



Menu

## Vegetarian Starters

### **Vegetable Mixed Platter** £14.00 **(Sharing Dish)**

Combination of Vegetable Samosa, selection of Bhajis and Aloo Tikka

### **Vegetable Samosa (portion of 2)** £3.50

Crispy fried triangular pastry generously filled with spiced vegetables

### **Aloo Tikka (portion of 2)** £4.00

Pan fried spiced potato cakes served with a tangy chutney

### **Mogo (Casava)** £4.00

Fried mogo chips with or without spices

### **Chilli Mogo** £6.00

Fried mogo chips cooked in a sweet chilli sauce

### **Chilli Paneer** £6.00

Indian cheese cooked in a sweet chilli sauce

### **Bombay Aloo Chaat** £4.50

Diced and spiced potatoes, onions and peppers with a splash of tamarind sauce

### **Dal Soup** £4.00

Lightly spiced lentil soup

### **Bhaji's**

Onion Bhaji £3.50

Aubergine Bhaji £3.50

Chilli Bhaji £3.50

## Meat Starters

### **Meat Samosa (portion of 2)** £4.00

Crispy fried triangular pastry generously filled with spiced mincemeat

### **Seekh Kebab (portion of 2)** £4.00

Minced lamb spiced with herbs and coriander skewered over a barbecue

### **Shami Kebab (portion of 2)** £5.00

Lamb and lentils cooked together and coated with egg before being shallow fried

### **Chappli Kebab (portion of 2)** £5.00

Minced Lamb spiced herbs and coriander and shallow fried with pomegranate seeds

### **Reshmi Kebab** £4.00

Minced chicken spiced with herbs and coriander skewered over a barbecue

### **Chilli King Prawns** £12.00

King prawns cooked in a sweet chilli sauce

# Khanage Specials

## **Nihari** £13.00

Dish that was prepared for the Nawabs in Northern India, lamb shank slowly cooked on the bone served with coriander, ginger and chillies

## **Haleem** £12.00

A traditional dish from the Punjab. Lamb slowly cooked with lentils, barley and whole spices to create a unique taste

## **Kofta Curry** £12.00

Lamb meat ball curry, served with boiled egg

## **Tandoored Trout** £14.00

Whole Trout skewered marinated and cooked in the tandoor

## **Shahi Jhinga Karahi** £15.00

King prawns simmered in a array of herbs and spices, cooked with green peppers, chopped tomatoes, spring onions and coriander

## **Pasande** £14.00

A favourite dish of the mogul emperors made from tender prime cuts of meat seasoned with numerous spices and slow cooked in a thick onion sauce

## **Chicken Tikka Bhuna** £12.00

Chicken tikka cooked with red peppers and onions in a thick sauce

## **Chicken Tikka Jalfrezi** £12.00

Chicken Tikka cooked with stir fried green and red peppers, onions and chillies in a thick curry sauce

## **Chicken Tikka Dopiazza** £12.00

Chicken Tikka cooked with onions in a rich gravy sauce

## **Malai Chicken (contain nuts)** £12.00

Tandoored chicken deboned and cooked in a special "Malai" sauce

## **Mattar Aloo Keema** £12.00

Family favourite mincemeat curry cooked with peas and potatoes

## **Daal Makhni (V)** £7.50

Slow cooked creamy daal. A favourite Lahori dish

## **Achari Bhengan (V)** £8.50

Aubergine curry cooked to a sharp taste with fennel, mustard seeds and chillies

## **Paneer Tikka Masala (V)** £10.00

Thick cut pieces of Indian cheese tandoored and cooked in a rich creamy sauce

(V) = Vegetarian

# Tandoor Dishes

## **Khanage Mixed Grill Platter** (Serves 2) £18.50

An array of meats including lamb chops, lamb tikka, seekh kebabs, chicken wings and chicken tikka served sizzling from the kitchen on a bed of onions and capsicums

## **Lamb Chops** £9.00

Tender lamb chops marinated to a guarded mix of herbs and spices cooked in a tandoor and served sizzling on a bed of onions and capsicums

## **Lamb Tikka** £9.00

Chunks of tender lamb marinated to a special mix of herbs and spices cooked in a tandoor and served sizzling on a bed of onions and capsicums

## **Chicken Tikka** £7.00

Traditionally marinated with a special mix of herbs and spices cooked in a tandoor and served sizzling on a bed of onions and capsicums

## **Tandoori Chicken Wings** £6.00

Whole chicken wings spiced with Jeera (cumin) or butter and cooked in the tandoor

## **Tandoori Chicken**

On the bone marinated and cooked in a tandoor

Full Chicken £12.00

Half Chicken £7.50

## **Chicken Shashlik** £8.50

Marinated chicken cooked on skewers with capsicums and onions

## **Tandoori King Prawns** £14.00

King sized seasonal prawns marinated in yoghurt, and ground spices and delicately cooked in a tandoor

## **Tandoori Machli** £9.00

Fillets of Coli fish marinated overnight in a mix of herbs and spices cooked in a tandoor and served sizzling on a bed of onions and capsicums

## **Paneer Tikka (V)** £7.50

Large cubes of Indian cheese, marinated in a tangy sauce and cooked in a tandoor

(V) = Vegetarian

# Vegetarian Mains

## **Mixed Vegetable Curry** £6.50

A curry made using mixed seasonal vegetables

## **Saag Aloo** £6.50

A curry made using sautéed potato and spinach

## **Bombay Aloo** £6.50

A tangy curry dish made of potatoes

## **Aloo Gobi** £6.50

Sautéed potato and cauliflower curry

## **Aloo & Egg** £6.50

Traditional potato and boiled egg curry

## **Chiker Channa** £6.50

A special traditional dish of chickpeas cooked in a black pepper sauce, truly a chef's special

## **Bhindi Curry** £6.50

Curried okra also known as "lady fingers" mildly spiced cooked with onions and tomatoes

## **Mushroom Hara Dhania** £6.50

Mushroom curry infused with coriander

## **Bhengan curry** £6.50

A traditional spiced aubergine curry cooked with tomatoes and onion

## **Tarka Daal** £6.50

Lentil curry lightly cooked with a sizzling dressing of oil and jeera (cumin)

## **Mattar Paneer** £7.50

Traditional Indian cheese cooked with peas in an onion based curry sauce

## **Saag Paneer** £7.50

Traditional Indian cheese cooked with spinach leaf in an onion based curry sauce

## **Methi Paneer** £7.50

Traditional Indian cheese cooked with fenugreek in an onion based curry sauce

## **Maash Ki Daal (a Punjabi favorite)** £6.50

A favourite from the Punjab – Lentil curry cooked in an onion sauce

Vegetarian side portions are available on request £5.50

# Chicken Mains

## **Bhuna Chicken** £9.95

Chicken cooked in a sauce made from fresh tomatoes, herbs and spices, simmered to create a delicious masala

## **Karahi Chicken** £8.95

Chicken curry cooked in a Karahi with green peppers, onions and tomatoes

## **Chicken Dhansak** £8.95

Combination of chicken and earthy lentils in a mildly sweet and tangy sauce

## **Chicken Do Piyaza** £8.95

Chicken curry infused with onions in a thick curry sauce

## **Chicken Tikka Masala** £8.95

The nations favourite delicious pieces of tandoori chicken, cooked in a thick creamy gravy

## **Chicken Korma** £8.95

A dish of tender pieces of chicken mildly spiced and cooked slowly in a creamy sauce

## **Chicken Jalfrezi** £8.95

A chilli based chicken curry with stir fried green peppers and green chillies, cooked in a thick curry sauce

## **Chicken Saag** £8.95

A flavoursome chicken curry cooked with spinach

## **Chicken Jeera** £8.95

Spectacularly tasty chicken curry cooked with Jeera (cumin)

## **Adraki Chicken** £8.95

Chicken cooked in flashed shards of ginger in an onion sauce

## **Methi Chicken** £8.95

Chicken cooked in fenugreek and a thick tomato and onion sauce

## **Chicken Madras** £8.95

Normally cooked as a spiced chicken curry in a rich onion based sauce (made to your palate)

# Meat and Fish Mains

## **Bhuna Lamb** £10.95

Lamb cooked in a sauce made from fresh tomatoes, herbs and spices, simmered to create a delicious masala

## **Karahi Lamb** £9.95

Lamb curry cooked in a Karahi with green peppers, onions and tomatoes

## **Saag Lamb** £9.95

Spinach and lamb cooked with a tomato and onion gravy

## **Lamb Korma (contain nuts)** £9.95

A mild dish of tender pieces of lamb mildly spiced and cooked slowly in a creamy sauce

## **Lamb Jalfrezi** £9.95

A chilli based lamb curry with green peppers and green chillies cooked in a thick curry sauce

## **Pasanda** £9.95

Curried fillets of lamb in a creamy sauce

## **Achari Lamb** £9.95

Tender lamb cooked to a sharp taste with fennel, mustard seeds and red chillies

## **Daal Lamb** £9.95

Curried lamb cooked with lentils

## **Lamb Do Piyaza** £9.95

Curried pieces of lamb cooked with a rich onion sauce

## **Rogan Josh (contain nuts)** £9.95

Aromatic lamb cooked in a rich onion and tomato gravy

## **Methi Lamb** £9.95

Tender lamb cooked with fenugreek in onion sauce

## **Lamb Madras** £9.95

Lamb curry cooked in a rich onion sauce

# Fish Mains

## **Fish Tikka Masala** £9.95

Tandoori fish cooked in the nations favourite tikka masala sauce

## **Karahi Jhinga** £8.95

Spiced prawns cooked in a Karahi (balti) with tomatoes and onions

## **Raju's Fish Jalfrezi** £9.95

A chilli based fish curry with stir fried green peppers and green chillies cooked in a thick curry sauce

# Biryani

**Basmati rice flavoured with saffron and cooked with any of the below and served with punjabi raita**

|                    |        |                   |       |
|--------------------|--------|-------------------|-------|
| Chicken Biryani    | £9.50  | Prawn Biryani     | £9.50 |
| Lamb Biryani       | £9.50  | Vegetable Biryani | £8.50 |
| King Prawn Biryani | £15.00 |                   |       |

# Rice Dishes

|  |       |  |       |
|--|-------|--|-------|
| Plain Rice   | £3.00 | Pilau Rice cooked with nuts            | £3.50 |
| Pilau Rice, flavoured rice cooked in an onion base | £3.50 | Mushroom Rice                          | £4.00 |
| Naratan Rice                                       | £4.00 | Sliced mushroom cooked in a pilau rice |       |
|  |       | Mattar Pilau                           | £4.00 |

# Breads

|                             |       |                                  |       |
|-----------------------------|-------|----------------------------------|-------|
| <b>Tandoori Roti</b>        | £2.50 | <b>Kulcha Naan</b>               | £4.50 |
| <b>Plain Naan</b>           | £3.00 | Layered with sesame seeds        |       |
| <b>Butter Naan</b>          | £3.50 | <b>Peshwari Naan</b>             | £4.50 |
| <b>Garlic Naan</b>          |       | Cooked with coconut and almonds  |       |
| Flavoured with fresh garlic | £4.00 | <b>Paratha</b>                   | £3.50 |
| <b>Chilli Naan</b>          |       | Layers of dough cooked on a tawa |       |
| Flavoured with fresh chill  | £4.00 | <b>Keema Paratha</b>             | £5.00 |
| <b>Keema Naan</b>           |       | Stuffed with spiced mince        |       |
| Stuffed with mincemeat      | £5.00 | <b>Aloo Paratha</b>              | £5.00 |
|                             |       | Stuffed with potatoes            |       |



## Accompaniments

|                     |       |                                 |       |
|---------------------|-------|---------------------------------|-------|
| Plain Poppadum each | £0.75 | Mint sauce chutney              | £1.50 |
| Spicy Poppadum each | £1.00 | Khanage House Kachumbar         | £2.50 |
| Home made Raita     | £1.50 | (Tomato, onion, cucumber salad) |       |

## Children's Menu

**Choose from any three below**

**£7.50**

Mini Potato Bhajis  
Mini Papadoms  
Mini Seekh Kebabs  
Junior Vegetable Samosas  
Junior Meat Samosas

Lamb Korma  
Chicken Korma  
Vegetable Curry  
Daal

Junior Roti or Naan  
Rice