

SAMEEHA RESTAURANT

APPETISERS

1. Kafir Lime and Perfume Chilli Scented Tandoori King Prawns. £5.95
2. Dry Bhuna Style Prawn Puree Served in thin Crunchy Tantalizing Bread. £4.95
3. Mix Kebab consisting of Chicken Tikka, Lamb Tikka and Sheek Kebab £4.95
4. Sweet Chilli Chicken Stir-Fry Served, Served in Pastry Basket, Topped with Cool Greek Yogurt £4.95
5. Tandoori Chicken Breast, Marinated Over Night in Pickle Spices, Fresh Herbs, Slow Roasted in Tandoor Served with Salad £3.95
6. Chicken Tikka Pakora, Coated with Ajwan infused Batter, with Salad Garnish £3.95
7. Traditional Chicken Tikka on Bed of Onion Stir Fry with Fresh Mint Sauce & Salad £3.95
8. Sheek Kebab, Minced Shoulder of Lamb, Given the Traditional Spice Treatment, Coated in Mixed Peppers, Cooked in Tandoor. £3.95
9. Traditional Lamb Tikka on Bed of Onion Stir Fry with Fresh Mint Sauce & Salad £3.95
10. Vegetable or Meat Samosa, Wrapped with Thin Pastry, Served with Salad £3.95
11. Chick Pea Based Onion Bhaji, Served with Salad £3.95
12. Paneer Tikka Roasted in Tandoori, then Stir Fried with Chefs Special Sauce £3.95
13. Organic Mushrooms Stuffed with Masala Mash Potato & Cheese, Deep Fried in Indian Style Tempura Butter £3.95
14. Paneer and Saag Pakora, Coated with Ajwan infused Batter, with Salad Garnish £3.95

MAIN COURSE

SAMEEHA SPECIALITY

15. Traditional Style King Prawns prepared with Roasted Garlic, Onions, Coriander, Green Chillies and then given a Unique Tantalising Flavour by the Special Curry Leaves. £11.95
16. King Prawn Chilli Masala, Cooked with Yoghurt, Worcester Sauce, Fresh Green Chillies and Coriander, Cooked in a Thick Hot Sauce. £11.95
17. Sameeha Mixed Karahi, Various Tandoori Products cooked with Onions, Tomatoes and Green Peppers. £10.95
18. Khulna Style Mild Chicken Curry Cooked with Chefs Special Mango Flavoured Sauce. £9.95
19. Cashew Chicken, Cooked with Cashew Nuts, Coconut, Garlic, Fresh Ginger, Coriander, Onions and Green Chillies Cooked in Fairly Hot Sauce. £9.95
20. Honey Chilli Chicken, Well Flavoured Sauce with Nine Spices, Garnished with Fresh Coriander & Chillies, Fairly Hot £9.95
21. Garlic Chilli Chicken, Stripped Tandoori Chicken Breast cooked in Garlic Infused Bhuna Sauce, With Fresh Conriander, Green Chillies & Tomatos. £9.95
22. Slow Cooked Village Style Chicken Curry Garnished with Kafir Lime Leafs. £8.95
23. Anglo Indian Slow Cook Railway Lamb Curry Cooked with Coconut and Baby Potatoes £9.95
24. Diced Lamb Stew, Slow Cooked with Pakistani Spices & Lentils, Truly a Traditional Pakistani Curry £9.95
25. Aloo Gosht, Tender Pieces of Lamb with Roasted Potatoes, Onions, Fresh Herbs and Spices Cooked Home Style in Medium Strength Sauce £9.95
26. Lamb Naga, Tandoori Grilled Lamb, Cooked Bhuna Style infused with Chefs Naga Pickle Sauce £9.95
27. Vegetable Thali, Great Dish for the One Who Likes a Little of Everything, Served with Rice and Nan Truly a Good Feast £11.95
28. Daadi's Vegetable, A Mix of Vegetables Prepared in a Bhuna Style, Infused with a Mild Creamy Sauce. £8.95

OLD FAVOURITES

- 29. Korma: Cooked with Cream & Coconut to Create a Very Mild Dish
- 30. Malaya: Cooked with Bananas, Flavoured using Aromatic Mild Spices
- 31. Curry: Cooked with Basic Medium Spices with Plenty of Sauce
- 32. Rogon Josh: A Medium Dish Cooked with Green Herbs, Fresh Tomatoes & Onions Served in a Rich Sauce
- 33. Pathia: Sweet & Sour Taste with Onions, Garlic, Tomato Puree and Mango Chutney.
- 34. Dupeaza: An Elegant Dish Cooked with Whole Spices and Garnished with Onions
- 35. Bhuna: Semi Dry Sauce with Finely Chopped Onions, Tomatoes & Flavoured with Green Herbs
- 36. Dhansak: A Parsee Dish, Hot, Sweet & Sour with a Lentil Base

Chicken or Lamb	£7.95
Chicken or Lamb Tikka	£7.95
Tandoori Chicken (off the Bone)	£8.50
Prawn	£7.95
Tandoori King Prawn	£10.95
Vegetable	£7.50
Mushroom	£7.50
Paneer Tikka	£7.95

- 37. Masala: Marinated in Special Herbs & Spices, Cooked Almonds with a Creamy Coconut Masala Sauce
- 38. Makhani, Cooked in Almond Powder with a Touch of Kashmiri Paste to Create a Mild, Creamy, Buttery Flavour Sauce
- 39. Balti: Cooked with Onions, Fresh Coriander & Green Peppers Infused in Special Herbs & Spices
- 40. Tawa, Marinated in Fresh Garlic, Ginger with Herbs and Spices, Medium Strength Dish.
- 41. Karahi: Fairly Hot Dish, Cooked with Chopped Peppers, Onions & Tomatoes
- 42. Jalfraji: Hot Curry Cooked with Chopped Onions, Ginger, Peppers, Fresh Green Chillies & Coriander

Chicken Tikka or Lamb Tikka	£8.50
Tandoori Chicken (off the Bone)	£8.95
Prawn	£8.50
Tandoori King Prawn	£10.95
Vegetable	£7.95

43. Biryani: Cooked with Saffron Rice and a Special Blend of Spice Served with Vegetable Curry.

Chicken / Lamb Biryani	£9.50
Chicken / Lamb Tikka Biryani	£9.95
Tandoori Chicken (off the bone) Biryani	£9.95
Special Biryani (Meat, Chicken & Prawn)	£10.95
Prawn Biryani	£9.50
King Prawn Biryani	£11.95
Vegetables Biryani	£8.50

TANDOORI SPECIALITIES

44. Chicken Shashlik: Chicken Marinated then Baked in a Clay Oven Cooked with Onions, Tomatoes and Capsicum.	£8.50
45. Tandoori Chicken (Half) Spring Chicken Marinated in Yoghurt with Herbs and Spices then Cooked in the Tandoor.	£7.95
46. Chicken / Lamb Tikka Pieces of Chicken or Lamb Marinated in Yoghurt then Cooked over Charcoal with Special Spices	£7.50
47. Tandoori King Prawn Kafir Lime and Perfume Chilli Scented King Prawns Cooked in the Tandoor.	£9.95
48. Mixed Grill Assorted Platter Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab, Tandoori Chicken, Lamb Chops, Served with Fresh Mixed Salad.	£10.95

ENGLISH DISHES

All Dishes Below Served with Chips, Peas & Salad

49. Chicken or Prawn Omelette	£8.50
50. Mushroom Omelette	£7.95
51. Chicken & Cheese Omelette	£8.50
52. Scampi & Chips	£7.95

SIDE DISHES

53. Mushroom & Garlic Spinach	£3.50
54. Bombay Potato	£3.50
55. Tarka Dall	£3.50
56. Chana Massala	£3.50
57. Saag Aloo	£3.50

58. Aloo Gobi	£3.50
59. Mutter Paneer	£3.50
60. Saag Paneer	£3.50
61. Saag Bhaji	£3.50
62. Mushroom Bhaji	£3.50
63. Bhindi Bhaji	£3.50

RICE & SUNDRIES

64. Steamed Rice	£1.95
65. Pilau Rice	£2.25
66. Garlic Rice	£2.50
67. Peas Pilau Rice	£2.50
68. Mushroom Rice	£2.50
69. Vegetable Rice	£2.50
70. Fried Rice	£2.50
71. Coconut Rice	£2.50
72. Egg Rice	£2.50
73. Keema Rice	£2.50
74. Special Rice	£3.00
75. Plain Papadom	£0.50
76. Spicy Papadom	£0.60
77. Raitha (Plain / Cucumber)	£1.40
78. Pickle Tray (each dip)	£0.50
79. Green Salad	£1.50
80. Chips	£2.00

BREADS

81. Plain Nan	£1.95
82. Keema Nan	£2.50
83. Peshwari Nan	£2.50
84. Date and Ginger Nan	£2.50
85. Garlic and Coriander Nan	£2.50
86. Cheese & Garlic Nan	£2.50
87. Cheese & Tomato Nan	£2.50
88. Paratha (fried bread)	£2.50
89. Stuffed Paratha (with potatoes)	£2.50
90. Roti (dry bread)	£2.00
91. Chapatti (thin bread)	£1.50
92. Puree (thin bread deep fried)	£1.50