

HOT DISHES

	King Prawn or Fish	Chicken Tikka	Chicken or Prawn	Lamb	Mixed Veg
Jalfrezi	10.95	8.95	6.95	7.95	6.50
<i>Cooked with tomatoes, peppers, onions, fresh green chillies in fairly hot spices.</i>					
Shobuz Masala	10.95	8.95	6.95	7.95	6.50
<i>Cooked with a variety of fresh green herbs, crushed garlic, ginger in hot spices.</i>					
Joljola	10.95	8.95	6.95	7.95	6.50
<i>Cooked in hot spices with fresh coriander.</i>					
Plazzap	10.95	8.95	6.95	7.95	6.50
<i>Tandoori chicken cooked in minced lamb with coconut, milk and hot spices.</i>					
Nag Raj	10.95	8.95	6.95	7.95	6.50
<i>Very hot and spicy in exotic herbs.</i>					
Tamil	10.95	8.95	6.95	7.95	6.50
<i>Cooked with chopped green chillies, fresh garlic, tandoori spices and a touch of lime juice.</i>					
Chilli Masala	10.95	8.95	6.95	7.95	6.50
<i>A hot and spicy dish. A combination of 4 different chillies, fenugreek and a touch of cider vinegar.</i>					
Rupali Raj	10.95	8.95	6.95	7.95	6.50
<i>Cooked in a mince lamb sauce with diced tandoori, onion, selected spices, chilli, coriander, mint and tomatoes.</i>					
Hyderabadi	10.95	8.95	6.95	7.95	6.50
<i>A Hyderabadi native speciality. Cooked with pickle masala, chillies and garlic.</i>					
Sri Lankan	10.95	8.95	6.95	7.95	6.50
<i>Cooked in fresh garlic, chilli, coconut milk and lime juice with a touch of cream.</i>					
Katha Masala	10.95	8.95	6.95	7.95	6.50
<i>Cooked in a hot sauce with fresh chilli, fresh coriander, tomatoes, green peppers, almonds and yoghurt.</i>					
Rupchall	10.95	8.95	6.95	7.95	6.50
<i>Marinated and stir fried in ghee, sag, coriander, grilled peppers and chilli.</i>					
Bengal	10.95	8.95	6.95	7.95	6.50
<i>Cooked with sweet mango, cashew nuts in a spicy sauce. Recipe by Lord Fraser.</i>					
Garlic Chilli	10.95	8.95	6.95	7.95	6.50
<i>Cooked with fresh garlic and fresh chillies in a hot sauce.</i>					

VEGETABLE SIDE DISHES

Brinjal Bhajee <i>Aubergines in medium spices</i>	4.95
Bhindi Bhajee <i>Fresh okra (ladies fingers)</i>	4.95
Mumbai Aloo <i>Spicy potatoes</i>	4.95
Chana Sag <i>Chick peas & spinach</i>	4.95
Chana Bhajee <i>Chick peas</i>	4.95
Mixed Vegetable Curry <i>Mixture of fresh vegetables</i>	4.95
Mushroom Bhajee	4.95
Sag Aloo <i>Fresh spinach & potatoes</i>	4.95
Sag Bhajee <i>Fresh spinach</i>	4.95
Sag Paneer	4.95
<i>Spinach and cheese cooked in medium spices</i>	
Chana Paneer	4.95
<i>Chick peas and cheese cooked in medium spices with fresh herbs</i>	
Tarka Dall <i>Lentils with garlic</i>	4.95

SUNDRIES

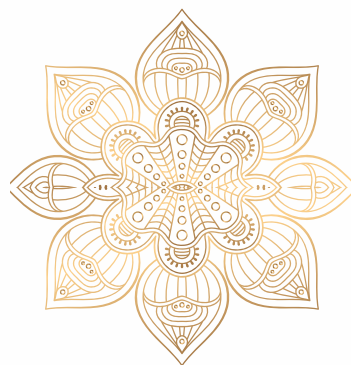
Plain Rice <i>Long grain rice</i>	1.95
Pilau Rice <i>Basmati rice with saffron</i>	2.50
Fried Rice <i>Stir fried with onions</i>	2.55
Special Rice <i>Basmati rice with mushroom, coconut flakes & egg</i>	2.95
Coconut Rice <i>Basmati rice with ground coconut</i>	2.95
Egg Rice <i>Basmati rice with egg</i>	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>	2.00
Nan <i>Soft bread cooked in tandoori</i>	2.00
Garlic Nan	2.10
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 coconut.</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>	0.70
Chutneys / Pickles	each 0.60



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.



Indian Blues

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TAKEAWAY MENU



STARTERS

Onion Bhaji	2.95
<i>Chopped onions, gram flour and spices, fried and served with salad.</i>	
Samosa	2.95
<i>Mixed vegetables encased in pastry, fried then served with salad.</i>	
Chicken Tikka, Lamb Tikka or Paneer Tikka	4.95
<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	5.95
<i>King sized prawns cooked in a medium strength dry sauce, served on a puree and accompanied with salad.</i>	
King Prawn Tandoori.	5.95
<i>King sized prawns marinated in a specially prepared sauce and cooked in the tandoor. Served dry with salad.</i>	
Mixed Kebab.	5.95
<i>Chicken, tikka, onion bhaji & sheek kebab.</i>	
Prawn Puree	4.95
<i>Lightly spiced prawns in a fresh cream sauce served in a fried Indian bread.</i>	
Sheek Kebab	4.95
<i>Lamb minced with onions, herbs, cooked in the tandoor then served with salad.</i>	
Hot Meat Puree	4.95
<i>Diced chunks of meat in a hot and spicy condensed sauce, served in an Indian fried bread.</i>	
King Prawn Lazuk	5.95
Chicken Liver Lazuk	4.95
<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)	4.95
<i>Cooked dry in a medium strength sauce then served in a fried Indian bread.</i>	

TANDOORI DISHES

Tandoori Chicken	7.95
<i>Chicken marinated in yoghurt and spices.</i>	
Chicken Tikka	7.95
<i>Diced chicken marinated in yoghurt and spices.</i>	
Lamb Tikka	7.95
<i>Diced lamb marinated in yoghurt and spices.</i>	
Chicken Shashlic	8.95
<i>Diced chicken marinated in yoghurt, spices and skewered along with onions, capsicums and tomatoes.</i>	
Special Tandoori	10.95
<i>An assortment of tandoori delicacies.</i>	
Tandoori King Prawn	10.95
<i>King prawns marinated in yoghurt and spices.</i>	
Chicken Satay	10.95
<i>Marinated chicken prepared in a sweet yoghurt and served with a creamy sauce.</i>	
King Prawn Arabi	10.95
<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.	10.95
<i>Salmon marinated in yoghurt and tandoori spices, cooked in the tandoor, topped with fresh coriander and served with salad.</i>	

DISHES FROM GOA

Cafreal	9.95
<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.	9.95
<i>Coconut milk, fresh herbs and chilli are used to make this a tangy, spicy dish.</i>	
Goan Spicy Prawns	9.95
<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	9.95
<i>Chicken or lamb cooked with mint, Kashmiri masala, coconut, yoghurt, soya sauce, fresh chillies and cashew nuts.</i>	
Khubana Lamb	9.95
<i>This is a fabulous Moroccan recipe now found in Goa. Dried apricots, coconut and caramelised onions are cooked in a sweet and hot dry sauce with fresh chilli and mint.</i>	
Mango Chilli Chicken	9.95
<i>Diced chicken cooked with mango pulp, fresh chillies, green peppers, honey, coconut milk in a condensed sweet yet hot sauce.</i>	
Sata Masala	9.95
<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	9.95
<i>A mild dish with lightly spiced chicken cooked with coconut milk, spinach, garlic, coconut powder.</i>	

DISHES FROM THE SPICE ROUTE

Moluccas Masala	9.95
<i>Taken from the old tribesmen of the spice islands, this dish is cooked with shredded tandoori chicken and minced lamb. Medium hot.</i>	
Accra Lamb	9.95
<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>	
Babylonian Chicken.	9.95
<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.</i>	
Persian Chicken	9.95
<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>	
Napoli Chicken	9.95
<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	9.95
<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 chillies, red onion, fresh curry leaf, red peppers and coriander.</i>	

BIRANI DISHES

<i>Basmati rice tossed with your choice of meat or seafood with onions, herbs and spices. Served with a medium vegetable curry sauce.</i>	
Chicken or Lamb Birani	8.95
Chicken Tikka Birani	10.95
Prawn Birani.	8.95
Special Birani	12.95
<i>Chicken, meat & prawns with banana and garnished with an omelette.</i>	

MILD DISHES

	King Prawn or Fish	Chicken Tikka	Chicken or Prawn	Lamb	Mixed Veg
Mango Delight	10.95	8.95	6.95	7.95	6.50
<i>Cooked with mango, coconut and cream. Mild and fruity.</i>					
Tikka Masala	10.95	8.95	6.95	7.95	6.50
<i>Cooked with tomato, onions, peppers, mild spices, coconut, tikka sauce, cream.</i>					
Tikka Masala Saag	10.95	8.95	6.95	7.95	6.50
<i>Cooked with spinach, tomatoes, onions, peppers, mild spices, coconut tikka sauce and cream.</i>					
Passanda	10.95	8.95	6.95	7.95	6.50
<i>Cooked with coconut, cream and a touch of red wine.</i>					
Makhoni	10.95	8.95	6.95	7.95	6.50
<i>Marinated in a special sauce then cooked with butter, tomatoes & fresh cream.</i>					
Butter.	10.95	8.95	6.95	7.95	6.50
<i>Cooked with mild spices in butter.</i>					

TRADITIONAL DISHES

	King Prawn or Fish	Chicken Tikka	Chicken or Prawn	Lamb	Mixed Veg
Bhuna	10.95	8.95	6.95	7.95	6.50
<i>Cooked with herbs, peppers and tomatoes in a thick form. Medium spiced.</i>					
Vindaloo	10.95	8.95	6.95	7.95	6.50
<i>Cooked in a very hot curry sauce.</i>					
Madras	10.95	8.95	6.95	7.95	6.50
<i>Cooked with fairly hot spices.</i>					
Rogan	10.95	8.95	6.95	7.95	6.50
<i>Medium spiced with onions, topped with specially prepared onions and garlic.</i>					
Bhindi	10.95	8.95	6.95	7.95	6.50
<i>Cooked with okra (ladies fingers). Medium spices.</i>					
Dansak	10.95	8.95	6.95	7.95	6.50
<i>Cooked with lentils, sugar, lemon juice. A hot, sweet and sour dish.</i>					
Dopiaza	10.95	8.95	6.95	7.95	6.50
<i>Cubes of roast onions, tomatoes and peppers. Medium spiced.</i>					
Ghobi.	10.95	8.95	6.95	7.95	6.50
<i>Cooked with cauliflower, peppers and tomatoes. Medium spiced.</i>					
Korma	10.95	8.95	6.95	7.95	6.50
<i>A very mild curry prepared with cream & coconut.</i>					
Methi	10.95	8.95	6.95	7.95	6.50
<i>Cooked with methi (fenugreek leaves), tomatoes & peppers. Medium spiced.</i>					
Mushroom.	10.95	8.95	6.95	7.95	6.50
<i>Cooked with medium spices, mushrooms, tomatoes and peppers.</i>					
Brinjal	10.95	8.95	6.95	7.95	6.50
<i>Cooked with aubergines, peppers & tomatoes. Medium spiced.</i>					
Sag	10.95	8.95	6.95	7.95	6.50
<i>Cooked with stir fried spinach, peppers & tomatoes. Medium spiced.</i>					

MEDIUM-HOT DISHES

	King Prawn or Fish	Chicken Tikka	Chicken or Prawn	Lamb	Mixed Veg
Razala	10.95	8.95	6.95	7.95	6.50
<i>Grilled & cooked with stir fried onions, peppers & spices in medium dry sauce.</i>					
Balti.	10.95	8.95	6.95	7.95	6.50
<i>Cooked with peppers, onions, tomatoes, coriander, methi, special Balti spices.</i>					
Karai	10.95	8.95	6.95	7.95	6.50
<i>Cooked with herbs, medium spices, tomatoes, fresh ginger & peppers.</i>					
Jaipuri	10.95	8.95	6.95	7.95	6.50
<i>Marinated spices cooked with fresh mint, chilli and garlic.</i>					
Jomuna.	10.95	8.95	6.95	7.95	6.50
<i>Fresh garlic, ginger and wild mushrooms in a medium sauce.</i>					
Garlic.	10.95	8.95	6.95	7.95	6.50
<i>Prepared in hot spices with various fresh herbs and fresh garlic.</i>					
Begum Bahar	10.95	8.95	6.95	7.95	6.50
<i>Cooked in a mince lamb sauce with tomatoes and green peppers.</i>					
Blues Special.	10.95	8.95	6.95	7.95	-
<i>Chicken, lamb & prawns cooked in a medium sauce with onions and peppers.</i>					
Rupchall	10.95	8.95	6.95	7.95	6.50
<i>Marinated and stir fried with ghee, sag, coriander, grilled peppers and chilli.</i>					
Kashmir Bhuna	10.95	8.95	6.95	7.95	6.50
<i>Stir fried with medium spices and grilled onions, slightly dry.</i>					