



Starters

Poppadoms

Plain or Spicy - per portion.....	0.95
Pickles - per tub.....	0.95

Drinks

Lassi - butter milk, sweet or salty	4.50
Amm Lassi - with mango	4.95

Soups

Mulligatawny- with bread	5.95
Dall - with bread.....	5.95

Vegetables

Onion Bhaji - fritters.....	4.95
Vegetable Samosa - stuffed pastries.....	4.95
Vegetable Pakura - fritters	4.95
Chana Chat - spiced, dried chick peas.....	5.95
Aloo Chat - spiced, dry potatoes	5.95
Garlic Mushrooms on Puri.....	5.95
Dhai Baigon - Grilled aubergines stuffed with vegetables, topped with spicy yoghurt.	5.95
Sabzi Jillmill - Grilled green pepper stuffed with spicy vegetables topped with minty sauce.....	5.95

Fish

Prawn Bhuna on Puri.....	5.95
Chingri Jillmill - Grilled green pepper stuffed with spicy prawn.....	5.95
Macher Bora - medium spiced tuna	7.95
Mach Biran - pan fried salmon	7.95
Tandoori King Prawn	7.95
King Prawn Bhuna on Puri.....	7.95

Lamb & Chicken

Chicken Tikka - cubes of chicken	5.95
Chicken Pakura - chicken fritters	5.95
Chicken Chat - bhuna chicken on Puri	5.95
Tandoori Dhakna - Chicken wings marinated in fresh herbs and spices.	5.95
Lamb Samosas - stuffed pastries	5.25
Lamb Tikka - cubes of lamb	6.25
Gosht Kufta - fried meat balls	6.25
Sheek Kebab - Skewed minced lamb rolls, blended with special herbs.....	6.25
& spices, cooked in the tandoor oven.	
Sulaymania's Rolls.....	7.50
Succulent minced lamb rolls, blended with special herbs, wrapped in a chapati & cooked in the tandoor oven.	
Tandoori Mixed Kebab.....	7.50
Cubes of chicken, succulent minced lamb rolls, cubes of lamb & tandoori wing	



Main Courses - Vegetarian Specialities 11.95

Tandoori Sabzi Tikka

Selection of vegetables previously marinated in our own special Tandoori recipe roasted on skewers in tandoori oven. Served with salad and mint sauce.

Sabzi Masala ^N

Cooked with almond, fresh cream, yoghurt and a mixture of special spices in a thick unique sauce.

Sabzi Teatul

Fresh vegetables & tamarind sauce, cooked with aromatic Bangladeshi spices, garnished with garam masala fresh coriander.

Sabzi O Dall

Fresh vegetables and lentils, lemon juice and coriander with a special blend of spices.

Sabzi Gramin

Fresh mixed vegetables cooked with hot spices in Bangladeshi village style, Its hot & spicy.

Mattar O Paneer

Garden peas with traditional Indian subcontinental cheese in aromatic Bangladeshi spices.

Chana Palak Podina

Chickpeas, spinach & garden mint with aromatic Bangladeshi spices to give a unique flavour.

Sabzi Sunamgonji

Green chillies, garlic, ginger, coriander & our own special blend of ground spices with strong flavour.

Sag Sabzir Moza

Mixed vegetables cooked with spinach, garlic, ginger, fresh coriander with a special blend of aromatic Bangladeshi spices.

Sabzi O Roshun

Fresh vegetables & lots of garlic with ginger, fresh coriander & special blend of ground spices. Its spicy.

Most of our vegetarian dishes are vegan. Please ask.



Chef's Recommendations

Ahmed's Choice

Murgh Morich Dhonnia	13.5
Cubes of chicken with green chilli & coriander in aromatic Bangladeshi hot spices.	

Gosht Zal Zul	13.5
Tender lamb cooked with garlic, ginger, coriander,green chilli and garam masala with a strong sauce with a hot & spicy flavour.	

Chingri Bahar	13.5
Prawn cooked with chickpeas and potatoes, garlic, ginger, green chilli with fresh coriander blended to make a fairly hot curry.	

Gosht Jolpai.....	13.5
Tender lamb cooked with olives, garlic, ginger & fresh coriander, with a special blend of Bengali spices to give mouth watering taste.	

Sulaymania Salon <i>Choice of chicken tikka, lamb or prawn.</i>	13.95
Cooked with garlic, ginger, coriander, garden mint, natural yoghurt, fresh cream & mango pulp to give a unique flavour.	

Yusuf's Delight <i>Choice of chicken tikka, lamb or keema.</i>	13.95
Cooked with garden peas, potatoes and garden mint with a strong flavour using a special blend of unique spices, it's nice and spicy.	

Deshi Salon <i>Choice of chicken tikka, lamb or prawn.</i>	13.95
Cooked with Deshi herbs & spices using traditional methods with a strong flavour. Hot & spicy.	

Boro Chingri Badshahi ^N	16.95
Tandoori King prawns cooked in fresh cream, cultured yoghurt with almonds & cashew nuts in a subtle delicate sauce, taste of it's own.	

Masala Dishes

Chicken Tikka Masala ^N	11.95
Cooked with almond, fresh cream, yoghurt and a mixture of special spices in a thick unique sauce.	

Chicken Tikka Chilli Masala.....	12.50
Cooked with garlic, ginger & coriander with a mixture of Spices in a thick hot sauce with green chillies.	

Chicken Tikka Balti Masala.....	12.95
Cubes of chicken cooked with aromatic balti spices and mango chutney to give a unique flavour.	

Murgh O Keema Masala	13.50
Cubes of chicken & spicy minced lamb in garlic, ginger, coriander & fresh green chillies with aromatic strong flavoured spices.	

Gosht Dall O Aloo Masala	13.95
Tender lamb, lentils & potatoes cooked with a special Bangladeshi spices garnished with fresh chilli & fresh coriander. It is spicy.	

Murgh Dishes with tasty Chicken Tikka 11.95

Murgh O Modu ^N	
Cubes of chicken with mild spices in a creamy sauce with honey from Sundorban.	

Murgh O Roshun	
Cubes of chicken with lots of fresh garlic cooked with aromatic Bangladeshi hot spices.	

Murgh O Amm ^N	
Cubes of chicken with fresh mango, coconut & almond in a thick creamy sauce.	

Murgh Achari	
Cubes of chicken with garlic, ginger, fresh coriander and aromatic Bangladeshi pickles.	

Murgh Makhani ^N	
Cubes of chicken cooked with almonds, coconut, fresh cream, butter and a mixture of mild spices.	

Murgh Khorai	
Cubes of chicken in a blend of ground spices including garlic & ginger strongly flavoured with fresh coriander.	

Murgh Chom Chom ^N	
Cubes of chicken cooked with coconut sliced, almond & coconut with mango pulp in a creamy sauce.	

Gosht Dishes with tender Lamb 12.50

Gosht O Ada	
Tender lamb with ginger and a mixture of herbs & spices garnished with coriander & green chilli.	

Gosht Bindi	
Spring lamb with okra, garlic, onions, green peppers, fresh coriander & freshly ground spice.	

Gosht Aloo	
Diced lamb with potatoes garlic & roast cumin seeds in aromatic Bangladeshi above medium spices.	

Gosht Sunamgonji	
Tender lamb with green chillies, garlic, ginger, coriander & our own special blend of ground spices with strong flavour.	

Gosht Methi	
Tender lamb, with Fengreek leaves, onion, tomatoes, fresh coriander, green chilli & special spices.	

Gosht Sylheti	
Tender lamb cooked with Shat Kora - from the lemon family, in aromatic Bangladeshi above medium spices.	

Gosht Pasanda ^N	
Sliced lamb marinated in a delicate sauce made from fresh cream, cultured yoghurt, ground almonds and cashew nuts.	

Quality food, for the food lover.



Chef's Recommendations

Jalfrezi Dishes

All the following dishes are cooked spicy or hot.
Green peppers, fresh chilli, cooked over charcoal, in Bengali herbs & spices with tomato & onion sauce.

Chicken Tikka Jalfrezi	11.95
Gosht Jalfrezi - tender lamb.....	12.50
Keema Jalfrezi - minced lamb	12.95
Duck Tikka Jalfrezi	14.95
Tandoori King Prawn Jalfrezi	16.50

Balti Dishes

All the following dishes are cooked with garlic, ginger, fresh coriander, special spices & herbs with special Balti paste. Served Spicy or Hot.

Chicken Tikka Balti.....	11.95
Gosht Balti - tender lamb.....	12.50
Keema Balti - minced lamb	12.95
Duck Tikka Balti	14.95
Tandoori King Prawn Balti	16.50

Sag Dishes ^N

Fresh spinach with garlic, ginger, cumin & a mixture of herbs & spices, garnished with fresh coriander & a touch of bullet chilli.

Chicken Tikka Sag	11.95
Gosht Sag - tender lamb	12.50
Keema Sag - minced lamb.....	12.95
Duck Tikka Sag.....	14.95
Tandoori King Prawn Sag.....	16.50

Tandoori Oven

Tandoori Oven ^N

These dishes are cooked on charcoal in a specially designed clay oven the meal having been previously marinated in our own special Tandoori recipe roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies in the Indian sub-continent.

Chicken Tikka - cubes of chicken ^N	10.95
Lamb Tikka - cubes of lamb ^N	11.95
Tandoori Chicken - chicken on bone ^N ..	11.95
Chicken Shashlik ^N	12.95
Lamb Shashlik ^N	13.95
Tandoori Hash - duck ^N	14.95
Tandoori Salmon ^N	15.95
Tandoori Mixed Grill ^N	18.95
Tandoori King Prawn ^N	20.95

Tandoori Sabzi ^N

The ingredients are cooked quickly in a manner reminiscent of a stir fry with the very best olive oil. Cooked with garlic, ginger, fresh coriander and our own special blend of ground spices with grilled vegetables. Served with fresh salad and mint yoghurt. A deliciously unique dish designed to excite your taste buds.

Chicken Tikka Sabzi ^N	14.95
Lamb Tikka Sabzi ^N	15.95
Tandoori Hash Sabzi - duck ^N	17.95
Tandoori Salmon Sabzi ^N	18.95
Tandoori King Prawn Sabzi ^N	23.95

Special Tikka Curry

Our special Tikka Curry Dishes are prepared with Chicken Tikka, Lamb Tikka or Tandoori King Prawns. Each have their own individual and distinctive flavour. Please choose the curry you would like. A full description of the curry recipes can be found on Classic Main Courses on Page 6.

Tikka Curries

With Chicken Tikka.....	10.95
With Lamb Tikka.....	11.95
With Tandoori King Prawn.....	15.95

Please Choose From

Mild	Medium	Hot
^N Kurma	Curry	Pathia
^N Malaya		Madras
^N Kashmiri	Bhuna	Dansak
^N Mughli	Dupiaza	Ceylon ^N
^N Badami		Singapore
^N Shahi	Rogan	Vindaloo

Biryanis

A biryani is made by gently cooking with special basmati rice together with a mixture of mild spices, served with a special vegetable curry.

Chicken Biryani ^N	13.95	Chicken Tikka Biryani ^N	14.95
Vegetable Biryani ^N	13.95	Sulaymania Biryani ^N	15.95
Prawn Biryani ^N	14.95	Corbridge Special Biryani ^N	16.95
Lamb Biryani ^N	14.95	King Prawn Biryani ^N	17.95

If you are allergic to any food, please let us know.

