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MILES FROM DELHI

# FOOD MENU

Bristol's Favourite Authentic Fine Dining Indian Restaurant

# STARTERS

## Delhi Spicy Calamari £9.95

Chef special Masala tempered with honey.

## Avocado Delhi Chaat £6.95

Mixed salad with fresh avocado tossed with chicken tikka in a tangy dressing.

## Aloo Tikki (V) £6.95

Pan fried potato patties served with yoghurt and tamarind dressing.

## Onion Bhaji (V) £5.95

World famous snack of crisp onions deep-fried in a coating of delicious flour batter.

## Chicken Pakora £6.55

Breast fillets of chicken coated in cumin and coriander, tomatoes, mint and spring onions, creating an extraordinary play of tastes.

## Mixed Vegetable Pakora (V) £5.95

The pakora served at 4500 miles from Delhi are the real McCoy. Crisp nuggets of onions, vegetables and spices delicately coated in batter and deep fried. Best eaten when smothered in the accompanying side sauces.

## Adrakhi Lamb Chops £9.75

Lamb Chops marinated with traditional Indian spices and char-grilled to perfection, served with mint sauce.

## Deep Fried Stuffed Hot Chillies (V) £6.95

Recognised as appetite stimulators by inhabitants of the tropics. If you're a fan of hot food then this dish is a perfect appetiser.

## Tandoori Chicken £8.80

The fire and spice of Indian marinated chicken cooked in its own juices in the "tandoor" - An Indian clay oven fired by charcoal.

## Chicken Malai Tikka £7.75

Bite-sized chicken tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled on charcoal, served with mint dip.

## Punjabi Samosa (V) £5.95

Dough pastry stuffed with spiced potatoes and green peas, served with hung curd and tamarind sauce.

## Goan Style Mussels £9.95

Mussels steamed in ginger, garlic, turmeric and herbs.

## RECOMMENDED STARTERS FOR TWO PEOPLE

### Tandoori Mixed Sizzler £19.95

A delicious assortment of tandoor items prepared on skewers: Salmon Tikka, Chicken Malai Tikka, Paneer Tikka, Seekh Kebab.

### Traditional Vegetarian Thali £16.95

Thali Vegetable Pakoras, Aloo Tikki, Samosa, Onion Bhaji and Chilli Paneer Shashlik.

#### ABOUT OUR MENUS

Please inform us of any allergies or special dietary requirements before placing your order. Gluten free menus and detailed allergen information is available on request. We cannot guarantee the absence of allergens in our dishes. Fish dishes may contain small bones.

# STARTERS

## Salmon Tikka

ⓓ ⓕ 🌶️ 🌶️ £9.95

Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, and then roasted in the tandoor.

## Jhinga Til Tinka

ⓔ Ⓢ 🌶️ 🌶️ £9.95

King prawns dipped in a ginger, garlic, lime and chilli marinade, wrapped in crispy sesame seed batter and deep fried for extra flavour.

## Fish Amritsari

ⓕ 🌶️ 🌶️ £7.75

Garlic and ajwain laced cod fillets deep fried in gram flour batter.

## Gilafi Seekh Kebab

🌶️ 🌶️ £7.75

Skewered char-grilled lamb mince rolled with chopped onions, fresh coriander and bell peppers.

## King Prawn Sizzler

ⓓ Ⓢ 🌶️ 🌶️ £11.75

King prawns, in an ajwain and garlic flavoured spiced marinade, char-grilled in tandoor.

## Crispy Chilli Fish

ⓕ 🌶️ 🌶️ 🌶️ £8.95

Marinated cod, deep-fried in a crispy batter seared in a tangy garlic and chilli sauce.

## Chicken Dosa

£11.95

## Potato Dosa (v)

£10.50

Wafer thin and crispy rice flour crepes served with spicy potato or chicken tikka as filling along with fresh coconut and tomato chutney. This is a typical South Indian dish. Taken as breakfast, lunch or dinner. It is first noted in the Sangam Literature of Tamil language dated to the Christian era.



# 4500 SIGNATURE DISHES

## Butter Chicken

① 🌶️🌶️ £13.95

From the street-side eateries of Punjab; a dish of chicken tikka simmered in a satin smooth tomato gravy with a redolent of kasoori methi.

## King Prawn Gassi

② 🌶️🌶️ £16.50

Mangalorean style king prawns cooked with coconut milk and spices finished with a tangy blend of raw mango and chopped ginger.

## Chicken Lababdar

① ③ 🌶️🌶️ £13.95

Delicately spiced and laced with butter, cream and tomatoes, cooked in a cashew nut paste, chicken lababdar is sure to become one of your favourites too.

## Hydrabadi Lamb

🌶️🌶️ £13.95

Cubed lamb in velvety, ginger laced, brown gravy. Fragrant with sunflower seeds, mace, green cardamom and kewra essence.

## Keema Mutter

🌶️🌶️ £13.95

Mince of lamb cooked with freshly ground ginger garlic and onion tomatoes with green peas.

## North Indian Garlic

🌶️🌶️🌶️ £13.50

### Chilli Chicken

Barbecued chicken pieces cooked in fresh garlic and chilli sauce with caramelised onions.

## Goan Fish Curry

② 🌶️🌶️ £16.95

Cubes of cod cooked in a gravy spiked with use of kokum. Ideally served with steamed basmati rice.

## Karahi Chicken

🌶️🌶️ £13.95

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

## Chicken Methivalla

① 🌶️🌶️🌶️ £13.50

Tikka from chicken breast, grilled in the tandoor and then cooked in a peppery fenugreek masala.

## Indian Duck Curry

🌶️🌶️ £17.95

Tender duck cooked with homemade masala of garlic onions and tomatoes with tempering of crushed coriander seeds and red chillis.

## Chicken Chettinad

① 🌶️🌶️🌶️ £13.95

From Tamilnadu in South India, Chettinad Chicken is a fiery curry. There's no reason why you can't reduce the chillies to suit your own palate though. Chettinad Chicken tastes great with parathas.

## Nalli Gosht

③ 🌶️🌶️ £18.75

Slow cooked lamb shanks cooked with mild smooth nutty gravy.

## King Prawn Kolapuri

② 🌶️🌶️🌶️ £17.75

King prawns marinated in tantalising kolapuri spices and cooked with onions, garlic and roasted red chillies.

## Chicken Bemisal

① 🌶️🌶️🌶️ £13.95

This dish is from princely cuisine of the Nawabs of Avadh, the most passionate patrons of gastronomy in golden age – Tikka culled from chicken supreme simmered in a smooth onion and garlic tomato puree – an evocation of cinnamon and clove. Aptly described by royal guest of Nawab Wajid Ali Shah is BEMISAL meaning incomparable.

## Garlic Chilli King Prawns

② 🌶️🌶️🌶️ £17.25

This superb dish is from Cochin King Prawns in a hot curry sauce flavoured with crushed garlic and green chillies.

## Lamb Mughlai

① 🌶️🌶️ £13.95

The Mughlai cuisine specially of cubed lamb in a velvety ginger, garlic laced onion gravy, fragrant with mace, cardamom, saffron and cream. Best recommendation for Korma lovers.

## Dhaba Murgh

🌶️🌶️ £12.95

Street food of Punjab, chicken tikka cooked with ginger, onions, coriander, fresh herbs & native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition.

## Chicken Saag

🌶️🌶️ £13.95

## Lamb Saag

🌶️🌶️ £14.95

Cubes of lamb or chicken cooked with delightfully simple green masala of spinach, mint, green chillies and spiced with green cardamoms, pepper, coriander and cloves.

## Delhi Special Sea-Bass Curry

② 🌶️🌶️ £19.95

Sea-bass cooked in a gravy spiked with use of kokum. Ideally served with steamed basmati rice, and tempered with the chefs special gravy.

# TAWA TAK-A-TAK

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## Chicken Tak-A-Tak £15.95

Strips of chicken breast marinated and basted in the tandoor and sautéed in the iron tawa with a fresh melee of pepper, tomatoes and fresh green chilli.

## Masala Gosht Tak-A-Tak £16.50

Cubes of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomato sauce with capsicum, onion and ginger.

## King Prawn Tak-A-Tak £17.95

King prawns cooked on tawa with coarsely chopped onions, fresh coriander and finished with ajwain.

## Paneer Tak-A-Tak (v) £14.95

Home made cottage cheese cooked with capsicum, ginger and green chilly in tangy blend onion and tomatoes gravy.

## Maachi Tak-A-Tak £16.95

Catch of the day simmered in a rich masala sauce with coarsely chopped onions, peppers and tomatoes.

## OLD FAVOURITES

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## Chicken Tikka Masala £12.75

We present our exclusive recipe of succulent chicken tikka in a smooth sauce.

## Chicken Jalfrezi £12.50

Pieces of chicken tossed and cooked together with a masala of diced onions, capsicum and tomatoes, garnished with green chilli, cumin seeds and fresh coriander.

## Shahi Korma Chicken £12.95

Chicken pieces seared and slow cooked in smooth creamy gravy prepared with Hyderabad's special spice mix.

## Shahi Chicken Chasnidargh £13.50

This is India's answer to sweet and sour and it rocks. Barbecued chicken cooked in a creamy sweet and tangy sauce.

## Five Jewels £14.95

Generally mushrooms don't spring to mind when people are thinking of great curry. In this beautiful lamb dish mushrooms are fried with peppers and onion to create the base of a rich thick sauce. The lamb itself comes freshly grilled from the tandoor – and has that perfect barbecue flavour.

## Lamb Rogan Josh £12.95

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

## Chicken Madras £12.95

Boneless chicken cooked in a hot gravy with a predominant flavour of black pepper, aniseed and curry leaves. A speciality from the coastal region of Tamil Nadu.

## North Bengali Fruity Chicken £13.50

Slow cooked chicken in a creamy fruity sauce laced with sliced mango.

## Chicken Do Pyaza £12.95

Chicken pieces slow cooked in a smooth gravy of caramelised and raw onions with whole spices, garnished with spring onions.

## Chicken Dhansak £13.95

Dhansak is popular especially among the Parsi community. Barbecued pieces of chicken cooked with lentils spiced with special masala mix.

## King Prawn Pathia £16.95

Festive Parsee fare of prawns in an unusual blend of chillies, tamarind and jaggery. India's answer to sweet and sour.

## Lamb With Mint And Yoghurt £14.95

Cubes of tender spring lamb cooked in a rich yoghurt sauce flavoured with mint.

## Lamb Seekh Kebab £16.75

Lamb sheekh kebab tempered with chef's home made masala sauce cooked with chunks of diced peppers, onion and tomatoes. Recommended with garlic naan bread.

## Dum Ki Biryani £14.95

**Vegetarian** £14.95

**Lamb**  £17.95

**Chicken** £16.95

**King Prawn** £18.95

Basmati rice cooked on dum (Slow cooking in sealed pots) with saffron, cardamom and mint, served with roast garlic flavoured yoghurt and gravy. This tastes divine in tandem with a katchumber salad.












# PUNJABI SIZZLERS

An ancient style of cooking, which originated in the rugged north west frontier of India. The natural, healthy and earthy tones of our tandoor dishes is achieved by the use of only fresh herbs and spices in the marinade resulting in - maybe not the most colourful - but definitely the most delicious and succulent kebabs! All served with pulao rice, salad and curry sauce.

- Chicken Tikka**  £17.95
- Tandoori Chicken** (D)  £17.95
- Salmon Tikka** (F) £18.95
- King Prawn** (S) £18.95
- Adrakhi Lamb Chops**  £17.95
- Tandoori Combination**  £21.95
- Paneer Tikka (v)** (D)  £16.25

## VEGETARIAN

Indians are particularly fond of their vegetarian dishes. Every dinner table, royal or otherwise, should have a vegetarian delicacy that adds variety and gives a different slant to the food that you are enjoying. Our Master Chef has a vast range of produce to work with. Hence our selection of vegetarian dishes is a true spree of colours, aromas, textures and flavours. Indian vegetables are served either as an accompaniment to a main course or as a full vegetarian option.

- Bhindi Masala (v)**  £10.95  
Okra cooked with onion and tomatoes and tempered with cumin seeds and ginger.
- Bagaray Baingan (v)** (D) (N)  £10.95  
A charcoal smoked aubergine delicacy cooked with onions and tomatoes in a peanut paste masala.
- Malai Kofta (v)** (D) (N)  £11.50  
Light vegetable and paneer dumplings in a creamy saffron, tomato and cashew nut sauce.
- Subzi Milloni (v)** (D)  £10.95  
Striped sized seasonal vegetables cooked with onion and tomatoes.
- Palak Paneer (v)** (D)  £10.95  
Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.
- Dal Makhani (v)** (D)  £10.95  
Black lentils, fresh tomato purée and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew its name. Ideal with traditional naan bread.
- Jeera Aloo (v)**  £9.95  
A delicacy of cumin tempered boiled potatoes cooked with tomato, onion and a homemade spice mix.
- Katra Gobhi Mutter (v)**  £9.95  
A healthy vegetable dish of stir-fried cauliflower delicately spiced with fresh ginger.
- Tarka Daal (v)**  £9.95  
A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.
- Chilli Paneer Masala (v)** (D)  £11.95  
Paneer and sweet garden chilies and capsicum, stir fried on sizzling tawa.
- Muttar Paneer (v)** (D)  £11.95  
Cubes of paneer and sweet garden peas tempered with jeera, garlic and medium spices.

## CUSTOMER ALLERGEN NOTICE

Menu items prepared may contain or have come into contact with the following.

### WHEAT, EGGS, FISH, SHELLFISH, NUTS AND DAIRY

Please feel free to discuss your requirements with us before placing your order.

(E) EGG

(F) FISH

(N) NUTS

(W) WHEAT

(S) SHELLFISH

(D) DAIRY

# BREAD AND RICE

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**Mushroom and Jeera Rice** £4.60

Aromatic and sumptuous, the finest fragrant Basmati rice tempered with fresh mushrooms and cumin.

**Pulao Rice** £4.20

Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves.

**Steamed Basmati Rice** £3.95

Finest basmati rice.

**Coconut Rice** £4.50

Sweet scented with the flavours of fresh coconut and curry leaves.

**Traditional Naan** £3.95

Buttered leavened bread.

**Peshawari Naan** (N) £4.50

Saffron, nuts and sweet cherry naan.

**Keema Naan** £4.70

Naan stuffed with spiced lamb mince.

**Lahsooni Naan** £4.50

Garlic and coriander naan.

**Khurmi Naan** (D) £4.75

Chilli cheese naan.

**Kulcha Naan** £4.50

Naan bread stuffed with a fine chopped mixture of onion, potato and chillies.

**Tandoori Roti** £3.30

Whole wheat flavoured unleavened bread.

**Lachhedar Parantha** £4.50

An exotic ajwain flavoured multi-layered bread.

## CONDIMENTS TO COMPLEMENT

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**Poppadoms** £1.95

Traditional serving of freshly prepared poppadoms with a tray of chutneys and pickles.

**Mixed Salad** £3.50

Tossed with with black pepper dressing

**Raita** (D) £3.30

A cool combination of yogurt and cucumber.

**Masala Chips** £4.70

Chips with an Indian twist.

**Classic Chips** £4.20



# EXECUTIVE BANQUET

THREE COURSE

## Minimum two persons £34.95 per person

Traditional serving of freshly prepared poppadoms with a tray of chutneys and pickles.

## STARTER

### Mixed Platter of Starters



Chicken Malai Tikka, Gilafi Seekh Kebab, Paneer Tikka and Salmon Tikka Served with mint sauce and tamarind chutney.

## MAIN COURSES

Please select main dish from the following or let the chef decide  
(One main dish per person)

### Lamb Rogan Josh



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

### Chicken Tikka Masala



We present our exclusive recipe of succulent chicken tikka in a smooth sauce.

### Palak Paneer



Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.

### Karahi Chicken



Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

### Goan Fish Curry



Cubes of Cod slow cooked with curry leaves and spiked with kokum. All the dishes are served with pilau

## DESSERT

Please pick a dessert per person from the dessert menu.





# IMPERIAL BANQUET

THREE COURSE

## Minimum two persons £39.95 per person

Traditional serving of freshly prepared poppadoms with a tray of chutney's and pickles.

### STARTER

#### Mixed Platter of Starters



King Prawn Sizzler, Salmon Tikka, Tandoori Chicken Tikka, Paneer Tikka and Lamb Chops Served with mint sauce and tamarind chutney.

### MAIN COURSES

Please select main dish from the following or let the chef decide.

#### Chicken Korma



A bite size chicken cooked in onion and cashew nut gravy flavoured with creamy saffron. A tempering of crushed coriander seeds and crispy red chillies.

#### King Prawn Tak-a-Tak



King Prawns cooked on "Tawa" with coarsely chopped onions, fresh coriander and finished with ajwain.

#### Malai Kofta (V)



Light vegetable and cottage cheese dumplings in a creamy saffron, tomato and cashew nut sauce.

#### Masala Gosht Tak-a-Tak



Cube of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomatoes sauce with capsicum, onion and ginger.

#### Chicken Lababdar



Delicately spiced and laced with butter, cream and tomatoes, cooked in a cashew nut paste, chicken lababdar is sure to become one of your favourites too.

All the dishes are served with pulao rice and naan bread.

### DESSERT

Please pick a dessert per person from the dessert menu.





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