

# Traditional Curry Dishes

Main Course

Choose from our range of succulent fillings and then choose your cooking style.

<b>Vegetable</b> ✓	<b>£4.90</b>	<b>Lamb</b>	<b>£5.90</b>
<b>Chicken</b>	<b>£5.50</b>	<b>Chicken Tikka</b>	<b>£6.50</b>
<b>Prawn</b>	<b>£5.50</b>	<b>King Prawn</b>	<b>£9.90</b>

## Plain Curry

Plain home style curry cooked in a medium sauce.

## Bhuna

A medium hot dish, specially blended with onions, capsicums, fresh tomatoes and herbs.

## Dupiaza

Medium spiced dish cooked with briskly fried cubes of onions, capsicums and tomatoes.

## Rogan Josh

Medium hot spiced, cooked with garlic, onions, green peppers and extra tomatoes.

## Pathia

A hot sweet and sour dish.

## Kurma

Cooked with mild spices, ground coconut, almonds and fresh cream.

## Malayan

Cooked with mild spices, ground almonds, fresh cream, banana and pineapple.

## Kashmiri

Cooked with mild spices, ground almonds, fresh cream. Topped with cashew nuts and raisins.

## Dansak

A hot, sweet and sour dish with spicy lentil sauce.

## Sri Lanka

Cooked in a fairly hot sauce with ground coconut and lemon juice.

## Madras

A fairly hot curry.

## Vindaloo

A very hot curry.

# Side Dishes

<b>Bombay Aloo</b> ✓ Spicy potatoes	<b>£2.90</b>	<b>Begun</b> ✓ Aubergine	<b>£2.90</b>
<b>Chatri Bhaji</b> ✓ Mushroom	<b>£2.90</b>	<b>Dhal</b> ✓ Lentils	<b>£2.90</b>
<b>Bhindi Bhaji</b> ✓ Okra	<b>£2.90</b>	<b>Motar Paneer</b> ✓ Indian cottage cheese and green peas	<b>£2.90</b>
<b>Sag Aloo</b> ✓ Spinach and potatoes	<b>£2.90</b>	<b>Sag Paneer</b> ✓ Spinach and indian cottage cheese	<b>£2.90</b>
<b>Aloo Gobi</b> ✓ Cauliflower and potatoes	<b>£2.90</b>	<b>Sag Dhal</b> ✓ Spinach and lentils	<b>£2.90</b>

# Nan Breads

Leavened bread made from flour, freshly baked in a tandoor.

<b>Plain Nan</b> ✓	<b>£2.10</b>	<b>Boiled Rice</b> ✓	<b>£2.10</b>
<b>Garlic Nan</b> ✓	<b>£2.30</b>	<b>Pilau Rice</b> ✓	<b>£2.10</b>
<b>Keema Nan</b>	<b>£2.30</b>	<b>Mushroom Pilau</b> ✓	<b>£2.50</b>
<b>Tikka Nan</b>	<b>£2.30</b>	<b>Vegetable Pilau</b> ✓	<b>£2.50</b>
<b>Peshwari Nan</b> ✓ N	<b>£2.30</b>	<b>Egg Pilau</b> ✓	<b>£2.50</b>
<b>Chilli &amp; Garlic Nan</b> ✓	<b>£2.30</b>	<b>Keema Pilau</b>	<b>£2.50</b>
<b>Garlic &amp; Coriander Nan</b> ✓	<b>£2.30</b>	<b>Onion Pilau</b> ✓	<b>£2.50</b>
<b>Cheese Nan</b> ✓	<b>£2.30</b>	<b>Chilli &amp; Garlic Pilau</b> ✓	<b>£2.50</b>
<b>Tandoori Roti</b> ✓	<b>£1.70</b>	<b>Nut Pilau (Cashews)</b> ✓ N	<b>£2.50</b>

# Rice Dishes

All rice dishes are prepared using basmati rice and the flavour of your choice

# Sundries

<b>Paratha</b> ✓	<b>£2.20</b>	<b>Spicy Chips</b> ✓	<b>£1.90</b>
<b>Stuffed Paratha</b> ✓ (Vegetable)	<b>£2.50</b>	<b>Popadoms</b> ✓ (Plain or Spiced)	<b>50p</b>
<b>Chapati</b> ✓	<b>£1.20</b>	<b>Pickle Tray</b> ✓	<b>£2.00</b>
<b>Chips</b> ✓	<b>£1.50</b>	<b>Plain Raitha</b> ✓	<b>£1.20</b>

# English Dishes

Main Course

## Fried Chicken £6.90

Served with chips and green salad.

## Scampi £6.90

Fried scampi served with chips and green salad.

## Chicken Nuggets £6.90

Served with chips and green salad.

## Salad £2.90

Mixed salad consisting of lettuce, tomatoes, cucumber, sweetcorn and olives.

Please note some of our dishes may contain nuts and bones.

Please inform a member of staff of any dietary requirements, including any allergies.

If there is any dish you would like that is not listed on our menu, please do not hesitate to ask and our chef will be happy to prepare it. Thank you.



# Lal Khazana

Indian Restaurant & Bar

Takeaway Menu  
Collection Only

Open 6 Days A Week, Closed Tuesdays  
5.30pm - 11.00pm

Deanmoor Road, West End, Shilbottle,  
Alnwick, Northumberland, NE66 2YP

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[www.lalkhazana.co.uk](http://www.lalkhazana.co.uk)

# Vegetarian Dishes

Main Course

## Vegetable Masala £5.90

Fresh mixed vegetables cooked with fresh yoghurt, cream and a mixture of medium spices.

## Shobnan - E - Sabzi £5.90

Fresh mixed vegetables cooked in a creamy mango flavoured sauce with ground almonds and pistachio.

## Vegetable Jalfrezi £5.90

Fresh mixed vegetables cooked in a specially prepared sauce with onions, capsicums, tomatoes and green chillies, fairly hot.

## Chana Masala £5.90

Chick peas cooked in medium hot spices with garlic, onions and fresh coriander.

## Vegetable Balti £5.90

Mixed vegetables cooked in a special balti sauce.

## Begun Stuffed Pepper £6.90

Pepper stuffed with spicy vegetables and placed on a spicy aubergine.

# Biryani

Main Course

Biryani dishes are made with flavoursome basmati rice, cooked in delicate spices. Served with a special mixed vegetable curry.

<b>Chicken Biryani</b> N	<b>£7.50</b>	<b>King Prawn Biryani</b> N	<b>£10.90</b>
<b>Lamb Biryani</b> N	<b>£7.90</b>	<b>Vegetable Biryani</b> ✓ N	<b>£6.90</b>
<b>Chicken Tikka Biryani</b> N	<b>£7.90</b>	<b>Special Mix Biryani</b> N	<b>£8.90</b>

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## Starters

### Crab Salad £4.90

Crab meat with croutes and mango dressing.

### Reshmi Scallop £5.50

Scallops cooked in medium spices with garlic and onions, served with puri.

### Chicken Chat Masala £3.20

Diced chicken spiced with hot, sweet and sour flavour, served with puri and specially made salad.

### Onion Bhaji £2.50

Chopped onion mixed with spices, herbs and gram flour, deep fried in oil.

### Garlic Mushroom on Puri £2.90

Fresh mushroom cooked in medium spices with garlic, onions and served on puri.

### Kathi Kebab £3.90

Grilled tender roast lamb, tossed with onions and capsicum, well spiced and served in buttered chapati.

### Mas Bora £4.50

Fish cakes made from fish flakes with spinach, potatoes and spices. Served with a specially made sauce and garnished with spinach leaf.

### Chatri Aur Paneer £3.90

Mushroom and cottage cheese tikka, served with stir fried onions, peppers and fresh coriander.

### Stuffed Pepper £4.50

Grilled capsicum stuffed with prawns, chicken or vegetables, cooked in mild to medium spices, an excellent delicacy.

### Bhuna Prawn on Puri £3.50

Prawns cooked in medium spices with garlic, onions and peppers. Served on puri.

### Chicken Tikka £3.50

Succulent, boneless pieces of chicken, marinated in herbs and spices, barbecued in a clay oven. Served with salad.

### Amm Aar Jhinga Milon £4.90 N

King prawns fried in garlic butter with herbs. Served with fresh sliced mango.

### King Prawn Bhaji £4.90

King prawns cooked with garlic, ginger and onions, delicately spiced. Served with puri.

### Samosa £2.90

Triangular shaped crispy shelled pastry, filled with delicately spiced vegetables, chicken or meat. Served with salad and a specially made sweet and sour tamarind sauce.

### Sheek Kebab £3.20

Lean minced lamb, blended with special spices and cooked on skewers in a clay oven. Served with salad.

### Kebab Mishali £4.50

A selection of tandoori appetisers, sheek kebab, lamb tikka and chicken tikka.

### Rajasthani Chops £5.50

Tender lamb chops, marinated in house ground spices and herbs, cooked in a clay oven. Served with a specially made tamarind sauce.

### Special Chicken Kebab £3.50

Minced chicken, blended with freshly ground spices, garlic, ginger and coriander then shallow fried.

### Khazana Mixed Platter For Two £8.50

Selection of special chicken kebab, chicken tikka, sheek kebab, onion bhaji and king prawn butterfly.

## Tandoori Dishes

Main Course

Tandoori dishes are among the outstanding delicacies of the Indian subcontinent. The dishes are individually prepared and marinated in a special blend of roast spices, herbs and yoghurt. These dishes are cooked over a charcoal fire on skewers in a specially designed clay oven.

### Tandoori Chicken £6.90

Half spring chicken marinated in yoghurt with spices, herbs and lemon juice. Barbecued in a clay oven. Served with salad.

### Chicken Tikka £6.90

Pieces of chicken breast marinated in yoghurt with medium spices and herbs, barbecued in a clay oven. Served with salad.

### Hot Chicken Tikka £7.50

Pieces of chicken breast marinated in yoghurt with hot spices and herbs, barbecued in a clay oven. Served with salad.

### Tikka Shashlik £7.50

Pieces of marinated chicken or lamb barbecued on a skewer with onions, capsicums and tomatoes in a clay oven. Served with salad.

### Bengali Sizzler £8.50

Strips of chicken tikka stir fried and cooked with sliced onions, chillies, garlic and tomato sauce. Served with salad.

### Tandoori King Prawn £10.90

King prawns marinated in yoghurt with spices, fresh herbs and garlic. Barbecued over charcoal and served with salad.

### Rajasthani Style Chops £8.90

Tender pieces of lamb chops marinated with spices, fresh herbs, fresh mint and lime juice. Barbecued in a clay oven, served with a specially made tamarind sauce and salad.

### Tandoori Mixed Grill £8.90

Consists of chicken tikka, lamb tikka, tandoori chicken, sheek kebab and king prawn. Served with salad.

## Poultry Dishes

Main Course

### Aam Aur Chicken Milon £6.90 N

Pieces of tikka chicken cooked in a mild creamy sauce with crushed mango, ground cashew and pistachio nuts.

### Chicken Tikka Masala £6.90 N

Tikka chicken, barbecued in a tandoor and cooked with fresh yoghurt, cream, ground almonds and a mixture of medium spices, giving a unique taste and rich flavour.

### Chicken Jalfrezi £6.90

Pieces of chicken tikka cooked in a special blend of sauce with onions, green chillies, capsicums and tomatoes with a blend of home ground spices.

### Podhina Zaal Chicken £6.90

Pieces of chicken marinated in fresh mint, garlic and chilli sauce, then cooked with a mixture of home ground spices.

### Chicken Balti £6.90

Pieces of chicken cooked in a special sauce with garlic, onions, peppers and tomatoes. Spiced in a blend of aromatic spices.

### Chicken Dhaniawala £6.90

Chicken cooked with fresh roasted ground spices, green chillies and fresh coriander. Giving an aromatic flavour.

### Madhu Malai Chicken £6.90 N

Pieces of tikka chicken cooked in a honey flavoured sauce with fresh cream and crushed pistachio nuts.

### Garlic Chilli Chicken £6.90

Pieces of chicken cooked with sliced garlic and fresh chillies with onions, green peppers and tomatoes. Garnished with fresh coriander.

### Madhupuri Chicken £6.90

Pieces of chicken barbecued in a tandoor then cooked in a honey flavoured sweet and sour thick sauce with onions, tomatoes and a mixture of ground spices.

### Chicken Makhani £6.90 N

Pieces of chicken tikka cooked in a special mild sauce with yoghurt, cream and ground almonds.

### Chicken Handi Lazeez £6.90

Pieces of chicken tikka cooked home style, spiced in a slightly hot sauce.

### Zaal Jhul Duck £9.50

Tender pieces of duck, cooked in a special blend of very hot sauce.

### Duck Mossalam £9.50

Tender pieces of duck cooked in a special mild to medium coconut flavoured sauce.

## Meat Dishes

Main Course

### Mughlai Lamb Pasanda £6.90 N

Lamb fillets cooked in a fresh creamy sauce with almonds, pistachio and cashew nuts in a subtle, delicate sauce.

### Saag Gosht £6.90

Pieces of lamb cooked with fresh spinach, herbs, spices, flavoured with fenugreek and fresh coriander.

### Karahi Gosht £6.90

Medium hot spicy pieces of lamb cooked with onions, peppers, tomatoes and herbs.

### Lamb Tikka Bhuna £6.90

Lamb tikka barbecued in a tandoor, then cooked in medium to hot spices with onions, tomatoes and fresh coriander.

### Bhuna Kathi Gosht £6.90

Tandoori barbecued pieces of lamb cooked in medium to hot spices with cumin seeds, fresh green chillies, onions, tomatoes and fresh coriander.

### Lamb Balti £6.90

Pieces of lamb cooked in a specially prepared balti sauce, medium to hot spices, with onions, capsicums and tomatoes.

### Lamb Dhaniawala £6.90

Tender pieces of lamb cooked with fresh roasted ground spices, green chillies and fresh coriander.

### Zaal Jhul Lamb £6.90

Tender pieces of lamb cooked home style in a specially blended hot sauce.

### Lamb Pista Milon £6.90 N

Diced lamb cooked with a blend of mild spices, cream, ground almonds and crushed pistachio nuts, in a subtle, delicate sauce.

### Shatkora Lamb £6.90

Tender pieces of lamb cooked in a blend of medium spices with a special citrus fruit.

### Bhuna Chilli Lamb £6.90

Tender pieces of lamb, cooked with fresh chillies and garlic.

### Peaz Roshan Lamb £6.90

Tender lamb cooked with medium spices. Garnished with cubes of onions, peppers and crushed garlic.

## Seafood Dishes

Main Course

### Scallop Chilli Fry £10.90

King scallops cooked in a medium dry sauce with onions, tomatoes, fresh green chillies and garlic.

### Scallops Masala £10.90

King scallops cooked in a specially blended medium sauce with onions, peppers and tomatoes.

### Chinghri Sagwala £6.90

Prawns and fresh spinach cooked with garlic, ginger and a mixture of spices. Garnished with fresh coriander.

### King Prawn Hara Masala £9.50

King prawns cooked with garlic, ginger, chillies and green herbs.

### King Prawn Sag £9.50

King prawns cooked with spinach, garlic, ginger and a mixture of spices.

### Tandoori King Prawn Masala £9.50 N

Specially marinated king prawns, barbecued in a clay oven then cooked in a special unique masala sauce.

### Maaser Salan £9.50

Pieces of salmon fish marinated in special herbs cooked in a medium to hot sauce.

### Maaser Tarkhari £9.50

Monkfish cooked with medium spices. A traditional bengali style curry.

### Zaal Jhul Maas £9.50

Monkfish fillet cooked in a slightly hot sauce.

### Maas Biran £9.50

Fillet of salmon, medium spiced then shallow fried and served with salad.