

starters

Papadom	Plain	£0.75	Spiced	£0.85
Chutney & Pickle Tray				£1.50
Chicken Pakora				£3.50
Vegetable Pakora				£2.95
Bora	(prawn)	£3.75	(chk)	£3.50 (veg) £2.95
Seasoned with chopped ginger, onion and a touch of spice then shallow fried in green pepper rings				
King Prawn Puree				£4.75
Prepared bhuna style with onions and a touch of spice. Served on a thin fried bread (puri)				
Prawn Puree				£3.75
King Prawn Suka	(sweet and sour)			£4.75
Tamarind, garlic and honey, with a touch of spice.				
King Prawn Butterfly				£4.75
King prawn dipped in a spiced batter, covered in breadcrumbs then deep fried				
Tandoori Chicken				£2.95
Chicken or Lamb Tikka				£2.95
Salmon Tikka				£3.95
Mixed Kebab				£3.95
(Chicken tikka, lamb tikka and sheek kebab)				
Sheek Kebab or Shami Kebab				£2.95
Spicy minced lamb				
Tandoori Lamb Chops	(2pc)			£3.95
Nargis Kebab				£3.95
Boiled egg wrapped in a spicy minced meat. Served with a thin omelette on top.				
Chicken Tikka Chat				£3.50
With fresh tomatoes, cucumber and a touch of chatt masalla. Bhuna style.				
Aloo or Chana Chat	(potato or chick peas)			£2.95
Onion Bhaji				£2.75
Prawn Cocktail				£3.50
Samosa	(Veg)	£2.75	(Chicken or Lamb)	£2.95
Stuffed Pepper	(Veg or Mushroom)			£3.50
Stuffed Pepper	(Chicken or Lamb)			£3.95
Cooked with medium spices-bhuna style, and stuffed in a pepper and baked in tandoori				
Masalla Fish	(Boneless-cubed)			£3.95
Malagathawani Soup				£2.95
Lentil soup with a light pilau rice base.				

tandoori dishes

Marinated dishes with fresh herbs and freshly ground spices. Served with salad, mint sauce and fried onions

Tandoori Chicken	(Half chicken on the bone)			£7.50
Marinated in yoghurt and spices then cooked in a clay oven				
Chicken Tikka				£6.95
Lamb Tikka				£6.95
Salmon Tikka				£7.95
Shaslick	(Chicken)	£7.50	(Lamb)	£7.95
Cooked in clay oven, with green peppers, onions and tomatoes				
Hasina	(Chicken)	£7.50	(Lamb)	£7.95
Chicken or lamb marinated in yoghurt and stir fried with onions, green peppers and mushrooms in butter, garnished with fresh coriander				
Tandoori King Prawn				£8.95
King sized prawns marinated in spices and herbs cooked in a clay oven. Served with Fried onions				
Tandoori Lamb Chops	(5pc)			£7.95
Tandoori Mix Grill				£8.95
Mixture of tandoori chicken (on the bone), boneless chicken tikka, lamb tikka, sheek kebab and Tandoori king prawn. Served with a nan				



chef's bangladeshi specialities

(Home style cooking)  
(All Speciality dishes are prepared with either Chicken Tikka or Lamb Tikka-unless otherwise stated)



Murghi Mosala				£7.95
Tandoori chicken breast (on the bone) cooked with minced lamb and a boiled egg. Flavoured with herbs and medium hot spices				
Laaw	(Chicken)	£6.95	(Lamb)	£7.95
Cooked with fresh sweet butter nut in a medium hot bhuna style sauce				
Chicken Akbari				£7.95
Chicken tikka cooked in a mild creamy sauce with half fried boiled egg, nuts, raisins, to create a taste between korma and massalla				
Chicken Laknawabi				£7.95
Thinly sliced chicken, marinated in garlic and ginger then pan fried with butter and cooked in a medium-hot bhuna style sauce. Garnished with fried green peppers and garlic on top. Served on Tawa (sizzling dish)				
Lemon	(Chicken)	£6.95	(Lamb)	£7.95
Marinated chicken or lamb, cooked in the clay oven and prepared with fresh lemon in a medium hot bhuna style sauce. Served on a sizzling tawa				
Garlic	(Chicken)	£6.95	(Lamb)	£7.95
Marinated chicken or lamb, cooked in clay oven, then further cooked with fresh garlic in medium hot spices, topped with fried garlic				
Sylheti	(Chicken)	£6.95	(Lamb)	£7.95
Cooked with fresh Bangladeshi citrus fruit (Shatkora) in a medium bhuna style sauce, creating a very unique flavour				
Achar	(Chicken)	£6.95	(Lamb)	£7.95
Cooked with a homemade baby mango pickle in a medium bhuna style sauce				
Passanda	(Chicken)	£7.95	(Lamb)	£8.95
Cooked in tamarind sauce with coconut and almond powder, yoghurt and cream. Garnished with nuts and raisins				
Garlic Chilli Tawa	(Chicken)	£7.95	(Lamb)	£8.95
Cooked with fresh garlic and green chilli in a thick bhuna sauce. Served on a sizzling dish				
Chilli Mosala	(Chicken)	£6.95	(Lamb)	£7.95
Cooked with fresh chillies and herbs in a thick sauce.				
Golden Chicken				£7.95
Tandoori chicken off the bone cooked with medium spices thick sauce, served with an omelette on top				
Jaipuri	(Chicken)	£6.95	(Lamb)	£7.95
Cooked in a sweet and sour, tamarind sauce with cubed onions and green peppers in a thick sauce				
Makhani (Butter) Chicken				£7.95
Strips of tandoori chicken cooked in butter with coconut and almond powder in a creamy sauce. Garnished with nuts and raisins.				
Kufta Lamb				£7.95
Spicy minced balls cooked in a medium sauce				
Shobjee Kufta				£6.95
Stuffed vegetables covered in bread crumbs and deep fried, cooked in a medium bhuna style sauce				
Shahjahani Chicken				£8.95
Piece of chicken breast stuffed with minced lamb and cooked in a medium hot spicy sauce				
Agni Korai	(Chicken)	£7.95	(Lamb)	£8.95
Cooked in medium spices with cubes of green peppers and onions garnished with slices of fresh tomatoes, cucumber and lightning brandy on top				
Miraj Special				£9.95
Mixture of chicken tikka, lamb tikka, sheek kebab and tandoori king prawn cooked in a bhuna style medium sauce				
Tawa Bhindi	(Chicken)	£7.95	(Lamb)	£8.95
Cooked in medium hot bhuna style spicy sauce with whole bhindi (okra) and served on a sizzler plate				

seafood specialities

Fish Curry	(Bengal style-medium to hot)			£7.95
Bangladeshi fresh water fish in a spicy curry sauce				
Spicy Fish				£9.95
Cubed fish, fried in butter. Served with fried onions, green peppers, cherry tomatoes and potatoes. Served with mushroom rice, pilau rice or vegetable rice				
Tandoori Roop Chanda				£9.95
Marinated whole fresh water fish, baked in clay oven and cooked with fried onions, green peppers, tomatoes and potatoes. Served with mushroom rice, pilau rice or vegetable rice				
Roop Chanda Biran				£9.95
Whole fish marinated in medium spices and fried in butter. Cooked with fried onion, green peppers, tomatoes and potatoes. Served with mushroom rice, pilau rice or vegetable rice				
Jhinga King Prawns				£9.95
Marinated in spices and cooked in clay oven then cooked in a medium-hot spiced bhuna sauce with ribbed gourd vegetable				
Thalapia Fillet				£8.95
Fresh Thalapia covered in fish seasoning then shallow fried. Accompanied with stir fried green peppers, onion and potatoes with a touch of spice. Served with a side salad and pilau rice				
King Prawn Delight				£9.95
Marinated and baked in tandoor. Cooked in medium hot spiced bhuna style sauce with green beans				
King Prawn Laknawabi				£10.95
Roasted king prawn cooked in a medium hot spicy flavouring and garnished with fried green peppers and garlic. Served on Tawa (sizzling dish)				
Tandoori Trout				£9.95
Marinated in spices and yoghurt, baked in tandoor. Served with fried onions, green peppers, tomatoes and potato fresh coriander garish. Served with mushroom rice, pilau rice or vegetable rice				
Salmon Tikka Massala	(sweet & creamy)			£9.95
Marinated salmon cooked in a rich creamy almond sauce, with a hind of spice				

CURRY				ROGAN JOSH
Medium spiced plain sauce				Medium hot spices and herbs, with tomatoes and capsicum.
BALTI				Garnished with coriander
Medium spiced balti sauce, with tomatoes and green herbs				PATHIA
BHOONA				Sweet, sour & hot sauce
Medium hot spice with diced onions and fresh tomatoes in a thick sauce				DHANSAK
DOPIAZA				Sweet and sour dish with lentils & pineapple
Medium spices with cubes of onions and green peppers				MADRAS
SAG WALLA				A fairly hot dish cooked in a spicy sauce
Fresh spinach cooked with medium spices & garlic				VINDALOO
				Very hot spices & herbs and slice of potato

Vegetable	£4.95	Tandoori Chk	£6.50
Chicken	£5.95	Chicken Tikka	£6.50
Lamb	£6.25	Lamb Tikka	£6.75
Prawn	£6.50	Tandoori King Prawn	£8.75
King Prawn	£8.50		

* MASSALLA (Tikka based)		JALFREZI
Spicy flavoured, sweet and creamy dish. Garnished with nuts and raisins		Cooked with green peppers, chopped onions, fresh chillies and herbs
* KORMA		* MALAYA
Very mildly spiced with coconut & fresh cream. Garnished with raisins and nuts (very sweet dish)		Cooked with coconut, cream, pineapple with a touch of spice. Garnished with raisins and nuts

Vegetable	£5.50	Chicken Tikka	£7.50
Chicken	£6.75	Tandoori Chk	£7.50
Lamb	£6.95	Lamb Tikka	£7.75
Prawn	£7.25	Tandoori King Prawn	£8.95
King Prawn	£8.75		



## *biryani*

Cooked with rice, herbs and garam masala, with raisins and nuts. Served with a vegetable curry side dish (may contain gluten, lactose and nuts)

Chicken	£6.95
Lamb	£7.25
Prawn	£7.50
King Prawn	£8.50
Vegetable	£6.75
Mushroom	£6.75
Chicken Tikka	£7.50
Lamb Tikka	£7.75
Tandoori Chicken	£7.50
Tandoori King Prawn	£8.95
Miraj Special Biryani	£9.95

## *vegetable side dish*

Aloo Gobi	Brinjal Bhaji
Sag Paneer	(aubergine)
Mottar Paneer	Bindi Bhaji (okra)
Gobi Sag	Sag Aloo
Chana Bhaji	Aloo Mottar
Aloo Paneer	Cauliflower Bhaji
Mixed Veg. Curry	Bombay Potato
Mixed Veg.	Sag Bhaji
Bhaji (dry)	Tarka Dhal
Mushroom Bhaji	Spicy Dhal
(Side Dish) £3.50	(Main Dish) £5.95

## *rice* (may contain gluten, lactose and nuts)

Boiled Rice	£2.25	Keema	
Pilau Rice	£2.50	Pilau Rice	£2.95
Fried Rice	£2.50	(minced lamb)	
Egg Fried Rice	£2.75	Spicy Rice	£2.95
Mushroom		(prawns, egg, potato, peppers & onions)	
Pilau Rice	£2.75	Special	
Vegetable		Pilau Rice	£2.95
Pilau Rice	£2.75	(eggs, peas & onions)	
		Chicken	
		Fried Rice	£2.95

## *indian bread*

(may contain gluten, lactose and nuts)

Plain Nan	£2.25	Rogoni Nan	£2.75
Garlic Nan	£2.75	stuffed with chicken tikka and topped with tomato puree	
Chilli Nan	£2.75	Plain Paratha	£2.50
Keema Nan	£2.75	Stuffed Paratha	£2.75
(spicy mince lamb)		Tandoori Roti	£2.25
Peshwari Nan	£2.75	Chapati	£1.50
(coconut & raisin)		Chips	£2.25
Kulcha Nan(veg)	£2.75		
Coriander Nan	£2.75		

## *english dishes*

Served with chips, peas, tomatoes and green salad

Chicken Goujons	£6.95
Chicken Nuggets	£6.95
Scamp	£7.95
Plain Omelette	£5.95
Mushroom Omelette	£6.50
Chicken Omelette	£6.95
Prawn Omelette	£7.95

## *set meals*

*Meal for 2 Persons* £44.95

(Complimentary Bottle of House White or Red)

### MIX PLATTER

(Onion Bhajee, Chicken Tikka, Lamb Tikka, Vegetable Samosa)

### MAIN DISH

(Consists of Mix Chicken, Lamb, Prawn mild to medium)

### SIDE DISH

Bombay Aloo or Mix Veg Bhajee

### RICE & NAN BREADS

Boiled or Pilau Rice

Plain Nan, Garlic Nan or Peshwari Nan

*Meal for 4 Persons* £84.95

(2 Complimentary Bottles of House White or Red)

### MIX PLATTER

(Chef's Special Selection)

### MAIN DISH

(Consists of Mix Chicken, Lamb, Prawn - mild to medium)

### SIDE DISH

Mix Vegetable Bhajee & Bombay Aloo

### 2 RICE & 2 NAN BREADS



# *Miraj*

INDIAN &  
BANGLADESHI CUISINE

