

VEGETABLE DISHES (V)

MAIN COURSES - £9.95
SIDE DISHES - £5.95

VEGETABLE SPECIAL

Mixed vegetables

PANEER

Indian cheese

SPICE SAAG

Fresh spinach

CHENNAI CHANA

Spiced chick peas

MUSHROOM BHAJI

ALOO GOBI

Potatoes and cauliflower

ALOO SAAG

Potatoes and fresh spinach

SAAG ALOO PANEER

Leaf spinach, potatoes & cheese

TARKA DHAL

Spiced lentils

BOMBAY POTATOES

AUBERGINE

Eggplant subject to availability

BHINDI

Okra subject to availability

SUNDRIES

RAITA YOGHURT	£2.95
MIXED SALAD	£2.95
HOUSE FRIES	£2.95
TANDOORI SAUCE	£3.95
CURRY SAUCE	£3.95
POPADOMS	£0.95
MIXED PICKLE CHUTNEY	£2.95
CHUTNEY DIPS	£0.95

MAIN PLATTERS - £14.95

IDEAL AS A MAIN OR STARTERS TO SHARE
Served with Salad

CHICKEN TIKKA SHASHLICK

Boneless chicken marinated in tandoori tikka sauce and char-grilled to taste over heated charcoals
Very mouth-watering preparation

BOLLYWOOD PLATTER

Selection of magnificent tandoori char-grills and Indian pastries
Awesome platter

INDIAN OCEAN PRAWNS

Large prawns rubbed in tandoori marinade, lemon, slowly grilled, twisted then rotated
Main attraction platter

VEGETABLE PLATTER (V)

Onion bhaji, spicy vegetables, tandoori vegetables and vegetable chaat
Perfect partners

RICE

PILAU RICE	£3.95
BOILED RICE	£3.95
VEGETABLE RICE	£3.95
MUSHROOM RICE	£3.95
FRIED RICE	£3.95
KEEMA RICE (minced meat)	£3.95
EGG RICE	£3.95

BREADS

NAN	£2.95
GARLIC NAN	£2.95
PESHWARI NAN (sweet)	£2.95
CHEESE NAN	£2.95
GARLIC & CHEESE NAN	£2.95
GARLIC & TOMATO NAN	£2.95
KEEMA NAN (minced meat)	£2.95
CHILLI NAN	£2.95
GARLIC & CHILLI NAN	£2.95
CORIANDER NAN	£2.95
TANDOORI ROTI	£1.90
CHAPATI	£1.90

CHUTNEY
RESTAURANT

TAKEAWAY MENU



WWW.CHUTNEYRESTAURANT.COM

EMAIL: CHUTNEYRESTAURANT@HOTMAIL.COM

STARTERS - £4.95

CHICKEN STARTERS

SPICED CHICKEN
CHICKEN TIKKA
CHICKEN CHAAT
SPICED CHICKEN WRAP

LAMB STARTERS

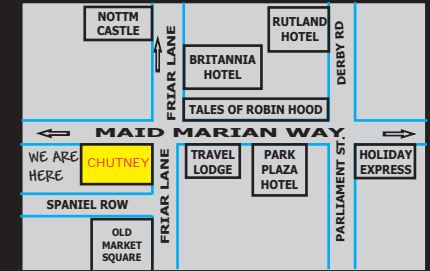
HOT MEAT
TANDOORI LAMB

VEGETABLE STARTERS

ONION BHAJI
VEGETABLE CHAAT
TANDOORI VEG
SPICED VEG WRAP

PRAWN STARTERS

INDIAN OCEAN KING PRAWNS - £9.95
SPICY PRAWNS



41 Friar Lane,
Nottingham, NG1 6DD
(Corner Maid Marian Way / Friar Lane
Opposite Tales of Robin Hood
Next to Travel Lodge)

Tel:
0115 924 17 43

COMBO STARTERS

1 PERSON
2 TO SHARE
3 TO SHARE
4 TO SHARE

£5.95 per person
Combo starters can
be prepared for larger
groups/parties to share

CLASSIC COMBO

ONION BHAJI, TANDOORI CHICKEN TIKKA
AND BOMBAY POTATOES

TANDOORI COMBO

CHICKEN TIKKA, TANDOORI LAMB
AND TANDOORI PRAWNS
COOKED IN TASTY TANDOORI
SPICES & MARINADE

SPICED COMBO

SPICED CHICKEN, HOT MEAT
AND SPICY PRAWNS
COOKED DELICIOUS
HOT 'N' SPICY

CHAAT COMBO

CHICKEN, LAMB & POTATOES
COOKED IN MILD YOGHURT
SPICES AND SEASONINGS

CHUTNEY



MAIN DISHES

PLEASE SPECIFY WHEN ORDERING:

MILD DISHES

KALKA KORMA

Sweet and mild with fresh cream glazed with pineapple

KASHMIRI KILAAN

Delicate & refreshing mild butter cream sauce with cocktail of fruit and hint of tandoori

PERSIAN PASANDA

'Our famous' mild yoghurt tandoori sauce, garnished with almonds, coconut and fresh cream

DELHI DANSHAK

Sweet and Sour cooked with pineapple, lemon & fresh cream

MUMBAI TIKKA MASALA

Tasty, tantalizing mild tandoori curry, made with fresh cream and masala marinade

SPICY DISHES

HIMALAYAN HANDI

Sensational dish prepared in true Indian Home Style with all the usual spice suspects in a light tandoori butter finish

SAMBA SPICE

Fine spiced lentils cooked with fresh fried green chillies, garlic and coriander
Mouth-watering mmm

PATNA PATHIA

Spicy tangy sauce, slowly simmered, layered with sliced onions, tomatoes, coriander leaves and lemon juice

MATKA METHI

Rich tasting, distinctly flavoured, made with natural fenugreek herbs and smooth spice seasonings
Dominant flavour

NORTH WEST PUNJABI

Invigoratingly spicy made with freshly grinded Jalapenos, home prepared yoghurt and chopped coriander
Adventurous hot wild dish

TAWA TAWA

Unique in that it is prepared on a cast iron Indian griddle called tawa, enriched with a three spice infusion of Cumin, Turmeric & Paprika

CHICKEN	£9.95
CHICKEN TIKKA (Char-grilled chicken)	£9.95
LAMB	£9.95
VEGETABLE (V)	£9.95

MEDIUM DISHES

ROGAN JOSH

Tasty tomato garlic herb sauce, finished with sliced onions, fresh coriander, peppers and lots of garlic
The Real McCoy

BANGALORE BHUNA

Cooked with tomatoes, pan fried onions and plenty of fresh coriander
Simple yet full of taste

BOMBAY BALTI

Historic dish originating from the Northern villages of India prepared in a balti (wok) often described as a dish for the masses

MANALI MAKHANI

Prepared with a sumptuous array of traditional Indian, tandoori herbs, spices and seasonings
Easy on the palate

JAIPUR JALFREZI

Traditional Indian curry evenly spread with finely cut onions, peppers, tomatoes, polished with fresh garlic and coriander
Very popular dish

DESI DOPIAZA

Moderate Indian dish carefully prepared with huge amounts of onions, bell peppers, tomatoes and fresh cilantro (coriander)

HOT DISHES

MAHARAJA MADRAS

Spicy intense dish originally developed as an attempt to satisfy the curryholic

VICEROY VINDALOO

Highly spiced curry feature of epic proportions

CALCUTTA CEYLON

Example of extremely fiery & explosive Indian cooking

RAJAH RAZALA

Prepared with lashings of fresh capsicums, onions, green chillies, paprika and coriander
Not for the faint hearted

RUBY MURRAY

Cockney curry from the South
Spicy and Daring

SPINACH DISHES - £12.95

PASSAGE TO INDIA - MEDIUM

Incorporating chicken and fresh spinach with ground roasted authentic spices & great seasonings
Perhaps a dish for the connoisseur

STAR OF INDIA - MEDIUM

Presenting chicken, fresh spinach and grated cheese an original taste developed to cater for the aristocrats of India during the British Empire
Classic combo dish

GATEWAY TO INDIA - MEDIUM

Succulent lamb & fresh spinach, prepared using the finest Indian village methods and secrets
Exotically spicy

LITTLE INDIA - MEDIUM

Prawns & fresh spinach cooked with an abundance of fresh garlic, ginger and natural ground chillies
Fantastic flavour

PRAWN DISHES - £12.95

*King Prawns £2.00 extra

SOUTH GOAN - MILD

Goan beach dish with 'lip smackin' ocean prawns cooked in a mild sweet creamy sauce

KOHI-NOOR - MILD

Prawns cooked in a sweet and sour sauce

KHYBER PASS - MILD

Tandoori prawns cooked in a mild masala creamy curry sauce

OLD COLONIAL - MEDIUM

Prawns cooked in an inventive and exclusive medium sauce
Smooth tasting dish

BAY OF BENGAL - SPICY

Tasty prawns cooked in a light tempered spicy tandoori curry
A touch of class

KARACHI KARAHI - SPICY

From the coastal city of Karachi freshly prepared deep ocean prawns cooked in their original exciting way
Very tasty and spicy

MAIN SPECIALITIES - £12.95

PESHWARI CHICKEN - MILD/MEDIUM

Chicken cooked in a wonderful sweet tandoori sauce drizzled with honey, coconut, almond flakes and golden sultanas
A wise choice

BUTTER CHICKEN - MILD/MEDIUM

A tandoori curry simple yet full of taste

SHIMLA PEAKS - MILD/MEDIUM

Recipe from the scenic town of Shimla, chicken cooked in a refreshingly mild sauce finished with a sprinkling of cheese
Original and innovative

BEWITCHING BIRYANI - MILD/MEDIUM

Classic Indian rice dish blending seasoned savoury basmati rice with sautéed vegetables served with a tasty curry sauce

TAJ MAHAL - MILD/MEDIUM

Traditional dish, authentically prepared with a blend of chicken, diced lamb, bombay potatoes and yoghurt sauce
Highly recommended

JEWEL IN THE CROWN - MEDIUM

Tandoori prawns, chicken tikka & roasted lamb collectively prepared in an irresistible well balanced medium sauce
Extraordinary play of tastes

AGRA FALLS - SPICY

Spicy prawns, tender lamb & chicken put together into a subtly prepared south Indian curry pot
A distinguished dish

GARLIC CHILLI CHICKEN - SPICY

Real 'n' spicy curry dish

GANDHI'S REVENGE - HOT

Boneless chicken, lean lamb and small prawns transferred into a mouth burning red hot chilli sauce
Try it if you dare



CHUTNEY®