

# BAR LIST

## DRAUGHT BEER

	Pint	Half
Cobra .....	£4.50	£2.30

## BOTTLED BEERS & CIDER

Budweiser .....	£3.25
Alcohol Free Cobra .....	£3.25
Cobra Large .....	£4.95
Corona .....	£3.25
Pedigree Bitter .....	£3.95
Kopparberg .....	£3.95
Magners .....	£3.95

## HOUSE SPIRITS

Gordons Gin .....	£3.30
Bombay Sapphire .....	£3.30
Smirnoff Vodka .....	£3.30
Bells Whisky .....	£3.30
Bacardi .....	£3.30
Malibu Rum .....	£3.30
Archers .....	£3.30
Cinzano .....	£3.30
Martini Dry .....	£3.30
Martini Rosso .....	£3.30
Jack Daniels .....	£3.30
Pimms .....	£3.30
Southern Comfort .....	£3.30
Captain Morgan Rum .....	£3.30
Captain Morgan Spiced Rum..	£3.30
Glenfiddich .....	£3.95
Ciroc .....	£3.95
Grey Goose .....	£3.95
Belvedere .....	£3.95
Mixers .....	£4.25

## LIQUEURS & COGNAC

Cointreau .....	£3.25
Drambuie .....	£3.25
Tia Maria .....	£3.25
Baileys .....	£3.25
Sambuca .....	£3.25
Martell Brandy .....	£3.25
Jameson Whisky .....	£3.25
Disarrano .....	£3.25
Courvoisier .....	£4.25
Hennesey 3 Star .....	£4.24
Remy Martin VSOP .....	£5.50

## SOFT DRINKS

Orange Juice 200ml.....	£2.80
Pineapple Juice 200ml .....	£2.80
Coca Cola 330ml .....	£3.25
Coke Zero 330ml.....	£3.25
Lemonade .....	£2.80
Tonic Water .....	£2.50
Slimline Tonic .....	£2.50
Soda Water .....	£2.50
Appletiser .....	£2.95
J2O Orange & Passion .....	£2.95
J2O Apple & Raspberry ..	£2.95

All soft drink pints £3.75



# LITTLE INDIA

FINE INDIAN DINING

Fully Licenced  
Restaurant and Takeaway

*We are delighted to welcome you to our extensive menu.*

*We have included many of your firm favourites alongside a careful selection  
of dishes which are unique to Little India.*

*The array of wonderful starters, the more familiar dishes as well as the many new dishes  
all freshly prepared with only the finest ingredients and an authentic blend of spices,  
remaining true to the regional cuisines of India and Bangladesh.*

### PLEASE NOTE:

Most of our dishes contain certain allergens  
such as gluten, dairy, eggs, nuts, peanuts etc. Please ask about  
your meal when ordering and we will be happy to advise you.



# STARTERS

Tandoori King Prawn . . . . .	£7.50
King Prawn Butterfly . . . . .	£6.95
Lamb Shashlick Kebab . . . . .	£6.50
Tandoori Mix Kebab . . . . .	£5.50
Sheek Kebab . . . . .	£5.50
Shami Kebab . . . . .	£5.50
Lamb Tikka . . . . .	£5.50
Chicken Shashlick Kebab . . . . .	£5.50
Chicken Tikka . . . . .	£5.50
Prawn Puree . . . . .	£5.50
Home-made Samosa (Meat or Vegetable) . . . . .	£5.50
Chicken Chaat . . . . .	£5.25
Tandoori Chicken . . . . .	£5.25
Chicken Tikka Pakora . . . . .	£5.25
Onion Bhaji . . . . .	£4.25
Samosa (Meat or Vegetable) . . . . .	£4.25
Chutney Tray . . . . .	£2.60
Spiced Pappadom . . . . .	£1.00
Pappadom . . . . .	£0.90

# PLATTERS

Maharajah Platter. . . . .	£11.95
Consisting of Onion Bhaji, Spiced Potato, Vegetable Samosa and Panner Tikka	
Rajasthani Platter. . . . .	£12.95
Consisting of Meat Samosa, Chicken Tikka, Lamb Chops and Sheek Kebab	
Machli Platter . . . . .	£13.95
Consisting of Tandoori King Prawn, Fish Pakora and Prawn Chat Puree	

# STARTER COLLECTION

<b>Fish Pakora - £5.95</b> Pangash fish marinated in chef's special sauce, coated with golden bread crumbs and then deep fried	<b>Paneer Shashlick - £5.25</b> Indian cheese cooked in the Tandoori oven with peppers, tomatoes and red onions
<b>Hot Meat Puree - £5.50</b> Spicy lamb cooked with green chillies in a puree bread	<b>Kofta Chicken - £5.50</b> Pieces of chicken tikka wrapped in spicy mince lamb and shallow fried
<b>Stuffed Pepper - £5.50</b> Balsamic Mediterranean red pepper char roasted and filled with a selection of rich stuffings. A choice of chicken, lamb, prawn and vegetable	<b>Spiced Potato and Garlic Mushroom - £5.25</b> Lightly spiced potato mash served on a bed of sautéed garlic and mushrooms
<b>Salmon Tikka - £7.50</b> Lightly spiced salmon cooked with chef's special tikka marinade roasted in a tandoori oven over charcoal	<b>Lamb Chops - £6.95</b> Tender lamb chops marinated with garam masala and a hint of mint

# BREADS

Chapati . . . . .	£1.75
Plain Nan . . . . .	£2.95
Tandoori Roti . . . . .	£2.95
Paratha. . . . .	£2.95
Keema Nan. . . . .	£3.50
Peshwari Nan . . . . .	£3.50
Garlic Nan . . . . .	£3.50
Garlic & Cheese Nan . . . . .	£3.50
Stuffed Paratha. . . . .	£3.50

# RICE

Boiled Rice . . . . .	£3.10
Pilau Rice . . . . .	£3.10
Fried Rice . . . . .	£3.60
Mushroom Pilau Rice . . . . .	£3.60
Egg Fried Rice . . . . .	£3.60
Peas Pilau Rice . . . . .	£3.60
Special Rice . . . . .	£3.60
Chana Rice . . . . .	£3.60
Coconut Rice . . . . .	£3.60
Keema Pilau Rice . . . . .	£3.95

# SUNDRIES

Green Salad . . . . .	£2.95
Raitha . . . . .	£2.95
Cucumber Raitha . . . . .	£3.10
Chips . . . . .	£3.50
Masala Chips . . . . .	£3.95
Any Curry Sauce . . . . .	£3.75



## TANDOORI

This style of cooking entails marinating meats then roasting over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad.

Tandoori Chicken. . . . .	£10.95
Chicken Tikka . . . . .	£10.95
Sheek Kebab . . . . .	£10.95
Lamb Tikka . . . . .	£11.50
Salmon Tikka . . . . .	£11.50
Chicken or Lamb Shashlick . . . . .	£11.95
Lamb Chops . . . . .	£12.95
Sizzler Special (with Nan) . . . . .	£13.50
Tandoori King Prawn . . . . .	£14.95

## BIRYANI

Basmati rice cooked with a selection of dried spices, i.e. cardamom, cinnamon, star anise and saffron. Complemented with a vegetable curry.

Vegetable OR Mushroom Biryani . . . . .	£9.50
Chicken OR Lamb OR Prawn Biryani . . . . .	£10.95
Chicken Tikka OR Lamb Tikka Biryani. . . . .	£11.50
Tandoori Mix Biryani. . . . .	£11.95
King Prawn Biryani. . . . .	£13.95
Tandoori King Prawn Biryani. . . . .	£15.95

## ENGLISH

Fried Chicken & Chips . . . . .	£8.95
Chicken Nuggets & Chips . . . . .	£8.95
Scampi & Chips . . . . .	£8.95
Any Omelette & Chips . . . . .	£8.95

## VEGETABLE DISHES

	SIDE	MAIN
Mixed Vegetable Bhaji. . . . .	£4.50 . . .	£8.95
Mushroom Bhaji . . . . .	£4.50 . . .	£8.95
Sag Bhaji . . . . .	£4.50 . . .	£8.95
Sag Aloo . . . . .	£4.50 . . .	£8.95
Sag Paneer. . . . .	£4.50 . . .	£8.95
Aloo Gobi. . . . .	£4.50 . . .	£8.95
Bombay Aloo. . . . .	£4.50 . . .	£8.95
Chana Bhaji . . . . .	£4.50 . . .	£8.95
Bhindi Bhaji . . . . .	£4.50 . . .	£8.95
Tarkha Dhall . . . . .	£4.50 . . .	£8.95
Cauliflower Bhaji . . . . .	£4.50 . . .	£8.95

## LITTLE INDIA COLLECTION

### Rajastani Lamb - £15.95

Succulent slow braised lamb shank cooked using chef's finest ingredients cooked to a medium strength with a hint of mint. Served with Pilau Rice

### Salleh - £15.50

Marinated lamb or chicken cooked in a thick dense spicy sauce with a fried potato topping. Served with Pilau Rice

### Afghan Chicken Palak - £14.50

Velvety pieces of chicken tikka cooked with sautéed spinach and chick peas. Cooked with green chillies producing a spicy taste. Served with Pilau Rice

### Chicken Nutty Special - £14.50

Marinated chicken in a savoury creamy sauce, with roasted almonds and cashew. Served with Pilau Rice

### Chicken Shashlick Jhol £14.50

Marinated pieces of chicken tikka, spiced green peppers, onions chargrilled. Cooked in a mouth-watering tomato and spring onion sauce. Served with pilau rice

### Desi Lamb Chops - £14.95

Marinated tender lamb chops baked in a tandoor and then cooked to a medium strength. Garnished with coriander served with Pilau Rice

### Chicken Jhal - £14.50

A Bangladeshi version of a Jalfrezi, succulent pieces of chicken, slow cooked in a hot, tangy sauce, flavoured with bell peppers and curry leaves. Served with Pilau Rice

### South Indian Lamb - £14.50

Slow cooked fillet of lamb cooked in a sauce flavoured with curry leaves, slightly hot with South Indian spices. Served with Pilau Rice

### Sylheti Madras - £14.50

Diced chicken or lamb cooked in a hot sauce, with fresh Bangladeshi Chillies. Served with Pilau Rice.

### Parsi Murgh - £14.50

Mumbai style curry of spring chicken with spinach simmered in a spiced sauce with masala of lightly pickled sundried chilles, sesame seeds and home made garam sauce. Served with Pilau Rice

### Labadar - £14.50

Tender pieces of chicken cooked with onions, green peppers, tomatoes and fresh green chilles. Cooked in chefs hot spicy and creamy sauce. Served with Pilau Rice

### Achhari - £14.50

Marinated lamb or chicken cooked to a medium strength with a touch of traditional Indian pickle. Served with Pilau Rice

### Chicken Makhani - £14.50

Tender strips of chicken cooked in a mild and creamy thick sauce. Served with Pilau Rice

### Tawa - £14.50

Chicken or lamb cooked with onions, green pepper and strongly spiced to a medium strength. Served on a sizzling pan. Served with Pilau Rice

### Duck Mirchi £15.50

Duck fillet cooked in a thick, spicy sauce with fresh green chillies. served with Pilau Rice

# SEAFOOD COLLECTION

## Lime and Ginger Sea Bass - £15.95

Pan fried fillet of Seabass served on a bed of sautéed spinach and red pepper, accompanied with cumin new potatoes.  
Served with Boiled Rice

## Tropical Seafood - £15.95

A combination of tiger king prawns, red shrimp and supreme fish.  
Cooked to a spicy strength with onions and peppers. Served with Boiled Rice

## Salmon Shorisha - £15.95

Cubes of salmon tikka cooked with mustard seeds in a rich hot fiery sauce.  
Served with Boiled Rice

## Machli Jal Bhuna - £14.50

Fillet of Bangladeshi fish cooked with Chef's unique blend of spices, producing a slightly hot taste. Served with Boiled Rice. Choice of Hot or Medium

## Goa Garlic King Prawn - £15.95

Kings prawns cooked in a garlic sauce with capsicum, chunky onions, fresh tomatoes and authentic Goan spice. Served with Boiled Rice

# TRADITIONAL SPECIALS

Mixed Vegetables . . . . .	£8.95
Prawn . . . . .	£10.50
Chicken Tikka . . . . .	£10.50
Lamb Tikka . . . . .	£11.00
Tandoori Mix . . . . .	£11.50
Tandoori King Prawn . . . . .	£14.95

## Tikka Massala

Marinated meats or seafood chargrilled in a tandoori oven and immersed in an opulent, creamy almond sauce. Mild to taste

## Pasanda

Combination of saffron, mixed nuts with a velvety cream and yoghurt sauce.  
A good introduction to Indian food

## Jaipur

Mushroom sauce of a complex nature, an explosion of flavours, releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang

## Karahi

Cooked in a karahi with fresh garlic, ginger, herbs sliced onions and capsicums

## Jalfrezi

Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies. A firm favourite for one who prefers a more challenging dish

## Garlic Chilli

Char roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp, fresh chillies

## Butter Chicken

Strips of tandoori chicken laced with a silky plumb tomato and makhon sauce. A refined and elegant dish

## Tandoori Murghi Massala - £10.95

Tender strips of chicken in a rich tomato and minced lamb ragout. Cooked with a boiled egg

# TRADITIONAL DISHES

Mixed Vegetables . . . . .	£8.95
Chicken . . . . .	£9.50
Lamb . . . . .	£9.95
Prawn . . . . .	£10.50
Chicken Tikka . . . . .	£10.50
Lamb Tikka . . . . .	£10.95
Tandoori Mix . . . . .	£11.50
King Prawn . . . . .	£12.95
Tandoori King Prawn . . . . .	£14.95

## Balti

Very rich in taste, served usually at medium strength.  
Cooked and served in an iron dish

## Korma

Sweet, creamy, coconut sauce

## Bhuna

Tomato and onion sauce, simmered for a considerable amount of time until the meat is tender and the sauce is well reduced

## Rogan Josh

A speciality originated from the mountainous province in India - Kashmir.  
A rich bhuna sauce style complemented by a garlic, tomato, onion and coriander sambal

## Dupiaza

Crisp, chunky cut onions and capsicums dressed in a reduced strength onion gravy

## Sagwala

Sauteed spinach and garlic blended with a reduced sauce.  
A must amongst connoisseurs

## Malaya

A flowing medium strength sauce cooked with pineapple

## Dhansak

A Parsee dish originating from Western India. A combination of lentil sauce with pineapple producing a sweet, sour and slightly hot sauce

## Pathia

A fairly condensed tomato and onion sauce, with a squeeze of fresh lemon.  
Fairly hot with a sweet and sour finish

## Curry

The traditional basic curry, served at desired strengths:  
Madras, Vindaloo, Tindaloo or Phall