

Starters

Mixed Kebab £5.95

A fabulous assortment of Sheek Kebab, Onion Bhajee and Chicken Tikka. Served with fresh crispy salad

Chatt on Puree (Chicken or Aloo) £3.95

Chicken or Aloo cooked in delicate herbs and spices served on a deep fried puffed bread called Puree

Chicken Tikka £3.95

Succulent pieces of chicken marinated in various herbs and spices, roasted in tandoori and laced with kashmiri royal cumin

Zaquand-e-Lamb £3.95

Lamb fillet picatta marinated with kashmiri royal cumin, cooked on a griddle laced with various herbs and spices

Tandoori Chicken £3.95

Roasted chicken on the bone, tenderised in a spicy marinade

Chicken Pakora £3.95

Balls of chicken freshly spiced, deep fried and served with our own special sauce

Vegetable/Meat Samosa £2.95

Triangle shaped pastry stuffed with lightly spiced mince meat or mixed vegetables. Deep fried, served with fresh crispy salad

Onion Bhajee £2.95

Chopped fresh onion mixed with egg, lentils, grain flour and mixed spices. Deep fried served with fresh crispy salad

Paneer Tikka £3.95

Indian cottage cheese marinated in a mild but spicy yoghurt

Shamee Kebab/Sheek Kebab £3.50

A round shaped or traditional skewer of lamb mince with the distinct flavours of coriander, garlic, ginger and various mixed spices, creating an extraordinary blend of fine taste and surprise

King Prawn Butterfly £5.95

King size prawn marinated in spice and herbs tossed in batter and deep fried served with fresh crispy salad

Green Lip Mussels £5.95

Eight pieces stir-fried with spices and garlic

Tandoori Jhinga £6.50

Large king prawns marinated with mace, cardamom, lemon juice, ginger and garlic cooked in the tandoori oven until tender and golden brown

King Prawn Garlic £6.50

Large king prawns marinated in ginger, extra garlic and mint with a touch of spice

Mach Biran £5.95

Bangladeshi white fish coated with an ajwain and delicately spiced and deep fried until crispy. Served with fresh crispy salad

Bhuna Prawn on Puree £3.95

Prawn lightly fried in onion, capsicum, tomato and served on a Puree

Nargis Kebab £4.95

Lightly spiced minced lamb coats a hard boiled egg to make the Indian "scotch egg". Served with a fresh crispy salad

Bihari Kebab £3.95

Chicken and Sheek Kebab cooked with rich, thick Mossalla sauce, served with fresh crispy salad

Prawn Cocktail £3.50

Norwegian prawns coated with seafood sauce served with mixed salad

Melon Midori £3.50

Seasonal crispy honeydew melon served with orange

Chef's Specials

Shahari King Prawn £12.95

Steamed King prawn cooked in a special Dhaka medium hot sauce with green beans, ginger and onions

Shatkora Ghost £9.95

Tender pieces of lamb cooked in a medium hot sauce with rinds of a special Bangladeshi citric fruit, kaffir lime leaves and Bengal chillies

Lamb Shank £11.95

Lamb Shanks are marinated in light spices then oven roasted with slices of Indian lime (Shatkora) to give a natural lime aroma

Gurram Naga Chicken £8.95

Chicken tikka prepared in a spicy sauce with a touch of naga. A very hot and romantic chilli, which is a real treat for chilli lovers

Keema Began £9.95

Spicy minced lamb with cardamom, ginger, garlic, garam mossalla and fresh aubergine, creating a rich textured dry curry

Himalaya Rui Khumbi £9.95

Spicy trout served with fried mushrooms, tomatoes, green chillies and fresh herbs, accompanied with a mild sauce

Pungash Biran £9.95

The Pungash is fried in fresh herbs and served with fresh onions

Boal Tarkary £9.95

The Boal is served in a medium hot sauce made with onions, tomatoes and selected spices

Mach Tarkary £9.95

Seasonal fresh water fish from Bangladesh, marinated in special spices and herbs then cooked in a medium hot sauce

Roshon Ki Salmon £9.95

Mouth watering garlic fish dish. Cooked with exotic herbs and spices and garnished with fresh garlic and coriander

Sea bass £9.95

Cooked with baby potatoes, spinach, various herbs and spices cooked in a special Dhaka medium hot sauce

Tawa £9.95

An unusual Indian dish cooked with fresh herbs and garnished with cheddar cheese. Served on a Tawa, a semi dry dish.Can be served with chicken, lamb, prawn and tikkas

Jalfrezi £8.95

Chicken or Lamb Tikka cooked with onion, green peppers, tomato and green chillies to produce a hot taste

Karahi Kebab Khyber £8.95

A speciality of the Khyber - diced chicken cooked in khyberi sauces with tomatoes and capsicum. Cooked and served in a skillet.

Karahi Ghost £8.95

Tender lamb, cooked with herbs and spices, in a curry sauce, delicately flavoured with oriental herbs and spices. Cooked and served in a skillet

Pasanda £8.95

Thin lamb fillet, marinated in spices and yoghurt and cooked with herbs

Chicken Chilli Mossalla £8.95

A delightful Indian dish cooked in capsicum and tomatoes, flavoured with rich spice to medium strength

Butter Chicken £8.95

Tandoori chicken in butter and cream with garlic, cinnamon, ginger and rich tomato sauce

Shahi Chicken £9.95

Whole pieces of chicken breast, filled with spicy mincemeat and simmered in exotic oriental spicy sauce, served on a bed of basmati rice

Garlic Chicken or Lamb £8.95

Chicken or lamb cooked with exotic herbs and spices and garnished with fresh garlic and coriander

Duck Mossalla £8.95

Tandoori duck cooked in fresh ground spice, almond and coconut powder in mild sauce

Fish Mossalla £8.95

Fillet of Bengali Ayer fish cooked in a tangy sauce with fresh coriander and garlic

Achaari £8.95

Chicken or lamb packed with tangy melange of mango and fresh spices cooked with caramelized shallots and garnished with mixed pickles and ginger

Murgi Mossalla £9.95

Tandoori chicken cooked with mince meat, boiled egg in a special Dhaka spicy medium hot sauce

Combination Special Dishes £8.95

Enabling you to sample two dishes in small portions or select your own, combine in chicken, lamb or prawn (Any order of your choice, with the exception of certain dishes)

Special Mossalla Dishes

Chicken Tikka Mossalla £8.95

Lamb Tikka Mossalla £8.95

Tandoori Chicken Mossalla £8.95

Jhinga Mossalla (King Prawn) £11.95

Vegetable £6.95

Special Sagwala Dishes

Chicken/Lamb/Prawn £7.95

Tikka £8.95

Vegetable £5.95

King Prawn £10.95

Traditional Indian Curry dishes

(All chicken dishes served off the bone. Rice not included)

Korma

Very mild dish cooked in butter, cream and coconut

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Malayan

Pineapple, milk and mild spices create a beautifully balanced flavour. A most comprehensive dish for one who likes mild curry. Suitable medium for chicken and meat

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Rouzan Josh

Spiced with herbs and cashew nuts and garnished with fried tomatoes and onions (Most tasteful dish)

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Bhuna

A thoroughly garnished dish with onions, capsicum, tomato and selected spices. Extensively treated to provide medium strength

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Dausak

Cooked in fairly hot sweet and sour sauce with lentils and pineapple

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Dupiaza

Persian dish with a maximum quantity of fresh onions seasoned and applied with dozens of spices to produce a taste that is medium hot. A very suitable dish to go with Chapati, Paratha or Puree. A suitable medium for chicken or meat

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Pathia

A sour and hot tasting dish prepared with garlic, red chilli, onion, capsicum and maximum quantity of tomato puree

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Madras or Vindaloo

A most popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and tomato puree

Chicken/Lamb/Prawn £6.95

Tikka £7.95

Vegetable £5.95

King Prawn £9.95

Balti Dishes

Balti dishes are medium hot curries cooked with ginger, garlic and dozens of herbs and spices. Served in a large karahi (wok-like dish). Suitable dish to go with nan bread

Chicken/Lamb/Prawn	£6.95
Tikka	£7.95
Vegetable	£5.95
King Prawn	£10.95
Dhaka Special (Mixed)	£8.95
Sagwala (Chicken or Lamb)	£8.95

Biryani Dishes

Special basmati rice treated together with meat, prawn or chicken in butter ghee with delicate spices and herbs

Malayan Chicken (Bananas and Pineapple)	£8.95
Persian Chicken (Plain Omelette)	£8.95
Chicken/Lamb/Prawn	£7.95
Tikka	£8.95
Vegetable	£6.95
King Prawn	£11.95
Dhaka Special (Mixed)	£9.95

Tandoori Specialities

Tandoori dishes are among the outstanding delicacies of India

Sheek Kebab (Main)	£7.95
Chicken Tikka	£7.95
Lamb Tikka	£8.95
Tandoori Chicken	£7.95
Tandoori King Prawn	£12.95
Dhaka Special Cocktail	£11.95
Chicken Shashlik	£9.95

Nan Bread

Plain Nan	£1.90
Keema Nan (Stuffed with Spicy Meat)	£2.20
Peshwary Nan (Stuffed with Cashew Nuts)	£2.20
Stuffed Nan (Stuffed with Spicy Vegetables)	£2.20
Garlic Nan	£2.20
Cheese Nan	£2.20

Vegetable Side Dishes

These dishes can be served as main courses at £5.95

Vegetable Curry (Mixed)	£4.50
Mushroom Curry	£4.50
Onion Bhajee	£2.95
Vegetable Bhajee (Mixed)	£3.45
Bhindi Bhajee (Okra)	£3.45
Mushroom Bhajee	£3.45
Brinjal Bhajee (Aubergine)	£3.45
Cauliflower Bhajee	£3.45
Sag Bhajee	£3.45
Dal (Tarka or Plain)	£3.45
Aloo Gobi (Potato and Cauliflower)	£3.45
Bombay Potato	£3.45
Sag Paneer (Cooked with Indian Cottage cheese and spiced)	£3.45
Mattar Paneer (Spiced Indian Cottage cheese with green peas)	£3.45
Keema Mattar (Spicy minced meat with green peas)	£3.45
Banana in Ghee	£3.45
Chana Aloo (Chick peas and potato)	£3.45

Sundries

Keema Pilau Rice	£2.60
Vegetable Pilau Rice	£2.60
Mushroom Pilau Rice	£2.60
Egg Fried Rice	£2.60
Fried Rice	£2.10
Pilau Rice	£2.10
Boiled Rice	£1.90
Chips	£1.90
Plain Paratha	£1.90
Stuffed Vegetable Paratha	£2.20
Chapati	£1.20
Tandoori Roti	£1.95
Poppadom	£0.50
Spiced Poppadom	£0.60
Onion or Cucumber Raita	£1.50
Dhai (Yoghurt)	£1.50
Chutney / Pickles per person	£0.40

Executive party banquet £18.95 per person

Serves 4 or more people

Appetizers

Poppadoms with Chutneys

Starters

Chicken Tikka, Sheek Kebab, Machi Amnistsani, Onion Bhajee

Main Courses

Chicken Tikka Mossalla, Gurram Naga Chicken, Lamb Bhuna, Shobi Paach Misali

Sundries

Steamed Rice and Plain Nan Bread

Desserts

Mango or Pistachio Kulfi

All our prices are inclusive of V.A.T Major Credit Cards welcome. All cheques to be supported by a valid banker's card. The management reserve the right to refuse service.

Starters or side dishes will not be served without a main dish.

Some of our fish may contain bones. Some of our food may contain nuts. Please ask a member of staff for information regarding our dishes.



FINE EASTERN & INDIAN CUISINE

Menu



FINE EASTERN & INDIAN CUISINE

Welcome

Our aim is to provide you with the most stylish, modern and comfortable dining environment where high quality Eastern, Indian and Bangladeshi cuisine, made in the traditional way, will be served.

Classical Indian tradition will be observed and only natural ingredients incorporating fresh herbs and spices will be used in the preparation of our dishes. In this way you will be able to experience Indian, Eastern and Bangladeshi food as it was meant to be. Free from all artificial additives, preservatives, and food colouring.

It is the policy of the Dhaka Restaurant to use healthy and low fat ingredients where possible.

Our hospitality will be extended to every visitor to the Dhaka Restaurant where we will ensure that you, your family and friends thoroughly enjoy your time with us.

