

**Shuruwaat (Traditional Starters)**

All served with salad and mint sauce

<b>Mix Kebab</b>	<b>£3.25</b>
Consisting of onion bhaji, chicken tikka, lamb tikka, sheek kebab and served with half an omelette	
<b>Murgh/Gosht Pakora</b>	<b>£2.95</b>
Chicken or lamb spiced in a batter sauce	
<b>Murgh Roll</b>	<b>£2.45</b>
Cubed pastry stuffed with minced chicken	
<b>Prawn Cocktail</b>	<b>£2.45</b>
<b>Samosa - Murgh/Gosht</b>	<b>£2.55</b>
<b>Triangular puffed pastry with chicken or lamb in a light blend of spices</b>	
<b>Chatt</b>	<b>£2.95</b>
Chicken/lamb in medium dry spiced sauce, served on a deep fried pancake	
<b>Onion Bhaji V</b>	<b>£2.55</b>
Sliced onions in a spicy batter, deep fried	
<b>Aloo Chops V</b>	<b>£2.65</b>
Curried potatoes in a hot spicy sauce with fresh green chillies	
<b>Vegetable Samosa V</b>	<b>£2.45</b>
Triangular pastry stuffed with mixed fresh vegetables	
<b>Shabzi Paneer Roti V</b>	<b>£2.65</b>
<b>Vegetable Chatt V</b>	<b>£2.65</b>
Vegetables cooked in a medium dry, sweet and sour sauce, then served in a deep fried pancake	
<b>Soup V (Mulligatawny or Dall)</b>	<b>£2.25</b>
Creamy lentil soup garnished with coriander and lemon slice	

**Tandoori Starters (Barbecue & grill)**

<b>Tandoori Murgh</b>	<b>£2.95</b>
1/4 chicken marinated in tandoori masala, then barbecued in clay oven, served with fried onions	
<b>Murgh/Gosht Tikka</b>	<b>£2.85</b>
Tender pieces of chicken or succulent pieces of lamb marinated with tandoori masala	
<b>Tandoori Shahjani</b>	<b>£3.25</b>
An assortment of chicken tikka, lamb tikka, sheesh kebab, spicy wings served with fried onions	
<b>Tandoori Jhinga Puree</b>	<b>£3.95</b>
Barbecued king prawns in a special sauce served on a deep fried pancake	
<b>Tandoori Jhinga Shashlic</b>	<b>£3.55</b>
Marinated King Prawns are barbecued over charcoal, served with fried onions, tomatoes & capsicum	
<b>Sheek Kebab</b>	<b>£2.75</b>
Minced lamb blended with spices and then grilled in tandoori	
<b>Shami Kebab</b>	<b>£2.75</b>
Minced lamb blended with spices and then grilled in tandoori	
<b>Reshmi Kebab</b>	<b>£2.85</b>
Grilled minced lamb in a blend of mild spices then wrapped in an omelette	
<b>Murgh Panka</b>	<b>£2.35</b>
Spiced chicken wings in a special blend of mild spices, barbecued over charcoal	
<b>Murgh Pepper</b>	<b>£2.95</b>
Chicken tikka mixed with green pepper	
<b>Mass Biran (may contain bones)</b>	<b>£3.25</b>
Fillet of cod marinated then barbecued over charcoal served with fried onions	
<b>Murgh/Gosht Shabzi Bahar</b>	<b>£3.25</b>
Barbecued chicken or lamb tikka mixed with fried onions, spinach & potatoes	
<b>Jhinga Butterfly</b>	<b>£3.55</b>
A whole king prawn is lightly spiced in breadcrumbs and then deep fried	

**Tandoori Main Dishes**

Tandoori dishes are marinated in yoghurt with appropriate herbs and spices &amp; then cooked in a tandoori to import a unique &amp; very special flavour to the food. Served with salad and mint sauce

<b>Murgh/Gosht Tikka</b>	<b>Chicken £6.25</b>	<b>Lamb £6.45</b>
Tender pieces of chicken or lamb prepared as above.		
<b>Special Murgh/Gosht Tikka</b>	<b>Chicken £7.25</b>	<b>Lamb £7.45</b>
Tender slices of chicken or lamb tikka prepared as above then mixed with fried onions, capsicum and mushrooms		
<b>Tandoori Shajahani</b>	<b>£7.45</b>	
An assortment of chicken, lamb, tandoori chicken, spicy wings, sheek kebab, served with a plain nan		
<b>Tandoori Shashlick</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>
Tender pieces of barbecued chicken or lamb mixed with fried onions, tomatoes and capsicum		
<b>Murgh Pepper</b>	<b>£6.45</b>	
Chicken tikka mixed with green pepper		
<b>Tandoori Jhinga Shashlic</b>	<b>£9.45</b>	
King prawns prepared as above then served with fried onions, tomatoes and capsicum		
<b>Tandoori Murgh</b>	<b>£6.95</b>	
Half Chicken prepared as above		
<b>Mass Biran (may contain bones)</b>	<b>£6.95</b>	
Fillet of cod marinated then barbecued over charcoal served with fried onions		

**Balti Khana (Balti specialities)**

Balti (wok) is a traditional way of cooking. The cooking is performed in a cast iron wok which gives the dish an exotic flavour. (served in a large container)

<b>Balti Murgh</b>	<b>£5.95</b>
Diced chicken cooked in fairly spiced sauce, mixed with finely chopped onions, tomatoes & capsicum garnished with sliced tomatoes, cucumbers & fresh coriander	
<b>Balti Keemawala</b>	<b>£6.45</b>
Mince lamb cooked in a medium balti sauce with finely chopped onions, tomatoes & capsicum. Garnished with sliced tomatoes, cucumbers and fresh coriander	
<b>Balti Gosht</b>	<b>£6.95</b>
Tender pieces of lamb cooked in a medium sauce, mixed with finely chopped onions, tomatoes & balti paste, garnished with sliced tomatoes, cucumber & fresh coriander	
<b>Balti Murgh Tikka</b>	<b>£6.45</b>
Diced chicken tikka cooked in a medium sauce, mixed with finely chopped tomatoes & balti paste. Garnished with sliced tomatoes, cucumber & fresh coriander	
<b>Balti Murgh Saagwala</b>	<b>£6.45</b>
Tender pieces of lamb cooked in a medium sauce with finely chopped onions and spinach, tomatoes and balti paste, garnished with sliced tomatoes, cucumber & fresh coriander.	
<b>Balti Gosht Saagwala</b>	<b>£6.95</b>
Tender pieces of lamb cooked in a medium sauce with finely chopped onions and spinach, tomatoes and balti paste, garnished with sliced tomatoes, cucumber & fresh coriander	
<b>Balti Rajwala</b>	<b>£6.95</b>
Diced chicken & lamb are both mixed in together in a fairly spiced sauce & then cooked in together with onions, tomatoes & capsicum	
<b>Balti Chingriwala</b>	<b>£8.95</b>
King prawns are marinated in masala sauce, cooked together with finely chopped onions and capsicum in a balti paste. Garnished with sliced tomatoes, cucumbers and fresh coriander.	

**Tandoori Masalla Dishes**

Another dish which is made in the tandoori style. This dish is a specially cooked subtle tangy sauce consisting of tikka masalla together with yoghurt, tamarind and pomegranate juice. This dish can either be cooked in a medium spicy sauce or in a mild sweet sauce and mixed with double cream. (Served in a large container)

<b>Murgh Tikka Masalla</b>	<b>£6.95</b>
Diced spring chicken marinated for several hours in home made sauce & barbecued over charcoal, cooked together with selected herbs and spices	
<b>Chilli Murgh Masalla</b>	<b>£7.45</b>
Sliced chicken tikka marinated for several hours in a home made sauce, barbecued over charcoal, then cooked in tandoori masalla together with slices of fresh green chillies.	
<b>Chilli Gosht Masalla</b>	<b>£7.45</b>
Tender lamb prepared in masalla sauce, cooked with selected herbs, spices & green chillies, garnished with fresh coriander	
<b>Gosht Tikka Masalla</b>	<b>£7.45</b>
Diced lamb marinated for several hours in home made sauce & barbecued over charcoal, cooked together with selected herbs and spices.	
<b>Tandoori Murgh Masalla</b>	<b>£7.45</b>
Tandoori chicken chipped off the bone & sliced in to thin strips and then cooked in with spices in a thick sauce	
<b>Tandoori Jhinga Masalla</b>	<b>£9.45</b>
Barbecued king prawns are cooked together with tandoori masalla & delicate herbs and spices	

**Biryani Dishes**

A Biryani is a traditional dish which can be cooked with various kinds of toppings &amp; fillings as shown below which are cooked in fine grained rice, herbs, spices, peppers, almonds &amp; sultanas, garnished with tomatoes, cucumber &amp; sliced red onions. (All biryani dishes are served with vegetable curry sauce)

<b>Murgh/Gosht Biryani</b>	<b>Chicken £6.25</b>	<b>Lamb £6.45</b>
Chicken or lamb mixed with basmati rice served with an omelette		
<b>Murgh or Gosht Tikka Biryani</b>	<b>Chicken £6.95</b>	<b>Lamb £7.45</b>
Chicken or lamb tikka cooked together with basmati rice and served with an omelette		
<b>Tandoori Murgh Biryani</b>	<b>£7.25</b>	
Tandoori chicken taken off the bone and fried together with basmati rice and served with an omelette		
<b>Special Biryani</b>	<b>£8.25</b>	
A mix of chicken, lamb, prawn & mushroom, fried together with basmati rice & served with an omelette		
<b>Tandoori Chingri Biryani</b>	<b>£9.45</b>	
Barbecued king prawns fried together with basmati rice and served with an omelette		

**Sifarish (Chef's Specialities)**

Our own range of sensational &amp; distinctive dishes marinated for several hours using tikka paste. First barbecued in tandoori oven then our chef mixes a wide range of special herbs and spices and prepares his own delicious sauce unique to the Curry House. (Served in large containers)

<b>Handi Rashoon</b>	<b>Chicken £6.95</b>	<b>Lamb £7.45</b>	<b>King Prawn £8.95</b>
Mainly consisting of garlic, this dish prepared in a medium sauce using our special ground spices then given a dazzling garlic topping, garnished with fresh coriander			
<b>Bombay Annda</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
This dish cooked in a medium sauce, mixed with finely chopped onions, pieces of potato and cooked with a boiled egg to give it an authentic taste, garnished with fresh coriander			
<b>Lahori</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
This dish is cooked with capsicum, sliced onions, garden mint & bay leaves in a medium sauce, garnished with fresh coriander			
<b>Makhani</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
This dish is cooked in a very mild sauce using fresh cream, coconut powder, almonds and topped with golden sultanas			
<b>Pathia</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
A traditional dish cooked in a fairly hot sauce using our special ground spices which gives a unique sweet & sour taste, garnished with fresh coriander			
<b>Peazi</b>	<b>Chicken £6.95</b>	<b>Lamb £7.45</b>	<b>King Prawns £8.95</b>
This dish cooked in a medium sauce using pickled onions, selected herbs & spices, topped with fried onion rings and garnished with fresh coriander			
<b>Nawabi Murgh Stick</b>			<b>Chicken £6.50</b>
Marinated pieces of chicken put together with cocktail sticks in a superb Eastern majestic style and cooked in highly flavoured medium sauce and served with strips of onion, capsicum ring and fresh coriander			
<b>Tava</b>	<b>Chicken £6.95</b>	<b>Lamb £7.45</b>	<b>King Prawns £8.95</b>
This is an appetising medium spiced dish cooked with mixed ground spices, green long beans, a dash of lemon juice, cherry tomatoes and garnished with fresh coriander			
<b>Haandhi Saag</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawn £8.95</b>
This dish cooked in a medium sauce using garam masalla together with finely chopped onions & fresh spinach, garnished with fresh coriander			
<b>Tandoori Butter</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
Very mild sweet dish cooked in a very rich creamy sauce using butter, almonds, coconut cream -a modern twist to the traditional korma			
<b>Passanda</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
Very mild, this dish cooked with almonds, coconut, fresh cream in a special rich sauce			
<b>Begun Surma Machli</b>			<b>Fish £7.45</b>
Diced cod fish cooked in a fairly hot sauce, mixed with chopped aubergine & onions, garnished with fresh coriander			
<b>Shobzi Sultan</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
This dish is cooked with fresh vegetables in a medium sauce using the finest herbs & spices, mixed with extra mushrooms, garnished with fresh coriander			
<b>Jalfrezi</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
Hot & spicy, cooked with garlic, cherry tomatoes, green chillies and mixed with our special ground spices to give a sharp, spicy & memorable taste, garnished with fresh coriander			
<b>Fish Jalfrezi</b>			<b>Fish £7.45</b>
Pieces of cod fish cooked in a fairly hot sauce using capsicum, onions, green chillies, garlic & cherry tomatoes, garnished with fresh coriander			
<b>Korai</b>	<b>Chicken £6.45</b>	<b>Lamb £6.95</b>	<b>King Prawns £8.95</b>
Delicately spiced, cooked in a highly flavoured medium sauce using diced onions, green & red peppers, garnished with fresh coriander			
<b>Rezela</b>	<b>Chicken £7.25</b>	<b>Lamb £7.45</b>	<b>King Prawns £8.95</b>
Tender pieces of chicken tikka, lamb tikka or king prawns cooked in thick rezela sauce which is made from fresh herbs and served with salad and egg rice to compliment it			
<b>Jhinga Paneer</b>			<b>King Prawn £8.95</b>
Marinated king prawns are cooked together with onions & mild ground spices, garnished with Indian cheese & fresh coriander			
<b>Jhinga Tara</b>			<b>King Prawn £8.95</b>
Highly flavoured dish cooked with king prawns, mixed with our special ground spices to give a mouth watering flavour, garnished with tomatoes & fresh coriander			
<b>Thali</b>			<b>Thali £13.95</b>
A selection of different dishes are cooked individually. Consists of chicken tikka, sheek kebab, tandoori chicken, lamb tikka bhuna, chicken handhi roshoon, chicken madras, plain nan, pilau rice and plain raitha			



## Traditional Curries

The sauce of the curries is to a medium consistency, produced from a wide range of oriental species and herbs giving a rich flavour

### Korma

A mild delicate sauce made from double cream, almond and coconut cream added together to create a dish with mild texture. Contains nuts

### Malayan

A preparation of mild spices in which double cream is used to create its delicacy, cooked together with pineapple

### Kashmiri

A mild dish, delicate sauce made using double cream, cooked together with banana slices and lychees, to achieve a fruity taste

### Dansak

A dish of Persian origin, sweet & sour in taste made from a combination of herbs & spices together with lentils, lemon juice and pineapple pieces

### Madras

A combination of strong pieces cooked together with fenugreek leaves, lemon juice giving a very spicy taste, garnished with tomato slice and fresh coriander

### Vindaloo

The flavour of this is derived from the use of bombay potatoes, lemon juice and very strong spices, to create a fiery taste, garnished with fresh coriander

### Bhuna

Cooked medium in strength in a thick dry sauce using selected herbs and spices, garnished with slice of tomato and fresh coriander

### Dopiaza

A method of preparation which briskly fried with fresh onions, cinnamon & bay leaves, garnished with fresh coriander

### Rogan Josh

Finely chopped onions & garlic, cooked together in a thick sauce then topped with a layer of fried tomatoes, garnished with fresh coriander

### Chicken

£5.25

### Lamb

£5.45

### Keema

£5.25

### Chicken Tikka or Lamb Tikka

£5.95

### Prawns

£5.95

### Mixed (Chicken, lamb and king prawns)

£7.95

### King Prawns

£7.95

### Vegetable

£4.95

## Shobzi & Bahar

(Vegetarian dishes) All our vegetarian dishes are cooked using fresh vegetables

### Shobzi Kurci

A mix of aubergine, cauliflower, okra and potatoes in medium sauce then mixed with a mixture of onions and carefully selected herbs to give it a unique flavour

£4.95

### Shobzi Biryani

A mix of vegetables mixed with basmati rice and fried with various herbs and garnished with sliced tomato, onions, cucumber and fresh coriander

£4.95

### Shobzi Masalla

Fresh mixed vegetables cooked in a masalla type dish

£4.95

### Balti Shobzi Kofta

A selection of vegetables put together in batter then deep fried, then cooked in a medium balti sauce, garnished with slices of tomato, cucumber and fresh coriander

## Shobzi Khana

(Vegetarian side dishes)

Alone or combined with other main courses, these vegetarian specialities are an authentic taste of India, fresh vegetables are used unless out of season on very rich ingredients

### Shobzi Bajee

Mixed vegetables in a dry medium sauce

£2.75

### Bombay Aloo

Fairly hot spiced potatoes in a dry sauce

£2.75

### Saag Paneer

Fresh spinach cooked together with cheese in a medium sauce

£2.75

### Chana Dhall

Chickpeas & lentils in a medium sauce

£2.75

### Tarka Dhall

Spicy lentils with garlic in thick sauce

£2.75

### Saag Aloo

Potatoes & spinach cooked in dry sauce

£2.75

### Matar Paneer

Peas cooked in a medium sauce with cottage cheese

£2.75

### Bhindi Bajee

Okra cooked in fairly dry medium sauce

£2.75

### Aloo Chana

Potatoes & chickpeas cooked in a dry medium sauce

£2.75

### Sagg bajee

Fresh spinach cooked in dry medium sauce

£2.75

### Aloo Gobhi

Potatoes & cauliflower cooked in a medium sauce

£2.75

### Brinjal Bajee

Aubergines are cooked in a medium dry sauce

£2.75

## Chawal (Rice Dishes)

### Boiled Rice

Long grain American rice

£1.65

### Pilau Rice

Basmati rice cooked in saffron with cardamon & cinnamon

£1.95

### Mushroom Rice

Basmati rice fried with mushroom & spices

£2.25

### Vegetable Rice

Basmati rice fried with vegetables and spices

£2.25

### Onion Fried Rice

Long grain American rice with fried onions

£2.25

### Keema Rice

Basmati rice fried with minced lamb & spices

£2.25

### Egg Rice

Basmati rice fried with egg & spices

£2.25

### Paneer Mottar Rice

Basmati rice fried with peas & Indian cheese

£2.25

### Special Fried Rice

Basmati Rice fried

£2.25

& mixed with vegetables, mushroom & egg

### Chicken Tikka or Lamb Tikka Rice

Basmati rice fried with chicken or lamb tikka & spices

£2.45

## Roti (Indian bread)

### Plain Nan

Leavened bread, freshly baked

£1.55

### Cheese Nan

With cheese

£1.95

### Keema Nan

With minced meat

£1.95

### Garlic Nan

With fresh garlic

£1.95

### Akbori Nan

Stuffed with chicken tikka

£1.95

### Peshwari Nan

With ground almonds, coconut & sultanas

£1.95

### Ginger Nan

Sprinkled with fresh ginger

£1.95

### Paratha

Extra light bread, buttered

£1.45

### Chappati

Thin unleavened bread

£0.70

### Tandoori Roti

Chips

£0.90

### Chips

£1.20

## Relishes

### Popadom

Crispy thin lentil bread

£0.50

### Spicy Popadom

Spicy crispy thin bread

£0.60

### Mango Chutney

Onion Salad

£0.50

### Lime Pickle

Chilli Pickle

£0.50

### Raita

Yoghurt salad with either cucumber or onion & a touch of chilli powder

£0.80

### Mint Sauce

Side Salad

£0.50

### Pickle Tray

Consisting of onion salad, lime pickle, mango chutney & mint sauce

£1.00

£1.50

# Restaurant Menu

[www.curryhousekeighley.co.uk](http://www.curryhousekeighley.co.uk)

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