

Starters

Platter For Two Lamb Tikka, Chicken Tikka, Sheek Kebab, Meat Samosa	6.95
Vegetable Platter For Two (v) Fritters, Vegetable Kofta, Paneer Tikka, Veg Samosa	6.95
Chicken tikka Or Lamb Tikka Marinated In Yoghurt And Spices, Cooked In Clay Oven	3.10
Papri Chana Chatt (v) Potato And Chickpea With Chat Masala And Tamarind Sauce	2.75
Sheek Kebab Mince Lamb Skewered And Cooked In Clay Oven	2.95
Onion Bhaji (v) Finely Chopped Onions, Lentils, Spiced And Deep Fried	2.50
Samosas Veg (v) Or Lamb Pastry Pancake Stuffed With Minced Lamb Or Vegetables	2.80
Prawn Or Chicken On Puree Our Version Bombay's Most Popular Street Food Chicken Or Prawn Well Spiced With Tamarind Chutney And Served On A Puree Bread	3.25
Salmon Samosa Pan Fried Salmon Slightly Spiced, Deep fried in Pastry Pan Cake.	3.95
Chicken Pakora Tender Crispy Nuggets Of Spicy Chicken Delicately Coated In Batter And Deep fried	3.25
Stuffed Peppers (v) Roasted Capsicum Stuffed With Mince Lamb Or Vegetable Cooked In Clay Oven	3.45
Prawn Cocktail Popular Starter Of All Nations	2.95
Chargrill Fish Mackerel Marinated In Green Herbs And Spices Grilled Over Charcoal	3.95
Red Mullet Pan Fried Marinated In Cumin Mustard & Goan Spices, Served In Bed Of Green Salad	3.95
South Indian Mussels Fresh With Far Eastern Flavours Of Goa, Cooked In Medium Spice Sauce Then Sprinkled With Coriander And Lime	3.95
Monsoon Bites Salmon Samosa, Lamb Samosa & Vegetable Samosa	3.45
Reshami Chicken Fillet Of Chicken Spiced In Mint, Garlic, And Mustard. Served With Spicy Capsicum And Onion	3.25
Bombay Wrap Fillets Of Chicken Tikka, Cooked In Medium Sweet Spice With Peppers And Onions. Wrapped In Tortilla Style Bread	3.15
Spicy Lemon Prawns Marinated Tiger King Prawn, Pan Fried In Mustard and Lemon Strips With Hints Of Ginger & Garlic.	3.95
Paneer Shaslik (v) Indian Cheese Marinated And Cooked In Tandoori Oven	3.50
Crab Tikka Puree Cooked With Onions, Hint Of Garlic And Delicate Blend Of Herbs And Spices Served On Puffed Bread	4.50
Stuffed Potato Skins Potato Skins Stuffed With Spicy Chicken	3.25

Sizzling Specials

These Dishes Are Marinated And Cooked In Clay Oven, Served With Green Salad.

Mix Grill	8.45
Chicken Tikka	6.50
Lamb Tikka	6.50
Tandoori Jingha Shashlik (King Prawns And Roasted Vegetables)	8.45
Tandoori Chicken	6.50
Shashlick (Chicken Or Lamb)	6.95

Chef's Recommendations

Roasted Red Chilli & Garlic Karahi (Chicken or Lamb) 🌶️	7.95
Roasted Chilli & Garlic, Hint Of Fenugreek Spicy Curry Sauce.	
Duck Supreme	7.95
Breast Of Duck Cooked In Masalla And Fresh Orange Sauce, Served With Steamed Rice.	
Gost Rajasthan 🌶️	6.95
Lamb Cooked In Light Tangy And Hot Sauce With Chilli, Ginger And Olives	
Grilled Murghi Lemon Masalla	6.95
Grilled Chicken On The Bone Cooked With Spicy Lamb Mince With Boiled Egg. In Medium Spicy Sauce, With Hint Of Lemon Strips.	
Jalfrezi 🌶️	6.55
Chicken Or Lamb Cooked With Onions, Red Pepper And Mexican Green Peppers To Give A Spicy But Exquisite Taste	
Chicken Tikka Masalla	6.55
Chicken Tikka In Smooth Velvety Masalla Creamy Sauce	
Pasanda Curry (Chicken or Lamb)	6.55
Tender Lamb or Chicken Cooked With Almonds And Cashew Nuts In Creamy Sauce	
Makhani Chicken (Mild)	6.55
Succulent Chicken Tikka Cooked In Aromatic And Rich Fenugreek Flavoured Tomato Sauce	
Monsoon Flower	6.95
Minced Lamb, Marinated Chicken In Fresh Herbs And Spices Cooked With Little Sweetcorn.	
Murghi Keema	6.55
Marinated Chicken, Stir Fried With Minced Lamb, Simmered In Medium Spices And Aromatic Herbs.	
Lal Kumro (Red Pumpkin)	6.95
Chicken Or Lamb, A Classic Dish From North Bengal, Tastefully Spiced With Variety Of Herbs And Spices, Cooked With Sweet Red Pumpkin	
Chicken Kofta Karahi 🌶️	6.95
Marinated Chicken Mince, Cooked In Medium Spice, Fresh Herbs. A Delightfully Tasty Dish.	
Indian Summer	7.95
Tender Chicken, Lamb & King Prawns, Simmered In Tomatoes, Onion And Mix Spices.	
Indian Style Crepe (v)	6.55
Fresh Spinach, Pan Fried With A Hint Of Pickle And Herbs, Tossed With Chick Pea And Marinated Potato. Rolled In Spicy Crepe, Served With Fresh Salad	
Garlic Chilli Chicken or Lamb 🌶️	6.55
Chicken Cooked With Green Chilli And Garlic	
Lamb Shank	8.95
Baby Leg Of Lamb Cooked Medium Sauce With Fresh Herbs, Served With Pilau Rice	
Khacuti	6.55
Chicken Or Lamb, From The Region Of Goa, Coconut, Peppers And Sundried Chillies cooked in panchalli spices.	

Catch Of The Day (may contain bones)

Jingha Mochamon 🌶️	8.95
King Prawns Cooked In Fresh Finely Chopped Beans And Spices	
Red Mullet Supreme	8.95
Red Mullet Fillet Marinated And Pan Fried With Red Chilli & Turmeric, Followed By Separate Aubergine, Potato, Tomato And Green Chilli Sauce.	
Sea Bass In Eastern Spices	9.95
Great Tasting Fish Marinated In Indian Herbs And Spices. Grilled In A Tandoori Oven. Served With Fresh Salad And Sprinkled With Onions And Peppers	
Calcuta Jumbo Prawns	9.95
Marinated Jumbo Prawns, Grilled In Tandoor, Followed By Medium Spicy Red Pumpkin Curry Sauce. Served With Pilau Rice	
Jalfari Fish Sagwalla 🌶️	7.95
Mackerel Fish cooked with cumin and fresh spinach leaves, lightly Stir-fried Served with sliced spicy potato and pilau rice Very Popular Bangladeshi Dish	

Traditional Favourites

Chicken 5.75	Fresh Veg 5.75 (v)	Lamb 5.95
Chicken Tikka 6.55	Lamb Tikka 6.55	Prawn 5.95
King Prawn 8.50	Duck £7.95	

Korma	Very Mild And Creamy, With Almond, Sultanas And Coconuts. Recommended For Beginners.
Dupiazak	Chunky Cut Onions & Capsicum Simmered In Medium Strength Gravy.
Pathia	Sweet'n Sour Sauce With Tomatoes, Onions & Fresh Herbs. A Popular Dish. 🌶️
Bhuna	A Popular Dish Cooked In A Thick Sauce With Finely Chopped Onions, Tomatoes And Flavoured With Green Herbs.
Curry	Can Be Cooked As Madras Or Vindaloo.
Dansak	A Parsee Dish, From Western India. Combination Of Red Lentil And Chana Sauce With Fresh Pineapple, Producing A Sweet And Sour Sauce. 🌶️
Rogan Josh	Originates From Province Of Kashmir. A Rich Bhuna Style Sauce Complimented With Freshly Cooked Tomato And Coriander Salsa.
Sagwalla	Cooked With Cumin And Fresh Spinach Leaves, Lightly Stir-fried.
Sabzji	Cooked With Fresh Vegetables Stir Fried, Medium Hot.
Kallan	This Dish Originated From South India, Cooked With Mango, Yogurt, Coconut To Give A Tropical Flavour.
Ceylon Arbi	Cooked With Lemon To Give A Tangy And Hot Mouth Watering Taste. 🌶️ Garnished With Herbs And Slices Of Spiced Potatoes, Cooked In Medium Sauce, Simmered Over Slow Heat.

Balti Dish

Chicken Balti	5.95
Chicken Mushroom Balti	6.55
Chicken Chilli Balti 🌶️	6.55
Chicken Spinach Balti	6.55
Chicken Potato Balti	6.55
Chicken Chana Balti	6.55
Chicken Tikka Balti	6.75
Prawn Balti	
Prawn Mushroom Balti	5.95
Prawn Chilli Balti 🌶️	6.55
Prawn Spinach Balti	6.55
Prawn Potato Balti	6.55
Prawn Chana Balti	6.55
Lamb Balti	5.95
Lamb Mushroom Balti	6.55
Lamb Chilli Balti 🌶️	6.55
Lamb Spinach Balti	6.55
Lamb Potato Balti	6.55
Lamb Chana Balti	6.55
Lamb Tikka Balti	6.75
King Prawn Balti	8.50
Chef Mixed Balti	7.95
King Prawn Jalfrezi Balti 🌶️	8.50

Biryani

Originates From The Extravagant Tradition Of The Moghul Empire. Special Basmati Rice Baked In Low Oven, Cooked With The Following;

Chicken Or Meat Or Vegetable Biryani	7.95
Chicken Tikka Or Lamb Tikka Biryani	8.95
Tandoori King Prawn Biryani	8.95
Chef Mix Biryani - Chef Recommendation	8.95

Selection of Vegetables

	Side	Main
	3.25	5.55
Aloo Gobi		
- Potatoes And Cauliflower		
Aloo Bengan		
- Aubergine And Potatoes Lightly Spiced		
Bhindi Bhajee		
- Okra In Peppers And Onions		
Bombay Potatoes		
- Cumin Sanded Baby Potatoes		
Cauliflower Bhajee		
- Tender Cauliflower In Bhuna Sauce		
Channa Massala		
- Chickpeas Cooked With Medium Spices		
Mushroom Bhajee		
- Mushrooms, Pan Fried With Mix Spices		
Bengan Bhajee		
- Mild Spiced Aubergines Cooked Over Slow Heat		
Sag Aloo Bhajee		
- Spinach And Potatoes		
Sag Bhajee		
- Garlic Tempered, Fresh Spinach, Cooked Over Slow Heat		
Sag Paneer		
- Spicy Spinach And Indian Cottage Cheese		
Five Lentils Tarka Daal		
- Medium Spiced Lentils Fried With Garlic		
Vegetable Bhajee		
- Seasonal Mix Veg In Authentic Spicy Curry Sauce (Dry)		

Sundries

Steamed Rice (Basmati Steamed White Rice)	1.95
Lemon Fried Rice	2.50
Pilau Rice	2.15
Fried Rice	2.50
Mushroom Pilau	2.50
Peas Fried Rice	2.50
Egg Fried Rice	2.50
Keema Fried Rice	2.50
Garlic Fried Rice	2.50
Poppadom	1.00
Spiced Poppadom	1.00
Chips	1.60

Fresh Breads

Plain Nan	1.75
Keema Nan (Mince Lamb Stuffed)	1.95
Peshwari Nan (Almond, Sultanas, Coconut & Honey Stuffed)	2.25
Garlic Nan	1.95
Malai Nan (Coriander And Cheese)	2.15
Parata	1.50
Stuffed Parata	1.95
Roti	1.50
Chapati	0.90
Puree	0.90

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