



starters



set meal (for 2) £30.95



signature dishes



house specialities £9.95

Indian Feast Mix	Tandoori Chicken	Bombay Wedges
Lamb Chops	Chicken Tikka	Fish Pakora
Lamb Tikka	Paneer Tikka	Shish Kebab
King Prawn Puri	Quorn Tikka	Shami Kebab
Tandoori King Prawn	Murug Kofta	Kebab Roll
Tikka Sandwich	Onion Bhaji	Bengal Jal-Fry
chicken/lamb	Somosa meat/veg	Chicken Chat
Prawn Puri	Chicken Pakora	Garlic Mushroom Puri
Prawn Pakora	Brinjal Pakora	Soup dall/mallagatawny
King Prawn Butterfly		

£5.45

tandoori specialities £11.25

King Prawn dishes £2.00 extra

Tandoori Chicken	Chicken Tikka	Chicken Shashlik
Tandoori Lamb Chops	Lamb Tikka	Lamb Shashlik
Indian Feast - Mix	Tandoori King Prawns	Quorn Shashlik
		Vegetable Shashlik

meat

Papadoms & Chutney	Papadoms & Chutney
Shish Kebab	Onion Bhaji
Chicken Tikka	Vegetable Samosa
CHOICE OF ANY 2 MAINS	CHOICE OF ANY 2 MAINS
some dishes will incur extra charge	some dishes will incur extra charge
Bombay Potatoes	Bombay Potatoes
2 Pilau Rice	2 Pilau Rice
1 Nan Bread	1 Nan Bread

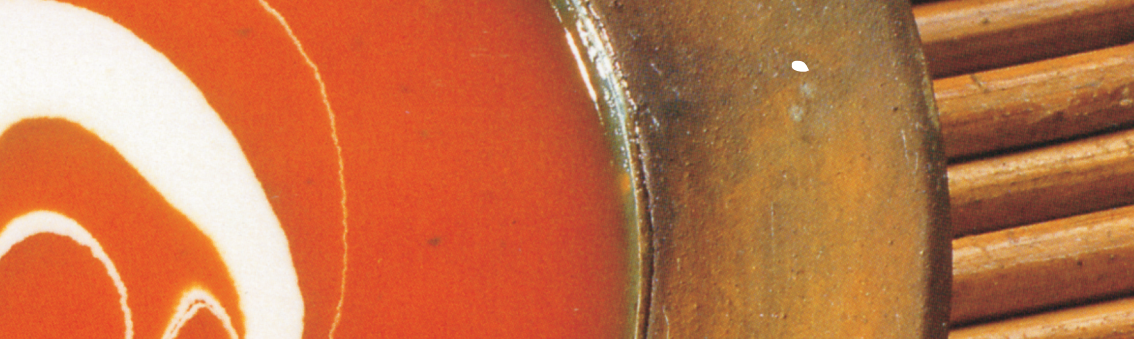
vegetarian

combination meals £12.95

Create your OWN, sample any two curries
some dishes will incur extra charge
(excludes Signature and Tandoori dishes)

ZAFRANI SALMON £11.75	LAMB SHEK SHEK £11.75
Scottish highland salmon marinated and slowly cooked in the grill. Cooked in fresh coriander sauce with ginger, tomato, chilli, black pepper and fresh lemon zest.	A most unusual dish that simply must be tried. Julienne of lamb in perfect balance with a sauce that is unique.
TELAPIA ZAL ZALA £11.75	SALI ZARDALOO £11.75
Chunks of pan fried Telapia lightly spiced and cooked in a homely style sauce with coconut milk and baby potatoes.	Pieces of lamb or chicken cooked with apricots and honey, sprinkled with potatoes.
BALCHAO TUNA £11.75	PODINA GUSHT £11.75
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.	Minted lamb cooked with honey, lemon juice & special spices, imparting a unique flavour to the dish.
DUCK XACUTI £12.75	NILGIRI KORMA £11.75
(PRONOUNCED 'SHAKOOTI')	Tender pieces of chicken or lamb yield to a secret coriander & mint marination to make a succulent, delicious & memorable dish.
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.	BALCHAO CHICKEN £11.75
SORCE GOSHT TARKARI £11.75	Full flavoured sauce brought about mainly by the use of Goan red chillies and palm vinegar. The sour and slightly sweet flavors are balanced with aromatic spices. Amazing!
Traditionally lamb curry cooked on the bone for the flavors sake but served in an easy to eat style - mums favorite.	CHICKEN CAFRIEL £11.75
CHICKEN PERI PERI £11.75	Strips of marinated chicken breast served in a green sauce of pureed coriander and mint, tamarind, spices and herbs. A great Goan dish.
Hot Goan chicken, the Portuguese touch applied to chicken curry.	CHINGRI-E-BAHAR £12.75
SAMUNDARI SEABASS £12.75	Jumbo king prawns cooked in tandoor, served in a rich spicy sauce.
Pan fried & cooked in a flavoursome orange zesty sauce.	

GARLIC CHEESE CHICKEN	NAGA DELIGHT
Cooked in butter, garlic, cheese & selected spices.	A dessi style & flavoured dish with a very rich flavour of naga pickle & special spices.
CHICKEN CHILLI FRY	TANDOORI BUTTERED KORAI
Stir fried Chicken cooked in soya sauce with onion, green chillies, green peppers. Prepared with selected spices, dry dish.	Chicken tikka cooked in butter, spiced & thickened, further cooked in a minty yoghurt sauce.
KASHMIRI CHICKEN	TANDOORI COCKTAIL MASALA
Cooked in butter, spiced & thickened with cream & cooked with banana.	Lamb tikka, chicken tikka & juicy minced lamb, rolled, seasoned, barbecued & cooked after a special recipe.
GARLIC CHILLI CHICKEN	CHICKEN SHAHEE
Chicken tikka cooked with selected spices & green chillies.	Spring chicken & mince lamb, mixed with butter, seasoned, cooked with tomato, capsicum, onion & thickened to give a rich taste.
GARLIC BUTTER CHICKEN	
Chicken tikka cooked in garlic butter & selected spices, fairly dry.	



mild medium spicy

TIKKA MOSSALA
KORMA
PASSANDA
MAKHANI

BHUNA
ROGON JOSH
DUIPIAZA
DANSAK
MUSHROOM

KORAI
SAGWALA
PATHIA

hot other

JALFREZI
MADRAS
VINDALOO
PHALL

BALTI
BIRYANI

ALL CURRIES

ARE AVAILABLE WITH
THE CHOICE OF

Chicken	£8.50
Lamb	£9.50
Vegetable	£8.50
Prawn	£9.50
Lamb Tikka	£9.50
Chicken Tikka	£8.50
Quorn.	£8.50
Special Mix	£12.50
King Prawn	£12.50



vegetable side dishes **£4.75**

Mixed Vegetable Bhaji
Mushroom Bhaji
Bindi Bhaji
Aloo Gobi
Sag Aloo
Sag Bhaji
Gobi Bhaji
Bombay Potato

Brinjal Bhaji
Sag Paneer
Chana Bhaji
Tarka Dall
Tarka Sagdall
Muttar Paneer
Any Curry Sauce
Raitha £2.00
Cucumber, Onion or Mix

sundries

rice/chips

Boiled Rice £3.00
Pilau Rice £3.00
Fried Rice £3.95
*Egg, Mushroom,
Vegetable, Keema, Onion,
Coconut*
Chips £2.95
Loaded Fries *(must try)* £5.95

bread

Plain Nan £3.00
Filled Nan £3.95
*Tikka, Keema, Peshwari,
Chilli, Cheese, Garlic, Podina*
Paratha £3.95
Chapati £2.00

papdoms £0.80

Plain or Spicy

chutney selection £2.50

*Mango, Sweet Chilli,
Onion, Mint Yoghurt.*

INDIAN Lounge

Exclusive Fine Dining
Indian Restaurant & Takeaway

TAKE AWAY SERVICE CALL

01352 741 737

Denbigh Road | Nannerch | Mold | CH7 5QU

MONDAY - SATURDAY 5:00pm – 9:30pm

SUNDAY - 2:00pm – 8:30pm

Tuesday - CLOSED

All major credit/debit cards accepted. Sorry no cheques accepted



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