



CARDAMOM BLACK

Welcome One & All to Cardamom Black:
"Fusing time-honoured tradition, with the spirit of the West"

After almost three years of painstaking renovation works starting in 2008, Cardamom Black was created with the aim of indulging the senses of each and every one of our esteemed guests: tired of the ubiquitous 'Curry House' with the same formula, we wanted to take South Asian dining in Yorkshire to a different space.

With a truly iconic setting, multi award-winning cuisine & beverages, and personable passionate staff, we wanted to transport a truly authentic experience with time-honoured tastes from our homelands to the discerning town of Harrogate and showcase why we truly love what we do...

We are honoured to have gained local & national recognition, including awards & accolades that put Cardamom Black amongst the very best Restaurants in the country. We have won nine coveted awards including Best Indian Restaurant in Yorkshire at the Oliver Awards through Yorkshire Post, and Best In Britain, top 50 restaurants in the UK, as well as twice being awarded at the Northern Design Awards, amongst many others.

Our own culinary experiences, and indeed palates, have developed through generations of both great restaurants & traditional home cooking in the UK: We set out to bring this interesting complexity to each of our guests.

Our five experienced chefs proudly use some of the finest Ingredients used in any South Asian Restaurant in the UK. We have combined our Signatures, Specialities & Favourites, with some interesting traditional Barbeque & Street Food from villages & coasts of South East Asia.

Our Head Chef Dilu masterfully creates three fresh Stocks every day, whilst our MD purchases ingredients daily from local markets, ensuring some of the best Seafood, Vegetables, Meat & Poultry you will find in any Asian Restaurant in Yorkshire.

We grind, toast & roast many of our own Whole Spices; we never use Pastes, Preservatives or Carcinogens & we source fresh produce on a daily basis, always sourcing locally where possible.

Over nine years, we have entertained numerous national & local celebrities, hosting incredible events showcasing our talents that go far beyond just award-winning cuisine.

Whether you are here for a quick stop with friends & family, a romantic meal, a celebration, or enjoying one of our entertainment nights, we welcome One & All...

Nick Rahman M.D.

We love to honour the different ways people like to eat...

Some will prefer the traditional method- a starter, then a main, perhaps a sweet- but our menus are designed so that you can order several plates to share, without curries, or a curry to share to finish after getting your hands dirty with some of our street-inspired delights. Some may just want a curry fix!

Whichever way you choose to eat tonight, we hope it is a meal to remember...Any item can be served milder, or spicier, depending on how adventurous you are feeling!



STREET FOOD & GRILL

3 Tier Street Food Sharing Stand [G]	19.50
A beautiful selection of pan-Asian street food served on a 3 tiered sharing stand for two: Jumbo Chargrilled King Prawns, Koya Seekh Kebabs, Fish Masala Tacos [G], 'Pataka' Chicken Wings, Lahsan Mushrooms, Samosas. Served w/mixed Leafs, pickled Cherry Tomatoes & Pomegranate	
CB's Signature 3 Tier Sharing Stand [G]	29.00
A selection of the best items from our grill: Large Goan Lobster Tail, Jumbo CB Garlic King Prawns, Spring Lamb Chops, Chicken Waziri Tacos [G], Desi Cheeseburger Sliders & Lahsan Mushrooms, served on a sharing stand w/mixed Leafs, pickled Cherry Tomatoes & Pomegranate. Served with Indoor Firework!	
Chicken Samosas in Filo Pastry (3) [G]	5.50
Minced Chicken, Veg & Onions, seasoned w/Mixed Peppers & Garlic, stuffed in Filo pastry parcels	
Chicken Breast Tikkia - Chargrilled (4)	5.50
The same recipe we've had for nine years! Prime cuts of Chicken Breast marinated for 24hours, then chargrilled	
Pulled Chicken Waziri Tacos (2) [G]	7.00
Customer favourite – pulled spiced chicken breast loaded on handmade mini Parathas w/Onions, Coriander, Siracha, Green Chutney, Nylon Sev	
Pataka 'Firecracker' Fried Chicken Wings (4)	5.50
Fresh skin-on double wings, deep-fried then coated w/CB 'Firecracker' seasoning	
Lahori Chicken Pakoras (5)	5.50
Strips of prime Breast Chicken dipped in spiced Gramflour batter then deep-fried	
Quarter Grilled Tandoori Chicken	6.00
w/Pickling Spices (on Bone) – CharGrilled	
Flash-Fried Chicken Chaat 'Poppers' [G]	5.00
w/Smoked Salt: Garlic Cucumber Raaita, Pomegranate	
Waziri Chicken Strips on "Superfoods" Raw Mango & Chilli Salad	8.50
Raw Mango & Cucumber strings, Chilli, Garlic, Palm Sugar, Citrus, Mixed Leaf, Cherry Tomato, Pomegranate	
Chargrilled Lamb Leg Tikkia (4)	6.50
The same recipe we've had for nine years! Prime cuts of Lamb Leg, marinated for 24hours, then chargrilled	
Chef Dilu's Koya Seekh Kebab (2)	5.50
Lean Lamb & Chicken Mince, Black Pepper, Cheese, Chilli & Coriander	
Trio of Samosa Parcels in Filo Pastry (3) [G]	5.50
Prawn, Lamb, Chicken	
CB Spring Lamb Chops (3)	6.50
Pan-Fried in Olive Oil - w/Rosemary, Cumin, Garlic, Black Pepper, Chilli	
Yakhni Shorba; Lamb Bone Broth [G]	6.50
w/Cinnamon, Bone Marrow Juices, Green Cardamom & Chargrilled Naan Strips	
Desi Cheeseburger Sliders [G]	7.00
Goopy Lamb & Cheese patty in Mini Brioche w/Cheese, caramelised Onions, Siracha, Coriander	
Minced Lamb & Potato Shami Patties (3)	5.50
Dipped in Spiced Egg & Coriander	
Meat Samosas (3) [G]	5.50
In Filo Pastry Chaat seasoning	
CB's 'Famous' Jumbo Garlic Tandoori King Prawns (3)	9.00
Our largest King Prawns, butterflied, marinated in fresh Garlic, Ajwain, Tandoori spices - Chargrilled (Shell-On)	
Deep-Fried Jumbo Lahori Tailed King Prawns (3)	8.50
in Green Chilli, Ginger & Coriander Batter	
Goan Lobster Tail	14.50
Large Lobster Tail, homemade Green Chutney marinade - Chargrilled. Served w/Lime & Coriander Rice, CB Creamy Lobster Sauce	
Grilled Jumbo King Prawns on "Superfoods" Raw Mango & Chilli Salad	10.50
Raw Mango & Cucumber strings, Chilli, Garlic, Palm Sugar, Citrus, Mixed Leaf, Cherry Tomato, Pomegranate	
CB's King Prawns "Three Ways"	8.50
Jumbo Garlic Tandoori King Prawn, Prawn Shami, Lahori Tailed King Prawn	
Fish or King Prawn Tacos [G]	Fish 7.00 Kpr 10.00
Chargrilled King Prawns or Fish Masala loaded on handmade mini Parathas w/Onions, diced Tomatoes, Coriander, Siracha, Green Chutney, Nylon Sev	
Prawn Samosas in Filo Pastry (3) [G]	6.00
Deep-fried parcels stuffed w/spicy Prawns, Peppers, Onions, and seasoned Veg	
Bengali Prawn Shami Patties (3)	6.50
w/Spiced Potato dipped in Egg, Coriander & White Poppy Seeds	
King Prawns & Baby Spinach Bhuna on Bhatura Puri [G]	9.00
Fried puri bread steeped w/King Prawn & Baby Leaf Spinach Masala. Served w/Lime & Coriander	
Prawn, Spinach & Tomato Bhuna on Soft Bhatura Puri [G]	7.00
Potted Prawns [G]	7.50
Clay pot of spiced Prawns w/Paprika, Tomatoes & Red Chilli served w/Chargrilled Naan Strips	
Amritsari Fried Fish Masala	5.50
Deep-fried Basa, marinated for 24hours in selected spices & Mustard, crushed Coriander Seeds. Dusted w/Lemon Pepper, Chat seasoning & fresh Coriander	
Grilled Kerala Seabass fillet	6.50
w/Turmeric, Red Chilli, Lemon Pepper, touch of Mustard Oil,	
"Burnt Garlic" & Black Pepper Seabass	6.50
Fresh grilled Seabass topped w/Garlic, Garlic flakes, Black Pepper, Coriander Powder, Lemon Pepper	
Lemon Monkfish Tikka (3)	7.00
Chargrilled Monkfish Chunks w/Tandoori Spices, Lemon Pepper, chargrilled Lemon	
Sarson Salmon Fillet	7.00
Mustard & Pickling Spices, Turmeric, Garlic - Pan fried	
Pan-Fried Tandoori Scallops (3)	8.50
On Spiced Coriander Butter Pea Mash, Chilli Potato Julienne	

“...For the Hearty Veggies & Carnivores’ Days Off...”

VEG & VEGAN STARTERS

VEGAN MENU Available – Please Ask Server (All Veg Plates Are Egg Free)

Punjabi Vegetable Samosas (3) [G] (Vg)	5.50
North Indian style pastry-crust parcels stuffed w/seasoned mashed Potato & Peas	
Spinach, Aloo & Carrot Pakoras (Vg) (5)	4.00
Deep-fried Onions, Potatoes, Carrots & Spinach in spiced batter, Chaat Seasoning	
Lady Finger ‘Fries’ (Vg)	5.50
Slivers of Fresh Okra, deep-fried in spiced Gramflour batter w/crushed Pomegranate Seeds	
Bombay Burger Sliders (2) [G] (Vg)	6.50
A Mumbai staple – deep-fried Aloo Cutlet and Onion Bhaji in garlic-oiled bun overloaded w/Crispies, diced tomatoesOnions, Sev & Chutneys	
Chilli Paneer Tikka (v) or Chilli Tofu Tikka (5) (Vg)	5.50
Chargrilled Vegetarian Cheese or Tofu Cubes (Vg) marinated in pickling spices. Served w/Garlic & Chilli Sriracha sauce	
‘Hara Bara’ Kebab Skewers (3) (Vg)	5.00
Spinach, Green Pea & Mint spicy ‘lollipop’ kebabs on wooden skewers	
Chowpatti ‘Superfoods’ Salad w/Raw Mango & Chilli	8.00
Grilled Marinated Paneer (V) or Tofu (Vg) on our House Superfood Salad w/Raw Mango & Cucumber ‘string’, Beetroot, Garlic, Chillies, Palm Sugar, Lemon & Fresh Pomegranate, mixed Leaf, drizzled w/CB dressing	
Spiced Onion Bhaji Roundlets (2) (Vg)	4.00
Large Dutch Onion Ringlets deep fried in spicy Gramflour batter w/Methi & crushed Pomegranate Seed, Chaat Seasoning	
Gujarati Pettis Balls (3) [G] (Vg)	5.00
w/Dried Peas & Coconut, Green Chilli & Ginger Chutney	
Aloo Tikki (3) (V)	4.00
Deep-fried Sweet Chilli Potato mixed w/Ghee, Coconut, Sultanas & Spices, dipped in spicy batter	
CB ‘Asian Nachos’ (Vg) [G]	5.50
“Asian Street Nachos” - fluffy tempered Potatoes heaped on freshly cut fried Chapatti Tortillas, Green Mint & Chilli Chutney, Sweet Tamarind Sauce, diced tomatoes, Onions, Coriander, Nylon Sev & Pomegranate. Dusted w/CB ‘Firecracker’ Chaat Seasoning	
Seasonal Vegetable Rolls (3) (V) [G]	4.50
Sweet Potato Fries (Vg)	4.50
Large portion of Sweet Potato Fries dusted w/‘Gunpowder’ Masala & Trio of Dipping Sauces	
Grilled Lahsani Garlic Mushrooms (Vg)	4.50
Marinated in Lime, Green Garlic, Black Pepper, Lemon Pepper, Rock Salt & Green Chilli	
Punjabi Chana Aloo on Puri (V) [G]	5.50
Chickpeas & Baby Potato Bhuna on fried Soft Bhatara Puri Bread	
Mushroom & Paneer Bhuna on Puri (V) [G]	6.50
Fresh Mushrooms & Vegetarian Cheese heaped on Bhuna Masala on fried soft Bhatara Puri Bread	
Special Vegan 3 Tier Sharing Stand for 2 (Vg)	14.50
Bombay Pav Burger Sliders [G], Hara Bara Kebab Skewers, Aloo, Spinach & Carrot Pakoras, Seasonal Vegetable Rolls [G], Lahsani Mushrooms & Sweet Potato Fries. Pickled Cherry Tomatoes, Red Chard, Beetroot Sticks, Pomegranate Kernels	
Veg Mix Sizzler (V)	12.50
Gujarati Pettis [G], Garlic & Chilli Paneer Tikka, Aloo, Spinach & Carrot Pakoras Spiced Onion Bhaji Roundlets, Lahsani Mushrooms & Sweet Potato Fries Served on Iron Skillet w/Garlic-Smoked Onions, Coriander & Fresh Lime	

(V): Vegetarian (Vg): Vegan [G]: Contains Gluten

SIZZLING SHARING PLATTERS

A Healthier take on South Asian Cuisine...

All our sharing platters can be for two people to share, a large individual portion, or mix with some of our Street-Inspired Specials, Grilled selections or Curries. All Sizzlers are served on Hot Iron Skillets w/ Smoked Garlic Onions, Lemon Pepper & Fresh Lime

CB's Surf 'n' Turf 2pcs+3pcs 11.50 | 4pcs+6pcs 20.50
Jumbo Garlic King Prawns & CB Spring Lamb Chops, Garlic Smoked Onions, served on Iron Skillet

CB Famous Jumbo Garlic Tandoori King Prawns Sizzler 16.50
5 Butterflied Shell-On (or Off) of our Largest King Prawns marinated for 24 hours in CB Tandoori Spices, fresh Garlic & Lime. Served on Iron Skillet

Signature Sizzler 18.50
Jumbo Chargrilled Garlic Tandoori King Prawns, Chef Dilu's Koya Seekh Kebabs, CB Spring Lamb Chops, Chicken Tikka, Amritsari Fish Masala, Lahsan Mushrooms, 'Gunpowder' Bullet Chillies

Seafood Mix Sizzler 15.50
Jumbo Lahori Tailed King Prawns in Chilli & Ginger Batter, Kerelan Seabass w/Turmeric & Red Chilli, Bengali Prawn Shami Patties, Amritsari Fish Masala, Lahsan Mushrooms

Tandoori Mix Sizzler 13.50
Chicken Breast Tikka, Lamb Leg Tikka, Chef Dilu's Koya Seekh Kebabs, Amritsari Fish Masala, Lahsan Mushrooms

Vegetarian Sizzler (v) [G] 12.50
Garlic & Chilli Paneer Tikka, Gujarati Pettis, Aloo & Spinach Pakoras, Spiced Onion Bhaji Roundlets, Lahsani Mushrooms, Sweet Potato Fries w/Chaat Seasoning

CB Spring Lamb Chops Sizzler {6} 13.50
Spring Lamb Chops w/Rosemary, Garlic, Cumin, Chilli & Black Pepper, Pan Fried in Olive Oil. Served on Iron Skillet with Garlic Smoked Onions

CB Char-Grilled Sizzler 18.50
Flame-Grilled Chicken Breast Steak, CB Jumbo King Prawns, Koya Seekh Kebabs, Prawn Shami served on Iron Skillet, Creamy Tarka Sauce & Garlic Mushroom Pilau Rice

Chicken or Lamb Tikka Sizzler Chi 12.00 | Lb 13.50 | Mixed 13.00
Tender cuts of spiced Breast Chicken or Lamb Leg [or both], marinated for 24 hours in hung yoghurt – chargrilled. Served on Iron Skillet w/Coriander & Fresh Lime

"Burnt Garlic" Sizzler Chi 12.00 | Seabass 13.50 | Kpr 15.50
Tandoori-Spice Marinated Chicken, Seabass or King Prawns smothered in minced Fresh Garlic, then smoked on Barbeque Grill & topped w/Burnt Garlic Flakes, Black Pepper & Crushed Red Chillies

CB Hot Wings Sizzler 11.50
Juicy deep-fried Chicken Wings, covered in our special smokey 'Gunpowder' spice mix. Served on Iron Sizzler w/Onions, Pickled Cucumbers & Coriander

CB's Signature 3 Tier Sharing Stand [G] 29.00
A selection of the best items from our grill: Large Goan Lobster Tail, Jumbo CB Garlic King Prawns, Spring Lamb Chops, Chicken Waziri Tacos [G], Desi Cheeseburger Sliders & Lahsan Mushrooms, served on a sharing stand w/mixed Leafs, pickled Cherry Tomatoes & Pomegranate Served with Indoor Firework!

Shashlick Sizzler Chi 12.00 | Lb 13.50 | Kpr 17.00
Marinated, Chargrilled cuts of Breast Chicken or Lamb Leg or Jumbo King Prawns, Red & Green Bell Peppers and Charred Onions on Iron Skillet

Naga Waziri Chicken Sizzler [HOT] 12.00
Chicken Breast marinated for 24hours in Fiery Waziri Spices and Imported Naga Scotch Bonnet Pickle, Flame-Grilled then sliced. Served w/Waziri Sauce, Smoked Onions, Red Chilli & Lime

Special Seabass Duo Sizzler 13.00
Duo of Kerala-Style and "Burnt Garlic" & Black Pepper Seabass Fillets. Served on a bed of Smoked Garlic Onions & Fresh Lime

Salmon Malai Kari Sizzler 14.00
Prime fillets of Salmon, marinated in mild Spiced Cream Cheese & Smokey Seasoning, Topped w/Light Cheddar & Green Onions – Grilled

Machli Masala Piazz Sizzler 12.50
Wok-Fried Sizzler of Fried Fish Masala, Charred Chunky Onions, Green & Red Bell Peppers, Bullet Chillies & Coriander w/Fresh Lime on Iron Sizzler

Sarson Salmon Sizzler 13.50
Pan fried Salmon Fillets, Mustard, Pickling Spices, charred chunky Onions & Garlic Bulbs, on Iron Sizzler

Jumbo King Prawns, Scallops & Monkfish Sizzler 18.50
Jumbo Garlic Chargrilled King Prawns, Juicy Tandoori-Spiced King Scottish Scallops & Prime Lemon Monkfish Tikka, on Garlic Smoked Onions, Fresh Lime

VEG & VEGAN PLATTERS

Garlic & Chilli Paneer Tikka 12.00
Gujarati Pettis, Aloo & Spinach Pakoras, Spiced Onion Bhaji Roundlets, Lahsani Mushrooms, Sweet Potato Fries w/Chaat Seasoning

Paneer Shashlick (V) 11.00
Large portion of Garlic & Chilli-Marinated Vegetarian Cheese Cubes mixed w/Bell Pepper Chunks, Charred Onions & Coriander. Served on Garlic-Oiled Sizzler with Asian Ketchup

Lahsani Mushroom Sizzler (Vg) 10.50
CharGrilled juicy Mushrooms Marinated in Lime, Garlic, Black Pepper & Green Chilli - Wok-fried w/Bell Pepper Chunks, Charred Onions & Coriander. Served on Garlic-Oiled Sizzler

Paneer, Mushroom & Aloo Shashlick (V) 12.00
Chargrilled Garlic & Chilli Vegetarian Cheese Cubes, Lahsani Mushrooms, Bell Peppers & Smokey Baby Potatoes on Garlic-Oiled Iron Skillet, Charred Onions & Coriander

Special Vegan 3 Tier Sharing Stand for 2 (Vg) [G] 14.50
Bombay Pav Burger Sliders [G], Hara Bara Kebab Skewers, Aloo, Spinach & Carrot Pakoras, Seasonal Vegetable Rolls [G], Lahsani Mushrooms & Sweet Potato Fries . Pickled Cherry Tomatoes, Red Chard, Beetroot Sticks, Pomegranate Kernels

SPECIALS [Meat & Seafood]

- Jessica's Tamil Black Pepper** Chi 11.50 | Lb 12.50
The MD's wife's special recipe of tender chicken cooked in a dark sauce w/Black Pepper, Garlic, Ginger, Plum Tomatoes, Fennel, Cinnamon & Cloves
- Aunty-Ji's Punjabi Butter** Chi 11.5 | Lamb 12.50
Rich & tasty home-style dish using chargrilled chicken or lamb w/lashings of butter, Tomatoes, Ginger, Black Cardamom & Fenugreek
- Braised Lamb Shank Nehari [G]** 12.50
Large Spring Lamb Shank slow-cooked for 24 hours, Steeped in natural Bone Marrow Juices, simmered w/Sweet Onions, Bay Leaf Juices, Cinnamon, Cumin, Black Cardamom & Black Flour. Garnished w/Lime, Ginger Julienne, Coriander & Crispy Onions
- CB Special Mixed Grill [G]** 19.50
Barbequed Lamb Shank [G], CB Jumbo King Prawn, Koya Seekh Kebabs, Prawn Shami served w/Garlic Mushroom Pilau & Lamb Bone Marrow Sauce [G]
- CB Special House Biryani** 14.00
King Prawns, Lamb, juicy Freshwater Prawns, Chicken & Mushrooms stir-fried in Dumpukt Biryani Spices & Saffron Rice w/Dried Plum and Mustard Seeds; garnished w/Poached Masala-Dusted Egg, Coriander & Crispy Onions.
Served w/Rich Tomato Bhuna Sauce
Chicken/Lamb/Fish/Vegetable Biryani also available 11.50
- Pind-Ka Lamb/Chicken Saag** Chi 11.00 | Lamb 12.50 | Mixed 12.00
Lamb or Chicken Slow-Cooked w/ Fresh Spinach, Tempered Tomatoes, Green Garlic, Whole Green Chillies & Dried Fenugreek
- 'Phera Pheri'** 11.50
Medley of Chicken, Lamb, Prawns & Mushrooms cooked in Bhuna Sauce w/Ginger, Garlic, Garam Masala & Fresh Coriander
- Karachi Tawa** Chi 11.00 | Lamb 12.50 | Mixed 12.00
Dry dish of Chicken Breast or Lamb Leg cooked Karachi-style on Iron Skillet w/Butter, Sliced Onions, Fresh Chillies & Tomatoes, Coriander Seed, garnished w/ Ginger Julienne & Coriander
- Lahori Charga Chicken** 12.50
24hr-Marinated Half Chicken on-the-bone, Sigri-Barbeque grilled, Wok-finished, served sizzling w/Tarka Sauce, topped with Ginger Julienne, Chillies & Lime
- Pounded Chicken Breast Steak** 13.00
Full tender hand-pounded Chicken Breast w/Smokey Indian BBQ Spices, Garlic, Crushed Kashmiri Chilli & Ground Black Pepper. Served w/double-fried hand cut Chips & Salad
- Murgh Pista Korma** 11.50
Nutty & Creamy take on Chicken Korma w/Pistachios & Toasted Almonds
- Naga Chicken or Lamb [Hot]** Chi 11.50 | Lamb 12.50
Ferociously Hot dish w/Sliced Chicken Breast marinated in Tikka Spices & Imported Naga Pickles - Chargrilled, cooked in a Tomato, Chilli, smoked Black Pepper & Onion Sauce
- CB Signature Lobster & Seafood Karahi** 22.00
Finest quality Rock Lobster Tail, Jumbo King Prawns, Scallops, Monkfish Juicy freshwater Prawns cooked on high heat in iron Wok, w/Garlic, Ginger, Fresh Tomatoes, Mushrooms, Coriander Root, Black Pepper & Karahi spices
- Aunty-ji's Punjabi Butter Prawns** 15.00
Rich & tasty home-style dish using chargrilled Jumbo King Prawns steeped in lashings of Butter, Cream, Tomatoes & Ginger, sparked w/Black Cardamom, Cinnamon, Rock Salt, & Fenugreek
- "Drunken King Prawns"** 19.50
Our largest King Prawns, marinated for 24hours in Garlic, Tandoori Spices & Lemon Pepper, chargrilled, then set alight at your table! [contains alcohol]
- Tawa-style Salmon w/Prawns** 15.50
Pan-fried Salmon Fillets, juicy Freshwater Prawns & King Prawn, cooked on Iron Skillet w/Sliced Onions, Chilli, Bell Peppers in Turmeric & Butter, garnished w/Fresh Lime & Coriander
- Suhneri Jumbo King Prawns w/Saffron & Garlic Butter [Mild]** 16.50
5 Large Char-grilled Butterflied Prawns (shell on or off) marinated in Mild Garlic Butter & Saffron Sauce w/Fresh Lemon & Lemon Pepper CB Lobster Chittagong-Style
- Two large finest quality Rock Lobster Tails** 25.50
marinated in homemade CB Green Chilli & Coriander Marinade - freshly BBQ grilled. Served w/Chargrilled Veg, Lime & Coriander buttered Rice and CB Creamy Lemon Pepper Lobster sauce. CB Lobster Chittagong-Style
- Monkfish, King Prawns & Spinach Karahi** 15.50
Prime Monkfish & Jumbo Freshwater King Prawns, cooked Balti style w/Plum Tomatoes, BabyLeaf Spinach, Red Chilli, Coriander & Lime
- Goan Seafood Medley** 15.50
King Prawns, Freshwater Prawns, Scallops & Basa Fish Masala cooked in our zesty 'Green Curry' w/Fresh Coriander Blend, Green Garlic, Lime, Green Chilli & Coconut
- Seafood Moilee** 15.50
King Prawns, Prawns, Scallops & Fish Masala cooked in a Coconut & Mustard Tarka Sauce, garnished w/ Fried Red Chillies
- Keralan Monkfish, Scallop & Prawn Curry** 15.50
Lemon Monkfish, Freshwater Prawns & King Scottish Scallops cooked w/Turmeric, Red Chilli, Curry Leaves & Crushed Black Peppercorns simmered in a Coconut & Onion Tarka
- Naga Seafood Karahi [Hot]** 16.00
Hot dish w/King Prawns, Prawns, Scallops & Fish Masala cooked in Imported Naga Pickles, Plum Tomatoes, Red Chilli, Smoked Black Pepper & Onion tempered sauce
- CB's Signature 3 Tier Sharing Stand [G]** 29.00
A selection of the best items from our grill: Large Goan Lobster Tail, Jumbo CB Garlic King Prawns, Spring Lamb Chops, Chicken Waziri Tacos [G], Desi Cheeseburger Sliders & Lahsan Mushrooms, served on a sharing stand w/mixed Leafs, pickled Cherry Tomatoes & Pomegranate. Served with Indoor Firework!

CURRIES

No meal would be complete without our Award-Winning curries.

Our Head Chef Dilu and MD Nick have hand-picked distinct recipes from around the Asian Sub-Continent, to bring you dishes to savour [All Gluten Free]

Desi Balti Saucy, fresh Tomatoes, Garlic, Ginger, Coriander, Cumin, CB Garam Masala

Karahi Medium-dry, Garlic, red Chilli flakes, Tomato reduction, GaramMasala, on hot Iron Skillet

Chettinad Tomatoes, Tamarind, Star Anise, Cinnamon, Curry Leaves, Lime Juice, Red Chilli

Raajasthan Imported whole dried Red Chillies, Ginger, Yoghurt, roasted Cumin & Coriander Seed

Achari Imported Pickling Spices, Garlic, Ginger, Fenugreek Seeds, Nigella Seeds, House Tomato Stock

Naga HOT dish using imported Naga Scotch Bonnet Pickles, Tomatoes, Garlic, Coriander Root

Rogan Josh Bold flavours of Fennel seeds, Garlic, Fenugreek, Tomatoes, Garam Masala, Bell Peppers

Goan Green Fresh Coriander Blend, Lime, Desiccated Coconut, Ginger, Coconut Milk, Green Chilli

Xacuti Spicy Coastal Dish, Tomato, Onions, Chilli, Tamarind, Nutmeg, Coconut Cumin, Fennel, Pepper,

Parsi Sweet & Spicy, Tomatoes, Ginger, Red Chilli, Palm Sugar, Vinegar, topped w/fried Potato julienne

Tikka Masala Classic recipe using marinated chargrilled Items w/ Tomatoes, Yoghurt, Fenugreek Punjabi

Butter Style Tomatoes, Ginger, Cream, Butter, Cinnamon, Garam Masala, Cloves

Bengali Reza Thin Spicy gravy: Clarified Butter & Onions, Yoghurt, & Cardamom, Green Chillies, Cloves

Hyderabadi Yoghurt, Bay Leaf juices, Garlic, Ginger, Cinnamon, Poppy Seeds, Cardamom, Cloves

Makhani Butter, Cream, Garam Masala, Cumin, Bay Leaf Juices, Pineapple (optional)

Korma MILD Cream, Yoghurt, Onion Stock, Ground Almonds

Nawaabi Malai Kari MILD Cream, Saffron, Ginger, Garam Masala, Green Chilli, Yoghurt, Cheese

All Other Curries Available (Bhuna, Madras, Dopiaza, Vindaloo etc.)

Curries 'Ingredients'

Simply choose your desired ingredients from the following list, the cooking style recipe you would like from above, and desired strength

Chicken	10.00
Chicken Breast Chargrilled Tikka	10.50
Sliced Waziri Breast Chicken	11.00
Lamb Leg	11.50
Lamb Leg Tikka - Chargrilled	12.50
Lamb Chops	13.50
Minced Lamb	11.00
Minced Lamb & Chicken	12.00

Mixed Vegetables	8.50
Baby Leaf Spinach	8.50
Baby Potatoes or Mushrooms	8.00
Aubergines or Okra	9.00
Lentils	8.00
Chickpeas	8.00
Paneer [Vegetarian Cheese]	9.50
Tofu [Vegan Paneer]	10.00

Fish Masala [Basa]	12.00
Seabass	13.00
Salmon	13.50
Monkfish	14.00
Freshwater Prawns	11.00
King Scottish Scallops	14.00
Jumbo King Prawns	14.50
Mixed Seafood – King Prawn, Fish Masala, Scallop, Prawns	16.50

Lobster Tails (2pcs)	24.00
Signature Seafood – Lobster, Jumbo Prawns, Monkfish, Scallops	22.00

VEG SPECIALS

Side portion 5.00, or Main 8.50 - Add Paneer +£1

Classic Dall Tarka (V) Smooth Yellow Lentils w/Roasted Cumin, tempered Garlic & Coriander

Baby Spinach Balti (Vg) Briskly stir-fried w/Garlic, Tomatoes, Fenugreek, Coriander Root
[Add: Baby Potatoes/Lentils/Mushrooms or Add Paneer + £1]

Vegetable Medley Achar (Vg) Fresh Vegetables cooked w/Tomatoes, Ginger, hot & tangy Pickles

Punjabi Chana (Vg) Classic Chick Peas masala w/Ginger, Garlic, Tomatoes, Butter, Carom Seeds

Pan Fried Sweet Potato (Vg) Flash Fried Sweet Potato in Desi Sauce [Add: Spinach/Peppers
Mushrooms or Add Paneer + £1]

Saag Paneer (V) Baby Spinach w/Garlic-Fried Vegetarian Cheese, In Karahi-style sauce [+£1]

Paneer with Garden Peas (V) Vegetarian Cheese cooked w/Garden Peas, Tomatoes, Coriander
Root, Garam Masala [+ £1]

Veg Naga Balti (Vg) HOT dish using imported Scotch Bonnet Chilli Pickle, Garlic, Tomato Reduction,
Coriander

Pan Fried Aubergine (Vg) Marinated slices of Aubergine w/Mustard Seeds, Ginger, Coriander

Flash Fried Okra (Vg) Tempered with Garlic & Panch Pooran, Mango Powder, Tomato reduction

Shimla Potatoes (Vg) w/roasted Ajwain, Mustard Seeds, house Tomato Stock [Add: Spinach]

Lahsan Mushroom Piaz (Vg) Briskly pan-fried Mushrooms laced w/Garlic Pickle, Karahi-style

SweetCorn ki Sewat (Vg) Dry dish w/Curry Leaves, Tomato reduction, 'Indian Five Spice'

MILD CURRIES

Please refer to '**Ingredients**' (above) for prices in "Curries" section – Choose any items you would like us to cook [eg. Chicken, Prawns, Fish, Veg] in any of the following mild sauces... You can also build your own Curry Masterpiece in the 'Curries' section and specify 'mild'/'very mild'

Korma Cream, Onion Stock, Ground Almonds

Pista Korma Pistachios, Toasted Almonds, Cream, Yoghurt & Onion Gravy – order 'Mild'

Hyderabadi Creamy, Tangy, Poppy Seeds - order 'Mild'

Malai Kari Cheese, Cream, Onion Gravy, Spring Onions - order 'Mild'

Makhani Cream and Yoghurt based, Spices, Pineapple – order 'Mild'

Chasnee Cream, Mango Chutney, Palm Sugar, Ground Almonds

Kashmiri Tomato based w/Lychees, Pineapple, Fruit juices, Coriander

(V): Vegetarian (Vg): Vegan [G]: Contains Gluten

CB VEG & VEGAN SPECIALS

Mixed Veg & Dall Tarka Balti (V)	8.50
Slow-cooked 'creamy' yellow Masoor Lentils & Mixed Vegetables w/Ginger, Cumin, Tomatoes, Coriander Root, tempered w/Butter & Roasted Garlic	
Punjabi Saag Paneer (V)	9.00
Fresh tempered Babyleaf Spinach w/Garlic-fried Paneer, cooked in a rich Spiced Tomato & Fenugreek Gravy Vegan Tofu (Vg) also available	
Bhuna Vegetables w/Roasted Garlic (Vg)	8.50
Seasonal Veg, Tomato Stock, Fresh Coriander, Ginger, Cumin, slow-cooked w/Green Garlic	
Spinach & Lentil Karahi (Vg)	8.50
with Aloo, Roasted Garlic & Baby Potatoe	
Brinjal & Baby Potato Desi Masala (Vg)	9.00
Pan-fried Aubergine & Mustard Seed-Tempered Baby Potatoes in our full-flavoured Desi Masala Sauce with Tomatoes, Garlic & Rock Salt	
Special Vegan Biryani (Vg)	10.00
Aromatic Lemon & Mustard Seed Rice, cooked with Cauliflower, Broccoli, Courgettes, Bell Peppers & Okra, Fresh Herbs, Spices & dried Plums. Served w/Bhuna Sauce	
Aloo Gobi Balti w/Bell Peppers (Vg)	9.50
Baby Potatoes & Cauliflower cooked w/Tomatoes, Garlic, Ginger, Capsicum Balti style	
Vegetable Makhani (V)	8.50
Seasonal Mixed Vegetables in a Rich Sauce, using Cream & Yoghurt, w/Garam Masala, Coriander & Pineapple (optional)	
Paneer Bhurji (V)	10.50
Large portion of Shredded Paneer (Cheese) in a Cumin, Tomato & Chilli Masala Sauce, topped with Fried Ginger & Fresh Coriander	
Garlic Mushroom & Aloo Karahi (Vg)	9.50
Fresh Mushrooms & Baby Potatoes in our full flavour Karahi sauce	
Vegetable Tikka Masala (V)	9.00
Hearty chunks of marinated & chargrilled Seasonal Vegetables, simmered in our rich House Tikka Masala Sauce w/Yoghurt, Garlic, Tandoori Spices	
Sweetcorn Karahi	8.00
Dry dish w/fresh Tomato Reduction, Cumin, Green Chilli & Coriander – Dry dish [Add: Paneer/Baby Potatoes/Spinach/Mixed Veg + £1]	
Special Desi Veg & Sweet Potato (Vg)	10.00
Pan-Fried Sweet Potato, Fresh Spinach, Okra, Mixed Veg, Bell Peppers & Garden Peas in our full-flavour Desi Masala Sauce	
CB Shashlick: Paneer (V) or Tofu (Vg)	11.00
Garlic & Chilli-marinated Paneer (v) or Tofu Cubes (Vg) w/Mixed Bell Peppers, Mushrooms, charred Onions & Coriander. Served on Garlic-Oiled Sizzler w/Chilli & Garlic Siracha Sauce	
CB Vegetable Tasting Platter for 1 (V) [G]	13.50
Dhall & Veg 'Pau Bhaji' Smash, Chargrilled buttered Naan Strips, Gujarati Pettis, Crispy Okra 'Lady Fingers', Sweet Potato Fries, Homemade Chutney & Pickles	
CB Vegetarian 'Thali' (V) [G]	16.00
Four small dishes of Garlic Bindi Fry, Spinach & Paneer Masala, Vegetable Achar & Tarka Dall served w/Spicy Poppadom, Pickles, Chappati & Garlic Naan	
CB Vegan Tasting Platter for 1 (Vg) [G]	14.00
Vegetable Ginger Masala, Dall Tarka, Gujarati Pettis, Crispy Okra 'Lady Fingers', Sweet Potato Fries, Chappatis, Homemade Chutney & Pickles	
Gujarati Vegan 'Thali' (Vg) [G]	16.00
Four small dishes of Garlic Bindi Fry, Spinach & Tofu Masala, Vegetable Achar & Tarka Dall w/ Spicy Poppadom, Pickles & Chapattis	
Special Vegan 3 Tier Sharing Stand for 2 (Vg) [G]	14.50
Bombay Pav Burger Sliders [G], Hara Bara Kebab Skewers, Aloo, Spinach & Carrot Pakoras, Seasonal Vegetable Rolls [G], Lahsani Mushrooms, Sweet Potato Fries. Pickled Cherry Tomatoes, Red Chard, Beetroot Sticks, Pomegranate Kernels	

(V): Vegetarian (Vg): Vegan [G]: Contains Gluten

NON-SPICY DISHES

Children's portions available on all menu items

Please specify 'NON-SPICY' to server when ordering from this page...

Jumbo King Prawns	16.00
In Saffron Garlic Butter w/Lime & Coriander Rice	
Pounded Chicken Breast Steak	11.00
Mild Indian BBQ Spices, Black Pepper & Hand Cut Chips Plain or Mild-Spiced	
Grilled Chicken w/double-fried Hand Cut Chips	11.00
Spring Lamb Chops (5)	14.50
Rosemary on bed of Smoked Garlic Onions & Hand Cut Chips	
Chicken, Seabass or King Prawns [Mild] Chi 12.00 Seabass 14.00 Kpr 16.00	
Burnt Garlic Smoked on Barbeque Grill, served w/Steamed Plain Rice, Naan or Large Salad. Please specify 'NON-SPICY' to server when ordering from this page...	
Chicken Chaat 'Poppers' & Duo Chips [G]	10.50
Mild Chicken 'Poppers' served w/CB House Hand-Cut Chips and Sweet Potato Fries. Served w/Ketchup & Sweet Mango Sauce	
Four Cheese Jumbo Naan (V) [G]	8.50
Sweet Chutneys, Duo of Chips	
Mild Mixed Grill & Handcut Chips [G]	14.00
Mild grilled Lamb Chops, Barbequed Chicken, Deep-fried Chicken Wings, Fish & Handcut house Chips on Buttered Naan w/Salad, Ketchup & Sauces	
Grilled Lahsen Mushrooms (V)	10.50
Large portion of grilled Garlic Mushrooms w/Pilau or Double-Fried Hand Cut Chips	

SUNDRIES

NAANS

Plain [G]	3.00
Garlic Butter [G]	3.50
Coriander [G]	3.50
Honey [G]	3.50
Garlic, Chilli & Coriander [G]	3.75
Cheese [G]	3.90
Peshwari (Honey, Pistachio, Almond) [G]	3.90
Vegan Naan (ask for availability) [G] (Vg)	3.50

CHAPATTIS

Plain (Vg) [G]	1.50
Buttered [G]	1.60
Garlic Butter [G]	1.75

RICE

Plain Steamed (Vg)	3.00
House Pilau (Vg)	3.50
Lemon, Saffron & Mustard Seed (Vg)	3.75
Lime & Coriander - Buttered	3.75
Roasted Cumin & Peas Pilau (Vg)	3.75
Garlic & Chilli Flakes Pilau (Vg)	3.75
Mushroom Pilau (Vg)	4.25
Vegetable Pilau (Vg)	4.25
Garlic Spinach Rice (Vg)	4.50
Eggs & Bell Pepper Pilau	4.50
Coconut & Tamarind Rice	4.00
Kashmiri Lychees & toasted Almonds (Vg)	4.50
Keema Pilau (Mince Lamb)	5.50
Prawn & Keema Pilau	6.50
'Phera-Pheri' Pilau: Chi, Lamb & Prawn	6.50
Garlic King Prawn Pilau	8.50

ACCOMPANIMENTS {All Gluten Free}

Pickle Tray [All Vg except Mint & Yoghurt, 4 House Sauces & Chutneys]	
Red Chilli & Tamarind Mango & Cardamom Mint & Yoghurt House Onion Relish	
First complimentary (Eat-In). Take Out & Extra Pickle Tray	2.00
Individual Sauces	0.75
Plain Poppadom (Rice Flour) {Vg, GF}	0.80
Spicy Poppadom (Roasted Cumin Lentils) {Vg, GF}	0.90
CB Green Chutney (Lrg) {V, GF}	1.75
Zingy, Vibrant Coriander 'Smash' w/fresh Mint, Lemon, Green Chillies	
Lime Pickle/Mixed Pickle (V)	1.25
Imported Garlic Pickle (V)	1.50
Imported Naga (Scotch Bonnet) Pickle {V. Hot}	1.50
Mixed Raaita (V)	3.00
Yoghurt, Diced Cucumber, Tomato, Onions, Cumin, Coriander, Lemon Pepper	

House Salad (V)	Sml 2.00 Lrg 3.00
Mixed Lettuce, Marinated Cucumber, Beetroot, Garlic Cherry Tomato, Onion Pickle, Lemon, Pomegranate (Complimentary side Salad with every starter)	
Asian Salad (V)	Sml 2.50 Lrg 3.50
Red & White Onion Slices, Cucumber, Tomatoes, Green Chillies, Fresh Lime, Coriander	
'Gunpowder' Bullet Chillies (V)	3.50
Flash-Fried Split Bullet Chillies w/ Garlic, Fresh Lime, Smoked Salt, Lemon Pepper	
Chilli Roulette (V)	3.00
Assortment of Fresh & Dried Chillies {Warning: Please Consume Responsibly}	

(V): Vegetarian (Vg): Vegan [G]: Contains Gluten