

Meaning "Reborn", Avatar is unique compared to other Indian and Nepalese restaurants. We offer refined Indian and Nepalese dishes of today from diverse regions created by our talented chef's and presented with style. The menu remains true to classic Indian & Nepalese recipes

APPETISERS

PAKORAS (ONION BHAJI) ▼£3.25 Crispy nuggets of potato, onion and crushed coriander seeds shallow fried and served with a cool cucumber chutney
VEGETABLE SAMOSA V N Gu
CHILLI GARLIC MUSHROOM V N New
HONEY CHILLI POTATO V N New £4.25 Deep fried baby potatoes, coated with corn flour, tossed Szechuan sauce, honey and sesame seeds
VEGETABLES MANCHURIAN V Gu
PRAWN PURI
PANEER TIKKA V
TANDOORI WINGS N Mem £4.25 Chicken wings marinated with yogurt, fresh herbs & spices, cooked in clay oven £4.25
CHICKEN / LAMB TIKKA £4.25 / £5.95 Garlic & thyme marinated tikka served with pickled chutney
MOMO (CHICKEN) N Gu
LAMB SHEEK KEBAB
RESHMI KEBAB <i>New</i> £4.95 Chicken supreme marinated with coconut paster, Nepalese spice & herbs, cooked in a clay oven
ORISSA STYLE CHILLI FRIED SQUID N
LAMB CHOPS £7.95 Spiced with roasted coconut. Dill crushed black pepper flavourings with spiced yogurt TRIO OF TIKKA <i>new</i> More details please ask with member of staff (Chef's Special)

 GOAN STYLE BEEF
 £7.95

 Cuts of beef fillet soaked overnight in a yoghurt and marinate, spiced with crushed ginger, chillies and cloves then chargrilled to perfection
 £6.95

 CHILLI FISH N
 £6.95

 Deep fried Tilapia fish tossed with capsicum, onion, ginger, & chilli
 £7.95

 Infused with crush coriander seeds, chilli flakes grilled in woodfried tandoor served with spicy yogurt
 £7.95

 LASOONI JINGA N
 £7.95

 Tiger prawn marinated with ginger, garlic & Nepalese spice, served with spicy yogurt sauce
 £7.95 / £6.95 / £5.95

 Grilled tikka infused with fenugreek & Nepalese spice, very popular snack in Napal
 MIX PLATTER (Ideal for Two People)

 MIX PLATTER (Ideal for Two People)
 £10.95

 Onion Bhaji, Veg Samosa, Lamb Tikka, Reshmin Kebab
 \$EAFOOD PLATTER (Ideal for Two People)

Lasooni Jinga, Salmon Tikka, Fish Chilli, Squid



CHEF SIGNATURE DISHES

MODU MURG £9.95 Strips of chicken breast cooked with honey, mango and coconut in a creamy sauce, served with crispy parsnips, a wonderful dish (very mild)
CHILLI CHICKEN / LAMB N
RARA LAMB(N) £9.95 Cooked with red chilli, spiced fried with shallotts, ginger & coriander (fairly hot)
MURGH CHATTINAD £10.95 Boneless pieces of chicken tossed with onion, coconut, spicy gravy tempered with curry leaves & mustard seeds (fairly hot)
CURRY LABABDAR (CHICKEN / LAMB)
OLD DESHI STYLE CHICKEN CURRY£10.95 Honey and orange glazed chicken curry in rich tomato gravy with cream of coconut & fenugreek leaves served with saffron pilau rice (Mild)
TANDOORI CHICKEN BREAST (Eating in only) £11.95 Black lentil sauce and saffron pilau rice served with rocket
ROGHAN JOSH STYLE LAMB SHANK (Eating in only) £14.95 Over night marinated shank of lamb pot roasted with tomato, fresh herbs & spice
WOOD-FIRE TANDOORI STEAK (Eating in only)£15.95 Sirloin steak of beef marinated with tandoori spice. Grilled in wood fire tandoor, served with bombay style potato and salad (Medium Spicy)

TANDOORI LAMB CHOPS (Eating in only) £14.95 Chops of lamb, tandoori spice served in a pepper, fried onions and mint sauce with masala mashed potato (medium spicy)	
HARIYALI LAMB N	
GURKHALI CHICKEN OR LAMB N	
KATHMANDU DUCK N New	
HIMALI CHICKEN N New	
AVATAR SPECIAL LAMB	
KATHMANDU CHICKEN N ^{<i>Mew</i>} (Eating in only) £12.95 Fresh chicken supreme marinated with ginger, garlic, pan-fried, touched with coconut cream and tomato sauce,	
AVATAR SPECIAL VEGETABLE V N New	
CHILLI PANER MASALA V N	
CHICKPEA & AUBERGINE V N £7.95	



Fresh seafood dishes

NEPALESE MACHCHA SPECIAL N £14.95 Marinated monk fish cooked with crushed mustard, touch of garlic, ginger and fresh coriander (medium—fairly hot)
GOAN STYLE FISH CURRY£14.95 Spice marinade pan—grilled fresh sea bass fillet then cooked with garlic, tomatoes and herbs (medium sauce)
ROASTED WHOLE SEA BASS (Eating in only)£14.95 Served on a bed of lightly spiced pine nuts, peppers and yogurt sauce; served with garlic spice spinach and salad.
ROASTED SALMON £15.95 With dill, mustard, honey & green chilli, served pan toasted green pea & sweet corn
KING PRAWN DELIGHT £15.95 Grilled king prawn served with corn sauce and lemon rice \$15.95
KARELLA STYLE BLACK TIGER PRAWNS (Eating in only) £15.95 In a traditional south indian sauce with dijon, curry leaves, garlic and coconut cream, served with saffron rice.

$WOOD\ {\rm fried\ tandoori\ dishes}$

PANEER SHASLIK Nu. Cubes of cottage cheese with a spiced coating and char-grilled with peppers then drizzled with a cashew nut and basil sauce	£8.95
TANDOORI MIX GRILL	£12.95
Lamb chops, tandoori chicken, Reshmin kebab & lamb kebab	
TANDOORI KING PRAWN	£14.95
King prawn with various spices cooked in clay oven	
CHICKEN / LAMB TIKKA (Boneless)	95 / £9.95
CHICKEN / LAMB SHASLIK (Boneless) £9.25	5/£10.25
TANDOORI CHICKEN (On the bone)	£9.95

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KORMA Cooked with coconut creamy sauce (very mild) PASSANDA Nu Delicately flavoured sauce in yogurt, almonds & red wine (mild) **KASHMIRI** Cooked with mixed fruit cocktail (mild) **CURRY** Curry (med), madras (hot), vindaloo (very hot) BALTI Medilm spice cooked with a special balti sauce (medium spice) BHUNA Cooked with onion, tomatoes & fresh herb (medium spice) **JAIFREZI** Cooked with onion & peppers with green chillis (fairly hot) SAAG Cooked with spinach, garlic & herbs (medium spice) **KARAI** Cooked with onion and pepper (medium spice) PATHIA Cooked with onion, garlic & fresh lemon juice sweet & sour (fairly hot) **DANSAK** Cooked with lentils sweet sour (fairly hot) **DUPIAZA** Cooked with onions (medium sauce) **ROGHAN JOSH** Cooked with tomatoes (medium sauce) Above dishes available with VEGETABLE V £6.95

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CHICKEN	£7.95
LAMB	£8.95
PRAWN	£8.95
KING PRAWN	£12.95
DUCK	£12.95
CHICKEN / LAMB TIKKA	£8.95
CHICKEN / LAMB / TIKKA MASALA	
DUCK TIKKA MASALA	

V = Vegetarian N = Nepalese Nu = Nuts Gu = Gluten

All Pictures shown are for illustration purpose only

BRIYANI DISHES

Briyani dishes are cooked with basmati rice complimented with mixed vegetable curry sauce (cucumber chutney)

VEGETABLE (V)	£8.95
CHICKEN	£9.95
CHICKEN TIKKA	£10.95
LAMB	£9.95
PRAWN	£9.95
KING PRAWN	£12.95



 \mathcal{V} EGETABLE SIDE DISHES (V)

GARLIC SPICED SPINACH
Fresh spinach cooked with roasted garlic and onion PALAK PANEER £4.25
Fresh spinach stir fried with garlic, cumin & homemade paneer, finished with cream
KADHAI PANEER £4.25
Home cooked paneer cooked with kadhai masala with onion and peppers
DAL MAKHANI £4.25
A black lentil delicacy simmered overnight with fresh tomato puree, garlic, ginger finished with cream and butter
YELLOW LENTILS£4.25
Yellow lentils simmered with ginger, garlic, tomato, green chillies and finished with fresh coriander
JAIPUR CRISPY OKRA £4.25
Cooked with carom seed, tomatoes & garlic
MUMBAI STYLE POTATOES£4.25
Baby potatoes cooked with tomato & gravy
CHANNA MASALA£4.25
Chickpeas gently cooked & simmered in curry sauce and mango powder
MUSHROOM BHAJI £4.25
Button mushrooms cooked with tomato & onion
ALOO GOBI£4.25
Cauliflower florets and potatoes tossed with cumin and turmeric
SAAG ALOO Spinach & potato£4.25

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STEAMED BASMATI RICE	E 2.50
SAFFRON FLAVOURED PILAU FRIED RICE	E 3.25
DARJEELING STYLE EGG FRIED RICE	E 3.25
MUSHROOM RICE	£3.25
GARLIC FRIED RICE	E 3.20
COCONUT RICE	£3.25
SPECIAL FRIED RICE	E 3.50
KEEMA RICE	E3.50
CHIPS	E 2.50
RAITA; CUCUMER, TOMATO & MINT YOGURT	E 2.50
GREEN SALAD	E 3.50
PAPADUMS Plain or Spicy Each #	E 0.75
HOME MADE CHUTNEY TRAY Per Person #	E 0.75

BREADS

PLAIN NAAN	£2.50
GARLIC AND CORIANDER NAAN	£2.95
PESHAWAR NAN WITH MANGO AND COCONUTS	£3.25
CHEESE AND CHILLI NAN	£3.25
KEEMA NAN	£3.25
VEGETABLE AND SHALLOTS FILLED NAN	£3.25
TANDOORI ROTI (Wholemeal bread)	£2.50
CHAPATI (Wholemeal bread)	£1.95
PARATHA	£2.50
VEGETABLE STUFFED PARATHA	£3.25



FOOD ALLERGY NOTICE Please be advised that food prepared here may contain this ingredients: Milk, egg, wheat, soya, peanuts, nuts, fish and sellfish

SUNDAY BUFFET

(1 pm - 4.30pm) Selection of Starters, Main Course, Vegetables, Rice, Naan, Salad & Desserts

£9.95 Adult £5.95 Children

SET MEAL

(NO DISCOUNT ON SET MEALS)

SET MEAL FOR 2 – £26.00

2 Papadoms, Pickle Tray *(Starter)* Onion Bhaji, Chicken Tikka

(Main Course) Chicken Rogon Josh, Chicken Tikka Masala, Sag Aloo, 2 Saffron Pilau Rice, Plain Nan

SET MEAL FOR 4 - £48.00

4 Papadoms, Pickle Tray (Starter) 2 Onion Bhaji, Chicken Tikka, Lamb Tikka (Main Course) Chicken Tikka Masala, Nepalese Lamb Curry Prawn Bhuna, Chicken Karai, Bombay Aloo, Tarka Dal, 4 Saffron Pilau Rice, 2 Plain Naan

EARLY OFFER

Sunday- Thursday before 7.30pm

ONE COURSE MEAL - £8.95

Main Course & Rice or Nan Bread

TWO COURSE MEAL- £10.95

Stater, Main Course & Rice or Naan Bread

THREE COURSE MEAL-11.95

Stater, Main & Rice or Naan Bread & Dessert or Coffee



Nepalese & Indian Cuisine



DELIVERY SERVICE AVAILABLE SUNDAY- THURSDAY Minimum order £20.00 (within 3 miles)

10% DISCOUNT ON COLLECTION

WEDNESDAY BANQUET NIGHT

3 COURSE MEAL FOR £12.95 only

(Just Choose from our A La Carte menu)

OPEN 6 DAYS A WEEK

SUN: 1.00 PM - 10.00 PM TUE - THU: 5.00 PM - 11.00 PM FRI & SAT: 5.00 PM - 11.30 PM

Large car park available rear of restaurant

We arrange for indoor and outdoor catering Please give us ring or email us if you have any queries

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