

## **POPPADOM EXPRESS**

### **SET MENUS**

#### **CHEFS SPECIALS**

Minimum 2 persons    £19.95 per person

##### **Starters**

Served with an assortment of dips

##### **Tandoori Platter**

Punjabi Chilli Chicken Tikka, Tandoori Chicken, Jingga Til Tinka, Seekh Kebab, Salmon Tikka, Achari Paneer.

##### **Main Courses**

Please choose one of the following or let the chef decide (one main dish per person)

**Chicken Palakwala**  
**Chicken Makhani**  
**Lamb Mughlai**  
**Jhinga Chettinad**  
**Kerala Fish Curry**

**King Prawn Makhani Masala**  
**North Indian Garlic Chilli Chicken**  
**Chicken Lababdar**  
**Karahi Gosht**  
**Lamb Pasanda**

##### **Vegetable, Rice & Bread**

Served with vegetable of the day, rice and naan.

Additional dishes can be added at normal menu prices.

## **OLD FAVOURITES**

Minimum two persons    £15.95 per person

##### **Starters**

Served with an assortment of dips

##### **Mixed Snacks Platter**

Punjabi Samosa, Pakoras, Onion Bhaji, Seekh Kebab, Chicken Malai Tikka.

##### **Main Courses**

Please select a main dish from the following or let the chef decide (one main dish per person)

**Chicken Tikka Masala**  
**Shahi Chicken Korma**  
**Karahi Chicken**  
**Lamb Vindaloo**  
**Lamb Saag**

**Chicken Jalfrezi**  
**Chicken Madras**  
**Karahi Gosht**  
**Lamb Rogan Josh**  
**Prawn Pathia**

## **Vegetable, Rice & Bread**

Served with vegetable of the day, rice and naan.

Additional dishes can be added at normal menu prices.

## **STARTERS**

### **STARTERS PLATTERS**

#### **Mixed Snacks Platter**

£6.95 per person

Minimum 2 people

Punjabi Samosa, Pakoras, Onion Bhaji, Seekh Kebab, Chicken Malai Tikka

#### **Tandoori Platter**

£8.95 per person

Minimum 2 people

Punjabi Chilli Chicken Tikka, Tandoori Chicken, Jingha Til Tinka, Seekh Kebab, Salmon Tikka, Achari Paneer.

### **A LA CARTE STARTERS**

#### **Pakoras**

£3.85

Crisp battered spinach, potatoes, Spanish onions deep-fried and served with a sweet chilli sauce. In India, Pakoras are almost a national passion.

#### **Punjabi Samosa**

£3.95

Samosas served traditionally with sweet yoghurt and channa masala.

#### **Deep-Fried Stuffed Hot Green Chillies**

£3.95

Recognized as appetite stimulators by inhabitants of the tropics, if you fancy hot foods, by all means give this dish a try.

#### **Aloo Tikki**

£3.95

Pan-fried patties of mashed potato filled with green peas, served warm, topped with yoghurt, tamarind and mint chutney.

#### **Onion Bhaji**

£3.85

World famous snack of crisp onions deep-fried in a coating of garam flour batter.

#### **Dosa**

£4.95

Thin rice pancake served with two south Indian chutneys; tomato and coconut; and a choice of two types of fillings, spiced potato or chicken tikka.

#### **Tandoori Chicken**

£4.95

India's foremost offering to the world cuisine scene needs no introduction.

#### **Chicken Malai Tikka**

£4.95

Bite-sized chicken tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with a cool mint yoghurt dip.

#### **Punjabi Chilli Chicken Tikka**

£4.95

Chicken fillets marinated in a garlic flavoured yoghurt with added aromas of fresh chillies, mint and spinach paste.

#### **Seekh Kebab**

£4.95

Chargrilled seekh of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

<b>Salmon Tikka</b>	£6.95
Prime cubes of pink salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.	
<b>Tandoori King Prawns</b>	£7.45
Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.	
<b>Jinga Til Tinka</b>	£6.95
Sesame seed coated king prawns, dipped in ginger, garlic, lime and chilli marinade, served with a sweet chilli dip.	
<b>Achari Paneer</b>	£4.95
Cubes of Indian cheese marinated with yoghurt and mixed pickle, Slowly cooked in the tandoori oven.	

## MAIN COURSES

### TANDOORI

<b>Tandoori Chicken</b>	£8.95	<b>Chicken Malai Tikka</b>	£9.95
	(Chicken on the bone)		
	<b>Tandoori Mixed Grill</b>	£15.95	
<b>Punjabi Chilli Chicken Tikka</b>			£9.95
The ultimate Tandoori experience, treat yourself to the entire platter of delicious			
<b>Salmon Tikka</b>			£12.95
Meats include: Tandoori Chicken, Chicken Malai Tikka, Punjabi Chilli Chicken Tikka,			
<b>Tandoori King Prawns</b>			£14.95
Tandoori King Prawn, Salmon Tikka.			

## OLD FAVOURITES

<b>Chicken Tikka Masala</b>	£7.95
We present our exclusive recipe of succulent chicken tikka in a smooth sauce.	
<b>Lamb Saag</b>	£7.95
Lamb sautéed with dry roasted garlic, spinach, fenugreek and dill.	
<b>Chicken Dhansak</b>	£7.95
Succulent chicken prepared with lentils, fresh herbs and aromatic spices.	
<b>Lamb Vindaloo</b>	£7.95
A Goanese speciality of hot and sour tomato flavoured, with coconut.	
<b>Shahi Chicken Korma</b>	£7.95
Chicken pieces seared and slow cooked in a smooth creamy gravy flavoured with cardamoms.	
<b>Prawn Pathia</b>	£8.95
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.	

<b>Chicken Jalfrezi</b>	£7.95
Strips of chicken tossed and cooked on an iron griddle (tak-a-tak) with a masala of capsicums and tomatoes. Garnished with green chillies and fresh coriander.	
<b>Lamb Rogan Josh</b>	£7.95
Rogan Josh gets its name from the rich red appearance which in turn is derived from the fresh tomatoes, paprika and ground red chilli.	
<b>King Prawn Karahi</b>	£11.95
Succulent king prawns, stir-fried in an iron karahi with a spicy masala of garlic, onions, tomatoes and capsicums with a flavouring of whole coriander seeds and crispy red chillies.	
<b>Chicken Madras</b>	£7.95
Boneless chicken cooked in a hot gravy with a predominant flavour of black pepper, aniseed and curry leaves. A specialty from the coastal region of Tamil Nadu.	
<b>Karahi Chicken</b>	£7.95
Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.	
<b>Karahi Gosht</b>	£8.95
Exquisite Punjabi country fare of tender lamb stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.	

### **CHEFS SPECIALS**

<b>Chicken Palakwala</b>	£7.95
Roasted chicken breast cooked in a fresh peppery masala of fresh spinach and fenugreek.	
<b>King Prawn Makhani Masala</b>	£11.95
King prawns cooked in the tandoori and finished in onion and tomato gravy, flavoured with fenugreek.	
<b>Kerala Fish Curry</b>	£7.95
Marinated chunks of fresh fried fish, simmered in a gravy flavoured with black pepper, coriander seeds, curry leaves and coconut milk.	
<b>Chicken Lababdar</b>	£7.95
Morsels of chicken cooked in our exclusive recipe in rich smooth gravy. A sublime dish truly fit for kings.	
<b>North Indian Garlic Chilli Chicken</b>	£7.95
Barbecued chicken pieces cooked in fresh garlic and chilli sauce with caramelised onions.	
<b>Lamb Mughlai</b>	£7.95
Cubed lamb in a velvety ginger and garlic laced gravy, fragrant with sunflower seeds, mace, green cardamom and kewada essence. Rich in taste and tradition. This is what we call our staff curry.	
<b>Lamb Pasanda</b>	£8.95
Lamb braised in a cashew nut and saffron flavoured yoghurt sauce.	
<b>Chicken Makhani</b>	£7.95
Tandoor-grilled tikka of chicken simmered in smooth tomato gravy. This dish is India's equivalent of chicken tikka masala.	

<b>Dum Ki Gosht Biryani</b>	£10.95
Lamb tikka and basmati rice cooked on dum with saffron, cardamom and mint, served with rich gravy.	
<b>Dum Ki Murg Biryani</b>	£10.95
Chicken tikka and basmati rice cooked on dum with saffron, cardamom and mint, served with rich gravy.	
<b>Jhinga Chettinad</b>	£8.25
Tiger prawns spiced with a predominant flavour of coconut, curry leaves and star anise. Another specialty from the coastal region of Tamil Nadu.	
<b>Chilli Garlic Crab Meat Goan Style</b>	£9.95
Delicious crab meat cooked in a Goan regional green Masala of fresh green herbs and a special blend of spices from the west coast of India.	

### VEGETARIAN

Side order £4.35

Main Course £6.95

#### **Saag Paneer**

Creamed spinach and Indian cheese cooked with cumin seeds and garlic.

#### **Baingan Bharta**

A charcoal smoked aubergine delicacy cooked with onions and tomatoes.

#### **Saag Aloo**

A delicacy of cumin tempered boiled potatoes cooked with spinach and a homemade spice mix.

#### **Mushroom Bhaji**

A semi-dry dish of diced mushroom with fresh coriander.

#### **Makai Palak**

Combination of gold sweetcorn and garden fresh spinach.

#### **Punjabi Chana Masala**

Chickpeas tempered with spicy onion masala with a touch of fenugreek.

#### **Vegetable Jalfrezi**

French beans, carrots, bell peppers, cauliflower and green pears stir-fried and spiced with fresh roasted pepper and coriander.

#### **Paneer Makhani Masala**

We present our exclusive recipe of homemade cottage cheese in rich smooth gravy.

#### **Malai Kofta**

Light vegetable and paneer dumplings in a creamy saffron, tomato and cashew nut sauce.

#### **Bombay Aloo**

A delicacy of cumin tempered boiled potatoes cooked with tomato, onion and a homemade spice mix.

#### **Mushroom and Green Pea Masala**

A semi-dry dish of diced mushroom and green pea.

#### **Aloo Gobhi**

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

### **Tarka Daal**

A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

## **ACCOMPANIMENTS**

### **RICE AND BREADS**

<b>Pilau Rice</b> Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves.	£2.55
<b>Steamed Rice</b> Finest basmati rice.	£2.25
<b>Coconut Rice</b> Sweet scented with the flavours of fresh coconut.	£2.95
<b>Mushroom and Jeera Rice</b> Mushroom rice flavoured with cumin seeds.	£2.95
<b>Traditional Naan</b> Buttered leavened bread.	£1.85
<b>Peshawari Naan</b> Saffron, nuts and sweet cherries naan.	£2.25
<b>Khurmi Naan</b> Masala cheese naan.	£2.25
<b>Tandoori Roti</b> Whole wheat flavoured unleavened bread.	£1.75
<b>Kulcha Naan</b> Onion and crushed pepper naan.	£2.25
<b>Lahsooni Naan</b> Olive oil chilli garlic naan.	£2.25
<b>Keema Naan</b> Naan stuffed with spiced mince.	£2.50
<b>Lachhedar Paratha</b> An exotic multi-layered bread.	£1.95

## **SIDE ORDERS**

<b>Poppadoms</b> With tray of homemade chutneys and pickles.	£0.95 per person
<b>Kachumber Salad</b> A traditional cold salad of cucumber, onions and tomatoes in a light dressing. An excellent accompaniment to hot spicy food.	£2.50
<b>Cucumber Raita</b> A cool combination of yoghurt and cucumber.	£2.25

**Masala Chips** £1.95  
Fried chips tossed in garam masala giving them an Indian twist.

**ENGLISH FAVOURITES**

**Chips Shop Cod** £7.95

**Sirloin Steak** £10.95

**Roast Chicken** Half £7.95  
Whole £13.95