Cafe India
ALNESS

RESTAURANT MENU

The dishes chosen in this menu are taken mostly from the kitchens of famous chefs who catered Rajas, Maharajas and Nawabs of various parts of India. Our experienced chefs are specially trained to prepare certain dishes from the rarest recipes available. Cafe India has immense pleasure to entertain you in its beautiful, comfortable and friendly surroundings, in the most traditional style. Customer service is paramount to us. Should there be any help needed, our staff will be delighted to assist you in any way they can.

NB: Minimum order, one main course per adult

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intrilo.co.uk

Allergens & Intolerances
If You are uncertain please speak to a member of staff

To Begin Your Meal

Meat Samosa £5.50
Pastry stuffed with spicy lamb

Vegetable Samosa £4.95
Pastry stuffed with vegetable

Mulligatawny £4.95
Mildly spiced, fruity tasting soup

Piazo £4.95
Deep fried dumplings of spicy lentils and onions. A famous evening starter of Nawab of Bengal.

Voll Puri £5.95
Rolled puri served with lightly spiced vegetables. A popular roadside snack of Calcutta.

Allahabadi Vegetable Pakura £4.95
Light, soft vegetable dumplings, best eaten when smothered in the side sauce which accompanies them.

Allahabadi Chicken Pakura £5.95
Slices of chicken fried in a spiced batter.

Sheek Kebab Shiraji £7.50
A herby and spiced, minced lamb kebab, cooked on a skewer in our clay oven.

Kashmiri Chicken Tikka £7.50
Diced breast of chicken grilled on skewers.

Hindukushi Lamb Tikka £8.50
Deliciously soft and tender pieces of marinated lamb cooked in a clay oven.

Bengal King Prawn Bhajee £8.95
Fresh coriander and tamarind sauce dominates the taste of this Bengal speciality.

Prawn Cocktail £5.95

Chicken Chatt £6.95
Tender chicken cooked with light herbs, spices and tasty chicken masala. Served with PURI bread

North West Frontier Tandoori Speciality

Served with 'Your desired strength' of sauce and salad

Kebab Platter £19.95
A feast for kebab lovers: Sheek Kebab, Boti kebab, Chicken Tikka and a piece of 'Tandoori Vollaile & Nan.

Chicken Tikka £14.95
A dish from the Hindukush mountains. Boneless morsels of chicken, marinated in yoghurt & rare spices and broiled in a clay oven.

Lamb Tikka £15.95
A dish from the Hindukush mountains. Boneless morsels of lamb, marinated in yoghurt & rare spices and broiled in a clay oven.

Tandoori King Prawn £22.50
King prawns marinated in natural herbs and then roasted in the tandoor.

Tandoor Lamb Chops £19.95
Lamb chops marinated in light herbs and spices

Chicken Shashlik £17.95
Very tender chicken inner breast, marinated with mushrooms, peppers and onions

Chicken Delicacies

Chicken Pista Passanda £12.95
A rare recipe of Kurma prepared with almond, yoghurt & pistachio and our own blend of spices.

Redfort Chicken Delicacy £12.95
Almonds, cashew nuts, yoghurt and rare wild ground herbs, mild smooth and fresh in taste.

Green Herb Chicken £12.95
Chicken with onion, garlic, tomatoes, green chilli, fresh coriander leaves, stewed spiced spring onion, Dish for bhuna lovers.

Ceylonese Chicken Vindaloo £12.95
Fabulously hot dish with sliced lemon, chilli flour, green chilli and methi leaves in a fresh coriander sauce.

Following dishes are cooked with Chicken Tikka

Shahi Chicken Rogan Josh £12.95
Chicken with fried garlic, spring onion and fresh coriander leaves, cooked in very thick creamy sauce (Medium hot)

Parsi Chicken £12.95
A famous Parsi wedding dish, lavishly garnished with fresh spices, urri-dall and fresh lemon - superb

Assamese Jalfrezi Chicken £12.95
Chicken pieces cooked with fresh coriander and fresh green chilli.

North Indian Garlic Chilli Chicken £12.95
Chicken, cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crispy red chilli.

Korai Chicken £12.95
Cooked with marinated chicken, chopped onion, green and red peppers, whole jeera, tomato and garlic.

Butter Chicken Massala £12.95
Chicken tikka from the tandoor.

Chicken Tikka Massala £14.95
Marinated pieces of chicken cooked in clay oven and prepared in a combination of yoghurt and coriander sauce.

Chicken Chatt
Tender chicken cooked with light herbs, spices and tasty chicken masala. Served with PURI bread

Lamb Delicacies

Following dishes are cooked with steam-cooked lamb

Shajahani Lamb Passanda **£13.95**
Sliced lamb in a creamy sauce of ground almond, sweet yoghurt and spicy ground herbs. Exceptionally smooth in taste.

Green Herb Lamb **£13.95**
Tender pieces of lamb in a spicy sauce of tomato, green chilli, fresh coriander leaves. Garnished with spring onion and a sprinkle of fresh ginger.

Achar Gosht from Uttar Pradesh **£13.95**
A speciality from Hyderabad. Pieces of lamb cooked in a tantalising pickled masala laced with whole green chilli.

Ceylonese Lamb Vindaloo **£13.95**
This dish is prepared in the same way as Ceylonese Chicken Vindaloo but with creamed coconut and fresh whole green chilli.

Following dishes are cooked with lamb tikka

Shahi Lamb Roga Josh **£13.95**
Lamb cooked with fried garlic, spring onion and fresh coriander leaves, cooked in very thick tomato sauce (Medium hot)

Assamese Lamb Jalfrezi **£13.95**
Lamb, cooked with fresh ginger, spring onion and fresh coriander leaves in a garlic dressing - with a touch of whole kala jeera (Cumin seeds).

North Indian Garlic Chilli Lamb **£13.95**
Lamb in a fresh garlic chilli sauce with fresh coriander leaves, thinly chopped fresh ginger and a touch of crispy red chilli.

Korai Lamb **£14.95**
Marinated tender lamb pieces cooked with green herbs, tomato, onions, green and red peppers, whole jeera seeds a medium strength dish.

Seafood Delicacies

Green Herb Prawn £14.95
Garlic fried prawn seafood with onion, tomato, green chilli, fresh coriander leaves and sewed spring onion. Dish for Bhuna lovers.

Green Herb King Prawn £16.95
Garlic fried king prawn, sautéed with onion, tomato and fresh green chilli, fresh coriander leaves and stewed with spring onion.

Shahi King Prawn Rogan josh £16.95
Garlic fried king prawn. Cooked with spring onions and fresh coriander leaves. Garnished with fried tomato in very thick medium hot sauce.

King Prawn Pista Passanda £16.95
King Prawn cooked in a very mild creamy sauce, with saffron, fennel and pistachio. Recipe of Kurma.

North Indian Garlic Chilli King Prawn £16.95
King Prawn cooked in fresh garlic and chilli sauce with fresh coriander leaves. (Fairly hot) Madras

Sea Bass Fillet Delicacy £19.50
Grilled Sea Bass fillet in a fresh cream herb sauce.

Salmon Dopeaza £19.50
Grilled in light spices initially, finished with medium hot onion, garlic and coriander based sauce.

Side Dishes

All the dishes below are available as main dishes for £10.95

Dal Masala £5.95
Spicy lentils, garlic and jeera.

Sag Paneer £6.50
A combination of spinach and cottage cheese

Sag Aloo £6.50
Spinach and potatoes.

Aloo Gobi Masala £6.50
Potato and cauliflower, very lightly spiced.

Aloo - Mator Chilli £6.50
Potato and chickpeas with chopped green chilli.

Mixed Vegetable £6.95
A combination of various vegetables

Bombay Aloo £5.95
Lightly spiced potatoes

Gucchi Khumbi £6.95
Mushroom with garlic

Raita (Hot) or Plain £2.95
Made with yoghurt

Rice Dishes

Keema Rice £5.95
Mince Lamb

Fluffy Steamed Rice £3.50

Masala Rice £4.50
Fried

Rice with Lemon & Cashew Nuts £4.95

Tilda Pilao Rice £3.95

Mushroom Pilao Rice £4.95

Vegetable Pilao Rice £4.95

Special Rice £5.95
Fairly chopped chicken tikka and fresh chillies

Roti

Plain Nan £3.50
Garlic Nan £3.95
Keema Nan £4.95
Cheese Nan £4.95
Peshwari Nan £4.95
Lacha Parata £3.50
Tandoori Roti £2.95
Chapati £2.50
Puree £2.50
Papadoms £1.30
Chutney Tray £1.95

Vegetarian Dishes

Gujerati Sabzi £11.95
A good selection of mixed vegetables (Medium Hot)

Sabzi Dall £10.95
Mixed vegetable with lentils (Medium Hot)

Sag Panir Mator £11.95
Spinach, cottage cheese and chickpeas (Medium Hot)

Sabji Jalfrezi £10.95
Mixed vegetable with onion and peppers (Fairly Hot)

Aloo Matar Mirchi £10.95
Potatoes, chick peas and green chilli along with a blend of fresh spices and herbs are main ingredients to create this dish.

Biryani Dishes

Ask for your choice of mild, medium or hot accompaniments

Vegetable Biryani £13.95

Red Fort Chicken Biryani £14.95

Spicy Lamb Biryani £16.95

Bengal King Prawn Biryani £21.95

European Dishes

Served with salad and french fries

Sirloin Steak £22.95

French Style Chicken £14.95

Scampi £14.95

Chef's New Creations

Lamb Shanks £15.95
Cooked in a rich tasty thick sauce with fresh ginger, herbs and coriander.

Chicken Jaipuri £13.95
Dish consisting of peppers, onions and mushrooms, a medium hot dish made with freshest of herbs.

Chicken Makhanwala £13.95
A modern Indian dish cooked with ground almond, cream, coconut and cheese.

Chicken Chasni £13.95
Tender chicken cooked in a creamy sauce made with tamarind, lemon juice and mild spices.

Chicken Mirchi Masala £13.95
Very hot tasty Indian dish with naga chillies, fresh garlic, ginger and coriander.

Sag Ghost (Lamb) £14.95
A medium hot tender lamb dish cooked with fresh spinach, garlic, ginger, spring onion and coriander.

Golden Oldies

	Chicken	*Lamb*
Korma *A delicate preparation of coconut, ground almond, touch of selected spices and last minute addition of coconut milk produces mild creamy sauce.*	£12.95	£13.95
Madras *Bursting with strong spices. This is a very strong curry sauce, not for the faint hearted.*	£12.95	£13.95
Dansak *Lentil based dish, slightly hot cooked with pineapple.*	£12.95	£13.95
Patia *Tasty sweet and sour dish cooked with touch of lemon juice*	£12.95	£13.95