI £16.95

(PRONOUNCED 'SHAKOOTI')

A grilled smoked supreme of Barbary duck in a classic full flavored spicy curry. Roasted star aniseed, javantri and fenugreek seeds with special Goan red chillies, coconut, cinnamon and a hint of orange zest.

SULTANI ROAST LAMB SHANK £16.95

Usually presented in a traditional english fashion, this shank is given the Indian treatment to keep even the most discerning Moghul content. Spiced, marinated & pot roasted to melt in the mouth. served in a delicious spicy sauce.

SORCE GUSHT TARKARI £14.95

A rich spiced curry of lamb, traditionally cooked on the bone for the flavoures sake but served in an easy to eat style - mums favourite.

CHICKEN PERI PERI £14.95

Hot Goan chicken, the Portuguese touch applied to chicken curry.

LAMB SHEK SHEK - £14.95

A most unuasual dish that simply must be tried. Julienne of lamb in perfect balance of sauce that is unique.

SALI ZARDALOO £14.95

Pieces of lamb or chicken cooked with apricot & honey, sprinkled with potatoes.

PODINA GOSHT £14.95

Minted lamb cooked with honey, lemon juice & special spices, importing a unique flavour to the dish.

NILGIRI KORMA - £14.95

Tender pieces of chicken or lamb yeild to a secret coriander & mint marinated to make a succulent, delicious & memorable dish.

BALCHAO CHICKEN - £14.95

A breast of chicken. One of the most famous Goan specialities, it has a hot & full flavoured sauce brought about mainly by the use of Goan chillies & palm vinegar. The sour & sweet flavoures are balanced with aromatic spices.

CHICKEN CAFRIEL £14.95

Strips of marinated chicken breasts served in a green sauce of pureed coriander & mint, tamarind, spices & herbs.

LOBSTER SULTANI £25.95

Whole lobster cooked in a blend of spices in a bhuna style sauce.

VENISON ZAFRANI £22.95

Strips of venison meat cooked in exotic spices, sweet, sour & hot dish.

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Very Hot

Popular Dishes

Tikka Massala		Chicken cooked with sauce with selected spices, cream, nuts, sultanas & coconut in a rich spicy but mild creamy sauce.
Korma		Prepared with butttter & thickened with cream, spiced with various ingredients& flavoured with coconut, almonds etc.
Pasanda		A mild dish prepared in special sauce with cream & almonds.
Bhuna		A combination of spices fried together to provide a dish of medium strength & rather dry consistency as compared to curry.
Dupiaza		Cooked in butter & served in spicy sauce, topped with fried onions.
Rogan Josh		Cooked with medium hot spices & topped with juicy tomatoes.
Dansak		Cooked with lentils & pineapple to create a hint of spicy, sweet & sour flavour.
Biryani		The preparation is similar to the pilau but with added coconut, sultanas, almond, peeled tomatoes & garnished with an omelette. A vegetable curry sauce is included with this dish.
Pathia		Hot, sweet and sour dish with oriental spices, onions, tomato puree, lemon juice and fresh coriander.
Balti		Made up of a special sauce from onion, capsicum & tomatoes with our own mixed spices to create a delicious flavour & aroma.
Korai		Specially cooked in a "korai" (metal bowl) with fresh ginger, garlic & tomatoes. Highly spiced.
Jalfrezi		Cooked with green chillies, onions, cinnamon & bay leaves, marinated in spices.
Mushroom		These dishes are prepared with mushrooms & served in a medium spiced sauce.
Madras		Madras dishes are blended with very hot & spicy sauce.
Vindaloo		Extra hot, blended with very hot & spicy sauce.
Phall		***An extremely hot dish, blended with very hot & spicy sauce.

Chicken	£11.95
Chicken Tikka	£11.95
Lamb	£12.25
Lamb Tikka	£12.25
Prawn	£12.25
King Prawn	£14.95
Special Mixed	£14.95
Vegetable	£10.25
Quorn	£10.25

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Vegetable Side Dishes

MUSHROOM BHAJI . £5.75

Bindi Bhaji (*okra*) **£5.75**

ALOO GOBI £5.75

(*potato & cauliflower*)

SAG ALOO £5.75

(*spinach & potato*)

SAG BHAJI (*spinach*) . . . **£5.75**

GOBI BHAJI (*cauliflower*) . **£5.75**

BOMBAY POTATO . . £5.75

BRINJAL BHAJI. . . . £5.75

(*aubergine*)

SAG PANEER £5.75

(*spinach with cheese*)

CHANA BHAJI £5.75

(*chick peas*)

TARKA DALL £5.75

(*lentils with garlic*)

TARKA SAGDALL . . £5.75

Spinach & lentils cooked with cumin seeds, onion, ginger and garlic caramelised in butter.

MUTTAR PANEER . . £5.75

Indian cheese and chick peas cooked with cumin seeds, onion, ginger and garlic caramelised in butter.

Breads

PLAIN NAN £3.50

Traditional Indian leavened bread baked in the tandoor

TIKKA NAN £4.25

Stuffed with chicken tikka

KEEMA NAN £4.25

Stuffed with mince meat

PESHWARI NAN £4.25

Stuffed with sultanas, coconut & banana mix

CHILLI NAN £4.25

Stuffed with fresh green chillies

CHEESE NAN £4.25

Stuffed with cheese

GARLIC NAN £4.25

Stuffed with fresh garlic

PARATHA (Plain or Stuffed). **£4.25**

Fried thick bread made from wheat flour

CHAPATI £2.00

Thin baked bread

PURI £2.00

Thin fried bread

Rice

NARIAL FRIED RICE *Shredded coconut & curry leaf.* **£3.95**

MUSHROOM FRIED RICE £3.95

EGG FRIED RICE £3.95

VEGETABLE FRIED RICE £3.95

ONION FRIED RICE £3.95

KEEMA FRIED RICE *Mince meat.* **£3.95**

PILLAU RICE *Basmati rice.* **£3.50**

BOILED RICE £3.50

English Dishes

Few dishes for non believers

SIRLOIN STEAK (*served with chips & salad*) **£13.95**

CHICKEN OMELETTE (*served with chips & salad*) **£10.25**

PRAWN OMELETTE (*served with chips & salad*) **£10.25**

SCAMPI (*served with chips & salad*) **£10.25**

CHICKEN SALAD £9.95

PRAWN SALAD. £9.95

FRIED CHICKEN (*served with chips & salad*) **£10.95**

Sundries

PAPADUM £0.70
(PLAIN OR SPICED)
CHUTNEYS & PICKLES £2.50

RAITA £1.95
CHIPS £2.95
LOADED FRIES £6.00

Children's Corner

Served with salad & chips

CHICKEN NUGGETS ... £7.95
CHICKEN OMELETTE .. £7.95

FRIED CHICKEN £7.95
SCAMPI..... £7.95

Non Vegetarian Set Meal for 2

STARTERS:

Papadums
Shish Kebab , Chicken Tikka

MAIN COURSES:

Chicken Tikka Masala, Meat Dupiaza, Chicken Madras

SIDE DISHES & SUNDRIES:

Bombay Potato, Pilau Rice & Nan Bread

£37.95

Vegetarian Set Meal for 2

STARTERS:

Papadums
Onion Bhaji,, Vegetable Samosa

MAIN COURSES:

Vegetable Masala, Vegetable Dupiaza, Vegetable Madras

SIDE DISHES & SUNDRIES:

Bombay Potato, Pilau Rice & Nan Bread

£34.95

SUNDAY BANQUET

3 COURSES

PAPADUMS
STARTER

2pm till 8.30pm

MAIN COURSE WITH RICE

£13.95 per person

The management reserve the right to refuse service without any explanation

Drinks & Appetisers cannot be served without a main course