APPETISERS	THAI STARTERS
Starters are served with fresh mixed salad and mint sauce.	Satay Gai £4.75 Marinated skewered chicken satay served with sweet chilli sauce.
Onion Bhajee*£3.65	Marinated skewered chicken satay served with sweet chilli sauce.
Vegetable Pakora*£3.65	Goong Hompar£5.50 Marinated prawn in crispy rice pastry served with sweet chilli sauce.
Somosa Meat/vegetable*£3.65	served with sweet chilli sauce. Sesame Prawns on Toast£5.50
Chicken Tikka£4.50	Prawn mousse on toast, dusted with sesame seeds.
Lamb Tikka£4.75	Ped Sa Wan f5 50
Sheek Kebab£4.50	Thai style roast duck wrapped in rice pancake, served with cucumber, spring onion, carrots and duck sauce.
Shamee Kebab£4.50	I hai Mix Starter£6.50
Tandoori Chicken£4.50	Contains the above starters.
Nargis kebab£4.65	TANDOORI SPECIALITIES
Chicken Pakora£4.65	Marinated in yogurt with delicate herbs and spices and cooked in a clay oven over a charcoal fire served with salad
Chicken Tikka Puree£4.75	Tandoori Chicken £8 50
Stuffed pepper Meat/vegetable*£4.50	Half chicken marinated in spices grilled and barbecued Chicken Tikka £8.50
Prawn on Puree£4.75	Lamb Tikka£8.75
King Prawn Butterfly Deep fried in breadcrumbs .£4.95	Chicken Shashlick£8.75
Tandoori Fish Salmon£4.95	Cooked on charcoal clay oven with roasted
King Prawn on Puree£5.50	tomatoes onion, green peppers Tandoori Fish Salmon£8.95
INDIAN LOUNGE SPECIAL STARTER	Fish marinated in mixed tandoori spices, hint of lemon, baby vegetables tantalisingly fried with capsicum and cooked slowly in tandoori and coriander in a spicy dry sauce
Tandoori Mix Kebab£4.95	cooked slowly in tandoori and coriander in a spicy dry sauce
Mixture of lamb tikka. chicken tikka, sheek kabab	Tandoori King Prawn Shaphlisk C11.50
Spice Aubergine £4.75 Aubergine deep fried in butter, stuffed with mince lamb/chicken	Tandoori King Prawn Shashlick£11.95 Tandoori Mixed Grill£11.95
Paratha Roll£4.75	A combination of specialities served with nan bread
Chicken or lamb cooked with fresh herbs and	CHEFS RECOMMENDATIONS
spices wrapped in a paratha bread	for Lamb add 25p
Mussel-ke-Chat £4.75 Mussel cooked with onions, garlic & fresh coriander in a mild/spicy sauce	Tikka Massala chicken tikka or lamb tikka £8.50
Magic Mushrooms£4.75	Cooked in a rich massala sauce made with a delicate blend of aromatic spices & herbs.
Spicy mushroom deep fried in butter, stuffed with chicken or vegetable*	Bhuna korahi chicken tikka or lamb tikka£8.50
Malai Tikka£4.75	Cooked with garlic, tomatoes, green peppers, herbs & spices
Tender pieces of chicken marinated in specially prepared garlic & ginger cream sauce, roasted in tandoori. Sprinkled with cheese	Sylheti Naga chicken or lamb \\£8.50 Cooked with Mr. naga pickles very hot with herbs and spices
Mango Tikka£4.75	Passnda chicken or lamb£8.50
Strips of chicken marinated & cooked in spicy mango sauce with touch of lemon.	Cooked with fresh cream, prepared in an enriched sauce, garnished with almond
Coriander Salmon Fish£4.95	Butter Chicken chicken or lamb£8.50
Fillet of salmon cooked in olive oil garnished	Tandoori chicken off the bone in a rich butter, cream & exotic sauce
with garlic black pepper and fresh coriander Starter Nawab£6.25	Roshoni chicken or lamb£8.50 Cooked in a clay oven mixed with medium spices & sliced garlic
Mixed of vegetable somosa, sheek kabab, tandoori tikka	
tandoori king prawn served with sylheti style salad	Jalfrezi chicken or lamb£8.50 Tender pieces of chicken, lamb or meat cooked with onion, capsicum and sliced chillies in medium hot spicy sauce.
NEW INNOVATIVE STARTERS	Jinga Stir Fry£11.95
Chicken Chili£4.50	Chef's favourite, grilled king prawn served with delicately spiced stir fried of tomatoes and green herbs
Battered fried chicken tossed with bell peppers,	
chili and soya sauce with green pepper and red pepper Haryali Paneer Tikka£4.75	Begun Bahar chicken or lamb£8.50 Exquisite succulent pieces of chicken, cooked with garlic, ginger, onion, coriander, fresh aubergine and tomatoes
Spicy preparation of cottage cheese cooked	aa
over the grill with fresh mint and coriander	Shahi Shasni chicken or lamb£8.50 Chicken in a delicate sweet and sour sauce
Special Lamb Sheek Kebab£4.95 Mutton minced cooked slowly in the tandoor	with a touch of herbs and spices
with red and green pepper with red onion	South Indian Garlic Chilli chicken or lamb \£8.50
Fish Amartsari£5.95	Cooked with onions, green peppers, fresh garlic and chilli to create a tantalising unique dish
Cubes of tilapia fish marinated with Indian spices, gram flour and asafoetida seeds, deep fried	Chilli Baharee chicken or lamb \£8.75 Cooked with green herb tandoori spices,
Luft - E - Dariya (Prawn)£5.95	green chillies & jeera, a medium hot dish
Tiger prawns marinated in saffron, caraway seeds and fresh coriander	Zaluti Loharii chicken or lamb£8.75
Prawn & Aubergine Kharphatla£5.95	Cooked in cast iron wok with garlic tomatoes, spring onions, green peppers, herbs & spices
A warm medley of jumbo prawns and aubergine,	Jinga Rosun Mirchi \£11.95
finished off with caramelised onions, tomato & pickle masala.	Slightly hot king prawns with garlic and green chillies in a thick sauce.

SPECIAL DISH Exclusive to Indian Loun All these special dishes served w	ige		F RECO	OMMENDED JRRIES
Scallop Rongeela Scallop marinated with pickle masala and carar and zest of tropical lime served with baby potate	£11.50 melised garlic	Tender lamb or Chicken :	simmered with	£8.50 n onions and exotic spices,
Indian lounge Special Bhuna. A whole piece of breast of chicken filled with tando prawns tandoori king prawns, lamb tikka, extensive sauce with selected herbs & spices to create our o	ori minced lamb, with ely prepared in 'rich	tossed with fresh garlic and spinach Kundan Kalia Lamb or Chicken£8. Lamb cooked with pure ghee, onion, saffron, baby potato & tomatoes		
Seabass Supreme	£11.50	Chicken or Lam Medium spiced chicken p bell peppers & onions		ndi£8.50 oked with
Supreme chicken or lamb Fillet of chicken/ lamb cooked in a spicy hot sau peppers tamarind fresh garlic, coriander and gro	ice with onions een chillies.	Gosht or Murgh Lamb or chicken cooked is in oven, green and red tomatoes slice & fresh co	in tandoor, thi pepper, onior	
Kodu Chicken/Lamb/Prawn Sweet pumpkin cooked with Chicken/Lamb/prain chefs special mild/medium sauce.	wn	Methi Gosht or A rich preparation of lami	Murgh b or chicken c	£8.50 ooked with
Jaipur chicken or lamb	m h fresh	methi leaves - a must try Rogne - E - Nisl A traditional hot curry of I onions and tomatoes	naat 🐧	£8.50 n hot spices,
Bhiart Murgi	d spices with pepper brown sauce	Malabar Chicke Free-range chicken brea- whole crushed spices, sli	st cubes temp iced onions, g	£8.50 ered with mustard seeds, inger, garlic, curry leaves,
Bengal Murgi Pathila	£11.50 with pineapple,	tomatoes and finished wi Nijami Gosht or Fresh yogurt, fried onion, saffron, cumin it's delicio	Murgh	£8.50
Tandoori Murgi Keema Tandoori chicken cooked in clay oven, peeled o cooked with minced lamb & hard boiled egg. A l	ff the bone &		ountainous an	£8.50 ea, made with freshly
Tandoori Chicken Massala Tandoori chicken cooked in clay oven, cooked i sauce enriched with chefs selected spices and	n a mild	Rara Gosht or M	furgh	£8.50 chicken cubes with minced
Chutney Ni Murgi Shashlick Barbecued chicken off the bone garnished with tomatoes onions &green peppers spiced with a of herbs & cooked with a touch of massala sauc	roasted variety	-	y peanut and co	£10.95
Kathmandu ko Kukhura \ Batter fried chicken simmered in a himalayan sı and cooked with diced peppers fresh garlic, gre onion and tomato cubes. Rich in taste and rich	auce en chillies,	Lobster Pepper Fresh lobster treated with I tossed in black pepper, on stir fried with peppers, onic	lime and turme ion and femel r	masala,
Tandoori Zinga Shahi Mossall Tandoori king prawns barbequed in a tandoori o and marinated in a enriched mossalla sauce	la£13.95 slay oven			arlic, medium
Monk ki khazana (fish)		Chicken Tikka£ Lamb Tikka£		icken£7.95 nb£8.50
Jhinga Mandaraj Tandoori baked king size prawns with spices, w herbs. garnished with tomato green peppers & i	£3.50 ith a variety of	King Prawn£1		wn£8.50
		_	ty hot 🐧 -	madras hot
TF Our selection of `old time' favourites the dishes your choice of dishes can be prepare	RADITION are recognised by even by any one of the fol	AL DISHES eryone and have been enjo	yed by genera	ations of Indian food lovers, ur individual taste
Curry Medium hot, cooked with herbs &spices	Korma Very mild cook			£6.95
Bhuna Cooked with herbs & thick sauce, lightly spiced		with lemon juice & garlic		ikka£8.50
Dhansak Lentils, pineapple with spices & herbs	Malaya Mild & fruit, sp	, ,		ta£8.75
71 17 1	Rogan Josh	oorany coorea		£7.50
Dupiaza Diced onions, capsicum cooked in thick spicy sauce.	Medium hot cooked with to	omatoes herbs & spices		n£11.95 £7.95
Pathia Cooked in a sweet & sour sauce, slightly hot	Vindaloo Very hot &	spicy, with potato.	Venetable	

Pathia Cooked in a sweet & sour sauce, slightly hot

Vegetable

BALTI DISHES

All Balti dishes are cooked with garam massala, capsicum, fresh green chillies and herbs, stir fried with garlic, served from a sizzling dish, garnished with coriander giving you a rich flavour

Vegetable Balti	£6.50
Chicken Balti	
Lamb Balti	£7.50
Prawns Balti	£7.50
Tandoori Chicken Balti	£8.50
King Prawn Balti	£11.95
Add any available vegetables to any Dish (+7	Op each):

Aloo/ Cauliflower/ Chana/ Chilli/ Dhal/ Mushroom/ Mixed veg/ Peas or Spinach

SPECIAL BALTI DISHES

Chicken Tikka Bhuna Balti	£8.50
Lamb Tikka Bhuna Balti	£8.75
Chicken Tikka Garlic Balti	£8.50
Lamb Tikka Garlic Balti	£8.75
Chicken Chilli Balti	£8.75
Lamb Chilli Balti	£8.75
Indian Lounge Special Balti (mixed).	£9.50
Tandoori Special Balti	
Chicken tikka, Lamb tikka, Tandoori King Prawn	

BIRYANI DISHES

Biryani originated from the kitchens of royal ancient Persia. The meat is mixed with Basmati pilau rice together with saffron lightly spiced and cooked with sultanas & almonds served with a dish of mixed vegetable curry to strength of ones individual taste. Individual Biryani can be created upon request.

Vegetable Biryani	£8.75 £8.75
Prawn BiryaniPersian Chicken Biryani	£8.75 £9.25
Chicken Tikka Biryani Lamb Tikka Biryani	£9.75
Tandoori Chicken Biryani Indian Lounge Special Biryani King Prawn Biryani	£11.50

TAWA SPECIAL DISH

Barbequed cubes of Chicken in finely chopped fresh ginger. garlic, mushrooms and a touch of Indian Lounge Special freshly made barha masala and coriander, finished in a rich gravy of myriad spices that provide a host of subtle flavours comes direct to your table hot and sizzling.

£7.65
£9.25
£9.50
£12.50
£12.50

ENGLISH DISHES

Served with chips & salad

Chicken Omelette	£6.95
Prawn Omelette	£6.95
Mushroom Omelette	£6.95
Scampi & Chips	£6.50

Allergy: Please be aware some dishes contain traces of nuts & other allergens.

VEGETABLE & BHAJEE DISHES

Can be served as a side dish or a main dish

	Main	Side
Shobzi Bhajee Vegetables	.£6.50	£3.50
Mushroom Bhajee	£6.50	£3.50
Bhindi Bhajee Ladies finger	£6.50	£3.50
Cauliflower Bhajee	£6.50	£3.50
Saag Bhajee Spinach		£3.50
Saag Aloo Spinach & Potato		£3.50
Saag Paneer Spinach & Cheese	£6.50	£3.50
Chana Massala Spiced chick peas	£6.50	£3.50
Mator Paneer Chick peas & Cheese	£6.50	£3.50
Aloo Gobi Potato & cauliflower	£6.50	£3.50
Bombay Aloo Spicy Potatoes	£6.50	£3.50
Begun Bhajee Aubergines		£3.50
Tarka Dhal Lentils		£3.50

RICE

Plain Boiled	£2.95
Pilau Rice	£3.25
Fried Rice	£3.50
Keema Pilau Rice	£3.50
Vegetable Pilau Rice	£3.50
Peas Pilau Rice	
Egg Fried Rice	£3.50
Mushroom Fried Rice	
Chicken Fried Rice	£3.95
Garlic Fried Rice	£3.50
Special Fried Rice	£3.50

BRFADS

Naan	
Keema Nan	£2.95
Garlic Nan	£2.95
Peshwari Nan	£2.95
Cheese Nan	£2.95
Onion Nan	£2.95
Cheese Chilli Nan	£3.25
Tikka Nan	£3.25
Coriander Nan	
Paratha Plain / Stuffed Nan	£2.95
Chapatti	
Puri	£1.50
Tandoori Roti	

SUNDRIES

Papadom	70p
Massala Papadom	75p
Chips	
Raitha Plain, tomato or cucumber	
Chutneys & Pickles (Per item)	

add EXTRAS to any dish

Any Vegetables (each)		70p
Aloo/ Cauliflower/ Chana/ Chilli/ I	Ohal/ Mushroom/	•
Mixed veg/ Peas or Spinach		
Chicken Tikka£2.00	Chicken	£1.50
Lamb Tikka£2.50	Lamb	£2.00
King Prawn£3.00	Prawn	£2.00

management reserves the right to refuse customers

Indian Lounge

Fully Licensed Restaurant

123 High Street Coleshill Warwickshire **B46 3BT**

Food Allergies and Intolerances:

Before ordering please speak to our staff about your requirements or if you have any

questions regarding the allergen content of

specific dishes. Some dishes may contain or have traces of

the following allergens:

Wheat, Gluten, Nuts, Sesame Seeds, Milk

Eggs, Mustard, Celery, Peanuts, Soya,

Molluscs, Crustaceans, Fish, Lupin and Sulphur Dioxide.



Tel: 01675 466966 01675 466190

Open 7 days a week including Bank holidays 5.30pm - 12 midnight

FREE HOME DELIVERY

(within 4 mile radius) minimum order £15

(£1.50 will be added to each extra mile)

10% Discount on Collection orders over £10

www.indianloungecoleshill.co.uk