



SHURUYAAT (TO START...)

STARTERS

Fish Masala

Chunks of Succulent Haddock, in our traditional Tikka Marinade, Deep fried. £4.95

Lahori Tailed King Prawns

Succulent Large Freshwater Prawns, dipped in a Ginger & deseeded Green Chilli batter, Deep Fried. £6.95

Shell-On Jumbo Tandoori King Prawn Garlic Tikka

Chargrilled to Perfection. £7.95

Keralan Seabass

Whole fillet of Seabass, marinated in Lemon, Red Chilli and Turmeric. £5.95

South Indian Prawn Shami with Sesame & White Pepper

A Unique starter. £5.50

Chicken Tikka

Chunks of Juicy Chicken Breast, Marinated in Spiced Tandoori Yoghurt, then cooked over Flame Grill. £4.25

Skewered Khoya Seekh Kebab

A unique kebab using lamb and chicken mince Infused with cheese & Roasted Coriander Seeds. £4.50

Lamb Tikka

Cutlets of Marinated Lamb cooked over Flame Grill. £4.50

Kashmiri Minced Shami 'Patties'

A Spiced Minced Lamb Filling with Egg, Onions and fresh Coriander, encased in Spiced Potato, Flattened, Dipped in Egg & Deep Fried. £4.65

Chi Chaat

Small cubes of diced marinated chicken flash fried, with Smokey Seasoning. Served with our House Shredded Cucumber & Carrot Raita. £4.50

Seafood Mix (to share)

A selection of our House Seafood Entrees served on a Smokey Sizzler. £13.95



CARDAMOM BLACK

GIN BAR AND ASIAN GRILL

Tandoori Mix (to share)

*Lamb Tikka, Chicken Tikka, Khoya Kebab and Masala Fish Tikka. Served on a Large Sizzler. **£11.95***

Vegetable Mix (to share)

*Selection of Vegetarian starters served on a smokey sizzler. **£9.95***

Trio of Samosas

*Meat & Potato, Chicken, and Vegetable filled Triangular Parcels made with Filo Pastry. **£5.95***

Traditional Spinach & Potato Pakora (V). **£3.95**

Chargrilled Lahsani Mushrooms

*With Green Chilli (V). **£3.50***

Gujarati Pettis

*Round Balls of mashed Green Peas & Coconut with Mustard Seeds, Dipped in Gujarati Batter, Deep Fried (V). **£3.95***

Onion Bhaji

*Onion roundlets dipped in Spicy Batter and then deep fried. Garnished with Salad and Pomegranate Seeds. **£3.95***

Garlic & Chilli Paneer Tikka (V). **£4.50**

Seasonal Vegetable Rolls (V). **£3.50**



MAIN DISHES

All Dishes Can Be Cooked to Order, To Any Strength, Using Your Choice of Chicken, Lamb, Mixed Vegetables, Prawns, King Prawns Or A Fish Of Your Choice (Please see Fresh Fish display or ask your waiter).

Chefs Recommendations Are Offered in Brackets.

CARDAMOM BLACK CHEF'S CURRY SPECIALS

Chicken: £9.95

Chicken Tikka: £10.50

Lamb: £10.50

Lamb Tikka: £10.95

Prawns: £10.95

Tailed King Prawns: £13.95

Fish: £12.95 - £13.95

Scallops: £13.95

Raajasthani (Chicken, Lamb)

Whole Dried Red Chillies, Ginger, Yoghurt and Roasted Cumin Combine to Create An Intriguingly Deep Flavour.

Malai Kari (Fish)

A Rich Sauce With Spring Onions, Yoghurt, Cheese, Cream, Garam Masala and a Lightly Spiced Curry With Depth, Perfectly Complementing Fish.

Malambar (Chicken, Lamb or King Prawn)

Ground Almond, Yoghurt, Lime Juice, Cloves.

Devaan (Chicken, Lamb)

A Special Dish Made with Olive Oil, Black Pepper, Ginger, Plum Tomatoes and Fried Onions.

Cafreal (Chicken, Lamb or King Prawns)

Star Anise, Coriander Seeds, Worcester Sauce, Green Chilli.

Chettinad (Lamb, Chicken or King Prawns)

A Distinctive And Highly Spiced Dish Cooked With Tomatoes, Coconut Milk, White Poppy Seeds, Star Anise, Lime Juice And Red Chilli.

Gari Gai (Chicken or Lamb)

Fresh Tomato, Nigella (Kalonji) Seeds, Fresh Coriander, Cloves, Garam Masala.

Molago (Chicken or Lamb)

Black Cardamom, Bay Leaves, Yoghurt and Cumin Seeds Combine To Create A Unique Dish.

Rezala Korma (Chicken, Lamb, Fish)

A Unique Dish, Neatly Spiced And Cooked With Butter-Fried Onions And Whole Green Chillies.

Phera Pheri £11.95

A Medley Of Lamb, Chicken, Mushrooms, Prawns, King Prawns, Cooked With Fresh Garlic & Fresh Ginger, Coriander Seeds, Garam Masala, Cumin Seeds, Fresh Coriander, Green Chillies.

Lamb Shank Nehari - £11.95

A Whole Lamb Shank, Fresh Garlic and Ginger, Chilli Powder, Yoghurt, Lime Juice, Black Salt And Black Cumin.

Lahori Charga - £10.95

Half A Marinated Chicken on The Bone, Grilled Over Charcoal Then Cooked With Mace, Cinnamon, Black Pepper, Ginger Julienne, Black & Green Olives, Pickled And Whole Bullet Chillies. Served On A Flat Iron Sizzler.

CARDAMOM BLACK CLASSICS

Balti (Chicken, Lamb, King Prawn, Mushroom, Keema, Mixed Vegetables, Fish)

Fresh Garlic & Ginger, Coriander Seeds, Cumin Seeds, Fenugreek, Green Chilli, Fresh Coriander.

Achari (Chicken, Lamb or King Prawns)

A Spicy and Tangy Dish Using Mixed Pickles, Fenugreek Seeds, Nigella Seeds And Our House Tomato Stock.

Hyderabadi (Chicken or King Prawns)

A Rich & Tangy Dish Simmered in Yoghurt & Cream and Juices Of Bay Leaves, Cooked With Garlic, Ginger, Cinnamon, Poppy Seeds, Cardamom And Cloves.

Karahi (Chicken, Lamb or Seafood)

An Asian Classic. Fresh Garlic & Ginger, Fresh Chopped Chilli, Crushed Red Chilli, Coriander, Fresh Tomato, Fried Onions, Cooked Over High Heat.

Tikka Masala (Chicken, Lamb or King Prawns)

Marinated Chicken Tikka, Fenugreek, Fresh Coriander.

Desi Masala (Chicken, Lamb or King Prawns)

Asian Style Masala Dish with Fresh Garlic, Fresh Ginger, Fried Onions, Fresh Tomato, Selected Spices & Herbs.

Sindhi Korma (Chicken, Lamb or King Prawns)

Fresh Garlic & Fresh Ginger, Butter Fried Onions, Aniseed, Yoghurt, Selected Spices, White Poppy Seeds.

Manglorian (King Prawns or Monk Fish)

Fresh Desiccated Coconut, Dried Whole Red Chilli, Green Cardamom, Black Pepper, Fried Onions, Tamarind.

Ginger Masala (Lamb)

Aniseed, Fresh Ginger, Fried Onions, Cumin Seeds, Coriander Seeds, Selected Spices.

Kashmiri Rogan Josh (Chicken, Lamb or King Prawns)

Fresh Garlic, Fresh Ginger, Capsicum, Fenugreek, Selected Spices.

Waziri (Chicken)

Sliced Chicken Breast, Fresh Garlic, Fresh Ginger, Yoghurt, Tandoori Masala.

Pasandey (Lamb)

Fresh Garlic, Fresh Ginger, Cumin Seeds, Coriander Seeds, Vinegar, Yoghurt, White Poppy Seeds.

Lassan (Chicken, Mixed Vegetables)

Sliced Chicken Breast, Pickled Garlic, Sliced Onion, Curry Leaves.

All Classics Available: Bhuna, Dopiazza, Pathia, Korma, Madras, Vindaloo etc.

OTHER DISHES ALSO AVAILABLE

We are now offering our very own delicious 'Naanza' pizza made with the freshest Naan Dough....

*Minced Spice Lamb, Shredded Barbeque Chicken & Chicken Tikka, Bell Peppers, Onions, Sweetcorn, Siracha and Coriander. Serves 2-3. **£10.95***

(Other toppings and Vegetarian Pizza available upon request)

Grilled Chicken & Double Fried Chips. Served with House salad. **£10.95**

Large Freshwater King Prawns in Saffron Butter with a choice of Sundries. **£13.95**

Grilled Lahsen Mushrooms with Pilau or Chips. **£7.95**

Any Seafood Cooked to Order with Choice of Sundries.

CARDAMOM BLACK SIDE DISHES all £4.35

Classic Dall Tarka *Smooth Yellow Lentils with Roast Cumin & Garlic.*

Baby Spinach *with or without Baby Potatoes, Lentils, Paneer, Mushrooms.*

Vegetable Medley Achar *Selected Fresh Vegetables cooked with Hot and Tangy Pickles.*

Punjabi Chana (Chickpeas) Masala *A Traditional Indian Favourite.*

Paneer with Garden Peas *Cured Vegetable Cheese cooked with Fresh Garden Peas in our House Tomato Stock.*

Pan Fried Sliced Aubergine *A dry dish using Marinated Slices of Aubergine, flash fried.*

Flash Fried Okra Tempered *With Garlic and Panch Pooran. A Dry Dish.*

Shimla Potatoes with Roast Ajwain *Cooked in our House Gravy with Whole and Crushed Spices.*

Lahsan Mushrooms Piazz *Briskly Pan-Fried Mushrooms laced with Garlic Pickle.*

CARDAMOM BLACK SUNDRIES

Naans:

- Plain. **£2.70**
- Stuffed with Spiced Potato/Keema/Eggs, Onion & Coriander. **£3.50**
- Topped with Garlic Butter/Coriander/Cheese. **£2.90**
- Topped with Peshwari(sweet). **£3.25**

Roghni Naan

- Made with Saffron & Sultanas. **£3.25**

Chappaties

Traditional unleavened flatbread, served:

- Plain **£0.90**
- Buttered **£1.10**
- Garlic Bread **£1.20**

Poppadom £0.70

Spicy Poppadom £0.80

Pickle Tray £2.00

Additional sauce £0.50

CARDAMOM BLACK RICE SELECTION

Plain Steamed Basmati. **£2.80**

House Pilau (Brown). **£3.20**

Saffron Rice. **£3.40**

Lime & Coriander. **£3.50**

Roasted Cumin & Peas Pilau. **£3.60**

Chi/Lamb/Prawn/Mixed Vegetable Pilau Rice. **£4.20**