

Appetisers

Plain or Spicy Papadom

Chutney Tray (consists of mango, red onion, mint yoghurt and homemade coleslaw)

Starters

Most of the starters below contain egg, yoghurt and gluten. For more information speak to your server

Tandoori Chicken

1/4 chicken on the bone marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

Chicken Tikka

Lamb Tikka

Choice of meat marinated in yoghurt & tandoori herbs & spices, seasoned and grilled on a skewer

Sheek Kebab

Minced lamb flavoured with a special combination of herbs & spices, cooked over an open flame

Lamb Chops Tikka

Tender lamb chops marinated with homemade spices then baked on a skewer

Mixed Grill

Consists of chicken tikka, lamb tikka, lamb chops & chargrilled salmon

Garlic Chilli Chicken

Fried chicken with roasted chilli & garlic, infused with coriander & fresh lemon juice

Lamb Chops Steak

Salt and pepper, with a hint of parsley garnished with onions and mushrooms

* Malai Chicken

Breast of chicken pieces lightly seasoned with cashew nuts, marinated in yoghurt and oven baked

* Bengal Fusion Chicken

With cashew nuts, onions & peppers, sweet and sour

Chicken Chatt Puree

Lightly spiced and diced meat, served on a crisp traditional puree bread

Classic Shashlik

Choice of chicken or lamb tikka marinated with tandoori spices, baked on a skewer with cubed onion, peppers and tomatoes

Hot & Spicy Mix

Chicken tikka, lamb tikka, stir fried with onions, peppers, mushrooms, garlic and green chillies

Chicken Livers (cheese option)

Rich and flavoursome liver marinated with lemon & crushed chilli, cooked in a tawa (Asian griddle)

Fish Pakora

Pangash fish, gently spiced then fried in a light batter

Butterfly King Prawns

Whole king prawns marinated in light spices and batter then deep fried

Salmon & Spinach Puree

Pink salmon cooked with watercress, spinach, highly spiced mouth watering dish

Fish Kebabs

Shallow fried, garnished with onion, peas and lightly spiced

Tandoori King Prawn

Calamari Tempura

Lightly battered calamari fried to perfection

Grilled Salmon

With mild cheese sauce

Onion Bhaji

Onions, peppers, potato, lentils and coriander. Infused with mixed spices, cumin, tumeric and gram flour, fried till golden brown

Samosa (meat or vegetable)

Deep fried crispy pastry, lightly spiced, fillings consisting of meat or vegetable option.

Vegetable Pepper

Mixed vegetables in a light sauce, cooked with chaat masala, onions and cucumber

Paneer Tikka

Indian cottage cheese lightly spiced and baked in the tandoor, presented with salad

Vegetable Pakora

A combination of chefs selected fresh vegetables, cabbage, peppers, potato mixed with flour, coriander and garam masala infused into patties, lightly spiced and shallow fried

Cardamom Special

Stirfry chicken garnished with onion, mushroom, garlic, coriander, made with a choice of flavours, cajun or fiery Marakesh

Chick Pea and Olive Salad

Grill & Platter Starters

Mixed Platter for 2

Onion bhaji (2), chicken pakora (2), lamb chops (2), sheek kebab (2)

Mixed Platter for 4

Onion bhaji (4), chicken pakora (4), tandoori chicken (4), lamb chops (4), keema pepper (2), chicken pepper (2)

Flaming Grill Platter

Chicken tikkas, lamb tikkas sheek kebab and lamb chops

Mixed Vegetable Platter

Onion bhajis, vegetable samosas, vegetable peppers and stuffed mushrooms

Traditional Classic Dishes

Chicken

Lamb or Keema

Chicken Tikka

Lamb Tikka

Prawns

King Prawns (5 pieces 6/8)

Fish

Salmon Pangash

Mixed Vegetables

Special Mix (Chicken, Lamb and Prawn)

Paneer (Indian Curd Cheese)

Curry, Madras or Vindaloo

Having a smaller or greater proportion of spices and tomato puree which lends to a milder or hotter taste to its richness

Balti

Balti spices are cooked in a wok to conceal the roasted spices, with added garam masala and coriander for grounded taste

* Korma

Prepared with coconut cream, coconut powder and fresh cream to create the sweetness

Rogan Josh

Combination of herbs, spices, garlic and fresh ginger, garnished with tomatoes, pimientos and fresh coriander

Dansak

Sweet and sour Persian type spicy curry with lentils and pineapple

Jalfrezi

With green chillies, spiced with fresh herbs, capsicums, tomatoes, coriander leaves, hot taste

* Masalla

Prepared with sweet coconut cream, almond powder and tandoori sauce

Dupiaza

Medium strength with cubed onion and coloured peppers, producing a very distinctive dish

Samber

Fairly hot spices together with lentils and lemon to give a sharp and distinctive hot taste

Bhuna

Medium strength traditional dish garnished with onions chunky tomatoes and selected spices

Korai

Well flavoured with tomatoes, onions, green peppers and garnished with fresh garlic

Patia

Sweet & sour, slightly hot, garnished with onions & peppers

Fusion Dishes

Keema Pasta

Minced lamb cooked in chefs own Indian spices and bolognese sauce, infused with straight cut pasta, garnished with Indian herbs and spices

Steak Bhuna

Tender beef steak, marinated with garlic and ginger, light Indian spices, grilled to perfection and garnished with a Bhuna sauce (medium), accompanied with vegetables and chips

Piri Piri Chicken

Marinated breast fillets with added mustard oil and black pepper, grilled with piri piri sauce accompanied by steamed vegetables and chips

Tuna Pasta

Chunks of tuna shallow fried with onion and parsley, mixed with straight cut pasta and green peas, accompanied with coleslaw

Donner Stirfry

Chefs own blend of spices infused together on a griddle with donner meat, garlic, cabbage, peppers, onions, bullet chilli, coriander and sweet chilli sauce

Shwama Chicken

Griddled strips of tandoori chicken infused with peppers, onions, green salad, presented on a nan bread a recommended dish traditionally eaten with the fingertips

Signature Dishes

* Cardamom Special

Butter Chicken, cooked with coconut, almonds, rich cream and garnished with butter, in house recipe, highly recommended

Monkfish Balti

Meaty monkfish marinated in tumeric & lime, coated with roasted spices in a mild balti sauce garnished with bamboo shoots

King Prawn & Calamari Zaflong Special

A medium strength dish garnished with fresh green peppers, garlic, onions, bullet chilli cooked in the chefs special blend of roasted Balti spices and herbs

Crab Delight

Succulent crab cooked with onions, tomatoes and pepper. Finished with small potato cubes and a combination of garlic, ginger and coriander

Lamb Chops Sagwala

Lamb chops with fresh spinach and homemade spices, a very tasty dish

Honey Chilli Chicken

A medium strength curry, cooked with tomatoes, onions and peppers and moderate spices, garnished with honey and crushed chillies

Rezalla Bhuna

Succulent chicken tikka or lamb tikka with mincemeat in a spicy thick sauce

Balti Exotica

A spicy dish with chicken tikka, lamb tikka, sheek kebab and a butterfly king prawn

Lamb Shank Nehari

Shank of lamb, oven cooked made to medium strength and garnished with a Bhuna sauce accompanied by basmati rice and nan bread (complete dish)

South Indian Garlic Chicken Korai

Cooked in a highly flavoured garlic sauce with rich spices

Korai Shashlik

A well flavoured dish cooked with onions, peppers, mushrooms, tomatoes in a medium tandoori sauce with a choice of meat

Sizzling Sensation

Strips of fresh chicken breast, mushrooms, peppers and onions, marinated in tandoori spices and herbs with added garam masala and coriander

Moglai Chicken Biryani

Strips of tandoori chicken coated in Bombay spices & basmati rice presented with salad and a marinated whole boiled egg

* Goan Fish Curry

Traditionally flavoured with coconut cream, mild spices and lime juice, this is a creamy dish

Raj Chingri Bhuna

Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices made to medium strength (U5 x 3)

Korai Mixed Grill

A characteristic dish with tandoori chicken, chicken tikka, lamb tikka and sheek kebab, medium spices, light garam masala, garnished with onion bhaji

Exclusive Balti (choices of meat)

Cooked with garlic, channa, sag, onions peppers, balti spices, roasted, combined with fresh ginger and coriander to create the most aromatic spice mixtures

Naga Desire

The essence of Naga Chilli used in moderation for added flavour, garnished with Naga Pepper, a distinctively hot and tasty dish

Lemon & Chilli Chicken

A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon

Bengal Machli

Pangash (white boneless fish), cooked with onions, peppers, tomatoes, green chillies and fresh duniya, a hot and spicy dish from the Bengal region

Rajma

Choice of meat cooked with kidney beans, onions, peppers, tomatoes, medium spices and herbs with added coriander and garam masala

Hariyali

A unique blend of mint, coriander and tamarind for an authentic green curry

Biryani Dishes

Fried rice dishes with stirfry meat of your choice served with a medium strength vegetable sauce and garnished with an omelette.

(A change of sauce from the classic range for £1 extra.)

Chicken Biryani

Lamb Biryani

Chicken Tikka Biryani

Lamb Tikka Biryani

Prawn Biryani

King Prawn Biryani

Vegetable Biryani

Special Mixed Biryani

(Chicken, Keema & Mushroom)

Maharajah Thali

A Thali is selection of 7 different dishes, served in small bowls called 'kachoris' on a round tray. The round tray is generally made of steel with multiple compartments - Raita included.

Non Vegetable Thali

Vegetable Thali

Machli Thali (addition of king prawn £3 extra)

Tandoori Specialities

Main Course

All marinated in yoghurt, herbs & tandoori spices

The following are served with salad and a Bhuna sauce (A change of sauce from the classic range for £1 extra.)

Chicken Tikka

Lamb Tikka

Tandoori Chicken

Tandoori Masala Fish (masala salmon)

Shashlik

Chicken tikka or lamb tikka with chunky onions, peppers, mushrooms and tomatoes

Tandoori King Prawns (6/8 x 6)

Tandoori Mixed Grill

Sheek kebab, chicken tikka, lamb tikka, tandoori chicken and lamb chops

Tandoori Lamb Chops (6 pieces)

Chefs own recipe in the marination

Rice

Basmati Rice

Saffron Rice

Vegetable, Saag or Mushroom Rice

Keema Rice

Onion Rice

Special Fried Rice (egg and peas)

Mixed Rice (channa and keema)

Bread

(contains wheat and gluten)

Chapati Buttered
Garlic Brushed

Layered Paratha

Roti (crispy)

Plain Nan

Topped Nan

(garlic butter/coriander/cheese)

Stuffed Nan

* - Peshwari

- Keema and Garlic

- Kulcha (onion)

- Murgi (chicken tikka)

- Cheese and Garlic

Chips

Piri Piri Chips

Vegetarian Side

Accompaniments

Classic Tarka Dhall

Roasted cumin, garlic and garnished with tomatoes, chillies and fresh coriander

Baby Potatoes and Gobi (skin on)

Punjabi Channa Masala (chick peas)

Shimla Potatoes with Roasted Ajwain

Mushroom Bhaji

Button mushrooms cooked in a dry Bhuna sauce

Vegetable Medley Achar

Sauted fresh vegetables cooked with hot and tasty spices, and tangy pickles

Saag Paneer, Saag Bhaji or Saag Aloo

Vegetable cheese curd, cooked with spinach

Pan Fried Sliced Aubergine (grilled)

Pan fried, a dry dish

Okra Tempura

Flash fried with garlic and panch puran

• A 10% service charge is applicable for restaurant service for parties over 15 people.

* The dishes marked with a red asterisk contain nuts produce, including peanuts.

• Container charge 50p per container.
• Some products may contain gluten please ask a member of staff for details.

• Any dishes changed to king prawn will be charged as extra.