

## APPETIZERS / SMALL PLATES

Freshly made to order. Served with salad and mint sauce.

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| <p><b>Tiger Prawn Kolada</b> 6.95<br/>Fresh tiger prawns marinated overnight in a special spice blend, battered in chickpea flour and then deep-fried</p> <p><b>Vegetable Punjabi Samosa(V) (VG) (G)</b> 6.85<br/>Traditional Punjabi samosawith potato-peastuffing and vegetables. Crispy and flaky.</p> <p><b>Kati Roll (G)</b> 7.85<br/>West Bengal favourite. Flaky paratha flatbread filled with mince lamb kebab, caramelised onions and tamarind sauce</p> <p><b>Onion Bhajis (V)</b> 6.25<br/>Classic north Indian snack</p> <p><b>Chicken Tikka (D)</b> 6.25<br/>Cooked on a skewer in the tandoor oven, mixed with caramelised onions, lightly spiced</p> | <p><b>Sheek Kebab</b> 6.75<br/>Minced lamb, lightly spiced and cooked on a skewer in the clay oven, tender with a crispy coating</p> <p><b>Crispy Palak Chicken Pakora (D)</b> 6.75<br/>Marinated chicken pieces coated in a mixture of roasted cumin powder, chaat masala seasoned gramflour batter and deep fried</p> <p><b>Samosas (G)</b> 6.25<br/>Lightly spiced and seasoned crispy pastry parcels, deep fried. <b>Choose</b>Vegetable(VG)(V) or Lamb.</p> <p><b>Prawn on Puri (G)</b> 7.95<br/>Lightly spiced bhuna prawns on light fluffy puri bread</p> <p><b>Mixed Kebab (D)</b> 8.50<br/>Tender marinated chicken and lamb tikka, sheek kebab, onion bhaji, with caramelised onion</p> |
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## HOUSE SPECIALS

Our house specials are created using unique recipes by our experienced Head Chef, using unique blends of spices to bring new flavours into old palates.

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| <p><b>Railway Lamb</b> 15.00<br/>Served in first-class train carriages in India. Slow cooked lamb, spicy tomato, onion and potato pieces. Medium hot.</p> <p><b>Rajasthani Lamb (D)</b> 15.00<br/>Succulent lamb, Panch Puran (Indian five spice), rich tomato and cream sauce. Medium hot.</p> <p><b>Hatkora</b> 14.00<br/>Choose Chicken, Lamb (+1.75) or King Prawn (+3), cooked in a slightly spicy tangy caramelised onion sauce using a zesty Bangladeshi signature fruit to cut the heat</p> <p><b>South Indian Garlic Chilli</b> 14.00<br/>Choose Chicken Tikka or Lamb (+1.75), a rich spiced curry cooked in a garlic, ginger and chilli sauce, topped with chunks of fried garlic and red chilli's</p> <p><b>South Indian Naga</b> 14.00<br/>Choose Chicken Tikka or Lamb (+1.75) in a hot pickled Naga chilli sauce, onions, tomato and garlic; a rich curry for spice lovers</p> | <p><b>Chicken Zal Makhani (D)</b> 15.00<br/>Our version of the buttery classic. Smooth tomato &amp; cream sauce. Medium hot.</p> <p><b>Paneer Bangalore (V) (D)</b> 15.00<br/>Homemade Paneer, roasted garlic, yoghurt, mint, fresh cream sauce, mild creamy dish</p> <p><b>Modhu Chicken (D)</b> 14.00<br/>Freshly cooked chicken submerged in a unique creamy rich tomato based curry, sweetened with honey. A mild sweet curry.</p> <p><b>Spicy Masala Bhuna (D)</b> 14.00<br/>Choose Chicken Tikka, Lamb (+1.75) or King Prawn (+3) in a rich creamy coconut based masala sauce cooked with peppers and green chilli for an added spicy kick</p> <p><b>Goan Sobuj Sabji (V)(VG) (D)</b> 13.00<br/>A vegan friendly mix of fresh seasonal vegetables cooked in a lightly spiced onion sauce, with peppers, garlic, ginger and tomatoes</p> |
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## VEGETABLE SIDES

All our vegetable dishes are prepared using fresh locally sourced produce

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| <p><b>Sweet Potato Masala Fries (V) (VG)</b> 6.95<br/>Cooked in a special masala mix with fried onions</p> <p><b>Bombay Aloo (V) (VG)</b> 6.25<br/>Lightly spiced potato cooked with onions &amp; tomato, seasoned to perfection</p> <p><b>Sag Aloo (V) (VG)</b> 6.25<br/>Potatoes, fresh palak spinach, onions, fresh garlic, tomatoes, cool a Punjabi style sauce</p> <p><b>Masala Daal (V) (VG)</b> 6.25<br/>Thick lentil curry, cooked with garlic, ginger and tomato, lightly spiced, goes great with a fresh chapati or paratha bread</p> <p><b>Tarka Daal (V) (VG)</b> 6.25<br/>A lighter version of Masala Dhall, cooked with garlic and tomato, lightly spiced. Goes great on the side to add extra sauce.</p> | <p><b>Sag Paneer (V) (D)</b> 6.25<br/>A rich mix of fresh palak spinach and homemade paneer Indian cheese</p> <p><b>Brinjal Bhaji (V) (VG)</b> 6.25<br/>Indian style Aubergines cooked with garlic, onion, tomatoes and lightly spiced</p> <p><b>Mushroom Bhaji (V) (VG)</b> 6.25<br/>Fresh mushrooms cooked with light spices, onions and fresh coriander</p> <p><b>Aloo Gobi (V) (VG)</b> 6.25<br/>Cauliflower and potatoes lightly spiced and cooked with ginger, garlic and onions, topped with coriander</p> <p><b>Sag Bhaji (V) (VG)</b> 6.25<br/>A traditional north Indian dish of long-cooked spinach and spices</p> <p><b>Bhindi Bhaji (V) (VG)</b> 6.25</p> |
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## BRITISH CLASSIC CURRIES

**Tikka Masala (D)** Roasted in a creamy coconut base with rich tomato sauce and traditional Indian herbs & spices. Mild.

**Madras** A rich, hot taste prepared extensively with garlic, chilli and tomato purée. Hot.

**Dhansak** A combination of spices with lentils, garlic, lemon and sugar, producing a hot sweet and sour taste. Medium.

**Vindaloo** Fiery, fabulously rich, very hot

**Pathia** Garlic, onion, tomato purée, red chilli, sugar and lemon. A medium, sweet and sour taste.

**Sag** Spinach, garlic, tomato and onion. Medium.

**Achar** Hot curry with tantalising lime pickle

**Balti** Medium spiced curry with peppers, garlic & onions

**Jalfrezi** Onion chunks, peppers, cooked in a hot chilli sauce with garlic. Sliced green chillies on top

**Butter (D)** Tomato, butter, house spice blend and cream sauce. Mild. **Highly recommended! (Contains Cashew Nut)**

**Rogan Josh** A special preparation with garlic, tomato, chilli and selected spices. Medium.

**Karahi** Flavoured with green peppers, tomatoes and spices. Garnished with fresh garlic and coriander. Medium.

**Bhuna** Onion, garlic, tomato. Mild.

**Korma (D)** Very mild and sweet creamy sauce

Chicken 12.50 | Chicken Tikka 13 | Lamb 14 | King Prawn 16  
 Paneer (D)(V) 13 | Mixed Vegetable (V)(VG) 12

## TANDOOR GRILL

Marinated in fresh homemade yoghurt, mixture of aromatic ground spices, cooked in a charcoal tandoor oven. **Served with caramelised onions, fresh homemade salad and mint sauce.**

**Tandoori Mixed Sizzler (D)** 18.00  
 Chunks of chicken breast, lamb tikka, on the bone tandoori chicken leg and sheek kebab

**Half Tandoori Chicken (D)** 14.00  
 On the bone chicken breast and leg marinated in a mixture of aromatic Indian ground spices

**Chicken Tikka Sizzler (D)** 13.00  
 Succulent chicken breast pieces marinated in our special blend of spices, topped with fried onions and coriander

**Tandoori King Prawn Tikka (D)** 16.00  
 Barbecued whole king prawns with fried onions

**Chicken Shashlik (D)** 14.50  
 Marinated chicken chunks with grilled peppers, onion and tomato topped with spring onion and fresh coriander

**Paneer Skewers (V) (D)** 14.00  
 Succulent rich cubes of marinated Indian Paneer cheese, served with grilled peppers, onion and tomato topped with fresh coriander.

## TANDOOR BREAD

Special recipe fresh dough made in-house daily, baked at high temperatures in a traditional clay oven

Blue Cheese & Red Onion Naan (V) (D) (G) 5.00  
 Plain / Buttered Naan (V) (D) (G) 4.15  
 Keema Naan (D) (G) 4.75  
 Coconut Peshwari Naan (V) (D) (G) 4.50  
 Garlic Buttery Naan (V) (D) (G) 4.50  
 Paratha Flatbread 2 pieces (V) (VG) (G) 5.95  
 Wholemeal Chapati (V) (VG) (G) 3.50  
 Chilli Cheese Naan (V) (G) (D) 4.50  
 Cheddar and Garlic Naan (V) (G) (D) 4.75

## RICE

All our basmati rice dishes (excluding Boiled Rice) are infused with saffron, buttery ghee and subtle hints of aromatic spices. Our rice is unique.

Plain Basmati (V) (VG) 3.95  
 House Pilau (V) 4.50  
 Egg Fried (V) 5.45  
 Signature Coconut Rice (V) 4.95  
 Mushroom Rice (V) 4.95  
 Lemon Rice (V) 4.95

## SUNDRIES

Raita (D) (V) Homemade Indian yoghurt 4.00  
 Papadum (V) (VG) (Chutneys 0.95 per head) 0.95  
 Chicken Nuggets and Chips (G) 8.95  
 Chips (V) (VG) 4.50

## HOUSE BIRYANI

Cooked with saffron, ghee and ginger infused pilau rice, cooked with ground spices. **Served with our homemade mixed raita (Yoghurt) and curry sauce. A meal in itself!**

Chicken Tikka (D) 15 King Prawn 17  
 Lamb 16 Mixed Vegetable (V) 14  
 Paneer (D) (V) 15

### Chef's Recipe Biryani

Mix of chicken, lamb, and prawns marinated with special biryani chaat, then cooked with saffron and ginger infused buttery basmati rice 17

If you have any dietary requirements please let us know. Vegan, gluten and dairy-allergy dishes are available.

We can adjust the spice level on any curry. Just let us know.

**(V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy**

Nut products are not used in any of our dishes except desserts & Butter curry

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