

HOT DISHES

Vegetable or Paneer	11.95	Fish	13.95
Chicken	12.95	King Prawns	15.95
Lamb	13.95	Special	15.95

Nimbo

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

Lanaka Piazza

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 Special

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.

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

Vegetable or Paneer	11.95	Fish	13.95
Keema	12.95	King Prawns	15.95
Lamb	13.95	Special	15.95
Chicken	12.95		

VEGETABLE COMBI DISH

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

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Lamb	13.95	Special	15.95

VEGETABLE DISHES All sides £5.95 Mains £10.95

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

Boiled Rice	2.95
Pilau Rice	3.50
Fried Rice	3.95
Mushroom Rice	3.95
Vegetable Rice	3.95
Egg Rice	3.95
Peas Rice	3.95
Onion Rice	3.95
Coconut Rice	3.95
Lemon & Cashew Rice	3.95
Garlic Fried Rice	3.95
Kashmiri Rice	3.95
Special Fried Rice	3.95
Keema Rice	3.95

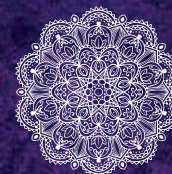
NAN BREAD

Plain	2.95
Garlic	3.95
Onion	3.95
Cheese	3.95
Chilli	3.95
Rogoni	3.95
Cheese & Onion	3.95
Garlic & Cheese	3.95
Keema	3.95
Peshwari	3.95
Garlic & Coriander	3.95
India Special	5.50

EXTRAS

Poppadom	1.00
Chapati	1.95
Puree	1.95
Tandoori Roti	2.50
Chips	2.95
Raitha	2.95
Paratha	3.50
Pickle Tray	3.95
Stuffed Paratha	3.95

ESTABLISHED 1988



TASTE OF INDIA

OPEN 7 DAYS

SUN - THU: 5.30PM - 10PM
FRI & SAT: 5.30PM - 11PM

TEL: 01677 423 373

32 MARKET PLACE | BEDALE | DL8 1EQ

10% OFF ON ORDERS OVER £40

APPETISERS

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

TRADITIONAL APPETISERS

Onion Bhaji	4.95	Garlic Mushrooms	6.95
Deep fried dumpling of spicy lentils and chopped onions		Dhaal Piaza	6.95
Samosa	4.95	Lentils, onions, green chillies and garlic mixed with spices and shallow fried	
Meat or vegetable in triangular shaped pastry and fried		Chaat Masala	7.95
Reshmi Kebab	5.95	Chicken and potatoes & served with chappati	
Spicy lamb mince coated with spiced butter, served with omelette			

PAKORA APPETISERS

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

Chicken Tikka	5.95
Fish	5.95
Mushroom	5.95
Mojhadar Combi	5.95
Minced meat stuffed in mushroom	

MIXED APPETISERS

Special Mix Kebab	7.95
Chicken tikka, lamb sheek kebab and onion bhaji	
Royal Mix Starter	7.95
Chicken tikka, lamb tikka and lamb sheek kebab	
Tandoori Mix Platter	9.95
Chicken tikka, tandoori duck, onion bhaji, chicken sheek kebab and lamb sheek kebab	
Mix Pakora for 2	11.95
Onion bhaji, chicken pakora, mushroom pakora and fish pakora	
Mix Thali for 2	12.95
Chicken tikka, lamb tikka, tandoori chicken and tandoori duck, fried tikka	

TANDOORI APPETISERS

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

Chicken Tikka	6.95	Fish Tikka	7.95
Tandoori Chicken	6.95	Pangash Fillet	
On the bone		Duck Tikka	8.95
Sheek Kebab	6.95	Paneer Tikka	7.95
Shami Kebab	6.95	Lamb Chops	8.95
Lamb Tikka	7.95		

SEAFOOD APPETISERS

Fish Piaza	6.95	Tok Johl Mishti	9.95
Diced fillet of fish marinated in clay oven then re-cooked with mixed peppers, onions and coriander		King prawns shallow fried, cooked with butter and garnished with a sweet and sour hot sauce	
Johl Sundori	9.95	Shahi King Prawn	9.95
Marinated king prawns cooked in clay oven then garnished with a creamy, garlic butter sauce		Whole king prawn on shell marinated and cooked over flaming charcoal on skewers	
		Puree	
		Stir fried with onions tomatoes, herbs and spices served with puree	
		Prawns	7.95
		King Prawn	9.95

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

Chicken Tikka	12.95	India Special	15.95
Tandoori Chicken	12.95	King Prawns	
On the bone		Seasoned with a touch of chefs mixed spices, Garlic & ginger	
Paneer Tikka	12.95	Tandoori Duck	14.95
Lamb Tikka	13.95	Shahi King Prawns	16.95
India Special	15.95	Cooked with strong spices, on the shell	
Chicken tikka, lamb tikka, tandoori chicken, lamb sheek kebab, chicken sheek kebab and a nan			

SHASHLICK

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

Chicken	12.95	King Prawn	15.95
Lamb	13.95	Taste of India	15.95
Tandoori Duck	14.95	Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Sheek Kebab and a Roll Kebab	
Fish	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 indias own special recipe. Saucy & mild in taste

Vegetable	11.95	King Prawns	15.95
Chicken	12.95	India Special	15.95
Lamb	13.95	Chicken Tikka, Lamb Tikka, Tandoori Chicken, Tandoori King Prawns & Lamb Sheek Kebab	
Tandoori Duck	14.95		

TRADITIONAL CURRIES

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

Available in:

Mix Vegetable / Paneer	9.95	Duck	12.95
Chicken	10.95	Fish	12.95
Keema	10.95	Prawn	12.95
Lamb	11.95	King Prawn	13.95

MILD DISHES

Vegetable or Paneer	11.95	Fish	13.95
Chicken	12.95	King Prawns	15.95
Lamb	13.95	Special	15.95

Delight	
Cooked with mango, ground almonds, coconut and fresh cream immersed in a lightly spiced buttery sauce, full of flavour	
Passanda	
Very mild & creamy dish, topped with cashew nuts & almonds	
Malli	
A special blend of pistachio, coconut, mango, homemade paneer, cashew nuts and a touch of honey	

Masaka	
Cooked with peeled tomatoes, mango, pineapple and ground almonds in chefs very own creamy and rich masala sauce	

Murgi Mousalam	
A fragrant of dish diced chicken tikka and minced lamb cooked with cinnamon, bay leaf and cardamom	

Bilashi	
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	

Butter	
Cooked to our own secret recipe with plum tomatoes, special herbs and very mild spices	

Makhani	
An amazing mixture of homemade paneer and chefs special cheesy and buttery sauce	

Balti Butter	
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

Various	£12.95	Tandoori King Prawn	£15.95
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MEDIUM DISHES

Vegetable or Paneer	11.95	Fish	13.95
Chicken	12.95	King Prawns	15.95
Lamb	13.95	Special	15.95

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	
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	
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	
Cooked with garden mint, onions and bell peppers	

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.	

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	

Staff Curry	
Please ask staff for more info	