

IF YOU HAVE ANY FAVOURITE DISH, AND IT IS NOT
ON THE MENU PLEASE ASK ONE OF THE STAFF.
WE DO HOT, MEDIUM OR MILD ON REQUEST
IF YOU HAVE ANY ALLERGY PLEASE TELL A MEMBER OF STAFF

APPETISERS

Papadams - (Spicy or plain) 0.65
Selection of pickles & chutneys 0.65

CHICKEN & MEAT APPETISERS

1 Tandoori Mix 5.50
Consists of chicken tikka, lamb tikka & sheek kebab.
2 Shashlick Chicken or Lamb 4.95
3 Tikka Chicken or Lamb 3.95
4 Tandoori Chicken (on the bone) 3.95
5 Sheek Kebab 3.95
6 Nargis Kebab 4.95
7 Chat Chicken 3.95
8 Samosa (meat) 3.50
9 Chicken Pakora 3.95
10 Stuffed Pepper (lamb or chicken) 3.95

SEAFOOD SELECTION

11 Salmon Tikka 5.95
12 Fish Moja 5.95
13 Tandoori Fish (off the bone) 4.95
14 Tandoori Tiger King Prawn 6.50
15 Tiger King Prawn Butterfly 6.50
16 Tiger King Prawn Puree 5.95
17 Puree Prawn 4.95
18 Prawn Cocktail 3.50
19 Garlic Fried Chilli Prawns 3.95

VEGETABLE CHOICES

20 Samosa 2.95
21 Onion Bhajee 2.95
22 Vegetable Pakora 3.95
23 Chat Aloo or Chana 3.95
24 Stuffed Pepper 3.95
25 Paneer Chilli (Indian Cheese) 4.50

LAL BAGH TANDOORI DISHES

All tandoori dishes are marinated in yogurt, lemon juice with garlic, ginger, chillies and freshly ground spices and tandoori spices, and then barbecued in a tandoori oven. Served on a sizzler with fresh green salad and mint sauce.

26 Tandoori Mixed Grill 13.95
Served with nan & curry sauce.
27 Chicken Tikka / Lamb tikka 8.95
28 Tandoori Chicken (on the bone) 7.95
29 Chicken / Lamb Shashlick 9.95
30 Tandoori King Prawn 13.95
31 Tandoori Tiger King Prawn Shashlick 13.95
32 Salmon Tikka 13.95
(Scottish Salmon marinated in garlic, ginger, dil.,
Tantalising herbs & spices then baked in a clay oven.
33 Tandoori Fish (off the bone) 11.95
Fresh fish fillets, marinated in tandoori spices and
grilled in tandoori, then stir fried with butter, fresh
herbs, onions & cherry tomatoes.

NEW DISH EXCLUSIVE TO LAL BAGH

34 Shajoni 10.95
Chicken & lamb tikka, cooked in chef
special sauce with a touch of mint and
mustard seeds in a special garlic & mango sauce

35 Green Herb Murg 10.95
Our chef brings a dish from the south of Bangladesh.
Fresh garlic spring onions, ginger coriander relish a touch
of crushed chilli. Slightly hot, chef recommended

36 Lal Morchi Chicken Chicken/Lamb 10.95
Slightly hot dish with dry red King prawn 13.95
chillies, naga & chefs exclusive sauce

37 Achari (Chicken / Lamb) 8.95
King Prawn 13.95

Cooked with tomato, onions, tamarind sauce and
mango chutney with a hint of yoghurt in a achari
sauce.

38 Modhu Minti Aloo - Chicken / Lamb 9.95
Cooked in chefs special sauce with honey,
mint and potato, with a hint of mango chutney.
A medium to mild dish. Highly Recommended

39 Kasturi Bhuna - Chicken / Lamb 8.95
Marinated then cooked in a clay oven with fresh
herbs and spices chopped onions green pepper &
coriander with a touch of yogurt and Kasturi sauce.



LAL BAGH RECOMMENDATION

40 Lal Bagh Special 12.95

A very popular dish, cooked with chicken tikka, lamb
tikka, tandoori king prawn & boiled egg in a medium
delicate sauce made to the chef's special recipe.

41 Jaipur (Chicken or lamb) 8.95
King prawn 13.95

Marinated in the chefs own home made spices and
ghee then cooked with fresh mushrooms, bhindi,
onions, coriander and fenugreek leaves then finally
garnished with eggs.

42 Darjeeling (Chicken / Lamb) 8.95
King Prawn 13.95

Marinated in medium spices then cooked with green
herbs, curry leaves, fenugreek, leaves, coriander and
ginger then served alongside onion, pepper ring pakora.

43 Maska Chicken 8.95

Chicken barbecued in a tandoori oven on skewers then
cooked in a pan with minced lambs & Spinach Indian
garam massala and maska spices.

44 South Indian Garlic (Chicken / Lamb) 8.95
Tiger King Prawn 13.95

Cooked with roasted garlic fresh ginger and a touch of
yogurt with a touch of cumin seeds. Exotic South Indian
dish.

45 Shoroti (Chicken / Lamb / Prawn) 8.95
Tiger King Prawn 13.95

Slightly sour dish cooked with chaat massalas finely
chopped green chillies and fenugreek leaves.

46 Mughal - Chicken / Lamb 8.95

Cooked in butter, with garlic, ginger, peppers, coriander,
spring onions & cherry tomatoes with whole Indian spices
& mughal seasoning. This is a mouth watering speciality.

47 Shashlick Bhuna (Chicken / Lamb) 9.95
Marinated in spices then grilled in a tandoori with
onions, green peppers then in a unique special sweet
and sour sauce.

48 Pasanda (Chicken / Lamb) 7.95
King Prawn 13.95

This dish is cooked with coconut cream along with
ground almonds in sesame oil. This is our chef's own
recipe.

49 Shimla Spices (Chicken / Lamb) 8.95
King Prawn 13.95

Marinated in tandoori oven, then cooked with fresh
aubergine, lemon juice, yoghurt, mint, sliced garlic,
cumin, cinnamon and coriander.

50 Naga Jhol - Chicken / Lamb 8.95
King Prawn or Fresh Fish 13.95

Cooked with green pepper, ginger, whole garlic
cloves, chopped coriander & chefs own naga spices.

51 Garlic Chilli Masalla (Chicken / Lamb) 8.95
King Prawn 13.95

Marinated & grilled, then cooked with lots of chopped
garlic, ginger, garam masalla, green chilli and coriander
seeds.

52 Karahi (Chicken / Lamb) 8.95
King Prawn 13.95

This dish is moderately spiced and cooked with herbs,
peppers, onions in a opulent karahi sauce.

53 Jalfrezi (Chicken / Lamb) 7.95
King Prawn 13.95

A spicy dish cooked with sliced fried onions, green
peppers, garlic, sliced green chillies and fresh herbs.

54 Chilli Massala (Chicken / Lamb) 7.95
King Prawn 13.95

Cooked with finely chopped onions, green chilli, fresh
coriander and a touch of fenugreek leaves in our special
traditional massala sauce.

SPICE GUIDE

Very Mild	Medium	Fairly-Hot	Hot
M			
Very Hot	Vegetarian	Healthy	Nuts
	V	H	N

55 Chat Massala (Chicken / Lamb) 7.95
King Prawn 13.95

This is cooked in fruity spices in an opulent sauce
with olive oil & fresh herbs and cucumbers.

56 Tikka Massala (Chicken / Lamb) 7.95
King Prawn 13.95
Vegetable 6.95

This rich saucy dish is cooked in a mild tandoori
sauce with a touch of fresh cream, ground almonds
and coconuts.

57 Tandoori Murghi Massala 8.95

Boneless tandoori spring chicken cooked with
minced meat and boiled eggs in a fresh creamy
sauce, yoghurt and authentic Indian Spices.

58 Podina - Chicken / Lamb 8.95
King Prawn 13.95

Combination of fresh podina spices, Mint, Yoghurt,
Fresh green chillies, Ginger and Garlic all cooked
in olive oil. Highly recommended dish.

59 Butter - Chicken / Lamb 9.95

This is a mild dish marinated in coconut milk then
topped up with cream and butter

60 Nehari - Chicken / Lamb 8.95

Marinated cooked with chefs own selection of
spices. With a touch of yogurt and garnished with
coriander. (Highly recommended)

LAL BAGH FISH AND SEAFOOD'S

61. Fish Dhala 11.95

Tempering fillets of boneless Bangladeshi fish cooked
with chefs own spice and a blend of fresh coriander,
potato, tomatoes and a rich sauce with garlic
and ginger.

62. Fish Jalfrezi 11.95

Fresh of the bone Fish fillets fried in olive oil,
and cooked with garlic & ginger, spring onions,
chopped chillies, green peppers and onions with
lots of coriander. This is a Bangladeshi homestyle dish.

63. Desi Fish Bhuna (salmon or seabass) 12.99

Cooked with garlic, ginger, tomato, spring onion,
olive oil & chef own selection of spice.

LAL BAGH VEGETARIAN SELECTION

64. Lal Chana Pinday 7.50

Chick peas dish cooked with plenty of capsicum,
fresh mixed vegetables, tomatoes, lentils and
garnished with fresh coriander.

65. Sabji Garlic Paneer Chilli 7.50

Mixed vegetables cooked with paneer cubes.
Spiced up with green chillies, garlic, tomato &
soya sauce to a snappy lingering taste.

LAL BAGH BIRYANI DISHES

Biryani is an aromatic Persian dish. Made from
basmati pilau rice. The lavish aromatic flavours
come from the herbs and flavourful Indian spices.
There is a large selection of biryani dishes. When
accompanied by any curry it is nothing but mouth
watering. This is served with a rich vegetable sauce.
Malayan or Persian extra £1.00

66 Special (mixed) 12.95

67 Chicken, lamb or Prawn 8.50

68 Tiger King prawn 13.95

69 Chicken Tikka or Lamb tikka 8.95

70 Mixed Vegetable or Mushroom 7.95

If you have a favourite Biryani Dish & it is not
on the menu please ask one of the staff.



Fully Air Conditioned and Fully Licensed

TAKE AWAY MENU

Tel: 01543 262 697 / 262 197
9 Bird Street, Lichfield,
WS13 6PW

SUNDAY BALTI NIGHT
4 COURSE MEAL £13.95
 NOT AVAILABLE FOR TAKE AWAY

WEDNESDAY BANQUET
4 COURSE MEAL £13.95
 NOT AVAILABLE FOR TAKE AWAY

BEER OR SOFT DRINK

with take away collection orders of £30.00 or more.
 Promotion also includes PAPADOM,
 ONION SALAD AND MINT SAUCE on all collection
 Discounted Take Away Menu
 Free Home Delivery
 within 3 miles



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VEGETABLE SIDE DISH

	Side	Main
71 Mixed Vegetable Curry	3.95	6.95
72 Mixed Vegetable Bhajee (dry)	3.95	6.95
73 Bhindi Bhajee (okra)	3.95	6.95
74 Bengun Bhajee (aubergine)	3.95	6.95
75 Cauliflower bhajee	3.95	6.95
76 Saag Bhajee (spinach)	3.95	6.95
77 Mushroom Bhajee	3.95	6.95
78 Tarka Daal (Lentils with fried Garlic)	3.95	6.95
79 Bombay Aloo (spicy potatoes)	3.95	6.95
80 Saag Aloo (spinach with potatoes)	3.95	6.95
81 Aloo Gobi (potatoes with cauliflower)	3.95	6.95
82 Chana Bhajee (chick peas)	3.95	6.95

ENGLISH DISHES

83 Sirloin Steak	14.95
Served with chips, salad, fried mushrooms, peas, tomatoes and onions.	
84 Chicken or Prawn Omelette (salad & chips)	10.95

COMBINATION DISHES

The following dishes are served in two small portions enabling you to sample each dish without hurting your pocket.

1 Chicken Tikka Jalfrezi	& Sag Gosht (lamb with spinach)	11.95
2 Chicken Tikka Masalas	& Methi Gosht (lamb with fenugreek)	11.95
3 Lamb tikka masalla	& Balti (lamb or chicken)	11.95
4 Chicken Chilli Massala	& Dhansak (lamb or chicken)	11.95
5 Chicken Tikka Bhuna Massala	& Pathia (lamb or chicken)	11.95
6 Chicken Vindaloo	& Shoroti (lamb or chicken)	11.95
7 Chicken Karahi	& Sag Prawn	11.95
8 Chicken Dupiaza	& Korma (lamb or chicken)	11.95
9 Chicken Rogan	& Malaya (lamb or chicken)	11.95
10 Vegetable Bhuna	& Sag Ponir	11.95

**PLEASE ENQUIRE ABOUT PARTY
 BOOKING AND OUTDOOR
 CATERING**

TRADITIONAL DISHES

Chicken / Lamb / Prawn	6.95
Chicken Tikka / Lamb Tikka	7.95
King Prawn / Fish-Indian	13.95
Vegetable	6.50
85 Korma dish - Creamy sauce with ground almonds, sultanas and coconuts.	M N
Curry dishes - medium dish	
86 Madras dishes - hot	
87 Vindaloo dishes - very hot	
88 Bhuna dishes - spicy thick saucy dish with tomatoes	
89 Pathia dishes -	
A sweet and sour dish with a touch of lentils	
91 Dhansak dishes -	
Sweet and sour cooked with lentils and pineapple	
92 Rogan Josh dish -	
Onions, capsicum & lots of tomatoes	
93 Dopiaza dishes -	
Herbs, spices & chunky capsicum with extra onions	
94 Malayan Dishes -	
Medium to mild dish with pineapple	
95 Mehri Dishes -	M
A very mild creamy dish, slightly sweet. Cooked in our special mehri sauce.	

SUNDRIES

96 Lal Bagh Special	3.75
97 Boiled Rice	2.85
98 Pilau Rice (with a hint of saffron)	2.95
99 Fried Rice or Garlic Fried Rice	2.95
100 Keema Pilau	2.95
101 Vegetable or Mushroom Pilau	2.95
102 Lemon & Chilli Rice	2.95
103 Egg or Fruity Pilau	2.95
104 Nan	2.85
105 Keema Stuffed Nan	2.95
106 Peshwari or Cheese Nan	2.95
107 Onion or Garlic Nan	2.95
108 Chapatti	1.50
109 Tandoori Roti	2.85
110 Tawa Stuffed Paratha	2.95
111 Tawa Paratha	2.95
112 Chips	2.40

BALTI DISHES

The balti is type of cooking vessel. Essentially it is a type of curry which is cooked in a large iron wok and is traditionally served directly to the table it is best enjoyed with a nan.

113 Lal Bagh Special Balti	12.95
(mixed with king prawn, Chicken & Lamb)	
114 Chicken/Lamb or Prawn	7.95
115 King Prawn	13.95
116 Chicken Tikka or Lamb tikka	8.50
117 Chicken and Prawn	7.95
118 Chicken and King Prawn	13.95
119 Chicken and Mushroom	8.50
120 Chicken Saag Aloo	8.50
121 Tikka Massalas (chicken or lamb)	M N 8.50
122 Tikka Chaat Massala (chicken or lamb)	8.50
123 Tikka Jalfrezi (chicken or lamb)	8.50
124 Vegetable and Mushroom	6.50
125 Aloo and Mushroom	6.50
126 Saag Aloo and Mushroom	6.50

If you have a favourite Balti Dish, and is not on the menu please ask one of the staff.

www.lalbaghlichfield.co.uk

Sunday - Thursday: 5:30Pm Till 11Pm | Friday - Saturday: 5:30Pm Till 11Am
 Open 7 days a week including Bank holiday

e: lalbaghlichfield@hotmail.com

Out of hours booking:

Mr. Hussain: 07854701169

