



A TRIBUTE TO ROYALTY

A complete meal recommendation – Royal Set Menu



MAHARAJA FEAST £ 30.00

FIRST COURSE

Best of Gaylord kebabs - Tandoori Chicken, Lamb Chop, Lamb Seekh Kebab served with Piazi Kulcha

SECOND COURSE

Lamb Rogan Josh or Butter Chicken and Bombay Aloo or Dal Bukhara served with Saffron Jeera Pulao and Cucumber Raita

Optional seafood add on: Tandoori Tiger Prawn - £ 4.50, Amritsari Machhi - £ 3.00

THIRD COURSE

Gulab Jamun or Rasmalai or Scoop of Ice-cream



MAHARANI FEAST £ 27.00

A royal delight for vegetarians

FIRST COURSE

Golgappa Shot, Vegetable Samosa, Tandoori Paneer Tikka

SECOND COURSE

Three different selections of vegetables of your choice from the menu served with Raita, Salad, Rice, and Naan or Lachha Paratha

Optional add on: Cauliflower Chilli Fry - £ 4.00

THIRD COURSE

Gulab Jamun or Rasmalai or Scoop of Ice-cream



STARTERS

Snacks from the streets of India and more



GOLGAPPA SHOTS £ 6.50

ADD SHOT OF GREY GOOSE £ 5.00

Puffed savouries, coriander-chickpea tabbouleh, potato-cubes, date and jaggery sauce, spiced aromatic water



TACOS

Indian twist to the Mexican street favourite - built up with accompaniments like ruby chard, avocado or mint dip, spring onion

Soft Tacos with choice of:

PULLED CHICKEN £ 8.50

LAMB SEEKH KEBAB £ 9.50

PANEER JALFREZI £ 7.50

SPICY RAJMA (KIDNEY BEANS) £ 7.50



BABY IDLI WITH GUNPOWDER, TOMATO TUKKU MAYO £ 8.00

Steamed savoury cakes of rice and de-husked lentils, served with traditional gunpowder spice and chutney



ONION BHAJIA £ 7.25

Crispy fried onion straw fritters, signature mint chutney



ALOO PAPRI CHAAT £ 7.50

Crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint and tamarind chutney





PAO BHAJI £ 10.00

Soft buttered pao buns with the classic mashed potato-vegetable curry, chopped onion and coriander, served in fondue pot



DILLI KI ALOO TIKKI £ 7.50

Potato cakes filled with spices and lentils, mint and tamarind chutney, yoghurt



MIX VEGETABLE PAKORAS £ 9.50

Popular tea time snack fritters - assortment of vegetables - cauliflower florets, spinach, potato and aubergine in gram flour batter



VEGETABLE SAMOSA £ 7.25

Potato and green peas filled crisp patty, Peshawari chana, tamarind chutney



GOAN SOFT SHELL CRAB £ 7.00

Crisp baby crabs with spicy Goan masala in light batter



CRAB CAKES DAKSHINI £ 11.00

Crab cakes with curry leaves, southern spices, mustard cress



PRAWN PURI £ 10.00

King Prawns jalfrezi, wheat flour unleavened Indian puffed bread



ANDHRA SCALLOPS, PINK PEPPERCORN £ 11.00

Scallops seared in curry leaves oil, crushed black pepper served with curly evies, cherry tomato and pink peppercorn



MURG GILAFI SEEKH £ 8.50

Minced chicken, smoked, topped with bell-peppers and char-grilled on skewers



LAMB SHAMMI KEBAB (GAYLORD SPECIALITY) £ 9.00

Tender minced lamb patties served with light mint sauce - an Awadh classic



AMRITSARI MACCHI (PUNJABI STYLE) £ 9.50

Gram-flour batter-fried Tilapia fish, flavoured with carom seeds, paprika



MINI STARTER SAMPLER: NON VEGETARIAN £ 12.00

Mini versions of Shammi Kebab, Murg Malai Tikka, Lamb Seekh Kebab and Amritsari Fish



MINI STARTER SAMPLER: VEGETARIAN £ 10.00

Mini versions of Vegetable Samosa, Paneer Tikka, Onion Bhajia and Golgappa Shot



NIBBLES



POPPADUM ROASTED / FRIED £ 1.00



POPPADUM BASKET £ 4.00



KACHUMBER SALAD £ 3.00



CHILLI GARLIC NAAN TRIANGLES £ 4.25





SIGRI – MIX GRILL

(most popular sharing platter)



MIXED GRILL - NON VEGETARIAN SELECTION £ 25.00

2 pcs each of Tandoori Tiger Prawns, Tandoori Tilapia Fish, Murg Gilafi Seekh and Lamb Seekh Kebab, served with Piazi Kulcha, Greens



TANDOORI KEBABS & MORE

Charcoal oven grilled specialties - SMALL PLATES AS STARTERS / MAIN PORTIONS



GAYLORD GRILL £ 12.00

One pc each of Tandoori Lamb Chop, Fish Tikka and Murg Malai Tikka



TANDOORI TIGER PRAWNS £ 10.00 / £ 20.00

Jumbo Tiger Prawns marinated with saffron, aromatic spices and grilled in a charcoal fired clay oven



FISH TIKKA £ 8.50 / £ 13.00

Fillet of Tilapia fish, Kashmiri chilli oil spiced marinade, char-grilled, pink-peppercorn ryta



MURG TANDOORI £ 8.50 / £ 15.50

The fire and spice of India - spring chicken marinated overnight in saffron, ground spices and yoghurt, roasted in traditional charcoal oven



CHICKEN TIKKA ZAFFRANI £ 8.50 / £ 14.50

Chicken tikka marinated in our special spice mix with saffron and char-grilled



MURG MALAI TIKKA £ 8.50 / £ 14.50

Tandoor roasted very mild chicken tikkas, marinated in creamed cheese, yoghurt and aromatic spices



LAMB CHOPS ANARDANA £ 11.00 / £ 16.50

Lamb chops marinated in traditional spices and pomegranate seeds juice and bar-be-qued on charcoal



LAMB SEEKH KEBAB £ 8.50 / £ 14.50

Minced leg of lamb, spiced, skewered and grilled over live charcoal



TANDOORI PANEER TIKKA £ 6.50 / £ 12.00

Cottage cheese chunks in spiced marinade, char-grilled with peppers, onions and plum tomatoes



CAULIFLOWER CHILLI FRY £ 6.50 / £ 12.00

Florets of cauliflower, coated with hot and spicy flour batter, golden crisp fried





MAINS



PRAWN COCONUT CURRY £ 20.00

King Prawns in delicate mild coconut curry with fresh flavours of lime and aromatic spices.



PRAWN TIKKA MASALA £ 20.00

King Prawns marinated, grilled and simmered in our famous creamy tomato curry.
Recommended with GARLIC NAAN or STEAMED BASMATI RICE



FISH TAK-A-TAK *Seasonal Price*

Seasonal catch, Whole Trout or Pomfret or Halibut fillet spiced, and topped with masala gravy



GOAN FISH CURRY £ 18.00

Fillet of Tilapia in classic Goan curry, steeped in tamarind, Kashmiri chilli powder, turmeric and coconut milk with spices



LAMB SHANK £ 19.00

Lamb shank tenderized in Gaylord spice mix, spicy red onion and plum tomato curry, Kashmiri red chilli oil



KID GOAT KEEMA TAK-A-TAK £ 15.50

Mince of baby goat, potato cubes, cooked with fresh herbs and spices - recommended with VARQI PARATHA or ROOMALI ROTI



LAMB KORMA £ 15.50

Mild and very tender lamb cubes, pot-roasted with cardamom and aromatic spices - finished in pureed cashew nut and cream sauce. *Contains nuts*



LAMB ROGAN JOSH £ 16.50

The hot lamb curry - perfectly spiced for that fiery zing. Ask the chef to make it extra hot if you wish



BUTTER CHICKEN £ 16.00

Tandoori chicken deboned and cooked in classic tomato gravy with butter and cream.
Also known as MURG MAKHANI



C.T.M. - GOOD OL' CHICKEN TIKKA MASALA £ 15.50

India's most popular export - spiced chicken tikkas simmered in herb-rich creamy onion-tomato gravy



MURG KORMA £ 15.50

Tender chicken morsels in Luckhnawi style cashew nut rich, mild creamy sauce.
Contains nuts



MURG BHUNA DHANIA MASALA £ 15.00

Boneless chicken morsels in spicy Punjabi curry, flavoured with fresh Indian cilantro stems





VEGETARIAN SPECIALITIES

Fresh vegetables in curry and spice



MAKHANI PANEER £ 11.50

Cubes of our home made fresh cottage cheese, simmered and softened in Gaylord's famous creamy tomato gravy. Old favourite since 1966...



KADHAI PANEER £ 11.50

Home made fresh cottage cheese, tossed with bell peppers in classic onion-tomato gravy, spiced with dry coriander seeds and dried red chillies



MALAI KOFTA £ 12.00

Cottage cheese and vegetable dumplings in a mildly spiced vegetable curry



PALAK PANEER £ 10.50

Cottage cheese cubes in pureed spinach gravy, flavoured with ginger and royal cumin



BAINGAN KA BHARTA £ 9.00

Baked aubergine, smoked, mashed and cooked with plum tomatoes, onions and fresh green chillies



VEGETABLE JALFREZI £ 9.00

A colourful mix of vegetable salan - potatoes, green peas, peppers, button mushrooms, carrots, tossed with cumin seeds and Indian cilantro



CHANA PESHAWARI £ 9.50

The Gaylord speciality - our famous chickpeas cooked with secret spice mix.
A must try, recommended with BHATURAS



BHINDI MASALA £ 9.50

Okra, sautéed onion, spiced with dry mango powder



GOBHI ALOO £ 8.50

Cauliflower florets and potatoes stir-fried with royal cumin and dry masala



BOMBAY ALOO £ 8.50

Tender baby potatoes spiced with ginger and royal cumin, spicy gravy



METHI MATAR MAKAI MALAI £ 10.00

Garden peas and corn kernels tossed with fresh fenugreek leaves and pureed spinach gravy, ginger juliennes



DAL BUKHARA £ 9.70

House speciality - black lentils (*urad dal*) slow cooked overnight on charcoal, creamy and earthy.
Recommended accompaniment to TANDOORI KEBABS



YELLOW DAL TADKA £ 9.70

Yellow dal tempered with garlic, red onion, cumin and clarified butter



SIDES



SAAG ALOO £ 6.00

New potatoes tossed with spinach and fresh garlic



PANEER BHURJI £ 6.00

Scrambled cottage cheese cooked with vine-ripened tomatoes



BAINGAN HYDERABADI £ 6.00

Aubergine chunks, simmered in spicy masala gravy



LASSI LAJAWAB £ 5.25

Yoghurt drink from the villages of Punjab - served cold.
Choice of mango, saffron, masala, salted or sweet



RAITA £ 4.75

Yoghurt dip served as per your choice - mixed, mint, boondi or cucumber



MIRCHI PYAZ £ 3.50

Sliced onions with green chillies, coriander and spices





BIRYANI

All our biryanis are served with raita and gravy



KING PRAWNS BIRYANI £ 21.00

Tiger Prawns cooked with finest long grain basmati rice and spiced with saffron



HYDERABADI GOSHT BIRYANI £ 18.50

Long grain basmati rice cooked with tender lamb cubes, saffron and authentic spice mix on 'dum'



MURG ZAFFRANI BIRYANI £ 18.50

Tender chicken chunks and finest basmati rice spiced with saffron and almond slivers cooked on 'dum'



RICE AND BREADS



GUCHHI PULAO £ 8.25

An exotic combination - rare morels cooked with fragrant long grain basmati rice



LEMON RICE £ 6.00

Basmati rice cooked with mustard seeds and curry leaves, with scent of fresh lemon



SAFFRON MATAR PULAO £ 5.25

Long grain basmati rice tempered with royal cumin, garden peas and scented with pure saffron



STEAMED BASMATI RICE £ 4.75



TANDOORI ROTI £ 3.50

Unleavened bread made from wheat flour



NAAN £ 3.75

Leavened bread made from refined flour



KEEMA NAAN / CHEESE NAAN £ 6.50

Leavened bread stuffed with cooked minced lamb / topped with cheddar cheese



LACHHA / PUDINA PARATHA £ 4.00

Butter rich whole wheat bread made in layers, served plain or mint flavoured



PIAZI KULCHA £ 4.25

Leavened bread stuffed with onion and coriander



PESHAWARI NAAN £ 4.75

Leavened bread stuffed with nuts and raisins



GARLIC NAAN £ 4.25

Leavened bread flavoured with garlic and topped with butter



ROOMALI ROTI £ 4.00

Thin and soft bread, looks like handkerchief - hence the name...



BHATURA £ 4.25

Leavened Indian bread, deep fried to a healthy puff.

Recommended with our world-famous CHANA PESHAWARI



BREAD BASKET £ 12.50

Basket of Garlic Naan, Piazi Kulcha, Naan, Tandoori Roti

