

Tandoori Specialities

The following are served with salad & a Bhuna sauce (or choose a sauce from the classics range for £2.00 extra)

Chicken Tikka	£10.95
Lamb Tikka	£11.95
Tandoori Chicken (on the bone)	£12.95
Tandoori Masala Fish (masala salmon)	£14.95
Shashlik	£13.95
<i>Chicken tikka or lamb tikka with chunky onions, peppers, mushrooms and tomatoes</i>	
Tandoori King Prawns (6 x 6/8 size pieces)	£17.95
Tandoori Mixed Grill	£16.95
<i>Sheek kebab (1), chicken tikka (2), lamb tikka (2), tandoori chicken (1) and lamb chops (1)</i>	
Tandoori Lamb Chops (6 pieces)	£15.95
<i>Chefs own recipe in the marination</i>	

Rice

Basmati Rice	£2.95
Saffron Rice	£3.95
Vegetable, Saag or Mushroom Rice	£3.95
Keema Rice	£4.50
Onion Rice	£3.95
Special Fried Rice (egg and peas)	£3.95
Mixed Rice (channa and keema)	£4.95

Bread *(contains wheat and gluten)*

Chapati	£2.00
Buttered	£2.50
Garlic Brushed	£2.95
Layered Paratha	£3.95
Roti (crispy)	£2.00
Plain Nan	£3.95
Topped Nan	£4.25
<i>(garlic butter, coriander or cheese)</i>	
Stuffed Nan	£4.95
* - Peshwari	
- Keema and Garlic	
- Kulcha (onion)	
- Murgi (chicken tikka)	
* - Cheese and Garlic	
Chips	£3.00
Piri Piri Chips	£3.50
Masala Chips (Salt & Pepper, Tandoori Chips)	£5.95

Vegetarian Side Accompaniments

Classic Tarka Dhall	£6.95
<i>Roasted cumin, garlic and garnished with tomatoes, chillies and fresh coriander</i>	
Baby Potatoes (skin on) and Cauliflower	side orders
Punjabi Channa Masala (chick peas)	main dish
£8.95	
Shimla Potatoes with Roasted Ajwain (skin on)	
Mushroom Bhaji	
<i>Button mushrooms cooked in a dry Bhuna sauce</i>	
Vegetable Medley Achari	
<i>Sauteed fresh vegetables cooked with hot and tasty spices, and tangy pickles</i>	
Saag Paneer, Saag Bhaji or Saag Aloo	
<i>Vegetable cheese curd, cooked with spinach</i>	
Brinjal Bhaji (aubergine)	
<i>Pan fried, a dry dish</i>	
Okra Bhaji	
<i>Flash fried with garlic and panch puran</i>	

MEAL FOR 2

only
£36.95

2 Papadums and Chutney

Starters

Chicken Tikka (1 portion), Onion Bhaji (1 portion)

Main Course

* Chicken Tikka Masala (1), Lamb Rogan Josh (1)

Sundries

Pilau Rice (2), Nan Bread (1), Bombay Aloo (1)

MEAL FOR 4

only
£74.95

4 Papadums and Chutney

Starters

Chicken Tikka, Sheek Kebab, Onion Bhaji, Meat Samosa

Main Course

* Chicken Tikka Masala, Chicken Jalfrezi, Lamb Sagwala, Rezalla Chicken

Sundries

Pilau Rice (2), Special Fried Rice (1), Mixed Rice (1),
Nan Bread (1), Garlic Bread (1), Vegetable Bhaji (1), Sag Aloo (1)

CARDAMOM CREAM RESTAURANT SERVICES

*Exclusive Dining • VIP Booth Seating
Private Dining • Gin & Cocktail Bar • Fully Air Conditioned*



21 Bolton Street, Ramsbottom, Lancashire

BL0 9HU

Restaurant Opening Times

Monday - Saturday Evening

4.30pm - 11.30pm

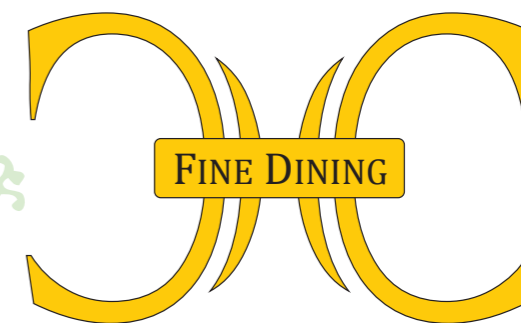
Sunday 1.00pm - 10.30pm (Sunday Lunch from 1.00pm - 5.00pm)

www.cardamomcream.co.uk

Takeaway Opening Times

7 Days - 4.30pm - 11.00pm

• All prices inclusive of V.A.T. • Sorry we do not accept cheques
All dishes marked with a red asterisk contain nut products
All main dishes will consist of 7 meat pieces unless otherwise stated



Cardamom Cream
INDIAN RESTAURANT

Takeaway Menu

01706 827888

- Complimentary wine on takeaway collection orders of £80 or over
- Free onion bhajis on orders over £30
- Complimentary beer on takeaway collection orders of £50 or over (besides set meals)

Why not try our

SUNDAY LUNCH

1.00pm - 5.00pm (last seating at 4.30pm)

£15.95
Adult APPETISER, STARTER & MAIN (3 COURSES)

£12.95
Children APPETISER & MAIN (2 COURSES)

Appetisers

Papadoms and Chutney Tray

Starters (choice of one starter per person)

Mixed Kebab

Lamb Tikka, Seek Kebab and Chicken Tikka on a skewer & tandoor baked

Mixed Starter

Fish Pakora, Chicken Pakora Strips and Lamb Chop

Mixed Vegetable Starter

Onion Bhaji, Vegetable Samosa and Vegetable Spring Roll

Cardamom Special Starter

Strips of chicken, garnished with onion, pepper, mushrooms, garlic coriander (Various Flavours - Cajun, Fiery Marakesh, Mango & Lime, Coconut & Lime)

Main Course (choice of one main per person)

Balti, Korma, Rogan Josh, Dansak, Jalfrezi, Masalla, Dupiaza, Samber, Bhuna, Korai, Patia, Curry, Madras or Vindaloo

Choice of Chicken, Lamb, Prawn or Vegetable. £5 extra for King Prawns.
Served with Pilau Rice, Basmati Rice, Plain Nan or Chips
(all other items charged at normal menu prices)

Children under the age of 10 will be eligible for the child lunch. Portions will be, adults main consisting of 7 pieces of meat choice within the sauce with child portions to include 4 pieces of choice meat within the sauce, and sundries as standard restaurant portions.

Appetisers

Papadom plain or spicy	£1.00
Chutney choices of: Mango, red onion, chilli sauce, lime pickle, mint yoghurt and homemade coleslaw	£1.00 each

Starters

All starters accompanied with salad and mint sauce.

Most of the starters below contain egg, yoghurt and gluten. For more information speak to your server.

Tandoori Chicken	£5.95
1/4 chicken on the bone marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer	
Chicken Tikka (4 pieces)	£4.95
Lamb Tikka (4 pieces)	£5.95
Choice meat marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer	
Sheek Kebab (2 pieces)	£5.95
Minced lamb flavoured with a special combination of herbs & spices, cooked over an open flame	
Lamb Chops Tikka	£6.95
Tender lamb chops marinated with homemade spices then baked on a skewer (3 pieces)	
Mixed Grill	£5.95
Consists of chicken tikka, lamb tikka, lamb chops & chargrilled salmon	
Garlic Chilli Chicken	£6.95
Fried chicken with roasted chilli & garlic, infused with coriander & fresh lemon juice	
Lamb Chops Steak	£7.95
Salt and pepper, with a hint of parsley garnished with onions and mushrooms (3 pieces)	
Chicken Chatt Puree	£5.95
Lightly spiced and diced meat, served on a crisp traditional puree bread	
Hot & Spicy Mix	£5.95
Chicken tikka, lamb tikka, stir fried with onions, peppers, mushrooms, garlic and green chillies	
Chicken Livers (cheese option)	£6.95
Rich and flavoursome liver marinated with lemon & crushed chilli, cooked in a tawa (Asian griddle)	
Fish Pakora/Chicken Pakora (3 pieces)	£5.95/£6.95
Pangash fish, gently spiced then fried in a light batter	
Butterfly King Prawns	£8.95
Whole king prawns marinated in light spices and batter then deep fried (2 pieces 6/8 size pieces)	
Salmon & Spinach Puree	£6.95
Pink salmon cooked with watercress, spinach, highly spiced mouth watering dish	
Fish Bites	£5.95
Pangash fish, deep fried, garnished with onion, peas and lightly spiced (4 pieces)	
Tandoori King Prawn 3 x (6/8 size pieces)	£8.95
Calamari Tempura	£4.95
Lightly battered calamari fried to perfection (4 pieces)	
Grilled Salmon	£6.95
With mild cheese sauce (4 pieces)	
Onion Bhaji	£4.95
Onions, peppers, potato, lentils and coriander. Infused with mixed spices, cumin, tumeric and gram flour, fried till golden brown (2 pieces)	
Samosa (meat or vegetable)	£4.95
Deep fried crispy pastry, lightly spiced, fillings consisting of meat or vegetable option. (2 pieces)	
Paneer Tikka	£5.95
Indian cottage cheese lightly spiced and baked in the tandoor, presented with salad (2 pieces)	

Grill & Platter Starters

Mixed Platter for 2	£12.95
Onion bhaji (2), chicken pakora (2), lamb chops (2), sheek kebab (2)	
Mixed Platter for 4	£24.95
Onion bhaji (4), chicken pakora (4), tandoori chicken (4), lamb chops (4), keema pepper (2), chicken pepper (2)	
Flaming Grill Platter	for 2 £14.95
Chicken tikka (2) (4), lamb tikka (2) (4), sheek kebab (2) (4) and lamb chops (2) (4)	for 4 £28.95
Mixed Vegetable Platter	for 2 £12.95
Onion bhaji (2) (4), vegetable samosa (2) (4), vegetable pepper (2) (4) and stuffed mushrooms (2) (4)	for 4 £24.95

Traditional Classic Dishes

Chicken	£8.95
Lamb or Keema	£10.95
Chicken Tikka	£9.95
Lamb Tikka	£10.95
Prawns	£8.95
King Prawns (5 pieces 6/8 size)	£15.95
Fish	Salmon £10.95 Pangash £8.95
Mixed Vegetables	£9.95
Special Mix (Chicken, Lamb and Prawn)	£11.95
Paneer (Indian Curd Cheese)	£9.95
Curry, Madras or Vindaloo	
Having a smaller or greater proportion of spices and tomato puree which lends to a milder or hotter taste to its richness	

Balti	
Balti spices are cooked in a wok to conceal the roasted spices, with added garam masala and coriander for grounded taste	

* Korma	
Prepared with coconut cream, coconut powder and fresh cream to create the sweetness	

Rogan Josh	
Combination of herbs, spices, garlic and fresh ginger, garnished with tomatoes, pimientos and fresh coriander	

Dansak	
Sweet and sour Persian type spicy curry with lentils and pineapple	

Jalfrezi	
With green chillies, spiced with fresh herbs, capsicums, tomatoes, coriander leaves, hot taste	

* Masalla	
Prepared with sweet coconut cream, almond powder and tandoori sauce	

Dupiaza	
Medium strength with cubed onion and coloured peppers, producing a very distinctive dish	

Samber	
Fairly hot spices together with lentils and lemon to give a sharp and distinctive hot taste	

Bhuna	
Medium strength traditional dish garnished with onions chunky tomatoes and selected spices	

Korai	
Well flavoured with tomatoes, onions, green peppers and garnished with fresh garlic	

Patia	
Sweet and sour, medium hot, garnished with onions and peppers	

If there is any dish of your choice not listed ask a member of staff, our chef will be glad to meet your needs. Some products may contain gluten please ask a member of staff for details.

* Nut Allergy	
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A full-sensory food experience offering modern fusion and traditional dishes from all regions of India



Biryani Dishes

Fried rice dishes with stirfry meat of your choice served with a medium strength vegetable sauce and garnished with an omelette. (A change of sauce from the classic range for £2.00 extra.)

Chicken Biryani	£10.95
Lamb Biryani	£11.95
Chicken Tikka Biryani	£11.95
Lamb Tikka Biryani	£12.95
Prawn Biryani	£9.95
King Prawn Biryani	£17.95
Vegetable Biryani	£10.95
Special Mixed Biryani (Chicken, Keema & Mushroom)	£14.95

Signature Dishes

* Cardamom House Special	£13.95
Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended (1 chicken breast piece)	

Palak Chicken	£14.95
Minced chicken with fresh spinach cooked in green chilli, garlic and garnished with Balti herbs and spices	

Classic Meatball Curry	£15.95
Minced lamb kofta (meatballs) in chef's own blend of herbs & spices. Can be made to choice of heat, mild, medium or hot (5 pieces)	

Monkfish Balti	£16.95
Meaty monkfish marinated in tumeric & lime, coated with roasted spices in a mild balti sauce garnished with bamboo shoots (7 pieces)	

King Prawn & Calamari Zaflong Special	£17.95
A medium strength dish garnished with fresh green peppers, garlic, onions, bullet chilli cooked in the chef's special blend of roasted Balti spices and herb (5 x 6/8 size pieces)	

Crab Delight	£11.95
Succulent crab cooked with onions, tomatoes and pepper. Finished with small potato cubes and a combination of garlic, ginger and coriander	

Lamb Chops Sagwala	£15.95
Lamb chops with fresh spinach and homemade spices, a very tasty dish (5 pieces)	

Honey Chilli Chicken	£11.95
A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies	

Rezalla Bhuna	£13.95
Succulent chicken tikka or lamb tikka with mincemeat in a spicy thick sauce	

Balti Exotica	£13.95
A spicy dish with chicken tikka, lamb tikka, sheek kebab and king prawn	

Lamb Shank Nehari	£15.95
Shank of lamb, oven cooked made to medium strength and garnished with a Bhuna sauce accompanied by basmati rice and nan bread (complete dish) (to change the sundries £2 extra)	

South Indian Garlic Chicken Korai	£11.95
Cooked in a highly flavoured garlic sauce with rich spices	

Korai Shashlik (choice of meat)	£12.95
A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat	

* Sizzling Sensation	£11.95
Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander	

Raj Chingri Bhuna	£17.95
Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices made to medium strength (U5 x 3)	

Korai Mixed Grill	£16.95
A characteristic dish with tandoori chicken, chicken tikka, lamb tikka and sheek kebab, medium spices, light garam masala, garnished with onion bhaji	

Exclusive Balti (choices of meat)	£15.95
Cooked with garlic, channa, sag, onions peppers, balti spices, roasted, combined with fresh ginger and coriander to create the most aromatic spice mixtures	

Naga Desire (choice of meat)	£12.95
The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, hot & tasty	

Lemon & Chilli Chicken	£11.95
A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon	

Bengal Machli	£13.95
Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region	