



STARTERS

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| Vegetable / Lamb Samosa (4 pieces per portion) | £4.95 |
| Deep fried pattie filled with mixed vegetables or minced lamb served with a selection of fresh chutneys | |
| Onion Bajya (2 pieces per portion) | £3.95 |
| Onion strips coated in a lentil batter, deep fried and served with a selection of fresh chutneys | |
| Chicken / Fish Pakora | £4.75 |
| Succulent pieces of chicken breast or fish marinated and crispy fried in a Beit HaMadras special batter | |
| Chicken / Lamb Tikka | £4.75 |
| Cubed chicken or lamb marinated in a combination of freshly ground spices and chargrilled in the clay oven | |
| Shami Kebab | £4.75 |
| Minced lamb flavoured with garlic, ginger and fresh coriander | |
| Masala Chicken Drumstick (2 pieces per portion) | £4.75 |
| Chicken drumsticks marinated with homemade spices and cooked in the tandoori oven | |
| Tandoori Platter (Minimum 2 people – Serves 2) | £10.95 |
| A mouth watering combination of chicken tikka, lamb tikka, masala drumsticks and shami kebab served with naan bread and a selection of fresh chutneys | |
| Vegetarian Milloni (Minimum 2 people – Serves 2) | £7.95 |
| A tantalising combination of vegetable samosa, onion bajya and mixed vegetable pakora served with a selection of fresh chutneys | |
| Beit HaMadras Pappadums | £1.00 |
| Two Plain or Spicy Pappadums | |

SOUP

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| Soup of the Day | £3.95 |
| Mulligatawny Soup | £4.75 |
| A hearty traditional soup from the Madras region of India full of lentils, rice and vegetables | |
| Moong Dal & Spinach Soup | £4.75 |
| A creamy dal (lentil) soup cooked with potato and chopped spinach and garnished with fresh coriander | |

FROM THE TANDOOR

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| Tandoori Chicken Baby spring chicken marinated overnight in a traditional tandoori masala | £13.50 |
| Chicken Tikka Boneless chicken marinated in a combination of freshly ground spices | £13.50 |
| Sheek Kebab Finely chopped lamb with Beit HaMadras special spices (Medium hot) | £13.50 |
| Lamb / Chicken Shishlik Marinated Lamb or Chicken cooked with mushroom, onion, green peppers and tomatoes | £13.50 |
| Tandoori Mix Chef's selection of the above tandoori delicacies served on a sizzling platter | £15.50 |
| Lamb Chops Succulent tender lamb chops marinated overnight – lightly but definitely spiced in a unique Beit HaMadras marinade | £15.50 |

All the dishes from the Tandoori oven are served with mixed salad and a choice of either pilau rice or naan.

BIRYANI

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| Lamb or Fish | £13.50 |
| Chicken Tikka or Meat trio | £12.50 |
| Beef or Chicken | £11.50 |
| Mixed seasonal vegetables | £9.50 |

Biryani is perhaps one of our most elaborate rice dishes originating from the Mogul era. It is cooked with an array of spices then layered with saffron streaked Basmati rice and garnished with raisins and nuts.

All Biryani's are served with a mixed vegetable curry sauce.

FROM THE GRILL

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| Grilled Fish A choice of Salmon or Trout grilled to perfection and served on a bed of salad with a choice of rice, chips or sauté potatoes | £13.50 |
| Grilled Bass A whole Sea Bass grilled to perfection and served on a bed of salad with a choice of rice, chips or sauté potatoes | £15.00 |
| Steak Salad Tender steak grilled and cut into strips and served on a bed of salad | £13.50 |
| Chicken Salad Tender chicken breast grilled, sliced and served on a bed of salad | £11.50 |

HOUSE SPECIALS

Tandoori Mixed Grill - £20.50 Charcoal grilled juicy lamb chop, mince meat kebab, tandoori chicken and chicken tikka. Served with home made mint sauce - accompanied with mixed salad and a choice of pilau rice or fresh naan bread

Moghlai Feast - £18.00 (Curry as you like it, mild, medium or hot) Chicken curry, lamb bhuna and seasonal vegetable curry served with rice, naan, chutney and pickles

Vegetables Thali - £14.00 A blend of seasonal vegetables cooked with fresh herbs and spices and served with pilau rice, naan bread and pickles; also includes:- Tarka Dal - A mix of three different lentils cooked with five spice, garlic, cumin seeds and garnished with fresh coriander
Bhindi Masala - Okra sautéed with onions, fresh tomatoes and a touch of spice
Motor Paneer - Peas cooked with tomatoes, onions and garlic (lightly spiced)

Fish Platter - £21.50 A selection of fresh fish individually marinated and cooked in its own unique way. Served with pilau rice, mixed salad and a home made sauce

Moghlai Biryani - £18.00 A combination of Chicken and Lamb cooked with an array of spices then layered with saffron streaked Basmati rice and garnished with raisins and nuts served with a seasonal vegetable curry sauce and accompanied with two chapati's.

INDIAN CURRY

All the curries below are delicately spiced unless otherwise stated and available in:

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| Lamb or Fish | £11.50 |
| Beef or Chicken | £ 9.50 |
| Mixed seasonal vegetables | £ 7.00 |

Traditional Curry

Traditional Indian curry

Mushroom Curry

Delicious dish cooked in a creamy cashew nut sauce

Tikka Masala

Roasted in the tandoor and simmered in a smooth creamy sauce

Makhani

Chargrilled and cooked in a tomato based sweet and sour sauce

Dansak

Cooked in a lentil based curry sauce

Jalfrezi (Fairly Hot)

Marinated and fried with onion, tomato, green peppers and an array of spices

Madras (Hot)

A lightly but definitely spiced South Indian red curry, its taste is heavenly

Rogan Josh

A passionate, aromatic curry cooked with onions, herbs and spices then garnished with freshly cooked tomato

Korma

A very mild creamy curry cooked with sultanas, desiccated coconut, almonds, mild herbs and spices.

Bhuna

Finely chopped onions, peppers and fresh tomato cooked with various herbs and spices

Vindaloo (Very Hot)

A rich and fiery dish created by the extensive use of red chilli, lemon juice, spices and fresh coriander

Hyderabadi

Cooked with chopped onions, mustard seeds and a whole red chilli in a slightly hot and tangy sauce

Chasni

A virtually fat free dish which is prepared with aromatic freshly ground dry roasted spices and honey

VEGETARIAN SIDE DISHES

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| Seasonal Vegetable Curry A blend of seasonal vegetables cooked with fresh herbs and spices | £5.95 |
| Bhindi Masala Green okra sautéed with onions, fresh tomatoes and a touch of spice | £5.50 |
| Bombay Potato Dry fried potatoes with cumin red chilli (slightly hot) | £5.50 |
| Chana Masala Whole chickpeas cooked in a spicy tomato based curry sauce | £5.50 |
| Sag Paneer Spinach cooked with fresh tomatoes, onions and crushed garlic (lightly spiced) | £5.50 |
| Mushroom Bhaji Button mushrooms braised with fresh ginger and coriander | £5.50 |
| Jeera Aloo New potatoes pan fried with toasted cumin, ginger, garlic and green chilli | £5.50 |
| Vegetables and Lentil Samba Yellow split peas, ground ginger, shredded coconut and mixed vegetables cooked in a light aromatic homemade curry paste | £5.95 |
| Vegetables Navratan Korma A selection of vegetables cooked in coconut milk with fruit and nuts | £5.95 |
| Tarka Dal A mix of three different lentils cooked with five spice, garlic, cumin seeds and garnished with fresh coriander | £5.50 |

CHILDREN'S CHOICES

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| Burger on a Plate A plated burger served with chips, soft drink and ice cream | £7.95 |
| Chicken on a Stick A skewer of grilled chicken pieces served with chips, soft drink and ice cream | £7.95 |
| Beit HaMadras Fried Chicken Two pieces of crispy deep fried chicken in a special Beit HaMadras batter served with chips, soft drink and ice cream | £7.95 |

RICE

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| White Rice Steamed Basmati rice | £3.00 |
| Pilau Rice Saffron flavoured aromatic pilau with fried onions | £3.50 |
| Kashmari Pilau Basmati rice cooked with coconut, almond and dry fruits | £4.50 |

INDIAN BREAD

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| Naan Tandoori baked leavened bread | £2.00 |
| Garlic Naan Naan garnished with fresh crushed garlic and cooked in the tandoori oven | £2.95 |
| Vegetable Stuffed Naan Delicious naan filled with mixed vegetables | £2.95 |
| Keema Naan | £3.00 |

Stuffed naan bread with a filling of spiced mince meat, fresh ginger and coriander

Peshwari Naan £3.00
Sweet leavened bread filled with coconut, sultanas, almonds and dry fruits

Tandoori Roti £2.00
Whole wheat unleavened bread baked in the tandoori oven

Chapati £1.50
Whole wheat unleavened bread grilled on tawa

Paratha £2.50
Leavened bread cooked with a little oil on a hot tawa

SUNDRIES

Chips £1.50
Deep fried slices of potato

Masala Chips £2.00
Deep fried slices of potato with chef's special spices

Green Salad £2.50

Raitha £2.50
Cucumber, tomato and onions tossed in a dairy free dressing

Assorted Pickles £1.50
A selection of assorted home made pickles

'MITHAI' - SWEETS & DESSERTS

Kheer with Fresh Mango £5.95
Cardamom flavoured rice pudding with fresh mango

Fresh Fruit Salad £5.95
A variety of fresh seasonal fruits

Mango Kulfi £4.95
Indian ice-cream made with coconut cream, cardamom pods and mango

Pistachio Kulfi £4.95
Indian ice-cream made with coconut cream, cardamom pods, saffron and crushed pistachio nuts

Zelabi £4.95
A favourite Indian delicacy served in a sweet syrup

Fruit Crumble £5.95
Hot 'fruit of the season' crumble served with custard

Crepes (Minimum 2 people – Serves 2) £12.50
Crepes made to perfection with fresh mango, strawberries and liqueur sauce.

Ice Cream £3.95
Variety of flavours available – ask your server.

Dessert of the Day £5.95
Ask your server for details