

## TANDOORI APPETISERS

SELECTION (minimum for 2 person) per person	£4.95
TANDOORI FISH	£3.95
TANDOORI CHICKEN	£2.95
SHEEKH KEBAB	£2.95
CHICKEN TIKKA	£2.95
LAMB TIKKA	£3.75
CHICKEN TIKKA PAKORA	£2.95
CHICKEN SHASHLIK	£3.95
TANDOORI PLATTER	£3.95
KING PRAWN SHASLICK	£5.75

## APPETISERS

CHICKEN PATH IA ON PUREE	£2.95
PRAWN PATHIA ON PUREE	£2.95
KING PRAWN ON PUREE	£5.50
KING PRAWN BUTTERFLY	£4.95
SHAMI KEBAB	£3.50
NARGIS KEBAB	£3.50
CHICKEN CHAT	£2.95
MEAT SAMOSA	£2.95
PRAWN COCKTAIL	£2.95
SCAMPI (with salad)	£2.50

## VEGETABLE APPETISERS

ONION BHAJI	£2.50
SAMOSA (veg/meat)	£2.50
VEGETABLE ON PUREE	£2.75
MUSHROOM ON PUREE	£2.75
ALOO PAKORA	£2.50
ALOO CHAT	£2.50
GARLIC MUSHROOM	£2.50

## TANDOORI SPECIALITIES

served with salad	
TANDOORI CHICKEN	£6.95
1/2 On the bone spring chicken leg and breast piece, marinated in special yoghurt sauce cooked in tandoor	
TANDOORI KING PRAWN	£12.95
Marinated in yoghurt sauce cooked in tandoor	
TANDOORI MIX GRILL	£9.95
Tandoori chicken, sheek kebab, chicken tikka, lamb tikka, served with nan	
CHICKEN TIKKA	£6.95
Diced spring chicken marinated in special yoghurt sauce, cooked in tandoor.	
LAMB TIKKA	£7.95
Diced spring lamb marinated in special yoghurt sauce, cooked in tandoor.	
CHICKEN SHASHLICK	£7.95
Diced spring chicken marinated in chefs special massala cooked in a tandoor with tomatoes, onion and capsicum.	
TANDOORI FISH	£8.95
(Silver pomfret) marinated in delicate sauce cooked in tandoor.	

## LONDON HOUSE SPECIALITIES

The following dish served with pilau rice.

LONDON HOUSE SPECIAL DINNER	10.95
Our special marinated, chicken lamb, king prawn barbecued & cooked with garam massala. Decorated with green salad, served medium	
CHICKEN SPECIAL DINNER	£9.95
Our special marinated chicken barbecued and cooked with spiced green herbs and decorated with fresh green salad. Served medium.	
CHICKEN SAFFRON	£9.95
Tender spring chicken marinated in our special sauce, barbecued and cooked with fresh cream and served very mild	
CHICKEN CHESSY	£9.95
Tender chicken marinated in delicate sauce, barbecued and cooked with mushrooms a touch of fresh cream to produce a mild.	
ALMEZZANA	£9.95
Our special marinated chicken barbecued, cooked with pan fried prawn, mushrooms, fresh cream. A mild dish.	
JINGA GARLIC MUSHROOM	£12.95
King prawns, mushroom, green peppers, tomatoes and onion flavoured with garlic (medium)	
SAG TIKKA SPECIAL	£9.95
Marinated chicken cooked with fresh spinach and extra touch of garlic to produce a beautiful authentic dish. A most popular dish in Bangladesh, served medium.	
JAIPUR SPECIAL DINNER	£9.95
Special recipe from Jaypur, a semi dry dish prepared from tender pieces of barbecued chicken, cooked with ground onions, green peppers, mushrooms, fresh herbs & Bengal spices, served medium	
SPECIAL BIRYANI	£11.95
Marinated chicken-lamb-king prawn with vegetable curry	

## CHEF'S SPECIALITIES

CHICKEN TIKKA MASSALA	£6.95
Pieces of spring chicken marinated and roasted in tandoor and re-cooked in spicy mild massala sauce (Chefs own recipe)	
LAMB TIKKA MASSALA	£7.95
Cubes of spring lamb marinated and roasted in tandoor and re-cooked in spicy mild sauce.	
TANDOORI MURGH MASSALA	£7.50
Boneless tender spring chicken cooked with minced meat and boiled eggs in spicy medium hot sauce.	
CHILLI GARLIC MASSALA	£6.95
Choice of chicken tikka or lamb tikka. Diced meat marinated and roasted in tandoori clay oven and cooked in chefs special sauce with fresh green chilies and extra touch of garlic (slightly hot)	
KARAHI	£6.95
Choice of chicken tikka or lamb tikka. Cubes of meat marinated and roasted in clay oven, cooked with tomatoes, onions, capsicum and touch of green herbs, to produce a medium dry dish. Served on cast iron dish.	
BALTIC SEA SOUTH COAST PRAWN	£8.95
King prawn and prawn cooked with green herbs, tomatoes and capsicum to produce an authentic dish. Served medium.	
SHAHI CHICKEN KURMA	£6.95
Although sweet cooking is mostly associated with the Bengal East Indian dishes, our version is developed using mixed nuts flake sugar and fresh cream.	
LAMB PASSANDA NUWABI	£7.95
A smooth dish with ground mixed nuts and fresh cream.	

## SPECIAL RECOMMENDATIONS

CHICKEN REZELLA	£6.50
Diced spring chicken cooked in a mildly spiced fresh cream sauce with egg, tomatoes, capsicum and onions - mild dish.	
MUCHAMAN	£6.50
Choice of chicken or lamb. Diced meat and green beans cooked with onions, garlic, ginger herbs and spices, served medium.	
BALTI CHICKEN BEGHUN	£6.50
Diced spring chicken and aubergines cooked in herbs, spices, tomatoes and capsicum to produce medium dish. Served in traditional balti dish	
BALTI MEAT AND PHOOL GOBI	£6.50
Tender diced meat and cauliflower cooked in herbs, spices, tomatoes and capsicum to produce medium Served in traditional balti dish.	
MUSHROOM BALTI	£6.50
Choice of chicken or lamb. Diced meat and mushroom cooked in herbs, spices, tomatoes, onions, and capsicum to produce medium dish. Served in traditional balti dish.	
MATOR PANIR	£6.50
Choice of chicken or lamb. Diced meat chick peas and house cured cheese cooked in a mild spicy sauce to produce medium to mild dish.	
LAMB & ALOO BALTI	£6.50
Tender lamb and potatoes cooked in green herbs, tomatoes, onions and capsicum to produce medium dish. Served in traditional balti dish.	
BALTI CHICKEN AND PRAWN BHUNA	£6.95
Diced spring chicken and fresh water prawn cooked in green herbs and spice with tomatoes, onion and capsicum to produce medium dish. Served in traditional balti dish.	
CHICKEN LAMB VEGETABLE MIRCHI	£6.95
Diced chicken and mix vegetable, cooked with extra chilly, tomatoes, onions, capsicum, spice herbs to produce fairly hot dish.	
KING PRAWN SAG	£10.95
Tiger prawns and spinach, bhuna fled to medium strength.	
TANDOORI KING PRAWN BEGUM SPECIAL	£13.95
A medium dish cooked with aubergine and onions, flavoured with coriander and herbs.	
NAGA SPECIAL	£8.95
Chicken or lamb cooked with aromatic flavour, Naga chilli, sauce to make a hot dish. A lots of flavour	
CHICKEN CAPSILLA	£8.95
Chicken tikka cooked with green peppers, finely chopped onion and spicy herbs. Slightly hot dish.	
ASAR GHOSTH	£9.95
Marinated tender pieces of lamb, cooked with green chilli, special herbs & lime pickle, served fairly hot. A most popular dish in Cox Bazar.	
TANDOORI KING PRAWN MASSALA	£11.95
Fresh water king prawns marinated and roasted in tandoor and re-cooked in spicy mild massala sauce (chefs own recipe)	
BALTI CHICKEN SHASHLICK	£7.50
Chicken shashlick cooked in balti sauce, served in traditional balti dish, medium	
CHICKEN CORIANDER	£8.95
Finely chopped coriander cooked with herbs & spices, medium sauce	

## ORIENTAL SPECIALITIES

KURMA				
Traditional Kashmiri dish cooked in fresh cream with coconut ground mixed nuts and sultana, very mild				
BHUNA				
Cooked in slightly aromatic herbs and spice with onions, tomatoes and capsicum, semi dry dish. A very popular dish.				
DUPIAZA				
Originated from the Northwest, prepared with fresh herbs, spices, cooked in pan, fried with extra onions. Served medium.				
ROGANJOSH				
Rogan Josh gets its name from its rich red appearance which in turn is derived from fresh red tomatoes and paprika, served medium. A very popular dish.				
CEYLON				
A popular dish in South India known as Ceylon City. Cooked with roasted coconuts blended into rich sauce extensively prepared with black pepper, lemon and fresh tomatoes. Served fairly hot.				
PATHIA				
Cooked with herbs and spices garlic ginger and chefs special tomato puree based on sweet, sour and slightly hot.				
MALAYA				
A dish originates from Malaysia where mildly spiced, prepared with pineapple, coconut and hints of fresh cream, served mild to medium.				
DHANSAK				
The South Indian dish. A beautiful combination of spices, lentils, pineapple and lemon juice producing fairly hot sweet				
METHI				
Cooked in a spicy sauce of tomatoes, fresh coriander leaves, fenugreek and extra garnished fresh herbs and spices. Served medium, sweet & sour taste, served medium.				
JALFREZI				
Cooked in Bengal style with capsicum and onions and fresh green chilli to produce a seasonal flavour to each ingredient. Served fairly hot and dry.				
	Chicken, Meat, Prawn	King Prawn	Veg	Chicken or Lamb Tikka
	£5.95	£9.95	£5.50	£7.50
<b>BALTI SPECIALITIES</b>				
Bati is a traditional Northern dish, this originates from the Northwest and Northern Kashmiri Now balti dish is a most popular dish through out the country and especially Birmingham, which is known as the capital of baltis. This dish is seasonally spiced and freshly cooked in a bald dish, similar to a wok and served medium.				
BALTI CHICKEN				£5.95
BALTI MEAT				£6.50
BALTI PRAWN				£6.50
BALTI KING PRAWN				£9.95
BALTI MIX VEGETABLE				£5.95
BALTI CHICKEN TIKKA				£6.95
BALTI LAMB TIKKA				£7.95
BALTI TANDOORI CHICKEN				£6.95

**OUR CHOICE**  
**A COMBINATION OF SELECTED DISHES**

The following selections are served in a dividing dish enabling you to sample two curries in small portions.

1. CHICKEN BHUNA Medium MEAT DUPIAZA Medium	£7.95
2. METHS GOSTH Spicy medium CHICKEN ROGAN Medium	£7.95
3. CHICKEN JALFREZI Hot with fresh chilli MEAT DH ANSAK Hot and sweet	£7.95
4 KING PRAWN BHUNA Medium MEAT DHANSAK Hot, Sweet	£9.95
5. PRAWN BHUNA Medium CHICKEN JALFREZI Hot with fresh chilli	£7.95
6 CHICKEN REZEL, A Mild LAMB PASANDA Very mild	£7.95
7 CHICKEN TIKKA MASSALA mild CHICKEN TIKKA CURRY Medium	£8.95
8. CHICKEN MATOR PANEER Medium GOSTH BHUNA Medium	£7.95
9. KEEMA (Mince Meat) PEAS Medium ALOO GOSTH (Lamb) Medium	£7.95
10. CHICKEN NARYAL Mild with coconut CHICKEN MITALI Medium with tropical	£7.95

**BIRYANI SPECIALITIES**

Biryani is originated in ancient Persian, the meat is mixed with Basmati Rice lightly spiced and cooked with sultanas and mixed nuts flakes, it is always served with a seperate dish of mixed vegetables curry to the strength you desire.

CHICKEN BIRYANI	£7.50
MEAT BIRYANI	£7.95
PRAWN BIRYANI	£7.95
KING PRAWN BIRYANI	£10.95
PERSIAN CHICKEN BIRYANI Banana & Egg	£7.95
MALAYA CHICKEN BIRYANI Pineapple & Egg	£7.95
CHICKEN TIKKA BIRYANI	£7.95
LAMB TIKKA BIRYANI	£7.95
TANDOORI CHICKEN BIRYANI	£7.95
MIXED BIRYANI	£8.95
VEGETABLE BIRYANI	£6.95
MUSHROOM BIRYANI	£6.95

**Please note:** some of our dishes may contain diary products and mixed nuts. If you are allergic to these items or others - please bring it to our attention.

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**ENGLISH DISHES**

All dishes served with fresh green salad and french fries.

SIRLOIN STEAK	£9.95
FRIED CHICKEN	£5.95
MUSHROOM OMELETTE	£4.95
CHICKEN OMELETTE	£5.95
PRAWN OMELETTE	£5.95
PLAIN OMELETTE	£4.95
SCAMPI	£6.95

**SALAD DISHES**

CHICKEN SALAD	£4.95
PRAWN SALAD	£4.95
GREEN SALAD	£1.00
FRIED MUSHROOM EXTRA	£1.00
FRIED ONION EXTRA	£1.00
CHIPS	£1.50

**SIDE DISHES**

Can be served as main dish.

VEGETABLE BHAJI	£2.95
MUSHROOM	£2.95
BHINDI (Okra)	£2.95
SAG (Spinach)	£2.95
BOMBAY ALOO (Potatoes)	£2.95
TARKA DALL (Lentils)	£2.95
ALOO GOBI (Potatoes and Cauliflower)	£2.95
CHAN A BHAJI (Chick Peas)	£2.95
SAG PANEER (Spinach and Cheese)	£2.95
BRINJAL BHAJI	£2.95
SAG ALOO	£2.95
RAITHA (Cucumber or Onion)	£2.95

**SUNDRIES**

BOILED RICE	£1.75
PILAU RICE	£1.95
FRIED RICE	£1.95
EGG FRIED RICE	£2.25
SPECIAL PILAU RICE	£2.50
MUSHROOM PILAU RICE	£2.50
VEGETABLE PILAU RICE	£2.50
KEEMA PILAU RICE	£2.75

**BREAD**

NAN	£1.75
KEEMA NAN	£2.25
PESHWARI NAN	£2.25
GARLIC NAN	£2.25
CHEESE GARLIC NAN	£2.50
STUFFED PARATHA	£2.25
PARATHA	£1.95
ROTI	£1.50
CHAPPATI	£1.00

**POPPADOMS**

POPPADOM (plain)	£0.50
POPPADOM (spice)	£0.55

# London House Restaurant

**Fine Indian Cuisine**

**Fully Licensed & Fully Air-conditioned**



**T: 01785 850055 / 01785 850566**

**Discounted Take Away Menu**

**OPENING HOURS**

**Mon - Sat: 5.30 - 11.00pm**

**7 days a week**

Situated in a grade 2 listed building in existence from the 17th century, originally built for a mercer for the princely sum of £50 has a profound long lasting unique reputation that is always admired. We have taken much time and effort in renovating this sought after highly established building for your dining pleasure. Thriving for success we provide you with sophistication, atmosphere and ambience of the highest quality. The unique character based around Victorian style, we have combined this quality to fit our specification for the perfect dining experience. The historical background with modern design and characteristics providing you with a variety of choice and perfect ingredients picked from Indian sub-continent's put together on a menu which can only be offered to you at London House.

**28 High Street, Eccleshall, Staffs ST21 6BZ**

**www.londonhouserestaurant.co.uk**

