

HOT DISHES

	King Prawn or Fish	Chicken or Lamb Tikka	Chicken Lamb or Prawn	Minced Lamb	Mixed Veg
Jalfrezi	8.95	6.95	5.95	5.95	5.50
<i>Cooked with tomatoes, peppers, onions, fresh green chillies in fairly hot spices.</i>					
Shobuz Masala	8.95	6.95	5.95	5.95	5.50
<i>Cooked with a variety of fresh green herbs, crushed garlic, ginger in hot spices.</i>					
Amortic	8.95	6.95	5.95	5.95	5.50
<i>Crushes chillies, coconut, fresh coriander and garlic.</i>					
Joljola	8.95	6.95	5.95	5.95	5.50
<i>Cooked in hot spices with fresh coriander.</i>					
Plazzap	8.95	6.95	5.95	5.95	5.50
<i>Tandoori chicken cooked in minced lamb with coconut, milk and hot spices.</i>					
Harryali	8.95	6.95	5.95	5.95	5.50
<i>Shredded tandoori chicken and a layer of tomato in dry spices with fresh chilli and ginger.</i>					
Nag Raj	8.95	6.95	5.95	5.95	5.50
<i>Very hot and spicy in exotic herbs.</i>					
Dhinajpuri	8.95	6.95	5.95	5.95	5.50
<i>Recipe from bananas, cooked with pineapple, cashew nuts, fresh spices and chillies in a hot sauce.</i>					
Tamil.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with chopped green chillies, fresh garlic, tandoori spices and a touch of lime juice.</i>					
Chilli Masala	8.95	6.95	5.95	5.95	5.50
<i>A hot and spicy dish. A combination of 4 different chillies, fenugreek and a touch of cider vinegar.</i>					
Nagpuri	8.95	6.95	5.95	5.95	5.50
<i>Blend of fresh herbs and mixed chillies in a massala sauce.</i>					
Rupali Raj.	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a mince lamb sauce with diced tandoori, onion, selected spices, chilli, coriander, mint and tomatoes.</i>					
Sizzling Gambass	8.95	6.95	5.95	5.95	5.50
<i>A recipe from the Philippines. Cooked in a hot sauce with tomato puree, fresh chilli, chopped tomatoes, coriander, garlic and a hint of lime.</i>					
Hyderabadi	8.95	6.95	5.95	5.95	5.50
<i>A Hyderabad native speciality. Cooked with pickle masala, chillies and garlic.</i>					
Sri Lankan.	8.95	6.95	5.95	5.95	5.50
<i>Cooked in fresh garlic, chilli, coconut milk and lime juice with a touch of cream.</i>					
Katha Masala	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a hot sauce with fresh chilli, fresh coriander, tomatoes, green peppers, almonds and yoghurt.</i>					
Jal Jinger.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with chopped king prawns with fresh chilli and fresh coriander in a hot and spicy dry sauce.</i>					
Chilli Fry	8.95	6.95	5.95	5.95	5.50
<i>Cooked with fresh fried chillies, garlic flakes, cumin seeds in a hot, dry sauce with red onions, fresh tomato and nutmeg to add that extra flavour.</i>					
Rupchall.	8.95	6.95	5.95	5.95	5.50
<i>Marinated and stir fried in ghee, sag, coriander, grilled peppers and chilli.</i>					
Bengal	8.95	6.95	5.95	5.95	5.50
<i>Cooked with sweet mango, cashew nuts in a spicy sauce. Recipe by Lord Fraser.</i>					
Gadma.	8.95	6.95	5.95	5.95	5.50
<i>Stir fried in hot spices with cashew nuts, chilli, fresh coriander in a dry sauce.</i>					
Paneer	8.95	6.95	5.95	5.95	5.50
<i>Hot spices with vegetable, cheese, tomatoes and coriander.</i>					
Garlic Chilli	8.95	6.95	5.95	5.95	5.50
<i>Cooked with fresh garlic and fresh chillies in a hot sauce.</i>					

BIRANI DISHES

Basmati rice tossed with your choice of meat or seafood with onions, herbs and spices. Served with a medium vegetable curry sauce.

Chicken or Lamb Birani	6.95
Chicken or Lamb Tikka Birani.	7.95
Prawn Birani.	6.95
Special Birani	8.95
<i>Chicken, meat & prawns with banana and omelette then garnished with an omelette.</i>	
Mama Halims Birani	12.95
<i>The world famous Mama Halims Birani – lamb tikka, chicken tikka and king prawn served with chilli and tomatoes – hot and spicy.</i>	

VEGETABLE SIDE DISHES

Brinjal Bhajee <i>Aubergines in medium spices.</i>	3.10
Bhindi Bhajee <i>Fresh okra (ladies fingers)</i>	3.10
Mumbai Aloo <i>Spicy potatoes</i>	3.10
Chana Sag <i>Chick peas & spinach</i>	3.10
Chana Bhajee <i>Chick peas</i>	3.10
Dall Masala <i>Spicy lentils</i>	3.10
Ghobi Aloo <i>Cauliflower & potatoes</i>	3.10
Mixed Vegetable Curry <i>Mixture of fresh vegetables</i>	3.10
Mushroom Bhajee.	3.10
Sag Aloo <i>Fresh spinach & potatoes</i>	3.10
Sag Bhajee <i>Fresh spinach</i>	3.10
Sag Paneer	3.10
<i>Spinach and cheese cooked in medium spices</i>	
Chana Paneer	3.10
<i>Chick peas and cheese cooked in medium spices with fresh herbs</i>	
Dall Sag <i>Lentils and spinach.</i>	3.10
Dall Bhajee <i>Moong lentils stir fried in spices</i>	3.10
Sheem Bhajee <i>Green beans stir fried in spices</i>	3.10
Tarka Dall <i>Lentils with garlic</i>	3.10

SUNDRIES

Plain Rice <i>Long grain rice.</i>	1.95
Pilau Rice <i>Basmati rice with saffron.</i>	2.10
Fried Rice <i>Stir fried with onions.</i>	2.55
Special Rice <i>Basmati rice with mushroom, nuts, salmon and egg.</i>	2.95
Coconut Rice <i>Basmati rice with ground coconut.</i>	2.95
Egg Rice <i>Basmati rice with egg.</i>	2.95
Ghee Rice <i>Basmati rice with ghee and nuts.</i>	2.95
Keema Rice <i>Basmati rice with minced meat.</i>	2.95
Mushroom Rice <i>Basmati rice with mushrooms.</i>	2.95
Vegetable Rice <i>Basmati rice with vegetable.</i>	2.95
Lemon Rice <i>Basmati rice with lemon.</i>	2.95
Cheese Rice <i>Rice cooked with cheese, paneer, garlic and almonds.</i>	3.90

BREAD

Chapatti <i>Thin, soft bread.</i>	1.20
Roti <i>Thick, soft bread cooked in the tandoor.</i>	1.80
Nan <i>Soft bread cooked in tandoori.</i>	1.80
Garlic Nan	1.90
Keema Nan <i>Stuffed with minced meat.</i>	2.50
Special Nan	2.50
<i>Soft bread cooked in tandoori and stuffed with garlic, onion and coriander.</i>	
Peshwari Nan	2.50
<i>Soft bread cooked in tandoori and stuffed with almonds.</i>	
Cheese & Chilli Nan	2.50
<i>Soft bread cooked in tandoori and stuffed with chilli.</i>	
Cheese Nan <i>Soft bread cooked in tandoori with cheese.</i>	2.50

SUNDRIES

Dahi Raitha	1.00
<i>Homemade yoghurt with cucumber, sultanas and a touch of chilli.</i>	
French Fries	2.00
Pickle Tray	1.80
Pappadom <i>Plain or spiced</i>	0.60
Chutneys / Pickles	each 0.60



Indian Blues

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ALLERGENS & INTOLERANCES

Please note many of our dishes contain allergens such as nuts, peanuts, dairy, egg, gluten etc. Please ask about your meal when ordering and we will be happy to advise you.

TAKEAWAY MENU



Indian Blues

Welcome to Indian Blues, an adventure in taste and culture from the vast subcontinent of India, Pakistan and Bangladesh.

Our experienced chef's have crafted a menu to cater for all tastes using age old recipes and culinary expertise to ensure a perfect dining experience each and every time.

We are the ideal location for private parties, anniversaries, birthdays, weddings or to host a corporate business event.

STARTERS

Soup Mala Soup or Dall Soup.	1.95
Onion Bhaji	2.25
<i>Chopped onions, gram flour and spices, fried and served with salad.</i>	
Samosa	2.25
<i>Mixed vegetables encased in pastry, fried then served with salad.</i>	
Chicken Tikka, Lamb Tikka or Paneer Tikka . . .	3.25
<i>Diced chicken, lamb or paneer (Indian cheese) marinated in a specially prepared sauce and cooked in the tandoor then served with salad.</i>	
King Prawn Bhaji Puree	4.25
<i>King sized prawns cooked in a medium strength dry sauce, served on a puree and accompanied with salad.</i>	
King Prawn Tandoori.	4.25
<i>King sized prawns marinated in a specially prepared sauce and cooked in the tandoor. Served dry with salad.</i>	
King Prawn Butterfly	4.25
<i>King prawns fried in breadcrumbs and served with salad.</i>	
Mixed Kebab.	4.25
<i>Chicken, tikka, onion bhaji & sheek kebab.</i>	
Lamb Chops	4.25
<i>Marinated in a specially prepared sauce and cooked in the tandoor. Served with salad.</i>	
Prawn Puree	3.25
<i>Lightly spiced prawns in a fresh cream sauce served in a fried Indian bread.</i>	
Sheek Kebab	3.25
<i>Lamb minced with onions, herbs, cooked in the tandoor then served with salad.</i>	
Hot Meat Puree	3.25
<i>Diced chunks of meat in a hot and spicy condensed sauce, served in an Indian fried bread.</i>	
Cox Bazaar Prawns	4.25
<i>On the shell king prawns stir fried in spices and served with salad.</i>	
King Prawn or Chicken Liver Lazuk	4.25
<i>Cooked with hot spices, garlic and fresh chilli in a dry sauce then served in a fried Indian bread.</i>	
Chatt (Chicken, Prawn or Chicken Liver)	3.25
<i>Cooked dry in a medium strength sauce then served in a fried Indian bread.</i>	

DISHES FROM GOA

Cafreal	8.95
<i>This is a spicy chicken dish that was introduced into Goan cuisine by the Portuguese. Fresh coriander leaves, onion, garlic, ginger, cinnamon, pepper, chilli, mace and lime juice are used to create an intensely flavoured dry dish.</i>	
Goan Fish Curry.	8.95
<i>Coconut milk, fresh herbs and chilli are used to make this a tangy, spicy dish.</i>	
Kala Bhuna.	8.95
<i>Chicken or lamb cooked with soya beans, onions, fresh chillies, garlic and cashew nuts.</i>	
Goan Spicy Prawns	8.95
<i>This delicious prawn dish is healthy and super tasty! Cooked with fresh garlic, ginger, chopped tomato, chilli, lime, onions and coriander to give a wonderfully hot & spicy taste.</i>	
Hara Masala	8.95
<i>Chicken or lamb cooked with mint, Kashmiri masala, almond, yoghurt, soya sauce, fresh chillies and cashew nuts.</i>	
Prawn Koliwada – Amchi Mumbai	8.95
<i>A spicy prawn dish from the Konkan coast but originally from the Sion fishing village of Koliwada in Mumbai. Full of flavour and cooked with red chilli paste, garlic, ginger, fresh herbs, gram flour and fresh lime juice. A dry dish.</i>	
Khubana Lamb	8.95
<i>This is a fabulous Moroccan recipe now found in Goa. Dried apricots, almonds and caramelised onions are cooked in a sweet and hot dry sauce with fresh chilli and mint.</i>	
Mango Chilli Chicken	8.95
<i>Diced chicken cooked with mango pulp, fresh chillies, green peppers, honey, coconut milk in a condensed sweet yet hot sauce.</i>	
Baharat	8.95
<i>A warm, aromatic and rich dish cooked with Arabian 7 spice, cinnamon, cloves, white pepper, cardamom, nutmeg, garlic and ginger.</i>	
Sata Masala	8.95
<i>A dish cooked using our fragrant 7 spice mix, which is a blend of 7 key spices used in Indian cuisine. Chilli, cumin, garlic, ginger, pepper, cloves and star anise are used with a few additional ingredients including lemon, oil and salt to create a wonderful mix giving a true taste of India.</i>	
Fizza Chicken	8.95
<i>A mild dish with lightly spiced chicken cooked with coconut milk, spinach, garlic, coconut powder.</i>	
Chicken Adobo	8.95
<i>Cooked with soya sauce, cider vinegar, onion, tomato, fresh chillies, coriander.</i>	

TANDOORI DISHES

Tandoori Chicken	5.25
<i>Chicken marinated in yoghurt and spices.</i>	
Chicken Tikka	5.25
<i>Diced chicken marinated in yoghurt and spices.</i>	
Lamb Tikka	5.25
<i>Diced lamb marinated in yoghurt and spices.</i>	
Shashlic (Chicken or Lamb)	6.95
<i>Diced chicken or lamb marinated in yoghurt, spices and skewered along with onions, capsicums and tomatoes.</i>	
Special Tandoori	8.95
<i>An assortment of tandoori delicacies.</i>	
Tandoori King Prawn.	8.95
<i>King prawns marinated in yoghurt and spices.</i>	
Chicken Satay	8.95
<i>Marinated chicken prepared in a sweet yoghurt and served with a creamy sauce.</i>	
Rani Platter	15.95
<i>A selection of tandoori dishes, rice, samosas and salad.</i>	
King Prawn Arabi.	8.95
<i>King size prawns lightly marinated and cooked in the tandoor, served sizzling in a sauce of onions, garlic and turmeric – hot & spicy – a speciality of our Chef.</i>	
Tandoori Fish	8.95
<i>Salmon marinated in yoghurt and tandoori spices, cooked in the tandoor, topped with fresh coriander and served with salad.</i>	

DISHES FROM THE SPICE ROUTE

Moluccas Masala	8.95
<i>Taken from the old tribesmen of the spice islands, this dish is cooked with shredded tandoori chicken, minced lamb and boiled egg. Medium hot.</i>	
Ghana Masala	8.95
<i>This dish is taken from the ancient cinnamon route of Malay. Diced chicken marinated in cinnamon and then cooked with roasted chilli seeds, fresh coriander, fresh lime juice and chopped tomatoes. Hot and spicy.</i>	
Accra Lamb	8.95
<i>A Northern Arabian trader's recipe. Lamb is cooked with roasted garlic, ginger, cinnamon, fresh yoghurt, wheat flour, selected spices and fresh herbs.</i>	
Tepsi Baytinijan	8.95
<i>A dish originating from the time of the Persian Empire under the rule of Khalid ibn Waleed (634 AD). Meat balls and chicken liver cooked with cloves, garlic, cumin, cayenne peppers, tomatoes, carrot, aubergine and fresh chilli in a hot and spicy sauce.</i>	
Shahi Korma	8.95
<i>Created by the "The Man from Onion Valley" who was a famous teacher of Tibetan Buddhism. Cooked with fresh cream, almonds, coconut and mixed fruit. A mild and creamy dish.</i>	
Babylonian Chicken.	8.95
<i>From the Median Empire at the time of King Cambyses (580 – 559 BC). Grilled chicken, lamb, tomato, peppers, onions, mushrooms, lemon and aubergine cooked in a spicy sauce with fresh herbs. Sprinkled with fresh pomegranate seeds.</i>	
Persian Chicken	8.95
<i>From the time of Esther, Queen of Persia (478 BC). Cooked with basil and fresh mint in a medium sauce with tomato, garlic and fresh ginger.</i>	
Jan Hibru.	8.95
<i>Originating from the Neo-Babylonian Empire (605-562BC) at the time of King Nebuchadnezzar II. Cooked with wild mushrooms, chicken liver, fresh tomato, chilli and coriander.</i>	
Mathi Shaa	8.95
<i>Cooked with fenugreek, dry chilli seeds, coconut, almond powder, cinnamon, fresh mint and coriander with a touch of sour cream.</i>	
Napoli Chicken	8.95
<i>From the time of Naboplassar Akkadin (658-605BC), the first King or Neo-Babylonian Empire. This dish is cooked with chopped tomato, fresh basil, lemon, thyme and coriander.</i>	
Blue Dragon	8.95
<i>From the mythological times of India (1052-1135CE). It is said that the blue dragon of the Tibetan mountains carried the priceless fiery stone and had special healing powers. This dish is cooked with freshly crushed blue chillies, red onion, fresh curry leaf, red peppers and coriander.</i>	

MILD DISHES

	King Prawn or Fish	Chicken or Lamb Tikka	Chicken Lamb or Prawn	Minced Lamb	Mixed Veg
Mango Delight . . .	8.95	6.95	5.95	5.95	5.50
<i>Cooked with mango, almond and cream. Mild and fruity.</i>					
Mita Masala.	8.95	6.95	5.95	5.95	5.50
<i>Mango, pineapple and banana cooked with tomatoes, onions, peppers, mild spices, almond and cream.</i>					
Tikka Masala	8.95	6.95	5.95	5.95	5.50
<i>Cooked with tomato, onions, peppers, mild spices, almonds, tikka sauce, cream.</i>					
Tikka Masala Saag .	8.95	6.95	5.95	5.95	5.50
<i>Cooked with spinach, tomatoes, onions, peppers, mild spices, almonds, tikka sauce and cream.</i>					
Passanda	8.95	6.95	5.95	5.95	5.50
<i>Cooked with almonds, cream and a touch of red wine.</i>					
Makhoni.	8.95	6.95	5.95	5.95	5.50
<i>Marinated in a special sauce then cooked with butter, tomatoes & fresh cream.</i>					
Butter	8.95	6.95	5.95	5.95	5.50
<i>Cooked with mild spices in butter.</i>					
Moghlai	8.95	6.95	5.95	5.95	5.50
<i>A traditional Mughal recipe cooked in a mild egg based creamy sauce.</i>					
Charga.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with mild spices and fresh yoghurt.</i>					

TRADITIONAL DISHES

	King Prawn or Fish	Chicken or Lamb Tikka	Chicken Lamb or Prawn	Minced Lamb	Mixed Veg
Bhuna	8.95	6.95	5.95	5.95	5.50
<i>Cooked with herbs, peppers and tomatoes in a thick form. Medium spiced.</i>					
Vindaloo	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a very hot curry sauce.</i>					
Madras	8.95	6.95	5.95	5.95	5.50
<i>Cooked with fairly hot spices.</i>					
Ceylon.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with desiccated coconut in a hot sauce with a touch of lime juice.</i>					
Mango	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a mild sauce with mango and cream.</i>					
Malaya.	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a mild sauce with pineapple and cream.</i>					
Kashmir	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a mild sauce with banana and cream.</i>					
Rogan	8.95	6.95	5.95	5.95	5.50
<i>Medium spiced with onions, topped with specially prepared onions and garlic.</i>					
Bhindi	8.95	6.95	5.95	5.95	5.50
<i>Cooked with okra (ladies fingers). Medium spices.</i>					
Dansak	8.95	6.95	5.95	5.95	5.50
<i>Cooked with lentils, pineapple, sugar, lemon juice. A hot, sweet and sour dish.</i>					
Dopiazza	8.95	6.95	5.95	5.95	5.50
<i>Cubes of roast onions, tomatoes and peppers. Medium spiced.</i>					
Ghobi	8.95	6.95	5.95	5.95	5.50
<i>Cooked with cauliflower, peppers and tomatoes. Medium spiced.</i>					
Korma	8.95	6.95	5.95	5.95	5.50
<i>A very mild curry prepared with cream & almonds.</i>					
Methi	8.95	6.95	5.95	5.95	5.50
<i>Cooked with methi (fenugreek leaves), tomatoes & peppers. Medium spiced.</i>					
Masala	8.95	6.95	5.95	5.95	5.50
<i>Cooked with medium spices, eggs, tomatoes and peppers.</i>					
Mushroom	8.95	6.95	5.95	5.95	5.50
<i>Cooked with medium spices, mushrooms, tomatoes and peppers.</i>					
Brinjal	8.95	6.95	5.95	5.95	5.50
<i>Cooked with aubergines, peppers & tomatoes. Medium spiced.</i>					
Sag	8.95	6.95	5.95	5.95	5.50
<i>Cooked with stir fried spinach, peppers & tomatoes. Medium spiced.</i>					

MEDIUM-HOT DISHES

	King Prawn or Fish	Chicken or Lamb Tikka	Chicken Lamb or Prawn	Minced Lamb	Mixed Veg
Razala	8.95	6.95	5.95	5.95	5.50
<i>Grilled & cooked with stir fried onions, peppers & spices in medium dry sauce.</i>					
Dal Karai Gosht . . .	8.95	6.95	5.95	5.95	5.50
<i>Dal cooked with herbs, medium spices, tomatoes, fresh ginger & peppers.</i>					
Balti	8.95	6.95	5.95	5.95	5.50
<i>Cooked with peppers, onions, tomatoes, coriander, methi, special Balti spices.</i>					
Karai.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with herbs, medium spices, tomatoes, fresh ginger & peppers.</i>					
Jaipuri	8.95	6.95	5.95	5.95	5.50
<i>Marinated spices cooked with fresh mint, chilli and garlic.</i>					
Jomuna	8.95	6.95	5.95	5.95	5.50
<i>Fresh garlic, ginger, sun dried tomato and wild mushrooms in a medium sauce.</i>					
Garlic	8.95	6.95	5.95	5.95	5.50
<i>Prepared in hot spices with various fresh herbs and fresh garlic.</i>					
Imli.	8.95	6.95	5.95	5.95	5.50
<i>Cooked with fresh herbs and tamarind in a tangy sauce.</i>					
Gupal	8.95	6.95	5.95	5.95	5.50
<i>A blend of chef's spices giving you an unequalled flavour. Cooked with fresh herbs in a dry sauce.</i>					
Begum Bahar	8.95	6.95	5.95	5.95	5.50
<i>Cooked in a mince lamb sauce with tomatoes and green peppers.</i>					
Rothna.	8.95	6.95	5.95	5.95	5.50
<i>A recipe from Kathmandu, Nepal. Cooked in a hot, dry sauce with sundried tomatoes, fresh chilli, fresh herbs and hot spices.</i>					
Panka	8.95	6.95	5.95	5.95	5.50
<i>An Indian Blues signature dish recipe from Karachi! Cooked with green beans with hot spices, fried chillies and fresh coriander in a condensed, dry sauce.</i>					
Blues Special	8.95	6.95	5.95	5.95	-
<i>Chicken, lamb & prawns cooked in a medium sauce with onions and peppers.</i>					
Rupchall.	8.95	6.95	5.95	5.95	5.50
<i>Marinated and stir fried with ghee, sag, coriander, grilled peppers and chilli.</i>					
Kashmir Bhuna. . . .	8.95	6.95	5.95	5.95	5.50
<i>Stir fried with medium spices and grilled onions, slightly dry.</i>					