

## HOT DISHES

<b>Vegetable</b>	<b>8.95</b>	<b>King Prawns</b>	<b>13.95</b>
<b>Chicken or Lamb</b>	<b>9.95</b>	<b>Special</b>	<b>13.95</b>
<b>Fish or Prawn</b>	<b>11.95</b>		

### Nimbo

Cooked with strong spices, fresh lime and green chillies (hot and tangy taste).

### Lanaka Piaza

Chopped onions mixed peppers and crushed dry chillies. A simple dish with an extraordinary taste.

### Chilli Kary

A hot tasting dish in a fine runny sauce

### Bombay Jalfry

A mouth watering dish cooked with garlic, ginger, onions, capsicums, green chillies and tomatoes mixed with egg and coriander in a large amount of sauce to provide a unique flavour.

### Sundarban

A spicy dish with mixed vegetables in a fairly saucy dish with chillies, garlic and chefs own spices.

### Adilqila

A truly authentic dish using fresh naga chillies from Bangladesh in a runny sauce.

### Joly Pory

Using less oil and fewer spices our chefs have managed to create a very tasty and dry dish consisting of butter, ginger, onions and sliced chillies

### Achari

Cooked in a tantalising mixed pickle, not too hot.

### Naga Kary

Cooked with the famous Mr Naga Pickle.

### Nuseyba Special

Hot & lemony with potatoes

## HOUSE SPECIALITIES

### Balti

Balti is an aromatic style of cooking food in an iron wok, very delicate spiced to give a rich aroma and texture. A saucy medium strength dish

### Jalfrezi

Our own blend of spices and herbs combined with the masala sauce to give a rich texture and flavour. Fairly Hot

<b>Chicken Or Lamb</b>	<b>9.95</b>	<b>Prawn</b>	<b>10.95</b>
<b>Keema</b>	<b>9.95</b>	<b>King Prawn</b>	<b>13.95</b>
Mince meat		<b>Lamb Tikka</b>	<b>9.95</b>
<b>Mix Vegetables</b>	<b>8.95</b>	<b>Tandoori Duck</b>	<b>10.95</b>
<b>Chicken Tikka</b>	<b>9.95</b>	<b>Special Mix</b>	<b>13.95</b>

Chicken, lamb and king prawns.

## VEGETABLE COMBI DISH

Saag (spinach) Methi (fenugreek leaves)  
Begaan (aubergines) Chana (chickpeas)  
Bhindi (okra) Shim (sliced beans) Gobi (cauliflower)

<b>Keema</b> Mince meat	<b>9.95</b>	<b>Lamb Tikka</b>	<b>9.95</b>
<b>Chicken or Lamb</b>	<b>9.95</b>	<b>Prawn</b>	<b>11.95</b>
<b>Chicken Tikka</b>	<b>9.95</b>	<b>King Prawns</b>	<b>13.95</b>

## VEGETABLE DISHES All sides £4.50

### Saag Aloo

Spinach and potato

### Tarka Dhaal

Lentils

### Bombay Aloo

Spicy Potatoes

### Bindi Bhaji

Okra

### Brinjal Bhaji

Aubergines

### Saag Bhaji

Spinach

### Chana Bhaji

Chickpeas in a dry sauce

### Chana Masala

Chickpeas in a fine sauce

### Cauliflower Bhaji

Mushroom Bhaji

### Mix Veg Bhaji

### Aloo Gobi

Potato and cauliflower

### Mattar Paneer

Peas and homemade cheese

### Saag Paneer

Spinach and homemade cheese

### Vegetable Samba

Mix vegetable & lentils

## RICE

<b>Boiled Rice</b>	<b>2.75</b>	<b>Plain</b>	<b>2.50</b>
<b>Pilau Rice</b>	<b>2.95</b>	<b>Garlic</b>	<b>2.95</b>
<b>Fried Rice</b>	<b>3.50</b>	<b>Onion</b>	<b>2.95</b>
<b>Mushroom Rice</b>	<b>3.50</b>	<b>Cheese</b>	<b>2.95</b>
<b>Vegetable Rice</b>	<b>3.50</b>	<b>Chilli</b>	<b>2.95</b>
<b>Egg Rice</b>	<b>3.50</b>	<b>Rogoni</b>	<b>2.95</b>
<b>Peas Rice</b>	<b>3.50</b>	<b>Cheese &amp; Onion</b>	<b>3.50</b>
<b>Onion Rice</b>	<b>3.50</b>	<b>Garlic &amp; Cheese</b>	<b>3.50</b>
<b>Coconut Rice</b>	<b>3.50</b>	<b>Keema</b>	<b>3.50</b>
<b>Lemon</b>	<b>3.50</b>	<b>Peshwari</b>	<b>3.50</b>
<b>&amp; Cashew Rice</b>		<b>India Special</b>	<b>4.50</b>
<b>Garlic Fried Rice</b>	<b>3.50</b>	<b>Garlic &amp; Coriander</b>	<b>3.50</b>
<b>Kashmiri Rice</b>	<b>3.50</b>		
<b>Special Fried Rice</b>	<b>3.50</b>		
<b>Keema Rice</b>	<b>3.50</b>		

## NAN BREAD

## EXTRAS

<b>Chapati</b>	<b>1.50</b>
<b>Puree</b>	<b>1.50</b>
<b>Tandoori Roti</b>	<b>1.95</b>
<b>Paratha</b>	<b>2.95</b>
<b>Stuffed Paratha</b>	<b>3.50</b>
<b>Chips</b>	<b>2.75</b>
<b>Raitha</b>	<b>1.95</b>
<b>Poppadom</b>	<b>0.85</b>
<b>Pickle Tray</b>	<b>3.50</b>

ESTABLISHED 1988



# TASTE OF INDIA

## OPEN 7 DAYS

SUN - THU: 5.30PM - 10PM

FRI & SAT: 5.30PM - 11PM

**TEL: 01677**  
**423 373**  
**424 829**

32 MARKET PLACE | BEDALE | DL8 1EQ



# APPETISERS

All appetisers are served with salad and mint sauce, garnished with coriander

## TRADITIONAL APPETISERS

<b>Onion Bhaji</b> 3.50	<b>Garlic Mushrooms</b> 4.50
Deep fried dumpling of spicy lentils and chopped onions	<b>Chaat Masala</b> 4.95
<b>Samosa</b> 3.50	Chicken and potatoes & served with chappati
Meat or vegetable in triangular shaped pastry and fried	<b>Dhaal Piiza</b> 4.50
<b>Reshmi Kebab</b> 4.50	Lentils, onions, green chillies and garlic mixed with spices and shallow fried
Spicy lamb mince coated with spiced butter, served with omelette	

## PAKORA APPETISERS

Lightly spiced, dipped in delicious homemade batter and then deep fried

<b>Chicken Tikka</b> 4.50	<b>Fish</b> 4.50
<b>Mushroom</b> 4.50	<b>Mojhadar Combi</b> 4.50
Minced meat stuffed in mushroom	

## MIXED APPETISERS

<b>Special Mix Kebab</b> 5.95	Chicken tikka, lamb sheek kebab and onion bhaji
<b>Royal Mix Starter</b> 5.95	Chicken tikka, lamb tikka and lamb sheek kebab
<b>Tandoori Mix Platter</b> 6.95	Chicken tikka, tandoori duck, onion bhaji, chicken sheek kebab and lamb sheek kebab
<b>Mix Pakora for 2</b> 8.95	Onion bhaji, chicken pakora, mushroom pakora and fish pakora
<b>Mix Thali for 2</b> 9.95	Chicken tikka, lamb tikka, tandoori chicken and tandoori duck

## TANDOORI APPETISERS

Marinated in special sauce with delicate herbs and spices then cooked over flaming charcoal on skewers

<b>Chicken Tikka</b> 4.50	<b>Sheek Kebab</b> 4.50
<b>Lamb Tikka</b> 4.50	<b>Shami Kebab</b> 4.95
<b>Tandoori Chicken</b> 4.50	<b>Paneer Tikka</b> 5.95
On the bone	<b>Ribs</b> 5.95
<b>Fish Tikka</b> 4.95	<b>Lamb Chops</b> 5.95
Pangash Fillet	
<b>Duck Tikka</b> 4.95	

## SEAFOOD APPETISERS

<b>Prawn Cocktail</b> 4.95	<b>Tok Jahl Mishti</b> 6.95
A cool, crunchy spicy & succulent starter	King prawns shallow fried, cooked with butter and garnished with a sweet and sour hot sauce
<b>Fish Piiza</b> 4.95	<b>Shahi King Prawn</b> 7.95
Diced fillet of fish marinated in clay oven then re-cooked with mixed peppers, onions and coriander	Whole king prawn on shell marinated and cooked over flaming charcoal on skewers
<b>Johl Sundori</b> 6.95	<b>Puree</b>
Marinated king prawns cooked in clay oven then garnished with a creamy, garlic butter sauce	Stir fried with onions, tomatoes, herbs and spices served with puree



<b>Prawns</b> 5.95	<b>King Prawn</b> 6.95
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## TANDOORI CLAY OVEN SPECIALITIES

Served with fresh salad, mint sauce and garnished with coriander. Marinated in special sauce with delicate herbs & spices then cooked over flaming charcoal on skewers

<b>Chicken Tikka</b> 8.95	<b>India Special</b> 14.95
<b>Lamb Tikka</b> 8.95	<b>King Prawns</b>
<b>Tandoori Chicken</b> 8.95	Seasoned with a touch of chefs mixed spices, Garlic & ginger
On the bone	<b>Tandoori Duck</b> 9.95
<b>India Special</b> 11.95	<b>Bombay Trout</b> 14.95
Chicken tikka, lamb tikka, tandoori chicken, lamb sheek kebab, chicken sheek kebab and a nan	Whole trout seasoned & spiced with chefs special ingredients also served with a side of bombay aloo
<b>Tandoori King Prawns</b> 13.95	
<b>Shahi King Prawns</b> 14.95	
Cooked with strong spices, on the shell	

## SHASHLIK

Mildly spiced with addition of tomatoes, capsicums and onions cooked over flaming charcoal on skewers. Served with fresh salad, mint sauce and garnished with coriander

<b>Chicken or Lamb</b> 9.95	<b>Taste of India</b> 11.95
<b>Tandoori Duck</b> 10.95	Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Sheek Kebab and a Roll Kebab
<b>Fish</b> 10.95	
<b>Tandoori King Prawn</b> 14.95	

## MASALA

All these dishes are taken from the tandoori prepared in combination of yoghurt, ground almonds, fresh double cream and a selection of special herbs and spices, cooked to taste of india's own special recipe. Saucy & mild in taste

<b>Vegetable</b> 8.95	<b>King Prawns</b> 13.95
<b>Chicken</b> 9.95	<b>India Special</b> 13.95
<b>Lamb</b> 9.95	Chicken Tikka, Lamb Tikka, Tandoori Chicken, Tandoori King Prawns & Lamb Sheek Kebab
<b>Chicken Tikka</b> 9.95	
<b>Lamb Tikka</b> 9.95	
<b>Tandoori Chicken</b> 10.95	
on the bone	
<b>Tandoori Duck</b> 9.95	

## TRADITIONAL CURRIES

<b>Kurma</b>	<b>Dupiazza</b>
Mild and creamy	Medium with onions
<b>Kasmiri</b>	<b>Rogan Josh</b>
Mild with bananas	Medium with tomatoes
<b>Malayan</b>	<b>Pathia</b>
Mild with pineapple	Hot, sweet and sour
<b>Bhuna</b>	<b>Madras</b>
Medium basic curry	Hot
<b>Dhansak</b>	<b>Vindaloo</b>
Medium with lentils	Hotter
	<b>Phall</b>
	Dangerously hot

Available in:

<b>Mix Vegetable</b> 7.95	<b>Duck</b> 9.95
<b>Chicken or Lamb</b> 7.95	<b>Fish</b> 9.95
<b>Keema</b> 7.95	<b>Prawn</b> 9.95
<b>Chicken Tikka</b> 8.95	<b>King Prawn</b> 11.95
<b>Lamb Tikka</b> 8.95	

## MILD DISHES

<b>Vegetable</b> 8.95	<b>King Prawns</b> 13.95
<b>Chicken or Lamb</b> 9.95	<b>Special</b> 13.95
<b>Fish or Prawn</b> 11.95	Chicken, lamb & king prawns

<b>Delight</b>	Cooked with mango, ground almonds, coconut and fresh cream immersed in a lightly spiced buttery sauce, full of flavour
<b>Passanda</b>	Very mild & creamy dish, topped with cashew nuts & almonds
<b>Malli</b>	A special blend of pistachio, coconut, mango, homemade paneer, cashew nuts and a touch of honey
<b>Masaka</b>	Cooked with peeled tomatoes, mango, pineapple and ground almonds in chefs very own creamy and rich masala sauce
<b>Murgi Mousalam</b>	A fragrant of dish diced chicken tikka and minced lamb cooked with cinnamon, bay leaf and cardamom
<b>Bilashi</b>	Marinated in light spices and herbs, cooked in a tandoori oven and then recooked in a pan with a mixture of special herbs and very mild spices
<b>Butter</b>	Cooked to our own secret recipe with plum tomatoes, special herbs and very mild spices
<b>Makhani</b>	An amazing mixture of homemade paneer and chefs special cheesy and buttery sauce
<b>Balti Butter</b>	Indian curry has no boundaries, as you will experience with this mild taste of Balti experience. The two dishes combined in one

## BIRYANI

Tilda basmati rice prepared with saffron and vegetable ghee, fried with onions. Served with a vegetable curry

<b>Various</b> £9.95	<b>Tandoori King Prawn</b> £13.95
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## MEDIUM DISHES

<b>Vegetable</b> 8.95	<b>King Prawns</b> 13.95
<b>Chicken or Lamb</b> 9.95	<b>Special</b> 13.95
<b>Fish or Prawn</b> 11.95	Chicken, lamb & king prawns

**Tandoori Damaka**  
Cooked with pineapple and lentils to give a sweet and sour taste.

**Rassala**  
Cooked with garlic, ginger, green chillies, tomato and soya sauce, with a mixture of chef's special spices, mango chutney. Garnished with cream.

**Gohrana**  
This dish is cooked with India's own garam masala powder fresh ginger, garlic, tomatoes, fresh coriander and chopped onions with addition of whole coriander seeds.

**Jeera** 11.95  
A masterful blend of spices with cumin seeds

**Rezzala**  
A very well balanced dish rubbed with ginger and garlic paste added to a mixture of diced onions, spices and homemade yoghurt for a tangy taste.

**Jaflong** 13.95  
Zesty dish cooked with shatkora, a semi wild species of citrus grown primarily in the Sylhet division of north-eastern Bangladesh.

**Achanak**  
Cooked in medium aromatic spices topped with potato straws

**Kissan**  
Prepared with fresh garden mint, then cooked in a medium sauce with peppers and onions

**Kasturi**  
Cooked in a creamy sauce with boiled egg and fenugreek leaves

**Tarka**  
Very dry dish containing onions, mix peppers, okra, bullet chillies and seasoned with butter ghee tarka. Very tasty and full of flavour.

**Chom Chom**  
Chefs own creation with special tandoori and garam masala powders cooked with onions, garlic, ginger and tomatoes. Garnished with cream & coriander.

**Kizana**  
Cooked to chefs own special spices with addition of onions & capsicums.

**Garlic**  
Marinated in garlic and spices, slightly dry with a fair amount of heat

**Spicy Coconut**  
Fresh coconut, garlic and ginger tarka in coco ghee butter. All cooked together producing a delicious tasting dish.

**Sorisha Bata**  
Cooked with onion, ginger, garlic, green chillies & mustard paste, added to medium aromatic spices and topped with mustard seeds