VEGETARIAN MAIN DISHES

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

SIDE DISHES

	SUNDRIES	
£4.50	PILAU RICE	£3.95
£4.50	BOILED RICE	£3.95
£4.50	SPECIAL RICE	£4.50
£4.50	MUSHROOM RICE	£4.50
£4.50	LEMON RICE	£4.50
£4.50	GARLIC RICE	£4.50
£4.50	VEGETABLE RICE	£4.50
£4.50	NAN	£3.95
£4.50	KEEMA OR CHEESE NAN	£4.95
£4.50	PESHWARI NAN	£4.95
	GARLIC NAN	£3.50
	KEEMA & CHEESE GARLIC NAN	£4.95
	£4.50 £4.50 £4.50 £4.50 £4.50 £4.50 £4.50 £4.50	£4.50 PILAU RICE £4.50 BOILED RICE £4.50 SPECIAL RICE £4.50 MUSHROOM RICE £4.50 LEMON RICE £4.50 GARLIC RICE £4.50 VEGETABLE RICE £4.50 NAN £4.50 KEEMA OR CHEESE NAN £4.50 PESHWARI NAN GARLIC NAN

POPADUM (spicy/plain)

PICLES PER PERSON

£1.50

£,1.50

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

Some of our dishes may contain nuts or dairy products. Please inform a member of staff if you have a selective diet.

FREE HOME DELIVERY

Within a 4 mile radius with a minimum order of £25

INDIAN BRASSERIE

EXCLUSIVE INDIAN CUISINE

20% DISCOUNT

Collection only (Sun-Thur)

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

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OPEN ON PUBLIC HOLIDAYS TELEPHONE ORDERS WELCOME

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MIXED KEBAB	£5.95	SPICY SHIRIMPS	£,6.95
Chicken tikka, shish kebab and spicy prawn		Prawns cooked in tamarind juice and	
CHICKEN TIKKA	£5.95	fresh garlic with spices. Served with puree	
Succulent boneless chicken marinated with		PAPRI ALOO CHAT (v)	£5.50
yogurt and various spices		Chick peas and potatoes mixed with	
SHISH KEBAB	£5.95	yogurt and tangy chatney masala	
Spiced lamb minced onto skewers		PANIR PAKORA (v)	£5.50
cooked in a tandoori oven		Indian Cheese Kebab	
CHICKEN CHAT	£5.95	ONION BHAJI (v)	£,5.50
Marinated chicken with masala and spices		Deep fried onions and lentil nuggets	~
served on a puree		GARLIC JINGA AMRITSARI	£,6.95
CHICKEN/VEG PAKORA	£5.50	Deep fried spicy prawns	~
Deep fried chicken or vegetable		GARLIC MUSHROOM PUREE (v)	£,5.50
VEGETABLE SOMOSA (v)	£5.50	Fresh mushroom fried with garlic, spices	~
Spiced vegetable flavoured with garam		served with puree	
masala and cumin wrapped in a crispy		1	
fried pastry			

SOUTHERN INDIAN DISHES

KHOLEE MOLEE Marinated chicken, mildly spiced with coconut, and herbs in a creamy sauce – mild	£9.95	KHOLEE CAFFRAEL Chicken cooked with black pepper, mustard and red chillies in spicy sauce	£9.95
KHOLEE BAHAR	£9.95	ALTHOO CHETTINAD	£10.95
Chicken and minced lamb, delicately blended and cooked in herbs and spices - medium		Lamb cooked with red chillies, tamarind & black pepper in a hot spicy sauce	
KHOLEE PIAZ MIRCHI	£9.95	ERACHI THORAN	£,10.95
Chicken cooked with green peppers, green chillies and onions in a thick sauce – fairly hot!		Lamb cooked in south Indian spices with fresh ginger & coconut sauce-medium to spicy	
KHOLEE ZALALOO	£9.95	ERACHI PORIAL	£10.95
Chicken cooked with chillies and coconut sauce - very	hot	Lamb cooked in south Indian spices with mustard &	
ALTHOO ROSAN MIRCHI	£10.95	red chillies-fairly hot	
Lamb cooked with fresh garlic and green chillies in a		KHOLEE UPPAKARI	£,9.95
thick sauce - fairly hot		Chicken cooked in south Indian spices with fresh	~
ERACHI VELLA	£10.95	ginger & coconut sauce - medium	
Lamb cooked in Southern Indian spices and tomatoes onions and mushrooms in a thick sauce – medium	,	KHOLEE MALABAR Chicken cooked with fresh mint, garlic, yogurt &	£9.95
KHOLEE SALAN	£9.95	butter in a rich and tangy sauce - medium to spicy	

TANDOORI MAIN DISHES

tomatoes, onions and mushrooms in a thick sauce - medium

Chicken cooked in Southern Indian spices with

IANDOURI MAIN DISHES		TANDOORI CHICKEN	£10.95
CHICKEN TIKKA MOSSALA	£9.95	Chicken leg on the bone marinated with yoghurt,	
Diced chicken tikka marinated in yoghurt with delica	ite	ginger, garlic and special spices. Cooked in the tandoo	
herbs and spices cooked in specially flavoured sauce		TANDOORI MIXED GRILL	£14.95
LAMB PASSANDA	£10.95	Tandoori chicken, cicken tikka and shish kebab,	
Diced lamb, marinated and barbecued on skewers over charcoal		grilled tiger prawns. Cooked in the Tandoori oven. Served with nan bread	
TANDOORI MIXED MOSSALA	£10.95	TANDOORI GARLIC	£9.95
Chicken tikka, lamb tikka, prawn marinated in yoghu	~	CHILLI CHICKEN	
delicate herbs and spices cooked in specially flavoure		Fairly hot tandoori chicken pieces cooked with	
JINGA TIKKA MOSSALA	£13.95	fresh garlic, green chillies with yoghurt sauce	
Tiger prawns marinated and spiced barbecued on ske		SAGOTI CHICKEN TIKKA	£9.95
charcoal then cooked with specially flavoured sauce		Medium spiced chicken tikka cooked with ginger,	
fresh cream		mustard and spinach	
CHICKEN SHASHLIK	<i>£</i> ,12.95	PANIR TIKKA BAHAR	£9.95
Diced chicken, marinated and barbecued over	~	Baked chicken, rich and mild. Cooked with almonds,	
charcoal with onion, tomato and mushroom		creams and Indian cheese	
CHICKEN TIKKA	£9.95	CHICKEN REZELA	£9.95
Diced chicken, marinated and barbecued over charce	~	LAMB	£10.95
,		Tikka cooked in hot and tangy sauce made with fresh	Į

green chilli, coconut fresh garlic-hot & tangy

SEAFOOD DISHES

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

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

BIRYANIS

CHICKEN BIRIANI Pilao rice, gently fried in ghee (Indian butter) served with vegetable curry	£10.95
CHICKEN TIKKA BIRIANI Pilao rice, gently fried in ghee (Indian butter) served with vegetable curry	£11.95
LAMB BIRIANI Pilao rice, gently fried in ghee (Indian butter) served with vegetable curry	£11.95
TIGER PRAWN BIRIANI Pilao rice, gently fried in ghee (Indian butter) served with vegetable curry	£12.95
SABJI BIRIANI (v) Pilao rice, gently fried in ghee and served with vegetable curry	£9.95

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