

## Tandoori Clay Oven

These dishes are cooked in a tandoori clay oven. The meat, chicken and prawns having previously been marinated in our chef's specially prepared sauce.

**Tandoori Cocktail** £12.95

An imaginative and delightful selection of: quarter chicken, seekh kebab, lamb tikka, chicken tikka, king prawn. Served with vegetable sauce, nan bread and side salad.

**Tandoori Chicken** £11.95

Half chicken marinated in our chef's specially prepared sauce. Served with vegetable sauce, nan bread and side salad.

**Tikka Chicken or Lamb** £11.95

Tender pieces of cubed lamb or chicken marinated in our chef's specially prepared sauce. Served with vegetable sauce, nan bread and side salad.

**King Prawn Tandoori** £12.95

King prawns marinated in our chef's specially prepared sauce. Served with vegetable sauce, nan bread and side salad.

**Chicken or Lamb Shashlik** £11.95

Cubes of lamb or chicken marinated in our chef's specially prepared sauce. Dressed with grilled onions, capsicum, tomatoes. Served with vegetable sauce, nan bread and side salad.

**Tandoori Fish** £11.95

Pieces of fish marinated in our chef's specially prepared sauce, cooked in a tandoori clay oven. Served with vegetable sauce, nan bread and side salad.

**Paneer Shashik** £11.95

Indian cheese marinated in our chefs specially prepared sauce and dressed in grilled onions, capsicum and tomatoes. Served with vegetable sauce, nan bread and a side salad.

## Old Favourites

All dishes served in large containers. Served with your choice of: 3 Chappaties or Rice or Nan  
These dishes are available prepared with one of the following:

**Chicken or Vegetable** £9.50 | **Lamb** £9.95  
**Prawn** £9.95 | **King Prawn** £11.95 | **Tikka Lamb/Chicken** £10.95

### Plain Curry

Cooked in chef's special curry sauce with herbs and spices. Medium strength. Suitable for beginners.

### Madras

This is a fairly hot dish containing interesting flavourings, prepared with rich oriental spices, tomato puree and chilli for a fiery taste. Fairly hot.

### Vindaloo

Similar to Madras but with greater use of garlic, tomato puree, lemon, ginger and hot spices combined to create a hot but tasty dish. Very hot.

### Bhuna

Bhuna is a combination of herbs and spices, fried together to provide a dish of medium strength and of dry texture.

### Kashmir

Cooked with exotic fruits and fresh cream to give a mouth watering taste. Mild and creamy.

### Korma

Very mild, sweet creamy texture and rich flavour. Cooked with creamed coconut and mild spices. A warm subtle taste, ideal for beginners. Contains Coconut

### Dupiaza

Cooked with fried onions, green peppers, herbs and spices, garnished with coriander, and flavoured with cinnamon and bay leaves. Medium strength.

### Dansak

One of the all time favourites. A Parsee dish with sweet 'n' sour taste. Cooked with lentils, pieces of pineapple, herbs and spices. Medium strength.

### Rogan Josh

cooked with fresh onions, garlic, extra tomatoes, herbs and delicately flavoured with aromatic spices. Medium strength.

### Malayan

Cooked with pieces of pineapple and fresh cream. Mild and creamy.

## Vegetable Specials

**Karahi** £9.95

Cooked in a thick blend of sauce, onions, capsicum, flared in the Karahi. Medium.

**Jalfrezi** £9.95

Cooked with green chillies, garlic, ginger, capsicums, tomatoes, onions and garnished with fresh coriander. Fairly hot.

**Shahi** £9.95

Cooked with a mixed selection of vegetables with herbs and spices. Medium.

**Chana Massala** £9.95

Chick peas cooked with garlic, ginger, tomatoes, onions, herbs and spices garnished with fresh coriander. Medium.

**Saag Aloo Karahi** £9.95

Spinach and potatoes cooked with a thick blend of sauce, onions, capsicum flared in a Karahi. Medium.

**Mushroom Paneer Balti** £10.95

Indian cheese and mushrooms in a rich Balti sauce with various herbs and spices. Medium

**Achari** £9.95

Vegetables cooked with a blend of spices, seasoned with mixed pickles with an essence of extra herbs and spices

**Jay Pur (cheese)** £9.95

Vegetables marinated in a special yoghurt sauce, cooked with ginger, herbs and a touch of cheese

**Pathia** £9.95

A sweet 'n' sour fairly hot dish, cooked with vegetables, onions, herbs and spices

**Naga Special (hot)** £10.95

Vegetables cooked with very hot Naga chilli in our chefs specially prepared masala sauce. Fairly hot

**Chom Chom** £9.95

Vegetables cooked with chickpeas and our Chefs unique herbs and spices blend

**Garlic Chilli** £9.95

Vegetables cooked with fresh green chillies and garlic in a spicy sauce with tomatoes, onions, with a garnish of coriander. Fairly hot.

## Vegetable Side Dishes

**Aloo Channa** £4.95

A combination of potato and chick peas, cooked with garlic, ginger, onions, spices and garnished with fresh coriander. Medium strength.

**Bombay Potato** £4.95

Steamed potatoes cooked with garlic, herbs and medium hot spices.

**Aloo Methi** £4.95

A combination of potatoes and fenugreek, cooked with herbs and spices.

**Sag Aloo** £4.95

A combination of spinach and potato, stir-fried with onions and light spices.

**Sag and Aloo Methi** £4.95

A fusion of spinach, potato and fenugreek, cooked with onions, herbs and spices.

**Bindi Bhaji (Okra)** £4.95

Green okra, stir-fried in light spices with onions.

**Vegetable Bhaji** £4.95

Cooked with garlic, onions, herbs and spices.

**Mushroom Bhaji** £4.95

Mushrooms cooked with garlic, onions, herbs and spices.

**Cauliflower Bhaji** £4.95

Cauliflower florets cut into small pieces that allow brief cooking stir-fry style in aromatic light spices to attain a crunch taste.

**Aloo Ghobi** £4.95

Steamed potatoes and cauliflower florets cut into small pieces that allow brief cooking stir-fry style in aromatic light spices to attain a crunchy taste.

**Tarka Dhal** £4.95

Lentils cooked gently with turmeric, enhanced with freshly fried garlic and fresh coriander.

**Vegetable Curry** £4.95

Mixed veg cooked with herbs and spices, pleasantly flavoured with curry sauce.

**Saag Paneer** £4.95

A combination of Indian cheese and spinach stir fried lightly spiced.



Any curry can be made to Asian style for just an additional charge of 50p



All our main dishes are served with a choice of 3 Chapatis or a boiled rice or plain nan. You can choose a different rice or nan for an extra 50p.

## Rice Dishes

**Pilau Rice** £2.75

Special Basmati rice cooked with saffron, herbs and spices. Gives an aromatic appeal.

**Boiled Rice** £2.75

Steamed white rice.

**Fried Rice** £3.15

Basmati rice stir-fried cooked with onions, herbs and spices.

**Special Fried Rice** £3.15

Basmati Rice stir-fried with onions, peas, egg, herbs and spices.

**Lemon Rice** £3.15

Basmati Rice cooked with lemon, herbs and spices.

**Garlic Rice** £3.15

Basmati rice cooked with garlic, herbs and spices.

## Sundries

**Nan (Plain)** £2.75

Indian bread freshly bakes in the tandoori clay oven.

**Nan (Stuffed Veg.)** £3.15

Nan bread stuffed with mixed vegetables.

**Cheese Nan** £3.15

Nan bread stuffed with cheese.

**Keema Nan** £3.15

Nan bread stuffed with a thin layer of lamb mince.

**Garlic Nan** £3.15

Nan bread stuffed with finely chopped garlic.

**Garlic Coriander Nan** £3.15

Nan bread stuffed with finely chopped garlic.

**Peshwari Nan** £3.15

Nan bread stuffed with almonds and coconut.

**Chilli & Coriander Nan** £3.15

Nan bread stuffed with finely chopped coriander and chilli.

**Paratha (Plain)** £2.75

Indian pancake made with wheat flour.

## Dips

**Mango Chutney** £0.70

**Onion Salad** £0.70

**Keema Pilau** £3.15

Basmati rice cooked with minced lamb, herbs and spices.

**Vegetable Pilau** £3.15

Basmati rice with mixed vegetables, herbs and spices.

**Mushroom Pilau** £3.15

Basmati rice cooked with mushrooms, herbs and spices.

**Egg Pilau** £3.15

Basmati rice cooked with eggs, herbs and spices.

**Peas Pilau** £3.15

Basmati Rice cooked with peas, herbs and spices.

**Chilli & Coriander Rice** £3.15

Basmati Rice cooked with chilli and coriander.

## Paratha

**Paratha Keema** £3.15

Pancake made with wheat flour and stuffed with a thin layer of lamb mince.

**Paratha (Stuffed)** £3.15

Pancake made with wheat flour, stuffed with mixed vegetables.

**Paratha (Aloo)** £3.15

Pancake made with wheat flour, stuffed with potatoes.

**Tandoori Roti** £1.95

Wheat flour bread cooked in the tandoor.

**Chapati** £0.80

A dry round Indian wheat flour bread.

**Papadom** £0.70

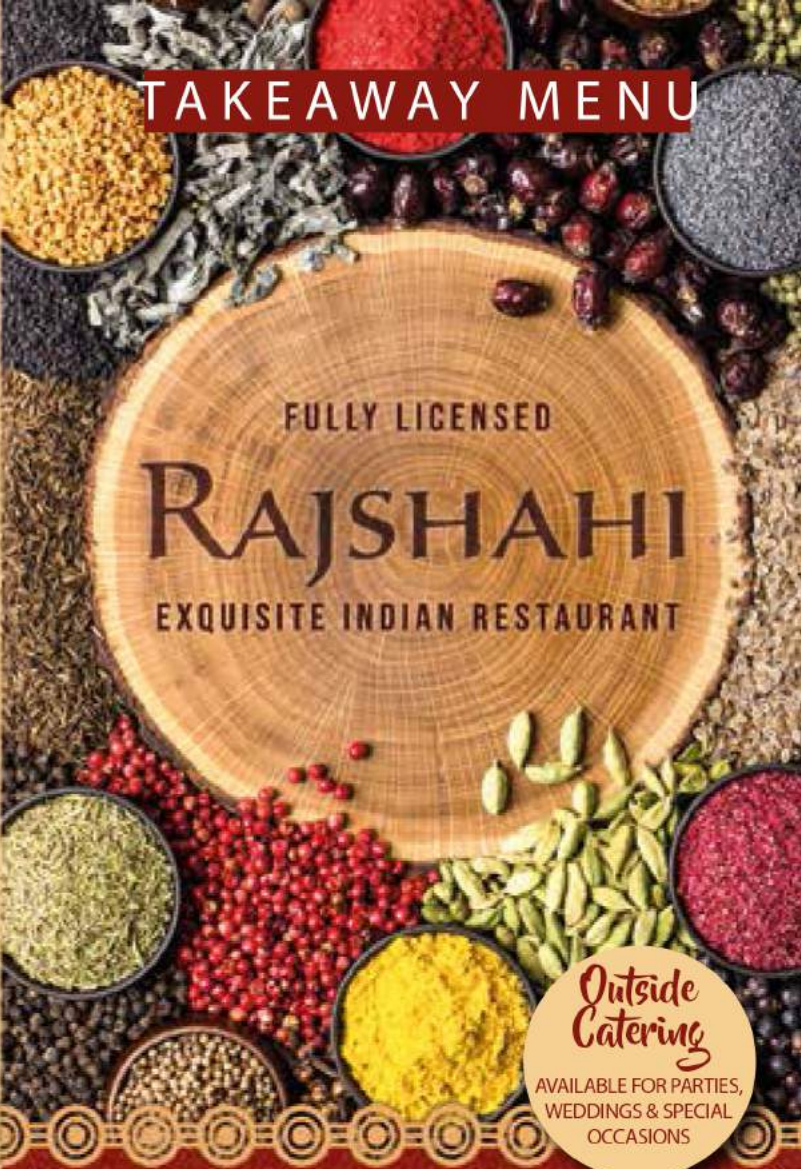
**Spiced Papadom** £0.75

**Chips** £2.30

**Raitha (Cucumber/onion)** £1.75

**Mixed Pickle Tray** £2.25

**Green Salad** £1.50



01274 622 662 | 01274 618 212

HOME DELIVERY  
On orders over £10 within a 3 mile radius, with a £1 delivery charge.

OPEN 7 DAYS A WEEK  
Monday to Thursday 5pm - 11pm  
Friday to Saturday 5pm - 11.30pm | Sunday 5pm - 11pm

AMPLE CAR PARKING

49-51 THORPE GARTH, BRADFORD ROAD, IDLE BD10 9LD

Please inform us of any food allergies when ordering your food. Thank you.



## Starters

<b>Samosa (Meat/Veg)</b>	<b>£3.25</b>	<b>Prawn Puri</b>	<b>£4.95</b>
Minced lamb or vegetables spiced & seasoned with herbs in pastries.		Prawns fried with herbs & spices, served on puri (deep fried bread).	
<b>Onion Bhaji</b>	<b>£3.25</b>	<b>King Prawn Puri</b>	<b>£5.95</b>
Finely chopped onions, coriander mixed with spice & herbs, lentils, deep fried.		King prawns fried with herbs & spices, served on puri (deep fried bread).	
<b>Mushroom Pokora</b>	<b>£3.95</b>	<b>Mushroom Puri</b>	<b>£4.50</b>
Mushrooms in lightly spiced batter, deep fried.		Mushrooms fried with herbs & spices, served on puri (deep fried bread).	
<b>Fish Pokora</b>	<b>£3.95</b>	<b>Garlic Mushroom Puri</b>	<b>£4.50</b>
Fish in lightly spiced batter and deep fried.		Mushrooms fried with garlic, spices & herbs, served on puri (deep fried bread).	
<b>Chicken Pokora</b>	<b>£3.95</b>	<b>King Prawn Butterfly</b>	<b>£4.95</b>
Cubes of chicken tikka in a lightly spiced batter, deep fried.		King prawn marinated in lightly spices and flavoured with mint, wrapped in breadcrumbs & deep fried.	
<b>Shami Kebab</b>	<b>£3.50</b>	<b>Tandoori King Prawn</b>	<b>£5.95</b>
Minced lamb seasoned with our chefs special kebab spice & herbs. Round shaped.		King prawns marinated in our chef's specially prepared sauce, cooked in a tandoori clay oven.	
<b>Sheek Kebab</b>	<b>£3.95</b>	<b>Prawn Cocktail</b>	<b>£3.95</b>
Minced lamb seasoned with our chefs special kebab spice & herbs cooked on skewers in a tandoori clay oven.		Fresh prawns served with salad & cocktail sauce.	
<b>Tandoori Mix Kebab</b>	<b>£4.95</b>	<b>Mixed Platter for Two</b>	<b>£7.95</b>
Sheek kebab, shami kebab, chicken & lamb tikka.		Onion bhaji, sheek kebab, chicken pakora, mushroom pakora, shami kebab, chicken tikka – 2pcs.	
<b>Chicken Tikka</b>	<b>£3.95</b>	<b>Dhal Soup</b>	<b>£3.50</b>
Cubes of chicken marinated in our chef's specially prepared sauce cooked in a tandoori clay oven.		Created with red lentils & light spices	
<b>Lamb Tikka</b>	<b>£4.25</b>	<b>Paneer Pakora</b>	<b>£3.95</b>
Cubes of marinated lamb in our chef's specially prepared sauce, cooked in a tandoori clay oven.		Indian cheese in a lightly spiced batter, deep-fried	
<b>Tandoori Fish</b>	<b>£3.95</b>	<b>Channa Puri</b>	<b>£4.50</b>
Pieces of fish marinated in our chef's specially prepared sauce, cooked in a tandoori clay oven.		Chickpeas fried with herbs and spices served on a puri(deep-fried bread)	
<b>Tandoori Lamb Chops</b>	<b>£4.95</b>	<b>Chicken Tikka Padina</b>	<b>£4.50</b>
Lamb chops marinated in our chef's specially prepared sauce, cooked in a tandoori clay oven.		Cubes of chicken marinated in garden mint and our chefs specially prepared sauce cooked in a tandoori clay oven	
<b>Mulligatawny Soup</b>	<b>£3.50</b>	<b>Chicken Tikka Mint Naga</b>	<b>£4.95</b>
Lightly spiced soup.		Cubes of chicken marinated in garden mint, hot naga paste and our Chefs specially prepared sauce cooked in a tandoori clay oven (hot)	
<b>Tandoori Chicken</b>	<b>£3.95</b>	<b>Shahi Tikka</b>	<b>£4.95</b>
(On the bone) Spring chicken marinated in our chef's specially prepared sauce, cooked in a tandoori clay oven.		<b>(onions and green peppers)</b>	
<b>Chicken Chat</b>	<b>£4.50</b>	Cubes of chicken marinated in our chefs specially prepared sauce cooked in a tandoori clay oven, dressed in grilled onions, capsicum and tomatoes	
Chicken finely chopped, herbs & spiced with chat masala served on puri (deep fried bread).		<b>Aloo pakora</b>	<b>£3.95</b>
<b>Aloo Chat</b>	<b>£3.95</b>	Sliced potatoes in a lightly spiced batter, deep-fried	
Potatoes, finely chopped herbs & spiced with chat masala served on puri (deep fried bread).			

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## Chef's Specials

All 'Chef's Specials' dishes served in large containers.	King Prawn	Chicken Tikka	Lamb Tikka
<b>Mirchi Special</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with fresh big blown up chillies in a spicy sauce. Fairly hot.			
<b>Chilli</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with fresh green chillies in a spicy sauce with onions, tomatoes, herbs and garnished with coriander. Fairly hot.			
<b>Jaipur</b>	<b>£12.95</b>	<b>£11.50</b>	<b>£11.50</b>
Marinated in special yoghurt sauce, cooked with ginger, herbs and a touch of cheese.			
<b>Preet Plaza</b>	<b>£12.95</b>	<b>£11.50</b>	<b>£11.50</b>
Cooked with fresh garlic, green chillies, tomatoes, capsicum and a touch of cheese.			
<b>Maska</b>	<b>£12.95</b>	<b>£11.95</b>	<b>£11.95</b>
Cooked with minced lamb, tandoori sauce, garlic, extra spice and herbs. Medium.			
<b>Sali</b>	<b>£12.95</b>	<b>£11.50</b>	<b>£11.50</b>
Cooked with garlic, tomatoes, capsicum and fried potato slices, a touch of cheese on top, garnished with coriander. Medium.			
<b>Makhani</b>	<b>£12.95</b>	<b>£11.50</b>	<b>£11.50</b>
Contains almonds or nuts. Cooked with pure ghee, almonds, yoghurt, fresh cream giving a delicious creamy taste. Mild.			
<b>Passanda</b>	<b>£12.95</b>	<b>£11.50</b>	<b>£11.50</b>
Contains almonds or nuts. Cooked with almonds, fresh cream in mild thick sauce and light spices. Mild.			
<b>Karahi</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with a thick blend of sauce, onions, capsicum flared in the Karahi. Medium.			
<b>Rezala</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with onions, herbs, spices tomatoes and garnished with fresh garlic & coriander Fairly Hot.			
<b>Jalfrezi</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with green chillies, garlic, ginger, capsicums, tomatoes, onions and garnished with fresh coriander. Fairly hot.			
<b>Garlic or Ginger</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Tender pieces of chicken cooked with garlic or ginger, herbs and spices in a rich sauce. Medium.			
<b>Mint</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Tender pieces of chicken or lamb cooked with spices and herbs with garden mint in a rich sauce. Medium.			
<b>Raj Sheem</b>	<b>£12.95</b>	<b>£11.95</b>	<b>£11.95</b>
Cooked with green beans, extra spices and herbs Medium.			
<b>Achari</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£10.95</b>
Cooked with a blend of spices, seasoned with mixed pickles with an essence of extra herbs.			

<b>Shahi Kofta</b>	<b>£10.95</b>
Tandoori meat balls cooked with tomatoes, garlic, ginger, spices and herbs. Medium.	
<b>Butter Murgh</b>	<b>£10.95</b>
Tender pieces of chicken cooked in light spices and herbs, topped with creamy buttery sauce. Mild.	
<b>Rajshahi Labra</b>	<b>£11.95</b>
Consists of king prawns, prawns, chicken, lamb, mushrooms, & a range of herbs and spices. Medium.	
<b>Mixed Tikka Pathia</b>	<b>£11.95</b>
A sweet n' sour fairly hot dish cooked with onions, herbs and spices.	
<b>Tandoori Chicken Massala</b>	<b>£11.95</b>
Tandoori chicken stripped off the bone and cooked with our chef's specially prepared massala sauce with garlic, onions, herbs & and spices. Medium.	
<b>Murgh Mossallam</b>	<b>£12.95</b>
Tandoori chicken stripped off the bone and minced lamb specially prepared sauce with garlic, onions herbs and plenty of spices. Medium.	
<b>Tandoori Chicken or Lamb Naga</b>	<b>£11.95</b>
Cooked with very hot Naga chilli in our chef's specially prepared massala sauce. Fairly hot.	
<b>Mango Malai</b>	<b>£11.50</b>
Cooked with mango, almonds, fresh cream and light spices. Mild.	
<b>Murgh Methi</b>	<b>£10.95</b>
Chicken tikka cooked with fenugreek, onions, herbs, spices, tomatoes and garnished with fresh coriander and garlic. Medium.	
<b>Tandoori Chicken Chom Chom</b>	<b>£11.95</b>
Tandoori chicken stripped off the bone cooked with chickpeas and potatoes in our Chefs unique herbs and spices blend	
<b>Keema Sali</b>	<b>£11.50</b>
Minced lamb cooked with garlic, tomatoes, capsicum and fried potato slices, a touch of cheese on top, garnished with coriander. Medium.	
<b>Bindi Ghost</b>	<b>£11.95</b>
Tender pieces of Lamb tikka cooked with okra, herbs and spices in a rich sauce. Medium.	
<b>Chana Ghost</b>	<b>£11.95</b>
Tender pieces of Lamb tikka cooked with chickpeas, herbs and spices in a rich sauce. Medium.	


## Chef's Special Massala

Prepared with our chef's special massala sauce. Mild creamy dishes contain almonds.

<b>Tikka Massala - Medium spicy</b>	<b>£11.50</b>
Medium spicy dish cooked with our chef's specially prepared massala sauce with garlic, onions, herbs and spices. Choose between Chicken or Lamb.	

<b>Tikka Massala - Mild Creamy</b>	<b>£11.50</b>
Prepared with our chef's special massala sauce which gives a thick creamy texture, cooked with fresh cream and almonds. Choose between Chicken or Lamb.	

<b>Tandoori King Prawn Massala</b>	<b>£12.95</b>
Medium spicy or mild creamy. King prawns marinated in tandoori sauce, cooked on skewers in the Tandoori oven, then cooked in our chef's special massala sauce.	

	All our main dishes are served with a choice of 3 Chapatis or a boiled rice or plain nan. You can choose a different rice or nan for an extra 50p.
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## Massala

Cooked in our chef's special tandoori massala sauce, prepared with herbs and spices, tomatoes, garlic and coriander. Medium strength.

<b>Chicken</b>	<b>£9.50</b>	<b>Vegetable</b>	<b>£9.50</b>
<b>Lamb</b>	<b>£9.95</b>	<b>Prawn</b>	<b>£9.95</b>
<b>Keema</b>	<b>£9.50</b>		

## Biryani

Light spices fl avoured with saffron and stir-fried with basmati rice, garnished with coriander and egg on top. Served with vegetable curry

<b>Chicken, Lamb or Keema</b>	<b>£9.00</b>	<b>Special Mixed Biryani</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£9.95</b>	<b>Mixed Vegetables</b>	<b>£9.00</b>
<b>King Prawn</b>	<b>£11.95</b>	<b>Shahi Biryani</b>	<b>£10.95</b>
<b>Tikka Lamb</b>	<b>£9.95</b>	(tandoori chicken)	
<b>Tikka Chicken</b>	<b>£9.95</b>		

## Batti

A classic dish specially prepared in rich balti sauce with various herbs and spices.

<b>Chicken</b>	<b>£9.50</b>	<b>Chicken Tikka Chilli Garlic</b>	<b>£11.95</b>
<b>Lamb</b>	<b>£9.95</b>	<b>Chicken Tikka Mushroom</b>	<b>£11.95</b>
<b>Keema</b>	<b>£9.50</b>	<b>Chicken Tikka Keema</b>	<b>£11.95</b>
<b>Prawn</b>	<b>£9.95</b>	<b>Tandoori Chicken</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£12.95</b>	<b>Tandoori Chicken</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£10.95</b>	<b>Chilli Garlic</b>	

## Saag (SPINACH)

Cooked with fresh spinach and herbs, fairly dry, medium strength.

<b>Chicken or Lamb</b>	<b>£9.95</b>	<b>Tikka Chicken or Lamb</b>	<b>£11.50</b>
<b>Keema</b>	<b>£9.95</b>	<b>Mixed Vegetables</b>	<b>£9.95</b>
<b>Prawn</b>	<b>£10.95</b>	<b>Saag Paneer</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£12.95</b>		

## Fish Specials

<b>Karahi</b>	<b>£11.95</b>	<b>Tandoori Masala</b>	<b>£11.95</b>
<b>Balti</b>	<b>£11.95</b>	(creamy mild)	
<b>Jalfrezi</b>	<b>£11.95</b>	<b>Tandoori Masala</b>	<b>£11.95</b>
<b>Saag</b>	<b>£11.95</b>	(medium spice)	

ALL YOU CAN EAT...

# Rajshahi Sunday Buffet

EVERY SUNDAY 5pm - 9pm

**ADULTS £13.95\* per person | CHILDREN £7.95\* per child**

With a delicious selection of authentic Indian dishes, the Rajshahi Sunday Buffet is one of the most popular all you can eat buffets in Bradford. We don't have a set list of dishes as we alter these most weeks, but you're guaranteed a brilliant selection of starters, currys, nans, rice and sides for you to enjoy, plate after plate. \* Price does not include drinks and desserts.