

## STARTERS

<b>Onion Bhaji</b> 🌱🍷	<b>£2.95</b>
Crispy nuggets of onions & spices delicately coated in batter & deep fried	
<b>Lamb Samosa</b> 🌱🍷	<b>£2.95</b>
Freshly made parcels of minced lamb	
<b>Vegetable Samosa</b> 🌱🍷	<b>£2.95</b>
Freshly made parcels of mixed vegetables	
<b>Sheek Kebab</b> 🍷	<b>£4.95</b>
Minced lamb marinated with spices and herbs and cooked in the clay oven	
<b>Reshmi Kebab</b> 🍷	<b>£4.95</b>
Traditional kebabs prepared with minced lamb marinated with spices and herbs and cooked in the clay oven	
<b>Mixed Kebab</b> 🍷	<b>£4.95</b>
Chicken tikka, lamb tikka, sheek kebab	
<b>Chicken Chat Puree</b> 🍷	<b>£4.95</b>
Prepared with a spicy chat masala sauce and stir fried	
<b>Aloo Chat Puree</b> 🍷	<b>£4.95</b>
Potato prepared with a spicy chat masala sauce and stir fried	
<b>Chicken Chom Chom</b> 🍷	<b>£4.95</b>
Deep fried crispy chicken pieces	
<b>Chicken Pakora</b> 🍷	<b>£4.95</b>
Marinated in a special sauce & covered in breadcrumbs	
<b>Chicken or Lamb Tikka</b> 🍷	<b>£4.95</b>
Succulent pieces of chicken or lamb marinated with chef's special sauce with yoghurt	
<b>½ Tandoori Chicken</b> 🍷	<b>£4.95</b>
On the bone chicken marinated in a special sauce with yoghurt	
<b>Kebab Behar</b> 🍷	<b>£4.95</b>
Pancake stuffed with spiced minced lamb to chef's special recipe	
<b>Tandoori King Prawn</b> 🍷	<b>£6.95</b>
Specially prepared king prawns in a delicate tandoori sauce	
<b>Prawn Puree</b> 🍷	<b>£5.95</b>
Prawns cooked with rich spices served on a deep fried bread	
<b>King Prawn Butterfly</b> 🍷	<b>£6.95</b>
Marinated in a special sauce & covered in breadcrumbs	
<b>King Prawn Puree</b> 🍷	<b>£6.95</b>
King prawns cooked in a medium spiced sauce, served on puree bread	

## APPETISERS

<b>Papadom or Spicy Papadom</b>	each <b>£0.70</b>
<b>Pickle Tray</b>	each <b>£0.70</b>
Mixed Pickle, Mango Chutney, Onion Salad, Mint Sauce	

## TANDOORI DISHES

Tandoori and Tikka dishes are not curries. They are marinated, skewered and cooked in a traditional clay oven and served with green salad and mint sauce.

<b>½ Tandoori Chicken</b> 🍷	<b>£8.95</b>
Tender chicken specially marinated in yoghurt and spices (on the bone)	
<b>Chicken or Lamb Tikka</b> 🍷	<b>£8.95</b>
Diced chicken or lamb marinated in mild spices	
<b>Chicken or Lamb Shashlick</b> 🍷	<b>£9.95</b>
Prepared with roasted pepper, onion and tomatoes	
<b>Paneer Shashlick</b> 🍷	<b>£9.50</b>
Cubes of Indian cheese cooked with roasted pepper, onion and tomatoes	
<b>Tandoori Mixed Grill</b> 🍷	<b>£14.95</b>
Pieces of tandoori chicken, chicken tikka, lamb tikka & sheek kebab served with plain naan bread and salad	
<b>Tandoori King Prawn</b> 🍷	<b>£14.95</b>
Mild spices	
<b>Paneer Tikka</b> 🍷	<b>£9.50</b>
Diced Indian cheese marinated in mild spices	

## MUGHUL SPECIALITIES (rice not included)

**Chicken £8.95 Lamb £9.50 Vegetable 🌱 £7.50 Prawn £9.50 Paneer £8.95 King Prawn £14.95**

<b>Mughul Empire Special</b> 🍷
Cooked in a spicy, slightly hot sauce with spring onions, chilli, tomatoes and fresh herbs
<b>Bombay Flame</b> 🍷🍷
A hot curry cooked with potato in a special chilli sauce known as 'naga'. Madras or vindaloo, a very adventurous curry with an extra kick to the palate
<b>Chilli Garlic</b> 🍷
Spiced tasty chunks cooked with rare herbs and green chillies to chef's own recipe
<b>Devil's Tamarino Chicken or Lamb</b> 🍷
Marinated in tamarind sauce and cooked in the tandoor then pan fried with aromatic spices with a dynamic twist of sweet and sour flavours
<b>Achari</b> 🍷
Cooked with mixed pickle, fairly hot
<b>Narcial Tarkari</b> 🍷
Cooked in fresh coconut and hot spices, very famous in South Bengal
<b>Rezala</b> 🍷
Slightly hot, specially prepared in yoghurt with a touch of herbs and fresh green chillies

### FOOD ALLERGY NOTICE:

Most of our dishes contain garlic, onions, peppers, coriander, vegetable oil and curry powder. Some dishes may contain these 14 allergens as follows:



If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order

## HOUSE SPECIALITIES (rice not included)

<b>Butter Chicken</b> 🍷	<b>£8.95</b>
Fried in butter and cooked in a creamy sauce	
<b>Garlic Chicken Grill Bhuna</b> 🍷	<b>£8.95</b>
Grilled chicken with special thick sauce garnished with spring onions	
<b>Sulemani Chicken</b> 🍷	<b>£8.95</b>
Chicken marinated in fresh spices cooked with mango puree, yoghurt, coconut, green sauce and cream. Has a hint of sweetness and mango flavour. Very mild	
<b>Murgh Naga Chilli Masala</b> 🍷🍷	<b>£8.95</b>
A very aromatic and exotic Bangladeshi chilli. A unique dish of smooth and spicy pieces of chicken tikka, where the smoothness of the buttery coriander and tomato is followed by a spicy hot sensation	
<b>Lamb Naga Chilli Masala</b> 🍷🍷	<b>£9.50</b>
A very aromatic and exotic Bangladeshi chilli. A unique dish of smooth and spicy pieces of lamb tikka, where the smoothness of the buttery coriander and tomato is followed by a spicy hot sensation	
<b>Tawa Gosht</b> 🍷	<b>£9.50</b>
Best quality undercut sliced lamb cooked with aromatic spices then tossed with garlic, ginger, peppers, coriander. Sliced green chillies and spring onion	
<b>Tawa Chicken</b> 🍷	<b>£8.95</b>
Best quality chicken pieces cooked with aromatic spices then tossed with garlic, ginger, peppers, coriander. Sliced green chillies and spring onion	
<b>Chicken Saag Dhal</b> 🍷	<b>£8.95</b>
Marinated chicken cooked with lentils, spinach and fresh herbs and spices and then finally topped with fried garlic	
<b>Methi Chicken</b> 🍷	<b>£8.95</b>
Chicken cooked with fresh fenugreek	
<b>Methi Lamb</b> 🍷	<b>£9.50</b>
Chicken cooked with fresh fenugreek	
<b>Special Murgi Masala</b> 🍷	<b>£8.95</b>
Half a spring chicken (on or off the bone) marinated in fresh herbs and spices, cooked with mince-meat in a moist sauce	
<b>Hyderabadi Masala Chicken</b> 🍷🍷	<b>£8.95</b>
Chicken cooked in sesame oil with black pepper, mixed peppers, onion and other spices. A nice spicy dish	
<b>Jafflong Chicken</b> 🍷🍷	<b>£8.95</b>
Sliced barbecued chicken prepared with pre-cooked mixed peppers, onions and tomatoes in a fairly hot special sauce	
<b>Jafflong Lamb</b> 🍷🍷	<b>£9.50</b>
Sliced barbecued lamb prepared with pre-cooked mixed peppers, onions and tomatoes in a fairly hot special sauce	
<b>Achari Chicken</b> 🍷🍷	<b>£8.95</b>
Prepared in a medium sauce intensively flavoured with pickle	
<b>Achari Lamb</b> 🍷🍷	<b>£9.50</b>
Prepared in a medium sauce intensively flavoured with pickle	
<b>Keema Peas Bhuna</b> 🍷	<b>£9.50</b>
Minced lamb cooked with garden peas in a special thick sauce	
<b>Honey Chicken</b> 🍷	<b>£8.95</b>
Breast of chicken gently prepared with coconut, honey, fresh cream and yoghurt	

## VEGETABLE 🌱 SIDE DISHES - ALL AT £3.95

<b>Bombay Aloo</b> 🍷	Potato cooked in mustard seeds, curry leaves, onion & tomato
<b>Sag Aloo</b> 🍷	Fresh spinach cooked with potato, ginger, garlic & spices
<b>Aloo Gobi</b> 🍷	Cauliflower cooked with potato in ginger & garlic, dryish
<b>Mutor Paneer</b> 🍷	Peas and Cheese
<b>Sag Paneer</b> 🍷	Spinach and cheese
<b>Mixed Vegetable Curry</b> 🍷	
<b>Sag Bhaji</b> 🍷	Spinach
<b>Mushroom Bhaji</b> 🍷	
<b>Cauliflower Bhaji</b> 🍷	
<b>Brinjal Bhaji</b> 🍷	Aubergine
<b>Bhindi Bhaji</b> 🍷	Fresh okra cooked with onion, ginger, garlic & spices
<b>Chana Masala</b> 🍷	Chick peas
<b>Tarka Dall</b> 🍷	Lentils with garlic
<b>Dal Masala</b> 🍷	Medium spice lentils
<b>Dal Sambar</b> 🍷	Lentil & vegetable stew, very popular in Southern India
<b>Dry Mixed Vegetables</b> 🍷	
<b>Vegetable Masala</b> 🍷	Mixed vegetables prepared in a rich & delicate masala sauce
<b>Garlic Mushrooms</b> 🍷	Spicy mushrooms cooked with garlic and herbs
<b>Curry Sauce</b> 🍷	
<b>Madras Sauce</b> 🍷	
<b>Vindaloo Sauce</b> 🍷	
<b>Korma Sauce</b> 🍷	
<b>Masala Sauce</b> 🍷	

## RICE, BREAD & SUNDRIES

<b>Pilau Rice</b> 🍷	<b>£2.95</b>	<b>Cheese Naan</b> 🍷	<b>£2.95</b>
Rice with caramelised onion		<b>Chilli Naan</b> 🍷	<b>£2.95</b>
<b>Plain Rice</b> 🍷	<b>£2.75</b>	<b>Garlic &amp; Coriander Naan</b> 🍷	<b>£2.95</b>
<b>Keema Rice</b> with minced lamb	<b>£3.95</b>	<b>Kulcha Naan</b> 🍷 with vegetables	<b>£2.95</b>
<b>Egg Fried Rice</b> 🍷	<b>£3.50</b>	<b>Chicken Tikka Naan</b> 🍷	<b>£2.95</b>
<b>Mushroom Fried Rice</b> 🍷	<b>£3.50</b>	<b>Paratha</b> 🍷	<b>£2.95</b>
<b>Coconut Fried Rice</b> 🍷	<b>£3.50</b>	Unleavened bread buttered and baked	
<b>Onion Fried Rice</b> 🍷	<b>£3.50</b>	<b>Tandoori Roti</b> 🍷	<b>£2.75</b>
<b>Vegetable Fried Rice</b> 🍷	<b>£3.50</b>	Leavened bread baked in clay oven	
<b>Special Rice</b> 🍷	<b>£3.95</b>	<b>Chapati</b> 🍷	<b>£1.95</b>
<b>Naan</b> 🍷	<b>£2.75</b>	Dry, thin, wheat-flour bread	
<b>Keema Naan</b> Minced lamb	<b>£2.95</b>	<b>Puri</b> 🍷	<b>£1.95</b>
<b>Peshwari Naan</b> 🍷	<b>£2.95</b>	Fried flaky bread	
with sultanas and coconut powder		<b>Cucumber Raita</b>	<b>£2.50</b>
<b>Garlic Naan</b> 🍷	<b>£2.95</b>	<b>Chips</b>	<b>£2.75</b>

<b>Garlic Chicken</b> 🍷	<b>£8.95</b>
Medium spiced dish cooked with fresh garlic, spices and herbs	
<b>Garlic Lamb</b> 🍷	<b>£9.50</b>
Medium spiced dish cooked with fresh garlic, spices and herbs	
<b>Chef's own Nahaire Chicken</b> 🍷🍷	<b>£8.95</b>
Chicken cooked in a special blend of spices known as 'Nahaire Masala'	
<b>Sundor Bon Chicken</b> 🍷	<b>£8.95</b>
Chicken tikka cooked with minced meat in a special medium sauce	
<b>Special Chana Chicken</b> 🍷	<b>£8.95</b>
Well spiced chicken cooked with chick peas, onions and tomatoes	
<b>Chicken Chat Masala</b> 🍷	<b>£8.95</b>
Barbecued chicken cooked in a special blend of 'chat masala' spices	
<b>Chicken Tikka Bhuna</b> 🍷	<b>£8.95</b>
Garnished dish with garlic, onion, tomato, chilli and a few selected spices	
<b>Dhaba Gosht (Bangladesh)</b> 🍷🍷	<b>£9.50</b>
Cooked with lean pieces of tender lamb, marinated with minced lamb in fresh ground spices with a hint of home made yoghurt cooked very slowly in a rich, creamy tomato based spicy sauce	
<b>Lahore Gosht</b> 🍷🍷	<b>£9.50</b>
Tender meat pieces cooked in a thick spicy sauce, garnished with spring onions	

**Chicken £8.95 Lamb £9.50 Vegetable 🌱 £7.50 Prawn £9.50 Paneer £8.95 King Prawn £14.95**

<b>Tikka Masala</b> 🍷
A popular dish cooked with coconut and fresh cream
<b>Korai</b> 🍷
Delicious flavoured sauce of capsicum, onions and tomatoes
<b>Jalfrezy</b> 🍷🍷
Fresh herbs, capsicum, onions and green chillies
<b>Passanda</b> 🍷
Aromatic flavoured sauce of coconut, yoghurt and cream with fresh herbs and sultanas

## FISH DISHES (rice not included)

<b>Fish Karahi</b> 🍷	<b>£10.95</b>
Fried fish in a medium spiced rich flavour sauce obtained from slightly charred garlic, onions and green peppers	
<b>Fish Jalfrezi</b> 🍷🍷	<b>£10.95</b>
Fried fish cooked with fresh green chillies, spring onions and tomatoes	
<b>Fish Bhuna</b> 🍷	<b>£10.95</b>
Garnished dish with garlic, onion, tomato, chilli and a few selected spices	
<b>Goan Fish Curry</b> 🍷	<b>£10.95</b>
Fish cooked in coconut milk gravy with onion, tomatoes, ginger, garlic and touched with fresh chilli and mustard	

## SPECIAL SET MEALS

### A- Set Meal for One Person - £14.95

**STARTER:** Papadom, Onion Bhaji  
**MAIN DISH:** Chicken Tikka Masala OR Chicken Jalfrezi  
**SIDE DISHES:** Pilau Rice, Naan

### B- Set Meal for Two Persons - £26.95

**STARTER:** Papadom (2)  
**MAIN DISH:** Chicken Korma, Chicken Jalfrezi  
**SIDE DISHES:** Bombay Aloo, Pilau Rice (2), Naan

### C Set Meal for Two Persons - £29.95

**STARTER:** Papadom (2), Chicken Tikka, Onion Bhaji  
**MAIN DISH:** Chicken Korma, Lamb Bhuna  
**SIDE DISHES:** Vegetable Curry, Bombay Aloo, Pilau Rice (2), Naan

### D- Set Meal for Four Persons - £62.95

**STARTER:** Papadom (4), Onion Bhaji (2), Chicken Tikka (2)  
**MAIN DISH:** Lamb Bhuna, Chicken Tikka Masala, Chicken Madras, Lamb Balti  
**SIDE DISHES:** Vegetable Curry, Bombay Aloo, Pilau Rice (2), Naan (2)

🌱 = Vegetarian 🍷 = Medium 🍷🍷 = Hot

🍷🍷🍷 = Very Hot! 🍷 = Contains Nuts

We try as much as possible to use GM free ingredients in our cooking. However, we use hundreds of different ingredients, some of which may be GM without our knowledge.

## TRADITIONAL DISHES (rice not included)

**Chicken £7.95 Lamb £8.50 Vegetable 🌱 £6.95 Prawn £8.50 Paneer £8.50 King Prawn £13.95**

<b>Basic Curry V</b>	<b>Sag</b> 🍷
A traditional medium curry	Medium strength with spinach
<b>Korma</b> 🍷	<b>Dupiaza</b> 🍷
A delicate preparation of cream & spices producing a mild curry dish	Cooked with chunks of onion
<b>Malaya</b> 🍷	<b>Rogan Josh</b> 🍷
Creamy dish cooked with pineapple, medium, sweet taste	Cooked with tomato & garlic, fairly hot and a little dry
<b>Bhuna</b> 🍷	<b>Madras</b> 🍷🍷
A traditional dish cooked with onions in a medium thick, dry sauce	Rich, fairly hot, extensively prepared with garlic, chilli & tomato puree
<b>Pathia</b> 🍷	<b>Vindaloo</b> 🍷🍷🍷
Fairly hot, sweet and sour flavour cooked with diced onion	Cooked with black pepper, lemon, ginger, red chilli and spices. Only suitable for those with a strong constitution
<b>Kashmir</b> 🍷	<b>Dansak</b> 🍷🍷
A creamy dish cooked with mixed fruit prepared with rich spices. Medium to sweet taste	Persian dish, hot, sweet and sour cooked with lentils

## BALTI DISHES

We now offer you this authentic Punjabi cuisine which has become very popular. Our balti dishes are made with only the freshest ingredients, carefully marinated in special recipes of herbs and spices, allowing the flavour to enrich each individual balti dish.

<b>Chicken</b>	<b>£8.95</b>	<b>Lamb</b>	<b>£9.50</b>
<b>Chicken Tikka</b>	<b>£9.50</b>	<b>Lamb Tikka</b>	<b>£9.95</b>
<b>Vegetable</b> 🌱	<b>£7.50</b>	<b>Prawn</b>	<b>£9.50</b>
<b>King Prawn</b>	<b>£14.95</b>	<b>Paneer</b>	<b>£8.95</b>

## BIRYANI DISHES

Central Asian of origin, these are rich, very aromatic, but mild dishes. They consist of a special saffron rice treated together with chicken, lamb, fish or vegetables in a spiced ghee.

Served with a vegetable curry to suit individual tastes.

<b>Chicken</b>	<b>£10.50</b>	<b>Lamb</b>	<b>£11.50</b>
<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Lamb Tikka</b>	<b>£11.95</b>
<b>Vegetable</b> 🌱	<b>£9.50</b>	<b>Prawn</b>	<b>£11.95</b>
<b>Chef's Special</b>	<b>£13.95</b>	<b>King Prawn</b>	<b>£14.95</b>

Combination of chicken and lamb



# MUGHAL EMPIRE

## TAKEAWAY MENU

Award Winning Indian Restaurant and Takeaway

Established over 30 Years



Food & Hygiene Rating