

# APPETISERS

Papodoms

Spicy or Plain £0.75

Chutney Tray

£2.20

Onion, Mango, Mint and Hot Sauce

# STARTERS

Masala Fish

£4.95

Shallow fried fish in special sauce.

Chef's Special Prawns

£5.95

Medium size king prawns tossed with coriander in fresh garlic and chilli sauce.

 Garlic Mushroom Dippers

£3.95

Mushrooms dipped in garlic sauce then coated with breadcrumbs and deep fried.

Onion Bhaji

£3.15

Vegetable Samosa

£3.15

Meat Samosa

£3.25

Home-made pastry triangles filled with minced lamb and peas.

Chicken Pakora

£3.75

Chicken Chat Puri

£4.25

 Peri Wings

£4.75

Chicken wings glazed with chutney & Peri Peri

Lahori Fish

£4.95

Sea bass fillet lightly coated in our homemade spicy gram butter.

 King Prawn Puri

£5.95

 Garlic Chilli King Prawn

£4.95

King Prawn cooked in a sweet chilli sauce infused with garlic oil and diced root ginger.

 Bhuna Prawn Puri

£4.25

Cooked in a medium Bhuna sauce with curry leaves served on a Puri (deep fried flat bread).

Prawn Cocktail

£3.50

On a bed of salad topped with seafood sauce.

Babli Kebab

£4.95

Sausage shaped kebabs of lean mince lamb, peppers & sweetcorn.

Hummus & Garlic Nan

£3.95

Mediterranean hummus made from mashed chickpeas, tahini, fresh garlic and olive.

 Thai Style Chilli

Battered in corn flour and fried then stir-fried in a sweet chilli sauce with onions and peppers.

Chicken £4.25

Paneer £4.75

King Prawn £5.95

## 20% DISCOUNT On Takeaway

### ! Food Allergies & Intolerances

Before ordering your food or drinks please speak with a member of staff.

### Guide

Mild



Medium



Slightly Hot



Hot



Very Hot



Nuts



Vegetarian



# SHARING PLATTERS

	for 2	for 4
<b>Vegetable Platter</b> Veg Samosa, Garlic Mushroom Dippers and Onion Bhaji.	£8.25	£13.95
<b>Tandoori Platter</b> Lamb Tikka, Chicken Hari Boti and Sheek Kebab.	£10.50	£16.95
<b>Purple Lounge</b> Lamb Chops, Babli Kebab, Peri Wings & Onion Bhaji.	£13.95	£25.95
<b>Seafood Platter</b> Massala Fish, Lahori Fish and Garlic Chilli King Prawns.	£14.95	£26.95

# TANDOORI & GRILL

All tandoori dishes are marinate in ground spices, fresh herbs and cultured yoghurt; skewered in the Tandoori (charcoal clay oven) and served with salad.

**Add a curry sauce for an extra £2.50.**

	Starter	Main
<b>Tandoori Chicken</b> Fresh spring chicken breast marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt.	£3.95	£7.95
<b>Chicken Tikka</b> Tender pieces of chicken breast in a similar marinade to the tandoori chicken.	£4.10	£7.95
<b>Garlic Chicken Tikka</b> Tender pieces of chicken breast with greater taste of garlic.	£4.25	£8.25
<b>Chicken Harri Boti</b> Filletted chicken thigh, marinated in a blend of green herbs, ground spices, garlic and ginger.	£4.50	£8.75
<b>Paneer Tikka</b> Cooked with cured Indian cheese.	£3.95	£8.25
<b>Lamb Tikka</b> Succulent strips of tender lamb leg marinated in a blend of yoghurt, fresh herbs and crushed ground spices.	£4.95	£8.95
<b>Lamb Chops</b>	£6.50	£12.95
<b>Grilled Jumbo Prawns</b> Jumbo size king prawn marinated and prepared on a char grill.	£6.50	£12.95
<b>Sheek Kebab</b>	£3.95	£7.95
<b>King Prawn Tikka</b>	£6.50	£12.95
<b>Tandoori Mix Grill</b> Tandoori chicken, chicken tikka, lamb tikka, lamb chops and sheek kebab.		£11.95

# SHASHLIK

A selection of fillings marinated and skewered with tomatoes and green peppers cooked in a charcoal oven.

**Add a curry sauce for an extra £2.50.**

<b>Chicken Shashlik</b>	£8.50
<b>Lamb Shashlik</b>	£9.50
<b>King Prawn Shashlik</b>	£12.95
<b>Paneer Shashlik</b> Indian cottage cheese	£8.95

# SIGNATURE SPECIALS



 **King Prawn Anarkali** **£12.95**  
Cooked with onions, peppers and coriander cooked in olive oil infused with a mix of spices.

 **Palak Murgh Makhani** **£10.95**  
Chicken tikka and fresh spinach cooked in an extremely buttery tomato sauce flavoured with methi (fenugreek leaves).

 **Thawa Gosth** **£13.95**  
A sizzling dish of grilled rib eye steak cooked with medium spice in a fairly thick sauce.

 **Nepali Tangri** **£11.95**  
Slow cooked lamb shank with baby onions, mincemeat and garlic with olive oil and medium Nepali sauce.

 **Rack of Lamb & Keema** **£13.95**  
Tender grilled rack of lamb cooked with baby onions, keema and Bengali Shatkora (Wild lime) served on a bed of mince meat sauce.

 **Seafood Medley** **£13.50**  
A selection of our finest king prawns, salmon, seabass and white fish cooked with exotic spices and garnished with a slice of Bangladeshi lime.

 **Fish Curry** **£11.95**  
**Salmon, Seabass or Pangasius**  
Seared pieces of fish fillets in a sauce of moderate spices and wild lime. An aromatic zesty citrus dish.

 **Afghani**  
 Pieces of marinated chicken stir fried in olive oil with onions and green chillies together with Nepalese sauce. A very popular hot dish.  
**Chicken £9.95**  
**Lamb £10.95**

 **Gorkali**  
 An infusion of whole spices, red and green Mexican peppers, fresh tomatoes and Nepalese sauce cooked in olive oil and garnished with fresh chillies.  
**Chicken or Prawn £9.95**  
**Lamb £10.95**  
**King Prawn £12.95**

 **Purple Lounge Thawa**  
Specially prepared with the finest herbs and spices of medium strength and garnished with coriander.  
**Chicken Tikka £10.50**  
**Lamb Tikka £11.95**  
**Garlic Chicken Tikka £11.95**

## GRILLED STEAKS

Our steaks are best enjoyed cooked medium, however you can choose when ordering.

**Served with 2 Sides - Vegetables & Chips**  
**1 Sauce - Creamy Steak Sauce**

**Chicken Steak** **£10.95**  
Juicy fillet marinated with herbs & spices.

**Sirloin Steak** **£14.95**  
Popular beef cut from below the rib cage.

**T-Bone Steak** **£15.95**  
The Beef T-Bone is considered one of the highest quality dinner table steaks.

# HOUSE SPECIALS

 **Kamali Duck** £11.95  
Stir fried pieces of duck cooked with olive oil, capsicum, garlic and aromatic spices, creating a unique dish.

 **Akbari Cham Cham** £10.95  
Breast of chicken cooked in the tandoor with mincemeat, spices & boiled egg.

 **Garlic Chicken Special** £10.95  
 Grilled garlic chicken tikka with greater use of galic and chillies cooked in a Nepalese sauce creating a sharp spicy taste.

 **Machley Khazana** £13.95  
**Salmon, Seabass or Pangasius**  
Pan fried fish cooked with a dozen fresh herbs and spices garnished with coriander. Cooked with big chunks of onion and pepper in medium curry sauce – a fish lover's delight.

 **Purple Lounge Grill** £14.95  
**Salmon, Seabass or Pangasius**  
Your choice of grilled fish, cooked with a mixture of onions, pepper and tomatoes served with boiled rice and Bombay aloo.

 **Butter Chicken** £9.95  
Tender strips of chicken tikka cooked in a sauce of cream, tomatoes, ghee and jaggery.

 **Chilli Massala**  
 Cubes of chicken or lamb cooked in a thick sauce with a variation of fresh chillies.  
**Chicken £9.95 · Lamb £10.95**

 **Nepali**  
 Cooked with garlic, tomatoes, lemon, fresh Naga chillies and special Nepali sauce.  
**Chicken £9.95 · Lamb £10.95**

 **Balti Garlic Chilli**  
 Chicken or Lamb tikka cooked with chef's own Balti sauce. A hot dish cooked with olive oil, Mexican chillies, Naga sauce and aromatic herbs and spices.  
**Chicken £9.95 · Lamb £10.95 · King Prawn £12.95**

 **Purple Lounge Stir Fry**  
Choice of filling cooked with peppers, onions, garlic, blended & stir-fried in a wok.  
**Chicken £10.95 · Paneer £11.95 · King Prawn £12.95**

 **Shashlik Korai**  
Marinated chicken pieces, green peppers, garlic, onion and tomatoes. It's slow grilled then stir fried in a special sauce. A dry consistency dish.  
**Chicken £10.95 · Lamb £11.95 · King Prawn £13.95**

 **Chicken Chilli**  
 Filling battered with egg and cornflour, fried and cooked with green peppers, onions tomatoes fresh green chillies and flavoured with ginger garlic and special chilli sauce.  
**Chicken £10.95 · Paneer £11.95 · King Prawn £12.95**

## MASALA

The all famous Masala, probably the number 1 British dish. Prepared and cooked to perfection at the Purple Lounge.

<b>Paneer</b>	<b>£8.95</b>	<b>Mix Tikka</b>	<b>£10.95</b>
<b>Chicken Tikka</b>	<b>£9.50</b>	<b>Fish</b>	<b>£12.95</b>
<b>Lamb Tikka</b>	<b>£10.50</b>	<b>Tandoori King Prawns</b>	<b>£12.95</b>

# TRADITIONAL DISHES

## Vegetable

A mixture of seasonal vegetables.

£7.50

## Chicken Tikka

Marinated & grilled chicken from fillet.

£8.95

## Chicken

Pieces of chicken fillet.

£7.95

## Lamb Tikka

Marinated and grilled pieces of lamb leg.

£9.95

## Lamb

Pieces of lamb leg.

£8.95

## Paneer

Fine Indian curd cheese.

£9.95

## Prawn

Quality deveined & de-shelled prawns.

£8.95

## Mix Tikka

Mixture of chicken and lamb tikka.

£10.95

## King Prawn

Asian fresh water king prawns.

£11.95

## کرمی Korma

A sweet mild dish with plenty of fresh cream, coconut, ground almonds, ideal for the light hearted beginner.

## کھنڈی Madras

A fairly hot dish cooked in a rich gravy sauce

## کھنڈی Dansak

A sweet and sour sauce of lentils, lemon juice and pineapple (extremely tasty).

## کھنڈی Vindaloo

A very hot, strongly flavoured with dish fresh herbs and spices.

## کھنڈی Bhuna

A combination of diced onions tomatoes, fresh herbs in a moderately spiced thick sauce.

## کھنڈی Balti

Traditional authentic dish cooked with tomatoes, onions and balti sauce.

## کھنڈی Dupiaza

A dish cooked similar to the bhuna but with a large quantity of chopped onions.

## کھنڈی Karahi

Capsicum, onions tomatoes and fresh ginger cooked with aromatic spices.

## کھنڈی Passanda

Cooked in a mild mango flavored creamy sauce.

## کھنڈی Jalfrezi

A hot dish with an extensive use of spices, green chillies, tomatoes, onions and fresh coriander.

## کھنڈی Rogon Josh

Prepared with fresh garlic, tomatoes and pimentos to give a distinctive taste.

## کھنڈی Pathia

Specially cooked with oriental herbs and spices to achieve a hot sweet and sour flavour.

## کھنڈی Samber

A fairly hot dish made from lentils and zest of lemon to obtain a sharp taste.

## Biryani £1.50 extra for this dish

A flavoured basmati rice dish delicately spiced and served with a boiled egg inside.

## کھنڈی Saagwala

Moderately spiced & cooked with fresh spinach, onions, tomato and coriander.



# VEG DISHES

	Side	Main
<b>Vegetable Bhaji</b>	£3.95	£7.50
<b>Saag Paneer</b> Spinach with Indian cheese.	£3.95	£7.50
<b>Mator Paneer</b> Peas with Indian cheese.	£3.95	£7.50
<b>Tarka Dhall</b> Lentils with pan fried garlic.	£3.95	£7.50
<b>Saag Bhaji</b> Spinach with herbs and spices.	£3.95	£7.50
<b>Bhindi Bhaji</b> Okra (ladies fingers) in spices.	£3.95	£7.50
<b>Chana Bhaji</b> Chickpeas in a dry sauce.	£3.95	£7.50
<b>Bombay Aloo</b> Potatoes in light sauce.	£3.95	£7.50
<b>Aloo Methi</b> Potatoes and fragrant fenugreek.	£3.95	£7.50
<b>Aloo Gobi</b> Potatoes and cauliflower.	£3.95	£7.50
<b>Saag Aloo</b> Spinach with potatoes.	£3.95	£7.50
<b>Mushroom Bhaji</b>	£3.95	£7.50

# CONTINENTAL

All served with salad & chips

<b>Omelette</b> Chicken, Prawn, Mushroom or Plain	£7.95
<b>Fried Chicken</b>	£7.95
<b>Scampi</b>	£7.95

# BREADS

<b>Naan</b>	£2.45
<b>Garlic Naan</b>	£2.95
<b>Peshwari Naan</b>	£2.95
<b>Keema Naan</b>	£2.95
<b>Kulcha Naan</b>	£2.95
<b>Cheese Nan</b>	£2.95
<b>Tandoori Roti</b>	£1.75
<b>Puri</b>	£1.25

# RICE & CHIPS

<b>Boiled Rice</b>	£2.20
<b>Pilau Rice</b>	£2.50
<b>Mushroom Pilau</b>	£2.95
<b>Vegetable Pilau</b>	£2.95
<b>Keema Pilau</b>	£2.95
<b>Coconut Rice</b>	£2.95
<b>Egg Rice</b>	£2.95
<b>Garlic Rice</b>	£2.95
<b>Onion Rice</b>	£2.95
<b>Special Rice</b>	£2.95
<b>Chips</b>	£1.95
<b>Spicy Chips</b>	£2.20