

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

dhadra
FINE INDIAN CUISINE

10% OFF TAKEAWAYS

The Dukes Head
7-9 Leighton Road, Heath and Reach
Leighton Buzzard, Bedfordshire LU7 0AA

Tel: 01525 237285

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S T A R T E R S

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

