

Special Executive Lunch

£12.95 per person

To include a Glass of Lager, Bitter, House Wine, Soft Drink or Juices.

Served from 12.00 noon to 2.30pm

पoppadomz

इtarter

(CHOOSE ANY ONE)

1. Tandoori Chicken

Chicken marinated in yoghurt and special spices and barbecued in the Tandoor

2. Chicken Tikka

Skewered pieces of chicken marinated in yoghurt and special spices and barbecued in the Tandoor

3. Seekh Kebab

Tender minced lamb, seasoned with onions and herbs and then barbecued on skewers

4. Fish Amritsari

Cod Fillet coated with gram flour batter and lightly spiced with Indian spices.

5. Paneer Tikka (vegetarian)

Kebabs of fresh, home made cottage cheese. A treat for the discerning vegetarians.

6. Vegetable Pakora (vegetarian)

Mixed vegetables blended with spices and gram flour and served deep fried.

7. Onion Bhaji (vegetarian)

Gently spiced onion fritters coated in gram flour batter and served deep fried.

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(CHOOSE ANY ONE)

1. Mutton Rogan Josh

Tender Mutton cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yoghurt

2. Gosht Mirchi Wala

Tender pieces of lamb cooked with fresh green chilli, onion and garam masala

3. Chicken Jalfrezi

Boneless chicken cooked with green peppers and onions in a tomato sauce

4. Palak Murg

Chicken cooked with spinach with a touch of cream and light spices and ginger and garlic

5. Ellaichi Murg Korma

Tender pieces of chicken simmered in a creamy yoghurt and brown garlic gravy with rich aroma of green cardamom and saffron

6. Aloo Gobi Masala (vegetarian)

Cauliflower and potatoes cooked in medium spice

7. Daal Makhani (vegetarian)

Black lentils cooked with ginger and cream

8. Vegetable Rogan Josh (vegetarian)

Mixed Vegetables cooked in a Medium spiced and Tomato & Onion gravy, garnished with a topping of Fresh Coriander and Ginger.

Served With

Pilau Rice and Naan Bread

वेइइएrt

Vanilla Ice Cream

Or

Coffee with Mints

Early Bird Menu

£12.99 per person

To include a Glass of Lager, Bitter, House Wine, Soft Drink or Juices.

Served 5.00pm to 6.45pm

इंस्टार्टर्स

(Choose any one)

Tandoori Chicken

Chicken marinated in yoghurt and special spices and barbecued in the Tandoor

Murg Kali Mirch

Skewered pieces of chicken marinated in garlic, cream and Grilled with distinct black crushed pepper flavour

Seekh Kebab

Tender minced lamb, seasoned with onions and herbs and barbecued on skewers

Fish Amritsari

Cod Fillet coated with gram flour batter and lightly spiced with Indian spices

Vegetable Samosa

Vegetable filled crispy patties

Onion Bhaji

Gently spiced onion fritters coated with gram flour batter and served deep fried.

महान् टोपुइड

(Choose any one)

Chicken Jalfrezi

Boneless chicken cooked with green peppers and onions in a tomato sauce

Palak Murg

Chicken cooked with spinach grind onions, ginger, garlic and touch of tomato.

Ellaichi Murg Korma

Tender pieces of chicken simmered in a creamy yoghurt and brown garlic gravy with rich aroma of green cardamom and saffron

Mutton Rogan Josh

Tender Mutton cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yogurt

Palak Gosht

Lamb cooked with spinach grind onions, ginger, garlic and touch of tomato.

Mixed Vegetable Jalfrezi

A selection of fresh vegetables cooked in a medium sauce

Served with

Pilau Rice or Naan Bread

वेइइइर्ट

Vanilla Ice Cream

or

Coffee with Mints

main menu

शुरुवात the beginning

Aloo Papri Chaat £5.50

Cocktail size crispy savouries topped with spiced chickpeas, potatoes, yoghurt and tamarind sauce

Vegetable Pakora £4.50

Mixed Vegetables blended with spice and gram flour and served deep fried.

Onion Bhaji £4.50

Gently spiced onion fritters coated in gram flour batter and served deep fried.

Vegetable Samosa £4.95

Vegetable filled crispy patties

Tandoori Mix Starter £8.95

Combination of the five most popular starters; Achari Murg Tikka, Lamb Chop, Seekh Kebab, Fish Amritsari and Onion Bhaji

Fish Amritsari £5.50

Cod Fillet coated with gram flour batter and lightly spiced with Indian spices.

Keema Mattar Samosa £5.95

Minced lamb and peas tossed and filled in crispy patties

Murg Bhaji £4.95

Fillets of chicken marinated with ginger, garlic and homemade spices, served deep fried

इतराई इरवेद on puri bread

Channa Char Rangi £5.95

Chickpeas prepared with herbs and peppers for a rich taste and colours, served on a Puri Bread.

Ghost Masaledar Fry £5.95

Cocktail pieces of spiced lamb grilled and sauté fried with herbs and served on a Puri Bread.

Chicken Chaat £5.95

Cubes of chicken sauté with light spices, herbs in chopped tomatoes and ginger and served on Puri Bread.

Prawn Puri £7.95

Prawn cooked with herbs & light spices in creamy sauce and served on a Puri Bread.

tandoori khazana इतारत टौरडे

Murg Malai Tikka £5.95

Soft fillet of chicken marinated with cream and cheese then lightly char-grilled in the Tandoor

Tandoori Jumbo Prawns Sizzler £9.95

Jumbo prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers

Tandoori Salmon Tikka Sizzler £6.95

Marinated chunks of salmon with carom seeds, hung curd and chick flour and charcoal grilled

Tandoori Chicken £4.50

Chicken marinated with yoghurt, special spices and barbecued in the Tandoor (On the Bone)

Chicken Tikka £5.50

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, red chilli and garam masala and cooked in the Tandoor

Murg Kali Mirch £5.95

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour.

Seekh Kebab £5.95

Minced lamb seasoned with fresh fenugreek, coriander, green chilli & black cumin and charcoal grilled

Lamb Chop £5.95

Lamb chops marinated with baby papaya, ginger, garlic and red chilli paste and then cooked in the Tandoor

Shimla Paneer Tikka £5.95

Diced pieces of cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven

Tandoori Jeera Chicken Wings £5.95

Chicken wings marinated with a very light spice and touch of cream, ginger, garlic and cumin powder and cooked on a slow heat in the clay oven

Achari Murg Tikka £5.95

The origin of Achari Tikka is from Rajasthan and its very popular for its distinctive taste of Indian Pickle and is marinated in ginger & garlic paste with mustard oil and Indian herbs.

tandoori khazana लाने टौरडे

Tandoori Mixed Grill £14.95

Tandoori Chicken, Tandoori King Prawns, Seekh Kebab, 2 pcs Murg Kali Mirch, 2 pcs Lamb Chop. (Served with Onion Kulcha Bread, Salad and choice of Curry Sauce)

Murg Malai Tikka £10.95

Soft fillet of Chicken marinated in cream and cheese lightly char grilled in the Tandoor (Served with Salad and Curry Sauce)

Tandoori Jumbo Prawns Sizzler £18.95

Jumbo Prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers. (Served with Salad and choice of Curry Sauce)

Tandoori Salmon Tikka Sizzler £13.95

Marinated chunks of salmon mildly spiced and cooked in the Tandoor (Served with Salad and choice of Curry sauce)

Tandoori Chicken £10.95

Chicken marinated with yoghurt and special spices and barbecued in the Tandoor (On the Bone) (Served with Salad and choice of Curry Sauce)

Chicken Tikka £10.95

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, red chilli and garam masala and cooked in Tandoor. (Served with Salad and choice of Curry Sauce)

Murg Kali Mirch £10.95

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour. (Served with Salad and choice of Curry Sauce)

Achari Murg Tikka £10.95

The origin of Achari Tikka is from Rajasthan and its very popular for its distinctive taste of Indian Pickle and is marinated in ginger & garlic paste with mustard oil and Indian herbs. (Served with Salad and choice of Curry Sauce)

Lamb Chop £10.95

Lamb chops marinated with baby papaya, ginger, garlic and red chilli paste and then cooked in the Tandoor (Served with Salad and choice of Curry Sauce)

Chicken

Murg Mirchi Wala

Chicken cooked in spicy paste of Red Chilli and with tomato and brown onion base gravy.

£10.95

Elliachi Murg Korma

Tender pieces chicken simmered in a creamy yoghurt and brown garlic gravy with rich aroma of green cardamom and saffron.

£10.95

Palak Murg

Chicken cooked with spinach with a touch of cream and light spices and ginger and garlic.

£10.95

Chicken Tikka Masala

Barbequed boneless chicken Tikka cooked in oriental spices, tomatoes and a touch of cream

£10.95

Chicken Vindaloo

Tender boneless chicken cooked in a hot chilli base sauce with potatoes.

£10.95

Chicken Jalfrezi

Boneless chicken cooked with green peppers and onions in a tomato sauce.

£10.95

South Indian Garlic Chicken

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes.

£10.95

Our Chef's Creations

Exquisite blend of herbs & spices to create unique dishes exclusive to the Sultan's Palace

Chicken Nentara

£11.95

Tender chicken prepared in a rich spicy tomato sauce with a touch of cream and with spring onions.

Murg Makhanwala

£11.95

Tandoori grilled chicken simmered in a satin smooth tomato cream & butter sauce, Kasoori Methi and garnished with fresh Julian strip of ginger

Kozi Vertha Curry

£11.95

Boneless Tender pieces of chicken cooked with freshly chopped fenugreek leaves with a touch of creamed coconut, fennel and curry leaves with home made spices and herbs.

Fresh Grilled Chicken Salad

£11.95

Freshly barbequed boneless Chicken Tikka sliced and tossed in fresh crunchy selection of vegetables with a touch of salad seasoning.

भारत

ਠਾਰ ਚੋਈਂ ਤੇ ਟਾਟਾਨੀਠੰਡ

Mutton Mirchi Wala

£10.95

Mutton cooked in spicy paste of Red Chilli and with tomato and brown onion base gravy.

Mutton Rogan Josh

£10.95

Tender Mutton cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yoghurt

Palak Gosht

£10.95

Lamb cooked with spinach with a touch of cream and light spices and ginger and garlic.

Achari Gosht

£10.95

Lamb cooked in selected herbs & spices, ginger & garlic and Indian Pickle for its distinctive flavour

Elliachi Gosht Korma

£10.95

Tender pieces Lamb simmered in a creamy yoghurt and brown garlic gravy with rich aroma of green cardamom and saffron.

South Indian Garlic Lamb

£10.95

Chunks of tender Lamb cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes.

Keema Mattar

£10.95

Minced lamb tossed with fresh green peas, coriander, ginger and home made spices.

Exquisite blend of herbs & spices to create unique dishes exclusive to the Sultan's Palace

Handi Gosht

£11.95

Tender pieces of lamb cooked with finely chopped garlic and ginger and special blend of unique spices to create Mughlai Handi Curry.

Rara Gosht Punjabi

£11.95

Our chef has invented a new blend of herbs & spices to make a Masala Paste for a dish which combines Minced and Diced Lamb to give a true Punjabi Taste.

Lamb Hara Pijaz Masala

£11.95

Cubes of lamb tossed with spring onions, garlic, ginger, crushed pepper corns and cooked with herbs and spices.

Leg of Lamb (flambé)

£42.95

Whole Leg of Lamb marinated overnight with yoghurt and special Home Made spices and herbs and Flambe with Dark Navy Rum.

Fresh Grilled Seekh Kebab Salad

£11.95

Freshly barbequed Minced Lamb Kebab sliced and tossed in fresh crunchy selection of vegetables with a touch of salad seasoning.

इटा ठोठे

Tandoori King Prawn Masala

£18.95

A fine combination of Barbequed King Prawns cooked in a mild creamy Masala Sauce with Fresh Kasoori Methi.

King Prawn Hara Piyaz Masala

£13.95

King Prawns tossed with spring onions, garlic, ginger, crushed peppercorns cooked with herbs and spices.

King Prawn Jalfrezi

£13.95

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

King Prawn Mirchi Wala

£13.95

King Prawns cooked in spicy paste of Red Chilli and with tomato and brown onion base gravy.

King Prawn Goan Curry

£14.95

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

इपेटोले थाली

Variety of Dishes Served with Rice and Naan

Non - Vegetarian Thali

£17.95

Combination freshly made chefs choice assorted curries of Chicken, Lamb and Prawn and Vegetables dishes prepared in different blends of herbs and spices to give a delicious assortment of flavours served with Tandoori Chicken starter and Pilau Rice & Naan Bread.

Mixed Thali

£16.95

Combination of freshly made Vegetable, Chicken and Lamb dishes with Mixed Vegetable Yoghurt and a Chicken Tikka Starter served with Pilau Rice & Naan Bread offering a fully rounded meal.

Vegetarian Thali

£15.95

Purely Vegetarian Collection of Dishes, served with Salad, Vegetable Pakora Starter & Mixed Vegetable Yoghurt and Pilau Rice & Naan Bread.

Vegetarian

Aloo Mattar £7.95

New Potatoes tossed with fresh peas

Vegetable Rogan Josh £7.95

Mixed Vegetables cooked in a Medium spiced and Tomato & Onion gravy, garnished with a topping of Fresh Coriander and Ginger.

Karahi Paneer £7.95

Chunks of Paneer cooked in oriental spices and herbs with tomatoes and capsicum

Paneer Butter Masala £7.95

Tandoori Style home made cheese cooked with butter, Tomatoes and Cream.

Palak Paneer £7.95

Delicious combination of homemade cheese and spinach

Bhindi Masala £7.95

Fresh Okra fried and cooked with onions and a touch of garam masala.

Channa Kabuli £7.95

Chickpeas cooked in a special blend of spices

Daal Makahani £7.95

Black lentils with ginger and cream

Tadka Daal £7.95

Gently spiced lentils fried with garlic & red onions.

Mushroom Hara Piyaz £7.95

Fresh mushroom sautéed with fresh spring onions, garlic and ginger.

Bengan Bharatha £7.95

Baked aubergine mashed and cooked with tomatoes and onions

Saag Aloo £7.95

A popular dish of gently spiced spinach and potatoes

Aloo Jeera £7.95

Potatoes sauté with cumin seeds and tomatoes.

Aloo Gobi Masala £7.95

Cauliflower and potatoes cooked in medium spice

Bowl of Fresh Green Salad £2.00

Sweet Plain Lassi £1.95

Refreshing yoghurt drink sweet or salted

Mango Lassi £2.25

Refreshing yoghurt drink with mango

इंदे वीइहइ

All Vegetarian Dishes are available as a Side Order £5.50

1. Popodoms (portion of 2) £2.50

2. Spicy Popodoms (portion of 2) £2.50

Served With

A variety of freshly homemade Mango Chutney, Mint Chutney, Mint Yoghurt, Lime Pickle and freshly Chopped Salad

biryani વૈદ્યહૈ

(Served with Curry Sauce)

Chicken Biryani

£11.95

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices

Lamb Biryani

£11.95

Tender lamb cooked with basmati rice flavoured with light spices

King Prawn Biryani

£14.95

King prawns cooked with basmati rice flavoured with light spices

Biryani Shakahari (v)

£10.95

Fresh vegetables cooked with basmati rice flavoured with light spices

રોટલ વૈદ્યહૈ

Boiled Rice (Basmati)

£2.50

Pulao Rice

£2.95

Specially cooked basmati rice with cumin seed, cardamon and bay leaves

Mushroom Pulao

£3.95

Basmati rice cooked with mushrooms in a rich butter sauce

Vegetable Pulao

£3.95

Basmati rice cooked with mixed veg in a rich butter sauce

Kashmiri Pulao

£3.95

Basmati rice cooked with dry fruits and nuts

Keema Pulao

£3.95

Basmati rice cooked with minced lamb

બ્રૅડલ

Tandoori Roti

£2.25

Wholemeal Bread freshly baked in the Tandoor.

Naan

£2.75

Leavened Bread freshly baked in the Tandoor.

Keema Naan

£3.50

Freshly baked Bread with minced Lamb.

Garlic Naan

£3.00

Freshly baked Bread with fine chopped garlic.

Peshwari Naan

£3.50

Freshly baked Bread with Nuts and Cherry.

Paratha

£2.75

Flaky Butter layered Bread.

Pundina Paratha

£3.00

Flaky Butter Bread with dried mint coating.

Aloo Paratha

£3.25

Freshly baked Bread with stuffing of potatoes.

Onion Kulcha

£3.25

Freshly baked Bread stuffed with spicy onions.

Chilli and Cheese Naan

£3.25

Freshly baked Bread stuffed with green chillies and grated cheese

banquets

इल्तान'इ palace banquet a

£19.95 per person (min. 2 person)

Poppadoms

**Chicken Tikka, Seekh Kebab
and Onion Bhaji**

Mutton Rogan Josh,

Chicken Jalfrezi

Aloo Jeera, Pulao Rice

and Naan Bread

Vanilla Ice Cream

Coffee and mints

इल्तान'इ palace banquet b

£22.95 per person (min. 2 person)

Poppadoms

Murg Kali Mirch, Lamb Chop,

Murg Bhaji and Veg Pakore

South Indian Garlic lamb,

Ellaichi Murg Korma

Saag Aloo, Pulao Rice

and Naan Bread

Mango Delight

Coffee and mints

इल्तान'इ palace banquet c

£24.95 per person (min. 4 person)

Poppadoms

Tandoori King Prawns, Achari Murg Tikka,

Tandoori Chicken Wing, Lamb Chop,

Vegetable Pakora, Chicken Tikka Masala,

Ellaichi Gosht Korma, King Prawn Jalfrezi,

South Indian Garlic Chicken,

Vegetable Rogan Josh, Pulao Rice

and Naan Bread

Choice of Dessert

Coffee and Mints

इल्तान'इ palace vegetarian banquet

£18.95 per person (min. 2 person)

Poppadoms

Paneer Tikka, Veg Samosa,

Onion Bhaji, Veg Pakore

Bhindi Masala, Paneer Makhani,

Daal Makahani

Pulao Rice and Paratha

Mango Kulfi

Coffee and mints