



**INDIAN**  
*Chef* EST 1991

# Take Away Menu

10% STUDENT/NHS DISCOUNT  
On Collections Only

**Opening Hours**  
Sun - Thurs 6pm - 10.30pm  
Fri - Sat 6pm - 11.30pm  
Open all bank holidays  
Open on Christmas Day  
2pm - 5.30pm



(GF) = Gluten Free (DF) = Dairy Free  
All dishes contain fresh coriander

## APPETISERS

Plain Poppadom (GF)	0.70
Pickle Tray (GF)	1.60
Onion Bhaji x 2 (GF)	2.50
Vegetable Samosas x 2 (DF)	2.50
Soup (GF)(DF) Mulligatawmy or Dhali Soup	2.50
Aloo Chop x 2 Egg coated mashed potatoes	2.90
Sheek Kebab x 2 (GF)	3.00
Shammi Kebab x 2 (GF) Mince lamb cooked flat in a pan	3.00
Karai Kebab Sizzler (GF) Stir fried with green peppers, onions	3.90
Mix Kebab (GF) 1 pc onion bhaji, sheek & Shammi kebab	3.50
Special Mix Kebab (GF) Fish, chicken & lamb tikka garnished with fried onions	3.90
Tandoori Fish Tikka (GF) Marinated fish garnished with garlic & onions	3.50
Tikka Chicken/Lamb (GF) 3.00	
Tandoori Chicken (GF) Marinated and cooked on the bone	3.20
Fish Bhaji (GF)(DF) 3.50	
Marinated in a special prepared sauce then pan fried	
Chicken Tikka Pakora Tikka cooked in batter	3.00
Chicken Chaat (DF) 2.90	
Succulent pieces of breast chicken bedded on a fried Puri	
Mushroom Garlic Puri 2.90	
Chicken/Prawn Puri 2.90	
cooked in a sweet creamy sauce bedded on a fried puri	
Tandoori King Prawns (GF) 4.10	
Marinated King Prawns cooked in clay oven	

## HOUSE SPECIALS

Aloo Gosht (GF)(DF) Tender Lamb cooked with potatoes	7.20
Lamb Mushroom (GF)(DF) Cooked in a medium spice sauce	7.20
Bhindi Gosht (Lamb) (GF)(DF) Okra cooked in a medium sauce	7.20
Brinjal Gosht (Lamb) (GF)(DF) Aubergine cooked in a medium sauce	7.20
Chana Gosht (Lamb)(DF) Chick peas cooked in a medium sauce	7.20
Carrot Gosht (GF)(DF) Tender lamb cooked with fresh herbs and spices	6.90
Vegetable Tikka Massala (GF) Cooked with fresh cream, almonds & coconut powder	6.90
Vegetable Balti Delight (GF) Mixed vegetables cooked in a creamy sauce	6.90
Vegetable Shorisha (GF) Cooked with a touch of salad cream, garnished with fried garlic & onions	6.90
Shahi Chicken Korma (GF) Marinated chicken cooked in a very mild creamy, sweet, coconut sauce with nuts & raisins	7.20
Keema Aloo Peas (GF) Mincing lamb cooked with potatoes & peas	7.50

## BALTI DISHES

Balti Chicken (GF)(DF) Cooked with onions, tomatoes & peppers with a hint of garlic	7.20
Balti Delight Chicken (GF) Cooked in a lightly creamy sauce with fresh garlic	7.20
Balti Badami Chicken (GF) Cooked with cashew nuts in a smooth sauce	7.20
Balti Plaza (GF) Marinated Chicken with a King Prawn cooked with tomatoes, garlic, fresh green chillies	7.90
Balti Tandoori Lazeez (GF) Cooked with strips of Tandoori chicken, onions, tomatoes, green peppers, a hint of garlic with a touch of fenugreek	8.90
Balti Zafrani Tikka (GF) Chicken cooked in a spicy sauce with fresh green chillies	7.90

## PASANDA DISHES

Marinated dishes cooked with yoghurt, cream & ground almonds in a sweet lightly spiced sauce with Lychees	
Pasanda (GF) Chicken or Lamb Tikka	7.20
Vegetable Pasanda (GF)	6.90

## KARAI DISHES

Traditional dish full of flavours with fresh ginger, coriander, rich herbs, roasted chunky onions & green peppers	
Chicken or Lamb Karai (GF)(DF)	7.20
Prawn Karai (GF)(DF)	7.90
Tandoori Chicken Karai (GF)	8.90
Vegetable Karai (GF)(DF)	7.20

## JALFREZI DISHES

The following dishes are marinated in a slightly hot thick sauce with green peppers, onions, touch of garlic & green chillies	
Jalfrezi (GF)(DF) (Chicken or Lamb Tikka)	7.20
Prawn Jalfrezi	7.90
Tandoori Chicken Jalfrezi	8.90
Vegetable Jalfrezi (GF)(DF)	7.20

## CHEF'S SPECIALS

Kashmiri Bhuna (Chicken or Lamb) (GF)(DF) Dry dish with fried onions & served on a sizzling wok	7.20
Peshwari Chicken Tikka (GF) Cooked with crushed mango in a creamy sauce	7.20
Chicken Chilli Shobuj (GF) Specially prepared sauce with ground fresh green chillies	6.90
Muglai Chicken Tikka (GF) Cooked with mince lamb	7.20
Achari Chicken Tikka (GF) Cooked with mix Indian pickles	7.20
Garlic Chilli Chicken (GF) Cooked with fresh chopped garlic & green chillies	6.90
Chicken Tikka Rezzala Cooked with almond & coconut powder with fried onion rings	7.20
Gabli Chicken (GF) Tandoori chicken taken off the bone	7.50
Tapaley Chicken Tikka (GF) Cooked in a fairly hot spicy sauce with tomato ketchup	7.50
Chicken Tikka Silsila (GF) Cooked with fresh spinach, chillies & with a touch of salad cream	7.90
Bahar Chicken Tikka (GF) Cooked in sweet & sour sauce	6.90
Gosht Catta Massala (GF) Tender lamb cooked with tomatoes, onions & yoghurt	7.50
Chicken Tikka Shorisha Cooked with a touch of salad cream, garnished with fried garlic & onions	6.90
Chicken Tikka Massala Cooked with fresh cream, almonds & coconut powder	7.20
Tandoori Fish Jal Karai (GF) White Fish cooked with potatoes, onions, green peppers & chillies in a fairly hot sauce	8.50
Tandoori Chicken Massala (GF) Stripped off the bone tandoori chicken cooked with fresh cream, almonds & coconut powder	7.90
Chicken Tikka Multani (GF) Minty flavoured dish cooked with yoghurt & garden mint	6.90
Butter Chicken Tikka Cooked with ground almonds, butter & fresh cream	6.90
Chicken Tikka Makhni Cooked in a creamy sauce & almond powder	7.20
Chicken Bengal Pal (GF) Fried Chicken cooked with onions, tomatoes, nuts & aubergine	6.90
Special Curry (GF)(DF) Chicken, tender lamb & prawns cooked with diced onions, herbs & spices	8.20
Special Delight (GF) Marinated Chicken, Lamb & Tandoori Chicken off the bone. Garnished with chopped carrot (served with Pilau Rice)	8.90
Seafood Delight (GF) Fish, King Prawns & Prawns cooked with herbs & spices	8.90

## TANDOORI SIZZLERS

Chicken/Lamb Tikka (GF)	6.90
Tandoori Fish Tikka	8.90
Tandoori Chicken (GF) On the bone chicken	7.20
Chicken/Lamb Shashlick	7.50
Satay Chicken Served with korma sauce	8.50
Special Mix Tandoori Mixtures of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, fish tikka & a king prawn	9.90

## BIRYANI DISHES

Served with vegetable curry sauce (Mild or hot on request) (GF)	
Biryani (Chicken or Lamb)	6.90
Prawn Biryani	7.90
Mix Vegetable Biryani	6.90
Tikka Biryani (Chicken or Lamb)	8.20
Indian Chef Special Biryani Chicken, lamb & prawns stir fried with basmati rice, nuts & sultanas	9.90

## VEGETABLE SIDE DISHES (GF)(DF)

	SIDE / MAIN		SIDE / MAIN
Chana Bhaji	3.20 5.20	Tarka Dhaal	3.20 5.20
Chick Peas NOT(GF)		Lentils cooked with garlic	
Mushroom bhaji	3.20 5.20	Saag Paneer	3.90 5.90
Brinjal Bhaji	3.20 5.20	Spinach & Indian cheese	
Aubergine		NOT(GF)(DF)	
Bhindi bhaji	3.20 5.20	Saag Aloo	3.90 5.90
Okra		Spinach & Potatoes	
Gobi Bhaji	3.20 5.20	Aloo Gobi	3.20 5.20
Cauliflower		Potatoes & Cauliflower	
Saag Bhaji	3.20 5.20	Aloo Gobi Saag	3.90 5.90
Spinach		Potatoes, cauliflowers & spinach	
Bombay Aloo	3.20 5.20	Mixed Vegetable	3.90 5.90
Spicy Potatoes			

## DRINKS

Cans	6.90
Coke/Diet Coke/Sprite	

## TRADITIONAL DISHES

	Chicken	Lamb	Prawn	Mix	Vegetable	Chicken	Lamb	Prawn	Mix	Vegetable
Curry (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Bhuna (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Korma (GF)	5.50	5.90	6.90	7.50	7.50	8.20	7.50	10.90		
Madras (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Vindaloo (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Dansak (GF)(DF)	5.50	5.90	6.90	7.50	7.50	8.20	7.50	10.90		
Pathia (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Saag (GF)(DF)	5.50	5.90	6.90	7.50	7.50	8.20	7.50	10.90		
Dopiazza (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Massala (GF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Rogan (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Methi (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Ceylon (GF)(DF)	5.50	5.90	6.90	7.50	7.50	8.20	7.50	10.90		
Kashmiri (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		
Malaya (GF)(DF)	5.50	5.90	6.50	7.20	7.50	8.20	7.50	10.90		

## RICE

Plain Boiled Rice (GF)(DF)	2.00
Pilau Rice (GF)	2.10
Ghee Rice (GF) Indian butter rice with nuts & raisins	2.50
Egg Rice (GF)	2.50
Lemon Rice (GF)	2.50
Vegetable Rice (GF)	2.50
Onion Rice (GF)	2.50
Keema Rice Mince Lamb	3.10
Mushroom Rice (GF)	2.50
Peas Rice (GF)	2.50
Indian Chef Special Rice (GF) Cooked with nuts, raisins, onions & peas	3.10

## BREAD

Plain Nan	2.10	Garlic Chilli Nan	2.50
Garlic Nan	2.40	Tandoori Roti	2.00
Peshwari Nan	2.80	Slightly thick Indian bread cooked in clay oven	
Grounded almonds & sultanas		Plain Paratha	2.50
Keema Nan	3.10	Lightly fried bread	
Stuffed lean Mince Lamb		Chappati	1.20
Kulcha Nan	2.50	Thin unleavened flat bread	
Chick Peas, Onions & Coriander		Cucumber Raita	1.50
Cheese Nan	2.40	Fresh yoghurt with diced cucumbers	
		Chips	1.90

## PARTY MEALS

minimum 6 people or over	
£12.95 Per Person Meal	
Poppadom & Pickles	
1 portion Onion Bhaji	
Any Vegetables,	
Chicken, Lamb or	
Prawn traditional dishes	
Plain rice and Plain Nan	

## POLITE NOTICE

The management reserves the right to refuse service. Bring your own wine/beer. Selection of soft drinks are available from the bar. Strictly no soft drinks are allowed on the premises.

## ALLERGY ADVICE

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY. Our products may contain wheat, egg, dairy, soy, nuts or fish allergens.

Please allow time for preparation as all our meals are cooked to order. This enables us to maintain our high standards

If your favourite dishes are not listed, then please ask and we will be happy to prepare it for you 🍕