

At Samrat we promise to make you feel comfortable in our slick and warm décor, which is complemented by our range of mouth-watering dishes. Our highly experienced chef, who had worked in some of the best Indian restaurants in North East has created a menu which is full off traditional and aromatic fusion dishes to suit everybody's taste bud. To complement our wide range of dishes there's a list of sensible selections of wines to make your dining experience rememberable. To finish off your meal we have some of the best and most popular desserts to complete your dining experience.

Starters

A selection of fusion starters

Kebab E Bahar Chicken Tikka, Lamb Chop, Fish pakora, Tiger Prawn, onion Bhaji.	£7.95	Tandoor Hansh Marinated duck breast in tandoori spices, cooked in tandoor oven. Served with salad and mint sauce	£7.95
King Prawn Butterfly King prawns marinated in corn flour, garlic, butter & coated with batter. Served with salad.	£8.95	Lamb Chop Tandoor Spiced homemade on the bone lamb chops, marinated with mixed spices in yoghurt. Served with salad.	£6.95
King Prawn Suka Sweet, sour with tamarind, onion and	£8.95	Boti Kebab Lamb tikka stir fried with mixed peppers and Masala sauce. Served with salad.	£6.95
Grilled Garlic King Prawns Grilled King Prawns stir fried with onions, garlic and peppers Served with salad.	£8.95	Garlic Mushroom Chicken Chicken tikka and mushroom cooked with garlic and onions. Served with puri.	£5.95
Tikka Paneer Shashlik Chicken tikka cooked with Indian cheese and fresh cream.	£5.95	Mixed Kebab Seekh kebab, tikka lamb, chicken tikka and onion bhaji. Served with salad.	£5.95
Chicken or Fish Momo Spring and red onion, garlic, tamarind and lentils are cooked and	£5.95		
Chingri Mirch Stuffed pepper with prawns, with mint sauce & salad.	£5.95		

Authentic Traditional Starter

Tikka Chicken – with salad & mint sauce.	£4.95	Samosa Meat – with salad & mint sauce.	£3.95
Tikka Lamb – with salad & mint sauce.	£6.95	Prawn Cocktail – salad & special cocktail sauce.	£5.95
Sheekh Kebab –salad & with mint sauce.	£4.95	Chicken Chatt on Puri – Chicken tikka cooked with onion, tomatoes, cucumbers. Served with puri.	£4.95
Tandoori Kebabs – Sheekh kebab, tikka chicken and tikka lamb. Served with Salad.	£5.45	King Prawns on Puri – King prawns with garlic, onions and spices. Served with puri.	£8.95
Pakura Vegetable – with salad & mint	£3.95	Bhuna Prawns on Puri – Tiger prawns with garlic, onions and spices. Served with puri.	£5.95
Pakura Chicken – with salad & mint sauce.	£3.95		
Onion Bhaji – with salad & mint sauce.	£3.95		
Samosa Vegetable – with salad & mint	£3.95		

A selection of chef's Specialities

Hariali – Lean chicken breast marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, apple, coriander, pinch of sugar, cream & spinach. The dish of distinctive colour, hence the name Hariali (green).	£9.95	SAMRAT Exclusive Lamb – A special cut of spring lamb tikka cooked with minced meat in a method of traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and is medium strength. Served Göšt Kata Masála – Diced 'de-boned lamb braised golden brown in sliced onion, ginger, garlic & ungrounded garam masala, prepared in thick sauce- medium hot. Served with rice & side vegetable.	£15.95
Mushoree – Bhuna style, cooked with red lentils.	£8.95	Exclusive Jhinga – Tiger king prawn cooked with olive oil & garlic with peppers, raj naga pickle, mango chutney & the chefs own spices, garnished with beans. Served with rice & side vegetable.	£15.95
Satkora (Chicken or Lamb) – Bhuna style cooked with citrus fruit called Satkora and fresh coriander.	£8.95	Sylhet mix special – Tender chicken, Lamb & tiger prawn cooked with ginger, garlic, onions & peppers in bhuna style sauce.	£10.95
Zaffron King Prawn – King Prawn cooked with special blend of suitable spices, aromatic saffron and fresh herb. Served with crispy okra and pilau rice.	£16.95	Baburchi special 🌶️🌶️ Tikka chicken & king prawns cooked with garlic, ginger, onions, green chillies and masala spice.	£12.95
Chingri Sabji Bahar – King Prawn stir fried with green peppers, onions, tomatoes & bindi in a mixture of aromatic spices, garnished with fresh coriander and	£12.95		

🌶️ Spicy 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot (n) Nut

A Selection of Classic Tikka Dishes from the Clay Oven

Chicken Tikka Masala (n) Barbecued then cooked with peanut mix, with a mixture of medium masala spices offering unique taste and rich flavour.	£9.45	SAMRAT – Special Tandoori Mix Tandoori chicken, sheekh kebab, lamb tikka, chicken tikka, king prawn barbecued with onions and	£12.95
Chicken Tikka Makhani (n) Preparation of the sauce consists of butter, fresh cream, peanut mix, mango pulps with a mixture of mild spices.	£9.45	Garlic Tikka bhuna Slightly fried garlic cloves with ginger, pepper, onions cooked with specially prepared spices.	£9.45
Chicken Tikka Zalfrezi	£9.45	Mirch Masala Chicken Tikka	£9.45
Cooked in a special hot sauce with green peppers, onion, garlic, tomatoes and coriander.		bullet chillies, coriander, garam masala, naga pickle chilli Pieces of spring tikka chicken cooked with garlic, green chilli, sauce. Truly home style and very hot but tasty curry.	
Chicken Tikka Shashlik	£9.45	Goan Chicken	£9.45
Marinated and barbecued on a skewer with tomatoes, capsicum and onions. Served with salad.		A classic north Indian dish, slow cooked with aromatic spices, whole zeera, garlic, goan chilli and coconut. Spicy dish.	
Chicken Tikka	£8.95	Tandoori Bhuna Masala	£9.45
Marinated, barbecued in a charcoal oven, served in sizzler with salad.		Home style cooked medium strength, off the bone tandoori chicken, boiled egg, minced meat with special flavoured sauce.	
Tandoori Chicken	£8.95	Tikka Chicken Jaipur	£9.45
Tender half spring chicken marinated in yoghurt, ginger, garlic, lemon juice and medium spices then cooked in a tandoori oven. Served with salad.		Bhuna style, tikka chicken cooked with onions, garlic, topping with peppers and mushrooms	
Chicken Tikka Zeel	£9.45	Tikka Chicken Mulli	£9.45
Vindaloo hot, cooked with fresh green chillies and		Mixture of mild spices cooked in bhuna style. Simmered in nut mix powder with garlic and onions. A creamy dish with great use of coriander.	
Chicken Tikka Chomchom	£9.45		£9.45
Chicken Tikka cooked with egg, garlic, coriander, fresh cream. Medium to mild strength.			

A selection of Modern Mild Dishes

Chicken	£7.95	Vegetable	£7.95
Lamb	£9.95	Lamb Tikka	£10.95
Chicken Tikka	£9.45	King Prawn	£12.95
Prawn	£9.45		
KORMA – Mild		MALAYAN - Mild	
Mild spices with fresh cream and coconut which creates a delightful flavour and a pleasant creamy		Fruity Flavoured dish with fresh cream, banana and pineapple to create a unique	

Authentic Balti Dishes

These genuine and authentic dishes have been cooked with an exotic collection of herbs and spices with a touch of minced lamb distinctively blended in traditional way of the Punjab and North West of Pakistan. We carefully select and grind fresh spices to give each dish its unique taste.

Mixed Balti – Chicken, prawn & lamb	£10.95
Balti Chicken	£8.45
Balti Prawn	£9.45
Balti Special Garlic Chicken	£8.95
Balti Chicken Tikka	£9.45
Balti Special Garlic Chicken Tikka	£9.95
Balti Chicken Chilli	£8.95
Balti Lamb	£9.95
Balti Lamb Tikka	£10.95
Balti King Prawns	£12.95
Balti Duck	£11.95
Balti Vegetables - <i>Cooked without minced meat</i>	£7.95

Spicy Hot Very Hot (n) Nut

Authentic Modern Dishes

Chicken	£7.95	Vegetable	£7.95
Lamb	£9.95	Lamb Tikka	£10.95
Chicken Tikka	£9.45	King Prawn	£12.95
Prawn	£9.45		

Medium Dishes

- Bhuna** - Garlic, onions, coriander are used with freshly grounded spices. Medium strength, dry consistency.
- Rogan Josh** - Cooked with onions, medium strength with garlic and tomatoes, topped with
- Dansak** - Sweet & sour dish with garlic, lentils and pineapple.
- Dupaiza** - Medium Strength, cooked with garlic, coriander and cubes of briskly fried onions and peppers.
- Sagwala** - Fresh spinach pan fried with garlic, onion, ginger, chillies and fresh herbs.

Hot & Spicy

- Madras** - Hot spicy classic sauce.
- Vindaloo** - The king of hot curries, fiery hot vindaloo is of Portuguese origin.
- Pathia** - Garlic, onions and tomatoes. Hot and sweet lemon flavour.
- Sri Lanka** - Coconut and lemon juice are used to create a spicy flavoured dish.
- Achari** - Mixed pickles are used to create a delicacy of the dish, added with chutney and mango slice. A rich and sour taste
- Karahi** - A rich spicy sauce with fresh garlic, ginger, peppers, green chillies and tomatoes tossed in with pure butter.
- Singapore** - Fairly hot, cooked with okra.(bindi)

A selection of spring Lamb Dishes

Lamb Pasanda (n) £9.95

Cooked in fresh cream, cultured yoghurt with cous cous, peanut mix and cashew nuts in a subtle delicate sauce.

Lamb Tikka Masala £10.95

Marinated then barbecued cooked in peanut mix and mild masala spices.

Lamb Tikka Chilli Masala  £10.95

Marinated then barbecued with garlic, peppers, onions, tomatoes, coriander blend of hot spices with green chillies.

Lamb Tikka Zalfrezi  £9.95

Marinated, barbecued, cooked in garlic, peppers, onions, tomatoes, coriander in special hot sauce.

Lamb Chop Bhuna £9.95

Home style lamb chops on the bone marinated overnight with chef's special spices then cooked in tandoor oven with garlic, ginger, onions and

Shally Lamb £9.95



Cooked in a bhuna style sauce using masala spices with crispy straw potatoes.

Lamb Badami £9.95

Diced lamb cooked in a creamy sauce with ground cashew nuts, peanut mix.

Lamb Tikka Sabji Bahar £10.95

Lamb tikka stir fried with green peppers, onions, garlic, ginger, tomatoes and bindi in a mixture of aromatic spices.

Lamb Lankaplaza   £9.95

Very hot cooked with chillies, garlic, ginger, sliced onions & peppers.

A selection of fusion Duck dishes

Imlidar Misti Hansh £11.95

Tender slices of duck breast cooked in tamarind & honey with a mild creamy sauce.

Roshuni Hansh £11.95

Bhuna type cooked with specially prepared spices with generous use of chunky friend garlic, pepper, onions, coriander and fresh herbs.

Jal-Jhool Hansh  £11.95

Duck breast cooked in spicy sauce, a traditional Bengali curry with chillies, garlic, onions, coriander and fresh herbs.

Garlic Chilli Hansh   £11.95

Duck breast cooked with ginger garlic, onions, pepper, coriander with many fresh green chillies.

Bhuna Masala Hansh £11.95

Tender slices of Duck breasts cooked with garlic, onions, masala spices with coriander and fresh

Thali Dishes

Thali Non-Vegetable £13.95

Served with chicken tikka masala, bhuna meat, Bombay potatoes, onion bhaji, pilau rice and nan

Thali Tandoori £13.95

Sheek Kebab, tandoori king prawn, tikka chicken, tikka lamb, tikka chicken masala, pilau rice and peshwari nan.

Thali Vegetable £11.95

Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice and tandoori roti.

 Spicy  Hot   Very Hot (n) Nut

A selection of fusion King Prawn Dishes

Tandoori King Prawn £15.95

King Prawn marinated in yoghurt and spices cooked in tandoori oven with garlic, coriander. Grilled and served in sizzler with salad.

Tandoori Chilli Chingri Masala  £15.95

King Prawns barbecued then cooked with special blend of hot spices with garlic, onion, coriander and fresh chillies.

Tandoori King Prawn Shashlik £15.95

King Prawns barbecued on skewer with tomatoes, peppers and onions. Served with salad.

Tandoori King Prawn Masala £15.95

Charcoal grilled King prawns cooked with peanut mix & special unique masala spices.

Roshuni King Prawn £12.95

King Prawn in bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs.

A selection of Modern Fish dishes

(Indian style)

Mach Zalfrezi  £8.95

Briskly fried cooked with onions, garlic, tomatoes, peppers and spices. Slightly spicy with chillies.

Jaal- Jhool Mach  £8.95

Fillet of fish cooked in a spicy sauce. Traditional Bengali fish curry.

Korahi Machli  £8.95

Fillet of fish cooked with Korahi with green chilli, fresh ginger, onions, garlic, tomatoes and peppers with a hint of butter ghee.

Masala Mach £8.95

Fish marinated overnight cooked in tandoor oven and simmered in a wonderful onion flavoured sauce.

Biryani Dishes

Special flavoured basmati rice cooked together with a mixture of mild spices, served with medium strength vegetable curry sauce.

Chicken Tikka Biryani £10.95

Tandoori Chicken Biryani £10.95

Chicken Biryani £9.95

Tiger Prawn Biryani £9.95

Lamb Biryani £9.95

Lamb Tikka Biryani £10.95

King Prawn Biryani £13.95

Vegetable Biryani £8.95

Mixed Biryani (Chicken, Prawn, Lamb) £11.95

Set Meal

Set Meal for 4

Tikka Chicken, Samosa, Onion Bhaji, Bhuna Prawn on Puri

Bhuna Lamb, Madras Chicken, Chicken Korma, Chicken Tikka Masala

Bombay potatoes

Pilau rice, Egg Pilau, Mushroom pilau, vegetable Pilau

Keema Nan and Garlic Nan

£64.95

(13% of Ala Carte menu)

A selection of Indian Breads

Plain Nan - <i>Buttered</i>	£2.50
Keema Nan - <i>Minced meat</i>	£3.45
Peshwari Nan - <i>Coconut, nut mix, chocolate</i>	£3.45
Egg Nan	£3.45
Garlic Nan	£3.45
Garlic and chilli Nan	£3.75
Garlic and cheese Nan	£3.45
Garlic and keema Nan	£3.75
Modhu Nan - <i>Honey</i>	£3.45
Tikka Nan - <i>Tikka chicken</i>	£3.45
Cheese & Onion Nan	£3.75
Vegetable Nan	£3.45

A selection of supporting sides and sundries

Plain Paratha	£2.45
Stuffed Paratha	£3.45
Chapatti	£1.20
Puri	£1.20
Papadom	£0.75
Roasted spicy Papadom	£0.90
Assorted Pickles & Papadom per head	£1.50
Raita (cucumber or plain yoghurt)	£0.95
Chips	£2.95

Side Dishes

All £4.95

Bombay Aloo - Hot potatoes

Aloo Gobi - Potatoes and cauliflower

Sag Aloo - *Spinach and potatoes*

Masoor Dall - *Indian lentils with garlic*

Sag Paneer - *Spinach, Indian cheese and fresh cream*

Mattar Paneer - *Garden Peas, Indian cheese and cream*

Bindi Bhaji - *Spiced okra*

Mushroom Bhaji - *Spiced mushroom*

Rice Dishes

White Boiled rice (Basmati)	£2.95
Pure Basmati Pilau	£3.45
Keema Pilau - <i>Minced lamb and chicken</i>	£3.95
Vegetable Pilau - <i>Fresh vegetables</i>	£3.95
Mushroom Pilau - <i>Fresh mushroom</i>	£3.95
Onion Fried rice - <i>onion and white rice</i>	£3.75
Chilli Coriander Pilau	£3.95
Egg Pilau	£3.95
Egg fried rice - <i>white rice</i>	£3.95
Garlic Pilau - <i>Fresh garlic fried</i>	£3.95
Mixed Pilau - <i>Fresh vegetable, mushroom and minced meat</i>	£3.95
Nut Pilau (n) - <i>Cashew nut</i>	£4.45
SAMRAT special Pilau - <i>Prawn, vegetable &</i>	£4.45

English Dishes

Served with Salad and Chips

Fried Chicken (<i>chunks of breast chicken</i>)	£7.95
Omelette - (<i>Chicken, Prawn or Mushrooms</i>)	£6.95
Chicken Nuggets (Child)	£5.95

Some dishes may contain nuts. If you are allergic to nuts or any other ingredients, please notify a member of staff.

 Spicy  Hot  Very Hot (n) Nut