

APPETISERS

Pappadams -Spicy or Plain£1.00

Pickle & Chutney Selection (per person)£1.00

CHICKEN & MEAT APPETISERS

All starters served with salad and mint sauce

Lal Bagh Platter (per person) £7.95

Chicken tikka, lamb tikka, sheek kebab & king prawn butterfly

Tandoori Mix £6.95

Chicken tikka, lamb tikka and sheesh-kebab

Lamb chops £7.50

Jumbo Lamb chops marinated in yoghurt and homemade spices then grilled in the tandoor.

Murghi Chowley £6.50

A Nepalese speciality of diced pieces of chicken breast marinated in Nepalese herbs & spices, mixed with fresh lemon juice, ginger, garlic & fenugreek.

Khushboo Chicken £6.50

Lightly marinated in yoghurt with a touch of honey, melted cheese on top with a hint of mustard seeds. Served with fried cabbage

Shashlick - Chicken/lamb £6.95

Pieces barbequed in the tandoor. Served with roasted tomatoes, green peppers and roasted onions

Chicken Tikka £5.50

Marinated in yoghurt with freshly ground spices, then cooked in a clay oven.

Lamb Tikka £6.50

Marinated in yoghurt with freshly ground spices, then cooked in a clay oven.

Tandoori Chicken (on The Bone) £5.95

Tender spring chicken marinated in fresh herbs and spices

Sheek Kebab £5.50

Minced lamb, pungently spiced then grilled in the tandoor.

Nargis Kebab £6.50

Boiled egg covered with pungently spiced minced meat then served with egg omelette

Cheesy Bites£4.95

Made with Cheddar cheese and breadcrumbs

Chicken Tikka Chaat Puree £5.95

Diced chicken tikka spiced in fruity spices with lime juice & Chaat spice mix. This has a sweet & sour taste. served on a crispy bread

Samosa (meat)£4.95

Deep fried pastry filled with minced lamb.

Chicken Pakora£4.95

Mix of tender chicken pieces, chopped onions, fresh herbs and spices then deep fried in vegetable oil.

SEAFOOD APPETISERS

Seafood platter £8.50

Combination of, salmon tikka, king prawn butterfly & tilapia pakora

Salmon Tikka £8.50

Fresh fillets of salmon marinated in ginger garlic, dill, herbs & spices and in a yoghurt sauce then barbequed in a tandoor

Tandoori Tiger King Prawn £8.50

King prawns marinated in tandoori spices then cooked in a charcoal oven on skewers

King Prawn Butterfly£7.95

Lightly spiced king prawns coated in breadcrumbs and mint yoghurt then deep fried in olive oil

Prawn Cocktail £4.95

Prawn Puree£5.95

Prawn cooked in light spices, served on a crispy bread.

King Prawn Puree£7.95

King prawns cooked with sweet and sour spices. Flavoured with fresh tomatoes & coriander then served with deep fried bread

Garlic Fried Chilli Prawns£6.50

Shallow fried spicy prawns in fresh garlic, green chillies, fresh herbs and butter

Monkfish Tikka £8.95

Monkfish fillet lightly spiced and marinated in coriander and ginger, yoghurt sauce then flame grilled in the tandoori oven

Lime Chilli Scallops £7.95

Marinated with butter, touch of chilli, fresh lime and chef own recipe slightly hot.

Brown King Prawn£7.95

Cooked with garlic lemon honey it is Indian home style,

VEGETARIAN APPETISERS

Vegetable Platter£6.50

Combination of, onion bhajee, vegetable samosa, spinach pakora, aloo chop and paneer tikka.

Onion Bhajee£3.95

Chopped onions mixed with spicy vegetables

Vegetable Samosa£3.95

Paneer Tikka£5.95

Paneer Chilli£5.95

Strips of paneer, stir-fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.

Garlic Fried Mushrooms£4.95

Fresh garlic, spring onions pan fried Garnish with special garlic sauce

 = Very Mild	 =Medium	 =Fairly Hot	 =Hot	 =Very Hot
 = Healthy	 =Nuts	 = Vegetarian	All keema is mixed minced meat	

Food Allergies and Intolerances:

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Any dishes not listed on the menu can be prepared by our expert chef. Please ask a member of staff

TANDOORI DISHES

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

Tandoori Mixed Grill£16.95

Served with nan & curry sauce.

Salmon Tikka£16.95

Fresh fillets of salmon marinated in ginger, garlic, dill, herbs and spice and in a yoghurt sauce then barbequed in a tandoor

Monkfish Tikka£17.95

Monkfish fillet lightly spiced and marinated in coriander and ginger yoghurt sauce then flame grilled in the tandoori.

Tandoori King Prawn£17.95

Tandoori King Prawn Shashlick£17.95

Shashlick Chicken ..£12.95 Lamb..£13.95

Pieces barbequed in the tandoor. Served with roasted tomatoes, green peppers and roasted onions

Chicken Tikka£10.95

Lamb Tikka£11.95

Tandoori Chicken (on the bone)£11.95

Jumbo Lamb Chops (on the bone)£16.95

Marinated in tandoori sauce with fresh herbs, then grill in tandoori oven

EXCLUSIVE TO LAL BAGH

Lal Bagh Special£16.95

Popular traditional dish of mixed chicken, lamb and tandoori king prawn, cooked with olive oil, garlic, ginger, fresh coriander & fenugreek leaves in a medium sauce which is delicately spiced by our own chef & served with a boiled egg.

Lamb shank£17.95

Whole piece of lamb shank cooked with minced lamb, finely chopped onions, green peppers, then garnished with cumin seeds & coriander. This is a chefs special dish.

Shajoni£12.95

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

Lal Morchi Chicken ..£12.50 Lamb..£13.50

Jumbo King prawn..£16.95

A hot dish with dry red chillies, naga & chefs exclusive sauce

Modhu Minti Aloo Chicken ..£11.95 Lamb..£12.95

Cooked in chefs special sauce with honey, mint and potato, with a hint of mango chutney. A medium to mild dish

Chicken Banarosh£11.95

A Bangladeshi aromatic flavour dish made with garlic ginger gram masala banarosh sauce it is a bhuna style medium spicy dish, hot or mild on requests

LAL BAGH SEAFOOD SELECTION

Indian Lobster Shaheen Shah£18.95

Marinated in lime juice then cooked in olive oil with chopped spring onion, tomato, herbs & authentic spices A highly recommended dish

Monkfish Jhul£17.95

Fillet of monkfish marinated & grilled in the tandoor. Then cooked in rich chefs special sauce, bhuna style dish hot or mild on request.

Telapia Fish Tenga£15.95

Bangladeshi Telapia fish cooked with plenty of fresh cherry tomatoes, spring onions, garlic, ginger & mixed spices with a hint of lemon juice. The garnished with freshly chopped coriander to give a tangy taste.

Telapia Fish Dhala£15.95

Tempering diced fillets of boneless fillets of a Bangladeshi fish, cooked with chefs own spices and a blend of coriander, aloo, garlic, ginger and tomatoes In a rice sauce.

Fish Moja£17.95

Monkfish/Salmon/Tilapia/Seabass Mouthwatering dish of fish fillet cooked with cherry tomato, spinach, potato pepper & curry leaves in chef's special sauce. A home made dish.

Guan Fish Special£17.95

A Nepalis aromatic slightly spicy marinade with fresh herbs and spices with mixed fish salmon scallops king prawn fresh garlic master sauce coconut cream crash chilli fresh lime leaf,

Seabass Bela£15.95

Very popular authentic flavour curry, cooked with fresh lime ginger chef special bela sauce potato & garnished with fresh coriander medium spicy dish mild or hot on request,

Salmon Tukra£17.95

Salmon marinated with garlic fresh herbs & spices spring onion cherry tomatoes green chilli it is Indian home style dish mild or hot on request

Calcutta King Prawn£17.95

East Indian delight. Tiger king prawn cooked with garlic, ginger, cherry tomatoes, green chilli, peppers, lemon grass, then flavoured with aromatic Indian spices, in chefs special sauce. This is a Lal Bagh speciality dish.

 = Very Mild  =Medium  =Fairly Hot  =Hot  =Very Hot
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CHEF RECOMMENDATIONS

Karishma 🌿£17.95

Breast of chicken stuffed with egg. Tiger king Prawns marinated in lime juice with home-made spices & green peppers then garnished with coriander.

Sylheti Khana 🌿£15.95

Chicken, lamb and king prawn fried in mustard oil then cooked with fresh garlic, ginger, coriander and lemon grass. It is spiced according to the chefs recipe. This is a mouth watering popular Bangladeshi dish.

Shoroti 🌿 .Chicken...£11.95 lamb/prawn...£12.95

Jumbo King prawn....£17.95

A Slightly sour dish Cooked with chaat massala finely chopped green Chillies and fenugreek leaves. Bhuna style dish.

Naga Jhol-🌿🌿 ...Chicken...£11.95 Lamb...£12.95

Jumbo King prawn....£17.95

Cooked with green peppers, ginger, garlic, chopped coriander, and chefs own spice

Aloo Dan 🌿 Chicken...£11.95 Lamb...£12.95

Jumbo King prawn....£17.95

Fresh chicken strips cooked with garlic, ginger, fresh herbs and spices in mustard oil. Then served in shredded potatoes and tomatoes in a special sauce. This is a homemade dish

Butter 🌿 Chicken...£11.95 Lamb...£12.95

Jumbo King prawn....£17.95

A traditional Indian dish, marinated in coconut milk then topped with cream and butter.

Lamb Chop Special Bhuna 🌿£15.95

succulent lamb chop fantastic dish based in a finest ingredients from India, marinaded with fresh selected herbs & spices green chilli garlic bhuna style sauce medium strength ,it is on the bone ,

Jaipur 🌿 Chicken...£11.95 Lamb...£12.95

Jumbo King prawn....£17.95

Marinated and blended with the chefs home made spices and ghee then cooked with fresh mushrooms, okra, onions, coriander and fenugreek leaves then finally garnished with a boiled egg, This is a tasty dish.

Mughal 🌿 Chicken...£11.95 Lamb...£12.95

Jumbo King prawn....£17.95

Inspired from old historic traditional home cooking recipe. Marinated overnight in a unique selection of spices and herbs. Finally cooked in a special Indian sauce.

Makhani 🍲.....Chicken...£10.95 Lamb...£11.95

Jumbo King prawn....£17.95

A rich creamy sweet Bangladeshi dish made with butter ghee, coconut milk, ground almonds, fresh yoghurt, herbs, nuts & sultanas.

Shada Murg 🍲£12.95

Succulent pieces of tender white chicken fillets in lal bag signature spices and slow roasted in the tandoori oven then cooked with fresh garlic, curry leaves ,spring onions and peppers medium hot sauce... chef recommended

Tamarind Special 🌿 Chicken..£11.95 Lamb..£12.95

Jumbo King prawn / Fish....£17.95

Chicken / lamb or king prawns /any fish A Bangladeshi dish cooked with selected herbs and spices olive oil tamarind tomato spring onion lemon juice it is sweet and sour test,

Fruity Special 🌿 Chicken..£11.95 Lamb..£12.95

Jumbo King prawn....£17.95

Made with mix fruit cream and chef special sauce exotic sweet tasty dish

VEGETARIAN SELECTION 🌿

Lal Chana Pinday 🌿£9.95

Chick peas cooked with capsicum, fresh mixed vegetables, baby corn, baby carrot , tomatoes, lentils and garnished with fresh coriander and roasted garlic.

Sobji Garlic Paneer Chilli 🌿£10.95

Mung dall cooked with Indian paneer, Garlic, green chillies, tomatoes, soy sauce and coriander in a snappy lingering sauce

Vegetable Massala 🍲.....£9.95

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

LAL BAGH BIRYANI

Biryani is an aromatic persian dish made with 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.....£1.50

Lal Bagh Special 🌿£15.95

Chicken, Lamb & King Prawn Mix

Chicken / Lamb / Prawn 🌿£12.95

Jumbo King Prawn 🌿£17.95

Chicken Tikka 🌿£13.95

Lamb Tikka 🌿£13.95

Mixed Vegetables 🌿🌿£9.95

Mushroom 🌿£9.95

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🍷 = Healthy	🥜 =Nuts	🌿 = Vegetarian	All keema is mixed minced meat	

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CHEF CHOICE

Anarkali£13.95

A tantalising South Indian dish of chicken breast stuffed with minced meat and coriander. Barbequed then cooked in a unique anarkali sauce with tomatoes and potatoes. Served on a hot iron skillet.

Darjeeling£13.95

Jumbo King prawn.....£17.95

Marinated in medium spice then cooked with green herbs curry leaves, fenugreek leaves, coriander & ginger then served with along side battered onion & pepper rings.

Maska Chicken..£11.95 Lamb..£12.95

Barbequed in a tandoori oven on skewers then cooked in a pan with minced lamb, spinach, Indian garam masalla and maska spices.

Shashlik Bhuna Chicken/Lamb.....£13.95

Jumbo King prawn.....£17.95

Barbequed in a tandoori oven with onion & pepper, cooked with cumin seeds, tomato and roasted garam masala in chef's special tandoori sauce. Served on a hot iron sizzler.

Nehari Chicken/Lamb/Prawn.....£13.95

Jumbo King prawn.....£17.95

Marinated then cooked with the chefs own selection of spices. With a touch of yoghurt and garnished with coriander, (highly recommended)

Kasturi Bhuna .. Chicken/Lamb/Prawn.....£13.95

King prawn.....£17.95

Marinated then cooked in a clay oven with fresh herbs and spices, chopped onions green pepper and coriander along with a touch of yoghurt and Kasturi sauce. This is a medium dish could be hot or mild on request.

South Indian Garlic Chicken/Lamb.....£12.95

Jumbo King prawn.....£17.95

Cooked with roasted garlic, ginger and yoghurt then sprinkled with garlic. This is an exotic south Indian dish.

Tandoori Murghi Massala£12.95

Boneless tandoori spring chicken cooked with minced meat boiled egg, fresh cream, yoghurt. Coconut and a special tandoori sauce then garnished with coriander

LAL BAGH RECOMENDATIONS

Goat Special£16.95

A mouth watering dish of marinated goat chunks cooked with garlic, ginger, coriander, yoghurt, mung beans and a selection of the chefs own spices. This is a dish full of flavour.

Achari Chicken...£11.95 Lamb...£12.95

Jumbo King prawn.....£17.95

Cooked with Indian herbs & spices, a hint of tamarind sauce in olive oil then garnished with fresh coriander. This dish is cooked in the chefs own achari sauce. Tangy to taste.

Pasanda Chicken...£11.95 Lamb...£12.95

Jumbo King prawn.....£17.95

This is a mild dish cooked with coconut cream, yoghurt along with ground almonds and nuts in butter This is the chefs own special recipe

Roshini Chilli Massala Chicken...£11.95

Lamb...£12.95

Jumbo King prawn.....£17.95

Marinated then cooked with chopped garlic, ginger and garam massalas, green chillies and coriander seeds

Karahi Chicken...£11.95 Lamb...£12.95

Jumbo King prawn.....£17.95

This dish is moderately spiced and cooked with pure homemade . ghee, fresh green herbs, green peppers, garam massala and a touch of garlic, fresh coriander and onions in a opulent karahi sauce. This is sizzling dish

Jalfrezi Chicken..£11.95 Lamb..£12.95

Jumbo King prawn.....£17.95

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

Chilli Massala Chicken...£11.95

Lamb/Prawn...£12.95

Jumbo King prawn.....£17.95

This slightly sour dish is cooked with finely chopped onions, green chilli, fresh coriander and fenugreek leaves then cooked in olive oil with yoghurt and special a massala sauce.

Chaat Massala Chicken..£11.95 Lamb..£12.95

Jumbo King prawn.....£17.95

Cooked in fruity spices in an opulent sauce with olive oil, ginger, garlic, fresh coriander and yoghurt. Then garnished with fresh herbs, Chaat spice mix and cucumber . Sweet and sour taste,

Tikka Massala Chicken...£11.95

Lamb...£12.95

Jumbo King prawn.....£17.95

Cooked in a mild tandoori sauce with a touch of fresh cream, ground almonds and coconut.

Albela Chicken...£11.95 Lamb...£12.95

Jumbo King prawn.....£17.95

Marinated in a tandoori oven then cooked with finely chopped fresh tomatoes, coconut milk and fresh cream.

 = Very Mild
  = Medium
  = Fairly Hot
  = Hot
  = Very Hot
 = Healthy
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BALTI DISHES

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

Lal Bagh Special Balti£16.95 (chicken , lamb and king prawn mix)
Chicken / Lamb / Prawn Balti£10.95
Chicken Tikka or Lamb Tikka Balti£11.95
Chicken and Prawn Balti£11.95
Chicken and King Prawn Balti£17.95
Chicken and Mushroom Balti£11.95
Chicken and Sag Aloo Balti£11.95
Tikka Massala Balti (chicken Or Lamb) M N£11.95
Tikka Chaat Massala Balti£11.95
Tikka Jalfrezi Balti£11.95
Aloo & Mushroom Balti V£9.95
Sag Aloo & Mushroom Balti V£9.95
Vegetable Balti V£9.95
Mushroom Balti V£9.95

Any vegetable can be added to any balti extra £1 per item

TAWA DISHES

Tawa dishes are cooked and served on a sizzling hot flat iron pan, characterized by the distinct flavor of toasted tawa spices. Served hot, mild or medium on request.

Lal Bagh Special Tawa£17.95
Tandoori King Prawn and Sag Tawa£17.95
Jumbo King Prawn Tawa£17.95
Chicken or Lamb Tawa£12.95
Chicken and Sag Tawa£11.95
Cheese Tawa (chicken Or Lamb)£11.95
Sag Aloo and Mushroom Tawa V£9.95
Vegetable Tawa V£9.95

TRADITIONAL DISHES

Chicken / Lamb£9.95
Chicken / Lamb tikka£11.95
Jumbo King prawn£17.95
Vegetable£8.95
Curry - traditional medium sauce
Korma - M N creamy sauce with almonds, coconut & sultanas
Madras - aromatic herbs and hot spice
Vindaloo - very hot dish
Bhoona - spicy thick saucy dish with tomatoes
Pathia - sweet hot and sour dish with a touch of lentils
Dhansak - sweet and sour dish cooked with lentils and pineapples
Rogan Jhosh - extra tomatoes, onions and capsicum, fried in garlic
Dopaiza - herbs and spices & capsicum with extra onions
Malayan - medium dish with pineapples

VEGETABLE SIDE DISHES **V**

Mixed Vegetable Curry£4.50
Mixed Vegetable Bhajee (dry)£4.50
Bhindi Bhajee (okra)£4.50
Begun Bhajee (aubergine)£4.50
Cauliflower Bhajee£4.50
Sag Bhajee (spinach)£4.50
Mushroom Bhajee£4.50
Tarka Daal (lentils with fried garlic)£4.50
Bombay Aloo (spicy potatoes)£4.50
Sag Aloo (spinach and potatoes)£4.50
Aloo Gobi (potatoes and cauliflower)£4.50
Chana Bhajee (chick peas)£4.50
Sag Paneer (spinach and cheese)£4.50

COMBINATION DISHES

The following dishes are served in two small portions enabling you to sample dishes without hurting your pocket. Choose your own combination add extra £1. For king prawn dishes extra £2

Special Kasturi Chicken & King Prawn Podina£17.95
Chicken Tikka Jalfrezi & Sag Ghust (lamb and spinach)£15.95
Chicken Tikka Massala M N & Methi Ghost (lamb and fenugreek)£15.95
Lamb Tikka Massala M N & Balti (chicken or lamb)£15.95
Chicken Chilli Massala & Dhansak (chicken or lamb)£15.95
Chicken Tikka Bhuna Massala & Pathia (chicken or lamb)£15.95
Chicken Vindaloo & Shoroti (chicken or lamb)£15.95
Chicken Karahi & Sag Prawn (chicken or lamb)£15.95
Chicken Dupiaza & Korma (chicken or lamb) M N£15.95
Chicken Rogan & Malaya (chicken or lamb)£15.95
Vegetable Bhuna & Sag Paneer£15.95

M = Very Mild **V** = Medium **F** = Fairly Hot
H = Hot **VH** = Very Hot
H = Healthy **N** = Nuts **V** = Vegetarian
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ENGLISH

Sirloin Steak£19.95

Served with chips, salad, fried mushrooms, peas, tomatoes & onions.

Chicken or mushroom Omelette£11.95

Served with chips & salad

Chicken Stir Fry£11.95

Chicken chunks stirfried with mushrooms peas, capsicum, onions, garlic, ginger, soy sauce and spring onions. This is lightly spiced and cooked in olive oil.

Chicken Nuggets & Chips£11.95

SUNDRIES

Special Lal Bagh Pilau Rice.....£4.95

(Eggs peas, onion and coriander)

Sweet Muglai Pilau Rice£4.95

(Scrambled eggs, nuts, coconut and a hint of sugar)

Boiled Basmati£3.20

Pilau Rice (hint of Saffron).....£3.85

Fried Rice£3.50

Garlic Fried Rice£3.95

Vegetable Pilau Rice£3.95

Mushroom Pilau Rice£3.95

Lemon Pilau Rice.....£3.95

Chilli Pilau Rice.....£3.95

Keema Pilau Rice.....£3.95

Garlic & Coriander Rice£3.95

Egg Pilau Rice£3.95

Mixed Fruity Pilau Rice.....£3.95

Coconut Rice£3.95

Pineapple & Chilli Rice£3.95

NANS

Special nan£4.95

(stuffed with chicken tikka, cheese, garlic, coriander, onions & chilli)

Nan£2.80

Chilli nan.....£3.95

Keema Stuffed Nan£3.95

Chicken Tikka Nan.....£3.95

Peshwari Nan£3.95

Cheese Nan£3.95

Onion Nan.....£3.95

Garlic Nan£3.95

Chapatti£2.50

Tandoori Roti£3.50

Stuffed Paratha£3.95

Paratha£3.95

Chips.....£2.95

Cucumber Raita.....£1.75

LAL BAGH SELECTION

Set Meal A for one person

£26.95 Per Person

Starter

Tandoori Mixed

Main

Chicken Tikka Bhuna Masala

(or lamb or extra £3.00 for king prawn)

Bombay aloo

Sundries

Any Rice or Nan

Set meal B for two persons

£51.95

Starters

Chicken Tikka, Lamb Tikka

Main:

Chicken Jalfrezi, Lamb Jalfrezi

Mushroom Bhajee

Sundries

Any Rice & Any Nan Bread

Set meal C for one person

£29.95 Per Person

Starter

Salmon Tikka

Main

Telapia Jalfrezi,

Mushroom Bhajee

Sundries

Any Rice or Nan

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= Very Mild



=Medium



=Fairly Hot



=Hot



=Very Hot



= Healthy



=Nuts



= Vegetarian

All keema is mixed minced meat

SUNDAY BALTI NIGHT

Only £15.95

per person

choose one from each category

Starters

Boti Kebeab
Reshmi Kebab
Meat Samosa
Chicken Tikka
Chicken Chaat

Chicken Pakora
Fish Pakora
Prawn Cocktail
Vegetable Samosa
Onion Bhajee

Paneer Chilli
Aloo Chaat
Stuffed Mushroom
Chana Chaat

Main Dishes

Lal Bagh Special Curry *(mixed with chicken/lamb & prawn)*

Fish Bhuna *with green chilli*

Balti *(chicken/lamb)*

Bhuna *(chicken/lamb)*

Chicken Tikka *(with Salad And Mint Sauce)*

Tikka Massala Balti *(chicken/lamb)*

Korma Balti *(chicken/lamb)*

Pathia Balti *(chicken/lamb)*

Rogan Balti *(chicken/lamb/prawn)*

Mushroom Balti *(chicken/lamb)*

Chilli Balti *(chicken/lamb)*

Roshuni Aloo Balti *(chicken/lamb/prawn)*

Makhani *(chicken/lamb)*

Chana Balti *(chicken/lamb)*

Chicken & Aloo Balti

Keema & Saag Balti

Chicken & Lamb Balti

Chicken & Prawn Balti

Vegetable Korma

Vegetable And Mushroom Balti

Sag Aloo Balti

Sundries

Boiled rice / Basmati Pilau rice / Nan bread / Tandoori roti

Desserts

Gulab Jamon / Vanilla Ice Cream / kulfi *(pistachio or mango)*

Or

Coffee with mints

Please note this offer is not available for takeaway. Normal menu is also available during these times.

SUNDAY BALTI NIGHT- every Sunday from 5:30pm- 10:30pm

WEDNESDAY BANQUET NIGHT

Only £15.95

per person

choose one from each category

Starters

Reshmi Kebab
Meat Samosa
Chicken Tikka
Chicken Pakora
Sheek Kebab

Chicken Chaat
Garlic Chilli Prawn
Prawn Cocktail
Fish Kebab
Chana Chaat
Aloo Chaat

Paneer Tikka
Vegetable Pakora
Garlic Cheese Mushroom
Vegetable Samosa
Onion Bhajee

Main Dishes

Lal Bagh Special Curry (*mixed with chicken/lamb & prawn*)

Fish Bhuna *with green chilli*

Nawabi Malai (*chicken/lamb*)

Shahi Chicken

Shoroti (*chicken/lamb*)

Tikka Massala (*chicken/lamb*)

Korma (*chicken/lamb*)

Malayan (*chicken/lamb*)

Bhuna (*chicken/lamb*)

Chilli Massala (*chicken/lamb*)

Rogan Josh (*chicken/lamb*)

Dupiaza (*chicken/lamb*)

Dhansak Chicken

Keema Palak

Mochmmon Lamb

Vegetable Pathia

Aloo Gobi Dhansak

Saag Paneer Bhuna

Mushroom Curry

Chicken Tikka (*served With Salad And Mint Sauce*)

Sundries

Boiled rice / Basmati Pilau rice / Nan bread / Tandoori roti

Desserts

Gulab Jamon / Vanilla Ice Cream / kulfi (*pistachio or mango*)

Or

Coffee with mints

Please note this offer is not available for takeaway. Normal menu is also available during these times. **WEDNESDAY BANQUET NIGHT**- every Wednesday from 5:30pm-10:30pm