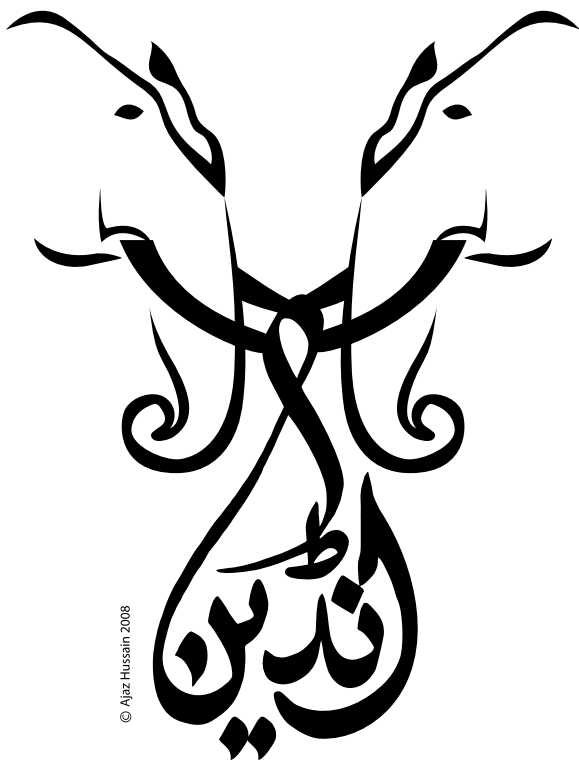


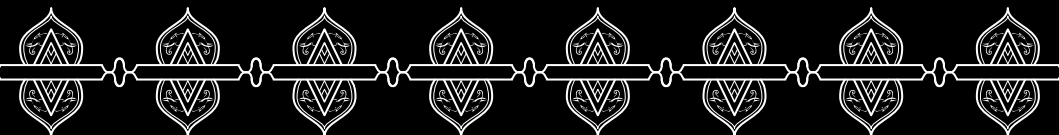


The Indian
@ **BREWERS**



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M E N U





Starters

All dishes in this menu can be prepared to your individual taste

Seekh Kebab	£2.95
<i>A long sausage shaped kebab made with spiced minced lamb. Can be cooked in the tandoor or on a char-grill.</i>	
Shami Kebab	£2.95
<i>A burger shaped kebab made with spiced minced lamb, gram flour, lentil and coriander.</i>	
Onion Bhaji	£2.45
<i>Fried in batter made from spicy gram flour.</i>	
Mushroom Pakora	£2.45
<i>Fried in batter made from spicy gram flour.</i>	
Samosa (veg or lamb mince)	£2.95
<i>Fried triangular pastries filled with either spiced vegetables or minced lamb.</i>	
Chicken Tandoori	£3.95
<i>Chicken quarters leg/breast which have been marinated in tikka sauce, yoghurt and spices and then cooked in the tandoor.</i>	
Chicken Tikka	£2.95
<i>Chicken pieces which have been marinated in tikka sauce, yoghurt and spices and then cooked in the tandoor.</i>	
King Prawn Tikka	£6.95
<i>King prawns which have been marinated in tikka sauce, yoghurt and spices and then cooked in the tandoor.</i>	
Lamb Tikka	£2.95
<i>Small chunks of lamb which have been marinated in yoghurt, spices, then threaded onto skewers and cooked in a tandoor or over a char-grill.</i>	
Pakora	£1.95
<i>Potato and onion fried in batter made from spicy gram flour.</i>	
Lahori Fish Masala	£3.95
<i>Haddock cooked in a selected blend of ground spices including coriander and pomegranate seeds.</i>	
Mixed Grill Sizzler	£4.95
<i>An assortment of chicken tikka, seekh, shami, samosa and onion bhaji served with peppers and onions.</i>	
Chicken and Veg or Veg Spring Roll	£2.95
<i>Fried spiced roll with diced chicken or vegetable filling.</i>	
Chicken Pakora	£2.95
<i>Chicken fried in batter made from spicy gram flour.</i>	
Prawn Puri	£3.65
<i>Spicy prawn filled fried whole-wheat flat breads.</i>	
Channa Puri	£2.45
<i>Spicy chick peas filled fried whole-wheat flat breads.</i>	
Spicy Garlic Mushrooms	£2.95
<i>Pan cooked mushrooms flavoured with a selection of herbs and spices.</i>	
Prawn Cocktail	£2.95
<i>Cooked prawns served with Marie Rose sauce and fresh salad.</i>	
Popadom	£0.45
<i>Fried crispy wafers made with lentil flour.</i>	





Specialities

Chicken specials

Pasanda

£7.45

The main characteristic of this dish is the use of mango pulp. A dash of cream and almonds add to the magnificent taste.

Baltoro Chicken

£7.45

Chicken cooked with fresh green chilli, bullet chilli mixture of coloured capsicum, spring onion, fresh garlic, ginger and fresh spinach.

Lal Achari Chicken (gluten free)

£7.45

Tender boneless chicken cubes cooked with brown onion paste flavoured with garam masala and crushed black pepper.

Rakaposhi Chicken

£7.45

Succulent pieces of tender breast chicken cooked in a kiln with a low fat yoghurt (lassi), finished in buttermilk and cooked in the dhage dish.

Lemon Chilli Chicken

£7.45

Marinated chicken in a delightful spicy sauce of fresh lemon, spring onion, red onion, garlic, ginger paste and black pepper. Sprinkled with fresh coriander. It might sound a lot hotter than it is!

Mint Chutney Chicken

£7.45

A speciality dish made with fresh tomatoes, garlic, spring onion and garnished with fresh coriander. Covered with mint sauce.

Ginger Chicken

£7.45

Chicken highly flavoured with fresh ginger and lots of fresh herbs and spices.

Special Biryani

£7.95

Specially cooked basmati rice with herbs and spices, flavoured with nuts and sultanas. Maybe mixed to suit individual preference.

Zara Zahtooni Chicken

£7.95

Special cuts of chicken cooked in olive oil with a selection of mixed herbs and spices.





Specialities

Lamb specials

Zara Zahtooni Lamb **£7.95**

Special cuts of lamb cooked in olive oil with a selection of mixed herbs and spices.

Lamb Chop Masala **£7.45**

Lamb chops marinated with herbs, spices and cooked in a rich onion and yoghurt gravy.

Lal Achari Lamb (gluten free) **£7.45**

Tender boneless lamb cubes cooked with brown onion paste flavoured with garam masala and crushed black pepper.

Lamb Nihari **£7.45**

Piece of lamb braised and served in an aromatic cardamom-yellow curry, laced with rose water.

Lamb Qoaila **£7.45**

Lamb cooked on charcoal served in a Handi with a cucumber and yoghurt gravy.

Lamb Rakaposhi **£7.45**

Succulent pieces of tender lamb cooked in a kiln with a low fat yoghurt (lassi), finished in buttermilk cooked in the dhage dish. A mild dish served with salad and nan.

Lamb Baltoro **£7.45**

Lamb cooked with fresh green chilli, bullet chilli mixture of coloured capsicum, spring onion, fresh garlic and ginger. Made with a special imported basar blend.

Vegetable specials

Mixed Vegetable **£6.95**

Channa, mushrooms, potatoes, cauliflower, aubergines and tomatoes. Flavoured with fresh herbs and spices, garnished with coriander.

Malayan mild **£7.45**

This dish consists of mixed fruit, cream and mild spices which create a subtle and beautifully unique flavour. Maybe mixed to suit individual palates.





Main Dishes

Tikka

The ingredients are first cooked in a Kiln Tandoor oven with yoghurt marinade. This is then finished in a karahi (wok) with herbs and spices.

Chicken, Keema (lamb mince), Lamb or Prawn	£7.45
Vegetable	£6.45
King Prawn	£8.45

Madras

Madras curry is a fairly hot curry dish, red in colour and makes heavy use of chilli powder. It originates in the south of India and gets its name from the city of Madras now known as Chennai.

Chicken, Keema (lamb mince), Lamb or Prawn	£5.95
Vegetable	£4.95
King Prawn	£6.95

Pathia

Garlic tomato puree and red chillies create an extensively flavoured dish with a tangy and sour flavour.

Chicken, Keema (lamb mince), Lamb or Prawn	£5.95
Vegetable	£4.95
King Prawn	£6.95

Vindaloo

This dish is made with red vinegar, chilli pepper and stewed with garlic. This is a very hot dish. The term Vindaloo is derived from the Portuguese "vinha d'alhos" and is also called Vindalho or Vindallo.

Chicken, Keema (lamb mince), Lamb or Prawn	£5.95
Vegetable	£4.95
King Prawn	£6.95

Curry

Includes a wide range of eastern spices resulting in a mild taste.

Chicken, Keema (lamb mince), Lamb or Prawn	£5.95
Vegetable	£4.95
King Prawn	£6.95

Bhuna

A garnished dish cooked with garlic tomatoes and spices topped with coriander.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.45
Vegetable	£5.45
King Prawn	£7.45





Main Dishes

Korma

A special selection of coconut, yoghurt and spices produces a rich creamy texture and a mild flavour. Originates in the Mughlai cuisine of North India.

Chicken, Keema (lamb mince), Lamb or Prawn	£5.95
Vegetable	£4.95
King Prawn	£6.95

Masala

A blend of fresh tomatoes, onions and coriander fried together with a range of spices and herbs. This results in a dry dish of medium strength.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.95
Vegetable	£5.95
King Prawn	£7.95

Rogan Josh

A special selection of onion, garlic and fresh tomato spiced to your taste, topped with capsicum.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.45
Vegetable	£5.45
King Prawn	£7.45

Dopiaza

A generous helping of onions, gently fried with coriander and a selection of aromatic spices.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.45
Vegetable	£5.45
King Prawn	£7.45

Biryani

Basmati rice enriched with flavour from unground whole spices.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.95
Vegetable	£6.45
King Prawn	£7.95





Main Dishes

Dhansak

A combination of spices with pineapple, resulting in a delicate sweet and sour taste.

Chicken, Keema (lamb mince), Lamb or Prawn	£6.95
Vegetable	£5.95
King Prawn	£7.95

Apnah style

Selected dishes prepared to your individual taste.

Dhall Chana or Sabzi	£6.95
Chicken Palak or Keema Aloo	£7.45
Fish Masala or Lamb Palak or Aloo Gosht	£7.95
Chicken, Keema (lamb mince), Lamb or Prawn	£7.95
King Prawn	£8.95

Jalfrazi

Actually a method of stir-fry using green peppers, onions and plenty of green chillies as the basis for a curry with just a little sauce.

Chicken, Keema (lamb mince), Lamb or Prawn	£7.45
Vegetable	£6.45
King Prawn	£8.45

Paneer

A medium dish, cooked with a special Indian cheese blended with herbs and spices.

Chicken, Keema (lamb mince), Lamb or Prawn	£7.45
Vegetable	£6.45
King Prawn	£8.45

Balti / Karahi

Medium hot stir-fried curry, containing plenty of fried green peppers and fresh coriander.

Chicken, Keema (lamb mince), Lamb or Prawn	£7.45
Vegetable	£6.45
King Prawn	£8.45





Side Dishes

Bombay potato	£3.95
<i>Spiced potatoes with mustard, chilli and turmeric.</i>	
Seasoned potato wedges	£3.45
<i>Seasoned potato wedges, freshly fried and served with salsa or mint sauce.</i>	
Bhindi bhaji	£3.95
<i>Washed okra and onions cooked in various herbs and spices.</i>	
Vegetable bhaji	£3.95
<i>Mixed vegetables cooked in various herbs and spices.</i>	
Mushroom bhaji	£3.95
<i>Mushrooms, tomato and red onion cooked in various herbs and spices served with a splash of soured cream.</i>	
Allo gobi	£3.95
<i>Potato and cauliflower dish cooked with mild herbs and spices.</i>	
Prantha	£1.45
<i>Griddle-fried Indian flat bread, made from whole-grain wheat flour.</i>	
Curry sauce	£1.95
<i>Mild sauce with tomatoes, vegetables, garlic and ginger.</i>	
Korma sauce	£1.95
<i>Very mild, sweet coconut creamy curry sauce.</i>	
Madras sauce	£1.95
<i>Fairly hot curry sauce, red in colour, uses lots of chilli powder.</i>	
Dhall tarka	£3.95
<i>A thin lentil and chick pea purée made with various herbs and spices.</i>	





Sundries

Chapati	£0.60
<i>Thin pancake of unleavened medium brown bread cooked on a griddle.</i>	
Oven Bread Roti	£0.95
<i>Unleavened bread made in the kiln.</i>	
Lemon rice	£2.45
<i>Fresh citrus-flavoured rice with fragrant curry leaves.</i>	
Nan	£1.75
<i>Flat bread baked in a tandoor.</i>	
Garlic Nan	£1.95
<i>Nan with a generous helping of garlic rolled into the dough and cooked in a kiln oven.</i>	
Keema Nan	£2.45
<i>Nan stuffed with minced lamb rolled into the dough and cooked in a kiln oven.</i>	
Peshwari Nan	£2.45
<i>Nan filled with a mixture of coconut, sultana and raisin rolled into the dough and cooked in a kiln oven.</i>	
Pillau rice	£2.45
<i>Basmati rice cooked in rapeseed oil, cholesterol free with a blend of garam masala.</i>	
Boiled rice	£1.95
<i>Basmati rice boiled to perfection.</i>	
Mushroom pillau rice	£2.95
<i>Basmati rice with mushrooms cooked in rapeseed oil, cholesterol free, flavoured with a blend of garam masala.</i>	
Fried rice	£2.45
<i>Basmati rice fried with onion and whole jeera seed.</i>	
Egg pillau	£2.95
<i>Basmati rice with organic egg and omega 3-6 cooked in rapeseed oil, flavoured with a blend of garam masala.</i>	
French Fries	£1.45
<i>Thin fried potatoes.</i>	
Pickle Tray	£2.45
<i>Selection of dips - mint sauce, mango chutney, achar and red chilli onion.</i>	
Mint Sauce	£0.95
<i>A blend of mint, yoghurt, green chilli and fresh coriander.</i>	
Chilli Salsa	£0.95
<i>Fresh tomato blended in a spicy sauce.</i>	
Chilli Sauce	£0.95
<i>Fresh tomato blended with whole crushed red chilli and herbs.</i>	
Salad	£2.95
<i>A colourful mix of crunchy red and green salad leaves with cherry tomatoes, peppers, red onion, feta cheese and olives.</i>	
Riata	£1.45
<i>A selection of chopped mixed salad and herbs in a plain low fat yoghurt sauce.</i>	





Thank You

We all love to eat out every once in a while.

Our aims are:

To ensure that each guest receives prompt, professional, friendly and courteous service.

To maintain a clean, comfortable environment for our guests and staff.

To provide value for money, nutritional and well prepared meals using only quality ingredients.

To ensure that all guests and staff are treated with the respect and dignity they deserve.

To thank each guest for the opportunity to serve them.

By striving to achieve these aims we shall be assured of an ethical business that will allow us to contribute to the community we serve.



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All prices correct at time of print. All meals are subject to availability. Some foods may contain nut traces, please ask when ordering your selection.

