

Traditional Favourites

Curry mild

Produced from a wide but basic range of spices to give a medium taste.

Madras hot

Having a greater preparation of spices and tomato puree which lends a fairly hot taste to its richness.

Vindaloo extra hot

Involving a greater use of spices, potatoes & lemon juice for a variation taste. to produce a hot taste.

Saag medium

Spiced dry sauce, similar to the chicken bhuna, mixed with tomatoes, onions & spinach. A common dish combined with a veggie richness.

Bhuna medium

A combination of spices fried together, medium strength with onions, tomatoes, fresh herbs to produce a fairly thick sauce.

Dansak hot

Sweet, sour and hot, made with highly flavoured lentils, lemon juice and pineapple, gaining popularity very fast.

Dupiaza medium

Large pieces of onion & green peppers, medium spice, fairly dry.

Pathia hot

Fairly dry, sweet, sour and hot, made with, lemon juice, herbs and spices.

Rogan Josh medium

Prepared with fresh ground ginger and onions to give a unique rich flavour, topped with tomatoes.

Korma mild

Cooked with coconut and cream. Mild dish.

Malaya mild

Curry with creamy sauce. Cooked with pineapple & banana.

Kashmir mild

Cooked with coconut, banana and cream.

Balti medium

A combination of sliced onions & green peppers, prepared with garlic, coriander, diced onions to leave a fairly dry dish.

Jalfrezi medium to hot

Long sliced onions & green peppers, hot spices, includes an different Jalfrezi sauce made special for this dish.

Korahi medium

Cooked in a korahi to enhance the flavours of a delicately spiced sauce with fresh garlic, ginger, onions, tomatoes, capsicum and yoghurt.

Chicken	£5.50
Meat	£6.00
Chicken Tikka	£6.50
Lamb Tikka	£7.00
Keema (minced meat)	£5.50
Prawn	£6.95
King Prawn	£8.95
Vegetables	£5.00

English Dishes

All dishes are served with chips.

Scampi	£6.00
Chicken Nuggets	£5.50
Chicken Omelette	£5.50
Prawn Omelette	£5.95
Mushroom Omelette	£4.95

Vegetable Sides

Tarka Daal (lentils)	£2.90
Saag Bhaji (spinach)	£2.90
Brinjal Bhaji (aubergine)	£2.90
Bhindi Bhaji (okra)	£2.90
Mushroom Bhaji	£2.90
Cauliflower Bhaji	£2.90
Saag Aloo (spinach & potato)	£2.90
Bombay Aloo (potato)	£2.90
Aloo Gobi (potato & cauliflower)	£2.90
Mixed Vegetable Bhaji	£2.90
Saag Paneer (spinach & cheese)	£2.90
Aloo Chana (potatoes & chickpeas)	£2.90
Daal Samba (lentils & mix vegetable)	£2.90
Main Dish Portion	£5.60

Nan Bread

Nan	£2.20
Garlic Nan	£2.50
Peshwari Nan	£2.50
Cheese Nan	£2.50
Keema Nan	£2.50
Coriander Nan	£2.50
Special Nan (cheese and onion)	£2.50
Paratha	£2.50

Sundries

Pilau Rice	£2.20
Boiled Rice	£2.00
Keema Rice	£2.50
Chicken Rice	£2.50
Mushroom Rice	£2.50
Coconut Rice	£2.50
Vegetable Rice	£2.50
Onion Rice	£2.50
Special Rice (egg & peas)	£2.50
½ Rice ½ Chips	£3.00
Chips	£1.50
Chapati	£0.95
Raitha (cucumber or onion)	£1.20

Drinks

Coke/Diet Coke (Can)	£1.00
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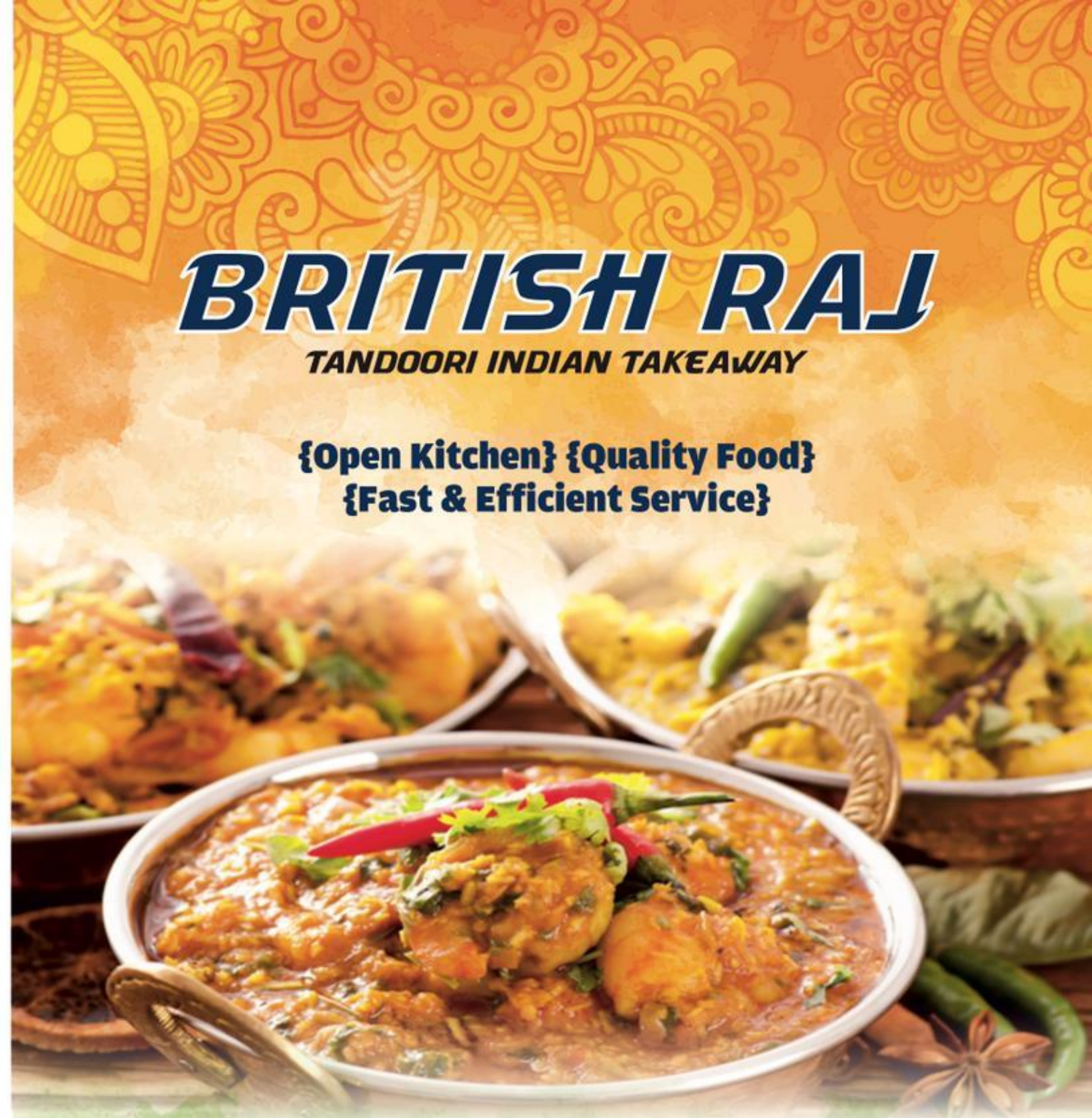
Allergy & Dietary Information

Some dishes contain nuts, seeds, and other allergens. Please ask before ordering. Fish dish may contain bones.

BRITISH RAJ

TANDOORI INDIAN TAKEAWAY

{Open Kitchen} {Quality Food}
{Fast & Efficient Service}



(01539) 735 184

76 Kirkand, Kendal, Cumbria, LA9 5AP.

Open 7 Days a week (including bank holidays)
Sun - Thurs - 5:15pm - 11:00pm / Fri - Sat - 5:15pm - 12:00am

We accept cash or cheque. All cheques must accompany a valid bankers card.

Starters

Pickle Tray	£2.00
Lime pickle, onion chutney, mint sauce, mango chutney. (or sold separately at 50p each)	
Popadoms	£0.60
Onion Bhaji (2)	E £2.50
Aloo Chaat Puri	G £2.95
Chicken Chaat Puri	G £3.50
Chicken Pakora	M E £3.50
Vegetable Pakora	E £2.50
King Prawn Butterfly	E G £3.95
1/4 Tandoori Chicken	M £3.50
Chicken or Lamb Tikka	M £3.50
Sheek Kebab	£3.50
Shami Kebab	£3.50
Mix Starter	M £3.95
Chicken & Lamb Tikka	
Mix Kebab	G E £3.95
Onion bhaji, Samosa & Shami Kebab	
Chicken Tikka Puri	E M G £3.50
Prawn Puri	C E M G £4.50
King Prawn Puri	C E M G £4.95
Garlic Mushroom	£2.50
Vegetable Somosa	G £2.20

Tandoori Specialities

Young spring chicken or lamb marinated in yoghurt with herbs and spices. Served with fresh salad and mint sauce.

1/2 Tandoori Chicken	M £5.95
Chicken / Lamb Tikka	M £5.95/£6.50
Tandoori Mixed Grill	M £8.95
King Prawn Tandoori	M G £9.50
Chicken/ Lamb Tikka Shashlik	M £6.95
Tandoori King Prawn Shashlik	M C £9.50

Tandoori Masala

(Mild) Diced chicken or lamb marinated and grilled in charcoal, then cooked with herbs, onions, coconut & fresh cream sauce.

Chicken Tikka Masala	M N £6.90
Lamb Tikka Masala	M N £6.90
Tandoori King Prawn Masala	M N C £9.50
Vegetable Masala	M N £5.80

Allergy & Dietary Information

If you have any allergen issues please ask before ordering.
Fish dish may contain bones.

Biryani

(Medium - Light, Containing Rice) Persian origin, cooked with special flavoured basmati rice with a mixture of spices, with a separate vegetable curry dressed finally with an omelette.

Chicken or Meat	E £6.50
Prawn	C E £7.50
Prawn & Mushroom	C E £7.95
Chicken & Mushroom	E £6.95
Lamb & Mushroom	E £7.50
King Prawn	C E £8.95
Chicken Tikka	E £7.15
Special (chicken, Lamb & prawn)	C E £7.80
Vegetable or Mushroom	£5.50

Passanda

(Mild) A mixture of aromatic spices, coconut, cream and mango sauce.

Chicken Tikka	M £6.90
Lamb Tikka	M £6.90
Tandoori King Prawn	M C £9.50
Vegetable	M £5.80

SET MEAL FOR TWO

2 Popadoms (Onion / Mango Chutney)
Starters : Chicken Tikka, Onion Bhaji,
Main Courses : 1 Chicken Tikka Pasanda,
 1 Lamb Rogan Josh
Side Dishes : 1 Bombay Potato
 2 Pilau Rice, 1 Naan
£25.95 N E M G

SET MEAL FOR FOUR

Starters : 4 Popadoms, (Onion/Mango
 Chutney), 2 Portions Onion Bhaji, 1 Portion
 Sheek Kebab, 1 Portion Chicken Tikka
Main Courses : 1 Chicken Tikka Masala, 1 Lamb
 Dupiaza, 1 Chicken Bhuna, Special Balti
Side Dishes : 1 Vegetable Bhaji, 1 Saag Aloo
 2 Pilau Rice, 2 Naan Bread
£44.95 N E M G

ALLERGENS

N Nut	F Fish	E Egg
G Gluten	C Crustaceans	M Mustard
S Sesame	P Peanuts	M Milk

British Raj Specialities

King Prawn Nawabi fairly hot	C £9.50	Chicken Tikka Garlic medium	£6.95
Fairly dry medium hot dish, served with roasted king prawn, spring onions, garlic and coriander, relished with a touch of hot pickle.			
Shaslik Bhuna medium	£6.95	Chicken Chana Bhuna medium	£6.95
Chicken or lamb cooked with chunks of onions, tomatoes, green peppers in a clay oven then fried with ginger, garlic, methi, herbs and gentle spices.			
Fish Masala medium	F £6.95	Makhoni mild	N M £6.95
fillet of cod fish, marinated lightly exotic spice mixed with diced onions, garlic, coriander & massala sauce. the fish massala allows a greater range of herbs to the sensation.			
Chicken Tikka Sharisha medium	M £6.95	Pathia Balti medium to hot	£6.95
Cubes of chicken tikka, onion marinated with mustard sauce, fairly hot, cherry tomatoes and coriander served with mustard seeds.			
Sylheti Jhul Korahi hot	£6.95	Chicken Beguni medium	£6.95
Made in sylhet, long pieces of chicken with yoghurt, large pieces of green pepper, fairly spicy.			
Methi medium	£6.95	Lahori Murgh Masala medium	£6.95
Cooked with diced onions, exotic spices garnished with fenugreek made bhuna style.			
Garlic - Chicken Chilli Masala hot	£6.95	Bob Spice medium	£6.95
Again, medium heat, with a great deal of ground garlic, long pieces of sliced onions and green pepper (similar to balti).			
Southern Indian Garlic Chicken medium	£6.95	Chicken Sabji Jhal hot	£6.95
medium spiced, partially dry sauce, prepared with onions, massala sauce (chilli, garlic savouries, lemon, coriander etc), initiated with freshly sliced garlic & green pepper.			
Tandoori Butter Chicken mild	N M £6.95	Achar Bhuna medium	£6.95
An aromatic marinade, prepared in condiment of a densely flavoured butter sauce, which is a mixture of coconut, cream and touch of Spice, served mild.			
Chicken Tikka Ressala medium	£6.95	Naga Jalfry very hot	£6.95
Prepared with onions, tomatoes, tomato puree paste, & coconut. all blended in butter sauce. Dressed finally with fresh tomatoes & fried onion rings.			
Medium spiced dry sauce, created with a heap of ground garlic combined with large slices of onions & green pepper.			
A medium and slightly, dry dish, prepared with fresh boiled chickpeas and large potatoes (readily prepared with garlic, coriander & Kasuri methi).			
A cheesy dry marinade. a mixture of cream, sugar, onions & cheddar cheese. served mild to satisfy ones relish.			
Dry, sweet and sour sauce, served medium with fresh green chillies. sliced onions, tomatoes & a pleasantly pungent tomato puree paste.			
A highly piquant and fairly dry dish, served medium in a dry sauce, prepared with freshly sliced onions, green chillies and last but not least... benjol, aubergines added in, freshly fried, large pieces.			
A british Raj special. made with off the bone tandoori chicken, cooked with mincemeat, masala sauce, garlic, coriander & lemon combined with a thick bhuna sauce to create a piquant & fragrant sensation.			
Sliced tandoori chicken tikka with mixed meat, peas, coriander, tomatoes & chefs secret spices.			
Cooked with tandoori spices, spicy vegetable mixed with tomatoes, green pepper & onions. fairly dry, served hot.			
Lightly mixed pickle with chicken or lamb cubes, bhuna type mixed with green chillies, garlic coriander. Served medium.			
Prepared with the chef's special spices, cooked with Bangladeshi chilli naga, a very hot dry dish served with chicken or lamb.			

For £1 extra. Any of the above dishes can be cooked with lamb tikka