

Starters

A selection of fusion starters

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| Kebab E Bahar Chicken Tikka, Lamb Chop, Fish Tikka, Tiger Prawns & Onion Bhaji with salad. | £7.95 | Lamb Chop Tandoor Spiced homemade on the bone lamb chops, marinated with mixed spices in yoghurt. Served with salad. | £5.95 |
| King Prawn Butterfly King prawns marinated in corn flour, garlic, butter and coated with batter. | £7.95 | Boti Kebab Lamb tikka stir fried with mixed peppers and masala sauce. Served with salad. | £5.95 |
| King Prawn Suka Sweet, sour with tamarind, onions and peppers. | £7.95 | Garlic Mushroom Chicken Chicken Tikka and mushroom cooked with garlic and onions. Served with salad and puni. | £5.95 |
| Grilled Garlic King Prawns Grilled King Prawns stir fry with onions, garlic and peppers. Served with salad. | £7.95 | Mixed Kebab Sheek Kebab, Tikka Chicken, Tikka Lamb & Onion Bhaji. Served with salad. | £5.50 |
| Tikka Paneer Shashlik Chicken tikka cooked with Indian cheese and fresh cream. | £4.95 | Baja Mach Lightly spiced fried white telapia fish, served with salad. | £4.50 |
| Chicken or Fish Momo Spring and red onion, garlic, tamarind and lentils are rolled in puree. Served with salad. | £4.45 | | |
| Tandoori Hansh (Duck) Marinated duck breast in tandoori spices, cooked in Tandoor oven. Served with salad. | £8.95 | | |

Authentic Traditional Starters

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| Tikka Chicken With salad & mint sauce | £3.95 | Samosa Meat With salad & mint sauce | £3.75 |
| Tikka Lamb with salad & mint sauce | £5.50 | Prawn Cocktail | £4.25 |
| Sheek Kebab With salad & mint sauce | £3.95 | Chicken Chari on Puri | £4.95 |
| Pakura Vegetable With salad & mint sauce | £2.95 | King Prawns on Puri | £7.95 |
| Pakura Chicken With salad & mint sauce | £3.95 | Bhuna Prawns on Puri | £5.95 |
| Onion Bhaji with mint sauce | £4.25 | Tandoori Kebab | £4.45 |
| Samosa Vegetable With salad & mint sauce | £3.75 | | |

A selection of Classic Tikka Dishes from the Clay Oven

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| Chicken Tikka Masala Barbecued then cooked with ground nut mix, with a mixture of medium masala spices giving unique taste and rich flavour. | £7.75 | Vindaloo hot, cooked with fresh green chillies and garlic. | £10.95 |
| Chicken Tikka Makhani Preparation of the sauce consist of butter, fresh cream, ground nut mix, ground coconut, mango pulps with a mixture of mild spices. | £7.75 | SAMRAT - Special Tandoori Mix Grill Tandoori chicken, Sheek kebab, lamb tikka, chicken tikka, King Prawn barbecued with onions and peppers. | £10.95 |
| Chicken Tikka Zalfrezi Cooked in a special hot sauce with green peppers, onion, garlic, tomatoes, coriander. | £7.75 | Garlic Tikka Chicken Slightly fried garlic cloves with ginger, pepper, onions cooked with specially prepared spices. | £7.75 |
| Chicken Tikka Shashlik Marinated and barbecued on a skewer with tomatoes, capsicum and onion. Served with salad. | £7.75 | Mirch Masala Chicken Tikka Pieces of spring tikka chicken cooked with garlic, green chut, bullet chillies, coriander, garam masala, naga pickle chili sauce. Truly home style very hot tasty curry. | £7.75 |
| Chicken Tikka Marinated, barbecued in a charcoal oven. Served with salad. | £7.75 | Goan Chicken A classic north Indian Dish, slow cooked with aromatic spices, hale zera, garlic goan chut and coconut - spicy dish. | £7.75 |
| Tandoori Chicken Tender half spring chicken marinated in yoghurt, ginger, garlic, lemon juice and medium spices, cooked in a charcoal oven. Served with salad. | £7.75 | Tandoori Bhuna Masala Home style cooked medium strength, off the bone Tandoori Chicken, boiled egg, minced meat with special flavoured sauce. | £7.75 |
| Chicken Tikka Zeel | £7.75 | Tikka Chicken Jaipur Bhuna style, Tikka chicken cooked with onions, garlic, topping with peppers and mushrooms. | £7.75 |

A Selection of Chef's Specialities

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| Warishi Lamb/chicken breast marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chili, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name (Warishi/Green). | £7.95 | Chingri Sabji Bahar King Prawn stir fried with green peppers, onions, tomatoes, bendi in mixture of aromatic spices, garnished with fresh coriander and garlic. | £11.95 |
| Mushoree (Chicken or Lamb) Bhuna style cooked with red lentils. | £7.95 | Govt Kata Masala Diced de boned Lamb braised in golden brown in sliced onion, ginger, garlic and ungrounded garam masala, prepared in a thick sauce - medium hot. | £9.50 |
| Saikora Chicken or Lamb Bhuna style cooked with citrus fruit called saikora and fresh coriander. | £7.95 | SAMRAT - Exclusive Jhinga King Prawns cooked with olive oil and garlic, peppers, raj naga pickle, mango chutney, chutney onion spikes, garnished with bean sprout. | £11.95 |
| Chingri Kacha King Prawns cooked with garlic, onion, chillies and green leaves in special thick sauce. | £11.95 | Syhet Mix Special Tender Chicken, Lamb & Tiger Prawn cooked with ginger, garlic, onions, peppers in a Bhuna style sauce. | £7.95 |
| SAMRAT - Exclusive Lamb A special cut of spring Lamb Tikka cooked with minced veal in a method of a traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pinapinty aromatic and of medium strength. | £9.95 | Baburchi Special Tikka Chicken & King Prawns cooked with garlic, ginger, onions, green chillies and masala spices. | £9.95 |

A selection of Modern Dishes

CHOOSE FROM

| | | | |
|----------------------|--------------|-------------------|---------------|
| Chicken | £7.50 | Vegetable | £7.75 |
| Lamb | £8.50 | Lamb Tikka | £8.95 |
| Chicken Tikka | £7.95 | King Prawn | £12.95 |
| Prawn | £7.95 | | |

KORMA Mild

A preparation of mild spices in which fresh cream and almond is used to create the delicacy of its flavour and creamy texture.

MALAYAN Mild

Fruity flavoured dish, fresh cream, banana and pineapple are used to create a unique flavour.

Authentic Modern Dishes

These are the classic dishes of Indian subcontinent

CHOOSE FROM

| | | | |
|----------------------|--------------|-------------------|---------------|
| Chicken | £6.95 | Vegetable | £6.95 |
| Lamb | £7.95 | Lamb Tikka | £8.45 |
| Chicken Tikka | £7.75 | King Prawn | £11.95 |
| Prawn | £7.95 | | |

Medium Dishes

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| Bhuna Garlic, onion, coriander are used with freshly ground spices, medium strength, dry consistency. | | Dupiaza Medium strength, cooked with garlic, coriander and cubes of tenderly fried onions & peppers. | |
| Rogan Josh Made with onions, medium strength with garlic, tomatoes and coriander topping. | | Sagwala Fresh spinach pan fried with garlic, onion, ginger, chillies and fresh herbs. | |
| Dansak Sweet and sour dish with garlic, lentils and pineapple. | | | |

Hot & Spicy

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| Madras Hot spicy classic sauce. | | Achari Mixed pickles are used to create a delirious of the dish, added with chutney and mango slice. A rich power and sour taste. | |
| Vindaloo The King of curries, fiery hot vindaloo is of Portuguese origin. | | Karahi A richly spiced sauce with fresh garlic, ginger, peppers, green chillies and tomatoes tossed in with pure butter. | |
| Pathia Garlic, onion and tomatoes, hot and sweet lemon flavoured. | | | |
| Sri Lanka Garam and lemon juice are used to create a spicy flavoured dish. | | | |

Spicy Hot Very Hot Nuts

A selection of Spring Lamb Dishes

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| Lamb Pasanda Cooked in fresh cream, cultured yoghurt with cashew, almond, and cashew nuts in a subtle delicate sauce. | £7.95 | Lamb Tikka Masala Marinated then barbecued and cooked in mild masala spices. | £8.45 |
| Lamb Tikka Chilli Masala Marinated, barbecued, cooked with Garlic, onions, coriander blend of hot spices with green chillies. | £8.45 | Lamb Tikka Zalfrezi Marinated, barbecued, cooked with garlic, peppers, onions, tomatoes, coriander in a special hot sauce. | £8.45 |
| Lamb Chop Bhuna Home style lamb chop on the bone marinated overnight with Chef's special spices then cooked in the tandoor oven with garlic, ginger, onions and coriander. | £8.45 | Shally Lamb Cooked in a bhuna style sauce using masala spices with onion & green potatoes. | £7.95 |
| Lamb Badami Diced lamb cooked in a creamy sauce with ground cashew nuts and almonds. | £7.95 | Lamb Tikka Sabji Bahar Lamb Tikka stir fried with green peppers, onions, garlic, ginger, tomatoes and bendi in a mixture of aromatic spices. | £8.45 |
| | | Lamb Lankapiza Very hot cooked with chillies, garlic, ginger, sliced onions & peppers. | £7.95 |

A selection of Fusion King Prawn Dishes

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| Tandoori King Prawns King Prawn marinated in yoghurt and spices cooked in tandoor oven with garlic, coriander. Grilled & served with salads. | £14.95 | Tandoori Chilli Chingri Masala King Prawns barbecued then cooked with special blend of hot spices with garlic, onion, coriander and fresh green chillies. | £11.95 |
| Tandoori King Prawn Shashlik King Prawns barbecued on a skewer with tomatoes, capsicum and onions, served with salad. | £14.95 | Tandoori King Prawn Masala Charcoal grilled King Prawns cooked with special unique masala spices. | £11.95 |
| Roshuni King Prawn King Prawn in bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs. | £11.95 | | |

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| Thai Non-Vegetable Served with chicken tikka masala, bhuna meat, Bombay potatoes, onion bhaji, pilau rice and nan bread. | £12.00 |
| Thai Tandoori Sheek kebabs, tandoori king prawn, tikka chickens tikka masala, tikka chicken masala, pilau rice and Kashmiri naan. | £12.00 |
| Thai Vegetable Served with vegetable curry, lunch bhaji, dahl tarka, also garlic, boiled rice and tandoori roti. | £11.00 |

A selection of Fusion Duck Dishes

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| Imidar Misti Hansh Tender slices of duck breast cooked in tamarind & honey with a mild creamy sauce. | £12.95 |
| Roshuni Hansh Bhuna type cooked with specially prepared spices with generous use of chunky fried garlic, pepper, onion, coriander and fresh herbs. | £12.95 |
| Jal-Jhool Hansh Duck breast cooked in a spicy sauce, a traditional Bengali curry with chillies, garlic, onions, coriander and fresh herbs. | £12.95 |
| Garlic Chilli Hansh Duck breast cooked with ginger garlic, onion, pepper, coriander with lots of fresh green chillies. | £12.95 |
| Bhuna Masala Hansh Tender slices of Duck breast cooked with garlic, onions, masala spices with coriander and fresh herbs. | £12.95 |

Authentic Balti Dishes

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

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| Mixed Balti | £7.95 |
| Balti Chicken | £7.45 |
| Balti Prawn | £7.95 |
| Balti Special Garlic Chicken | £7.95 |
| Balti Special Tikka | £7.95 |
| Balti Special Garlic Chicken Tikka | £8.45 |
| Balti Chicken Chilli | £7.95 |
| Balti Lamb | £7.95 |
| Balti Lamb Tikka | £8.45 |
| Balti King Prawns | £12.95 |
| Balti Duck | £12.95 |
| Balti Vegetables | £6.95 |

Cooked without mixed meat

A selection of Modern Fish Dishes (Indian Style)

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| Mach Zalfrezi Breadly fried fish cooked with onions, garlic, tomatoes, peppers and spices. Slightly spicy with chillies. | £7.50 |
| Jaal-Jhool Mach Fillet of fish cooked in a spicy sauce. Traditional Bengali fish curry. | £7.50 |
| Korahi Machli Fillet of fish cooked karahi with green chili, fresh ginger, onion, tomatoes and peppers with a hint of butter ghee. | £7.50 |
| Masala Mach Fish marinated overnight cooked in tandoor oven and simmered in a wonderful onion flavoured sauce. | £7.50 |

Biryani Dishes

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

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| Chicken Tikka Biryani | £9.45 |
| Chicken Biryani | £8.45 |
| Prawn Biryani | £9.95 |
| Lamb Biryani | £8.95 |
| Lamb Tikka Biryani | £9.95 |
| King Prawn Biryani | £12.95 |
| Vegetable Biryani | £7.45 |



Side Dishes

All £4.95

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| Bombay Aloo | Hot Potatoes |
| Aloo Gobi | Potatoes and Cauliflower |
| Sag Aloo | Spinach and Potatoes |
| Masoor Dal | Indian lentils with garlic |
| Sag Paneer | Spinach, Cheese and fresh cream |
| Matter Paneer | Garden peas, Indian Cheese and cream |
| Bindi Bhaji | Spiced Okra |
| Mushroom Bhaji | Spiced mushroom |

A selection of Indian Breads

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|-----------------------|------------|-------|
| Plain Nan | Buttered | £2.50 |
| Keema Nan | Mixed Meat | £3.25 |
| Peshwari Nan | | £3.25 |
| Egg Nan | | £3.25 |
| Garlic Nan | | £3.25 |
| Garlic and Chilli Nan | | £3.45 |
| Garlic and Cheese Nan | | £3.45 |
| Garlic and Keema Nan | | £3.45 |
| Modhu Nan | Honey | £3.25 |
| Tikka Nan | | £3.25 |
| Cheese & Onion Nan | | £3.25 |
| Vegetable Nan | | £3.25 |



Spicy Hot Very Hot Nuts

Rice Dishes

Pure Basmati Pilau Rice is cooked in saffron, cardamom, cinnamon, bay leaves, and other fragrant flavoured ingredients.

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| White Boiled Rice | £2.50 |
| Pure Basmati Pilau | £3.00 |
| Keema Pilau | Mixed Chicken & Lamb £3.25 |
| Vegetable Pilau | Fresh Vegetables £3.25 |
| Mushroom Pilau | Fresh Mushroom £3.25 |
| Onion Fried Rice | Onion and white rice £2.95 |
| Chilli Coriander Pilau | £3.45 |
| Egg Pilau | £3.45 |
| Egg Fried Rice | white rice £3.45 |
| Garlic Pilau | Fresh garlic Fried £3.25 |
| Mixed Pilau | £3.45 |



A selection of Supporting Sides and Sundries

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|-------------------------|-------|
| Plain Paratha | £2.50 |
| Stuffed Paratha | £3.25 |
| Chapati | £1.00 |
| Puri | £0.95 |
| Papadam | £0.75 |
| Assorted Pickles (each) | £0.95 |
| Mint Sauce | £0.95 |
| Chips | £2.95 |

English Dishes

Served with tomato, salad and chips

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| Fried Chicken | (Slices of chicken breast) £5.95 |
| Omelette | (Chicken or Prawn) £5.50 |
| Chicken Nuggets | £4.95 |



Everyday Set Menu

Available every night 5 - 10:30pm

Starters:

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|------------------------|----------------------|
| Prawn Cocktail | Tikka Chicken |
| Samrat Vegetable Treat | Sheek Kebab |
| Tandoori Paneer Salad | Onion Bhaji |
| Bolda Chingri Baja | Bhuna Prawn on Puri |
| Tandoori Kebab | Tikka Chicken Paneer |

Main Courses:

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|-------------------------|------------------------|
| Medium Home Style Curry | Zaitrezi |
| Korma | Jal-Jhool |
| Malayan | Chilli Masala |
| Masala | Rogan Josh |
| Hariali | Sagwala |
| Dansak | Duplaza |
| Pathia | Authentic Batti Dishes |
| Madras | Roshuni |

*See main menu for descriptions.

Rice or Chips

Nan Bread

£13.95
per set menu

We serve chicken, lamb, prawn, fish & Vegetables
Please add £3 for king prawn and duck dishes, £1 extra for Korma dishes.



All major credit and debit cards accepted

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

The management reserve the right to change the price and offers without prior notice and also the right to refuse custom.

EAT HEALTHIER ★ LIVE BETTER

SAMRAT

INDIAN DINING ROOM ★ BAR ★ SEAHAM

EXPRESS

TAKEAWAY MENU

Home Delivery Service Available

To order takeaway or reserve a table

0191 581 74 44

<https://samrat.uk>



Open 7 Days a week 5pm till 11pm
Including Bank Holidays

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