

Special menu for Ascot Grange Hotel guests just for £15.00

STARTERS

(Choose one from the list, meals served with rice or bread)

CHICKEN LIVER TIKKA

(CHICKEN LIVER MARINATED IN TANDOORI SPICES, COOKED IN THE TANDOORI)

CHICKEN TUKRI

(MARINATED CHICKEN TIKKA COOKED IN THE TANDOORI OVEN THEN BROUGHT TO THE PAN AND COOKED IN A SPECIAL CHILLI SAUCE)

KOLIJA CHATS

(CHICKEN LIVER COOKED WITH THE FINEST CHAT MASSALAS AND FRESH HERBS, SERVED WITH A CRISPY PURI)

PANEER TIKKA

(FRESH PANEER MARINATED IN EXOTIC TANDOORI MASSALAS COOKED IN THE TANDOOR)

CHICKEN PAKORAHS

(SUCCULENT CHICKEN BREAST PIECES COATED WITH INDIAN BATTER.
MORICH BAHAR- MIXED VEGETABLES COOKED IN CHAT MASSALAS AND FRESH HERBS STUFFED IN A ROASTED PEPPER)

CHICKEN OR LAMB TIKKA

(MARINATED IN YOGHURT AND FRESH AROMATIC SPICES COOKED IN A CLAY OVEN)

SHEEK KEBAB

(MIXED LAMB IN FRESH HERBS AND GRILLED IN CLAY OVEN)

SHAMI KEBAB

(SPICED LAMB MINCE COOKED IN FLAT KEBAB
CHICKEN OR LAMB CHATS- DICED CHICKEN OR LAMB COOKED IN CHAT MASSALA SERVED WITH PURI BREAD)

SAMOSA

(VEGETABLE OR MEAT)

ONION BAHJEE

(FRESH ONION BATTERED AND DEEP FRIED IN MILD SPICES)

QUARTER OF TANDOORI CHICKEN

(SPRING CHICKEN MARINATED IN HERBS AND SPICES, COOKED IN A CLAY OVEN)

CHOT POTI

(POTATOES AND CHICK PEAS COOKED IN MEDIUM SPICES AND FRESH HERBS SERVED WITH BOILED EGG)

MAIN

ANY MAIN FROM THE OLD FAVOURITES

(CHICKEN, LAMB, CHICKEN OR LAMB TIKKA)

CURRY

(A BASIC BLEND OF INDIAN HERBS AND SPICES)

MADRAS

(FAIRLY HOT DISH COOKED IN GARLIC, LEMON JUICE AND SPICES)

VINDALOO

(A RICH HOT AND SOUR TASTE EXTENSIVELY PREPARED WITH RED CHILLI, LEMON JUICE AND A TOUCH OF TOMATO PUREE)

PHALL

(CHILLI AND GARLIC ALL COOKED TOGETHER FOR THE LONGEST POSSIBLE TIME FOR THE MAXIMUM TASTE. VERY, VERY HOT)

BHUNA

(COOKED WITH ONIONS, CAPSICUM, TOMATOES AND DELICATELY SPICED, MEDIUM STRENGTH)

PATHIA

(A SOUR HOT AND SWEET TASTING DISH EXTENSIVELY PREPARED WITH ONIONS, TOMATOES A TOUCH OF GARLIC AND SELECTED SPICES)

DHANSAK

(PREPARED WITH LENTILS, LEMON JUICE AND AROMATIC SPICES PRODUCING HOT, SWEET AND SOUR TASTE)

DUPIAZA

(CHOPPED ONIONS SEASONED WITH FRESH HERBS AND SPICES, TOMATOES, PEPPERS GIVING A MEDIUM STRENGTH)

ROGAN JOSH

(SPICED WITH HERBS, GARNISHED WITH TOMATOES AND ONIONS OF A MEDIUM STRENGTH)

METHI

(COOKED WITH LOTS OF METHI FENUGREEK LEAVES, MEDIUM SPICED)

KORMA

(A VERY MILDLY SPICED DISH COOKED IN CREAM AND BUTTER)

KASHMIRI

(PREPARED WITH BANANA, GROUND ALMONDS AND MILD SPICES IN A RICH CREAMY SAUCE)

MALAYAN

(PREPARED WITH SLICES OF PINEAPPLE, GROUND ALMONDS, MILD SPICES IN A VERY RICH AND CREAMY SAUCE)

BIRYANI

Finest Basmati rice treated together with the choice from below in pure butter ghee with medium spices, served with Vegetable Curry or Tarka dhal side, topped with a Bangladeshi Style Mix salad
(CHICKEN OR LAMB)