






Starters





Mild/Medium  Medium  Fairly Hot  Hot 

- ★ **Kulchi Chicken**  **£3.25**
Chicken mince delicately cooked with medium spices, spinach, spring onion and homemade cheese, wrapped in pancake and lightly fried in a pan. Delicacy of the Indian subcontinent.
- Crispy Chicken Roll**  **£2.95**
Chicken mince with herbs and spices in a crispy spring pastry and deep fried.
- Chaat Chicken**  **£3.75**
Chunks of chicken, tomatoes and cucumbers cooked with medium spices in a tangy sauce.
- Chicken Tikka Pakora**  **£3.95**
Succulent chicken dipped in a lightly spiced batter of chick pea flour with spices and a touch of chilli, fried to a crisp brown.
- Sheek Kebab (Chicken or Lamb)**  **£3.25**
Minced spring lamb or chicken blended with onions, green chillies, fresh coriander, herbs and spices and cooked on skewers in the clay oven.
- Samosa (Chicken or Lamb)**  **£3.25**
Crisp turnovers filled with lamb or chicken mince mixed with herbs, spices, fresh coriander and deep fried.
- Mixed Kebab**  **£3.95**
Selection of chicken tikka, onion bhaji and chicken sheek kebab.

FISH

- Prawn Puri**  **£3.95**
Juicy prawns cooked with chopped onions and medium spices, served with a deep fried fluffy Indian pancake called ‘puri’.
- Fish Pakora**  **£3.45**
Cubes of Bangladeshi fish dipped in a lightly spiced batter of chick pea flour with spices and a touch of chilli, fried to a crisp brown.
- King Prawn Pakora**  **£4.45**
Succulent king prawns dipped in a lightly spiced batter of chick pea flour with spices and a touch of chilli, fried to a crisp brown.
- Tilapia Fry**  **£3.95**
Bangladeshi flat fish marinated in very light spices and pan fried.
- ★ **Chaat Pata King Prawns**  **£4.95**
Succulent King Prawns in shell exquisitely cooked with chopped onions, red and green peppers and a special blend of freshly ground hot spices. A modern touch to a timeless classic.

VEGETARIAN

- Onion Bhaji**  **£2.75**
Chopped onions coated in a spicy besan (chick pea) flour batter with cumin, pepper and deep fried until golden brown.
- Vegetable Samosa**  **£2.95**
Crispy turnovers filled with lightly spiced mixed vegetables, peas and deep fried.
- Mushroom Puri**  **£3.45**
Fresh sliced button mushrooms cooked with chopped onions and medium spices, served with a deep fried fluffy Indian pancake called ‘puri’.
- ★ **Mosmos Begun (Aubergine)**  **£3.45**
A melt-in-mouth delicacy, prepared using fresh Begun delicately stuffed with a mixture of spinach, fresh chopped garlic, green pepper, mushroom, potato and seasoned with aromatic medium spices. Cooked in the clay oven and garnished with lemon zest.

HEALTHY OPTIONS

Strongly recommended for those who are watching the waist line. Employing an oriental method of barbeque, these items (chicken/lamb/seafood) are marinated for at least 24 hours in an exotic sauce containing a special blend of herbs and spices and cooked evenly on a skewer in the clay oven, served with green salad.

	Starters	Main Courses
Chicken Tikka	£3.25	£6.95
Chicken Tandoori	£3.25	£6.95
Lamb Tikka	£3.45	£7.95
Tandoori Lamb Chops	£4.45	£8.45
King Prawn Tikka	£4.95	£10.95
Salmon Tikka	£4.45	£7.95

SHASHLIK

A speciality from the tandoor (chicken, lamb or seafood) marinated in spices and herbs with diced onions, green peppers and tomato. Cooked evenly on skewer in the clay oven and served with green salad.

	Starters	Main Courses
Chicken	£3.75	£8.45
Lamb	£3.95	£8.95
King Prawn	£4.95	£11.95

ROYAL SIZZLER

Combination of chicken tikka, chicken tandoori, lamb tikka, chicken sheek kebab, tandoori lamb chops, king prawn tikka. Served in a hot platter on a bed of onions, mushrooms and capsicum mixed with light aromatic spices.

Signatures

Rice or chips not included unless stated


- Tropical Biryani**  **£11.95**
This special dish is two layered. Base is a delicate preparation using succulent pieces of chicken, lamb, king prawns and mushroom sautéed with chopped onions, chef’s special blend of medium hot herbs and spices. Upper layer of fried rice is prepared separately with a hint of chopped onions, bell peppers, sultana, cashew nuts, peas, pineapple and a special blend of light spices. Garnished with fresh orange.
- Balti Exotica**  **£10.95**
Succulent chicken tikka, lamb tikka, mushrooms and king prawn tikka cooked with spicy balti sauce and garam masala to produce a highly flavoured exotic dish. Garnished with fresh orange.
- ★ **Roshni Chicken (Mild)** **£8.45**
Strips of marinated chicken breast cooked with spring onions, selected mild spices, fresh cream, honey and homemade cheese to produce a light creamy sauce with palate tingling mild cheese and onion flavour.
- ★ **Badami Chicken (Mild)** **£8.95**
A creamy textured mild flavoured dish prepared using strips of marinated chicken breast cooked with almonds, fresh milk, homemade cheese, a hint of sugar, and homemade mayonnaise. Rich flavour from the Moghul’s era.
- ★ **Daiwala Murgh (Mild)** **£8.45**
Strips of succulent marinated chicken simmered in satin smooth creamy sauce prepared using almonds, fresh yoghurt, cinnamon, hint of sugar and fresh cream.
- ★ **Lazeez Chicken**  **£8.45**
Marinated stirps of chicken cooked with garlic, roasted cumin, medium herbs and spices, mango, yoghurt and green chillies. Delicacy of coastal Bangladesh.
- ★ **Zalzala Chicken**  **£7.95**
Strips of marinated chicken breast cooked with garlic, roasted cumin, selected herbs and spices, mango, yoghurt, green chillies, spinach and murgh keema (chicken mince), to produce an exotic flavour.
- Rajala Chicken**  **£9.95**
Diced chicken marinated with green peppers, diced onions, tomato, cooked in tandoor and re-simmered in an exotic sauce with chef’s own selected spices.
- ★ **Dhaniya Mehek**  **£7.95**
An aromatic dish prepared using fresh strips of marinated chicken breast, cooked using freshly ground spices, barbequed garlic, onions blended into a sauce delicately prepared using fresh coriander, green chillies, green peppers, fresh garden mint, lemon zest and fresh tomato.
- ★ **Jaipuri Chicken**  **£8.45**
Fresh succulent strips of marinated chicken breast cooked with onions, fresh garlic, ginger, homemade balti spices and lightly flavoured with Bangladeshi Naga chillies. Garnished with fresh spring onions.
- Mandakini Chicken**  **£9.95**
Strips of chicken breast marinated in selected spices and cooked with tomato paste, fresh yoghurt, ajwan, naga, tamarind, wedged garlic, green chillies and selected ground spices and herbs. Rich flavour of the East.
- Jalalabadi Chicken**  **£9.95**
Prepared using strips of fresh marinated chicken breast cooked with chopped onions, chef’s selected hot spices, red chilli sauce, diced green and red peppers to create a flavoursome hot and spicy dish.
- ★ **Rajshahi Lamb**  **£8.95**
Diced lamb cooked with fresh ginger, garlic, chef’s selected freshly ground spices, homemade sweet chilli sauce, green and red peppers, chopped onions and garnished with freshly cooked courgettes and green chillies.
- ★ **Silsila Balti**  **£8.45**
Exquisite Punjabi country fare of tender strips of marinated lamb cooked using fresh crushed garlic and ginger, chef’s special balti sauce, diced bell peppers, plum tomatoes and tempered with fresh medium spices
- ★ **Bindi Lamb**  **£7.95**
Tender cubes of lamb cooked with onions, fresh garlic, ginger, chef’s selection of medium spices, tomatoes and bindi (okra) to produce a rich medium strength dish which is a delicacy of the Indian subcontinent.
- Zaflong Lamb**  **£9.95**
Strips of marinated lamb cooked with specially blended herbs and spices together with English mustard, fresh garlic, fresh ginger, green chillies, tamarind, coriander, sweet mango and tomato.
- ★ **Desi Lamb**  **£8.45**
Diced lamb cooked with onions, fresh ginger, wedged garlic, sweet chilli sauce, rich Kashmiri spices, gram flour, dried red chilli and chana daal. Hot and flavoursome.
- Samandar Ki Khazana**  **£11.95**
King Prawns cooked with chef’s own selected spices including red and green peppers, potatoes, carrots and tamarind.
- Shandar Jinga**  **£11.95**
Succulent pieces of King Prawns cooked with finely chopped crispy bamboo shoots, potatoes, roasted cumin, sliced green chillies, chopped pineapples, lemon zest and chef’s selected spices. Very Tasty!
- ★ **Lassani King Prawn**  **£11.95**
Succulent pieces of King Prawns delicately cooked in a fairly hot sauce using onions, fresh garlic, cauliflower, broccoli and green beans.
- ★ **Zafrani King Prawn**  **£11.95**
King Prawns cooked in hot chilli sauce with green peppers, spring onions, green chillies and fenugreek leaves for flavour.


Specialities


Manpasand Chicken (Mild) **£7.95**
Marinated chicken breast cooked with fresh chopped onions, bay leaf, cinnamon, sugar, sweet mango, yoghurt and mild spices.


Mouchak Murgh (Mild) **£8.45**
Chicken tikka and prawn cooked with almond, mild spices and honey.


Masala Chicken Tikka (Mild) **£7.95**
Chicken marinated for a period of time, and cooked in the clay oven on the skewers. Re-simmered in ghee with rich mild sauce containing almonds, coconut, cashew nuts, sultanas and cream.


Shahi Murgh Tarkari  **£8.95**
Boneless tandoori chicken cooked with fresh garlic, ginger, medium spices, minced chicken, boiled egg and a touch of cream.


Millen Chicken  **£8.45**
A delicate preparation using fresh marinated chicken cooked with very mild selected spices (Panch Puran), bay leaf, cinnamon and sweet mango. A delicacy for the mild curry palate.


Achanak Murgh  **£8.45**
Strips of tandoori chicken cooked with fresh garlic, ginger, spinach, mixed vegetables and medium spices.


Saagwala Chicken  **£7.95**
Chicken prepared using chopped onions, fresh garlic, a few selected spices and saag (spinach), extensively treated to provide a dish of medium strength. One of the most tasteful dishes.


Chom Chom Chicken  **£8.45**
Diced breast of chicken cooked with selected ground vegetables, green chillies, fresh garlic, fresh ginger, cinnamon and freshly ground spices.


Akbori Chicken  **£9.95**
Strips of chicken breast, marinated with fresh wedged garlic, green chillies, and cooked with chef’s own selected ground spices.


Kofta Salan  **£8.95**
A distinct flavoursome sauce is achieved through the elegant use of fresh tomatoes, garlic, ginger, selected hot spices and herbs, liberal use of fresh coriander, fresh green chillies, crusted black pepper, roasted cumin and lemon zest. Koftas (chicken meat balls) are cooked separately in the clay oven and re-simmered in the rich flavours from the East.


Madhuri Chicken  **£8.45**
Diced breast of chicken cooked with cinnamon, fresh tomatoes, honey, english mustard, green chillies and chef’s own selected spices.

Garlic Chilli Chicken  **£8.45**
Marinated pieces of chicken breast cooked with onions, medium selected spices, fresh wedged garlic and green chillies. Hot but Tasty!

Mugambo Chicken  **£8.45**
Marinated strips of chicken breast cooked with bay leaf, cinnamon, roasted whole red chillies, mango and ground spices.

Podina Lamb  **£8.95**
Slightly hot dish cooked with fresh garlic, ginger, onion, garden mint, green chillies and yoghurt. An aromatic lamb dish.

Musallam Gust  **£9.95**
Fresh strips of marinated lamb delicately simmered in a sauce containing chef’s selected hot spices, fresh garlic, ginger, plentiful methi (fenugreek leaves), bay leaf, tamarind, fresh lentils and garnished with wedged lemon.


Naga Lamb  **£8.45**
Diced lamb cooked with hottest Bangladeshi chillies, ground spices and herbs. Very Hot and Flavoursome!


AROMATIC BIRYANIS


The common but much talked about dish, splendid in taste and in a way an articulation of Hyderabad ethos and personality. Red Fort has breathed the aroma of refinement of the biryani into some meat and non-meat dishes. Preparation includes basmati rice, a special blend of spices, sultanas and cashew nuts. Served with a mixed vegetable curry sauce.


Chicken Tandoori Biryani	£8.45	Lamb Biryani	£8.95
Chicken Tikka Biryani	£8.45	King Prawn Biryani	£12.95
Chicken Biryani	£7.45	Mixed Vegetable Biryani	£7.45

FISH POND

Lazeez Tilapia  **£8.95**
Diced boneless Bangladeshi fish cooked with garlic, roasted cumin, medium herbs and spices, mango, yoghurt and green chillies. A delicacy of coastal Bangladesh.







Chandpuri Fish  **£8.45**
Fresh water Bangladeshi fish cooked with capsicum (green and red peppers) and potato in a light mix of spices and crusted black pepper. Delicacy of Sylhet region of Bangladesh.

Garlic Tuna Steak Masala  **£8.95**
Stir fried Tuna Steak, cooked in a rich spicy, richly flavoured sauce which also contains fresh garlic, onions, tomatoes and red and green peppers. Very Tasty!




Lajawab Fish  **£8.45**
Small pieces of Bangladeshi fish, cooked with garlic, tomatoes, onions, green chillies and light spices.

Sabzi Garden

VEGETARIAN DISHES

Palak Paneer 	£7.45
Spinach and homemade cubes of cheese cooked in a special blended spicy sauce with ginger, garlic and tomatoes.	
Sabzi Chaat 	£6.95
A fine selection of mixed vegetables cooked with chopped onions, cucumber, potatoes, garlic, ginger, chaat masala, herbs and spices.	
Palak Sabzi 	£6.95
Spinach and selected vegetables cooked with onions, tomatoes, green peppers, herbs and spices.	
Jayanti 	£7.95
A mixture of fresh Vegetables., including okra, aubergine, chana daal and chick peas, cooked in a rich blend of herbs and spices to give a flavoursome South Indian dish.	
Garlic Chana Aloo 	£6.95
Tender chick peas and diced potato cooked with onions, selected medium spices, wedged garlic and fresh green chillies.	
Garlic Chilli Sabzi 	£6.95
A variety of vegetables cooked with chopped onions, selected medium spices, wedged garlic and fresh green chillies. Hot but Tasty!	

TRADITIONALS

Bhuna 	A thoroughly garnished dish with onions, tomatoes and selected spices extensively treated to provide a delicious medium strength flavour, a little condensed but tasteful.		
Korma (Mild) 	A preparation of mild flavoursome spices with cream, almond, coconut and sugar to create the delicacy of the flavour and creamy texture.		
Pathia 	Prepared with extensive use of garlic, onions, tomato paste, red chillies, black pepper, sugar and lemon. A unique hot, sweet and sour taste.		

Chicken	£6.95	King Prawn	£10.95
Lamb	£7.45	Chicken Tikka	£7.45
Prawn	£6.95	Lamb Tikka	£8.45

VEGETARIAN ACCOMPANIMENTS

Mushroom Bhajee 	£3.15
Mushrooms sautéed in onions, tomatoes, fresh garlic, ginger, herbs and spices.	
Cauliflower Bhajee 	£3.15
Cauliflower sautéed in onions and tomatoes with medium spices.	
Bindi Bhajee 	£3.15
Baby Okra sautéed with onions and tomatoes with medium spices.	
Saag Bhajee 	£3.15
Spinach cooked with fresh garlic, onions, tomatoes and traditional blend of spices.	
Saag Aloo 	£3.35
Spinach and potatoes entwined in rich exotic spicy sauce.	
Bombay Aloo 	£3.35
Diced potatoes cooked with onions, herbs and medium spices.	
Aloo Methi 	£3.15
Scrumptious combination of potato and fenugreek leaves and selected spices.	
Aloo Gobi 	£3.35
Fresh cauliflower and sautéed potatoes cooked with fresh ginger, herbs and spices.	
Tarka Daal 	£3.15
Yellow split lentils cooked in a light sauce and seasoned with fresh garlic, mustard seeds and fresh coriander.	
Mator Paneer 	£3.35
Peas and homemade cheese cooked with onions, tomatoes, medium spices and a touch of fresh garlic and ginger.	
Saag Daal 	£3.35
Spinach and chana daal cooked with selected medium spices.	
Jayanti (see Sabzi Garden)	£3.95

SPECIAL THREE COURSE Sunday Banquet 1pm - 11pm

FROM **£9.95** per person

TWO COURSE EARLY BIRD

FROM **£8.95** per person


Monday to Thursday 5pm till 7pm

Also available as takeaways

Please note: Any dish containing King Prawn incurs an extra cost of £2.95

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Bread Basket

Naan Bread	£2.75
Traditional white fluffy flour bread, containing milk, sugar, egg and onion seeds baked in the clay oven.	
Keema Naan	£2.95
Rich and delicious unleavened bread stuffed with spicy minced lamb.	
Peshwari Naan 	£2.95
A fruity unleavened fluffy bread stuffed with mixture of coconut, almonds and sultanas.	
Garlic and Coriander Naan	£2.95
Tandoori naan topped off with seasonal garlic and coriander.	
Chapati	£1.55
Flat discs of unleavened bread cooked on a pan.	
Plain Paratha	£2.45
Multi-layered leavened bread. Each layer enriched with butter.	
Stuffed Paratha	£2.95
Multi-layered leavened bread. Each layer enriched with butter and stuffed with aromatic spiced mix vegetables.	
Special Naan	£3.45
Delicately prepared unleavened bread stuffed with spicy chicken mince, spinach and cheese.	

RICE BOWL

Sada Chawal	£1.85
Steamed basmati rice.	
Pilau Rice	£1.95
Aromatic basmati rice with a dash of pilau spices.	
Chef's Special Fried Rice 	£3.25
Basmati rice fried with cashew nuts, sultanas, peas, egg, onions and coriander.	
Mushroom Fried Rice	£2.95
Basmati rice fried with sliced fresh button mushrooms and light spices.	
Egg Fried Rice	£2.95
Basmati rice fried with chopped boiled egg and light spices.	
Mixed Vegetable Fried Rice	£2.95
Basmati rice fried with non-curry mixed vegetable.	
Lemon Fried Rice	£2.95
Basmati rice fried with aromatic lemon and light spices.	
Pineapple Fried Rice	£2.95
Basmati rice fried with succulent pineapple pieces and light spices.	
Chicken Fried Rice	£2.95
Basmati rice fried with minced chicken and a touch of finely chopped green chillies with aromatic spices.	

(Please ask for any other combo you would like)

SUNDRIES

Plain Papadom A crisp lentil wafer.	£0.75
Raitha Fresh yoghurt with light spices (onion, tomato, cucumber or mixed).	£1.95
Fresh Plain Yoghurt	£1.75
Fries	£1.95
Chutney Each Mango chutney, onion chutney, mint sauce, achari sauce, lime pickle and mixed pickle.	£0.65
Chutney Tray	£2.95

Mild/Medium  Medium  Fairly Hot  Hot 
 New  Contains Nuts

Virasat Mein Zaika Mila,
We maintain the Indian Heritage!

celebrating  successfully

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