

BIRYANI DISHES

Saffron rice coated with Indian herbs and spices cooked in nawaby style & served with traditional vegetable curry sauce

CHICKEN OR LAMB TIKKA	£5.95
KING PRAWN (chargrilled tiger prawns)	£7.95
CHICKEN, LAMB OR PRAWN	£4.95
VEGETABLE	£4.50
TANDOOR CHICKEN	£5.95
<i>Strips of tandoori chicken (boneless)</i>	
INDIAN LOUNGE SPECIAL	£6.95
<i>Tikka chicken, tikka lamb, tikka king prawn and muglai style egg garnished with coriander</i>	

BALTI DISHES

This dish is unique in its cooking method and presentation. The traditional dish originated from the South of India (Bangladesh). The dish comprises of rapeseed oil (Carnol oil) water, milk powder, coriander, fresh tomatoes, turmeric, cooked with balti sauce, cubed onions, green pepper and various fresh herbs - medium hot. All Served with Pilau Rice

CHICKEN OR LAMB TIKKA	£6.50
CHICKEN AND MUSHROOM	£5.50
VEGETABLE	£4.50
CHICKEN / LAMB OR PRAWN	£5.50
KEEMA (MINCE MEAT)	£5.50
KING PRAWN	£7.95

ENGLISH DISHES

FRIED CHICKEN & CHIPS	£5.50
OMELETTE & CHIPS (PRAWN OR MUSHROOM)	£5.50
CHICKEN SALAD	£5.50
CHIPS	£1.95

SIDE DISHES

A tasty selection of vegetable accompaniments, medium or mildly spiced

BOMBAY ALOO	£2.25
<i>Spicy potatoes</i>	
SAAG ALOO	£2.25
<i>Spinach cooked with potatoes</i>	
TARKA DAAL	£2.25
<i>Red lentil garnished with garlic and coriander</i>	
CHANA MASSALA	£2.25
<i>Chickpeas cooked with onions, herbs and spices</i>	
BHAJIES (MUSHROOM / BHINDL / SAAG / BRINJAL OR VEGETABLE)	£2.25
<i>Cooked in butter with onions, herbs and spices</i>	
SAAG OR MATAR PANEER - D	£2.25
<i>Spinach or chickpeas cooked with Indian cottage cheese</i>	
KEEMA ALOO OR KEEMA PEAS	£2.25
<i>Mince meat cooked with potatoes or petite garden peas</i>	

RICE

A tasty selection of light fluffy rice, flavoursome and aromatic

PLAIN	£1.75
PILAU (AROMATIC BASMATI)	£1.95
MUSHROOM	£2.20
SPECIAL FRIED	£2.20
<i>Pilau rice cooked with egg and peas</i>	
GARLIC CHILLI	£2.20
CHICKEN FRIED	£3.25
<i>Basmati rice cooked with chicken tikka, onions and spices</i>	

BREADS

PLAIN NAAN	£1.75
PESHWARI NAAN (SWEET)	£2.20
GARLIC NAAN	£2.20
KEEMA NAAN (MINCED MEAT)	£2.20
CHICKEN TIKKA NAAN	£2.20
CHEESE AND GARLIC NAAN	£2.20
CHAPATTI	£0.95

EXTRAS

PLAIN / SPICY	£0.50
PICKLE TRAY (PER HEAD)	£1.20
<i>Mango chutney, lime pickle, onion salad & mint sauce</i>	
GREEN SALAD	£1.95
RAITA (ONION / CUCUMBER)	£1.95
KUSUMBA (ONIONS, CHILLI, LEMON JUICE & CORIANDER)	£1.95

SET MEAL FOR TWO £17.95

(FOR KING PRAWN DISHES ADD £2)

Choice of 2 starters - choice of 2 main dishes - choice of 1 side dish
choice of 1 naan & 1 rice

SET MEAL FOR FOUR £35.95

(FOR KING PRAWN DISHES ADD £2)

Choice of 4 starters - choice of 4 main dishes
choice of 2 side dishes - choice of 2 naans
& 2 rices

PLEASE NOTE:

Some dishes may contain peanuts and other nuts and dairy product
please inform us if you have a selective diet
If your favourite dish is not available on the menu do not hesitate
to ask the waiter, as our chef can accommodate most requests



INDIAN LOUNGE

34-36 Castle Road, Scarborough
North Yorkshire YO11 1XE

Take Away and Delivery Service Available

SUNDAY SPECIAL BUFFET EAT AS MUCH AS YOU LIKE

(12.30pm - 4pm)

£10.95 Adult - £5.95 Child under 10

Dine in only

WEDNESDAY SPECIAL 4 COURSE MEAL DEAL

£11.95 Adult - £6.95 Child under 10

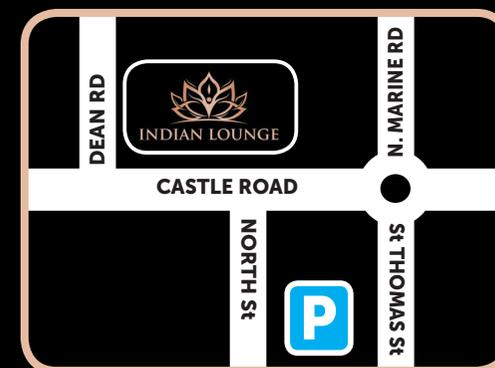
Dine in only

Opening Times:

Sunday – Thursday : 5pm – Midnight
Friday & Saturday : 5pm – 12.30am

Telephone

01723 377 312 / 374 777



STARTERS

MIXED KEBAB	£2.95
Combination of chicken tikka, onion bhajee and sheek kebab served with salad	
SHEEK KEBAB	£3.50
Minced lamb roasted on skewers with onion, herbs and spice	
ONION BHAJEE	£2.10
Fresh onion battered, served with salad	
STUFFED JALAPENOS - D	£3.25
Half Jalapenos peppers stuffed with cream cheese coated with breadcrumbs	
SAMOSAS	£3.25
Vegetable or Meat (3 pieces)	
CHICKEN OR LAMB TIKKA	£2.30
Marinated in yoghurt & tandoori spices, cooked in clay oven, served with salad	
KING PRAWN TIKKA	£4.25
Two large tiger prawns char-grilled over clay oven then cooked in spices, served with salad	
TANDOORI CHICKEN	£2.95
Marinated with herbs and grilled on charcoal	
MUSHROOM PURI - G	£2.50
Pieces of mushroom in a subtle sauce enhanced by fresh coriander on a bed of puffed fried bread and accompanied by green salad	
CHANA ON PURI - G	£2.50
Chick peas cooked in fresh herbs and spices with a sweet and savoury sauce	
KING PRAWN PURI - G D	£5.95
Well spiced prawns with deep-fried with leavened bread	
CHICKEN OR VEGETABLE PAKORA	£2.25
Chicken or vegetable coated in batter then deep fried in oil, served with salad	
SABZI PAKORA	£2.95
Deep fried balls of gram flour, onions, mixed vegetables and a variety of spices, served with special sauce	
CHICKEN OR PRAWN PUREE - G D	£2.50
Chicken or prawn cooked in spices then served on pancake based bread (puree)	
GARLIC OR STUFFED MUSHROOM	£2.95
Fresh mushrooms pan fried with white wine and cream sauce or stuffed mince meat	
SHEEK E-NOOR	£2.95
Minced lamb cooked in tandoori, covered in traditional roti, served in sizzler with tamarind and sweet chilli sauce	
GARLIC MUSSELS - D	£2.95
ALO CHATT	£2.50
Small juicy pieces of potatoes spiced with a hot and sour sauce	
PANIR CUTLET	£3.25
Shallow fried cheese cutlets, made with home-made cheese from the separation of milk, served with mint sauce.	

SIZZLING TANDOORI

The tandoor oven originated in central Asia in a place called Bukhara. It is a deep-clay charcoal burning oven which runs at a high temperature, sealing the essential flavours of the food, all served with salad and mint sauce.

CHICKEN OR LAMB TIKKA	£4.95
TANDOORI CHICKEN (half) on the bone	£4.95
CHICKEN OR LAMB SASLIK	£5.95
KING PRAWN SASLIK	£6.95
TANDOORI MIXED GRILL	£6.95
A fabulous selection of tandoori dishes including chicken & lamb tikka, sheek kebab and tandoori chicken	
VEGETABLE SASLIK	£4.95
Selection of grilled vegetable from the tandoor	

CHEF'S SPECIAL DISHES

INDIAN LOUNGE SPECIAL	£7.50
Combination of grilled tikka chicken, tikka lamb and tiger prawns cooked with chef's special sauce (Medium Strength)	
SHAHI CHASNI - D	£6.95
Chicken kebabs cooked in a delicate sweet and sour sauce with a touch of fresh herbs and spices	
GINGER MURGH - D 	£6.95
A fairly hot chicken kebab dish cooked in a ginger sauce with lots of coriander	
GARLIC CHILLI CHICKEN 	£6.50
A spicy dish of chicken tikka, garlic and complimented by a rare mix of Indian herbs and spices	
GREEN HERB CHICKEN	£6.50
Medium strength tender chicken in a spicy sauce of tomatoes, green pepper, fresh coriander, spring onions and fresh ginger	
KATHMANDU MURGH - D 	£6.50
Chicken tikka kebabs deliciously cooked with fresh garlic, ginger and whole spring onions, cinnamon and lentils. Medium hot	
TIKKA MASSALA (CHICKEN OR LAMB) - N D	£5.50
Prepared with meats from the tandoori, blended with yoghurt, fresh cream almond powder and red spices	
KARAHI CHICKEN 	£5.50
This dish has a rich flavour obtained from slightly charred garlic and onions, also green peppers are included. Served in a cast iron oak.	
TUNA BHUNA SHABZI 	£5.95
Spicy cooked with spinach leaf and mixed vegetable garnished with garlic and fresh coriander	
TANDOORI KING PRAWNS MASSALA - N D	£6.95
Marinated delicately in spiced yoghurt and then cooked in massala sauce	
CHICKEN OR LAMB PASSANDA - N D	£5.50
Pieces of tender chicken or lamb, first marinated in yoghurt with a special blend of spices, then cooked in mild sauce with red wine, cream and butter	
TANDOORI BUTTER CHICKEN - N D	£5.50
Strips of tandoori chicken cooked in butter with mild creamy sauce	
NAWAABI LAMB	£6.50
Homemade style, exotic medium spiced curry	
SAAG CHICKEN OR GOSHT	£5.95
Pieces of tender chicken or lamb, cooked with fried spinach, tomatoes, herbs and spices, cooked in balti base - Medium Strength, served in a cast iron oak	
ALO GOSHT	£5.95
Tender pieces of lamb cooked with potato cubes and freshly ground herbs and spices, garnished with green chilli. Medium Hot	
METHI GOSHT	£5.95
Lamb cooked with fenugreek, fragrant herbs and spices to give a delicious medium hot flavour	
BHINDI OR CHANA GOSHT	£5.95
Pieces of tender lamb cooked with okra or chick peas, tomatoes, herbs and spices, cooked in balti base - Medium strength, served in a cast iron oak	
JALFREZI (CHICKEN OR LAMB) 	£5.50
Barbecued chicken or lamb tikka cooked with sliced green chilli, capsicum, ginger and spices - fairly hot	
CHICKEN OR LAMB MAKONWALA - D N	£5.95
Mild and fruity in special creamy sauce	
CHICKEN OR LAMB REZZALA - D 	£5.95
Sweet and Sour, with peppers, onion and coconut	
ACHARI CHICKEN OR LAMB	£6.50
Similar to garlic chilli chicken with Indian pickle	
DUCK SIZZLAR	£7.50
Cooked with chef's own recipe with fresh capsicum, fresh green chilli, touch of Tia Maria and Tamarind sauce. Garnished with fresh coriander. The distinct combination of ingredient probe mouth watering dish spice lover.	
SEASONED FISH	£5.95
Steak pieces of lean Bangladeshi fish cooked with fresh tomato herb and spices garnished with coriander	
LAMB CHOP	£8.50
Grilled lamb chops cooked with onions, tamarind and aromatic spices, garnished with coriander	
COX BAZAR CRAB	£7.95
Soft crab cooked in subtle and fresh chillies, garlic ginger, herbs and garnished with chopped cucumber and lemon	
LAMB SILSILA 	£5.95
Sweet, sour and hot cooked in honey according to your taste with potato garnish	

TRADITIONAL DISHES

	CHICKEN	LAMB	VEG	PRAWN	LAMB TIKKA	CHICKEN TIKKA	KING PRAWN
KORMA - N	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Mildly spiced, cooked with cream and yoghurt garnished with almond and pistachio nuts							
CURRIES	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Lightly spiced curry cooked in a medium sauce to suit all palates							
ROGAN JOSH	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
A slightly tangy sauce with tomatoes and medium hot spices							
BHUNA	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Chopped onions, capsicum, tomatoes seasoned with fresh herbs & spices giving medium strength							
DANSAK	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Cooked in sweet sour and hot lentil based sauce							
PATHIA	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
A hot sweet and sour testing dish extensively prepared with onions, tomatoes and touch of garlic							
MADRAS 	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Hot curries extensively cooked with red chilli, lemon juice and a touch of tomato puree							
VINDALOO 	£4.50	£4.50	£3.95	£4.50	£5.50	£5.50	£6.95
Very hot curry prepared with red chilli, lemon juice and a piece of spicy potato							

 - MEDIUM TO HOT  - FAIRLY HOT  - VERY HOT **N** - NUTS **G** - GLUTEN **D** - DIARY