



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, NE66 2YP

01665 575 880
07800 635 340

WWW.LALKHAZANA.CO.UK



The Classics

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

Vegetable ✓	£7.50	Chicken Tikka ①	£8.90
Chicken	£8.50	Lamb Tikka ①	£10.50
Prawn	£8.90	King Prawn	£12.90
Lamb	£9.90		

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.

Dansak

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

Dupiaza

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

Kashmiri ① ②

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

Korma ① ②

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

Madras

A fairly hot curry prepared with hot spices which lends a fiery taste to its richness.

Malayan ① ②

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

Pathia

A hot sweet and sour dish.

Rogan Josh

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

Sag

Cooked with spinach, garlic, ginger and a mixture of spices.

Sri Lanka

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

Vindaloo

A very hot curry related to the madras but involving a great use of hot spices.

Breads

Lovingly handmade. Baked in the tandoor or on the open flame.

Plain Nan ✓ ① ② ③	£2.50	Peshwari Nan ✓ ① ② ③ ④ ⑤	£2.90
Cheese Nan ✓ ① ② ③ ④	£2.90	Tikka Nan ① ② ③ ④	£3.20
Garlic Nan ✓ ① ② ③ ④	£2.90	Chapati ✓ ①	£1.60
Chilli & Garlic Nan ✓ ① ② ③ ④	£2.90	Garlic Chapati ✓ ①	£1.90
Garlic & Coriander Nan ✓ ① ② ③ ④	£2.90	Tandoori Roti ✓ ①	£2.90
Keema Nan ① ② ③ ④	£2.90	Garlic Tandoori Roti ✓ ①	£3.20
		Paratha ✓ ① ②	£2.90
		Stuffed Paratha ✓ ① ②	£3.50
		Vegetables	

Rice Dishes

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

Boiled Rice ✓	£2.90	Lemon Pilau ✓ ①	£3.50
Pilau Rice ✓ ①	£2.90	Mushroom Pilau ✓ ①	£3.50
Chilli & Garlic Pilau ✓ ①	£3.50	Nut Pilau ✓ ① ②	£4.90
Egg Pilau ✓ ① ②	£3.50	Onion Pilau ✓ ①	£3.50
Garlic Pilau ✓ ①	£3.50	Tikka Pilau ①	£4.90
Keema Pilau ①	£3.50	Vegetable Pilau ✓ ①	£3.50

Accompaniments

Carefully prepared extras that make your meal complete.

Poppadom ✓	80p	Chips ✓ ①	£2.90
(Plain or Spiced)		Garlic Chips ✓ ①	£3.50
Pickle Tray ✓ ① ②	£2.50	Spicy Chips ✓ ①	£3.50
Lal Chilli Sauce	£1.50	Salad ✓	£1.50
(Made with 10 variety of chillies)		Various Soft Drinks (Can)	£1.20
Plain Raitha ✓ ①	£1.50	Various Soft Drinks	£2.90
Flavoured Raita ✓ ①	£1.90	(Bottle 1.5/ 2 Litre)	
(Cucumber, Onion or Tomato)			

Alcohol available to takeaway

English Dishes

Chicken Nuggets £7.90 ① ②

Chicken nuggets served with chips and salad.

Omelette £7.90 ✓ ① ② ③ ④

Plain, mushroom or chicken omelette served with chips and salad.

Scampi £7.90 ① ②

Fried scampi served with chips and salad.

FOOD GUIDE

🔥 Medium

① Gluten

② Dairy

🔥 Hot

✓ Vegetarian

③ Egg

🔥 Very Hot

④ Nuts / Peanuts

If you suffer from any food allergies or intolerances, please inform us before placing your order. Our dishes may contain traces of nuts, gluten, dairy, egg or other allergens.

All prices are subject to change without notice. Bag charge 20p.

Biryani

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

Chicken Biryani ① ②	£9.50	King Prawn Biryani ① ②	£13.90
Prawn Biryani ① ②	£9.90	Vegetable Biryani ✓ ① ②	£8.50
Lamb Biryani ① ②	£10.90	Mixed Biryani ① ②	£10.90
Chicken Tikka Biryani ① ②	£9.90	Chicken, Lamb & Prawn	

Side Dishes

Vegetarian side dishes lovingly cooked for flavour.

Aloo Gobi ✓	£4.20	Dhal ✓	£4.20
Potatoes and cauliflower		Lentils	
Begun ✓	£4.20	Mushroom Bhaji ✓	£4.20
Aubergine		Mushroom	
Bhindi Bhaji ✓	£4.20	Sag Aloo ✓	£4.20
Okra		Spinach and potatoes	
Bombay Aloo ✓	£4.20	Sag Dhal ✓	£4.20
Spicy potatoes		Spinach and lentils	
Cauliflower Bhaji ✓	£4.20	Sag Paneer ✓ ①	£4.20
Cauliflower		Spinach and Indian cheese	
Chana Masala ✓	£4.20		
Chick peas cooked with garlic, onions and fresh coriander.			

All side dishes are available as a main course for £7.50

Starters

Mint sauce served with starters contain dairy.

Bhuna Prawn On Puri £4.90 ^G

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

Chicken Chat Masala £4.90 ^{G D E}

Diced chicken tikka spiced with a sweet and sour flavoured sauce, served with puri and specially made salad.

Chicken Kebab £4.90 ^E

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

Chicken Tikka £4.90 ^D

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

Garlic Mushroom On Puri £3.90 ^{V G}

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

Kathi Kebab £5.50 ^{G D E}

Diced tender roast lamb tossed with onions, capsicum and mixed mince, well spiced and wrapped in a buttered chapatti with egg.

Kebab Mishali £5.50 ^{D E}

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

King Prawn Bhaji £6.50 ^G

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

Mas Bora £6.50 ^{G E}

Fish cakes made from fish flakes with spinach, potatoes and spices. Garnished with spinach leaf and served with salad.

Onion Bhaji £3.90 ^{V G E}

Chopped onions mixed with spices, herbs and gram flour. Made into balls and deep fried. Served with salad.

Pakora £3.90 / £4.90 ^{V G D E}

Crispy deep-fried, lightly spiced vegetables or chicken in batter. Served with salad.

Tandoori Lamb Chops £6.50 ^D

Tender lamb chops marinated in herbs and spices, barbecued in a clay oven. Served with salad.

Samosa £3.90 / £4.90 ^{V G E}

Triangular shaped crispy shelled pastry filled with delicately spiced vegetables or meat. Served with salad.

Sheek Kebab £4.90 ^{D E}

Mixed mince blended with special spices and cooked on skewers in a clay oven. Served with salad.

Stuffed Pepper £5.50 ^V

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

Khazana Mixed Platter For Two £11.90 ^{G D E}

Selection of chicken kebab, chicken tikka, sheek kebab and onion bhaji. Served with salad.

Sabzi Khazana Platter For Two £10.90 ^{V G D E}

Selection of vegetable pakora, vegetable samosa, paneer pakora and onion bhaji. Served with salad.

FOOD GUIDE



ALLERGY ADVICE

If you suffer from any food allergies or intolerances, please inform us before placing your order. Our dishes may contain traces of nuts, gluten, dairy, egg or other allergens.

Tandoori Dishes

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 served with mint sauce and salad.

Mint sauce served with tandoori dishes contains dairy.

Bengali Sizzler £10.50 ^D

Pieces of marinated chicken stir fried and cooked with sliced onions, peppers, chillies, garlic and tamarind sauce. Served with salad.

Chicken Tikka £9.50 ^D

Barbecued pieces of chicken. Served with salad.

Chicken Tikka Shashlik £10.50 ^D

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

Lamb Tikka Shashlik £11.90 ^D

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

Tandoori Chicken £9.50 ^D

Barbecued half spring chicken on the bone. Served with salad

Tandoori King Prawn £12.90 ^D

King prawns marinated and barbecued over charcoal. Served with salad.

Tandoori Lamb Chops £12.90 ^D

Tender lamb chops marinated in herbs and spices, barbecued in a clay oven. Served with salad.

Tandoori Mixed Grill £13.90 ^{D E}

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

Seafood Dishes

King Prawn Chilli Bhuna £12.90 ^J

King prawns cooked with fresh chillies, tomatoes, peppers and garlic.

King Prawn Chilli Fry £12.90 ^J

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

King Prawn Hara Masala £12.90 ^J

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

King Prawn Sambar £12.90 ^{J J}

King prawns cooked in a hot and sour sauce based upon the use of lentils and fresh lemon to obtain a distinctive flavour.

Tandoori King Prawn Masala £12.90 ^{N D}

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

Machli Karai £12.90 ^J

White fish cooked with onions, peppers, tomatoes, chillies and herbs. A medium hot spicy dish.

Machli Tarkhari £12.90 ^J

White fish cooked with medium spices. A traditional bengali style curry.

Machli Zaal Jhul £12.90 ^{J J N}

White fish cooked home style in a specially blended hot sauce.

Please note fish dishes may contain bones.

Chef's Selection

Choose your succulent filling then one of our chef's recommendations.

Vegetable ^V

Chicken

Chicken Tikka ^D

£7.50

£8.90

£9.50

Lamb

Lamb Tikka ^D

£9.90

£10.50

Aam Milon ^{N D}

A mild creamy dish with crushed mango, ground cashew and pistachio nuts.

Balti ^J

A specially prepared balti sauce with garlic, chillies, onions, peppers and tomatoes. Spiced in a blend of aromatic spices.

Bengali Garlic ^J

Cooked with our chefs special sauce then finished off with fresh chillies, tomatoes and sliced pieces of garlic.

Bindiya ^D

Cooked with mango chutney, fresh mint, onions and a blend of exotic spices. Finished with cream and yoghurt.

Dhaniawala ^J

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

Garlic Chilli ^J

Cooked with sliced garlic, fresh chillies, onions, peppers and tomatoes. Garnished with fresh coriander.

Handi Lazeez ^{J D}

A dish prepared and cooked home style, spiced in a slightly hot sauce. Finished with a touch of yoghurt.

Jalfrezi ^J

Cooked in a special blend of sauce with onions, green chillies, capsicums and tomatoes with a blend of home ground spices.

Karai ^J

Medium hot spicy dish. Cooked with onions, chillies, peppers, tomatoes and herbs.

Madhu Malai ^{N D}

Cooked in a honey flavoured sauce with fresh cream and crushed pistachio nuts.

Madhupuri

Cooked in a honey flavoured sweet and sour thick sauce with onions, tomatoes and a mixture of ground spices.

Makhani ^{N D}

Cooked in a special mild sauce with yoghurt, cream and ground almonds.

Masala ^{N D}

Cooked with fresh yoghurt, cream, ground almonds and a mixture of medium spices, giving a unique taste and rich flavour.

Mirch Masala ^{J J N}

Cooked with peppers, garlic, chilli pickle, tomatoes and crushed chillies in a fairly hot tantalising sauce.

Pasanda ^{N D}

Cooked in a fresh creamy sauce with almonds, pistachio and cashew nuts in a subtle, delicate sauce.

Peazz Roshan ^J

Cooked with medium spices. Garnished with cubes of onions, peppers and crushed garlic.

Sambar ^{J J}

A hot and sour dish based upon the use of lentils and fresh lemon to obtain a distinctive flavour.

Zaal Jhul ^{J J N}

Cooked home style in a specially blended hot sauce.

Above dishes are also available in Prawn and King Prawn on request