

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



BAR | RESTAURANT | COCKTAIL LOUNGE

### Purple Olive story

"It's been 8 years since the Purple Olive journey began. In this time, we have won many awards and accolades. Our vision has been to provide a restaurant with a stunning ambience, where you will receive friendly and attentive service."

"It has always been and will be our policy that the quality of our food and service is second to none. We have introduced a completely new menu, using traditional cooking techniques and the finest ingredients from around the globe. Our award-winning and skilled chef's will be using their innovation and creativity to change the menu throughout the year. We wait to welcome you to our restaurant in the heart of Ashton Under Lyne."

All major credit and debit cards accepted at the restaurant.  
Management reserves the right to refuse service without giving a reason.

# Appetisers

- |                              |       |   |       |
|------------------------------|-------|---|-------|
| 1. Plain Papadom <b>4 13</b> | £0.80 | 3. Chutney Tray <b>10 13</b>  | £2.60 |
| 2. Spicy Papadom <b>4 13</b> | £0.90 | 4. Chutnies (each) <b>13</b>  | £0.80 |
|                              |       | Red Onions / Mango Chutney / Mixed Pickle / Mint Sauce <b>10</b><br>/ Chilli Sauce. |       |

# Signature Starters

- |                                |       |                                    |       |
|--------------------------------|-------|------------------------------------|-------|
| 5. Fish Tikka <b>6 10 13</b>   | £5.95 | 7. Kofta Kebab <b>10 13</b>        | £5.50 |
| 6. Salmon Tikka <b>6 10 13</b> | £6.95 | 8. Sweet Chilli Pakora <b>4 13</b> | £5.50 |

# Starters

## Vegetarian Option

- |  |       |   |       |
|--|-------|---|-------|
| 9. Mixed Vegetable Starter <b>5 13</b>   | £5.50 | 23. Stuffed Pepper with Keema <b>13</b>   | £4.95 |
| Onion Bhaji, Vegetable Samosa, Mushroom Pakora   |       | Peppers with a filling of spicy minced lamb and chickpeas.  |       |
| 10. Paneer Pakora <b>4 10 13</b>   | £4.95 | 24. Chicken Pakora <b>4 5 10 13</b>   | £4.50 |
| Indian cheese lightly coated in gram flour batter & deep-fried.  |       | Boneless chicken spiced with herbs and spices with gram flour and deep-fried.   |       |
| 11. Aloo & Chana Puri <b>4 13</b>  | £4.50 | 25. Chicken Tikka <b>10 13</b>  | £4.50 |
| Potato & Chickpeas cooked with special herbs & spices served on a deep-fried, crispy, unleavened bread.                          |       | Succulent chicken pieces marinated in herbs and spices, cooked in the Tandoor.  |       |
| 12. Paneer & Sag Puri <b>4 10 13</b>   | £4.50 | 26. Seekh Kebab <b>13</b>   | £4.50 |
| Indian Cheese and Spinach. served on a deep-fried crispy, unleavened bread.  |       | Mince meat blended with special herbs and spices. Cooked in the tandoor on skewers.   |       |
| 13. Vegetable Stuffed Pepper <b>13</b>   | £4.50 | 27. Garlic Chicken <b>10 13</b>   | £4.50 |
| Grilled peppers with a filling of lightly spiced vegetables.   |       | Succulent pieces of chicken breast marinated in special garlic sauce, cooked in the Tandoor.  |       |
| 14. Vegetable Chat Puri <b>4 13</b>  | £4.50 | 28. Lamb Tikka <b>10 13</b>   | £5.50 |
| Spiced mix vegetable cooked with special herbs and spices served on a deep fried crispy, unleavened bread.                       |       | Strips of prime lamb diced and marinated in herbs and spices, cooked in the Tandoor.  |       |
| 15. Garlic & Mushroom Puri <b>13</b>   | £4.50 | 29. Chicken Chat Puri <b>4 10 13</b>  | £4.75 |
| Fresh mushrooms cooked in special herbs and spices with freshly chopped garlic. Served on a deep-fried crispy, unleavened bread. |       | Finely diced tender pieces of chicken, cooked in our herbs and spices to create a mouth watering starter. Served on a deep fried, crispy, unleavened bread. |       |
| 16. Vegetable Samosa <b>4 13</b>   | £3.95 | 30. Chicken & Sag Puri <b>4 13</b>  | £4.75 |
| Triangular crispy deep fried pastry with vegetable filling.  |       | Finely diced tender pieces of chicken and spinach, cooked in herbs and spices. Served on a deep fried, crispy, unleavened bread.                            |       |
| 17. Onion Bhaji <b>4 5 13</b>  | £3.95 | 31. Prawn Puri <b>1 4 7 13</b>  | £4.75 |
| Spiced round deep fried onion fritter.   |       | Prawns cooked with special herbs and spices, served on a deep-fried, crispy, unleavened bread.  |       |
| 18. Tandoori King Prawn <b>1 7 10 13</b>   | £6.95 | 32. Prawn Cocktail <b>1 7 13</b>  | £4.10 |
| King Prawn pieces delicately marinated in herbs and spices, cooked in the tandoor.   |       | Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes and lemon.   |       |
| 19. Lamb Chops <b>10 13</b>  | £6.95 | 33. Shami Kebab <b>13</b>   | £4.50 |
| Prime spring lamb chops marinated in herbs and spices & cooked in the tandoor.   |       | Minced lamb and lentil mix, lightly spiced, pan fried to perfection.  |       |
| 20. Tandoori Mix <b>10 13</b>  | £6.95 | 34. Reshmi Kebab <b>5 13</b>  | £4.60 |
| Chicken Tikka, Lamb Chops, Garlic Chicken & Seekh Kebab.   |       | As shami kebab above but served with an omelette.   |       |
| 21. King Prawn Puri <b>1 4 7 13</b>  | £6.95 | 35. Meat Samosa <b>4 13</b>   | £3.95 |
| King Prawns cooked with special herbs and spices, served on a deep-fried, crispy, unleavened bread.                              |       | Triangular crispy deep fried with lightly spiced minced lamb and fresh garden peas.   |       |
| 22. Tandoori Chicken <b>10 13</b>  | £4.10 |   |       |
| Spring chicken on the bone marinated in herbs and spices, cooked in the tandoor.   |       |   |       |

### ALLERGY WARNING:

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# Tandoori Sizzler

Tandoori Sizzlers are marinated in sauce with delicate herbs and exotic mix of spices for a few hours before being cooked in the Tandoor. All Tandoori dishes are garnished with strips of capsicum, onions and mushrooms. Served with a curry sauce of your choice from the most popular dishes.



- |  |        |   |        |
|--|--------|---|--------|
| <b>36. Tandoori Chicken</b> 10 13  | £11.95 | <b>40a. Chicken Shaslik</b> 10 13   | £12.95 |
| Tender half spring chicken. On the bone.                                 |        | <b>40b. Lamb Shaslik</b> 10 13  | £13.95 |
| <b>37. Chicken Tikka</b> 10 13   | £11.95 | Very tender pieces of boneless chicken or lamb served with grilled tomato, onions and pepper. |        |
| Succulent boneless pieces of chicken.                                    |        | <b>41. Lamb Chops</b> 10 13   | £14.20 |
| <b>38. Garlic Chicken</b> 10 13  | £11.95 | Tender pieces of lamb chops. On the bone.   |        |
| Succulent pieces of chicken breasts marinated in a special garlic sauce. |        | <b>42. Tandoori Mix Grill</b> 10 13   | £14.95 |
| <b>39. Lamb Tikka</b> 10 13  | £12.95 | Tandoori Chicken, Chicken Tikka, Lamb Chops, Garlic Chicken, Seek Kebab.                      |        |
| Prime boneless pieces of lamb.   |        | <b>43. Tandoori King Prawn</b> 1 7 10 13  | £15.95 |

## Chef's Special

ANY CHANGES FROM CHICKEN TO LAMB WILL INCUR ADDITIONAL £1 CHARGE

A selection of dishes that have been created exclusively by our chefs for you to enjoy. Why not try one of these dishes with the confidence that you will not find these elsewhere.

- |  |             |                |        |
|--|-------------|----------------|--------|
| <b>44. Ameri Murgh</b> *** n 3 10 13   |             |                |        |
| Succulent pieces of chicken breast cooked in mango pulp and double cream that create a magnificent mouth watering dish.  |             |                |        |
| <b>45. Chicken or Lamb Tikka Honey Badami</b> ** n 3 10 13   | Lamb £11.95 | Chicken £10.95 |        |
| Cooked in creamy sauce with cashew nuts, sliced almonds and pistachios.  |             |                |        |
| <b>46. Balti Murgh Makhani</b> ** n 3 10 13  |             |                | £10.95 |
| Succulent pieces of chicken breast cooked with onion, almonds, cashew nuts and fresh cream. The addition of our unique Balti sauce is the true secret behind this main course!   |             |                |        |
| <b>47. Chicken &amp; Cheese Kofta</b> * 10 13  |             |                | £10.95 |
| Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (kofta) and cheese. A unique and individual dish very popular with our guests.   |             |                |        |
| <b>48. Akbari Chum Chum</b> n 3 10 13  |             |                | £10.95 |
| This dish is unique in its taste and preparation. Breast of tandoori chicken is initially prepared in the clay oven. While the base of the curry takes its form with minced lamb and spices. The curry sauce and the breast of chicken are expertly combined by our chefs. Garnished with fried crunchy onions. Dry consistency. |             |                |        |
| <b>49. Murgh Mossalam</b> 5 10 13  |             |                | £10.95 |
| Chicken gujon's cooked together with mince meat in a medium chefs spicy sauce garnished with ginger coriander and slices of egg.   |             |                |        |
| <b>50. Butter Chicken (Mild or Hot)</b> n 3 10 13  |             |                | £10.95 |
| Prepared with succulent chicken breast along with pure Indian butter combined with the finest herbs & spices.  |             |                |        |
| <b>51. Chicken Makhonwala</b> ** n 3 10 13   |             |                | £10.95 |
| Chicken cooked very slowly with Indian cheese in a very mild sauce together with a wide selection of spices.   |             |                |        |
| <b>52. Massalla</b> *** n 3 10 13  | Lamb £11.95 | Chicken £10.95 |        |
| Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt and mixture of spices.   |             |                |        |
| <b>53. Passanda</b> ** n 3 10 13   | Lamb £11.95 | Chicken £10.95 |        |
| Cooked in mild spices with fresh cream, red wine, almond powder & pistachio to form a rich creamy sauce.   |             |                |        |

3/7  
£10.95

### Chilli Guide

- Medium
- Fairly Hot
- Hot
- Very Hot

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### Mild Strength Guide

- \* Medium
- \*\* Mild
- \*\*\* Very Mild
- n Contain Nuts

# Signature Dishes

ANY CHANGES FROM CHICKEN TO LAMB WILL INCUR ADDITIONAL £1 CHARGE

- 54. Chicken or Lamb Chilli Massalla** 🌶️🌶️🌶️ 13 Lamb £11.95 Chicken £10.95  
Cooked with fresh green chillies, ginger, garlic & tomatoes with our special mix of freshly ground spices, then chillies are added to give the dish a sharp and exotic taste.
- 55. Balti Thawa Exotica** 🌶️ 10 13 £13.95  
Chicken tikka, lamb tikka, garlic chicken and lamb chops specialty prepared with the finest herbs and spices, of medium strength. Garnished with tomatoes and briskly fried onions.
- 56. Green Balti Garlic Chicken** \* 10 13 £10.95  
Tender pieces of garlic chicken cooked with our Balti sauce, containing our own herbs and spices with a greater use of garlic and resulting in a dish of thick sauce consistency, garnished with broccoli on top.
- 57. Shashlick Korai Chicken Tikka** 🌶️ 10 13 £10.95  
Tandoori marinated chicken pieces, green pepper, onion, and tomato cooked together in the tandoor. It is then transferred to pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander.
- 58. Purple Olive Balti Chop Special** \* 10 13 £14.95  
Tender barbecued lamb chops cooked in a spicy thick sauce with chefs special balti paste.
- 59. Flaming Rajma Chicken or Lamb** 🌶️🌶️ 10 13 Lamb £12.95 Chicken £11.95  
This is another of our signature dishes, which is medium to hot. It's unique preparation consists of diced chunky onions, sliced red capsicums pepper, garlic, ginger, plum tomatoes, fenugreek and ground spices all of which creates a rich consistency. Garnished with Brandy and is one of the finest dishes on our menu.
- 60. Chilli Chingri** 🌶️🌶️🌶️ 1 7 13 £14.95  
Bangladeshi king prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies and fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander, a dish from eastern part of Bengal. A highly recommended and satisfying dish.
- 61. Lamb Chop Frango** 🌶️ 10 13 £14.95  
Tender Grilled Lamb Chops cooked in spicy sauce cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich consistency. A fairly Hot dish.
- 62. Chilli Chicken** 🌶️🌶️🌶️ 13 £10.95  
Tender Chicken stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies and fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander, a dish from eastern part of Bengal. A highly recommended and satisfying dish.
- 63. Nepalese Chicken or Lamb** 🌶️🌶️🌶️ 13 Lamb £11.95 Chicken £10.95  
Cubes of chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.
- 64. Afghan Chicken or Lamb** 🌶️🌶️🌶️ 13 Lamb £11.95 Chicken £10.95  
Cubes of chicken or lamb stir-fried with fresh green chillies, ginger, garlic and onions. Red and green peppers give the dish a colourful appearance. A highly recommended and satisfying dish.
- 65. Balti Shaan Chicken or Lamb** 🌶️🌶️🌶️ 10 13 Lamb £11.95 Chicken £10.95  
Your choice of filling marinated and cooked in our tandoor. This is then transferred to a pan and combined with our Balti sauce containing our own herbs and spices. A unique dish you will not find elsewhere.
- 66. Balti Garlic Chilli Chicken** 🌶️🌶️🌶️ 10 13 £10.95  
Tender pieces of chicken tikka cooked with our bait! sauce containing our own herbs and spices with a greater use of garlic and green chillies resulting in a dish of dry consistency.
- 67. Sha-he Shofri Chicken or Lamb** 🌶️🌶️🌶️ 10 13 Lamb £11.95 Chicken £10.95  
This is a fairly hot dish, with a sweet sour taste, cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich consistency.
- 68. Chicken Tikka Silsila** 🌶️🌶️ 10 13 £10.95  
Diced chicken tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs, garnished with coriander.
- 69. Chingri Sag Special** 🌶️ 1 7 10 13 £14.95  
Whole king prawns cooked in cumin and chef's five spices. Served with cooked spinach in herbs and spices and special sauce.
- 70. Lamb Rosti** 🌶️🌶️ 10 13 £11.95  
Diced lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices.
- 71. Murgh Zal Fry** 🌶️🌶️ 10 13 £11.95  
Fresh fillet of chicken marinated with exotic spices then cooked in hot spicy thick consistency sauce, garnished with methi leaves.
- 72. Lamb Tikka Olives Special** 🌶️ 10 13 £11.95  
Lamb tikka cooked with mint yoghurt, olives, herbs and spices.
- 73. Chicken or Lamb Shatkora Special** 🌶️🌶️ 10 13 Lamb £11.95 Chicken £10.95  
It's unique preparation of fines onions, sliced red peppers, garlic, ginger and ground spice to create this special dish. Cooked with Bangladeshi citrus fruit and finished with touch of butter.
- 74. Sylheti Balti Chicken or Lamb** 🌶️🌶️ 10 13 Lamb £11.95 Chicken £10.95  
This is a spicy dish prepared with black pepper using chunks of spiced potatoes with thick sauce consistency, decorated with Bangladeshi dry red chilli.

PLEASE NOTE: ALL DISHES ABOVE CAN BE SERVED WITH KING PRAWN / FISH AT AN EXTRA CHARGE

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# Seafood Selection

This selection of healthy main courses have been pain stakingly crafted by our Head Chef. They Include mouth watering Imported Bangladeshi fish and more traditional varieties such as salmon and cod.

**75. Fish Tikka Massala \*\*\***  £12.95

Chef's adaptation on Britains favourite tikka massala taken to another level by the chef's at Purple Olives. A mouth watering Bangladeshi white water fish dish for all those who enjoy tikka massala.

**76. Salmon Tikka Shashlik \***  £14.95

Cubes of salmon marinated in an Indian seafood sauce and barbecued with tomatoes, peppers. Served on a bed of salad with roshunee curry sauce.

**77. Mossala Fish Boneless \***  £12.95

Bangladeshi white water fish marinated and part cooked in the tandoor. Then It's cooked to further the perfection with exotic mossala sauce.

**78. Salmon & Tomato Salsa \***  £14.95

Salmon steak spiced with the tangy flavours of citrus fruit The steak is barbecued whilst being barbequed with lime juice. Served with tomato salsa and Bombay potatoes. A refreshingly delicate main course.

**79. Machli Bahar**  £12.95

Chunky fillet of Bangladeshi white water fish marinated in Chefs five spices, shallow fried, then cooked in a sauce consisting of cilantro, chimes, green peppers, cloves, yoghurt and lemon juice which brings out an authentic taste.

**80. Salmon Chut-Putta**  £14.95

Succulent steaks of salmon marinated in a hot tangy sauce. It Is cooked on the grill whilst being periodically flavoured with olive oil. It is transferred on to a bed or spiced, crispy vegetables. Served with a madras sauce.

**81. Machli Roasti \***  £12.95

Special Bangladeshi white water fish tikka dish prepared with onions, garlic, fresh herbs and spices. Garnished with fresh coriander methi leaves.

**82. Mouchak Delight \***  £14.95

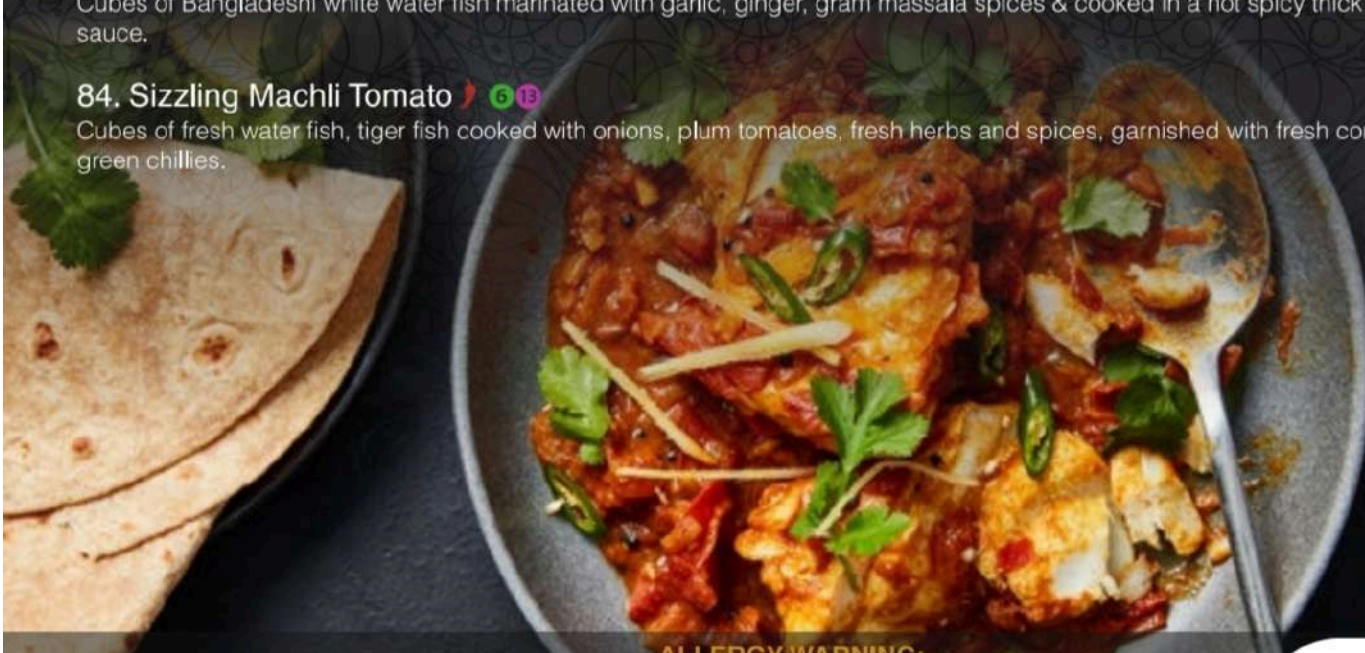
A piece of salmon, tiger fish, shrimps & king prawns prepared with chef's balti paste herbs & spices.

**83. Machli Zal Fry**  £12.95

Cubes of Bangladeshi white water fish marinated with garlic, ginger, gram massala spices & cooked in a hot spicy thick consistency sauce.

**84. Sizzling Machli Tomato**  £12.95

Cubes of fresh water fish, tiger fish cooked with onions, plum tomatoes, fresh herbs and spices, garnished with fresh coriander and green chillies.



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# Most Popular Dishes

Chicken	£8.95
Lamb	£10.50
Keema (minced meat)	£10.50
Chicken Tikka	£9.95
Garlic Chicken	£9.95

Lamb Tikka	£10.95
Prawns	£10.95
King Prawns	£13.95
Vegetables	£7.95
Paneer (Indian Cheese)	£10.95

## 85. Korma

Korma is a very mild dish prepared with greater use of fresh cream and coconut.

## 86. Dansak

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple and lentils. A sweet and sour dish.

## 87. Bhuna

A combination of a special blend of spices, onions and tomatoes fried and cooked to provide a dish of medium strength and rather dry consistency, garnished with coriander.

## 88. Dupiaza

A method of preparation where greater use of fresh onions are mixed with spices and fried briskly, garnished with coriander.

## 89. Methi

Dish cooked mainly with fenugreek leaves and spices of medium consistency in a dry sauce.

## 90. Rogan Josh

This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum and tomatoes, garnished with coriander.

## 91. Karai

Cooked with a special mixture of herbs and spices including onions, garlic, ginger and tomatoes.

## 92. Balti

Cooked with fresh onions, garlic, ginger, capsicum, tomatoes and a special balti sauce to provide a dish of medium strength and dry consistency, garnished with coriander.

## 93. Saagwala

Spinach prepared with garlic, ginger and tomatoes in a medium herb and spicy sauce. A dish of dry consistency.

## 94. Roshunee

Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum and fresh coriander. A dish of dry consistency.

## 95. Ceylon

Traditional Sri Lankan dish cooked with strongly flavoured spices, and an abundance of ground coconut. Garnished with coriander.

## 96. Jalfrezi

Sauteed dish cooked with onion, garlic, ginger, green peppers and fresh green chillies.

## 97. Madras

A Southern Indian dish, prepared with hot spices, which lends a fiery taste to its richness.

## 98. Samber

Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy south Indian dish.

## 99. Pathia

Lightly chopped onions in a thick dark red sweet and sour sauce, a hot dish with a distinctive aroma, garnished with coriander.

## 100. Vindaloo

Involving a greater use of spices, garlic, ginger, black pepper to produce a hot taste.

## 101. Chana Massalla

Cooked in exotic medium spices with chickpeas and garnished with roasted cashew nuts.

# Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured basmati rice & a mixture of special spices. Served with an omelette and a curry sauce of your choice from the House Specialities Selection. Omelette can be served with the vegetarian option. All these dishes are of medium strength dependant upon your choice of sauce.

102. Vegetable Biryani (no omelette) £8.95

103. Mushroom Biryani (no omelette) £8.95

104. Chicken Biryani £10.50

105. Lamb or Keema Biryani £11.50

106. Chicken Tikka Biryani £11.50

107. Lamb Tikka Biryani £11.95

108. Prawn Biryani £10.95

109. King Prawn Biryani £14.95

110. Olive Special Biryani £15.95

Chicken tikka, Lamb tikka, king prawn, stir fried with peas, onions, cashew nuts, pistachio, sliced almonds, saffron and coriander. Served with a chef special side dish and vegetable curry sauce.

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# Continental Dishes

The following dishes are served with chips, peas and salad.

111. Chicken Fillet <b>4 13</b>	£8.95	114. Chicken Nugget <b>4 13</b>	£7.95
112. Omelette <b>5 13</b>	£7.95	115. Sirloin Steak <b>13</b>	£14.95
Plain / Chicken / Prawn <b>1 7</b> / Mushroom			
113. Fried Scampi <b>1 4 13</b>	£7.95	Succulent steak cooked to your preference. Served with fried onions and mushrooms.	

# Side Dishes

The following dishes are also available as a main course for £7.95

116. Vegetable Curry Sauce <b>13</b>	£4.60	122. Sag Aloo <b>13</b>	£4.60
117. Bombay Aloo <b>13</b>	£4.60	Fresh spinach and potatoes cooked with onions, tomatoes, ginger and garlic.	
Potatoes cooked in a medium to hot sauce, tomatoes, ginger and garlic.			
118. Sag Bhaji <b>13</b>	£4.60	123. Aloo Ghobi <b>13</b>	£4.60
Spinach with onions, tomatoes, ginger and garlic.			
119. Mushroom Bhaji <b>13</b>	£4.60	124. Aloo Chana <b>13</b>	£4.60
Fresh mushrooms cooked with onions, tomatoes, ginger and garlic.			
120. Tarka Dhal <b>13</b>	£4.60	125. Sag Paneer <b>10 13</b>	£4.60
Lentils flavoured with extra garlic.			
121. Mixed Vegetable Bhaji <b>13</b>	£4.60	126. Bhindi Bhaji <b>13</b>	£4.60
Mixed fresh vegetables cooked together in herbs and spices to our own recipe.			
Fresh Okra (lady's fingers) cooked with onions, tomatoes, ginger and garlic.			

# Sundries **Add extra toppings for 50p**

Choose your favourite accompaniment for your main course.

127. Boiled Rice	£2.90	137. Plain Nan <b>4 5 10 13</b>	£2.80
128. Pilau Rice <b>13</b>	£3.20	138. Garlic Nan <b>4 5 10 13</b>	£3.40
129. Olive Special Rice <b>1 3 13</b>	£4.50	139. Peshwari Nan <b>1 3 4 5 10 13</b>	£3.40
Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas and saffron.			
130. Onion Rice <b>13</b>	£3.90	140. Keema Nan <b>4 5 10 13</b>	£3.40
131. Fried Rice <b>13</b>	£3.90	141. Cheese Nan <b>4 5 10 13</b>	£3.40
132. Egg Pilau <b>5 13</b>	£3.90	142. Paratha <b>4 13</b>	£3.80
133. Mushroom Pilau <b>13</b>	£3.90	143. Aloo Paratha <b>4 13</b>	£4.20
134. Vegetable Pilau <b>13</b>	£3.90	144. Tandoori Roti	£1.95
135. Peas Pilau <b>13</b>	£3.90	145. Puri <b>4 13</b>	£1.40
136. Keema Pilau <b>13</b>	£3.90	146. Chips <b>13</b>	£2.95
147. Onion or Cucumber Raitha <b>10</b> £2.50			
Lightly spiced yoghurt with chopped onions or cucumber and tomatoes.			

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