

STARTERS

- Onion Bhaji** 4.25
Samosa 4.25
Chicken Tikka 5.75
Lamb Tikka 5.75
Sheek Kebab 5.75
Prawn Puree 5.75
Chicken Chatt 5.75
Mixed Kebab 6.50

TANDOORI

- Tandoori Chicken** 8.90
Chicken marinated in yoghurt and spices.
- Chicken Tikka** 8.90
Diced chicken marinated in yoghurt and spices.
- Lamb Tikka** 8.90
Diced lamb marinated in yoghurt and spices.
- Chicken Shashlick** 10.95
Diced chicken marinated in yoghurt, spices and skewered along with onions, capsicums, tomatoes.
- Tandoori King Prawn** 11.95
King prawns marinated in yoghurt and spices.
- Chicken Satay** 10.95
Marinated chicken prepared in a sweet yoghurt and served with a creamy sauce.
- Tandoori Fish** 11.95
Salmon marinated in yoghurt and tandoori spices, cooked in the tandoor, topped with fresh coriander and served with salad.
- Special Tandoori** 11.95
An assortment of tandoori delicacies.
- King Prawn Arabi** 11.95
King size prawns lightly marinated and cooked in the tandoor, served sizzling in a sauce of onions, garlic and turmeric – hot and spicy – a speciality of our Chef.
- Chicken Cafrial** 10.95
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.

MAIN COURSE

Chicken 9.95 Lamb 9.95 Prawn 9.95
Chicken Tikka 10.95 Veg 7.95

- Tikka Masala**
Cooked with tomatoes, onions, peppers, mild spices, almonds, tikka sauce and cream.
- Balti**
Cooked with peppers, onions, tomatoes, coriander, methi and special Balti spices.
- Kurma**
A very mild curry prepared with cream & almonds.
- Madras**
Cooked with fairly hot spices.
- Vindaloo**
Cooked in a very hot curry sauce.
- Bhuna**
Cooked with herbs, peppers and tomatoes in a thick form. Medium spiced.
- Sag**
Cooked with stir fried spinach, peppers & tomatoes. Medium spiced.
- Karahi**
Cooked with herbs, medium spices, tomatoes, fresh ginger & peppers.
- Jalfrazi**
Cooked with tomatoes, peppers, onions and fresh green chillies in fairly hot spices.
- Butter**
Cooked with Indian butter and garlic for a mild, rich, velvety dish.
- Afghani**
Cooked with garlic, fresh chilli, coriander, mix spices & yogurt.
- Tamil**
Cooked with chopped green chillies, fresh garlic, tandoori spices and a touch of lime juice.
- Kashmir Bhuna**
Stir fried with medium spices and grilled onions, slightly dry.
- Joljola**
Cooked in hot spices with fresh coriander.
- Makhoni**
Marinated in a special sauce then cooked with butter, tomatoes & fresh cream.
- Mango Delight**
Cooked with mango, almond & cream. Mild & fruity.
- Blues Special** 11.95
Chicken, lamb & prawns cooked in a medium sauce with onions and peppers.

SPECIALS

- Moluccas Masala** 11.95
Taken from the old tribesmen of the spice islands, this dish is cooked with shredded tandoori chicken, minced lamb and boiled egg. Medium hot.
- Goan Fish Curry** 11.95
Coconut milk, fresh herbs and chilli are used to make this a tangy, spicy dish.
- Goan Spicy Prawns** 11.95
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.
- Sata Masala** 11.95
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.
- Blue Dragon** 11.95
This dish is cooked with freshly crushed chillies, red onion, fresh curry leaf, red peppers and coriander.
- Accra Lamb** 11.95
A Northern Arabian trader's recipe. Lamb is cooked with roasted garlic, ginger, cinnamon, fresh yoghurt, wheat flour, selected spices and fresh herbs.
- Mango Chilli Chicken** 11.95
Diced chicken cooked with mango pulp, fresh chillies, green peppers, honey, coconut milk in a condensed sweet yet hot sauce.
- Pershiana** 11.95
Cooked with basil and fresh mint in a medium sauce with tomato, garlic and fresh ginger.

VEG SIDES

- Mixed Vegetable Curry** 4.90
Mushroom Bhajee 4.90
Bombay Aloo 4.90 Spiced potatoes
Tarka Dhal 4.90 Lentils
Sheem Bhajee 4.90 Green beans
Bhindi Bhajee 4.90 Okra
Sag Aloo 4.90 Spinach & potatoes
Sag Paneer 4.90 Spinach & Cheese

SUNDRIES

- Plain Rice** 2.90
Pilau Rice 3.50
Mushroom Rice 3.90
Egg Rice 3.90
Cheese Rice 4.90
Rice cooked with cheese, paneer, garlic & almonds.
Special Rice 4.90
Rice cooked with mushroom & egg.
Nan 2.50
Garlic Nan 2.90
Cheese Nan 3.50
Peshwari Nan 3.50
Special Nan 3.50

WINE

- House White** 18.95 175ml Glass 3.95
House Red 18.95 175ml Glass 3.95
House Rose 21.50 175ml Glass 3.95
Pinot Grigio 23.95
Sauvignon Blanc 24.95
Malbec 22.95
Shiraz 22.95
Prosecco 25.95 20cl Bottle 4.95

DRINKS

- Spirits** 3.50
Vodka / Gin / Malibu / Rum
- Bottled Beers** 2.95
Cobra / Peroni
- Draught Beer** Pint 3.95 Half 2.50
Kronenbourg
- Soft Drinks** 1.95
*Coke / Diet Coke / Lemonade Orange Juice
Tonic Water / Soda Water*

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.

www.indianblues.co.uk

INDIAN *Blues* Scan here to browse our menu online

