



Shuruwat Starters

1 **The Club Platter** £4.95
Chicken Tikka, Sheek Kabab, Onion Bhajee, and Lamb Samosa

2 **Bhuna King Prawn and Puri** £4.50
lightly spiced king prawn served with a round of light, flaky bread

3 **Bhuna Prawn and Puri** £3.50
lightly spiced prawn served with a round of light, flaky bread

4 **Calcutta Chicken** £3.50
minced chicken with fresh green herbs in a light, crisp pastry roll

5 **Chicken Chaat** £3.50
juicy chicken cooked with shredded onion in the Club's own tangy tomato & tamarind dressing

6 **Quarter Tandoori Chicken** £3.25
marinated tender chicken chargrilled to perfection in the tandoor

7 **Chicken Tikka** £3.25
marinated morsels of boneless chicken chargrilled in the tandoor

8 **Makhoni Chicken** £3.50
chicken tikka in a delicious garlic butter sauce

9 **Sheek Kabab** £3.25
minced lamb dressed with green herbs and then chargrilled in the tandoor

10 **Aloo Chaat** £2.95
diced potatoes cooked with shredded onion in the Club's tangy tomato & tamarind dressing

11 **Onion Bhajee** £2.50
our chef's special, a perfect starter or side dish

12 **Home-made Samosa** £2.50
vegetables or lamb, lightly spiced and cooked in a crisp pastry wrap

13 **Papadam** £0.50
plain or spicy

Tandoori Khazana Charcoal Grills

14 **The Club Mixed Grill** £9.95
a platter of assorted tandoori delicacies: Sheek Kabab, Chicken Tikka, Lamb Tikka, and Tandoori Chicken, served with a leaf salad, nan bread and mint raita

15 **Chicken Tikka** £5.95

morsels of boneless chicken marinated in spices and yoghurt, then chargrilled in the tandoor

16 **Tandoori King Prawn** £8.95
spiced succulent king prawn chargrilled in the tandoor

17 **Half Tandoori Chicken** £5.95
two pieces of chicken marinated in yoghurt and spices, then chargrilled in the tandoor

18 **Shashlik** £6.95
lamb or chicken tikka with colourful chargrilled peppers, tomatoes and onion

Tandoori Dishes with Exotic Sauces

19 **Makhoni Chicken** £6.50

chicken tikka in a fresh cream and garlic butter sauce

20 **The Club's Chicken Tikka Masala** £6.50

our own version of the ever-popular dish

21 **Chicken Jalfrezi** £6.50
chicken tikka cooked with peppers and green chillies in a spicy sauce

22 **Chicken Nurani** £6.50
chicken tikka cooked in a mild cream sauce with ginger and pineapple

23 **Chicken Tikka Dansak** £6.50
chicken tikka cooked with lentils in a hot, sweet and sour sauce

24 **Tandoori Chicken Bhuna** £6.50
chicken tikka cooked with a melange of spices, in a rich sauce; a favourite of our regulars

25 **Tandoori Chicken Karahi** £6.50
chicken tikka cooked with tomatoes, cucumber and onion in a rich spicy sauce

The Club's Regional Specialities

Samunder Se Seafood Specials

26 **Tandoori Trout Masala** £6.95
chargrilled trout finished with spices and cashew nuts in a medium sauce ~ adapted from a traditional Goan recipe

27 **Maas Biran** £6.95
freshwater Bengal Boal fish cooked with onions, fresh garlic, cumin and medium spices ~ the most traditional fish dish of Bengal

28 **Machhi Porichatu** £7.95
salmon sautéed with delicate spices, then simmered in a coconut cream and saffron sauce, and finished with mustard seed & dried chillies

29 **King Prawn Bhuna** £9.95
king prawns cooked in a spicy rich masala with natural herbs, onion, tomatoes and lime leaves

30 **Tandoori King Prawn Masala** £10.95
king prawn chargrilled and cooked in a delicious mild to medium sauce

Murgh Ki Rasoi Chicken Delicacies

31 **Murgh Xacuti** £6.95
tender chicken in a fiery fusion of rich spices and coconut

32 **Murgh Kadai Sarhadi** £7.95

chicken tikka with almonds, pistachio and coconut cream cooked in a delicious saffron sauce ~ a dish from Hyderabad

33 **Murgh Tikka Hare Plaza** £6.95
boneless pieces of chicken cooked in a spicy tomato sauce with cream and spring onions

34 **Monsuri Murgh** £6.95
chicken tikka tossed in a sizzling pan with onion, green chillies, lemon juice, and rich spices, then garnished with coriander

35 **Nilgiri Murgh** £7.95

a chicken preparation cooked with fresh mint, nuts, coriander, onion and spinach in a coconut cream sauce ~ from the Nilgiris mountains

36 **Naga Murgh** £7.95

a fiery dish of marinated chicken and herbs cooked in a rich sauce with the unique aroma of the Bengali naga chilli ~ our own recipe, if you like a Jalfrezi then you will love our Naga!

Sabzian Vegetarian Specialities

37 **Paneer Shashlik** £6.95
a colourful combination of cottage cheese, tomatoes, capsicum and onion, marinated and then chargrilled in the tandoor

38 **Adhari Mushroom** £5.95
a spicy mushroom preparation cooked with ginger, sweetcorn and curry leaves, finished with sliced green chillies ~ from Kerala in Southern India

39 **Vegetable Jalfrezi** £5.95
fresh vegetables cooked with peppers and green chillies in a rich spicy sauce

40 **Navarathan Korma** £5.95
fresh garden vegetables in a very mild sauce with cashewnut

41 **Palak Dall** £5.95
fresh spinach cooked with split lentils, garlic and fragrant lime leaves

Ghosh Laziz Lamb Specialities

42 **Papri Ma Ghosh** £6.95

lamb tikka slow cooked with ginger, garlic and fresh ground masala ~ a favourite of the Parsee community in Bombay

43 **Achari Ghosh** £6.95

lamb cooked to a hot and sharp taste, with lemon juice, onions, fennel, mustard seeds and chillies

44 **Karahi Ghosh** £6.95
tender lamb cooked with tomatoes, cucumber and onion in a rich spicy sauce ~ a traditional North Indian dish

45 **Palak Ghosh** £6.95

tender lamb cooked with spinach and fresh green herbs ~ a timeless classic from North India

46 **Nawabi Badam Pasanda** £7.95
tender lamb in a rich creamy sauce with almonds; a banqueting dish from the Moghul Empire

47 **Keema Peas** £7.95

lean double-minced spiced lamb cooked with fresh green herbs and succulent petit pois ~ a classic dish from the North West Frontier

Traditional Favourites Chicken, Lamb, Prawn or Vegetable

48 **Medium, Madras or Vindaloo Curry** £3.45
cooked to a traditional home recipe from medium strength to very hot

49 **Bhuna** £5.95

a spicy dish with a rich sauce

50 **Rogan** £5.95

a medium spiced dish with succulent tomatoes and green herbs

51 **Dansak** £5.95

a hot, sweet and sour sauce with lentils

52 **Pattia** £5.95

a classic hot, sweet and sharp sauce

53 **Korma** £5.95

a mild dish prepared with fresh cream, almonds and coconut

54 **Chicken, Lamb or Prawn Balti** £7.95

cooked with fresh garlic, ginger and turmeric in a sizzling wok, with finely chopped tomatoes and fangurek added in rapid succession for a generous sauce, and served with nan bread

Biryani Dishes with Vegetable Curry

56 **Tandoori Chicken Biryani** £8.95

57 **Chicken or Lamb Biryani** £7.95

58 **Prawn Biryani** £8.95

59 **Vegetable or Mushroom Biryani** £6.95
a traditional method of cooking basmati rice with exotic spices and a choice of meats, poultry or vegetables, cooked to perfection and served with a separate dish of Chennai Samba

The Club's Thalys Banqueting Specials

60 **The Club Thai** £14.95

Chicken Tikka Masala; Papri Ma Ghosh; Nawabi Badam Pasanda, and Tandoori Chicken Karahi, with pilau rice and nan bread

61 **The Club Vegetarian Thai** £12.95

Sag Bhajee; Mushroom Bhajee; Chennai Samba, and Tarka Dall, with pilau rice, and nan bread

Vegetable Side Dishes Traditional South Indian Style

62 **Special Vegetable Curry** £3.95
a selection of fresh vegetables in a medium sauce

63 **The Club Chennai Samba** £3.95
a selection of garden vegetables in a rich lentil sauce

64 **Chana Masala** £2.95

chick peas cooked with fresh ground masala

65 **Tarka Dall** £2.95

our own blend of lentils tempered with onion and garlic

66 **Mushroom Bhajee** £2.95

mushrooms stir fried with light spices and onions

67 **Gobi Bhajee** £2.95

cauliflower with delicate spices, preserving the flavour of the florets

68 **Birinal Bhajee** £2.95

aubergine finely chopped and cooked with onion, herbs and spices

69 **Sag Bhajee** £2.95

fresh spinach cooked with green herbs and garlic

70 **Bhindi Bhajee** £2.95

fresh okra, diced and cooked with onion, herbs and spices for a light, crisp taste

71 **Bombay Aloo** £2.95
spicy hot potatoes with fresh green herbs

72 **Sag Aloo** £3.50

a delightful combination of fresh spinach and potatoes with green herbs

73 **Aloo Gobi** £3.50

potato and cauliflower with light spices and fresh herbs

74 **Sag Paneer** £3.50

home made cottage cheese cooked with creamed spinach and cumin seeds

75 **Murtar Paneer** £3.50

green peas with home made cottage cheese in a rich creamy sauce