

Appetisers

Aajhki Chat **£2.60**

A special pure vegetarian' dish with mixed potato, cucumber, cauliflower, mushrooms, tomato, coriander and cooked with chef's special blended spices

Aloo Chat **£2.60**

Spiced potato cooked in a special chat masala with tomato and cucumber

Onion Bhaji **£2.60**

Special onion with gram flour, spiced, rolled in a ball and deep fried, served with salad

Vegetable Somosa **£2.60**

A triangular shaped savoury 'Indian pastry' filled with onions, potato, carrots, tomato, beans, peas, coriander and spices

Keema Somosa **£2.60**

A triangular shaped savoury 'Indian pastry' filled with spicy minced meat, served with a salad

Tandoori Chicken **£2.95**

Chicken Tikka **£2.60**

Marinated chicken nicely spiced, cooked in tandoori, served with a salad

Lamb Tikka **£2.95**

Marinated lamb nicely spiced and cooked in tandoori, served with salad

Sheekor Shammi Kebab **£2.95**

Shob Tikka (Mix) **£4.95**

A special selection of chicken, lamb and duck tikka and sheek kebab marinated in yogurt, garlic, ginger, coriander, fresh lemon juice, herbs and spices cooked in a tandoori oven

Hash Tikka (Duck) **£4.95**

A special (boneless) duck marinated in chef's own herbs and spices, cooked in a tandoori oven

Prawn Puri **£2.95**

Sweet, sour and hot with a fried bread

Chicken Puri **£2.95**

Sweet, sour and hot with a fried bread

King Prawn Puri **£5.25**

Sweet, sour and hot with a fried bread

King Prawn Butterfly **£5.25**

King size Bengal prawns marinated in herbs and deep fried puffy bread, served with salad

Rosun Mushroom **£2.95**

Fresh mushroom marinated in garlic, onion and pepper cooked with special medium spice

Tandoori Dishes

Chicken Tikka **£5.25**

Diced boneless chicken marinated in yoghurt, medium spiced, cooked in charcoal tandoori oven and served with salad

Tandoori Chicken **£5.25**

Spring chicken marinated in yogurt with delicate flavour and herbs and spices, barbecued on flaming charcoal in tandoori, served with salad

Lamb Tikka **£5.50**

Diced lamb marinated in yogurt, delicately flavoured with herbs, spices and served with salad

Tandoori Special (mix) **£9.95**

A mixture of all the tandoori dishes, chicken tikka, lamb tikka, tandoori chicken, tandoori duck, sheek kebab and tandoori king prawn served with salad

Tandoori King Prawn **£8.95**

King size prawns marinated in yogurt, cooked in tandoori and served with a salad

Hash Tikka (Duck) **£8.95**

Marinated boneless duck, nicely spiced, cooked in a tandoori oven and served with salad

Chicken or Lamb Shashlik **£5.95**

Chef's Specialities

Chicken or Lamb Dupizza **£6.40**

Medium cooked with loads of green/red peppers and onions bhuna style

Saathkora Chicken or Lamb **£6.40**

Less than medium hot, bhuna style beautifully prepared. Cooked with red and green peppers, red onion and citrus food

Saathkora Duck **£9.50**

Aajhki Chicken or Lamb **£6.40**

Charcoal grilled chicken or lamb flavoured with garlic, ginger and coriander cooked with onion, baby potato, mushroom, green pepper, yogurt and special herbs and spices

Bengal Murg **£6.40**

A very special chicken dish cooked with onion, tomato, green pepper, ginger & coriander.

India Village Special (Lamb Chops) **£10.95**

Medium dish cooked with onion tomato, red and green pepper, spices & topped with garlic

Balti Chicken or Lamb **£6.40**

Balti is a well spiced medium hot curry with plenty of sauce cooked with special balti spices and served with Nan bread

Buhari Chicken or Lamb **£6.40**

Fairly hot dishes, another most popular dish of Bangladesh cooked in spices and flavoured with onion, fresh chilli, coriander, tomato and green peppers with sauce

Raj Bengal King Prawns **£9.50**

Special king size Bengal prawn marinated in herbs and cooked with sliced onion, green pepper, red pepper, coriander and special spices

Raj Hash (Duck) **£9.50**

Avery special duck dish marinated in herbs and spices precooked with sliced onions, red pepper, green pepper, coriander and special spices then finished in the clay oven

Chad Sabjee **£4.95**

A medium vegetarian dish highly spiced and cooked with fenugreek leaves, mushroom, yogurt and special herbs

Karahi Chicken or Lamb **£6.40**

Tender lean chicken or lamb, highly spiced and cooked with chopped onion, green pepper, red pepper, tomato, yogurt and coriander

Balti Sabjee **£6.40**

A pure medium vegetarian dish cooked with onion, tomato, garlic, pate, special sauce, carrot, cabbage, potato, broccoli, flour, coriander and spices, served with nan bread

Rosun Chicken **£6.40**

medium dish cooked with onion, tomato, green pepper, red pepper, coriander, spiced & garlic

Vegetable Specialities

Vegetable Jalfrezi **£5.25**

Fairly hot, cooked with fresh spices, chopped onion, green pepper, red pepper, tomatoes, fresh green chilli and coriander

Vegetable Kurma **£4.50**

Very mild dish for beginners, cooked with almonds, coconut and cream

Vegetable Dansak **£4.50**

All dishes are cooked with lentils, sweet, sour and hot coconut

Rosun Sabze **£4.50**

A medium dish cooked with onion, tomato, green pepper, red pepper, coriander, spiced and sliced garlic on top

Vegetable Dupizza **£4.50**

Vegetable Bhuna **£4.50**

Vegetable Rogon Josh **£4.50**

Vegetable Madras **£4.50**

Vegetable Masala **£5.25**

Mushroom Tikka Masala **£5.50**

Charcoal grilled mushrooms cooked with almonds, coconut, yogurt, cream and chefs own recipe

Biryani Specialities

Oriental dishes, prepared with basmati rice and cooked with a main dish (chicken, lamb, prawn, king prawn or vegetable) and served with a mixed vegetable curry

Chicken or Lamb Tikka Biryani **£7.95**

Chicken Biryani **£6.50**

Lamb Biryani **£6.50**

Prawn Biryani **£7.95**

King Prawn Biryani **£9.95**

Vegetable Biryani **£6.50**

India Village Biryani (mix) **£9.95**

Duck Tikka Biryani **£9.95**

Chef's Specialities

Naga Chicken **£6.40**

Charcoal grilled special pieces of chicken (fairly hot) cooked and blended with

Bangladeshi hot green chilli, garlic, sliced onion, red pepper, coriander and special spice

Chicken or Lamb Jalfrezi **£6.40**

A tender chicken, fairly hot, cooked with fresh spices and chopped onion, green

pepper, red pepper, tomatoes, fresh green chilli and coriander

Naga Hash (Duck) **£9.95**

Charcoal grilled special pieces of duck fairly hot, cooked and blended with Bangladeshi

hot green chilli, garlic, ginger, sliced onion, red pepper, coriander and chef's own spice

Bengal Naga **£9.95**

Charcoal grilled king size bengal prawn, fairly hot, cooked with sliced onion, red

pepper, green pepper, garlic, ginger, coriander, Bangladeshi hot green pepper, baby potato and chefs own spice

Chicken or Lamb Pasanda **£6.40**

Charcoal grilled tender sliced chicken or lamb cooked with a special sweet, creamy sauce

Jingo Pasanda **£9.95**

King size bengal prawn sliced and grilled and cooked with specially made

sweet, creamy sauce

Chicken or Lamb Tikka Masala **£6.40**

Chicken marinated in spices, roasted in a clay oven, cooked with coconut and served

with fresh cream and fruit sauce

Butter Chicken or Lamb **£6.40**

Cooked with butter and cream with coconut touch

Sri Lanka Specialities

Salmon Negombo (Fish) **£10.95**

Cooked Bhuna style medium hot

Pangas Aloo (Fish) **£9.95**

Cooked with baby potatoes in chef's own recipe medium hot

Lamb Chops **£9.95**

Lamb chops a very hot dish blended hot chilli, garlic, onion, red pepper,

coriander and special spice

Chicken Colombo **£9.95**

Chicken a very hot dish cooked with green chilli, lemon, coriander, onion, tomato, red and green

peppers and chef's own spice

Chicken or Lamb Ceylon **£6.95**

Sri Lankan version of Madras

Kurma

Very mild dish for beginners, cooked with almonds, coconut and cream

Chicken or Lamb Kurma **£4.60**

Chicken or Lamb Tikka Kurma **£5.60**

Prawn Kurma **£5.50**

King Prawn Kurma **£8.95**

Duck Tikka Kurma **£8.95**

Malayan Dishes

Mild dish cooked with pineapple, coconut and a touch of fresh cream

Chicken or Lamb Malayan **£4.60**

Chicken or Lamb Tikka Malayan **£5.60**

Prawn Malayan **£5.50**

King Prawn Malayan **£8.95**

Duck Tikka Malayan **£8.95**

Bhuna Dishes

Medium dry, cooked with a touch of fresh garlic, ginger, tomato, green pepper and nicely spiced with coriander

Chicken or Lamb Bhuna	£4.60
Chicken or Lamb Tikka Bhuna	£5.60
Prawn Bhuna	£5.50
King Prawn Bhuna	£8.95
Duck Tikka Bhuna	£8.95

Rogan Josh Dishes

Medium cooked with lots of tomato, onions with a touch of garlic and spices

Chicken or Lamb Rogan Josh	£4.60
Chicken or Lamb Tikka Rogan Josh	£5.60
Prawn Rogan Josh	£5.50
King Prawn Rogan Josh	£8.95
Duck Tikka Rogan Josh	£8.95

Madras Dishes

Fairly hot, spiced with gravy and tomatoes

Chicken or Lamb Madras	£4.60
Chicken or Lamb Tikka Madras	£5.60
Prawn Madras	£5.50
King Prawn Madras	£8.95
Duck Tikka Madras	£8.95

Dansak Dishes

All dishes are cooked with lentils, sweet, sour and hot.

Chicken or Lamb Dansak	£4.60
Chicken or Lamb Tikka Dansak	£5.60
Prawn Dansak	£5.50
King Prawn Dansak	£8.95
Duck Tikka Dansak	£8.95

Pathia Dishes

Sweet, sour and hot cooked with special thick sauce and coriander

Chicken or Lamb Pathia	£4.60
Chicken or Lamb Tikka Pathia	£5.60
Prawn Pathia	£5.60
King Prawn Pathia	£8.95
Duck Tikka Pathia	£8.95

Vindaloo Dishes

Very hot. Strongly flavoured and cooked with potato

Chicken or Lamb Vindaloo	£4.60
Chicken or Lamb Tikka Vindaloo	£5.60
Prawn Vindaloo	£5.50
King Prawn Vindaloo	£8.95
Duck Tikka Vindaloo	£8.95

Vegetable Side Dishes

These dishes are medium. Fairly dry & cooked with fresh spices which add variety and flavour to your main course

Dry Mixed Vegetable Bhaji	£2.50
Chana Bhaji (chick peas)	£2.50
Bombay Aloo (spicy potato)	£2.50
Sag Aloo (spinach and potato)	£2.50
Sag Bhaji (spinach)	£2.50

Vegetable Side Dishes (continued)

Aloo Gobi (potato and cauliflower)	£2.50
Sag Paneer (spinach and cheese)	£2.50
Cauliflower Bhaji	£2.50
Onion Bhaji	£2.50
Tarka Dall (lentils with freshly fried garlic)	£2.50
Bindi or Brinjal Bhaji (okra or aubergine)	£2.50
Mushroom Bhaji	£2.50
Sag Dall (spinach and lentil)	£2.50

Sundries

Nan (plain bread)	£1.70
Chilli Nan (bread with hot green chilli)	£1.95
Keema Nan (bread stuffed with minced meat)	£1.95
Onion Nan (bread stuffed with marinated and spiced onions)	£1.95
Peshwari Nan (bread stuffed with fine almonds and sultanas)	£1.95
Garlic Nan (bread stuffed with garlic)	£1.95
Cheese Nan (bread stuffed with cheese)	£1.95
Chapati (thin soft bread)	£1.10
Puri (deep fried puffy bread)	£1.10
Paratha (thick fried bread)	£1.95
St Pasatha	£2.10

Papadams

Masala Papadams (spiced)	£0.50
Papadams (plain)	£0.50
Chutney (per head)	£0.50

Raitha

Cucumber, Tomato or Onion Raitha	£0.95
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Rice

Boiled Rice (plain steamed basmati rice)	£1.95
Pilau Rice (basmati rice cooked with ghee)	£2.10
Special Fried Rice (basmati rice cooked with onions, eggs, carrots, cabbage)	£2.95
Lemon Rice (basmati rice cooked with lemon and spices)	£2.95
Mushroom Rice (basmati rice cooked with mixed mushrooms)	£2.95
Keema Rice (basmati rice cooked with minced meat spices)	£2.95
Peshwari Rice (basmati rice cooked with coconut)	£2.95
Garlic Rice (basmati rice cooked with garlic)	£2.95
Chips	£2.10

Set Meals

Special Meal for Two	£24.95
Starter: Mixed Tikka Main: Chicken Tikka Masala and Bengal Murg Side Dishes: Sag Aloo and Chana Masala 2 Pilau Rice and Nan Bread	
Special Meal for One	£12.95
Starter: Mixed Tikka Main: Chicken Rogan Side Dish: Vegetable Curry Pilau Rice and Nan Bread	
Special Meal for Four	£48.95
Starter: Mixed Tikka Main: Raj Bengal, Raj Hash, Naga Chicken and Lamb Pasanda Side Dishes: Sag Aloo, Sag Paneer, Aloo Gobi and Mushroom Bhaji 4 Pilau Rice and 2 Nan Bread	

Drinks

330ml Cans Coke, Diet Coke, Orange Tango & 7-Up	£0.90
1.5ltr Bottles Coke, Diet Coke & Lemonade	£2.10

ALL OTHER DISHES ON REQUEST



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RESTAURANT & TAKEAWAY

FULLY LICENSED & AIR -CONDITIONED

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