

# RADHUNI'S SPECIAL STARTERS

## Mixed Platter for 2 people 14.95

A mixed selection of chicken tikka, lamb tikka, sheek kebab, lamb chops, samosa and onion bhajee, served with salad

## Vegetable Platter for 2 people 13.95

A mixed selection of vegetable samosa, onion bhajee, aloo tikki and vegetable fritters, served with salad

## Seafood Platter for 2 people 23.95

A selection of tandoori king prawns, king prawn torpedos, garlic king prawns, salmon tikka and calamari, served with salad

## Calamari 6.50

Squid cooked with curry leaves, mustard seeds and chopped garlic

## King Prawn Suka 6.95

King prawns cooked with garlic and a sweet n' sour tamarind sauce

## Tandoori Lamb Chops 6.95

Tender lamb chops barbecued in the clay oven

## Nawabi Mixed Starter 6.95

Tender pieces of spring chicken, diced lamb and king prawns marinated in herbs and spices and barbecued in the clay oven

## Chicken Pakora 5.95

Pieces of chicken, dipped in batter and deep fried in mustard oil

## Vegetable Pakora 4.50

Pieces of mashed vegetables, battered and deep fried in mustard oil

## Garlic Mushrooms 4.50

Whole mushrooms marinated in garlic paste and cooked in the tandoori oven over charcoal

## Vegetable Fritters 4.50

Aubergine, potato and courgettes, battered and deep fried

## **NEW** Chilli Paneer 5.50

Grilled paneer stirfried with sliced onions, green chilli and hot chilli sauce

## Crab Malabar 6.50

Lightly spiced crab cooked with garlic, ginger and spring onions

## Salmon Tikka 6.95

Chunks of salmon marinated in tikka paste and grilled in the clay oven over charcoal

## Tuna Biran 6.95

Chunks of tuna fish cooked in onions, garlic and green chillies, served on a bed of lettuce

## Duck Tikka 6.50

Tender pieces of Aylesbury duck marinated in a special sauce and grilled in the clay oven

## Shada Chicken 5.95

Chicken marinated in yogurt, lemon juice and basen powder, gently cooked over charcoal

## Chicken Khandari 6.50

Thinly diced and marinated chicken breast cooked in tamarind sauce with caramelised onions

## Aloo Tikki 5.50

Spicy mashed potatoes stuffed with mozzarella cheese and deep fried

# STARTERS

**NEW Shingara** 🥚🌾 4.50

A short crust pastry filled with lightly spiced potatoes and peas

**Samosa** 🥚🌾🍖 3.50

Traditional Indian pastry filled with your choice of vegetables or minced lamb

**Onion Bhajee** 🥚🌾 3.50

Sliced onion mixed with spices, deep fried in mustard oil

**Chringri Mirchi** 4.95

Prawns tossed briskly with shredded green chillies, ginger and spring onions, served on a lettuce leaf

**King Prawn Butterfly** 6.95

Marinated freshwater king prawns, coated with breadcrumbs

**Prawn Puri** 5.50

Medium spiced prawns, served on a thin flatbread

**King Prawn Puri** 7.50

Medium spiced king prawns, served on a thin flatbread

**Shami Kebab** 🥚🍖 4.50

Minced lamb pattie in special spices shallow fried in mustard oil

**Sheek Kebab** 🥚🍖 4.50

Minced lamb in special spices grilled on the skewer over charcoal

**NEW Paneer Tikka** 🌿 4.95

Paneer cheese marinated in tikka paste and grilled over charcoal served with a hot chilli sauce

**Tandoori King Prawn** 🍷 6.95

Medium spiced king prawns, grilled in the charcoal clay oven, dressed in salad

**Garlic King Prawns** 🍷 6.95

King prawns marinated in garlic and herbs, roasted in the clay oven

**Chicken Khofti** 🥚🌾 5.50

Delicately spiced shredded chicken and mashed potatoes, deep fried

**Paneer Fingers** 🌿🌾 5.50

Strips of paneer cheese covered in breadcrumbs and deep fried

**Tandoori Chicken** 🌿 4.50

Piece of chicken leg or breast flavoured with tandoori spices and grilled on charcoal

**Chicken Tikka** 🌿 4.50 **Lamb Tikka** 🌿 4.95

Pieces of spring chicken or lamb flavoured with tandoori spices, and grilled on charcoal

# TANDOORI DISHES

**Chicken Tikka** 🌿 8.50 **Lamb Tikka** 🌿 8.95 **Duck Tikka** 🌿 12.95

**Tandoori Chicken** 🌿 8.95

Half Chicken on the bone, cooked in the clay oven with Chef's own recipe marinade

**Tandoori King Prawns** 🍷 13.95

Plump king prawns cooked in the clay oven, served with salad

**Tandoori Lamb Chops** 🌿 13.95

Tender pieces of lamb chops marinated in Chef's special tandoori sauce

**Tandoori Mixed Grill** 🍷🌿🍖 15.95

An assortment of chicken tikka, lamb tikka, sheek kebab, tandoori chicken, lamb chop and king prawn, served with salad

**Chicken Shashlik** 🌿 9.95

Tender pieces of chicken marinated with mild spices, grilled in the clay oven with tomatoes, onions and green peppers

**Duck Shashlik** 🌿 13.95

A duck breast marinated with mild spices, grilled in the clay oven with tomatoes, onions and green peppers

**King Prawn Shashlik** 🍷🌿 14.95

King prawns marinated with mild spices, grilled in the clay oven with tomatoes, onions and green peppers

**Paneer Shashlik** 🌿 10.95

Paneer cheese cooked with mild spices, charcoal grilled in the clay oven with tomatoes, onions and green peppers

# RADHUNI'S SPECIAL MAIN COURSES

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## **Chef's Special Butter Chicken** 🌱 12.95

Strips of chicken tikka cooked with onions, butter, cream and green chillies

## **NEW Gosht-E-Khas Jalfrezi** Lamb 14.95

Fillet of lamb marinated with 22 different ingredients, delicately spiced and cooked with green chillies, peppers and onions

## **Lamb Sikhondhori** 14.95

Lamb shank marinated with specially selected herbs and spices then cooked a very traditional way

## **Zuri Lamb** 13.95

Pulled lamb cook with onion, garlic and ginger in a medium hot dry sauce

## **Gosht-E-Khas** Lamb 13.95

Fillet of lamb marinated with 22 different ingredients, delicately spiced and utterly mouth watering

## **Chicken Shugonda** 🌱 12.95

Pieces of chicken breast stuffed with mint, coriander and lemon grass, served with a medium spicy sauce

## **Kodu** Butternut Squash

## **Chicken** 12.95 **Lamb** 13.95

Cooked with butternut squash in a medium hot sauce

## **Tandoori Lamb Chop Bhuna** 🌱 14.95

Tender lamb chops marinated in the Chef's special sauce, grilled in the clay oven then cooked in a medium bhuna sauce

## **Chef's Special Biryani** 🌱🌱🌱 14.95

Basmati rice cooked with chicken tikka, lamb tikka, king prawn tikka, mushrooms, peas and sultanas

## **Tandoori Lamb Chop Jalfrezi** 🌱 14.95

Tender lamb chops marinated in Chef's special sauce, grilled in the clay oven, then cooked in a hot jalfrezi sauce

## **Tandoori Mix Karai** 🌱🌱🌱 13.95

Chicken tikka, lamb tikka, king prawns and a sheek kebab, cooked in a selection of spices

## **Tikka Shashlik Bhuna** 🌱 **Chicken** 12.95 **Lamb** 13.95 **Duck** 13.95

Fresh chicken breast or lamb tikka marinated in a Radhuni secret recipe, barbecued with fresh tomatoes, capsicum and onion, cooked in a medium spicy sauce

## **Achari Chicken** 12.95 **Achari Lamb** 13.95

Marinated in selected Bangladeshi pickles, then stirfried and served with a madras or vindaloo hot sauce

# SEAFOOD SPECIALS

## Bengal Mach Masala 13.95

Bengal freshwater fish marinated and cooked with fresh herbs and spices

## Bengal Seafood Masala 13.95

A combination of muscles, squid, tiger prawns and king fish cooked to Chef's special recipe

## Samundar Ki Bahar *medium hot* 13.95

King prawns marinated in selected herbs and spices then cooked with a crushed mustard sauce

## Coriander Machh 13.95

King fish fillets cooked with fresh herbs, spring onions and coriander

## Whole Sea Bass 14.95

Sea bass wrapped in a fresh banana leaf, gently grilled and flavoured

## Salmon Tikka Masala 14.95

Cooked in a rich creamy sauce with Chef's secret ingredient

## Chingri Jhol 13.95

King prawns cooked in a curry sauce, delicately flavoured with oriental herbs and spices

## Cod Fish Jhol 13.95

Fresh cod cooked in a curry sauce and delicately flavoured with oriental herbs and spices

## Telapia Fish Curry 13.95

Cooked in a light fish curry sauce, delicately spiced with fresh ground herbs and spices

## Cod Jalfrezi 13.95

A traditional Indian dish cooked with freshly ground spices, green chilli, tomatoes, onions and green peppers

## Telapia Fish Baja 13.95

Fillets of telapia fish shallow fried in olive oil with turmeric and served with caramelised onions

## Cod Naga Bhuna 13.95

Fillets of cod shallow fried in olive oil with freshly ground spices and a traditional Bengali chilli paste, garnished with spring onions and coriander

## Telapia Fish Jalfrezi 13.95

Fillets of telapia fish shallow fried in olive oil, then cooked in a hot jalfrezi sauce

## Cod Tikka Masala 13.95

Fillets of cod cooked in the nation's favourite masala sauce

# MAIN COURSES

## Tikka Masala

Diced meat roasted in the clay oven and cooked in a rich creamy sauce with the addition of Chef's secret ingredient

## Garlic Chilli *fairly hot*

Cooked with fresh garlic, green peppers and tomatoes

## Rogan

Medium spiced, cooked with tomatoes, peppers with a hint of garlic and ginger

## Jalfrezi *fairly hot*

A traditional Indian dish cooked with freshly ground spices, green chilli, tomatoes, onions and green peppers

## Naga Bhuna *very hot*

Cooked with freshly ground spices and a traditional Bengali chilli paste and garnished with spring onions

## Manchurian

Cooked with a very special recipe of spring onion to create a sweet n' sour flavour

## Makhani

Cooked with coconut, non-fat yoghurt and butter

## Sag

Cooked with garlic, onion and spinach

## Balti

Cooked with Chef's special balti recipe

## Karahi

Cooked in medium curry sauce, delicately flavoured with chunky peppers and onions

## Pasanda

Cooked in a mild coconut sauce with yogurt and mint

Chicken 9.50 | Lamb 9.95 | Duck 13.95 | Prawn 10.95  
King Prawn  14.95 | Paneer Tikka 10.50 | Vegetable 8.50

## Dhansak | Pathia | Dopiaza | Bhuna | Kurma

Chicken 7.95 | Chicken Tikka 8.95 | Lamb 8.50 | Lamb Tikka 9.50 | Duck 12.95  
Prawn  10.95 | King Prawn  14.50 | Paneer Tikka 10.50 | Vegetable 7.95

## Curry | Madras | Vindaloo

Chicken 7.50 | Chicken Tikka 8.50 | Lamb 7.95 | Lamb Tikka 8.85 | Duck 12.95  
Prawn  10.95 | King Prawn  13.95 | Paneer Tikka 10.50 | Vegetable 7.95

## Biryani


Basmati rice cooked with chicken, lamb, prawn or vegetables and served with a vegetable curry

Chicken 10.95 | Chicken Tikka 11.95 | Lamb 11.95 | Lamb Tikka 12.95  
Prawn  11.95 | King Prawn  14.95 | Paneer Tikka 11.95 | Vegetable 9.95








# VEGETABLE DISHES

<b>Niramish</b> 3.95	<b>Bindhi</b> 4.50	<b>Mirchi Dhal</b> 4.50
<b>Mixed Vegetable Curry</b> 3.95	<b>Sag</b> 3.95	<b>Mattar Paneer</b>  4.50
<b>Bombay Aloo</b> 3.95	<b>Sag Paneer</b>  4.50	<b>Chana Sag</b> 4.50
<b>Kabuli Chanaa</b> 3.95	<b>Sag Aloo</b> 4.50	<b>Chilli Aloo</b> 4.50
<b>Mushroom</b> 3.95	<b>Sag Gajar</b> 4.50	<b>Tarka Dhal</b> 3.95
<b>Bringal <i>Aubergine</i></b> 4.50	<b>Aloo Ghobi</b> 4.50	<b>Cucumber Raitha</b>  2.50
<b>Cauliflower</b> 3.95		<b>Raitha</b>  2.00

# RICE DISHES

<b>Steamed Basmati</b> 3.20	<b>Mushroom Pilau</b> 3.95	<b>Special Fried Rice</b>  3.95
<b>Saffron Basmati Pilau</b> 3.50	<b>Keema Pilau</b>  3.95	<b>Coconut Rice</b> 3.95
<b>Vegetable Pilau</b> 3.95	<b>Onion Pilau</b> 3.95	<b>Garlic Rice</b> 3.95

# TANDOORI BREAD

<b>Plain Nan</b>   3.20	<b>Chicken Tikka Nan</b>    3.95	<b>Puri</b>  2.50
<b>Keema Nan</b>    3.95	<b>Roti</b>   2.95	<b>Chapati</b>  2.50
<b>Peshwari Nan</b>   3.50	<b>Paratha</b>   3.50	<b>Chutney &amp; Pickles</b> .90 <i>per person</i>
<b>Kulcha Nan Onion</b>   3.50	<b>Stuffed Paratha</b>   3.95	<b>Popadoms</b> .90 <i>Plain or Masala popadoms</i>
<b>Garlic Nan</b>   3.50		