

VEGETARIAN MAIN DISHES

<b>SABJI MOLEE</b> Fresh mixed vegetables marinated in yoghurt with coconut, almonds, green herbs in a creamy sauce –mild	£8.95
<b>SABJI PIAZ MIRCHI</b> Mixed fresh vegetables with onions, green chillies, fresh coriander in a thick sauce-fairly hot	£8.95
<b>CHANA PALAK PANIR</b> Chickpeas cooked with spinach & Indian cheese – mild	£8.95
<b>SABJI SAMBAR</b> Fresh vegetables cooked with lentils in a hot & sour sauce	£8.95
<b>ALOO PALAK</b> Potato & spinach cooked with garlic, ginger and fresh coriander – medium	£8.95
<b>PANIR SABJI TIKKA MOSSALA</b> Mild Indian cheese and vegetables marinated and cooked in a specially flavoured sauce	£8.95
<b>HARIANA SABJI</b> Mixed vegetables cooked in coconut milk, garlic & green chilli sauce	£8.95
<b>CHILLI SABJI PANIR</b> Indian cheese and vegetables cooked with fresh garlic & green chilli – fairly hot	£8.95
<b>MASSALA CHANA DALL</b> chickpeas and lentils-fairly spicy	£8.95
<b>GOAN RED CHILLI SABJI</b> Mixed vegetables cooked with red chillies in a tamarind sauce – hot	£8.95
<b>PALAK DAL</b> Spiced spinach & lentil cooked with fresh garlic and ginger in a mild butter	£8.95

SIDE DISHES

<b>SAG BHAJEE</b> Spinach cooked with garlic	£5.50
<b>BOMBAY ALOO</b> Slightly hot spiced potatoes	£5.50
<b>MUSHROOM BHAJEE</b> Spiced mushrooms	£5.50
<b>DALROSHUN</b> Lentils spiced with garlic	£5.50
<b>SAG ALOO</b> Spinach and potato	£5.50
<b>SOBJI BHAJEE</b> Dry, mixed vegetables	£5.50
<b>MATIR PANIR</b> Peas with Indian cottage cheese	£5.50
<b>CHANA CHOTPOTI</b> Dry spiced chick peas	£5.50
<b>BHINDI BHAJEE</b> Dry gently spiced okra	£5.50
<b>SAG PANIR</b> Spinach & Indian cheese	£5.50

SUNDRIES

<b>PILAU RICE</b>	£3.95
<b>BOILED RICE</b>	£3.95
<b>SPECIAL RICE</b>	£4.50
<b>MUSHROOM RICE</b>	£4.50
<b>LEMON RICE</b>	£4.50
<b>GARLIC RICE</b>	£4.50
<b>VEGETABLE RICE</b>	£4.50
<b>NAN</b>	£3.95
<b>KEEMA OR CHEESE NAN</b>	£4.95
<b>PESHWARI NAN</b>	£4.95
<b>GARLIC NAN</b>	£3.50
<b>KEEMA &amp; CHEESE GARLIC NAN</b>	£4.95
<b>POPADUM</b> (spicy/plain)	£1.50
<b>PICLES PER PERSON</b>	£1.50

YOU CAN CREATE YOUR OWN BANQUET SET MENU FOR ANY PARTY TYPE OR SIZE TO SUIT YOUR BUDGET AT INDIAN BRASSERIE



# INDIAN BRASSERIE

EXCLUSIVE INDIAN CUISINE

OPEN 7 DAYS A WEEK  
Sunday to Thursday: 5:00pm till 10:30pm  
Friday and Saturday: 5:00pm till 11:00pm

OPEN ON PUBLIC HOLIDAYS  
TELEPHONE ORDERS WELCOME

TELEPHONE  
01242 231350

146 BATH ROAD • CHELTENHAM  
GLOUCESTERSHIRE • GL53 7NG  
www.indianbrasserie.com

STARTERS

<b>MIXED KEBAB</b>	£5.95
Chicken tikka, shish kebab and spicy prawn	
<b>CHICKEN TIKKA</b>	£5.95
Succulent boneless chicken marinated with yogurt and various spices	
<b>SHISH KEBAB</b>	£5.95
Spiced lamb minced onto skewers cooked in a tandoori oven	
<b>CHICKEN CHAT</b>	£5.95
Marinated chicken with masala and spices served on a puree	
<b>CHICKEN/VEG PAKORA</b>	£5.50
Deep fried chicken or vegetable	
<b>VEGETABLE SOMOSA</b>	£5.50
Spiced vegetable flavoured with garam masala and cumin wrapped in a crispy fried pastry	

SOUTHERN INDIAN DISHES

<b>KHOLEE MOLEE</b>	£9.95
Marinated chicken, mildly spiced with coconut, almonds and herbs in a creamy sauce – mild	
<b>KHOLEE BAHAR</b>	£9.95
Chicken and minced lamb, delicately blended and cooked in herbs and spices - medium	
<b>KHOLEE PIAZ MIRCHI</b>	£9.95
Chicken cooked with green peppers, green chillies and onions in a thick sauce – fairly hot!	
<b>KHOLEE ZALALOO</b>	£9.95
Chicken cooked with chillies and coconut sauce – very hot	
<b>ALTHOO ROSAN MIRCHI</b>	£10.95
Lamb cooked with fresh garlic and green chillies in a thick sauce – fairly hot	
<b>ERACHI VELLA</b>	£10.95
Lamb cooked in Southern Indian spices and tomatoes, onions and mushrooms in a thick sauce – medium	
<b>KHOLEE SALAN</b>	£9.95
Chicken cooked in Southern Indian spices with tomatoes, onions and mushrooms in a thick sauce - medium	

TANDOORI MAIN DISHES

<b>CHICKEN TIKKA MOSSALA</b>	£9.95
Diced chicken tikka marinated in yoghurt with delicate herbs and spices cooked in specially flavoured sauce	
<b>LAMB PASSANDA</b>	£10.95
Diced lamb, marinated and barbecued on skewers over charcoal	
<b>TANDOORI MIXED MOSSALA</b>	£10.95
Chicken tikka, lamb tikka, prawn marinated in yoghurt with delicate herbs and spices cooked in specially flavoured sauce	
<b>JINGA TIKKA MOSSALA</b>	£13.95
Tiger prawns marinated and spiced barbecued on skewers over charcoal then cooked with specially flavoured sauce with fresh cream	
<b>CHICKEN SHASHLIK</b>	£12.95
Diced chicken, marinated and barbecued over charcoal with onion, tomato and mushroom	
<b>CHICKEN TIKKA</b>	£9.95
Diced chicken, marinated and barbecued over charcoal	

<b>SPICY SHIRIMPS</b>	£6.95
Prawns cooked in tamarind juice and fresh garlic with spices. Served with puree	
<b>PAPRI ALOO CHAT</b>	£5.50
Chick peas and potatoes mixed with yogurt and tangy chatney masala	
<b>PANIR PAKORA</b>	£5.50
Indian Cheese Kebab	
<b>ONION BHAJI</b>	£5.50
Deep fried onions and lentil nuggets	
<b>GARLIC JINGA AMRITSARI</b>	£6.95
Deep fried spicy prawns	
<b>GARLIC MUSHROOM PUREE</b>	£5.50
Fresh mushroom fried with garlic, spices served with puree	

<b>KHOLEE CAFFRAEL</b>	£9.95
Chicken cooked with black pepper, mustard and red chillies in spicy sauce	
<b>ALTHOO CHETTINAD</b>	£10.95
Lamb cooked with red chillies, tamarind & black pepper in a hot spicy sauce	
<b>ERACHI THORAN</b>	£10.95
Lamb cooked in south Indian spices with fresh ginger & coconut sauce-medium to spicy	
<b>ERACHI PORIAL</b>	£10.95
Lamb cooked in south Indian spices with mustard & red chillies-fairly hot	
<b>KHOLEE UPPAKARI</b>	£9.95
Chicken cooked in south Indian spices with fresh ginger & coconut sauce - medium	
<b>KHOLEE MALABAR</b>	£9.95
Chicken cooked with fresh mint, garlic, yogurt & butter in a rich and tangy sauce - medium to spicy	

<b>TANDOORI CHICKEN</b>	£10.95
Chicken leg on the bone marinated with yoghurt, ginger, garlic and special spices. Cooked in the tandoori oven	
<b>TANDOORI MIXED GRILL</b>	£14.95
Tandoori chicken, cicken tikka and shish kebab, grilled tiger prawns. Cooked in the Tandoori oven. Served with nan bread	
<b>TANDOORI GARLIC CHILLI CHICKEN</b>	£9.95
Fairly hot tandoori chicken pieces cooked with fresh garlic, green chillies with yoghurt sauce	
<b>SAGOTI CHICKEN TIKKA</b>	£9.95
Medium spiced chicken tikka cooked with ginger, mustard and spinach	
<b>PANIR TIKKA BAHAR</b>	£9.95
Baked chicken, rich and mild. Cooked with almonds, creams and Indian cheese	
<b>CHICKEN REZELA</b>	£9.95
<b>LAMB</b>	£10.95
Tikka cooked in hot and tangy sauce made with fresh green chilli, coconut fresh garlic-hot & tangy	

SEAFOOD DISHES

<b>KERALA JINGA</b>	£13.95
Tiger prawns delicately spiced cooked in a mustard & red chilli sauce	
<b>JINGA MOLEE</b>	£13.95
Fresh Tiger prawns with coconut, almonds and green herbs in a creamy sauce- mild	
<b>JINGA MANDARAJ</b>	£13.95
Tiger prawns cooked in a coconut & green chilli sauce- medium	
<b>JINGA ROSUN MIRCHI</b>	£13.95
Tiger prawns with garlic, green chillies in a thick sauce-fairly hot	
<b>TIGER PRAWN SHASLIK</b>	£13.95
Tiger prawn, marinated and barbecued over charcoal with onion, tomato and mushroom	
<b>GOAN RED JINGA</b>	£13.95
Tiger prawns cooked in a hot spicy sauce made with tamarind, coconut milk & red chillies	
<b>TIGER PRAWN SAG</b>	£13.95
Tiger prawns cooked with spinach	

CURRY SPECIALITIES

	Chicken	Lamb	Tiger Prawn
<b>JALFRAZI:</b> Chicken or lamb pieces cooked with green peppers, fresh green chilliesand onions in a thick tasty sauce – fairly hot	£9.95	£10.95	£13.95
<b>BHUNA:</b> Cooked with tomatoes and green pepper in a tasty sauce	£9.95	£10.95	£13.95
<b>ROGON:</b> Chicken or lamb spiced with herbs and tomatoes	£9.95	£10.95	£13.95
<b>BHUNA CHINGRY:</b> Prawns, tomatoes and green peppers in a tasty sauce			£13.95
<b>KORMA:</b> Mildly spiced lamb or chicken spiced with a touch of cream and coconut	£9.95	£10.95	£13.95
<b>DANSAK:</b> cooked with lentils – hot & sour	£9.95	£10.95	£13.95
<b>MADRAS:</b> Fairly hot	£9.95	£10.95	£13.95
<b>VINDALOO :</b> Very hot	£9.95	£10.95	£13.95

BIRYANIS

	Veg	Chicken	Lamb	Tiger Prawn
<b>CHICKEN BIRIANI:</b> Pilao rice, gently fried in ghee (Indian butter) served with vegetable curry.		£11.95	£12.95	
<b>TIGER PRAWN BIRIANI:</b> Tiger prawns and pilao rice gently fried in ghee, served with vegetable curry.				£14.95
<b>SABJI BIRIANI:</b> Pilao rice gently fried in ghee and served with vegetable curry.	£10.50			

<b>CHICKEN TIKKA BIRIANI</b>	£12.95	Diced chicken marinated and barbecued over charcoal with pilao rice gently, fried in ghee. Served with vegetable curry
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Some of our dishes may contain nuts or dairy products. Please inform a member of staff if you have a selective diet.