STARTERS & APPETISERS

1 December 1	0.05		
1. Popadom	0.95	13. Salmon Tikka	6.50
2. Spiced Popadom	0.95	14. Veg Platter for 2	8.50
3. Assorted Pickel (Tray)	2.75	Mushroom pakora, potato pakora, onion bhaji & vegetable samosa	
4. Lamb Chops (3 Pieces)	5.95 10.50	15. Onion Bhaji	4.50
	10.50	16. Fish Pakora	4.95
For 2 Tandoori Lamb chops, prawn chotpati,		17. Sheekh Kebab or Shami Keba	b4.95
sheek kebab,chicken tikka,onion bhaji,		18. Chicken Tikka Chaat	4.95
fried onion with capsicum and fresh coriander.Served on a sizzler with salad	N	19. Chicken Tikka	4.90
6. Mixed Kebab	5.25	20. Lamb Tikka	5.50
Chicken tikka, shami kebab and onion baji	5.25	21. Chicken Pakora	4.95
7. Padina Kebab	4.50	23. Spicy Chicken Wings	4.95
Chicken or lamb pieces marinated in garden mint & coriander paste, skew		24. Tandoori Chicken	4.95
8. Meat or Veg Samosa	4.10	25. Garlic Prawn King (With Puri)	6.25
9. Chicken Spring Roll	4.10	26. Tandoori King Prawn	6.25
10. Garlic Mushrooms	4.50	27. Prawn on Puri	5.50
(With Puri)	4.50	28. King Prawn on Puri	6.25
11. Paprika Whole green pepper cooked and then filled with spicy minced lamb or vegetables	4.50	29. King Prawn Butterfly Cubed king prawns dipped in egg, coated with breadcrumbs & then fried in butter	6.25
12. Liver Tikka Chicken liver marinated in selected herbs and spices served with a fresh green salad	4.25	30. Prawn Cholpati King prawns marinated in herbs, spices & butter, deep fried	6.25

12.95 35. Lamb Tikka

11.95

36. Fish Tandoori

10.95 39. Chicken Tikka Naga

fresh cream and voahurt

47. Lamb

46. Chicken or Fish

BANGLA KARAI in the

peppers. Garnished with cheese

68. CHICKEN OR FISH

(New) Hot 🔨

PASSANDA DISHES

37. Tandoori King Prawn

10.95 38. Shashlik Chicken or Lamb

TANDOORI SPECIALTIES

31. Cardamom Tandoori Mix				
Chicken tikka, sheekh kebab, tandoori				
chicken & tandoori king prawns. Served				
with green salad & mint sauce				
32. Tandoori Chicken				
33. Chicken Tikka				
34. Lamb Chops (5 pieces)				

MILD DISHES

Masala dishes (mild), cooked with almonds & coconut powder, raisins, sultanas, cream & chef's homemade masala sauce

ld) 9.95	48. Tandoori King Prawn
11.95	49. Mixed Vegetables
12.95	MAKHANI DISHES
	MAKHANI DISHES
10.95	Cooked with ghee, plum tomatoes, a and cream. Garnished with cheese
9.95	50. Chicken or Fish
10.95	
monds.	51. Lamb
	11.95 12.95 10.95 9.95 10.95

raisins, sultanas, fresh cream & yoghurt

CHEF'S SPECIALITIES

54.	NA	NABI	KH/	ANA

(Highly recommended) The most complex of all				
curries. Made with 21 different ingredients &				
cooked with a medium thick sauce				
55 CHICKEN TIKKA 9.51 AMB 11.95				

	11.55
56. TANDOORI KING PRAWN	12.95
57. FISH OR PRAWN	10.95
VEGETABLE	9.50
58. NAWABI PATIL	11.50

58. NAWABI PATIL (Highly recommended). Cooked with diced

Chicken tikka with different herbs and spices with freshly squeezed vegetable juice. If you like a spicy, tasty pure Indian dish, this is the right dish for you

59. CHEF'S SPECIAL CHICKEN 10.50 Butter fried tandoori chicken cooked with keema, almond & chef's own spices. Garnished with almond

60.CARDAMOM CHOM CHOM 10.50 Tandoori chicken off the bone, cooked with split chick peas and a blend of exotic spices with chef's own sauce

61.CHEFS'S SPECIAL MIX 10.50 Diced chicken, lamb and potato & prawn cooked with special blend of herbs & chef's own spices

69. TANDORI KING PRAWN 12.95 **70. CHICKEN/LAMB TIKKA** 10.95 **KHAKRI**

Small fried pieces of meat cooked with capsicum & coriander in a thick sauce 71. BINDIYA CHICKEN OR LAMB10.95 Stir fried meat cubes cooked with manao Chutney, garden mint, lime juice, garlic, ginge & a blend of exotic spices & a touch of cream & Yoahurt

72. MIRCH MASALA (HOT) 10.95 Cooked with onion, fresh chilli, garlic & ginger, herbs and spices with masala sauce and fresh coriander

73. CHICKEN TIKKA	9.95
74. LAMB TIKKA	11.95
75. KHATA MITAHA MURGH	10.95
Chicken cocked in sweet and sour sauce,	
using mango chutney yoghurt,tomato pur	ree,
and crushed garlic.	
76. HONEY CHILLI CHICKEN	10.95
Hot, cooked with various spices, and honey	Y
aarnished with chilli to create a hot curry of	dish.

77. CARDAMOM MORICH

MASALA

78. TANDOORI K 79. FISH OR PRA 80. JHINGA PALA King prawns cooked with spinach, tomato, chilies. aarlic & coriander 81. COSHT KATTA MASALA 11.95 Diced de-boned lamb braised in golden brown

sliced onions, ainger, garlic and ground garam masala, prepared in a thick sauce (medium-hot) recommended 82. SHAHI SHASHLIK BHUNA 10.95

Grilled chicken, cooked with onion, green peppers, tomatoes and tandoori herbs and spices 83. DUCK CHILLI MASALA 12.95

Barbecued duck cooked with garam ma chillies and coriander in a thick sauce 84. CHICKEN SHAMPAN 10.95 Cubes of chicken tikka cooked with mozzarella

cheese, fresh onion, tomato puree, pepper, methi & herbs.

85. NARANGI KALI MIRCHI 12.95 DUCK \ A low-fat version of on Banaladeshi dish.creamy

109. GOBI CHICKEN/LAMB

Cooked with fresh cauliflower, fresh capsicum

garnished with fresh coriander & red onions

110. MURGH JALPURI

Herbs and chef's special spices

111. BHINDI GOSHT

SHALIMAR DISHES

garnished with mushrooms

113. LAMB TIKKA

GARLIC PIAZA

116. LAMB TIKKA

118. Akhbari Balti

119. Patani Balti

Prawn

124. Fish

With spinach and cheese

Cooked with diced chicken tikka, chilli, mix

Pickle, fresh coriander garlic, ginger, lots of

Cooked with a very special blend of spices &

Cooked with fresh okra, fresh tomatoes, chopped

green pepper with thick bhuna sauce, garnished

with fresh fried garlic and coriander (Medium-Hot)

112. CHICKEN TIKKA OR FISH 10.95

114. TANDOORI KING PRAWN 12.95

117. TANDOORI KING PRAWN 12.95

122. Tandoori King Prawn Balti 12.95

BALTI DISHES 'PUNJABI STYLE'

Specially prepared cubed onions, pepper, fresh

slightly hot with a sweet and sour taste

115. CHICKEN TIKKA OR FISH

Chicken TIkka, lamb TIkka, tandoori king

prawn cooked in a special sauce

120. Chicken Tikka Balti

121. Lamb Tikka Balti

123. Garlic Chilli Balti

125. Mixed Vegetables

Lamb Saag Balti

127. Seafood Balti

king prawns and fish

126. Chicken & Saag Balti

A mouthwatering combination of prawns.

garlic, coriander, tamarind, green chillies, slightly

(Medium-Madras Hot)

aarlic, a touch of tamarind sauce, bindia sauce

made with low-fat voahurt. low-fat fromage frai. 10.95 orange sauce, ground black pepper, gargrated ginger.

PLEASE NOTE - ALL FISH STARTERS AND MAIN DISHES MAY CONTAIN BONES. HOT DISHES - DISHES WHICH WE DEEM TO BE HOT WILL BE INDICATED BY THIS SYMBOL

BLACK CARDAMOM SPECIALITIES 106. LAMB TIKKA 107. TANDOORI KING PRAWN 12.95 **108. CHICKEN SHAMPAN** 86. LAMB CHOPS DESI MASALA 11.95

Medium to hot popular home style Asian curry dish (on the bone). Cooked with a large variety of Indian spices- Highly recommended REZELLA Marinated then cooked in the tandoor then in a special tamarind sauce slightly hot and sour, aarnished with buttered onion rings 87. CHICKEN TIKKA OR FISH 10.95 **88. LAMB** 11.95 89. TANDOORI KING PRAWN 12.95 SHIMLA DISHES Marinated and cooked in the tandoor with green beans and fresh areen chillies with a blend of herbs and spices - fairly hot 90. CHICKEN TIKKA OR FISH 10.95 91. LAMB 11.95 92. TANDOORI KING PRAWN 12.95 GARLIC CHILLI Cooked with fresh garlic, green chilli, tomato. Coriander, fresh herbs and spices 93. CHICKEN TIKKA OR FISH 10.95 94. LAMB TIKKA 11 95 95. TANDOORI KING PRAWN 12 95 96. DUCK 12.95 KARAHI Specially prepared in the tandoor with cubed onions & green peppers, served with fresh coriander 97. CHICKEN TIKKA OR FISH 10.95 98. LAMB TIKKA 11.95 99. TANDOORI KING PRAWN 12.95 JALFREZI Cooked with green peppers, onions, red onions green chillies, a touch of yoghurt, herbs & spices. Fairly hot 100. CHICKEN TIKKA OR FISH 10.95 101. LAMB TIKKA 11.95 **102. TANDOORI KING PRAWN** 12.95 103. VEGATABLE 9.95 104. DUCK TIKKA 12.95 **PERSIAN DISHES** A famous Persian dish lavishly garnished with fresh garlic, onions, ginger, tomatoes, lemon and chick peas- delicious

105. CHICKEN TIKKA OR FISH 10.95

ING PRAWN	12.95	TR
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11.95

JOSH-PATHIA -MALAYA-DUPIAZA-DANSAK-VINDALOO All dishes are prepared as follows 128. CHICKEN 129. LAMB 130. PRAWN OR 131. KING PRAWI 132. CHICKEN TI

133. VEGETABLE KIDS MENU

served with salad and chips **134. CHICKEN NUGGETS** 8.95 135. FISH FINGERS 8.95

BIRYANI DISHES All birayani dishes com

138. CARDAMOM Chicken, lamb and king herbs and spices in Tan 139. TANDOORI S BIRYANI Off the bone tandoori chicken cooked with a special sauce

140. PERSIAN BIRYANI 11.95 Basmati rice cooked with chicken tikka, pineapple Nuts and sultanas. Garnished with an omelette. tomato and cucumber served with a vegetable curry sauce

VEGATARIAN SPECIALITIES

147. SABJI MASALA* (MILD) Mixed vegetables cooked with ghee, masala	9.50
sauce, coconut, almond powder & raisin cream	
148. SABJI CHILLI MASALA* (HOT)	
Mixed veg cooked withgarlic, ginger, green chil onions, tomatoes, coriander & a touch of masal	
sauce	u
149. SABJI BALTI	9.50
Mixed veg cooked with onions, ginger, tomatoe balti paste, coriander, & garnuished with chopp	
tomatoes & cucumber	
150. SABJI PANEER	9.50
Mixed vegetables cooked with ghee, Indian cheese, herbs, spices & coriander in a medium	
spicy sauce	
151. CHANNA DAAL MASALA (Medium) Special blend of masala with chick pe	9.50
152. BALTI MUSHROOM PANEER	
Fresh mushrooms cooked with homemade che	
153. SABJI BALTI GARLIC CHILLI	9.50
Cooked with garlic, green chillies in a thick saud and aromaTIc spice	ce
154. SABJI JALFREZI	9.50
A stir fried dished with lightly braised onions, garlic,ginger, tomatoess, peppers and green ch	;;;;
gunic, ginger, tomatoess, peppers and green ch	
SUNDRIES	
171. BOILED RICE	3.25
172 PILAU RICE	3.50
173. MUSHROOM RICE	3.95
174. EGG RICE	3.95
175. ONION RICE	3.95
176. LEMON RICE	3.95
177. KEEMA RICE	3.95
178. VEGETABLE RICE	3.95
179. GARLIC RICE	3.95
180. CARDAMOM SPECIAL RICE	3.95
181. COCONUT RICE	3.95
182. CUCUMBER RAITHA	2.95
183. PLAIN RAITHA	2.25

tandoor then cooked in onions, chillies, fresh 10.95

Cooked with ghee, plum tomatoes, almond powder, yoghur and cream. Garnished with cheese FO Chickop or Fich

10.95

10.95

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10.95

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12.95

9.95

50. Chicken or Fish	10.95
51. Lamb	11.95
52. Tandoori King Prawn	12.95
53. Mixed Vegetables	9.95

Chicken or lamb cooked with ghee, almonds, pistachio,

	62. FISH BIRAN (SPECIAL FRY)	10.50
	Marinated fish fried in olive oil with coriander, or	nion,
	pepper, tomato & served with salad	
	BRANDY CHICKEN/LAMB	10.95
	Cooked with tandoori chicken off the bone, fresh ginger, coriander, chef's own special spices serve	
	sizzling pot garnished with red pepper and a tou	
5	brandy	
5	GINGER CHILLI	
5	Specially prepared in a tandoor (oven) the	
	recooked with fresh ginger, onion, green chilli,	
)	fresh lemon & coriander in a thick sauce	
)		111
	Homemade dish cooked with chicken or lamb,	
	onions, simmered with hot naga pickle. If you love your meal then don't miss this one	
	64. CHICKEN OR FISH	10.05
		10.95
2	65. TANDOORI KING PRAWN	12.95
-	MASAKA	
	Cooked in a tandoor, then with keema, garlic	
	chilli & pepper	
)	66. CHICKEN OR FISH	9.95
	67. TANDOORI KING PRAWN	12.95

Marinated meat or king prawn cooked in theonion,

ADITIONAL CURRY DISHES

DRAS 11 -BHUNA-ROGAN-

	9.50
	9.95
FISH	9.50
N	12.95
KKA	9.95
CURRY	8.95

0.00

with a vegetable c	urry sauce
SPECIAL	12.95
prawn cooked with	special
doori	a la state
SPECIAL	11.95

HEALTHY CHOICE

Any dish can be made as a healthy option for an additional 50p. Cooked using its own stock, with water instead of oil.

OOD ALLERGIES

In compliance with food labeling regulations, please inform a member of staff regarding any allergies or intolerances that you may have. If you would like to know the list of ingredients used in a particular dish on our menu, then our manager will be happy to assist you.

136. CHICKEN TIKKA MASALA	9.50
137. CHICKEN KORMA	9.50
(small) with chips	

141. CHICKEN TIKKA BIRYANI	11.95
142. LAMB BIRYANI	12.95
143. KING PRAWN BIRYANI	13.95
144. CHICKEN BIRYANI	10.95
145. PRAWN OR FISH BIRYANI	11.95
146. VEGETABLE BIRYANI	9.95

VEGATABLE SIDE DISHES

155. DAAL TARKA	4.50
156. SPINACH BHAJI	4.50
157. MATTAR PANEER (CHICKPEAS)	4.50
158. BRINJAI BHAJI	4.50
159. BROCCOLI BHAJI	4.50
160. BROCCOLI CHEESE BHAJI	4.50
161. CHANNA SAAG	4.50
162. MIXED VEGATABLE BHAJI	4.50
163. BOMBAY POTATO	4.50
164. SAAG ALOO	4.50
165. MUSHROOM BHAJI	4.50
166. SAAG PANEER(SPINACH	4.50
INDIAN CHEESE)	
167.ALOO GOBI	4.50
168. CHANNA MASALA (CHICKPEAS)	4.50
169. GOBI BHAJI (CAULIFLOWER)	4.50
170. BINDI BHAJI (OKRA)	4.50

NAAN BREAD

184. PLAIN NAAN	3.50
185. GARLIC NAAN	3.95
186. KULCHA NAAN	3.95
187. KEEMA NAAN	3.95
188. GARLIC/CORIANDER NAAM	3.95
189. PESHWARI NAAN	3.95
190. CHILLI NAAN	3.95
191. PLAIN PARATHA	3.50
192. KEEMA PARATHA	3.95
193. CHAPATI	1.25
194. PURI	1.25
195. TANDOORI ROTI	3.50
196. CHIPS	3.20
197. GREEN SALAD	2.95
and the second	

ENGLISH DISHES

198. PLAIN OMELETTE 199. CHICKENS MUSROOM OMELETTE

9.50 9.95

SET MEALS **DISHES FOR ONLY 15.95**

- POPADOMS
- SALAD & MINT SAUCE
- ONION BHAJI OR MUSHROOM PAKORA
- ANY MAIN DISH FROM TRADITIONAL DISH
- BOMBAY ALOO OR TARKA DALL
- ANY NAAN BREAD OR BOILED RICE

WE PROVIDE AN OUTSIDE **CATERING SERVICE**

We can provide catering at the venue of your choice and prepare and serve your ideal meal

YOUR SATISFACTION IS OUR SUCCESS.

FOR ORDERS & BOOKINGS

(C) 01845 526917 (D) blackcardamomthirsk.co.uk









Hining in Menu