

Purple Lounge serves classic and contemporary Indian cuisine, with a strong focus on quality whilst observing authentic cooking methods.

The interior design of Purple Lounge references some of the best restaurant in UK and boldly challenges to be the best in the region.

For a truly delectable dining experience, dine in or takeaway at the Purple Lounge.

We are determined customer first restaurant, we welcome your suggestions and comments.

We hope you enjoy your experience at the purple lounge.

APPETISERS

Papodoms	Spicy or Plain £0.95
Chutney Tray Onion, Mango, Mint and Hot Sauce	£3.25
Individual Dips	£0.95
Lime or Mix Pickle	£1.25

	STARTERS	
	Masala Fish Shallow fried fish in special sauce.	£6.75
	Chef's Special Prawns Medium size king prawns tossed with coriander in fresh garlic and chilli sauce.	£7.50
U \$	Garlic Mushroom Dippers Mushrooms dipped in garlic sauce then coated with breadcrumbs and deep fried.	£4.95
	Onion Bhaji	£4.50
	Vegetable Samosa	£4.50
	Chicken or Meat Samosa Home-made pastry triangles filled with minced lamb/chicken and peas.	£5.25
	Chicken Pakora	£5.25
	Chicken Chat Puri	£5.25
	Peri Wings Chicken wings glazed with chutney & Peri Peri	£5.25
	Lahori Fish Sea bass fillet lightly coated in our homemade spicy gram butter.	£6.75
USUS	King Prawn Puri	£6.75
	Garlic Chilli King Prawn King Prawn cooked in a sweet chilli sauce infused with garlic oil and diced root ging	£7.95 ger.
SUS	Bhuna Prawn Puri Cooked in a medium Bhuna sauce with curry leaves served on a Puri (deep fried fla	£5.50 t bread).

Bhuna P	rawn Puri	\				£5.50
Cooked in a	medium Bhuna	sauce with curr	v leaves serve	ed on a Puri	(deep fried flat	bread)

£4.50 On a bed of salad topped with seafood sauce.

Babli Kebab £5.95

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

Hummus & Garlic Nan £5.50 Mediterranean hummus made from mashed chickpeas, tahini, fresh garlic and olive.

od Allergies & Intolerances

Guide	
Mild	U
Medium	
Slightly Hot	JUSU.
Hot	U SUSUSU
Very Hot	SUSUSUSUS.
Nuts	0
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SHARING PLATTERS

	for 2	for4
Vegetable Platter	£11.50	£21.95
Veg Samosa, Garlic Mushroom Dippers and Onion Bhaji.		
Tandoori Platter	£14.50	£27.95
Lamb Tikka, Chicken Tikka and Sheek Kebab.		
Purple Lounge	£20.50	£39.95
Lamb Chops, Babli Kebab, Peri Wings & Onion Bhaji.		
Seafood Platter	£19.50	£37.95
Massala Fish Labori Fish and Carlie Chilli King Drawns		

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.

Starter

Main

Add a curry sauce for an extra £2.50.

Tandoori Chicken	£4.95	£9.50
Fresh spring chicken breast marinated in a blend of fresh herbs, seas and natural yoghurt.	oning, grou	nd spices
Chicken Tikka	£4.95	£9.50
Tender pieces of chicken breast in a similar marinade to the tandoori	chicken.	
Garlic Chicken Tikka	£5.25	£9.95
Tender pieces of chicken breast with greater taste of garlic.		
Paneer Tikka	£5.50	£10.95
Cooked with cured Indian cheese.		
Lamb Tikka	£5.50	£10.95
Succulent strips of tender lamb leg marinated in a blend of yoghurt, f crushed ground spices.	resh herbs	and
Lamb Chops	£7.95	£15.95
Grilled Jumbo Prawns	£7.50	£14.95
Jumbo size king prawn marinated and prepared on a char grill.		
Sheek Kebab	£5.25	£9.50
King Prawn Tikka	£7.50	£14.95
Tandoori Mix Grill		£13.95

SHASHLIK

A selection of fillings marinated and	Chicken Shashlik	£10.95
skewered with tomatoes and green peppers cooked in a charcoal oven.	Lamb Shashlik	£12.50
Add a curry sauce for an extra £2.50.	King Prawn Shashlik	£16.50
	Paneer Shashlik Indian cottage cheese	£12.50

Tandoori chicken, chicken tikka, lamb tikka, lamb chop and sheek kebab.

SIGNATURE SPECIALS



£14.50

Cooked with onions, peppers and coriander cooked in olive oil infused with a mix of spices.

Palak Murgh Makhani

Chicken tikka and fresh spinach cooked in an extremely buttery tomato sauce flavoured with methi (fenugreek leaves).

A sizzling dish of grilled rib eye steak cooked with medium spice in a fairly thick sauce.

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

G Rack of Lamb & Keema

£18.95

Tender grilled rack of lamb cooked with baby onions, keema and Bengali Shatkora (Wild lime) served on a bed of mince meat sauce.

A selection of our finest king prawns, seabass and white fish cooked with exotic spices and garnished with a slice of Bangladeshi lime.

Fish Curry

£13.95

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 £11.95

Lamb £12.95



ഗ്ഗ് 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 £11.95

Lamb £12.95

King Prawn £14.50

A Purple Lounge Thawa

Specially prepared with the finest herbs and spices of medium strength and garnished with coriander.

> Chicken Tikka £12.95 Lamb Tikka £13.95 Garlic Chicken Tikka £14.95

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

1 Sauce - Creamy Steak Sauce

Chicken Steak

£15.95

T-Bone Steak

£21.95

Juicy fillet marinated with herbs & spices. £18.95

Sirloin Steak Popular beef cut from below the rib cage. The Beef T-Bone is considered one of the highest quality dinner table steaks.

HOUSE SPECIALS

Akbari Cham Cham

£12.50

Breast of chicken cooked in the tandoor with mincemeat, spices & boiled egg.

£12.50

Grilled garlic chicken tikka with greater use of galic and chillies cooked in a Nepalese sauce creating a sharp spicy taste.

£14.95

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.

£11.50

Tender strips of chicken tikka cooked in a sauce of cream, tomatoes, ghee and jaggery.

Cubes of chicken or lamb cooked in a thick sauce with a variation of fresh chillies.

Chicken £12.50 Lamb £13.50

Chicken Chat (Main) on Nan

£9.95

Cooked with garlic, tomatoes, lemon, fresh Naga chillies and special Nepali sauce.

Chicken £11.95 Lamb £12.95

△ 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 £11.95 Lamb £12.95 King Prawn £14.50

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 £12.95 Lamb £13.95 King Prawn £15.50



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

Paneer

£10.75

Mix Tikka

£12.75

Chicken Tikka

£10.75 Tandoori King Prawns

£16.95

Lamb Tikka

£11.75

TRADITIONAL DISHES

Vegetable A mixture of seasonal vegetables.	£8.95	Chicken Tikka Marinated & grilled chicken from fill	£11.95 et.
Chicken Pieces of chicken fillet.	£10.50	Lamb Tikka Marinated and grilled pieces of lamb	£12.95
Lamb Pieces of lamb.	£11.50	Paneer Fine Indian curd cheese.	£10.95
Prawn Quality deveined & de-shelled praw	£10.95	Mix Tikka Mixture of chicken and lamb tikka.	£13.95
King Prawn	£13.95		

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

ഗ്ഗ് Dansak

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

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

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

Passanda

Cooked in a mild mango flavored creamy sauce.

A Rogon Josh

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

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

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

Madras

A fairly hot dish cooked in a rich gravy sauce

✓ Vindaloo

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

₩ Balti

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

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

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

∠ Pathia

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

Biryani

£2.50 extra for this dish

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



VEG DISHES		
VEO DIONEO	Side	Main
Vegetable Bhaji	£4.95	£8.95
Saag Paneer Spinach with Indian cheese.	£4.95	£8.95
Mator Paneer Peas with Indian cheese.	£4.95	£8.95
Tarka Dhall Lentils with pan fried garlic.	£4.95	£8.95
Saag Bhaji Spinach with herbs and spices.	£4.95	£8.95
Bhindi Bhaji Okra (ladies fingers) in spices.	£4.95	£8.95
Chana Bhaji Chickpeas in a dry sauce.	£4.95	£8.95
Bombay Aloo Potatoes in light sauce.	£4.95	£8.95
Aloo Methi Potatoes and fragrant fenugreek.	£4.95	£8.95
Aloo Gobi Potatoes and cauliflower.	£4.95	£8.95
Saag Aloo Spinach with potatoes.	£4.95	£8.95
Mushroom Bhaji	£4.95	£8.95
Any Curry Sauce	£4.50	

CONTINENTAL

All served with salad & chips.

Omelette £9.

Chicken, Prawn, Mushroom or Plain

BREADS

RICE & CHIPS

Naan	£3.95	Boiled Rice	£3.95
Garlic Naan	£4.25	Pilau Rice	£4.25
Peshwari Naan	£4.25	Mushroom Pilau	£4.50
Kulcha Naan	£4.25	Vegetable Pilau	£4.50
Keema Naan	£4.75	Keema Pilau	£4.50
Cheese Nan	£4.75	Coconut Rice	£4.50
Tandoori Roti	£3.25	Egg-Rice	£4.50
Puri (S) (S)	£2.25	Garlic Rice	£4.50
		Onion Rice	£4.50
		Special Rice	£4.50
		Chips	£3.25
		Children Child	C2 E0

CHILDRENS MENU

Chicken Tikka & Chips £9.95 £9.95 Fish Fingers & Chips Chicken Nuggets & Chips £9.95 £9.95 Massala, Bhuna, Curry or Korma & Rice



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