

## Medium Spiced Dishes

Medium spiced dishes are neither mild nor hot

(Chicken 11.95, Lamb 11.95, Veg 11.55, Prawn 11.95, King prawn 13.95, add £1 for tikka)

Curry	
Bhuna	
Rogon	
Dupiaza	
Chicken Sag or Vegetable	£12.40
Lamb / Prawn Sag / Vegetable	£12.65
King Prawn Sag or Vegetable	£15.40
Keema Bhuna (Medium spiced minced meat)	£12.65

## Sundries

Some rice dishes contain almond & raisins

Rice

Plain Rice (Boiled rice)	£4.20
Pilau Rice (Basmati Rice)	£4.40
Special Fried Rice	£5.35
Egg Fried Rice	£5.35
Mushroom/Vegetable Rice	£5.35
Keema Rice	£6.25
Coconut Rice	£5.35
Lemon Rice	£5.35

Bread

Plain Nan	£3.55
Peshwari Nan	£4.20
Keema or Cheese Nan	£4.40
Chicken & Cheese Nan	£4.55
Garlic or Vegetable Nan	£4.20
Chilli Nan	£4.20
Plain Paratha	£4.40
Chapati or Puri	£3.50
Raitha (Onion or Cucumber)	£3.50

## English Dishes

Served with chips and salad

Scampi	£13.15
Fried Chicken	£13.15
Chicken Omelette	£13.15

Our dishes contain allergens. Please speak to a member of our team before ordering.

## Hot Dishes

Cooked with hot spices, fresh chillies.

(Chicken 12.95, Lamb 12.95, Veg 11.95, Prawn 12.95, King prawn 13.95, add £1 for tikka)

Madras	Jalfrezi	Ceylon
Vindaloo	Phall	

## Persian Dishes

Hot, sweet & Sour Dhansak cooked with lentils.  
Pathia cooked with coconut

(Chicken 11.95, Lamb 12.95, Veg 10.95, Prawn 12.95, King prawn 14.95, add £1 for tikka)

Dhansak	Cylon	Pathia
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## Vegetable Sides

Mixed Vegetable Curry	£6.25
Mixed Vegetable Bhajee	£6.25
Bombay Potato	£6.25
Aloo Gobi (potato & cauliflower)	£6.25
Sag Aloo (Spinach & Potato)	£6.25
Mushroom Bhajee	£6.25
Cauliflower Bhajee	£6.25
Begun Bhajee (Aubergine)	£6.25
Bindi Bhajee (Okra)	£6.25
Chana Bhuna	£6.25
Tarka Dall (Garlic & Lentils)	£6.25
Sag Ponir (With cheddar Cheese)	£6.60
Chana Ponir (With cheddar cheese)	£6.60
Onion Bhajee (2 pieces)	£3.75
Onion Bhajee (4 pieces)	£6.70
Samosa (Meat or vegetable) (2 Pieces)	£6.00

# Rim Jhim Spice

INDIAN CUISINE

## RESTAURANT MENU



## Starters

Special Mixed Starter	£8.45
Onion Bhaji, Chicken Tikka & Lamb Tikka	
Chicken Tikka	£6.85
Lamb tikka	£6.95
Tandoori chicken	£6.95
Chicken Chat	£7.05
Aloo Chat	£6.60
Sheek Kebab	£6.95
King Prawn Butterfly	£8.45
Samosa (2 Pcs) Meat Or Vegetable	£6.05

Vegetable On Puree	£7.05
Chicken On Puree	£7.30
Chicken On Chapati	£7.30
Prawn On Puree	£7.65
King Prawn Puree	£8.55
Onion Bhajee (2 Pcs)	£3.75
Onion Bhajee (4 Pcs)	£6.70
Prawn Cocktail	£6.40
Papadom (Plain Or Spicy)	£0.85
Chutney (Per person)	£0.85

## Tandoori Dishes

Tandoori dishes are marinated in ginger, garlic, yogurt & herbs grilled in our special tandoori clay oven, served with grilled onions, tomatoes, capsicum, salad & mint sauce

Tandoori Mixed Grill	£19.55
Chicken, Lamb, Tandoori Chicken and Sheek Kebab	
Chicken Tikka (M)	£13.45
Tandoori Chicken (2 pieces, on the bone) (M)	£13.55
Lamb Tikka (M)	£13.55
Chicken Shashlik	£14.70
Lamb Shashlik	£15.30
Tandoori King Prawn (M)	£19.85

## Tandoori Masalla Specialties

Highly popular dishes Chicken, Lamb or King Prawn marinated in masala spices barbecued in the tandoori oven, cooked with sultanas, almonds, fresh cream, Garnished with Mango, Lychee & Fresh coconut

Lamb Tikka Masalla	£15.95
Chicken Tikka Masalla	£14.95
Chicken Shashlik Masalla	£15.95
Lamb Shashlik Masalla	£16.95
Tandoori King Prawn Masalla	£19.95
King Prawn Masalla	£18.40
Vegetable Masalla	£12.90

## Biryani Dishes

Cooked with Basmati Rice and stir-fried with onion, almonds, raisins & fresh herbs and medium spices. Served with vegetable with cury.

Chicken Biryani	£14.95
Lamb Biryani	£15.95
Prawn Biryani	£14.95
King Prawn Biryani	£17.95
Chicken Tikka Or Lamb Tikka	£15.95
Vegetable / Mushroom	£13.50

## Korai Special

Korai dishes cooked with ground spices. Korai dishes are cooked with ground spices, onions, capsicum & herbs in a thick gravy sauce

	Normal	Garlic	Chilli
Chicken	£13.00	£13.60	£13.60
Lamb	£13.00	£13.95	£13.95
Prawn	£13.00	£13.95	£13.95
King Prawn	£15.65	£16.35	£16.25
Vegetable	£12.30	£13.00	£13.00

## Chefs Special

(Chicken 16.95, Lamb 16.95, Veg 14.60, Prawn 16.95, King prawn 21.20)

Zara

A luxurious dish made from slices of marinated chicken in a sauce made from garlic butter, cheese with cream, almond powder and chefs special sauce – a little hot

Murgh Bahar

Marinated chicken cooked with minced meat

Achari

Sliced Chicken, Lamb or Prawn cooked with pickle & chutney to create a hot, sweet and sour flavour

Jaipur (Hot)

Cooked in onions and peppers in our chefs special recipe with roasted red chillies in a thick sauce

Southern Garlic Chilli

South Indian dish, cooked with special sauce, onions, peppers, garlic flakes & fresh green chilli's

Shatkora

A favourite from south of Bangladesh consists of chicken or lamb tikka prepared with mixture of authentic herbs and spices to give a delicious assortment of flavours

Naga

Authentic dish cooked with onions and peppers in a special sauce with a touch of hot naga chilli

King Prawn Special (Medium)

Luxurious king prawn dish prepared with chef's special sauce, onions, peppers & fresh herbs. Medium hot in thick sauce

King Prawn Malai Gorda (Mild)

Luxurious dish prepared with fresh herbs, chef's special sauce with cream, almonds in mild thick sauce

## Balti Dishes

Cooked with onion, tomatoes, green peppers, herbs and freshly ground garam masala to give that noticeable exotic aroma. Served with nan bread

(Chicken 14.95, Lamb 15.95, Veg 14.30, Prawn 15.95, King prawn 18.95, add £1 for tikka)

## Mild Dishes

These dishes are mild and creamy with smooth textures. Cooked with almonds, coconut, raisins, fresh cream and some have a touch of fruit to really make it mouth watering

(Chicken 12.95, Lamb 12.95, Veg 11.95, Prawn 12.95, King prawn 14.95, add £1 for tikka)

Kurma

Mixed Fruit (fruit cocktail)

Chicken Tikka Mixed Fruit

Tikka Passanda

With almonds with thick sauce

Tikka Makhani

With almonds, ghee flavoured

Butter Tikka

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