

## Appetisers

### Plain or Spicy Papadom

Chutney Tray (consists of mango, red onion, mint yoghurt and homemade coleslaw)

## Starters

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

### Tandoori Chicken

1/4 chicken on the bone marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

### Chicken Tikka (4 pieces)

### Lamb Tikka (4 pieces)

Choice of meat marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

### Sheek Kebab

Minced lamb flavoured with a special combination of herbs & spices, cooked over an open flame (2 pieces)

### Lamb Chops Tikka

Tender lamb chops marinated with homemade spices then baked on a skewer (3 pieces)

### Mixed Grill

Consists of chicken tikka, lamb tikka, lamb chops & chargrilled salmon

### Garlic Chilli Chicken

Fried chicken with roasted chilli & garlic, infused with coriander & fresh lemon juice

### Chicken Chatt Puree

Lightly spiced and diced meat, served on a crisp traditional puree bread

### Hot & Spicy Mix

Chicken tikka, lamb tikka, stir fried with onions, peppers, mushrooms, garlic and green chillies

### Chicken Livers (cheese option)

Rich and flavoursome liver marinated with lemon & crushed chilli, cooked in a tawa (Asian griddle)

### Fish Pakora/Chicken Pakora (3 pieces)

Pangash fish, gently spiced then fried in a light batter

### Butterfly King Prawns

Whole king prawns marinated in light spices and batter then deep fried (2 pieces 6/8 size)

### Salmon & Spinach Puree

Pink salmon cooked with watercress, spinach, highly spiced mouth watering dish

### Fish Bites

Shallow fried, garnished with onion, peas and lightly spiced (4 pieces)

### Tandoori King Prawn 3 x (6/8 size pieces)

### Calamari Tempura

Lightly battered calamari fried to perfection (4 pieces)

### Grilled Salmon

With mild cheese sauce (4 pieces)

### Onion Bhaji

Onions, peppers, potato, lentils and coriander. Infused with mixed spices, cumin, turmeric and gram flour, fried till golden brown (2 pieces)

### Samosa (meat or vegetable)

Deep fried crispy pastry, lightly spiced, fillings consisting of meat or vegetable option (2 pieces)

### Paneer Tikka

Indian cottage cheese lightly spiced and baked in the tandoor, presented with salad and garnished with onions and peppers (2 pieces)

## Grill & Platter Starters

### Mixed Platter for 2

Onion bhaji (2), chicken pakora (2), lamb chops (2), sheek kebab (2)

### Mixed Platter for 4

Onion bhaji (4), chicken pakora (4), tandoori chicken (4), lamb chops (4), keema pepper (2), chicken pepper (2)

### Flaming Grill Platter

for 2 19  
Chicken tikka (2) (4), lamb tikka (2) (4), sheek kebab (2) (4) and lamb chops (2) (4)

### Mixed Vegetable Platter

for 2 19  
Onion bhaji (2) (4), vegetable samosa (2) (4), for 4 38  
vegetable pepper (2) (4) and stuffed mushrooms (2) (4)

## Signature Dishes

### \* Cardamom House Special

20  
Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended (1 chicken breast piece)

### Palak Chicken

18  
Minced chicken with fresh spinach cooked in green chilli, garlic and garnished with Balti herbs and spices

### Classic Meatball Curry

19  
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

25  
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

24  
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 herbs (5 x 6/8 size pieces)

### Crab Delight

17  
Succulent crab cooked with onions, tomatoes and pepper. Finished with small potato cubes and a combination of garlic, ginger and coriander

### Lamb Chops Sagwala

19  
Lamb chops with fresh spinach and homemade spices, a very tasty dish (5 pieces)

### Honey Chilli Chicken

16  
A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies

### Rezalla Bhuna

18  
Succulent chicken tikka or lamb tikka with mincemeat in a spicy thick sauce

### Balti Exotica

20  
A spicy dish with chicken tikka, lamb tikka, sheek kebab and a butterfly king prawn

### Lamb Shank Nehari

25  
Shank of lamb, oven cooked made to medium strength and garnished with a Bhuna sauce accompanied by basmati rice and nan bread (complete dish)

### South Indian Garlic Chicken Korai

17  
Cooked in a highly flavoured garlic sauce with rich spices

### Korai Shashlik (choice of meat)

18  
A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat

### \* Sizzling Sensation

16  
Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander

### Raj Chingri Bhuna

23  
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

22  
A characteristic dish with tandoori chicken, chicken tikka, lamb tikka and sheek kebab, medium spices, light garam masala, garnished with onion bhaji

### Exclusive Balti (choice of meat)

22  
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)

17  
The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, a distinctively hot and tasty dish

### Lemon & Chilli Chicken

17  
A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon

### Bengal Machli

17  
Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region

### Piri Piri Chicken

22  
Marinated breast fillets with added mustard oil and black pepper, grilled with piri piri sauce accompanied by steamed vegetables and chips (1/2 chicken)

### Donner Stirfry

19  
Chef's own blend of spices infused together on a griddle with donner meat, garlic, peppers, onions, bullet chilli, coriander and sweet chilli sauce

### Shwarma Chicken

20  
Griddled strips of tandoori chicken infused with peppers, onions, green salad, presented on a nan bread a recommended dish traditionally eaten with the fingertips

## Tandoori Specialities

### Main Course

All marinated in yoghurt, herbs & tandoori spices

The following are served with salad and a Bhuna sauce (A change of sauce from the classic range for £2.50 extra.)

### Chicken Tikka

16

### Lamb Tikka

17

### Tandoori Chicken

18

### Tandoori Masala Fish (masala salmon)

19

### Chicken or Lamb Tikka Shashlik

Chicken tikka or lamb tikka with chunky onions, peppers, mushrooms and tomatoes

Chicken 20 Lamb 21

### Tandoori King Prawns (6 x 6/8 size pieces)

26

### Tandoori Mixed Grill

24

Sheek kebab (1), chicken tikka (2), lamb tikka (2), tandoori chicken (1) and lamb chops (1)

### Tandoori Lamb Chops (6 pieces)

23

Chef's own recipe in the marination

### Tandoori King Prawn Shashlik

28

## Rice

### Basmati Rice

5

### Saffron Rice

6

### Vegetable, Saag or Mushroom Rice

7

### Keema Rice

8

### Onion Rice

7

### Special Fried Rice (egg and peas)

7

### Mixed Rice (channa and keema)

8

## Bread

(contains wheat and gluten)

### Chapati

3

Buttered 3.5

Garlic Brushed 4.5

### Layered Paratha

6

### Roti (crispy)

3

### Plain Nan

5

### Topped Nan

6

### (garlic butter/coriander/cheese)

### Stuffed Nan

6

\* - Peshwari

- Keema and Garlic

- Kulcha (onion)

- Murgi (chicken tikka)

\* - Cheese and Garlic

### Chips

3

### Piri Piri Chips