

SIGNATURE STARTERS

Starters served with dips and fresh crispy salad.

Misrithi Machli <i>King size prawns and salmon cooked with generous helping of ginger, garlic, lightly spiced, served on a bed of creamy mushroom sauce.</i>	4.95	Meen Tikka <i>Fillet of Silver Hake fried with spices and herbs</i>	3.50
Tikka Machli <i>Fillet of monk fish marinated with fresh herbs and spices, mildly seasoned and roasted in the tandoor.</i>	4.75	Misrithi Machli Tikka <i>Fillet of monk fish and king size prawn marinated with fresh herbs & light spices, roasted to perfection in the tandoor.</i>	5.50
Raja Scallops Kebab <small>NEW</small> <i>King scallops tawa fried in olive oil, served on a skewer with lightly spiced barbecued onions and peppers.</i>	5.50	Salmon Tikka <i>Fillet of salmon, marinated and mildly seasoned, roasted in the tandoor and accompanied with fresh crisp salad.</i>	4.75

STARTERS

Starters served with dips and fresh crispy salad.

King Prawn Pathia & Puree <i>Lightly spiced king prawn served on a thin fried bread</i>	4.95	Shami Kebab / Sheek Kebab	3.45
King Prawn Butter Fly	4.95	Nargis Kebab	3.75
Tandoori King Prawn	4.95	Stuffed Pepper Vegetable <i>Roasted in the tandoor, filled with spiced vegetable.</i>	3.45
Garlic King Prawn <small>NEW</small>	4.95	Pakura <small>NEW</small> (chicken or vegetable)	3.25
Special Jhinga Fry <i>King Prawns stir fried & cooked with onions & capsicums.</i>	4.95	Chicken Chat	3.25
Prawn Pathia & Puree <i>Lightly spiced prawn served on a thin fried bread</i>	3.75	Garlic Mushroom <i>Chunks of succulent fresh mushrooms, lightly spiced with fresh herbs and spices, fried with a generous helping of garlic.</i>	3.95
Chicken Tikka Puree <i>Lightly spiced chicken tikka served on a thin fried bread.</i>	3.75	Paneer Chilli <small>NEW</small> <i>Panner strips, stir fried with fresh green chilli.</i>	3.75
Tandoori Chicken	3.25	Tawa Kebab <small>NEW</small> <i>Succulent chicken fillets seasoned with light spices and cooked on a traditional Indian tawa.</i>	3.75
Chicken Tikka or Lamb Tikka	3.25	Somosa Vegetable or Lamb	2.50
Tandoori Mix <i>Chicken, lamb tikka & sheek kebab.</i>	4.45	Onion Bhaji	2.50
Murgh Sondeshi <i>Inner fillet of chicken breast covered in batter, lightly spiced with cumin, turmeric, garlic, ginger, coriander and chillies fried until golden brown and crispy served with fresh crisp salad.</i>	3.95	Prawn Cocktail	2.50
Mali Tikka <i>Chicken marinated in cream, cheese & ground cumin, roasted in the tandoor.</i>	3.95	Popadom (Plain or spicy)	0.90
		Chutney's & Pickles (per person)	0.90

TANDOORI GRILLS

All dishes are cooked in a tandoori clay oven. Served with crispy salad and mint sauce.

Tandoori King Prawns	10.75	Tandoori Mix <i>Chicken tikka, lamb tikka, sheek kebab & tandoori chicken.</i>	9.20
Chicken or Lamb or Mix Shashlick	9.95	Meen Tikka <i>Fillet of Silver Hake fried with spices and herbs</i>	9.40
Tandoori Chicken	6.95	Mixed Grill Deluxe <small>NEW</small> <i>An assortment of tandoori appetisers consisting of tandoorichicken, lamb chop, chicken tikka, lamb tikka, sheek kebaband tandoori king prawn accompanied by green salad</i>	10.95
Chicken Tikka or Lamb Tikka	8.20		
Misriti Fish Shahslick <small>NEW</small> <i>Salmon,monk, silver hake marinated with herbs and spice then grilled in the clay oven on skewers</i>	11.95		
Lamb Chop <small>NEW</small>	7.95		

BALTI DISHES

Balties in recent years have become very popular. With its unique style of cooking, blending fresh chillies, onions, capsicum and coriander. Served in a wok and eaten with a nan or rice. Create your own Balti, additional vegetables 80p.

Chicken	7.10	Chicken Tikka	7.70
Lamb	7.35	Lamb Tikka	7.70
King Prawn	9.95	Vegetable	5.95
Prawn	7.10	Beef / Aubergine	7.50

SEAFOOD SPECIALS

Chingri Raja <i>Jumbo sized king prawns cooked in a thick spicy sauce to a medium strength, using fresh garlic, ginger, naga chilli, coriander and various other ground spices. If you like jumbo king prawns with plenty of flavour, then look no more!</i>	12.95	Lobster Beruda <i>Coated in spices, then simmered in a rich spiced sauce. Finished to perfection with coriander.</i>	15.95
Spicy Monk Fish Curry <i>Hot & spicy monk fish curry. A totally exceptional dish.</i>	11.50	Bagha Chingri Lobster (Dining in only) <i>Lobster tail marinated with fresh herbs and spices, grilled in the tandoor, infused in a silky creamy sauce with a delicious mild creamy taste.</i>	15.95
Misritho Machli <i>Salmon fillet with King Prawns cooked in a thick spicy sauce,garnished with garlic & coriander.</i>	11.55	Tandoori Misritho Machli <i>(Mixed sea food) Prime fillet of salmon, monk fish and largeking prawn, marinated with fresh herbs & spices, cooked in the tandoor & served with fresh crisp salad.</i>	11.95
Tikka Machli <i>Monk fish marinated and mildly seasoned roasted in the tandoor. Served with fresh seasoned crisp salad.</i>	10.50	Sea Bass Special <i>Pan fried filled of wild Sea Bass, tamarind, fenugreek, tomato & onion sauce.</i>	9.95
Misritho Macher-Zul <i>Prime fillet of Salmon, Monk fish & King Prawns cooked ina thick spicy sauce to a medium strength using plenty of fresh garlic & coriander to garnish. If you like mix seafood dish then look no further!</i>	12.60	Misritho Machli Avada <i>Fillet of monk fish and king prawns cooked in a blend of sauce made with peppers, fresh green chillies, coriander, garlic slightly spiced simmered with fresh cream to give a creamy yet spicy taste.</i>	11.75
Tandoori Machli (Whole sea bass) <i>Whole sea bass marinated with delicate herbs & spices, grilled to perfection in the tandoor & served with fresh, seasoned, crisp salad.</i>	11.95	King Prawn Rongila <small>NEW</small> <i>Sweet & sour tangy flavoured, king prawn cooked With chefs secret spices, a treat for seafood lover.</i>	10.50
Meen Bhuna (Silver Hake) <i>Chunks of fish in a spicy sauce, with a combination of tumeric, chillies, coriander, onions & garlic delicate to taste.</i>	8.95	Aloo Palak Machli <i>Fillet of monk fish, cooked with spinach and potatoes, garnished with herbs and spices. A tantalising dish.</i>	11.50

SIGNATURE MAIN DISH

Bhuna Kathi Gosht <i>A delicious, medium spicy dish of tender lamb. Roasted in the tandoor, cooked with onions, fresh tomatoes, a touch of fenugreek and coriander.</i>	8.20	Murgh Podina Bahar <i>Whole breast of chicken stuffed with spiced minced lamb, shallow fried in olive oil on an Indian tawa, then cooked with fresh mint leaves, tumeric, cumin & coriander seeds in a medium sauce.</i>	9.25
Murgh Lababdar <i>Whole piece of chicken breast marinated with fresh spices and herbs cooked in a tandoor, simmered with chunky mushrooms, potatoes, black peppers and coriander in a silky creamy sauce</i>	8.30	Murgh Avada <i>Chicken tikka cooked in a blend of sauce made with peppers, fresh green chillies, coriander, garlic slightly spiced simmered with fresh cream to give a creamy yet spicy taste.</i>	8.20
Murgh Tarka (award winning) <i>Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with garlic tarka sauce.</i>	10.20	Jalalabad Palok Special <i>(A must try dish) Boneless chicken cooked with strips of onions & pepper, green chillies, fresh palok & clove garlic.</i>	9.25
Chicken Rezalla (from Dehli) 5 <i>STAR RATED DISH. Marinated boneless chicken cooked with strips of onion, green pepper, extensively flavoured with herbs & spices.</i>	9.25	Modhu Minty Lamb Aloo <i>Lamb cooked with herbs and spices with a hint of honey, cooked in a tantalizing sauce with potatoes.</i>	10.20

KURMA DISHES

Cooked mildly in butter, coconut, almonds, sultanas and cream to give a delicious rich creamy sweet taste.

Chicken	7.00	Beef	7.50
Lamb	7.25	Prawn	7.00
Chicken Tikka	7.50	King Prawn	9.10
Lamb Tikka	7.50	Vegetable	5.95
		Tandoori King Prawn	10.50

HOUSE SPECIAL DISHES

Bokhari Gosht Gonta <small>NEW</small> <i>Very slowly cooked lamb shank marinated with fruits to tenderize the meat adding butter slowly as lamb cooks. A medium, mild flavor of spices</i>	11.95	Shahi Massalla <i>Mild, sweet and creamy cooked with exotic spices & massalla sauce.</i>	8.20
Shatkora (chicken, lamb, beef) <i>Boneless chicken, lamb or beef, cooked with shatkora (Citrus Macroptera) & chef's own secret recipe. Fairly hot & spicy.</i>	8.20	Shahi King Prawn Massalla	10.50
King Prawn Shatkora	10.50	Jalfrezi (Chicken or Lamb) <i>Chicken or lamb cooked fresh when ordered with garam massala & large amount of onions & capsicum.</i>	8.20
Chicken or Lamb Korai <i>A dish delicately with spices & herbs garnished with fresh tomatoes & capsicums.</i>	8.20	King Prawn Jalfrezi	10.50
King Prawn Korai	10.50	Shahi Chicken <i>Chicken tikka cooked in a massala sauce, mixed with yoghurt and fried in ghee to give it an exotic aroma.</i>	8.20
Handi Bhuzon (from East Bengal) <i>Medium, many years ago the villagers of Bangladesh used to cook chicken with mince lamb, fresh garden beans,garlic & ginger, fresh tomatoes all cooked together in a saucepan, flavoured with a hint of fresh lemon.</i>	9.20	Shahi King Prawn	10.50
Sylheti Special <i>This is management recommended dish with tender chicken or lamb, cooked with fresh mustard seeds, garlic, ginger, spring onion, special herbs & spices.</i>	9.00	Makhan Chicken (or Chicken Capsilla) <i>Chicken tikka marinated in various spices cooked in the tandoori. Curried as a mild curry with cream. Garnished with almonds and nuts.</i>	8.20
Joipuri Bombay Chops <i>Exquisitely prepared succulent lamb chops flame grilled and served on a bed of mushrooms, & onions in a luscious sauce.</i>	10.50	Butter Chicken <i>Tandoori chicken of the bone cooked in liquidised sauce of capsicum, tomato, massala and other spices.</i>	8.20
Xacutti (Lamb or Beef) <small>NEW</small> <i>Beef or Lamb cooked with fairly hot xacutti sauce, Tempered with mustard and curry leaves.</i>	10.20	Passanda (Chicken or Lamb) <i>Chicken or lamb tikka cooked in cream yoghurt and fragrant with spices.</i>	8.20
Tandoori King Prawn		Golden Chicken Curry <i>Made with tandoori chicken, decorated with omelette and salad.</i>	8.20
Roast Potato Bhuna <i>King Prawn marinated with herbs & spices cooked on skewers in a clay oven & cooked with baby roast potatoes, onion, pepper, herbs & spices.</i>	10.50	Chicken Tikka or Lamb Tikka Massalla <i>Cooked with minced lamb in a mild curry with cream and spices.</i>	8.95
Saqi (Chicken or Lamb) <i>Rich dish consisting of grilled lamb & ground ginger to create an exotic dish. A fabulous dish.</i>	8.20	Tandoori King Prawn Massalla <i>As above.</i>	10.50
King Prawn Saqi	10.50	Tandoori Murghe Massalla <i>Boneless chicken and minced lamb, cooked in a mild curry with cream & spices.</i>	8.50
Naga (Chicken, Lamb or Prawn) <i>A traditional Bengali fare, hot & spicy cooked with the traditional Bengali chilli in a thick sauce. A mouth watering dish.</i>	8.30	Chilli Massalla (Chicken or Lamb) <i>Hot & sour with lemon fresh garlic and green chillies.</i>	8.20
King Prawn Naga	10.50	Chicken Keema Mattar <i>Chicken Tikka delicately spiced and cooked with minced lamb & peas.</i>	8.20
Agra (Chicken or Lamb) <i>Rich dish consisting of barbecued chicken or lamb simmered in ground ginger, mint and tamarind sauce to create and exotic dish.</i>	8.20	Garlic Chicken <i>Chicken tikka pan fried with onions, garlic, fresh coriander, herbs & spices.</i>	8.20
King Prawn Agra	10.50	Tawah Chicken or Lamb <i>(Tawah dish comes in its own flat pan) Chicken tikka cooked with various herbs & spices. Slightly hot.</i>	8.75
		Tawah King Prawns	10.50

BIRIYANIS

Tender pieces of meat delicately spiced and pan-fried with pilaw rice and served with a vegetable curry sauce.

Chef's Special Biryani	10.20	Chicken Biryani	8.20
Chicken Tikka or Lamb Tikka Biryani	8.75	Lamb Biryani	8.20
Tandoori Chicken Biryani	8.75	Prawns Biryani	8.20
Persian Chicken or Lamb Biryani	9.20	Vegetables Biryani	7.25
King Prawn Biryani	10.95		

TRADITIONAL DISHES

Chicken	£6.45	Lamb	£6.95
Chicken Tikka	£6.75	Lamb Tikka	£7.20
Prawn	£6.45	Beef	£6.95
King Prawn	£9.95	Vegetable	£5.75

CURRY

We are convinced this dish needs no introduction.

MADRAS / VINDALOO

(20p Extra)

We are convinced this dish needs no introduction.

BHUNA

Medium strength dish thoroughly garnished with onions, capsicums, tomatoes, and a selection of herbs and spices to give a most appetising taste.

MALAYA

Mild to medium curry, cooked with pineapple, mild spices to create a mouth watering flavour.

CYLON

A rich hot and sour dish cooked with fresh lemon and tomatoes.

DUPIAZA

Medium strength dish garnished with a maximum amount of diced onion, cooked with a mixture of herbs and spices to create a unique taste.

PATHIA

A distinctive Persian dish with a fairly hot sweet and sour taste.

ROGAN JOSH

Fairly hot strength dish with fried spicy tomatoes and onions to create a delightful dish.

DHANSAK

A beautiful combination of spices with pineapple, lentils, lemon juice and herbs producing a slightly hot, sweet and sour taste.

METHI

Specially prepared with fenugreek leaves, cooked in a medium spicy sauce.

ACHARI

cooked with aromatic spices & mixed pickles.

SAGWALA

Cooked with fresh spinach and a mixture of oriental spices and herbs, served medium strength.

EUROPEAN DISHES

All our European dishes are garnished with salad, french fries and garden peas

Sirloin Steak	8.95	Omelettes	7.95
Fried Scampi	7.95	Mushroom, Chicken, or Prawn	

SIDE DISHES

Also these dishes are freshly made and strongly recommended as an addition to the main dish.

Vegetable Bhaji or Curry	3.45	Bombay Aloo <i>Potato</i>	3.45
Mushroom Bhaji	3.45	Sag Aloo <i>Spinach and Potato</i>	3.45
Cauliflower Bhaji	3.45	Chana Bhona <i>Chickpeas</i>	3.45
Sag Bhaji <i>Spinach</i>	3.45	Tarka Dhall <i>Lentils with Garlic</i>	3.45
Sag Paneer <i>Spinach with cottage cheese</i>	3.45	Bindi Bhaji <i>Okra, Lady's fingers</i>	3.45
Aloo Gobi <i>Potato and Cauliflower</i>	3.45	Brinjal Bhaji <i>Egg plant. Aubergines</i>	3.45
Paper Paneer	3.45		

NAN BREADS

Cheese & Garlic Nan	2.70	Plain Nan	2.35
Keema Nan <i>Minced Meat</i>	2.70	Chapati / Tandoori Roti	1.60
Stuffed Kulcha <i>Vegetables</i>	2.50	Paratha	2.50
Peshwari Nan <i>Almonds & Sultanas</i>	2.50	Chips	2.10
Garlic Nan	2.50	Fried Mushroom	2.25
Mushroom Nan	2.50	Raitha <i>Mixed or plain</i>	1.75

RICE

Peshwari Pilau	3.00	Garlic Fried Rice	2.80
<i>Special Basmati rice cooked with fresh carrots, onions, sultanas and almonds.</i>		Keema Pilau Rice <i>Minced lamb</i>	2.80
Lemon Rice <i>Rice fried with fresh lemon.</i>	2.70	Special Pilau Rice <i>With egg and peas</i>	2.80
Plain Rice	2.35	Mushroom Pilau Rice	2.80
Pilaw Rice <i>Basmati Rice</i>	2.60	Vegetable Pilau Rice	2.80
Fried Rice	2.60	Gobi Pilau <i>Cauliflower</i>	2.80
		Egg Fried Rice <i>With egg and onions</i>	2.80
		Spinach Pilau Rice <i>With spinach</i>	2.80

SELECTION OF SET MEALS

JALALABAD DINNER

Savouries

Poppadums & Chutneys

Starters

Chicken Tikka, Lamb Tikka or Sheek Kebab

Main Course

**Lamb Bhuna, Chicken Jalfrezi,
Chicken Curry or Chicken Kurma**

Accompaniments

Rice or Nan Bread

13.95 per person

N.B: The Jalalabad Dinner is not available as a take away, Applies only for two or more persons dining in. Parties of four or more will receive a complimentary vegetable dish.

We also provide private booking for corporate events, birthday parties, wedding and other special occasions. We also create a luxury customised all special occasion cake.

Some of our dishes contain nuts, please ask a member of staff for more information.

© Liquid Print 09/2017. T: 0121 359 8807. www.liquidprint.co.uk

Jalalabad

AKBARI

BANGLADESHI & INDIAN CUISINE

RESTAURANT & TAKE AWAY

LICENSED & AIR CONDITIONED

FOR RESERVATIONS & TAKE AWAY ORDERS

TEL: (01568) 61 56 56

TEL: (01568) 61 54 44

Award Winning Restaurant

Free Delivery

7 days a week within 4 mile radius
(over 4 miles will incur a charge of £1 per mile)
Minimum Order for delivery £15.00 or over

20% Discount

on Take Away Collection orders over £15.00

33 ETNAM STREET

LEOMINISTER, HEREFORDSHIRE, HR6 8AE

OPEN 7 DAYS A WEEK (INCLUDING BANK HOLIDAYS)

MON - THURS: 5.00 PM - 11.30PM

FRI-SAT: 5.00 PM - 12.00AM

SUN: 5.30PM - 11.30PM

ALL MAJOR CREDIT & DEBIT CARDS ACCEPTED
MINIMUM ORDER £10.00. CHEQUES ARE NOT ACCEPTED

*Some of our dishes contain nuts,
please ask a member of staff for more information.*



SPECIAL BANQUET 4 COURSE MEAL

MONDAY TO
WEDNESDAY

£11.95 PER PERSON