



MAIN MENU

Indian and Traditional Cuisine

ENJOY THE ULTIMATE EXPERIENCE IN FINE INDIAN DINING

The relaxed, friendly atmosphere of our restaurant together with excellent service is something that the Singh Family take great pride in, so please ask if you need any advice on the choice of dishes or the flavours available.

Our chefs have many years experience in home style Indian cooking and they share our desire to give you a meal you will remember.

We don't just want you to have a meal - we want you to enjoy an Indian experience!

You can also enjoy our fine food in the comfort of your own home with our Take Home Service or if you live within our delivery area, we will bring the Lawthorn Dining Experience to your doorstep.



STARTERS

CHEF'S PLATTER

A medley of chicken, vegetable and mushroom pakora, onion rings, chicken chaat & pork ribs served with garlic mushrooms and chick peas. **Serves 2 people** £11.50

PAKORAS

Light, soft, dumplings best eaten when smothered in the accompanying side sauces.

Vegetable	£5.00	Mushroom	£5.00
Cauliflower	£5.00	Chicken	£6.00
Fish	£6.00	Pacific King Prawn	£8.00
Mixed Pakora	£6.00	Onion Bhaji	£5.00
Haggis	£6.00		

SAMOSAS

Deep-fried savoury pastries. Generally eaten as a snack in India, served with chick peas. £5.00
Vegetable or Mince

BOMBAY TIFFIN

Selection of excellent appetisers all made with different spicy sauces.

Prawn Puri (Prawns coated with a delicate sauce, served on fluffy bread)	£6.00
Channa Puri (Chick Peas)	
Mushroom Puri	
Spicy Potato & Garlic Mushrooms	

TANDOORI DELICACIES

Marinated with yoghurt and spices and barbequed in the Tandoor.

Tikka Shashlik (Pieces of Chicken or Lamb Tikka fried with capsicums, onions & mushrooms)	£7.50		
Chicken Tikka	£6.00	Lamb Tikka	£6.00
Chicken Tandoori	£6.00	King Prawn Tikka	£8.00
Chicken Chaat (Spicy Drumsticks)	£6.00	Seekh Kebab (Minced Lamb)	£6.00
Chicken Chat-Patey Wings (Sweet & Sour)	£6.00	Pork Ribs	£6.00

DOSA

Pancake wrap made with ground rice and daal served with lentil curry sauce. £7.00

Vegetable	Chicken Chasni (Sweet & Sour)
Garlic Mushroom	Prawn Chasni (Sweet & Sour)
Garlic & Chilli Chicken	Spicy Mince

WESTERN APPETISERS

Prawn Cocktail	£6.00	Daal Soup (lentil)	£5.00
Chicken Soup	£5.00	Potato Wedges & Garlic Dip	£5.00
King Prawn in Garlic Butter	£8.00		

SPECIALITIES OF THE HOUSE

Available in Chicken, Lamb, Beef, Prawn, Mixed Vegetable £8.50 King Prawn £11.50

MILD

CHICKEN SHAHI CHASNI

Although sweet & sour is mostly associated with the Chinese, the south Indians have also developed their own version using honey for sweetness and lime juice for sourness.

CHICKEN MYSOORI PASANDA

Barbequed Chicken in a creamy sauce of flaked almonds, sweet yoghurt and coconut cream. Exceptionally smooth in taste.

CHICKEN PISTA PASANDA

A rare recipe of Korma made with fresh cream, tomatoes, ground cashew nuts & ground pistachios.

CHICKEN TIKKA MASALA

Barbequed Chicken in a rich creamy sauce with onions & capsicums.

NORTH BENGALI FRUITY CHICKEN

A famous dish from the buffet of the Great Eastern Hotel in Calcutta. Fruity with mango & pineapple.

RED FORT CHICKEN

Ground cashew nuts, sultanas, fresh cream & rare ground herbs. Mild, smooth and fresh in taste.

GARLIC MAKHANI MASALA

Green cardamoms, butter & cream finished with cashew nuts making a citrus creamy dish.

MEDIUM

TAMARIND TIKKA MASALA

Prepared with fresh ginger, garlic, ground tamarind, cumin and chilli in a Tandoori yoghurt sauce with capsicums and onion giving a medium hot dish.

CHICKEN JAIPURI

Special recipe from Jaipur, a semi-dry dish prepared from tender pieces of Barbequed Chicken, cooked with ground onion, green peppers, mushrooms, fresh herbs and Indian spices.

PARSEE CHICKEN SPECIALITY

Famous Parsee wedding dish, lavishly garnished with fresh spices, urid-daal & fresh lemon. A superb dish.

ATCHARI CHICKEN FROM UTTAR PRADESH

A speciality from Hyderabad. Pieces of marinated Chicken cooked in tantalising pickle Masala.

CHICKEN BALTI

Barbequed Chicken cooked with fresh garlic, ginger, onions & capsicums with a touch of Kashmiri Masala, served in a Balti.

CHICKEN NENTARA

Bite sized pieces of Chicken Tikka cooked in a spicy sauce of tomatoes, fresh coriander, spring onion, garlic and ginger.

CHICKEN MASALADER

Tender barbequed Chicken pieces simmered & cooked in a piquant tomato & mango chutney sauce.

CHICKEN NAWABI KURHI

A rich texture of sauce is achieved with the use of ground channa, yoghurt and medium spices.

CHICKEN BALTI AMBALA

Barbequed pieces of Chicken Tikka done in a sweet & sour sauce (Patia) with peppers & onions, served in a Balti.

CHICKEN SHARABI TARKA

Chicken Tikka pieces done in a sauce with brandy, mushrooms & strands of onions sprinkled with fresh coriander.

CHICKEN BEGUM BAHAR

Barbequed Chicken pieces in a Karahi sauce with mincemeat and pineapple.

CHICKEN NASHILEE

Prepared with mangoes & white wine.

KERELA CHICKEN MOLEE

A popular dish in South India and Ceylon. Chicken cooked with roasted coconut, blended into a rich sauce with creamed coconut and ground cashew nuts giving an excellent dish.

LAMB WITH MINT YOGHURT

Very tender barbequed Lamb with fresh coriander and an abundance of delicious fresh mint finished with yoghurt.

CHICKEN GARAM MASALA

Prepared with a base of garlic butter with onions & capsicums, garnished with fresh coriander.

SPECIALITY RAIWA

A very tasty Bhuna dish with chopped pieces of Chicken and Lamb Tikka with Prawns and Mince garnished with fresh coriander and spring onions, served with a spicy yoghurt Raita.

HOT

SOUTH INDIAN GARLIC CHILLI CHICKEN

Barbequed Chicken pieces in fresh garlic and chilli sauce with fresh coriander, laced with whole green chilli.

ASSAMESE CHICKEN JALFREZI

Chicken Tikka pieces cooked with fresh ginger, green chillies, peppers & fresh coriander in garlic dressing with a sprinkle of Kala Jeera.

CHICKEN SHAH JAHANI

Barbequed Chicken pieces in a thick medium to hot sauce with fresh spinach with prawns and green chillies.

VERY HOT

CHICKEN PUNJABI CHILLI

Special recipe from the state of Punjab. A hot dish prepared with a base of garlic, ginger and fresh Punjabi Masala & green capsicums, onions & green chillies in a thick sauce.

CHICKEN MIRCHI

Stir-fried Chicken with green chillies, black pepper, tomatoes, capsicum, onions and mushrooms **£9.50**
- served on a sizzler with a separate Rogan Josh sauce.



A Selection of Popular Indian Dishes

Most of these dishes come from Central India which has absorbed a wide variety of cooking techniques
Available in Chicken, Lamb, Beef, Prawn or Mixed Vegetable £7.50 King Prawn £10.50

CHICKEN CURRY

By far the most popular dish sold in Indian restaurants since the early days.

CHICKEN DHANSAK

A lentil based dish with chicken and vegetables.

CHICKEN DOPIAZA

A sweet curry dish prepared with strands of onions.

CHICKEN BHUNA

Fresh tomatoes in a thick sauce.

CHICKEN PATIA

A slightly sweet and sour tangy sauce.

CHICKEN KASHMIRI

A fruity dish with a choice of pineapple, peaches or mango.

CHICKEN VEGETABLE

With potato, cauliflower, mushrooms & peas.

CHICKEN ROGAN JOSH

Rogan Josh gets its name from its rich red appearance, which in turn is derived from fresh tomatoes, paprika and ground red chilli.

CHICKEN & SPINACH

The combination of Chicken and Spinach is indeed a subtle blend of flavours.

CHICKEN DALRAZIA

Cooked with prawns and pineapple.

CHICKEN PUNJABI MASALA

Cooked with capsicums and tomatoes.

CHICKEN BIRYANI

£10.00

Grand festive dish of Moghul origin, prepared from basmati rice, cooked in ghee with delicate herbs & spices and served with curry gravy.

Karahi Dishes

A Karahi is a traditional rural cast iron pot. Fresh onion, green peppers, garlic, ginger, tomatoes and fresh coriander are used to make this Punjabi Bhuna dish. For that extra bite, ask for green chillies.

Chicken	£8.00	King Prawn	£11.00
Lamb	£8.00	Chicken Tikka	£8.50
Beef	£8.00	Lamb Tikka	£8.50
Prawn	£8.00	Mixed Vegetable	£8.00

Korma Dishes

In a normal everyday Korma, the spicing is kept to a minimum. We provide several Kormas from the different regions of India. Available in Chicken, Lamb, Beef, Prawn or Mixed Vegetable £7.50 King Prawn £10.50

MUGHLAI

Rich creamy dish prepared using fresh cream and mild spices.

HYDERABADI

A medium strength Korma made with ground channa, creamed yoghurt & medium strength spices.

KASHMIRI

Made with pineapples, peaches or mangoes.

SANAM

A rich creamy dish prepared using a sweet & sour sauce.

CEYLONESE

Creamed coconut is used in this preparation.



Tandoori Sizzling Specialities

In the North West Frontier tradition, any meat is marinated with yoghurt and spices. It is then barbequed in the Tandoor (clay oven) which is so hot that as soon as any meat is placed in it, the outside of the meat is immediately sealed - thus assuring no further juices are lost resulting in a very juicy and tender meat.

These dishes are served with basmati rice, salad, yoghurt, mint sauces and the curry gravy of your desired strength.

Chicken Tikka	£12.00	Chicken Tandoori	£12.00
Lamb Tikka	£12.00	Tandoori Mix Grill	£14.00
King Prawn Tikka	£14.00	Seekh Kebab	£12.00
Lamb Chops	£14.00		
Shish Kebab Turkish (Lamb Tikka with peppers, onions & mushrooms)			£14.00
Chicken Kebab Turkish (Chicken Tikka with peppers, onions & mushrooms)			£14.00

Vegetable Selection

Indians are, by and large, highly religious. Predominant are the Hindus, who are in the main, vegetarians. Thus vegetarianism has given rise to a myriad of intricate dishes as well as more simple treatment of every day vegetables. On offer below are some of the more popular ones.

Served as a Main Course	£7.50	As a Side Dish	£5.00
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MUSHROOM PANEER BHUNA (with cottage cheese)

KABLI CHANNA (Chick peas)

SAAG PANEER (Spinach and cottage cheese)

MIXED VEGETABLE BHUNA (Potato, cauliflower, peas, mushrooms)

BOMBAY POTATOES (Potato Bhuna)

MAKHANI TOMATO PANEER (Cottage cheese in a mild sauce)

METHI ALOO (Fresh spinach and potato)

ALOO GOBI BHUNA (Potato and cauliflower)

INDIAN MIXED VEGETABLES (Indian baby pumpkin, aubergine & lady finger)

TARKA DAAL (Lentils with a spicy topping)

Accompaniments

Basmati Boiled Rice	£2.20	Spicy Onion	£1.50
Basmati Pilau Rice (fried)	£2.50	Mixed Pickle	£1.50
Special Fried Rice	£3.50	Mango Chutney	£1.50
Mushroom & Jeera Rice	£3.50	Lime Pickle	£1.50
Keema Rice (with Mince)	£3.50	Yoghurt Raita	£2.00
Popadum	£0.60	Mixed Salad	£2.50
French Fries	£2.50		

Breads

Plain Naan	£3.50	Plain Paratha	£3.50
Garlic Naan	£4.00	Vegetable Paratha	£4.00
Peshwari Naan	£4.00	Sweet Paratha	£4.00
Vegetable Naan	£4.00	Mince Paratha	£4.00
Cheese Naan	£4.00	Plain Chapati	£1.50
Green Chilli & Coriander Naan	£4.00	Special Chapati (Buttered)	£2.00
Cheese, Chilli & Coriander Naan	£4.00	Tand Chapati	£2.00
Mince Naan	£4.00	Puri	£2.00

Western Dishes

(Served with French Fries and a Side Salad)

Sirloin Steak	£16.90	Plain Omlette	£10.00
Fried Scampi	£10.00	Cheese Omlette	£10.00
Roast Chicken	£10.00	Chicken Omlette	£10.00
Chicken Nuggets	£10.00	Prawn Omlette	£10.00
Chicken Maryland	£10.00	Spanish Omlette	£10.00
Fried Haddock	£10.00	Chicken Salad	£10.00
		Prawn Salad	£10.00

DESSERTS

ALL SELECTIONS £5.50

Banana Split	Hot Chocolate Fudge Cake
Peach Melba	Hot Apple Pie (with cream or ice cream)
Caramel Apple Pie (with cream or ice cream)	Gulab Jamin

MIXED ICE CREAM (vanilla, chocolate or strawberry) £4.00

Crolla's World Famous Ices

ALL SELECTIONS £5.50

COCONUT ICE

Dairy coconut ice cream served in a coconut shell - a taste of the Caribbean!

FANTASTICA

Layered vanilla and toffee ice cream on a chocolate coated base decorated with toffee coated balls

MANGO KULFI

Authentic Indian ice cream in pistachio and mango flavours

CHOCOLATE SUNDAE

Luxury chocolate sundae with dairy ice cream rippled with chocolate sauce topped with chocolate shavings

STRAWBERRY SUNDAE

Luxury strawberry sundae with dairy ice cream rippled with strawberry sauce topped with nibbed nuts

ORANGE OR LEMON SORBET

Light, fruity and refreshing orange or lemon sorbets served in their own skin

MINT TRUFITO

Mint ice cream with chocolate sauce in the centre and chocolate topping with mint pieces

CARAMEL AND WHITE CHOCOLATE TRUFFLE

Vanilla and toffee ice cream rolled in caramel with white chocolate pieces

PUNKY PENGUIN

Smooth vanilla ice cream contained in a novelty souvenir toy

BEVERAGES

Tea	£3.00	LIQUEUR COFFEES	£6.00
Coffee	£3.00	Calypso (Tia Maria)	
Cappuccino	£3.00	Irish (Whisky)	
Latte	£3.50	Russian (Vodka)	