

## BALTI Dishes

*Chicken, Meat or Prawns.  
Cooked with green peppers, roasted onion and  
fresh coriander - Very spice flavour*

<b>76. BALTI CURRY</b>	<b>£5.45</b>	<b>82. BALTI MIXED SPECIAL</b>	<b>£6.70</b>
<b>77. BALTI ROGAN</b>	<b>£5.55</b>	<i>Chicken, meat and prawn in balti sauce with egg</i>	
<b>78. BALTI KEEMA</b>	<b>£5.55</b>	<b>83. BALTI CHANA SAG</b>	<b>£4.90</b>
<b>79. BALTI MADRAS</b>	<b>£5.55</b>	<i>Spinach and chicken peas</i>	
<b>80. BALTI VINDALOO</b>	<b>£5.75</b>	<b>84. BALTI SOBJI</b>	<b>£4.90</b>
<b>81. BALTI BHUNA TIKKA</b>	<b>£6.50</b>	<i>Fresh mixed vegetables</i>	
<i>Chicken or lamb tikka served in a rich thick balti sauce</i>		<b>85. BALTI ALOO GOBI</b>	<b>£4.90</b>
		<i>Potato and cauliflower</i>	

## SIDE Dishes

*Made with fresh vegetables*

<b>95. BOMBAY POTATO</b>	<b>£3.00</b>	<b>102. BRINJAL BHAJI</b>	<b>£3.00</b>
<b>96. SAG BHAJI</b>	<b>£3.00</b>	<i>Aubergine</i>	
<i>With spinach</i>		<b>103. BHINDI BHAJI</b>	<b>£3.00</b>
<b>97. SAG ALOO</b>	<b>£3.00</b>	<i>With Okra</i>	
<i>With spinach &amp; potato</i>		<b>104. SAG PANEER</b>	<b>£3.00</b>
<b>98. CAULIFLOWER BHAJI</b>	<b>£3.00</b>	<i>With spinach &amp; Indian cheese</i>	
<b>99. ALOO GOBI</b>	<b>£3.00</b>	<b>105. MUTTER PANEER</b>	<b>£3.00</b>
<i>Potato with cauliflower</i>		<i>Peas and Indian cheese</i>	
<b>100. VEGETABLE BHAJI</b>	<b>£3.00</b>	<b>106. TARKA DALL</b>	<b>£3.00</b>
<b>101. MUSHROOM BHAJI</b>	<b>£3.00</b>	<b>107. PLAIN DALL</b>	<b>£3.00</b>



## HOT CURRY Dishes

*Chicken, Meat or Prawns.  
Cooked in traditional hot spicy sauce - Hot and  
very hot strength*

<b>86. MADRAS</b>	<b>£5.55</b>	<b>90. PATHIA</b>	<b>£5.75</b>
<i>A hot traditional spiced curry</i>		<i>Hot, sweet &amp; sour flavour, cooked with lentils</i>	
<b>87. CHILLI &amp; GARLIC</b>	<b>£5.55</b>	<b>91. PHAL</b>	<b>£5.75</b>
<i>A spicy curry with fresh garlic, chilli and coriander</i>		<i>Very hot curry cooked in a fiery chilli sauce</i>	
<b>88. VINDALOO</b>	<b>£5.75</b>	<b>92. KING PRAWN MADRAS</b>	<b>£9.70</b>
<i>A spicy hot curry cooked with potato</i>		<b>93. KING PRAWN VINDALOO</b>	<b>£9.70</b>
<b>89. DANSAK</b>	<b>£5.75</b>	<b>94. KING PRAWN DANSAK</b>	<b>£9.70</b>
<i>Hot, sweet &amp; sour flavour, cooked with lentils</i>			

## RICE & SUNDRIES

<b>108. PILAU RICE</b>	<b>£2.00</b>	<b>115. STUFFED PARATHA</b>	<b>£2.20</b>
<b>109. BOILED RICE</b>	<b>£1.90</b>	<b>116. CHAPATI</b>	<b>£1.00</b>
<b>110. SPECIAL PILAU RICE</b>	<b>£3.00</b>	<b>117. PURI</b>	<b>£1.10</b>
<b>111. EGG FRIED RICE</b>	<b>£3.00</b>	<b>118. PLAIN POPADOM</b>	<b>£0.60</b>
<b>112. MUSHROOM FRIED RICE</b>	<b>£3.00</b>	<b>119. SPICY POPADOM</b>	<b>£0.70</b>
<b>113. KEEMA FRIED RICE</b>	<b>£3.00</b>	<b>120. PICKLES</b> <i>Per person</i>	<b>£0.60</b>
<b>114. PARATHA</b>	<b>£2.00</b>		

Delivery over 3 miles additional charge apply  
WE REQUEST ANY COMPLAINT TO BE BROUGHT TO OUR IMMEDIATE ATTENTION  
The management can refuse service without reason

# Indian Food Centre



TANDOORI & CURRY TAKEAWAY



[www.indianfoodcentre.co.uk](http://www.indianfoodcentre.co.uk)

**FREE DELIVERY**

On orders over £15 within a 3 miles radius. 10% discount on collection orders

**0117 942 35 32**

366 Gloucester Road, Horefield, Bristol BS7 8TP

OPENING HOURS:

7 DAYS A WEEK: 5.30 - 12Midnight (last delivery order 11pm)

## STARTERS

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|--|--------------|--|--------------|
| <b>1. SAMOSA</b><br>Vegetable of meat  | <b>£2.25</b> | <b>7. KING PRAWN BUTTERFLY</b><br>Marinated in special Indian spices, coated on golden breadcrumbs and deep fried    | <b>£4.50</b> |
| <b>2. ONION BHAJI</b><br>traditional fried fritter                                     | <b>£2.45</b> | <b>8. PRAWN PURI</b><br>Prawns cooked in a sweet and sour medium sauce served with Indian fried bread                | <b>£3.90</b> |
| <b>3. CHICKEN or LAMB TIKKA</b><br>Boneless chicken or lamb roasted on tandoori skewer | <b>£3.35</b> | <b>9. CHICKEN CHAT</b><br>Chicken cooked in a sweet and sour medium sauce served with Indian fried bread             | <b>£3.90</b> |
| <b>4. LAMB TIKKA</b><br>Roasted on tandoori skewer                                     | <b>£3.35</b> | <b>10. ALLO CHAT</b><br>Potato and chick peas cooked in a sweet and sour medium sauce served with Indian fried bread | <b>£3.80</b> |
| <b>5. SHEESH KEBAB</b><br>Roasted on tandoori skewer                                   | <b>£3.35</b> |  |              |
| <b>6. PANEER TIKKA</b><br>Indian cheese roasted on tandoori skewer                     | <b>£3.25</b> |  |              |

## TANDOORI Dishes

Cooked in a charcoal clay oven barbecued, served with salad, mint and yoghurt sauce

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|------------------------------------|--------------|---------------------------------------|--------------|
| <b>11. CHICKEN SHASHLICK</b>       | <b>£6.90</b> | <b>18. LAMB TIKKA MASALA</b>          | <b>£6.25</b> |
| <b>12. TANDOORI CHICKEN (Half)</b> | <b>£5.80</b> | <b>19. NAN</b>                        | <b>£1.80</b> |
| <b>13. CHICKEN TIKKA</b>           | <b>£6.40</b> | <b>20. PESHWARI NAN</b>               | <b>£2.40</b> |
| <b>14. LAMB TIKKA</b>              | <b>£6.90</b> | <b>21. KEEMA NAN</b>                  | <b>£2.40</b> |
| <b>15. SHEEK KEBAB</b>             | <b>£6.40</b> | <b>22. GARLIC NAN</b>                 | <b>£2.40</b> |
| <b>16. PANEER TIKKA</b>            | <b>£6.25</b> | <b>23. CHILLI &amp; CORINADER NAN</b> | <b>£2.40</b> |
| <b>17. CHICKEN TIKKA MASALA</b>    | <b>£6.25</b> |                                       |              |



## BIRYANI Dishes

Fine basmati rice cooked with spices, served with a vegetable curry

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|----------------------------------|--------------|------------------------------------|--------------|
| <b>24. CHICKEN BIRYANI</b>       | <b>£6.55</b> | <b>29. PERSIAN CHICKEN BIRYANI</b> | <b>£6.90</b> |
| <b>25. MEAT BIRYANI</b>          | <b>£6.55</b> | <b>30. CHICKEN &amp; MUSHROOM</b>  | <b>£6.90</b> |
| <b>26. PRAWN BIRYANI</b>         | <b>£6.55</b> | <b>31. MEAT &amp; MUSHROOM</b>     | <b>£6.90</b> |
| <b>27. KING PRAWN BIRYANI</b>    | <b>£9.90</b> | <b>32. VEGETABLE BIRYANI</b>       | <b>£5.90</b> |
| <b>28. CHICKEN TIKKA BIRYANI</b> | <b>£7.45</b> | <b>33. MUSHROOM BIRYANI</b>        | <b>£5.90</b> |

## CHEF'S SPECIAL Dishes

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|---|---------------|--|--------------|
| <b>34. TANDOORI MIXED GRILL</b><br>Chicken & lamb tikka, sheesh kebab and tandoori chicken all marinated in special spices & herbs, roasted on tandoori skewer served with nan, salad & yoghurt dip | <b>£10.00</b> | <b>40. MAKHAANI CURRY</b><br>Chicken or lamb tikka cooked with subtle spices in a rich butter, cream and almonds sauce - mild dish                       | <b>£6.95</b> |
| <b>35. TANDOORI KING PRAWNS</b><br>Marinated in special spices and herbs, roasted on tandoori skewers with salad & yoghurt dip  | <b>£9.80</b>  | <b>41. HONEY MASALA</b><br>Chicken or lamb tikka cooked with honey, in a traditional rich cream masala sauce-mild dish                                   | <b>£6.95</b> |
| <b>36. TIKING PRAWN DELIGHT</b><br>Cooked in rich creamy sauce with coconut, almonds and cashew nuts - mild dish  | <b>£9.80</b>  | <b>42. ACHARI CURRY</b><br>Chicken tikka, Lamb tikka or Prawns cooked in spicy Hyderbadi pickle sauce with fresh garlic and coriander- medium dish       | <b>£6.95</b> |
| <b>37. KING PRAWN MASALA</b><br>Cooked in traditional rich masala sauce, garnished with creamy and fresh corinader - mild dish  | <b>£9.80</b>  | <b>43. GREEN MASALA</b><br>Chicken tikka, lamb tikka or Prawn cooked in chefs secret recipe with green peppers, coriander, chilli and mint. Hot dish.    | <b>£6.95</b> |
| <b>38. TANDOORI COCTAIL MASALA</b><br>Freshly cooked succulent pieces of chicken and lamb tikka cooked in a traditional rich masala sauce, garnished with cream and fresh coriander - mild dish     | <b>£7.80</b>  | <b>44. JHAALFREZI CURRY</b><br>Chicken or lamb tikka cooked in a spicy sauce, with peppers, tomato, egg, chilli and coriander -Hot dish                  | <b>£6.95</b> |
| <b>39. CHEF'S SPECIAL BIRYANI</b><br>Chicken, meat and prawns cooked in a fine basmati with subtle spices served with vegetable sauce   | <b>£8.50</b>  | <b>45. NAAGHA JOL</b><br>Chicken tikka, lamb tikka or Prawns cooked in a chilli infused sauce with peppers, roasted onions and fresh coriander -Hot dish | <b>£6.95</b> |



## MILD CURRY Dishes

Chicken, Meat or Prawns.  
Cooked in a sweet coconut and almonds cream sauce - Mild Strength

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|---|--------------|--|--------------|
| <b>46. KORMA</b><br>With cramy, coconut & alonds, subtle spiced | <b>£5.45</b> | <b>51. KASHMIR KING PRAWN</b>                          | <b>£9.70</b> |
| <b>47. KING PRAWN KORMA</b>                                     | <b>£5.45</b> | <b>52. AFGHAN</b><br>With banana, pineapple & sultanas | <b>£5.65</b> |
| <b>48. MOGUL</b><br>with pineapple and sultanas & pilau rice    | <b>£5.45</b> | <b>53. AFGHAN KING PRAWNS</b>                          | <b>£9.90</b> |
| <b>49. MOGUL KING PRAWN</b><br>Served with pilau rice           | <b>£9.90</b> | <b>54. PASANDA</b><br>With cream, coconut & pistachio  | <b>£6.55</b> |
| <b>50. KASHMIR</b><br>With babnana and coconut                  | <b>£5.55</b> |  |              |

## MEDIUM CURRY Dishes

Chicken, Meat or Prawns.  
Cooked with subtle blend of spices with fresh coriander - medium strength

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|---|--------------|--|--------------|
| <b>55. SAG</b><br>Cooked with spinach                                       | <b>£5.45</b> | <b>66. GRILL CURRY</b><br>Chicken, meat, egg tomato & mushrooms                    | <b>£5.45</b> |
| <b>56. BENGAL</b><br>Cooked with egg and potato                             | <b>£5.45</b> | <b>67. SILCILA CURRY</b><br>Cooked in sweet mango sauce                            | <b>£5.45</b> |
| <b>57. KARACHI</b><br>Cooked with egg and tomato                            | <b>£5.45</b> | <b>68. KHORAU CURRY</b><br>Cooked with dry spices and ginger                       | <b>£5.45</b> |
| <b>58. BOMBAY</b><br>Cooked with potato                                     | <b>£5.45</b> | <b>69. METHI CURRY</b><br>Cooked with spices and fenugreek leaf                    | <b>£5.45</b> |
| <b>59. MALAYAN</b><br>Cooked with lentils and pineapple                     | <b>£5.45</b> | <b>70. KEEMA PEAS</b><br>Spiced tanddori mince and peas in a rich curry sauce      | <b>£5.45</b> |
| <b>60. CEYLON</b><br>Sweet & sour   | <b>£5.45</b> | <b>71. MUSHROOM CURRY</b><br>With mushrooms in a medium sauce                      | <b>£5.45</b> |
| <b>61. BHINDI</b><br>Cooked with okra                                       | <b>£5.45</b> | <b>72. MEDIUM CURRY</b><br>Plain curry in a medium sauce                           | <b>£5.45</b> |
| <b>62. SOBJI</b><br>with mixed vegetables                                   | <b>£5.45</b> | <b>73. BHUNA EGG</b><br>Eggs cooked with tomato and green peppers in a thick sauce | <b>£5.45</b> |
| <b>63. BHUNA</b><br>With tomato & peppers in a thick sauce                  | <b>£5.45</b> | <b>74. VEGETABLE CURRY</b><br>Fresh mixed vegetables                               | <b>£4.45</b> |
| <b>64. DUPIAZA</b><br>Cooked with roasted onions & peppers in a thick sauce | <b>£5.45</b> | <b>75. MUSHROOM CURRY</b><br>Fresh mushrooms                                       | <b>£5.45</b> |
| <b>65. ROGAN JOSH</b><br>Cooked in rich tomato based sauce                  | <b>£5.45</b> |  |              |

