

#### Starters

A seductive selection of starters, cooked with love and indulgent flavours.

#### Papdi Aloo Chana Chaat (D)(G) £5.95

Fried wheat flour crisps, chickpeas and potatoes, in a yoghurt and tamarind sauce.

#### Dahi Bhalla (D)(G) £5.95

A popular dish of dumplings made from lentils, soaked in curd.

#### Aloo Tikki Chaat (D\*)(V\*) £5.95

Potato patties with chickpeas, in a yoghurt, tamarind and mint sauce.

#### Onion Bhaji (v) £4.95

Crispy onion fritters, served with tamarind and mint chutney.

#### Paneer Shashlik (D) £5.50

Tandoori Paneer cooked on skewers with onions and peppers.

#### Chilli Paneer (D) £5.50

Indian cottage cheese cooked in a sweet and chilli onion sauce.

#### Samosa Chaat $(D^*)(V^*)(G)$ £5.95

Crispy, flaky, triangular pastries, filled with potato and peas. Served with yoghurt, masala chickpeas, tamarind sauce and sev.

## Tandoori Chicken Tikka (D) £5.95

Authentically spiced chunks of Tandoor roasted chicken breast.

#### Murgh Malai Tikka (MILD) (D) £5.95

Cream and cardamom infused, tandoor roasted chicken.

#### Mixed Platter Starter (D) £5.95

Onion bhaji, tandoori chicken tikka and lamb seekh kebab.

#### Lamb Seekh Kebab £5.95

Minced lamb combined with caramelised onions and coriander.

#### Tandoori Lamb Chops (D) £6.95

Luscious lamb chops, flame roasted in our clay oven.

#### Hot Meat Starter £6.95

Tender chunks of lamb cooked in a spicy masala marinade.

#### Boti Pudina (D) £6.95

Tandoori cooked lamb in a mint sauce.

#### Amritsari Machali £7.05

Deep-fried tilapia fish, coated in a masala spice mix and gram flour.

#### Salmon Tikka (D) £8.95

Salmon, honey and dill, lightly charred in our clay oven.

#### Jumbo Jhinga (D) £8.95

Jumbo king prawns in a spiced garlic, carom seed and yoghurt based marinade.

#### (v) Vegan

(D) Contains dairy

(a) Contains gluten

(N\*) Contains no nuts

(D\*) Dairy free on request

(v\*) Vegan friendly on request



## Korma Sutra Specialities

The most sumptuous and sauciest meat curries.

#### Butter Chicken Makhani (D)(N\*) £12.95

Tender chunks of chicken breast in a sweet and creamy, tomato butter sauce.

#### Highway Chicken £12.95

Chunks of chicken and potato, slowly simmered in a onion and tomato sauce.

#### Kadai Chicken £12.95

Chicken braised in an onion and tomato masala with red and green peppers.

#### Dhaba Chicken £12.95

Punjabi Dhaba style chicken cooked with onion, garlic, ginger and coriander.

#### Chicken Chettinad (HOT) £12.95

South Indian spiced chicken, cooked with fennel, coconut and curry leaves.

#### Methi Murgh (D) £12.95

A popular dish prepared with chicken and fresh fenugreek leaves.

#### Chicken Saagwala (D) £12.95

Chicken breast cooked in a smooth fresh spinach sauce.

#### Lamb Rogan £13.95

Tender pieces of lamb cooked in a tomato and garlic sauce.

#### Korma Sutra Bhuna £13.95

Braised lamb with an aromatic spice mix cooked in tomato and onion sauce.

#### Dhaba Lamb £13.95

Punjabi Dhaba style lamb cooked with onions, garlic, tomato and coriander.

#### Kadai Lamb £13.95

Lamb braised in an onion and tomato sauce with chunky red and green peppers.

#### Saagwala Lamb (D) £13.95

Spinach puréed to creamy perfection with chunks of tender lamb.

#### Lamb Chettinad (HOT) £13.95

South Indian style Lamb, cooked with fennel, coconut and curry leaves.

#### Lamb on the Bone £13.95

Chunks of lamb on the bone cooked in an onion and tomato masala.

#### Goan Fish Curry (HOT) £14.95

Tilapia fish cooked with coconut, tamarind and mustard seeds.

#### Masala Fish £14.95

Tilapia fish cooked with in a thick onion and tomato gravy.

#### Salmon Methi Malai (D) £15.95

Succulent salmon cooked with fresh fenugreek, tomatoes and a touch of cream.

#### King Prawn Kadai £15.95

King Prawns braised in a onion masala with chopped red and green peppers.

#### King Prawn Malabar £15.95

South Indian spiced – king prawns cooked with coconut and curry leaves.

#### King Prawn Butter Masala (D)(N\*) £15.95

King prawns cooked in a sweet and creamy tomato butter sauce.



## Korma Sutra Vegetarian Specials

Voluptuous vegetarian curries.

#### Tadka Dal (v) £8.95

Yellow lentils with an added pan-fried seasoning of freshly chopped garlic, coriander and cumin.

#### Amritsari Dal Makhani (D) £9.95

Luxuriously rich black lentils slow cooked for over 24 hours.

#### Paneer Makhani (D)(N) £10.95

Indian cottage cheese in a rich tomato, cream and cashew nut butter sauce.

#### Kadai Paneer (D) £10.95

Indian cottage cheese with mixed peppers, in an onion and tomato sauce.

#### Palak Paneer (D) £10.95

Spinach puréed to creamy perfection with chunks of Indian cottage cheese.

## Mixed Vegetable Kadai (v) £9.95

Mixed fresh vegetables cooked in an onion and tomato masala sauce.

#### Bhindi Dopiaza (v) £10.95

Fresh okra tossed in a chopped onion masala.

#### Aloo Chana Masala (v) £8.95

Potato and chickpeas in a luxuriously thick sauce.

#### Bombay Aloo (v) £8.95

Scrumptiously soft potatoes, with curry leaves and mustard seeds.

#### Aloo Gobi (v) £8.95

Pan-fried potato and cauliflower. Semi-dry.

#### Saag Aloo (v) £8.95

Scrumptiously soft potatoes with spinach puréed to creamy perfection.



## Biryani Selection

Luxurious layers of rice, infused with vegetables, chicken, lamb or prawns. Sealed in a hot-pot and served with Raita and a masala sauce.

#### Vegetable Dum Biryani (D\*)(V\*) £12.95

A hot-pot of rice and fresh vegetables, infused with saffron, rosewater, biriyani spices, fresh mint and coriander leaves.

#### Chooza Dum Biryani (D) £14.95

Layers of fragrant rice, scented with saffron and rosewater and combined with slow-cooked chicken, fresh mint and coriander leaves.

#### Gosht Dum Biryani (D) £15.95

Lamb marinated in a special spice blend with saffron and rosewater infused rice. Garnished with fresh mint and coriander.

## Jhinga Dum Biryani (D) £17.95

King prawns infused with rice, biryani spice, rosewater, saffron, fresh mint and coriander leaves.



## Classic All Time Favourites

No introduction needed.

Korma (MILD) (D)(N\*) Tikka Masala (D)(N\*)

Jalfrezi (HOT)

Garlic Chilli (HOT)

Madras (HOT)

Balti

Bhuna

Rogan

Saagwala (D)

Veg £9.95, Paneer £10.95, Chicken £12.95, Lamb £13.95 or King Prawns £15.95



## **Tandoor Section**

Tandoor roasted delicacies, served with a salad and masala sauce.

#### Tandoori Chicken Tikka Main Course (D) £12.95

Tandoori chicken marinated in a thick curd seasoned with Kashmiri red chilli and mustard oil, and then lightly charred in our clay oven.

#### Mixed Grill (D) £13.95

A succulent selection of Tandoor roasted delicacies. Chicken Tikka, Lamb Seekh Kebab and Tandoori Lamb Chops.

#### Tandoori King Prawns (D) £15.95

King prawns in a spiced garlic, carom seed and yoghurt based marinade, flame roasted in our clay oven.

#### Tandoori Paneer Shashlik (D) £10.95

Chunks of Indian paneer cheese coated in a masala, skewered with bell peppers and onions and then then lightly charred in our clay oven.



All of our dishes are cooked to a medium spice level, unless stated otherwise. If you would like for your dish to be cooked to a milder (or wilder) spice level, just ask! If you have any dietary requirements or food allergies, please inform us so we can provide specific advice.

(v) Vegan

(D) Contains dairy

(G) Contains gluten

(N) Contains nuts
(D\*) Dairy free on request

(v\*) Vegan friendly on request



## Accompaniments

A selection of rice, breads, salads and chutneys.

Boiled Rice (v) £3.00
Saffron Pilau Rice (v) £3.45
Egg Fried Rice £3.95
Mushroom Rice (v) £3.95
Keema Rice (v) £3.95
Vegetable Pilau Rice (v) £3.95

Plain Naan (D)(G) £3.00
Layered Butter Naan (D)(G) £3.00
Garlic & Coriander Naan (D)(G) £3.75
Peshwari Naan (D)(G)(N\*) £3.95
(Stuffed with coconut and cherries)
Cheese Naan (D)(G) £3.25
Cheese & Garlic Naan (D)(G) £3.50
Garlic & Chilli Naan (D)(G) £3.75
Cheese & Chilli Naan (D)(G) £3.75
Aloo Naan (D)(G) £3.95

Tawa Chapatti (v) £2.50
Tandoori Roti (v) £2.50
Butter Roti (D) £2.50
Lachha Paratha (D)(G) £3.50
(Flaky and coiled, layered Indian flatbread)
Pudina Paratha (D)(G) £3.75
(Mint infused, layered Indian flatbread)

#### Salad (v) £2.95

(Lemon dressed lettuce, tomato, cucumber and red onion salad)

#### Raita (D) £2.50

(Yoghurt, mint, coriander, roasted cumin and cucumber)

#### Poppadum £0.95

Trio of Chutneys (D\*) £1.50

Mango (v) / Red Onion (v) / Spiced Green Chutney (D) £0.75 Imli Tamarind Chutney (v) £0.75

Mixed / Lime Pickle (v) £0.50

Fries (v) £3.00

Powdered Fries (v) £3.25

Masala Fries (v) £3.95



#### Dessert

You know you want to.

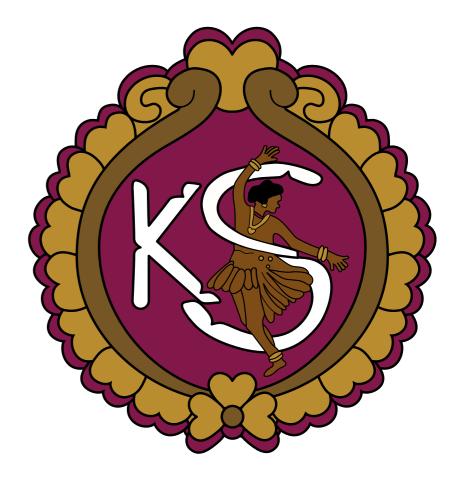
Gajar Halwa (D)(N) £4.95

Warm, caramelised, carrot fudge, combined with pistachios and dry fruits.

#### Gulab Jamun (D)(N) £4.95

A warm, syrup soaked, milk-dough ball.

# korma gutra



## **Traditional Indian Cuisine**

Takeaway Menu

Korma Sutra 95a Melton Road West Bridgford Nottingham NG2 6EN

Tel: 0115 981 9600 www.kormasutra.co.uk

Open Tuesday to Sunday from 5.30 to 11pm