



  
**CARDAMON**  
INDIAN CUISINE  
RESTAURANT · BAR · LOUNGE · TAKEAWAY

## WELCOME

Our mission is to provide you with the most stylish and comfortable dining environment where high quality Indian cuisine, made in the traditional way, will be served.

Classical Indian tradition will be observed and only natural ingredients incorporating fresh herbs and spices will be used in the preparation of our dishes. Experience Indian food as it was meant to be, free from all artificial additives and preservatives.

Our Indian hospitality will be extended to every visitor to Cardamon where we will ensure that you, your family and your friends thoroughly enjoy your time with us.

Cardamon is designed to be authentic, friendly, informal, relaxing and in many ways fun.

Thank You



MD. Soyl Miah (Head Chef)



Cardamom has a strong, unique taste, with an intensely aromatic fragrance. It is a common ingredient in Indian cooking, and is often used in baking in Nordic countries. One of the most expensive spices by weight, little is needed to impart the flavour. Cardamom is best stored in pod form, because once the seeds are exposed or ground, they quickly lose their flavour.

## FOOD ALLERGIES & INTOLERANCES

Before ordering your food or drinks please ask a member of staff for further details.



## APPETISERS

**PLAIN POPADUM**

**F 0.70**

**SPICY POPADUM**

**F 0.70**

**LIME OR MIX PICKLE**

**0.75**

**RELISH MEDLEY**

**D 3.50**

Red onions / Mango / Mint Sauce / Hot Sauce

## STARTERS

**CARDAMON SPECIAL**

**F N D E 6.50**

Onion Bhaji, Chicken Tikka, Lamb Tikka and Sheek Kebab.

**TANDOORI MIX**

**N D 6.35**

Sheek Kebab, Chicken Tikka & Lamb Tikka.

**CHICKEN OR LAMB TIKKA**

**N D 5.95**

Diced boneless Chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.

**SHEEK KEBAB**

**E N 5.95**

Spiced minced Lamb cooked in a clay oven.

**CHICKEN OR LAMB SHASHLICK**

**N D 6.35**

Skewered Chicken or Lamb tikka with roasted peppers.

**DUCK TIKKA**

**N D 6.50**

Duck cooked with mild spices, onions and cherry tomatoes.

**CHICKEN OR LAMB ROAST**

**N D 5.95**

Lightly spiced Chicken or Lamb with fried onions, pepper.

**TANDOORI CHICKEN**

**D N 5.95**

Quarter Chicken on the bone marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.

**LAMB CHOPS**

**D N 6.50**

Tender Lamb chops in a delicately spiced Tandoori sauce.

**CHICKEN PAKORA**

**E F D N 5.95**

Slightly spiced & deep-fried Chicken fritter.

**CHICKEN CHAT PURI**

**F 5.95**

Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce. Served on a puri bread.

**MEAT BILATE MIRCHI (ALSO IN VEGETABLES)**

**5.95**

Stuffed peppers with spicy Lamb.

**FIRE CHICKEN (OFF THE BONE)**

**5.95**

Diced boneless Chicken cooked with herbs & spices. Served with barbecued pointed pepper.

## SEAFOOD STARTERS

**KING PRAWN BIRAAN**

**6.50**

Lightly spiced king prawn with fried onions & peppers.

**TANDOORI KING PRAWN TIKKA**

**N D 6.50**

King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.

**FISH BIRAAN**

**6.50**

Fish marinated in yoghurt with herbs & spices then pan fried.

**TIGER PRAWN**

**6.50**

Lightly spiced tiger prawns stir fried with onions, capsicums & tomatoes.

**KING PRAWN SHASHLICK**

**N D 6.50**

Skewered king prawns with roasted green & red peppers.

**TIGER PRAWN BUTTERFLY**

**6.50**

Succulent tiger prawns wrapped in breadcrumbs.

**SEABASS BIRAAN**

**6.50**

Seabass fillet grilled & very lightly spiced, served with spiced fried onions.

**FISH PAKORA**

**E F 6.50**

Asian fish, Slightly spiced & deep-fried fish fritter.

**KING PRAWN PURI**

**F 6.50**

King Prawns cooked in a rich medium sauce. Served on a puri.

**PRAWN PURI**

**F 5.95**

Prawns cooked in a rich medium sauce. Served on a puri bread.

**PRAWN COCKTAIL**

**E 4.95**

Prawns on a bed of lettuce, covered with seafood sauce.

## VEGETARIAN STARTERS

**VEGETARIAN MIXED STARTER**

**E F 4.95**

Onion bhaji, mushroom pakora & biraan aloo.

**ONION BHAJI**

**E F 4.95**

Slightly spiced & deep-fried onion fritter.

**ALOO CHAT PURI**

**F 4.95**

Spicy potatoes served on a puri bread.

**MUSHROOM PAKORA**

**E F 4.95**

Slightly spiced & deep-fried mushroom fritter

**VEGETABLE BILATE MIRCHI (ALSO IN MEAT)**

**4.95**

Stuffed peppers with spicy mixed vegetables.

**SPICY VEG MIX PURI**

**F 4.95**

Spicy mix vegetables served on a puri bread.



# UNIQUE COLLECTION

## NEW IMPROVED RECIPE

As the heading suggests, try one of these if you really want to try something different (unique).

### SYLHETI FISH

White boneless Bangladeshi fish cooked in a Bhuna style curry with peppers and onions, finished with fresh tomatoes and coriander.

13.95

### JEERA CHICKEN TIKKA

Chicken cooked with fried cumin seeds, ginger, garlic, tomatoes and coriander.

**ND** 13.95

### MEAT SHATKORA

Lamb cooked with fresh Bangladeshi lime called Shatkora (Citrus macroptera), it has a strong distinctive taste and aroma. Highly recommended for those who like Achari dishes.

13.95

### SHASHLIK TAWA CHICKEN OR LAMB TIKKA

With roast peppers, onions and tomatoes. Cooked in a clay oven then stir fried in a Bhuna sauce.

**ND** 13.95

### CHEF SPECIAL CHICKEN OR LAMB TIKKA

A Bhuna style dish that is thick and dry in consistency, sprinkled with fine strips of fried potatoes.

**ND** 13.95

# CARDAMON SPECIALITIES

### DUCK SPECIAL

Piece of duck breast marinated with light spices, pan fried then cooked Bhuna style with onions and peppers.

**DN** 15.95

### CHICKEN SYLHETI

Fresh chicken fillet with light spice marinade grilled and cooked with chopped onions, peppers and bird eye chilli.

**DN** 13.95

### CHICKEN OR LAMB TIKKA KHUSHBU

A stir-fried dish with onions, peppers & dried chillies. A dry dish served with choice of curry sauce.

**DN** 14.95

### SALMON SYLHETI

Pieces of salmon cooked with diced onions and peppers in home style Bhuna sauce.

15.95

# SEAFOOD SPECIALS

Fresh fish cooked to perfection using traditional Indian cooking methods & enhanced by our special of herbs & spices. These are delicious & ideal for the 'health conscious' diner.

### SEA BASS

Sea bass baked in a lemon & lime sauce with oil, garlic, butter & herbs. Served with a choice of curry sauce.

16.95

### TIGER PRAWN ANARKALI

Tiger prawns cooked in a unique blend of spices with onions, peppers & coriander.

16.95

### KING PRAWN DELIGHT

Whole shell-less king prawns marinated with spices & grilled later. Cooked in a medium sauce.

16.95

### KING PRAWN KHUSHBU

A stir-fried dish with onions, peppers & dried chillies. A dry dish served with choice of curry sauce.

**DN** 16.95

### KING PRAWN GORKALI

Pan fried with Tobasco sauce and cooked with garlic, ginger, onions and peppers. King prawn cooked off the shell.

16.95

### FISH BIRAAAN

Fish marinated in lemon juice and turmeric then pan fried. Served with choice of curry sauce.

13.95

## GUIDE

MILD   MEDIUM   HOT   VERY HOT   **N** NUTS  
**E** EGG   **F** FLOUR   **D** DAIRY   **G** GLUTEN



# CHEF'S SPECIALS

Our head chef presents for you the following dishes that he has created, Using the knowledge & experience of having worked in some of the best restaurants in the UK

**ND**

		Mix Vegetables	King Prawn U5	Chicken or Lamb	Chicken Tikka or Lamb Tikka
<b>NEPALESE</b>	🌶️🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>13.95</b>
Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies with a special Nepalese chilli sauce.					
<b>STAFF CURRY</b>	🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>14.95</b> LAMB SHANK
Choose your curry heat, Medium or Hot. Chicken or Lamb cooked in Asian home style with a selection of herbs & spices in a sauce to give a distinctive flavour & taste.					
<b>CARDAMON BIRYANI SPECIAL</b>	🌶️🌶️				<b>13.95</b> MIX
Tandoori Chicken, Lamb & Chicken tikka, sheek kebab cooked in an exotic mix of spices with saffron rice. Topped with an omelette & served with a continental salad & a curry sauce of your choice.					
<b>DANYA</b>	🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>13.95</b>
Prepared in the same way as the bhuna but with a greater use of coriander, giving this dish an aromatic flavour.					
<b>DELIGHT</b>	🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>13.95</b>
Marinated Chicken or Lamb fillets cooked on a tawa & further cooked with a selection of herbs & spices in a sauce to give a distinctive flavour & taste.					

# SIGNATURE DISHES

Our head chef presents for you the following dishes that he has created, Using the knowledge & experience of having worked in some of the best restaurants in the UK.

**ND**

		Mix Vegetables	King Prawn U5	Chicken or Lamb	Chicken Tikka or Lamb Tikka
<b>TANDOORI LAMB CHOP KARAH</b>	🌶️🌶️				<b>13.95</b>
Tender barbecued Lamb chops cooked in a spicy thick sauce with chef's special sauce.					
<b>FISH TIKKA MASSALLA MILD</b>	<b>ND</b>		<b>15.95</b>		
The nations favourite dish but with a new twist. Chunks of fish marinated in a mild sauce & cooked with cream.					
<b>SAAG PANEER</b>	🌶️🌶️ <b>D</b>	<b>11.95</b>			
Cooked with cubes of Indian paneer cheese & saag in a medium dry sauce.					
<b>CARDAMON BALTI THAWA</b>	🌶️🌶️				<b>13.95</b> MIX
Chicken tikka, Lamb tikka, garlic Chicken & Lamb chops specially prepared with the finest herbs & spices of medium strength & garnished with fried peppers & onions.					
<b>NAGA REZZELLA</b>	🌶️🌶️🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>13.95</b>
A fiery, hot dish with strong herbs & spices adding flower to tender chicken breasts pieces. (Bangladeshi chillies).					
<b>RANGEELA</b>	🌶️🌶️🌶️	<b>11.95</b>	<b>15.95</b>	<b>12.95</b>	<b>13.95</b>
Cooked with a blend of spices, rings of capsicums, onions and an abundance of garlic then garnished with coriander.					

# HOUSE SPECIALS

A Selection of dishes cooked in a way that you'll not find elsewhere. These dishes are all unique & can quickly become your favourite.

**ND**

		Mix Vegetables	King Prawn U5	Chicken or Lamb	Chicken Tikka or Lamb Tikka
<b>SOUTH INDIAN GARLIC</b>	🔥🔥🔥	<b>10.95</b>	<b>15.95</b>	<b>11.95</b>	<b>12.95</b>
Cooked with slices of garlic, green chillies, plum tomatoes, fresh coriander & chilli pickle.					
<b>SAAGWALA</b>	🔥🔥	<b>10.95</b>	<b>15.95</b>	<b>11.95</b>	<b>12.95</b>
Spinach prepared with garlic ginger & tomatoes in a medium spiced sauce, garnished with coriander. A delightful house special.					
<b>SHAHI</b>	🔥🔥			<b>11.95</b>	<b>12.95</b>
With keema & garlic cooked in a spicy bhuna sauce.					
<b>MANGO</b>	🔥	<b>10.95</b>	<b>15.95</b>	<b>11.95</b>	<b>12.95</b>
Spicy medium dish cooked with a mango flavour similar to Bhuna.					
<b>CHILLI MASSALLA</b>	🔥🔥🔥	<b>10.95</b>	<b>15.95</b>	<b>11.95</b>	<b>12.95</b>
Cooked with a delicate blend of aromatic spices & herbs, use of fresh green chillies lends this dish a hot, fiery taste & aroma.					

# TANDOORI OVEN

Tandoori dishes are marinated in spices then barbecued in a Tandoori oven. Accompanied with salad & sauce of your choice. Served on a sizzler.

**ND**

<b>TANDOORI MIX</b>	<b>13.50</b>	<b>TANDOORI COCKTAIL</b>	<b>14.95</b>
Chicken tikka, Lamb tikka, sheek kebab & Tandoori Chicken.			
<b>LAMB CHOPS</b>	<b>13.50</b>	<b>TANDOORI KING PRAWN</b>	<b>13.95</b>
<b>GARLIC CHICKEN</b>	<b>13.50</b>	<b>CHICKEN OR LAMB SHASHLICK</b>	<b>13.50</b>
<b>CHICKEN TIKKA</b>	<b>10.95</b>	Chicken tikka with roasted tomatoes, onions & peppers.	
<b>TANDOORI CHICKEN</b>	<b>10.95</b>	<b>TANDOORI MIX SHASHLICK</b>	<b>14.95</b>
<b>LAMB TIKKA</b>	<b>10.95</b>	<b>LAMB CHOP SHASHLICK</b>	<b>14.95</b>
		<b>KING PRAWN SHASHLICK</b>	<b>15.95</b>
		Skewered king prawns with roasted green & red peppers.	

# CARDAMON SET MEALS

\* Excludes lobster.

<b>FOR 2</b>	<b>£46.95</b>	<b>FOR 4</b>	<b>£85.95</b>
<b>STARTERS</b>		<b>STARTERS</b>	
<b>POPADOM &amp; RELISHES</b>		<b>POPADOM &amp; RELISHES</b>	
<b>CHOICE OF 2 STARTERS</b>		<b>CHOICE OF 4 STARTERS</b>	
<b>MAIN COURSE</b>		<b>MAIN COURSE</b>	
<b>CHOICE OF 2 MAIN COURSES*</b>		<b>CHOICE OF 4 MAIN COURSES*</b>	
<b>SIDES &amp; SUNDRIES</b>		<b>SIDES &amp; SUNDRIES</b>	
<b>BOMBAY POTATOES</b>		<b>TARKHA DHALL &amp; SAAG BHAJI</b>	
<b>PILAU RICE &amp; NAN</b>		<b>SP. FRIED RICE, PILAU, PLAIN &amp; GARLIC NAN</b>	

# TRADITIONAL DISHES

For traditional curry first choose your filling, will it be succulent chunks of lamb, iced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare your filling.

## VEGETABLES

**PANEER D** (INDIAN CURD CHEESE)

## MUSHROOMS

## CHICKEN

## LAMB

## PRAWNS

## MUSHROOM, PEA & PANEER D

## FILLINGS

**9.50 CHICKEN TIKKA DN 12.95**

**9.50 LAMB TIKKA DN 12.95**

**9.50 KING PRAWNS 13.95**

**10.95 SPECIAL MIX DN 12.95**  
Chicken, Lamb & Prawns

**10.95 SPECIAL TANDOORI DN 13.95**  
Sheek Kebab, Chicken Tikka, Lamb Tikka & Tandoori Chicken

**11.50 FISH (BONELESS) 12.95**

## COOKING STYLES

### BHUNA 🔥🔥

A combination of a special blend of spices, onions & tomatoes, fried & cooked in a firm, dry sauce of medium consistency.

### DUPIAZA 🔥🔥

A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.

### METHI 🔥🔥

Cooked mainly with fenugreek & spices, a dry sauce of medium consistency. A refreshing dish.

### MADRAS 🔥🔥🔥

A southern Indian dish, with a hot & spicy taste, prepared with fresh spices, tomato puree & herbs.

### ROGAN JOSH 🔥🔥

Delicately spiced, cooked with sweet pimentos, capsicum & tomatoes. An original authentic Indian dish with a great aroma.

### PATHIA 🔥🔥🔥

Lightly fried chopped onions in a dark red sweet & sour sauce. A hot dish with a distinctive aroma & garnished with coriander.

### SAMBER 🔥🔥🔥

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

### VINDALOO 🔥🔥🔥

Hot & fiery dish. Only for the brave.

### KARAHI 🔥🔥🔥

Spicy dish cooked with diced onions & green peppers in a thick sauce.

### BALTI 🔥🔥

Prepared in an Indian wok-style utensil with fresh garlic, ginger & tomatoes in spicy aromatic sauce. A favourite delicacy of the chef.

### JALFREZI 🔥🔥🔥

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

### GARLIC BHUNA 🔥🔥

Cooked in an extra spiced massalla sauce with added diced onion, tomatoes, peppers & fried garlic to give a medium strength flavour.

### BIRYANI

Biryani is prepared by gently cooked with saffron Basmati Rice, together with a mixture of mild aromatic spices. Garnished with coriander and served with a choice of curry sauce.

# SIDE DISHES

These mainly spiced dishes are a great accompaniment to our main courses

**GO LARGE FOR 7.95**

<b>MIXED VEGETABLE BHAJI</b>	<b>4.95</b>	<b>SAAG ALOO</b> SPINACH & POTATO	<b>4.95</b>
<b>MUSHROOM BHAJI</b>	<b>4.95</b>	<b>BHINDI BHAJI</b> OKRA	<b>4.95</b>
<b>CURRY SAUCE OF YOUR CHOICE</b>	<b>4.95</b>	<b>TARKHA DHALL</b> LENTILS & GARLIC	<b>4.95</b>
<b>BOMBAY ALOO</b> SPICY POTATO	<b>4.95</b>	<b>CHANNA BHAJI</b> CHICKPEAS	<b>4.95</b>
<b>ALOO GOBI</b> POTATO & CAULIFLOWER	<b>4.95</b>	<b>ALOO METHI</b> POTATO & FENUGREEK	<b>4.95</b>
<b>SAAG BHAJI</b> SPINACH	<b>4.95</b>	<b>SAAG PANEER <span style="border: 1px solid black; padding: 0 2px;">D</span></b> SPINACH & INDIAN CURD CHEESE	<b>4.95</b>

## NOT 'SO' SPICY

For diners who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, We've selected dishes that just do that.

		Mix Vegetables	King Prawn U5	Chicken or Lamb	Chicken Tikka or Lamb Tikka
<b>MAKHANI</b> Creamy, mild dish cooked with cheese, butter & almonds.	ND	11.50	15.95	12.50	13.50
<b>BUTTER</b> Cooked with bay leaves, cinnamons & fresh almond powder. Slightly sweet and creamy.	ND	11.50	15.95	12.50	13.50
<b>DANSAK</b> Prepared with oriental spices, a mild & tangy sauce with delicious piquant richness, cooked with garlic, fresh pineapples & lentils. A sweet & sour dish garnished with coriander & almond powder.	ND	11.50	15.95	12.50	13.50
<b>PASSANDA</b> In mild spices with fresh cream, red wine and almond powder forming a rich creamy sauce.	ND	11.50	15.95	12.50	13.50
<b>MASSALLA</b> Diced breast of spring Chicken or Lamb cooked in unique mild, creamy Tandoori sauce. This dish is a favourite amongst our diners.	ND	11.50	15.95	12.50	13.50
<b>KORMA</b> This dish is prepared with mild spices, cooked in a creamy mixture with fresh coconut which lends this dish a distinctive flavour.	ND	11.50	15.95	12.50	13.50

## CONTINENTAL CUISINE

These dishes are cooked to perfection by our fully-competent chef's who appreciate that not everyone want Indian food all of the time. All these dishes are served with chips, salad & boiled vegetables.

<b>ROAST CHICKEN</b>	12.45	<b>SIRLOIN STEAK</b>	12.45
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## CHILDREN'S MENU

Children only

<b>FISH FINGERS &amp; CHIPS</b>	7.95	<b>CHICKEN TIKKA MASSALA &amp; RICE</b>	7.95
<b>CHICKEN NUGGETS &amp; CHIPS</b>	7.95	<b>CHICKEN KORMA &amp; RICE</b>	7.95
<b>FRIED CHICKEN &amp; CHIPS</b>	7.95	<b>CHICKEN BHUNA &amp; RICE</b>	7.95
<b>PLAIN OMELETTE &amp; CHIPS</b>	7.95	<b>CHICKEN TIKKA &amp; RICE</b>	7.95

## NAN & BREADS

<b>NAN</b>	EDG	3.50	<b>GARLIC &amp; CHILLI NAN</b>	EDG	3.95
<b>GARLIC NAN</b>	EDG	3.95	<b>PESHWARI NAN (SWEET)</b>	EDGN	3.95
<b>STUFFED NAN</b> Stuffed with mixed vegetables	EDG	3.95	<b>GARLIC &amp; CORIANDER NAN</b>	EDG	3.95
<b>KEEMA NAN</b> Stuffed with special minced Lamb	EDG	3.95	<b>TANDOORI ROTI</b>	F	3.95
<b>CHEESE NAN</b>	EDG	3.95	<b>PARATHA</b> Unleavened bread cooked in butter	DG	3.95
<b>ONION NAN</b>	EDG	3.95			



# RICE & SUNDRIES

Our selection of rice & Indian breads make the most of the main course we prepare & present to you.

<b>BOILED RICE</b>	<b>3.00</b>	<b>SPECIAL FRIED RICE</b>	<b>3.95</b>
<b>PILAU RICE</b>	<b>3.50</b>	Red onions & red pepper	
<b>LEMON RICE</b>	<b>3.95</b>	<b>KEEMA RICE</b>	<b>3.95</b>
<b>MUSHROOM RICE</b>	<b>3.95</b>	Cooked with special minced Lamb	
<b>VEGETABLE RICE</b>	<b>3.95</b>	<b>KASHMIRI RICE</b>	<b>N 3.95</b>
<b>EGG FRIED RICE</b>	<b>3.95</b>	Sweet rice with fruits, coconut & almonds	
<b>ONION RICE</b>	<b>3.95</b>	<b>CHIPS</b>	<b>2.55</b>
<b>FRUIT RICE</b>	<b>3.95</b>	<b>SALAD</b>	<b>1.95</b>
<b>PEAS RICE</b>	<b>3.95</b>	<b>BANGLA SALAD</b>	<b>2.50</b>
		<b>CARDAMON COLESLAW</b>	<b>D 2.00</b>

