

# वेहादरा

FINE INDIAN CUISINE





# S T A R T E R S

<b>Chicken Tikka</b>	<b>£3.10</b>
Chicken breast marinated in yoghurt and spices.	
<b>Gilafi Kebab</b>	<b>£3.90</b>
Tender lamb mince coated with onions, peppers and coriander.	
<b>Tandoori King Prawn</b>	<b>£4.90</b>
Marinated king prawns gently cooked in a tandoori.	
<b>Prawn Puri</b>	<b>£3.90</b>
Spiced prawns in a rich sauce served on a puri bread.	
<b>Vegetable or Meat Samosa</b>	<b>£2.90</b>
Cooked with spices, wrapped in crispy pastry.	
<b>Garlic Mushrooms</b>	<b>£2.90</b>
Crispy coated mushrooms, deep fried.	
<b>Spicy Creel Prawns</b>	<b>£3.90</b>
Breaded creel pawns served with a sweet chilli dip.	
<b>Onion Baji</b>	<b>£2.90</b>
Thinly sliced onions, spiced and coated in gram flour.	
<b>Veg Pakora</b>	<b>£2.90</b>
Coated in spiced gram flour batter and deep fried.	
<b>Aloo Tikka</b>	<b>£2.90</b>
Crisp potato cakes infused with cumin and coriander.	
<b>Vegetable Selection Platter</b>	<b>£7.90</b>
Onion bhaji, aloo tikka, vegetable pakora on a platter to share.	
<b>Maachi Pakora</b>	<b>£3.90</b>
Strips of trout fillet wrapped in a spicy batter.	



# M A I N C O U R S E S

Simply choose your selection and add it to your favourite dish listed below:

**Selection of Fresh Vegetables £5.90    Chicken Breast £5.90    Lamb £6.50**

**Freshwater Prawns £6.90    Chicken Tikka £6.50    King Prawns £9.90**

**Punjabi Masalla** - A rich crimson, spicy curry flavoured with garam masalla and coriander stems.

**Rogan Josh** - A delicate blend of tomatoes, paprika and a host of spices.

**Bhuna** - A rich tarka base blended with an exotic range of spices to create a well balanced dish.

**Pardesi** - Spinach, extra onions, mushrooms, ginger and garlic creating a wonderful northern Indian dish.

**Dansaak** - Traditional parsi dish, lashings of lentils and eastern spices to tempt you.

**Achari** - All the flavour of a bhuna dish with the extra of added ground pickle for good measure.

**Jalfrezi** - Classic dish cooked with onion, peppers and green chillies in a rich tangy sauce.

**Balti** - Gently cooked with chillies, tomatoes and mushrooms in a spicy balti sauce.

**Pasanda** - Cooked in a mild creamy sauce using ground almonds and cashews.

**Korma** - A classic dish for the milder palate using cream and coconut.

**Tikka Masalla** - Britain's most popular dish needs no introduction, simply delicious.

# T A N D O O R I C U I S I N E

Dhadra prides itself for its punjabi heritage and northern Indian cuisine. Tandoori dishes are synonymous to Punjab where dishes are freshly marinated only using the finest fresh ingredients.

**Chicken Tikka £5.90    Tandoori Chicken £5.90**

**Maharani Shish Kebab £6.90    Tandoori Mix Grill £10.90**

**Seek Kebab £5.90    Tandoori King Prawn £9.90    Tandoori Trout £12.90**



# C H E F S   S P E C I A L I T I E S

**Chandigar Lamb Karai** **£7.90**

A dish for the Indian connoisseur. Diced lamb cooked in a rich sauce of roasted onions and peppers, using fenugreek leaves, fresh chillies, ginger, garlic and coriander.

**Garlic Chilli Chicken** **£7.90**

An authentic home-style dish. Using garlic, spices and crushed green chillies producing a fiery sauce finished with fresh coriander.

**Kofta Khazana** **£7.90**

Velvety soft meat balls gently simmered in a punjabi style curry sauce using a range of exotic spices. Ideal with pilau rice.

**Amritsari Maachi Masalla** **£9.90**

Fresh river trout seared in garlic butter and mustard seeds pan cooked in a onion-tomato masalla, delicately spiced and garnished with coriander.

**Lidder Kalan Handi** **£8.50**

Much loved traditional village dish. Cubes of lamb cooked with potato and whole chana in a tamarind marinade sauce.

**Jhinga Haryali** **£10.50**

King prawns cooked in medium sauce with freshly puréed spinach and fenugreek using desi ghee, garnished with coriander.

## B I R Y I A N I   D I S H E S

Cooked with basmati rice and spices. All our dishes served with a side vegetable curry.

**Chicken Biryani £6.90   Lamb Biryani £7.50   Prawn Biryani £7.90**

**Vegetable Biryani £6.90   King Prawn Biryani £9.90**



# S A B Z I K H A Z A N N A

## Vegetable Side Dishes £2.90

**Gobhi Aloo** - Cauliflower florets and potatoes cooked in a rich spicy sauce.

**Mutter Aur Paneer** - Garden peas and Indian cheese cooked with spices.

**Saag Aloo** - Spinach and potatoes cooked with onions and spices.

**Methi Aloo** - Spicy potatoes cooked in a rich sauce with fenugreek.

**Baingan Hyderabad** - Aubergine fried with green chillies and simmered in a spicy onion sauce.

**Kumb Mutter** - Button mushrooms cooked with peas, onion and tomato in a rich sauce.

**Tarkha Daal** - Lentils cooked with an abundance of garlic and fresh coriander.

**Vegetable Sabzi** - A colourful mixture of garden vegetables cooked with cumin in a spicy sauce.

**Channa Masalla** - Spicy chick peas cooked in a delicious tangy sauce.

# N A A N B R E A D S

**Naan £2.20   Garlic Naan £2.50   Keema Naan £2.50   Peshwari Naan £2.50**

**Kulcha Naan £2.50   Tandoori Roti £2.20   Stuffed Paratha £2.50**

**Paratha £2.20   Pappadum £0.50   Pickles £0.50**

# R I C E S

**Steamed Basmati £2.20   Pilau Rice £2.20**

**Mushroom Rice £2.50   Keema Rice £2.50   Dhadra Special £2.90**

**Riata Yoghurt £1.90   Green Salad £2.90**



## E V E N T S

Sunday Buffet £8.95

12pm - 9pm

Banquet Night £9.95

Wednesday 5pm - 10pm

Starter/Main Course/Side Dish/Rice or Naan

## O P E N I N G T I M E S

Monday - Saturday: 5pm - 11pm

Sunday: 12pm - 9pm



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