



CARDAMOM BLACK  
RESTAURANT | BARRY EVENTS





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RESTAURANT | BAR | EVENTS

*Welcome One & All to Cardamom Black  
"Fusing time-honoured traditions with the spirit of the West"*

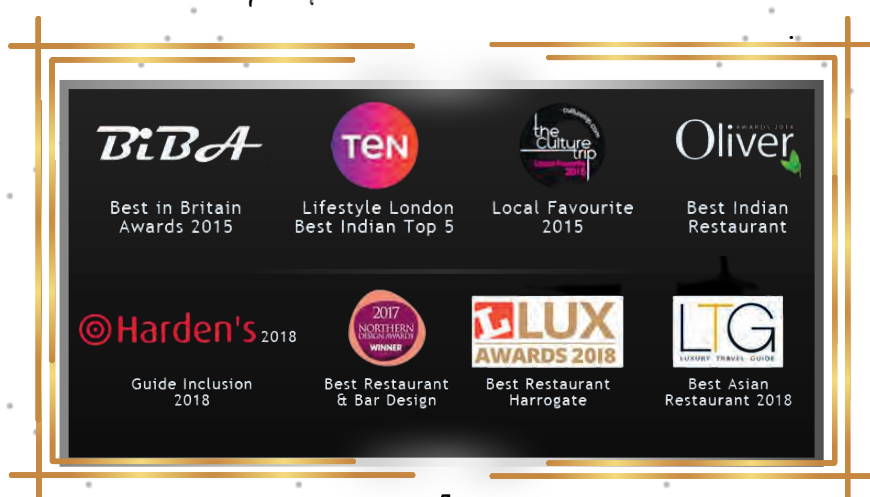
Cardamom Black aims to elevate the dining experience of South Asian cuisine in Yorkshire. It was created to provide a fresh take on the typical 'Curry House' with an iconic setting, award-winning cuisine and drinks, and friendly staff who are passionate about the food they serve. We take pride in providing an authentic experience of traditional tastes from our homelands whilst imbuing passion from our Yorkshire heritage.

Our efforts have been recognized with local and national awards, including the Best Indian Restaurant in Yorkshire at the Oliver Awards and being named as one of the top 50 restaurants in the UK. Our menu consists of signature dishes, specialities, favourites, and traditional Barbeque & Street Food from South East Asian villages and coasts.

Our experienced chefs use the finest ingredients and fresh produce, and grind, toast, and roast many of our own whole spices. We never use pastes, preservatives, or carcinogens, and always try to source produce locally.

For over a decade, we have entertained numerous national and local celebrities and hosted events that go way beyond award-winning cuisine. Our iconic venue is available for hire for weddings, corporate events & product launches etc.

*"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. We hope your meal is one to remember"*





# STREET FOOD GRILL STARTER PLATES

## SHURU'AAT

### CHICKEN STARTERS

- CHARGRILLED CHICKEN TIKKA 6.5
- CHICKEN SEEKH KEBABS 6
- CHICKEN CHAAT POPPERS (FRIED) (G) 6
- CHICKEN TACOS (G) 7.5
- CB MANGO CHICKEN SALAD 9.5
- PATTAKA BUFFALO WINGS 7
- GRILLED TANDOORI CHICKEN (ON THE BONE) 7.5
- CHICKEN PAKORAS 6.5
- CHICKEN CHAAT ON PURI (G) 7

### LAMB STARTERS

- CB LAMB CHOPS 7.5
- SEEKH KEBABS 6.5
- DESI CHEESEBURGER SLIDERS (G) 7
- CHEESE STEAK TACOS (G) 8.5
- BIHARI LAMB TIKKA 8
- KEEMA PAV W/BRIOCHE (G) 8.5

### SEAFOOD STARTERS

- KING PRAWN TACOS (G) 10.5
- CB JUMBO GARLIC TANDOORI KING PRAWNS 10.5
- DEEP-FRIED JUMBO LAHORI KING PRAWNS 10
- CREAMY KING PRAWNS ON GRILLED BRIOCHE (G) 11
- KING PRAWNS THREE WAYS (G) 10.5
- FISH MASALA (DEEP FRIED) (G) 6.5
- KERALAN SEA BASS 7.5
- CB TANDOORI SCALLOPS ON SPICED PEA MASH 9
- KING PRAWN ON PURI (G) 10.5
- GOAN GREEN LOBSTER TAIL (CHARGRILLED) 19.5
- LEMON MONKFISH TIKKA 8.5
- CB MANGO KING PRAWN SALAD 12.5

### SIZZLERS & SHARING STANDS

#### CB SURF 'N' TURF IRON SKILLET (FOR TWO+) 11.5 PP

- CB LAMB CHOPS (6 PCS)
- JUMBO TANDOORI PRAWNS (4 PCS)
- GRILLED BULLET CHILLI

#### TANDOORI MIXED SIZZLER (FOR TWO+) 8.5 PP

- CHICKEN TIKKA
- LAMB SEEKH KEBABS
- CHICKEN SEEKH KEBABS
- FISH MASALA (G)
- GRILLED BULLET CHILLI

#### SEAFOOD MIXED SIZZLER (FOR TWO+) 9.5 PP

- JUMBO GARLIC TANDOORI PRAWNS
- KERALAN SEABASS FILLET
- FRIED FISH MASALA
- LAHSAN GRILLED MUSHROOMS
- GRILLED BULLET CHILLI

#### CB THREE TIER SHARING STAND (FOR TWO+) 12.5 PP

- JUMBO CHARGRILLED TANDOORI PRAWNS
- CB LAMB CHOPS
- CHICKEN WAZIRI TACOS (G)
- SEEKH KEBABS
- CHARGRILLED GARLIC MUSHROOMS  
SERVED WITH CB GREEN CHUTNEY,  
GRILLED BULLET CHILLIES & SALAD
- ADD GOAN LOBSTER TAIL & INDOOR  
FIREWORK +21



# VEGETARIAN VEGAN

## VEGETARIAN STARTERS

- GARLIC & CHILLI PANEER (V) (OR TOFU) (VE) TIKKA 7
- SPINACH & POTATO CRISPY PAKORAS (VE) 5.5
- BOMBAY BURGER SLIDERS (G) (VE) 8
- GUJARATI PETTIS BALLS (VE) (G) 6
- SPICED ONION BHAJI JUMBO RINGS (VE) 5.5
- LADIES FINGER FRIES (OKRA) (VE) 6
- PUNJABI VEGETABLE SAMSOSAS (G) (V) 6
- MINI CHEESE PURI QUESADILLAS (V) (G) 6.5
- GRILLED LAHSAN MUSHROOMS (VE) 5.5
- MUSHROOM & CHEESE TACOS ON PURI BREAD (G) (V) 6.5
- TOFU TIKKA ON VEGAN PURI TACOS (G) (VE) 7.5
- PANEER TIKKA TACOS (G) (V) 7.5
- BHAJIS & SAMOSA FOR ONE (V) (G) 7

## VEGETARIAN SIZZLERS & SHARING STANDS

### VEGAN THREE TIER SHARING STAND

(VE) (FOR TWO+) 9.5 PP

- BOMBAY BURGER SLIDERS (G)
- LADIES FINGER FRIES
- GUJARATI PETTIS BALLS (G)
- GARLIC CHILLI TOFU TIKKA
- SPINACH & POTATO PAKORAS
- SERVED WITH CB GREEN CHUTNEY, GRILLED BULLET CHILLI & SALAD

### VEG MIXED SIZZLER ON IRON SKILLET

(V) (FOR TWO+) 8.5 PP

- GARLIC & CHILLI PANEER TIKKA
- LAHSAN CHARGRILLED MUSHROOMS
- FILLO PASTRY VEG SAMOSAS (G)
- SPINACH & ALOO PAKORAS
- ONION BHAJI JUMBO RINGS
- SERVED WITH SALAD

## VEGETARIAN SIDES 6.5 / MAINS 11

- CLASSIC DAAL TARKA (V)**  
SMOOTH YELLOW LENTILS W/ROASTED CUMIN, TEMPERED GARLIC & CORIANDER
- BABY SPINACH BALTI (VE)**  
BRISKLY STIR-FRIED W/GARLIC, TOMATOES, FENUGREEK, CORIANDER ROOT  
[ADD BABY POTATOES/LENTILS/MUSHROOMS OR ADD PANEER + £1]
- VEGETABLE MEDLEY ACHAR (VE)**  
FRESH VEGETABLES COOKED W/TOMATOES, GINGER, HOT & TANGY PICKLES
- PUNJABI CHANNA (VE)**  
CLASSIC CHICK PEA MASALA W/GINGER, GARLIC, TOMATOES, BUTTER, CUMIN SEEDS
- PAN FRIED SWEET POTATO (VE)**  
FLASH FRIED SWEET POTATO IN DESI SAUCE  
[ADD SPINACH/PEPPERS/MUSHROOMS OR PANEER +£1]
- SAAG PANEER (V)**  
BABY SPINACH W/GARLIC-FRIED VEGETARIAN CHEESE IN A KARAHİ STYLE SAUCE +£1
- PANEER WITH GARDEN PEAS (V)**  
VEGETARIAN CHEESE COOKED W/GARDEN PEAS, TOMATOES, CORIANDER ROOT, GARAM MASALA +£1
- VEG NAGA BALTI (VE)**  
HOT DISH USING IMPORTED SCOTCH BONNET CHILLI PICKLE, GARLIC, TOMATO REDUCTION, CORIANDER
- PAN FRIED AUBERGINE (VE)**  
MARINATED SLICES OF AUBERGINE W/MUSTARD SEEDS, GINGER, CORIANDER
- FLASH FRIED OKRA (VE)**  
TEMPERED WITH GARLIC & PANCH PHORON, MANGO POWDER, TOMATO REDUCTION
- SHIMLA POTATOES (VE)**  
W/ROASTED AJWAIN, MUSTARD SEEDS, HOUSE TOMATO STOCK [ADD SPINACH]
- LAHSAN MUSHROOM PIAZ (VE)**  
BRISKLY PAN-FRIED MUSHROOMS LACED W/GARLIC PICKLE, KARAHİ-STYLE
- BALTI SWEETCORN (VE)**  
GARLIC, TOMATO REDUCTION, CORIANDER 'INDIAN FIVE SPICE'
- ADD PANEER/TOFU TO ANY DISH +£1.5**

SEE PAGE 7 FOR  
VEG & VEGAN SPECIALS



# SIZZLING SHARING PLATTERS

SHARING PLATTERS CAN BE FOR TWO 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 SURF 'N' TURF SIZZLER 23**

JUMBO GARLIC KING PRAWNS, & CB SPRING LAMB CHOPS, GARLIC SMOKED ONIONS WITH MUSHROOMS & GRILLED BULLET CHILLI.

## **CB FAMOUS JUMBO GARLIC TANDOORI KING PRAWNS SIZZLER 18.5**

6 BUTTERFLIED SHELL-ON (OR OFF) OF OUR LARGEST KING PRAWNS MARINATED FOR 24 HOURS IN CB TANDOORI SPICES, FRESH GARLIC & LIME.

## **SIGNATURE CB SIZZLER 21**

JUMBO CHARGRILLED TANDOORI PRAWNS, SEEKH KEBABS, CB SPRING LAMB CHOPS, CHICKEN TIKKA, AMRITSARI FISH MASALA (G), LASAN MUSHROOMS AND GRILLED BULLET CHILLI.

## **SEAFOOD MIX SIZZLER 19**

JUMBO TANDOORI KING PRAWNS, KERALAN SEA BASS WITH TUMERIC & RED CHILLI, AMRITSARI FISH MASALA (G), LAHSAN MUSHROOMS.

## **TANDOORI MIX SIZZLER 17**

CHICKEN TIKKA, LAMB SEEKH KEBABS, CHICKEN SEEKH KEBABS, FISH MASALA (G), GRILLED BULLET CHILLI.

## **CB SPRING LAMB CHOPS SIZZLER 15.5**

SPRING LAMB CHOPS W/ ROSEMARY, GARLIC, CUMIN, CHILLI & BLACK PEPPER PAN FRIED IN OLIVE OIL & SERVED ON GARLIC SMOKED ONIONS.

## **CHICKEN OR LAMB TIKKA SIZZLER**

CHI 14 | LB 16 | MIX 15

TENDER CUTS OF BREAST CHICKEN, LAMB LEG (OR BOTH), MARINATED FOR 24 HOURS IN HUNG SPICED YOGHURT, CHARGRILLED - SERVED WITH CORIANDER & FRESH LIME.

## **GARLIC TIKKA SIZZLER**

CHI 13.5 | SEABASS 15.5 | KPR 17.5 | LB 16

TANDOORI SPICE MARINATED CHICKEN, SEABASS, KING PRAWNS OR LAMB SMOTHERED IN MINCED FRESH GARLIC, THEN SMOKED ON A BARBEQUE GRILL

## **CB'S SIGNATURE 3 TIER SHARING STAND (G) 25**

JUMBO TANDOORI PRAWNS, SPRING LAMB CHOPS, CHICKEN WAZIRI TACOS (G), SEEKH KEBABS, LAHSAN MUSHROOMS SERVED ON A SHARING STAND WITH MIXED LEAFS, PICKLED CHERRY TOMATOES & POMEGRANATE.

## **GARLIC SHASHLICK SIZZLER**

CHI 13.5 | LB 15.5 | PANEER/TOFU 13.5 | KPR 17.5

MARINATED CHARGRILLED CUTS OF BREAST CHICKEN OR LAMB LEG OR JUMBO KING PRAWNS OR TOFU/PANEER, RED & GREEN BELL PEPPERS & CHARRED ONIONS.

## **NAGA WAZIRI CHICKEN SIZZLER (HOT) 12**

CHICKEN BREAST MARINATED FOR 24 HOURS IN FIERY WAZIRI SPICES AND IMPORTED NAGA SCOTCH BONNET PICKLE, FLAME-GRILLED THEN SLICED. SERVED WITH WAZIRI SAUCE, SMOKED ONIONS, RED CHILLI & LIME.

## **KERALAN SEABASS SIZZLER 15**

KERALA-STYLE BLACK PEPPER SEABASS FILLETS, SERVED ON A BED OF SMOKED GARLIC, ONIONS & FRESH LIME.

## **MACHLI MASALA PIAZ SIZZLER (G) 14.5**

WOK-FRIED SIZZLER OF FRIED FISH MASALA (G), CHARRED CHUNKY ONIONS, GREEN & RED BELL PEPPERS, BULLET CHILLI AND CORIANDER WITH FRESH LIME.



# CHEF FAVOURITES SPECIALS

## MEAT/SEAFOOD

### JESSICA'S BLACK PEPPER CHICKEN/LAMB

CHI 13.5 | LB 14.5

THE OWNERS WIFE'S SPECIAL RECIPE OF TENDER CHICKEN OR LAMB COOKED IN A DARK SAUCE WITH BLACK PEPPER, GARLIC, GINGER, PLUM TOMATOES, FENNEL, CINNAMON & CLOVES.

### AUNTY-JI'S BUTTER

CHI 13.5 | LB 14.5

RICH & TASTY HOME-STYLE DISH USING CHARGRILLED CHICKEN OR LAMB WITH LASHINGS OF BUTTER, TOMATOES, GINGER, BLACK CARDAMOM & FENUGREEK.

### SMOKEY NAGA CHICKEN (HOT) 13.5

FEROCIOUSLY HOT DISH WITH SLICED CHICKEN BREAST MARINATED IN TIKKA SPICES & IMPORTED NAGA PICKLES - CHARGRILLED, COOKED IN TOMATO, CHILLI, SMOKED BLACK PEPPER & ONION SAUCE.

### BRAISED LAMB SHANK NIHARI (G) 15

LARGE SPRING LAMB SHANK SLOW-COOKED FOR 24 HOURS, STEEPED IN NATURAL BONE MARROW JUICES, SIMMERED WITH SWEET ONIONS, BAY LEAF, CINNAMON, CUMIN, BLACK CARDAMOM & BLACK FLOUR. GARNISHED WITH LIME, GINGER JULIENNE, CORIANDER & CRISPY ONIONS.

### CB SPECIAL MIX GRILL (G) 23.5

BARBEQUED LAMB SHANK (G), CB JUMBO KING PRAWN, SEEKH KEBABS SERVED WITH GARLIC MUSHROOM PILAU RICE & LAMB BONE MARROW SAUCE (G).

### CB SPECIAL HOUSE BIRYANI 16

KING PRAWN, FRESHWATER PRAWN, LAMB, CHICKEN & MUSHROOM STIR-FRIED IN DUMPAKT BIRYANI SPICES & SAFFRON RICE WITH DRIED PLUM AND MUSTARD SEEDS. GARNISHED WITH POACHED MASALA-DUSTED EGG, CORIANDER & CRISPY ONIONS. SERVED WITH A RICH TOMATO BHUNA SAUCE.  
(CHICKEN/LAMB/FISH/VEGETABLE BIRYANIS ALSO AVAILABLE LB 14.5 | OTHER 13

### PHERA PHERI 16

MEDLEY OF CHICKEN, LAMB, PRAWNS & MUSHROOMS COOKED IN BHUNA SAUCE WITH GINGER, GARLIC, GARAM MASALA & FRESH CORIANDER

### LAHORI CHARGA CHICKEN 15

24HR MARINATED HALF CHICKEN ON THE BONE, SIGRI-BARBEQUE GRILLED, CHOPPED, WOK-FINISHED. SERVED SIZZLING WITH TARKA SAUCE, TOPPED WITH GINGER JULIENNE, CHILLIES & LIME.

### CHICKEN PISTA KORMA (N) 13.5

NUTTY & CREAMY TAKE ON CHICKEN KORMA WITH PISTACHIOS & TOASTED ALMONDS.

### CB SIGNATURE LOBSTER & SEAFOOD KARAHAI 27.5

FINEST ROCK LOBSTER TAIL, JUMBO KING PRAWNS, SCALLOPS, MONKFISH, JUICY FRESHWATER PRAWNS COOKED ON HIGH HEAT IN IRON WOK, WITH GARLIC, GINGER, FRESH TOMATOES, MUSHROOMS, CORIANDER ROOT, BLACK PEPPER & KARAHAI SPICES.

### AUNTY JI'S BUTTER KING PRAWNS 17.5

RICH & TASTY HOME-STYLE DISH USING CHARGRILLED JUMBO KING PRAWNS STEEPED IN LASHINGS OF BUTTER, CREAM, TOMATOES & GINGER, SPARKED WITH BLACK CARDAMOM, CINNAMON, ROCK SALT & FENUGREEK.

### DRUNKEN KING PRAWNS 21

OUR LARGEST KING PRAWNS MARINATED FOR 24 HOURS IN GARLIC, TANDOORI SPICES & LEMON PEPPER, CHARGRILLED, THEN SET ALIGHT AT YOUR TABLE (CONTAINS ALCOHOL).

### TAWA STYLE SALMON WITH PRAWNS 17.5

PAN-FRIED SALMON FILLETS, JUICY FRESHWATER PRAWNS & KING PRAWN COOKED ON IRON SKILLET WITH SLICED ONIONS, CHILLI, BELL PEPPERS IN TURMERIC & BUTTER, GARNISHED WITH FRESH LIME & CORIANDER - DRY DISH.

### SUHNARI JUMBO KING PRAWNS W/ SAFFRON & GARLIC BUTTER 17.5

5 LARGE CHARGRILLED BUTTERFLIED PRAWNS (SHELL ON OR OFF) MARINATED IN MILD GARLIC BUTTER & SAFFRON SAUCE WITH FRESH LEMON & LEMON PEPPER.

### MONKFISH, KING PRAWNS & SPINACH KARAHAI 19

PRIME MONKFISH & JUMBO FRESHWATER KING PRAWNS, COOKED BALTI STYLE WITH PLUM TOMATOES, BABY LEAF SPINACH, RED CHILLI, CORIANDER & LIME.

### GOAN SEAFOOD MEDLEY (G) 18.5

KING PRAWNS, FRESHWATER PRAWNS, SCALLOPS & BASA FISH MASALA (G) COOKED IN OUR ZESTY GREEN CURRY WITH FRESH CORIANDER BLEND, GREEN GARLIC, LIME, GREEN CHILLI & COCONUT.

### KERALAN SEAFOOD CURRY 19

KING PRAWNS, LEMON MONKFISH, FRESHWATER PRAWNS & KING SCOTTISH SCALLOPS COOKED WITH TURMERIC, RED CHILLI, CURRY LEAVES & CRUSHED BLACK PEPPERCORNS SIMMERED IN A COCONUT & ONION TARKA.

### NAGA SEAFOOD KARAHAI (HOT) (G) 18.5

HOT DISH WITH KING PRAWNS, PRAWNS, SCALLOPS & FISH MASALA (G) COOKED IN IMPORTED NAGA PICKLES, PLUM TOMATOES, RED CHILLI, SMOKED BLACK PEPPER & ONION TEMPERED SAUCE. (CAN ALSO BE ORDERED MEDIUM)

### KEEMA & CHICKEN/KING PRAWN HANDI

CHI 14.5 | KPR 18.5

MINCED LAMB & CHICKEN OR JUMBO PRAWNS IN GARLIC & GINGER SAUCE, LAHORI HANDI STYLE.



# TRADITIONAL CURRIES

HAND-PICKED DISTINCT RECIPES FROM AROUND THE ASIAN SUB-CONTINENT.  
CHOOSE YOUR DESIRED STYLE OF SAUCE AND MAIN INGREDIENTS

## DESI BALTI

SAUCY, FRESH TOMATOES, GARLIC, GINGER, CORIANDER, CUMIN, CB GARAM MASALA

## KARAHI

MEDIUM-DRY, GARLIC, RED CHILLI FLAKES, TOMATO REDUCTION, GARAM MASALA, ON HOT IRON SKILLET

## CHETTINAD

TOMATOES, TAMARIND, STAR ANISE, CINNAMON, CURRY LEAVES, LIME JUICE, RED CHILLI

## RAAJASTHANI

IMPORTED WHOLE DRIED RED CHILLIES, GINGER, YOGHURT, ROASTED CUMIN & CORIANDER SEED

## ACHAARI

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 (N)

CLASSIC RECIPE USING MARINATED CHARGRILLED ITEMS W/ TOMATOES, YOGHURT, FENUGREEK, PUNJABI STYLE

## BUTTER STYLE

TOMATOES, GINGER, CREAM, BUTTER, CINNAMON, GARAM MASALA, CLOVES

## BENGALI REZALA

THIN SPICY GRAVY, CLARIFIED BUTTER & ONIONS, YOGHURT, CARDAMOM, GREEN CHILLIES, CLOVES

## MAKHANI

BUTTER, CREAM, GARAM MASALA, CUMIN, BAY LEAF JUICES, PINEAPPLE (OPTIONAL)

## HYDERBADI

YOGHURT, BAY LEAF JUICES, GARLIC, GINGER, CINNAMON, POPPY SEEDS, CARDAMOM, CLOVES

## KORMA (N)

(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)

## CURRY 'INGREDIENTS'

SIMPLY CHOOSE YOUR DESIRED INGREDIENTS FROM THE FOLLOWING LIST.

CHICKEN 12.5

CHARGRILLED CHICKEN BREAST TIKKA 13.5

LAMB LEG 14

LAMB CHOPS 15.5

MINCED LAMB 13

MINCED LAMB & CHICKEN 14.5

MINCED LAMB & KING PRAWN 18.5

MIXED VEGETABLES 11

BABY LEAF SPINACH 11

BABY POTATOES OR MUSHROOMS 11

AUBERGINES OR OKRA 11

LENTILS 11

CHICKPEAS 11

PANEER (VEGETARIAN CHEESE) 12.5

TOFU (VEGAN PANEER) 12.5

FISH MASALA (BASA) (G) 12.5

SEABASS 15

SALMON 16

MONKFISH 16

FRESHWATER PRAWNS 13

KING SCOTTISH SCALLOPS 16.5

JUMBO KING PRAWNS 17.5

MIXED SEAFOOD - KING PRAWN, FISH MASALA (G), SCALLOP, PRAWNS 18.5

SIGNATURE SEAFOOD - LOBSTER, JUMBO PRAWNS, MONKFISH, SCALLOPS 27.5

## MILD CURRIES

PLEASE REFER TO 'INGREDIENTS (ABOVE)' FOR PRICES IN 'CURRIES' SECTION - CHOOSE ANY ITEMS YOU WOULD LIKE US TO COOK IN ANY OF THE FOLLOWING MILD SAUCES. YOU MAY ALSO BUILD YOUR OWN CURRY MASTERPIECE IN THE SECTION ABOVE AND SPECIFY 'MILD/VERY MILD'

KORMA (N) - CREAM, ONION STOCK, GROUND ALMONDS

PISTA KORMA (N) - PISTACHIOS, TOASTED ALMONDS, CREAM, YOGHURT & ONION GRAVY (ORDER 'MILD')

HYDERBADI - CREAMY, TANGY, POPPY SEEDS (ORDER MILD)

MALAI KARI - CHEESE CREAM, ONION GRAVY, SPRING ONIONS (ORDER MILD)

MAKHANI - CREAM & YOGHURT BASED, SPICES, PINEAPPLE (ORDER MILD)

CHASNEE - CREAM, MANGO CHUTNEY, PALM SUGAR, GROUND ALMONDS

KASHMIRI - TOMATO BASED W/ LYCHEES, PINEAPPLE, FRUIT JUICES, CORIANDER



# CB VEGETARIAN VEGAN SPECIALS

(V) = VEGETARIAN | (VE) = VEGAN

## **PUNJABI SAAG PANEER (V) OR TOFU (VE) 12.5**

FRESH TEMPERED BABY LEAF SPINACH W/GARLIC-FRIED PANEER (OR TOFU), COOKED IN A RICH SPICED TOMATO & FENUGREEK GRAVY.

## **BHUNA VEGETABLES W/ROASTED GARLIC & BABY ALOO 10.5**

SEASONAL VEGETABLES, TOMATO STOCK, FRESH CORIANDER, GINGER, CUMIN, SLOW-COOKED W/GREEN GARLIC

## **VEG & PANEER (OR TOFU) GOAN GREEN CURRY (V)(VE) 13**

VEG & PANEER COOKED IN A ZESTY GREEN CURRY WITH FRESH CORIANDER BLEND, GREEN GARLIC, LIME, GREEN CHILLI & COCONUT.

## **SPINACH & LENTIL KARAH (VE) 10.5**

FRESH SPINACH LEAF, ROASTED GARLIC WITH YELLOW LENTILS.

## **BRINJAL & BABY POTATO DESI MASALA (VE) 11**

PAN-FRIED AUBERGINE & MUSTARD SEED-TEMPERED BABY POTATOES IN OUR FULL FLAVOURED DESI MASALA SAUCE WITH TOMATOES, GARLIC & ROCK SALT

## **BALTI BINDI MASALA W/POTATOES (VE) 11**

OKRA, TEMPERED WITH GARLIC & CHILLI IN DESI BALTI SAUCE WITH BABY POTATOES & SWEETCORN

## **VEGETABLE GINGER SPECIAL (VE) 11**

SEASONAL VEGETABLES COOKED BALTI STYLE WITH EXTRA GINGER

## **VEG NAGA BALTI (HOT) 11**

SEASONAL VEGETABLES IN A HOT SMOKEY SCOTCH BONNET SAUCE

## **SPECIAL VEGAN BIRYANI (VE) 11.5**

AROMATIC LEMON & MUSTARD SEED RICE, COOKED WITH CAULIFLOWER, BROCCOLI, COURGETTES, BELL PEPPERS & OKRA, FRESH HERBS, SPICES & DRY PLUMS. SERVED WITH BHUNA SAUCE

## **PANEER TIKKA (OR TOFU) WITH SWEETCORN ACHARI 13.5**

GARLIC MARINATED PANEER IN BALTI PICKLING SAUCE, MUSTARD SEEDS, SWEETCORN & CORIANDER

## **ALOO GOBI BALTI W/BELL PEPPERS (VE) 12.5**

BABY POTATOES & CAULIFLOWER COOKED W/TOMATOES, GARLIC, GINGER, CAPSICUM, BALTI STYLE

## **VEGETABLE MAKHANI (V) 10.5**

SEASONAL MIXED VEGETABLES IN A RICH SAUCE, USING CREAM & YOGHURT, W/GARAM MASALA, CORIANDER, & PINEAPPLE (OPTIONAL)

## **SPECIAL DESI VEG & SWEET POTATO (VG) 11**

PAN-FRIED SWEET POTATO, FRESH SPINACH, OKRA, MIXED VEG, BELL PEPPERS & GARDEN PEAS IN OUR FULL-FLAVOUR DESI MASALA SAUCE

## **CB SHAHSLICK: PANEER (V) OR TOFU (VG) 14**

GARLIC & CHILLI MARINATED PANEER (V) OR TOFU CUBES (VE) W/MIXED BELL PEPPERS, MUSHROOMS, CHARRED ONIONS & CORIANDER. SERVED ON GARLIC-OILED W/CHILLI & GARLIC SIRACHA SAUCE

## TASTING & THALI PLATTERS

### **CB VEGETABLE TASTING PLATTER FOR 1 (V) (G) 17**

DHAL & VEG 'PAV BHAJI' SMASH, GRILLED BRIOCHE (G), GUJRATI PETTIS (G), CRISPY OKRA 'LADYFINGERS', SWEET POTATO FRIES, HOMEMADE CHUTNEY & PICKLES

### **CB VEGETARIAN 'THALI' (V) (G) 19**

FOUR SMALL DISHES OF GARLIC BINDI FRY, SPINACH & PANEER MASALA, VEGETABLE ACHAR & TARKA DAAL SERVED W/SPICY POPADOM, PICKLE, CHAPPATI (G) & GARLIC NAAN (G)

### **CB VEGAN TASTING PLATTER FOR 1 (VE) (G) 17**

VEGETABLE GINGER MASALA, DAAL TARKA, GUJRATI PETTIS (G), CRISPY OKRA 'LADY FINGERS', SWEET POTATO FRIES, CHAPPATIS (G), HOMEMADE CHUTNEY & PICKLES

### **GUJRATI VEGAN THALI (VE) (G) 19**

FOUR SMALL DISHES OF GARLIC BINDI FRY, SPINACH & TOFU MASALA, VEGETABLE ACHAR & TARKA DAAL W/SPICY POPPADOM, PICKLES & CHAPPATIS (G)

### **VEGAN THREE TIER SHARING STAND (VE) (G) (FOR TWO+) 9.5 PP**

BOMBAY BURGER SLIDERS (G), LADY FINGER FRIES, GUJARATI PETTIS BALLS (G), GARLIC CHILLI TOFU TIKKA AND SPINACH & POTATO PAKORAS SERVED W/CB GREEN CHUTNEY, GRILLED BULLET CHILLIES & SALAD



# CONTINENTAL FUSION

## NON-SPICY DISHES

PLEASE SPECIFY NON SPICY WHEN ORDERING FROM THIS SECTION

### **SUHNRI KING PRAWNS 17.5**

FIVE JUMBO KING PRAWNS IN MILD SAFFRON GARLIC BUTTER

### **GRILLED CHICKEN BREAST STEAK 15**

MILD INDIAN BBQ SPICES, BLACK PEPPER, & HANDCUT CHIPS  
(PLAIN OR MILDY SPICED)

### **SPRING LAMB CHOPS [MILD] 17**

CB ROSEMARY CHOPS ON A BED OF SMOKED GARLIC ONIONS & HANDCUT CHIPS

### **GRILLED CHICKEN OR SEABASS OR KING PRAWN [MILD]**

CHI 15 | SEABASS 18 | KING PRAWN 19

GARLIC SMOKED ON BBQ GRILL, SERVED W/ STEAMED PLAIN RICE, NAAN (G) OR LARGE SALAD

### **CHICKEN CHAAT POPPERS & DUO CHIPS [G] 12.5**

MILD CHICKEN POPPERS SERVED W/ CB HOUSE HAND-CUT CHIPS & SWEET POTATO  
FRIES. SERVED W/KETCHUP & SWEET MANGO SAUCE

### **JUMBO CHEESE NAAN (V) [G] 9.5**

SWEET CHUTNEYS, DUO OF CHIPS

### **MILD MIXED GRILL & HANDCUT CHIPS 21**

MILD GRILLED LAMB CHOPS, BBQ CHICKEN, DEEP-FRIED CHICKEN WINGS, FISH (G),  
& HANDCUT HOUSE CHIPS ON BUTTERED NAAN (G) W/ SALAD, KETCHUP & SAUCES

### **GRILLED LAHSAN MUSHROOMS (V) 12**

LARGE PORTION OF GRILLED GARLIC MUSHROOMS W/ PILAU OR DOUBLE-FRIED HAND  
CUT CHIPS

## KIDS

### **SMALL PORTION OF MILD CHICKEN KORMA (N) 9**

SERVED WITH HANDCUT CHIPS.

### **JUMBO CHEESE NAAN BREAD (G) 6.5**

### **MILD BATTERED FISH WITH HANDCUT CHIPS (G) 9**

### **CHICKEN "POPPERS" MILD (G) 8.5**

SERVED WITH HANDCUT CHIPS.

### **SMALL CHICKEN PIZZA MILD (G) 8.5**

SERVED WITH HANDCUT CHIPS.

## NAANZA PIZZA (G)

### **CHEESE MARGHERITA 8**

### **VEGETABLE 8.5**

### **CHICKEN 9.5**

### **GARLIC MUSHROOM 8.5**

### **SPECIAL NAANZA 11.5**

(MINCED CHICKEN/LAMB)



# SUNDRIES ACCOMPANIMENTS.

## NAANS [G]

PLAIN [G] 3.5  
GARLIC BUTTER [G] 3.9  
CORIANDER [G] 3.9  
HONEY [G] 3.9  
GARLIC, CHILLI & CORIANDER [G] 4  
CHEESE [G] 4.2  
PESHWARI [N] 4.2  
(HONEY, PISTACHIO, ALMOND)  
VEGAN NAAN ROTI [VE] [G] 2.5

## CHAPPATIS [G]

PLAIN [VE] [G] 1.8  
BUTTERED [G] 1.9  
GARLIC BUTTER [G] 2

## FRIES

DOUBLE FRIED HANDCUT [VE] 4.25  
CB GUNPOWDER HANDCUT [VE] 4.5  
SWEET POTATO FRIES W/CHAAT  
SEASONING [VE] 4

## STUFFED NAANS & PARATHA [G]

SPICED POTATO [G] 4.25  
KEEMA - MINCED LAMB [G] 4.5  
EGGS, ONION & CORIANDER [G] 4.5  
TANDOORI ROTI [VE] [G] 2.5  
PARATHA (PAN-FRIED SMOKED BREAD) [G] 3.5  
PURI (X3) (SMALL FRIED BREAD) [G] 4

## RICE

PLAIN STEAMED [VE] 3.5  
HOUSE PILAU [VE] 3.9  
LEMON, SAFFRON & MUSTARD SEED [VE] 3.9  
LIME & CORIANDER - BUTTERED [V] 4.2  
ROASED CUMIN & PEAS PILAU [VE] 4.2  
GARLIC & CHILLI FLAKES PILAU [VE] 4.2  
MUSHROOM PILAU [VE] 4.5  
VEGETABLE PILAU [VE] 4.5  
GARLIC SPINACH RICE [VE] 4.5  
EGGS & BELL PEPPER PILAU 4.5  
COCONUT & TAMARIND RICE 4  
KEEMA PILAU (MINCE LAMB) 6  
PRAWN & KEEMA PILAU 7.5  
'PHERA-PHERI' PILAU, CHICKEN, LAMB & PRAWN 8  
GARLIC KING PRAWN PILAU 9.5

## SALADS

HOUSE SALAD [V] 3  
MIXED LETTUCE,  
MARINATED CUCUMBER,  
BEETROOT, GARLIC  
CHERRY TOMATO, ONION  
PICKLE, LEMON,  
POMEGRANITE  
ASIAN SALAD [V] 3.5  
RED & WHITE ONION  
SLICES, CUCUMBER,  
TOMATOES, GREEN  
CHILLIES, FRESH LIME,  
CORIANDER  
GUNPOWDER BULLET  
CHILLIES [V] 3.5  
FLASH-FRIED SPLIT  
BULLET CHILLIES  
W/GARLIC, FRESH LIME,  
SMOKED SALT, LEMON  
PEPPER  
CHILLI ROULETTE 3  
ASSORTMENT OF FRESH &  
DRIED CHILLIES [V]  
[WARNING PLEASE  
CONSUME RESPONSIBLY]

## ACCOMPANIMENTS

PICKLE TRAY (ALL VE EXCEPT MINT & YOGHURT, 4 HOUSE CHUTNEYS)  
2.5  
INDIVIDUAL SAUCES 0.75  
PLAIN POPPADOM (RICE FLOUR) [VE] [G] 1  
SPICY POPPADOM [VE] 1.2  
CB GREEN CHUTNEY [V] 2  
ZINGY, VIBRANT CORIANDER SMASH W/ FRESHMINT, LEMON, GREEN  
CHILLIES  
LIME PICKLE/MIXED PICKLE [V] 1.5  
IMPORTED GARLIC PICKLE [V] 2  
IMPORTED NAGA (SCOTCH BONNET) PICKLE [V HOT] 2  
MIXED RAAITA [V] 3  
YOGHURT, DICED CUCUMBER, TOMATO, ONIONS, CUMIN, CORIANDER, LEMON PEPPER



