

SABZI BAGAN SE FRESH GARDEN

VEGETABLES (SIDE DISHES)

97. SHOKRA BHAJEE	Aubergine and potatoes	£3.95
98. ORI BHAJEE	Butter beans	£3.95
99. KHUMB MATOR	Mushrooms and peas cooked with a rich, creamy sauce	£3.95
100. CHANA MASALDAR	Chick peas spiced in garlic, ginger, chilli paste, lime juice and onion.	£3.95
101. BAIGAN MASSALLA	Aubergine, cooked in a creamy sauce	£3.95
102. DALL SHAMBER	Lentils with mixed vegetables	£3.95
103. KABUL PONIR	Chick peas and cheese	£3.95
104. ONION BHAJEE		£3.95
105. MATOR PONIR	Peas with cheese	£3.95
106. GOVI PONIR	Cauliflower and cheese	£3.95
107. BOMBAY ALOO	Potato	£3.95
108. BHINDI BHAJEE	Okra	£3.95
109. SAG BHAJEE	Spinach	£3.95
110. TARKA DALL	Lentils with fried garlic	£3.95
111. NIRAMISH	Dry mix vegetables	£3.95
112. MUSHROOM BHAJEE		£3.95
113. SAG ALOO	Spinach & potato	£3.95
114. BRINJAL BHAJEE	Aubergine	£3.95
115. KODHU BHAJI	Sweet pumpkin fry, cooked with onion and peppers	£3.95
116. PALAK KHUMBI MIRCHI	Sag mushroom with chillies	£4.50

VEGETARIAN SPECIALITIES

(MAIN DISH)

117. SABZI BADAM PASSANDA	Cooked in a cultured yoghurt & ground coconut	£5.95
118. SABZI MASSALLA	Cooked in a mild and creamy sauce	£5.95
119. SABZI LA ROSHONI	Cooked with garlic and spices	£5.95
120. SAG LONGKA	Spinach cooked with fresh chillies	£5.95
121. SABZI LA BENGAL	Cooked with ginger and delicate spices	£5.95
122. MUGOL ALOO	Medium spicy	£5.95
123. MOHB JALL	Cooked with potatoes, cauliflower, green chilli & strong spices	£6.25
124. SAGSHRIK	Spinach and cheese with onion topping	£6.25
125. GULAB PAPRI	Chick peas and potatoes cooked with chef's special spices with yoghurt topping	£6.25
126. VEGETABLE DHANSAK	(with lentils)	£6.25
127. VEGETABLE MALAYA	(mild with fruits)	£6.25
128. VEGETABLE JALFREZI	(hot. green chillies)	£6.25

BREAD OR RICE

129. BOILED RICE	Steamed Basmati Rice	£2.50
130. BASMATI PILLAW RICE		£2.75
131. SPECIAL PILLAW RICE	Eggs and peas	£3.95
132. TUVA RICE	With aromatic vegetables	£3.95
133. COCONUT RICE	Basmati rice with coconut	£3.95
134. MUSHROOM PILLAW RICE		£3.95
135. TAMO NAN	With fried onion	£2.75
136. RAJAb NAN	Sweet, Sour and Hot Chillies and Coconut	£2.75
137. PESHWARI NAN	With fine almonds and sultanas	£2.75
138. VEGETABLE NAN OR GARLIC NAN		£2.75
139. KEEMA NAN	With mince meat	£2.95
140. PLAIN NAN		£2.75
141. PARATHA	Bread baked with butter, fried in ghee	£2.75
142. MUGHLAI PARATHA	Leavened wholemeal bread, stuffed with vegetables & topped with butter	£2.95
143. CHAPATI		£1.95
144. PAPADOM		£0.70
145. SPICY PAPADOM		£0.85
146. RAITHA	Cucumber or Onion	£1.75
147. ASSORTED PICKLES OR CHUTNEY	(per head) Compulsory charge with papadom	£0.65



Established since 1968

new
curry
centre
INDIAN & NEPALESE CUISINE

BANQUET NIGHT

Five-course meal any dish of your choice from the menu, any starter, main course, side dish, rice or nan & (filter coffee only)

Adult only
£12.95

(King prawn extra £3.95,
Duck extra £2.95, Fish extra £3.50)

Every Tuesday

6pm – 11.30pm

(Doggy Bag 50p per container)

SUNDAY BANQUET (Lunch & Evening)

Any dish of your choice from the menu any starter, main course, side dish & rice or nan

Adult only
£9.95

Children under 12 only **£6.95**

(King prawn extra £3.95
Duck extra £2.95,
Fish extra £3.50)

12noon – 2.30pm

6.00pm to 11.30pm

(Doggy Bag 50p per container)

Menu

Join us on facebook for promotions, news and updates on our services.

Visit our website for more details.

www.thenewcurrycentre.co.uk

Management reserves the right to refuse service.
Deposit must be taken for bookings over 10 persons in advance.
Anything not on the menu can be prepared by special request

Customer Notice: We cook our food in vegetable oil produced from genetically modified soya. Please ask for details.
Allergies. If you suffer from any allergies please let a member of staff know before you place your order.

STARTERS (NON VEGETARIAN)

- 1. DUCK TIKKA** £4.50
Duck marinated in special herbs and cooked in our clay oven.
- 2. NEPALI CHICKEN** £4.15
Pieces of chicken marinated in mild spices and cooked in our charcoal oven.
- 3. CHICKEN OR LAMB TIKKA** £3.95
Chicken or lamb marinated in herbs and grilled over charcoal.
- 4. CHICKEN CHATT** £3.75
Dry chicken pieces spiced with medium hot & sour sauce served on a puree.
- 5. MEAT SAMOSA** £3.50
- 6. SHEEK OR SHAMEE KEBAB** £3.95
- 7. TANDOORI CHICKEN** £3.95
- 8. KATHI KEBAB** £4.50
Diced lamb tossed with onions and tomatoes. Well spiced.
- 9. CHICKEN TUKRA KA SAMOSA** £3.95
Pastry filled with diced chicken tikka onions and coriander.
- 10. MURGI MOMO** £4.75
Diced chicken in medium spices wrapped with whole meal chapatti.

STARTERS (VEGETARIAN AND SEAFOOD)

- 11. PRAWN PUREE** £4.10
Lightly spiced. Served on deep fried thin bread.
- 12. KING PRAWN LAJWAB** £5.30
Mild King Prawns with crisp straw potatoes
- 13. ROSHUN MUSHROOMS** £3.95
Mushrooms and garlic, cooked with butter and cream.
- 14. CASHEW NUT ROLL** £3.95
Hashed potatoes and vegetables rolled in cashew nuts. Fried until golden, topped with peanuts and a creamy sauce.
- 15. ONION BHAJEE** £3.95
- 16. VEGETABLE SAMOSA** £3.50
- 17. ALOO CHAT** Sliced potatoes, cooked with a hot and sour sauce £3.50
- 18. ALOUR THOLA** £3.50
Potatoes cooked with chef's special spice hot and sour sauce.
- 19. FISH AMRITSARI** £3.95
Finger of filleted fish, slightly spiced coated in the chef's special butter & deep fried.
- 20. KING PRAWN THAWA** Sizzling king prawn in a shell £5.50
- 21. KING PRAWN BUTTERFLY** £5.50
Bengal water king prawn, Marinated with exotic spices. Served in the shape of butterfly.
- 22. BAIGAN BIRAN** £3.50
Aubergines cooked with a light spice, coated in the chefs special butter & deep fried.
- 23. PONIR SHASLICK** £3.95
Indian cheese in marinated spices, grilled over charcoal with tomatoes, green pepper & onion,

BIRYANI SPECIALITIES

Chicken, Lamb or Prawn. All dishes prepared with Basmati rice, garnished delicately in herbs and spices. Accompanied by a vegetable curry.

- 24. CHICKEN OR LAMB BIRYANI** £9.15
- 25. CHICKEN TIKKA BIRYANI** £10.50
- 26. NEPALI CHICKEN BIRYANI** £10.50
- 27. SPECIAL MIX BIRYANI** £11.50
- 28. PRAWN AND MUSHROOM BIRYANI** £10.50
- 29. VEGETABLE BIRYANI** £7.95
- 30. KING PRAWN BIRYANI** £12.50
- 31. KHANJURI AKHNI (CHICKEN OR LAMB)** £10.50
Mid Biryani cooked with Arabian dates and served with malai sauce

CHEF'S RECOMMENDATION

- 32. TANGRAI PIAZA** £8.95
Grilled chicken, cooked with onion, green pepper and yoghurt.
 - 33. CHICKEN OR LAMB TIKKA MASSALLA** £8.75
Marinated chicken or lamb, cooked with mild spices.
 - 34. CHICKEN OR LAMB PASSANDA** £8.75
Marinated chicken or lamb, cooked with mild spices, Chicken or Lamb, cooked in ginger with delicate spices.
 - 35. NEPALI ADD (CHICKEN OR LAMB)** £8.95
Chicken or lamb cooked in ginger with delicate spice
 - 36. REZALA CHICKEN OR LAMB** £8.75
Tender pieces of chicken or lamb with delicately blended almonds & mild spicy sauce.
 - 37. CHICKEN OR LAMB E-LAZIZ** £8.75
Marinated chicken or lamb, cooked with herbs and spices. Nepali style.
 - 38. ROSHINI BAHAR (CHICKEN OR LAMB)** £8.75
Chicken or Lamb, cooked with garlic and spices with sauce.
 - 39. DUCK GARAMFRAZI** £9.95
Duck cooked with green dillies, herbs and strong spices.
 - 40. TANDOORI KING PRAWN MASSALLA** £12.75
Marinated king prawns, cooked with mild spicy sauce.
 - 41. MIXED TIKKA MASSALLA** £9.95
Chicken tikka, lamb tikka and tandoori king prawns, cooked with creamy sauce.
 - 42. KING PRAWN GOA** £12.95
King prawns. medium, in special spices. Cooked to an original recipe from Goa.
 - 43. SHAH LA MER** Tropical Indian fish, cooked with north Indian spices. £10.50
 - 44. BUTTER CHICKEN** £8.75
 - 45. MIXED TIKKA KARAHI** £9.95
Chicken Tikka, Lamb Tikka and Tandoori King Prawns, medium well spiced
- These dishes can be added to Banquet, extra £3.95**
- 46. NAWABI CHINGRI KHANA** £12.50
Medium king prawn grilled with spices cooked with minced lamb
 - 47. ROSHUNI MIRCHI (CHICKEN OR LAMB)** £9.95
Chicken or lamb cooked with garlic and chillies
 - 48. GURKHA KI SHAAN** A hot dish with Nepalian fresh herbs £9.95
 - 49. AGNI MURG** Garlic flavoured thicken, flamed with spirit £9.95
 - 50. SATTKARA TARKARI (CHICKEN OR LAMB)** Cooked with Indian fresh lemon £9.95
 - 51. MISHTI KODU SALAN (CHICKEN OR LAMB)** Cooked with pumpkin (medium) £9.95
 - 51A. JHINGA LAL** £13.50
Grilled king prawn, served with salad, rice and chef's special chilli sauce
 - 51B. JATKA CHICKEN** Grilled chicken £10.50

FISH SPECIALITIES

- 52. MACHLI MIRCHI** £10.95
Fillet of bengal fresh water fish cooked with garlic and green chillies
- 53. MAS BANGLA** Bangladeshi fish cooked with medium spice Bhuna style. £9.95
- 54. MEEN PORTAL** Fried tropical silver pomfret cooked with green chillies, Fairly hot £9.95
- 55. KEPPA JUL** Bangladeshi fish cooked with coconut medium sauce. £9.95

BALTI SPECIALITIES

- 56. SHAMDO CHICKEN OR LAMB BALTI** £8.50
Chicken or lamb, cooked with herbs and strong spices. Nepali style
- 57. RAMO CHICKEN OR LAMB BALTI** £8.75
This highly recommended spiced dish, cooked in the iron soulk with onions, green peppers and chilli.
- 58. KING PRAWN BASANT BALTI** £12.75
King prawns in shell, cooked in garlic sauce with delicate spices.
- 59. ZAMANIA SPECIAL BALTI** £10.50
Mixture of Tandoori dishes, cooked in a rich medium sauce.
- 60. PRAWN BALTI** £8.95
- 61. NAVARUN** Mixed vegetables, cooked in a mild creamy sauce. £7.95
- 62. HAAS BAAS BALTI** Tender duck fillets with spicy bamboo shoots. £9.95

TANDOORI DISHES

All this dishes are grilled over charcoal in Our special clay oven. Served with salad

- 63. NEPALI CHICKEN** £8.95
Pieces of chicken marinated in mild spices and cooked over charcoal.
- 64. CHICKEN OR LAMB TIKKA** £8.50
Chicken or lamb marinated special & barbecued.
- 65. CHICKEN SHABA** Chicken marinated and very well spiced. Hot £8.75
- 66. TANDOORI MIXED GRILL** £11.95
- 67. KING PRAWN SHASLIC** £12.95
Marinated in Nepali spices, with tomatoes, green peppers & onions.
- 68. CHICKEN OR LAMB SHASLIC** £9.85
Chicken or lamb marinated spices, grilled over charcoal with tomatoes, green pepper and onion.
- 69. TANDOORI DUCK** £9.95
Well spiced duck, marinated in yoghurt and roasted in our clay oven.
- 70. TANDOORI CHICKEN** £8.50
Two pieces of spring chicken marinated, spiced and barbecued.
- 70c. PONIR SHASLIC** £8.50
Indian cheese in marinated spices, grilled over charcoal with tomatoes, green pepper & onion.

CHICKEN OR LAMB

- 71. CHICKEN OR LAMB MADRAS OR VINDALOO** £6.75
Medium, madras or vindaloo hot
- 72. CHICKEN OR LAMB SALLY** Medium, potato crisp on top £6.95
- 73. CHICKEN OR LAMB KURMA** Very mild £6.85
- 74. CHICKEN OR LAMB KASHMIRI** Mild, spicy with banana and lychee £6.85
- 75. CHICKEN OR LAMB CHANA** £6.85
Chicken, well spiced with chickpeas, tomato and onions
- 76. CHICKEN OR LAMB BHUNA** Medium spicy £6.85
- 77. CHICKEN OR LAMB ROUGHAN** £6.85
Diced chicken cooked medium hot with spices, tomatoes and herbs
- 78. CHICKEN OR LAMB DUPIAZA** £6.85
Delicately prepared with onion, green pepper, medium spicy
- 79. CHICKEN OR LAMB BHAKARA** £6.95
Cooked with onion, tomato, garlic and fresh coriander
- 80. CHICKEN OR LAMB DHANSAK** Hot and sour with a lentil flavour £6.95
- 81. KOFTA BHUNA** Mince Balls, medium well spiced £6.95
- 82. CHICKEN OR LAMB AND MUSHROOM** Medium Spicy £6.95
- 83. CHICKEN OR LAMB TIKKA KARAHI** Medium well spiced £8.75
- 84. CHICKEN OR LAMB TIKKA JALFREZI** Hot, with green chillies £8.75

SEA FOOD

- 85. KING PRAWN MADRAS OR VINDALOO OR MEDIUM** £10.25
- 86. KING PRAWN BHUNA** £10.50
Medium hot, well spiced curry with thick gravy
- 87. KING PRAWN JALFREZI** Cooked with green chillies, fairly hot dish £10.50
- 88. KING PRAWN KARAHI** £10.25
Cooked in curry sauce with onion paper, delicately spiced
- 89. PRAWN MADRAS OR VINDALOO OR MEDIUM** £7.50
- 90. PRAWN SAAG WALA** Prawns cooked with spinach, Medium spicy £7.50
- 91. PRAWN ROGHON** £7.50
Prawns with tomato, Medium spicy with thick sauce
- 92. PRAWN JALFREZI** Cooked with green chillies, fairly hot dish £8.50
- 93. PRAWN DANSAK** £7.25
Curry cooked with lentils, sweet and sour, hot and spicy.
- 94. PRAWN KORMA** Very mild £7.25
- 95. PRAWN KARAHI** Prawns cooked with spices £8.50
- 96. FISH METHI (Indian Fish)** £8.95
cooked with chopped onions, tomatoes, Fresh fenugreek leaves in a thick sauce.