



Manzil

à la carte restaurant

A LA CARTÉ



SET MEALS

MEAL 1 – £14.95

2 poppadoms & mixed dips

Choice of any starter

Choice of any main course

Choice of rice

Choice of Nan bread

(Tandoori mix, Lamb tikka, Prawn, King Prawn
Sirloin steak not included)

MEAL DEAL FOR 2

SUN-THURS £27.90

FRI-SAT £29.90

2 poppadoms & mixed dips

Choice of starters from menu (1 meat, 1 Veg)

Choice of any 2 curry from menu

Choice of 2 Rice and choice of 1 Nan

(Tandoori mix, Lamb tikka, Prawn, King Prawn
Sirloin steak not included)

PAKORA

Pacific King Prawn.....	£6.95
Chicken	£4.95
Fish	£4.95
Mushroom.....	£3.50
Chef's Platter	£9.95
2 pieces of chicken tikka, chicken wings and mixed pakora	
Plain Vegetable Pakora	£3.50
Onion Bhaji.....	£3.50
Pakora Mix	£4.95
Haggis Pakora.....	£4.95
Chicken & Brie Pakora.....	£4.95
Paneer Pakora.....	£4.95
Prawn Pakora.....	£4.95

STUFFED POORI SELECTION

Poori is a light, thin crisp pan fried chapati served smothered in a choice of tangy sweet & sour or desi masala style (Spicy)

Chicken £4.50 • Prawn £4.50 • Mushroom £4.50

All our starters include chilled salad and sauce, also available

Lamb Poori £4.50 • Chana Poori £3.95

CHEFS CHOICE TANDOORI STARTERS

All served with Chilli sauce and Mixed Salad

Chicken Tikka £4.50 • Chicken Chaat £4.95

King Prawn Tikka £6.95 • Lamb Tikka £4.95

Chef's Special £4.95 • Mix Tikka £4.95

SAVOURY SNACKS

Garlic Mushrooms (medium or creamy)	£3.95
Garlic Prawns (medium or creamy)	£3.95
Veg Samosa	£3.95
Served with chillie sauce and salad	
Prawn Cocktail	£4.95
Goat's Cheese Chilli Fritters	£4.95
Chicken Nimbo Lusin	£4.95
Garlic Chilli King Prawn.....	£6.95

KEBABS

Raishmi Kebab	£4.50
Chicken minced with fresh herbs and masala and griddled to perfection	
Seekh Kebab (Lamb minced)	£4.50

TANDOORIS

Marinated in a yoghurt base sauce spiced with our own freshly ground massalas with fresh herbs and cooked evenly on skewers in our clay ovens. All these dishes are served with basmati rice, salad and curry sauce of desired strength.

King Prawn Tandoori	£14.95
Chicken Tikka (off the bone).....	£11.95
Lamb Tikka	£12.95
Chicken Tandoori (on the bone)	£11.95
Tandoori Mix.....	£15.95
Chef's Special Tikka (Garlic flavoured and slightly spiced) ...	£12.95
Egyptian Kebab	£13.95
Pieces of chicken, mushrooms, capsicums and onions	

HOUSE SPECIALITIES £9.95

Can be prepared in Chicken • Lamb (£1 extra)

Prawn (£1.50 extra) • King Prawn (£3.50 extra)

MILD: Chasnje

Tomatoes crushed in a sweet & sour creamy sauce cooked with ground cashew nuts

Pardesi

Spicy spinach cooked with finely chopped onions, peppers and mushrooms topped with green chillies

Jaipuri

Field picked mushrooms, capsicums & onions spiced with ground garam masala & coriander

HOT: South Indian Garlic Chilli

Freshly peeled garlic and ripe green chillies blended together in a spicy tomato sauce

HOT: Maharani

Take a tangy sweet 'n' sour patia, a hint of garlic and a tasty chilli sauce for this slightly

HOT: Himalayan Hot Pot

Fresh garlic, ginger, green chillies and a host of vegetables with a hint of lemon for that extra zing

Tandoori Massala

Tikka style pieces of meat or seafood of your choice in a rich, red tangy marinade.

MILD: Pasanda

Simmered with mild spices in a sauce of fresh cream, yoghurt, creamed coconut and flaked almonds

garlic massala

cooked in fresh garlic, ginger and spring onions. medium garlic flavour

sing sing chandni

cooked in green peppers, broken coconut and honey sauce. medium to mild

shimla

cooked in onions, green pepper, prawn and punjabi massla sauce

MILD: Tikka Massala

Tikka style pieces of meat or seafood of your choice in a rich creamy Indian marinade

MILD: Kashmir Massala

Meat or seafood of your choice cooked with fresh cream, fresh fruit, cardamom, cumin and saffron.

Zalfrezi

Cooked in medium strenght with peppers, onions, tomato, ginger, garlic.

Garamasala

Meat or seafood of your choice with onions, butter, ginger, garlic and ground garamasala

Nentara

Cooked in a rich curry sauce thinly chopped onions, special Kashmir mehi and then topped with fresh coriander

Jalandari

Cooked with green peppers, onions, coconut cream and special Indian spices

Burnt Green

One of our special dish, medium strenght most cooked with chicken or lamb

Laz Puri

Red wine dish onion, peppers, sweetcorn, chilli sauce and slight hot dish

Makhani Massala

Rich creamy coconut cream, almond powder, pilled tomatoes. mild

HOT: chilli massala

cooked in onion, green peppers, fresh green chilli. spicy dish.

HOT: lahori style

cooked in onion, green pepper, boiled chick peas and fresh green chillies. spicy dish

pani pot

cooked in mild chilli sauce. mild to spicy dish

NEW HOUSE SPECIALITIES £10.95

Can be prepared in Chicken • Lamb (£1 extra)

Prawn (£1.50 extra) • King Prawn (£3.50 extra)

Malaidar

Pureed spinach simmered with green chillies, garlic and a dash of free cream

HOT: Salsa

Meat or seafood of our choice with freshly peeled garlic and ripe green chillies crushed together in a Mexican tomato sauce

Nashilee

Bite sized pieces of chicken tikka cooked with freshly ground spices, with mangoes and house white wine. For an extra bite, ask for green chillies

Nashidar

A fresh masala sauce with Punjabi spices, sweetcorn, mushrooms, onion and a touch of brandy

Tikka Mazader

Bite sized pieces of barbecued chicken cooked in a red wine and Worcester sauce karahi style

MILD: Masaledar

Chicken cooked tikka style and prepared carefully into a slighty tangy sauce of desired strength using freshly ground Punjabi spices and capsicums

Genius

Specially cooked lamb, Indian herbs and spices with a glut of pure Guinness gives this dish a taste of granny's favourite stew. Indian cooking at its best

Burgundy Redford

Traditional lamb dish with the finest rich red port and other complimentary ingredients. The addition of cream to this dish changes it considerably. Ask your waiter for details

65. Bengali Massala

Pieces of barbecued chicken cooked in honey mushrooms and green peppers with fresh lemon.

66. Dhahi

Tender lamb pieces with fresh mint and cool yoghurt. If you like lamb and mint and who doesn't- this is for you.

MILD: Butter Massala

Cooked in almond powders, fresh green and butters. Mild and creamy.

MILD: Manzil Special

rich creamy sauce cooked with white wine touch coconut cream and coconut powder

VEGETABLE SELECTION

Saag Paneer	£8.95	Kabil Channa	£7.95
Mushroom Paneer	£7.95	Aloo Gobi Bhoona	£7.95
Bhindi Bhoona	£7.95	Mixed Veg Bhoona	£7.95
Saag Aloo	£7.95	Bombay Potato	£7.95
Turka Daal	£7.95	Bombay Mushrooms	£7.95

All above dishes available as side dish £5.50

BENTO BOX THALI

Chef's choice of three speciality dishes served with rice, chapati and yoghurt dips.

Presented in a Thali box.

Vegetarians £13.95

Non Vegetarians £15.95

or Seafood £17.95

*** these dishes contain nuts and are made from the chef choice.**

OLD FAVOURITES

Lamb or Chicken (no extra charge)

Beef or Mince £1.00 extra, • Prawn £1.00 extra King Prawn £3.00 extra

Patia..... £8.95

Cooked in a slightly sweet and sour tangy sauce

Dansac..... £8.95

Cooked in a thick sauce with lentils

Dopiaza Cooked with onions £8.95

Mirchi Vindaloo Hot Indian dish..... £8.95

Kashmir Curry £8.95

A great favourite with the people of Kashmir, available in with pineapple or peaches or bananas

Rogan Josh..... £8.95

Bhoona £8.95

Chicken & Prawn Curry £8.95

Madras Curry £8.95

Balti

£10.95

Balti dishes are prepared tikka style and cooked with fresh garlic and ginger and a touch of mixed pickle, a great tasty dish prepared and served in Balti to required strength.

Karahi

£10.95

This Punjabi Bhoona dish is cooked with the choicest ingredients blended with freshly ground Punjabi spices with peeled and grated fresh ginger and garlic in cumin butter. A great tasty dish prepared and served in karahi to required strength.

BIRYANIS

Chicken Biryani..... £10.95

Lamb Biryani £10.95

Special Biryani Lamb, chicken and prawn..... £11.95

Chicken Tikka Biryani £10.95

Vegetable Biryani £8.95

Biryani served with pitta and salad

KORMAS

These are generally prepared with mild spices but please do not hesitate to ask for medium strength or stronger preparation of kormas:

King Prawn Korma £12.95

Vegetable Korma £7.95

Chicken Korma..... £9.95

Prawn Korma £10.95

Lamb Korma £9.95

Beef Korma £9.95

Please ask for the desired preparation of Korma

Parsee Korma An excellent form of mild to medium strength korma with a slightly tangy flavour and a use of ground pistachios

Mughlai Korma A rich creamy dish prepared using fresh cream, mild spices and fresh farms egg

Kasmari Saffron Korma Made with yoghurt and saffron milk with pineapples or peaches or bananas

Ceylonese Korma Creamed coconut is used in this preparation with ground cumins and cloves

Mirchi Korma Mirchi korma, green chillies, green peppers, nuts and various herbs

Pistachio Korma Made with rich cream and ground pistachios

Honey Korma Made Indian spices, rich cream and honey

RICE

Basmati Pilau Rice.....	£2.95
Basmati Boiled Rice	£2.75
Mushroom Pilau Rice.....	£3.50
Egg Rice.....	£3.50
Special Rice Almonds, raisins and creams	£3.50
Vegetable Rice Green peppers, onions and green peas	£3.50
Hot and Spicy Rice Chillies, onions and chickpeas.....	£3.50
Chana Rice boiled chickpeas	£3.50
Garlic and onion rice.....	£3.50

BREADS

Nan	£2.95	Garlic Cheese Nan	£3.95
Spicy Nan	£3.50	Chapati	£1.50
Vegetable Nan	£3.95	Tandoori Roti	£1.95
Peshwari Nan	£3.50	Paratha	£2.95
Garlic Nan	£3.50	Vegetable	
Garlic and Onion Nan	£3.75	or Mince Paratha	£3.50
Special Nan (Keema)	£3.95	Cheese Nan	£3.50

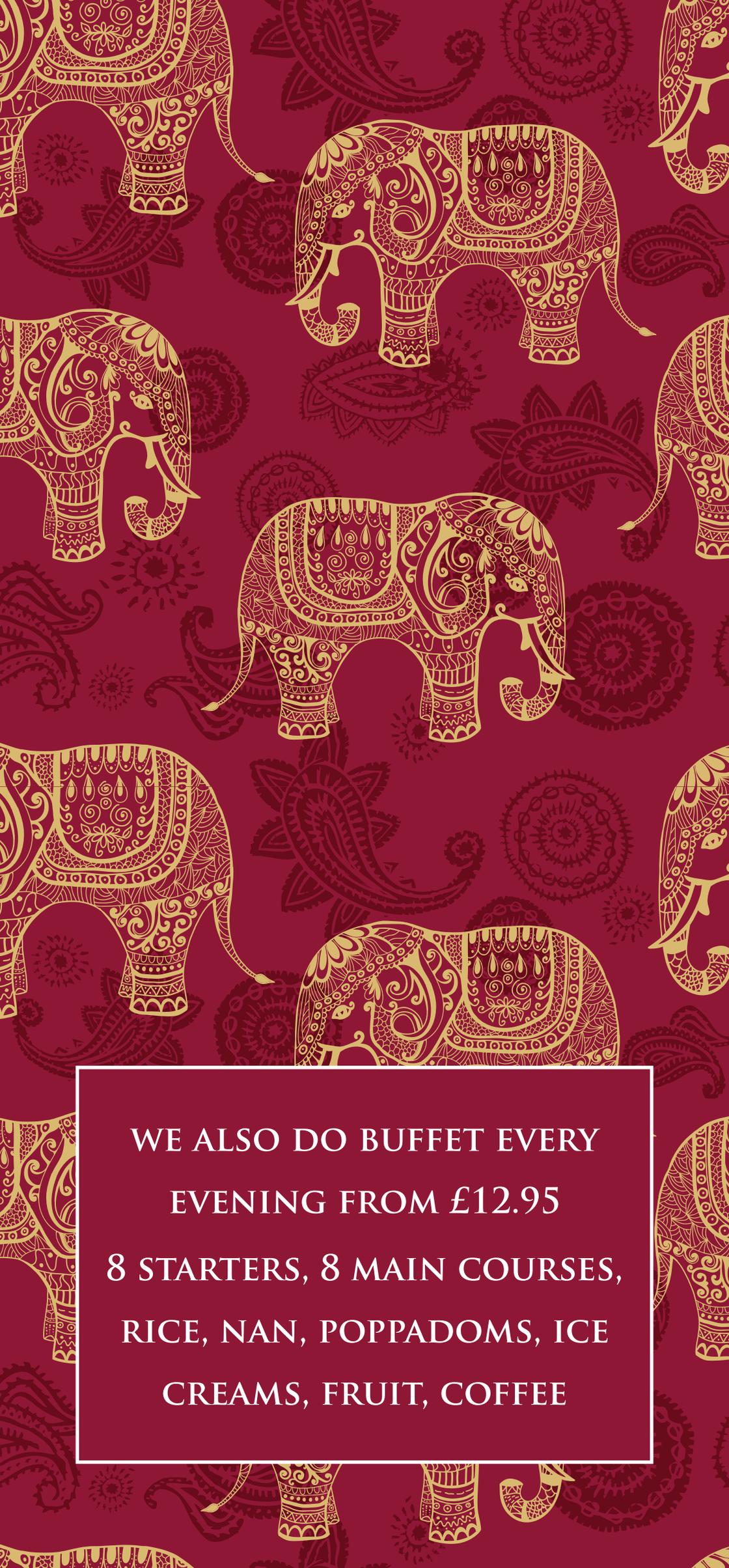
EXTRAS

Poppadom	£1.00	Dahi Raita	£1.95
Spiced Onions	£1.25	Light Salad	£1.95
Mango Chutney	£1.25	Chilli Sauce Dip	£1.25
Mixed Pickle	£1.95	Mint Sauce	£1.25
Mix Dip	£2.95		

WESTERN DISHES

Fully garnished unless otherwise stated. All our main courses are served with crisp salad and French fries.

Sirlon Steak	£12.95	Cheese Omelette	£7.95
Chicken Maryland	£7.95	French Fried Chicken	£7.95
Prawn Omelette	£7.95	Chicken breast with onions,	
Fried Scampi	£8.95	mushrooms and served with peas	
Chicken Salad	£7.95	in a soy sauce	
Spanish Omelette	£7.95	Fish and Chips	£7.95
Chicken Omlette	£6.95	French Fries	£2.00



WE ALSO DO BUFFET EVERY
EVENING FROM £12.95
8 STARTERS, 8 MAIN COURSES,
RICE, NAN, POPPADOMS, ICE
CREAMS, FRUIT, COFFEE