



  
**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

<b>PLAIN POPADUM</b>	<b>0.70</b>	<b>LIME OR MIX PICKLE</b>	<b>0.75</b>
<b>SPICY POPADUM</b>	<b>0.70</b>	<b>RELISH MEDLEY</b>	<b>3.50</b>

Red onions / Mango / Mint Sauce / Hot Sauce

## STARTERS

<b>TANDOORI MIX</b>	<b>6.35</b>	<b>TANDOORI CHICKEN</b>	<b>5.95</b>
Sheek Kebab, Chicken Tikka & Lamb Tikka.		Quarter Chicken on the bone marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.	
<b>CHICKEN OR LAMB TIKKA</b>	<b>5.95</b>	<b>LAMB CHOPS</b>	<b>6.50</b>
Diced boneless Chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.		Tender Lamb chops in a delicately spiced Tandoori sauce.	
<b>SHEEK KEBAB</b>	<b>5.95</b>	<b>CHICKEN PAKORA</b>	<b>5.95</b>
Spiced minced Lamb cooked in a clay oven.		Slightly spiced & deep-fried Chicken fritter.	
<b>RESHMI KEBAB</b>	<b>4.95</b>	<b>CHICKEN CHAT PURI</b>	<b>5.95</b>
Lightly spiced minced patties covered with a light omelette.		Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce. Served on a puri bread.	
<b>GARLIC CHICKEN TIKKA</b>	<b>5.95</b>	<b>MEAT BILATE MIRCHI (ALSO IN VEGETABLES)</b>	<b>5.95</b>
Chicken mixed with onions, tomatoes & peppers cooked in a medium sauce.		Stuffed peppers with spicy Lamb.	
<b>CHICKEN OR LAMB SHASHLICK</b>	<b>6.35</b>	<b>FIRE CHICKEN (OFF THE BONE)</b>	<b>6.35</b>
Skewered Chicken or Lamb tikka with roasted peppers.		Diced boneless Chicken cooked with herbs & spices. Served with barbecued pointed pepper.	
<b>DUCK TIKKA</b>	<b>6.50</b>	<b>CARDAMON MURGH SPECIAL</b>	<b>6.35</b>
Duck cooked with mild spices, onions and cherry tomatoes.		Egg, bread crumbs, cooked in olive oil with Chicken & cheese.	
<b>CHICKEN OR LAMB ROAST</b>	<b>5.95</b>		
Lightly spiced Chicken or Lamb with fried onions, pepper.			

## SEAFOOD STARTERS

<b>KING PRAWN BIRAAN</b>	<b>6.55</b>	<b>CHINESE TIGER PRAWN ROLLS</b>	<b>6.55</b>
Lightly spiced king prawn with fried onions & peppers.		Succulent tiger prawns wrapped in pastry.	
<b>TANDOORI KING PRAWN TIKKA</b>	<b>6.55</b>	<b>SEABASS BIRAAN</b>	<b>6.55</b>
King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.		Seabass fillet grilled & very lightly spiced, served with spiced fried onions.	
<b>FISH TIKKA</b>	<b>6.55</b>	<b>FISH PAKORA</b>	<b>6.55</b>
Fish marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.		Asian fish, Slightly spiced & deep-fried fish fritter.	
<b>TIGER PRAWN</b>	<b>6.55</b>	<b>KAKRA CHAT PURI</b>	<b>6.55</b>
Lightly spiced tiger prawns stir fried with onions, capsicums & tomatoes.		Crab meat mixed with onions, tomatoes & peppers.	
<b>CALAMARI</b>	<b>6.55</b>	<b>KING PRAWN PURI</b>	<b>6.55</b>
Squid shallow fried in olive oil with lemon, garlic & sea salt. Garnished with origano.		King Prawns cooked in a rich medium sauce. Served on a puri.	
<b>CARDAMON KING PRAWN SPECIAL</b>	<b>6.55</b>	<b>PRAWN PURI</b>	<b>5.95</b>
On the shell, fried & served with onion, salad cream & prawn cocktail sauce.		Prawns cooked in a rich medium sauce. Served on a puri bread.	
<b>KING PRAWN SHASHLICK STARTER</b>	<b>6.55</b>	<b>PRAWN COCKTAIL</b>	<b>4.95</b>
Skewered king prawns with roasted green & red peppers.		Prawns on a bed of lettuce, covered with seafood sauce.	
		<b>SALMON BIRAAN</b>	<b>6.55</b>
		Salmon cooked and grilled with lemon juice, salt, pepper, garlic and onions.	

## VEGETARIAN STARTERS

<b>VEGETARIAN MIXED STARTER</b>	<b>4.95</b>	<b>GARLIC MUSHROOM PURI</b>	<b>4.95</b>
Onion bhaji, mushroom pakora & biraan aloo.		Pan fried buttered mushrooms with garlic. Served on a puri.	
<b>ONION BHAJI</b>	<b>4.95</b>	<b>MUSHROOM PAKORA</b>	<b>4.95</b>
Slightly spiced & deep-fried onion fritter.		Slightly spiced & deep-fried mushroom fritter.	
<b>ALOO CHAT PURI</b>	<b>4.95</b>	<b>VEGETABLE BILATE MIRCHI (ALSO IN MEAT)</b>	<b>4.95</b>
Spicy potatoes served on a puri bread.		Stuffed peppers with spicy mixed vegetables.	
<b>MUSHROOM PAKORA</b>	<b>4.95</b>	<b>SPECIAL POTATO BIRAAN</b>	<b>4.95</b>
Slightly spiced & deep-fried mushroom fritter		Lightly spiced potato fried on the pan with cheese.	



## UNIQUE COLLECTION

NEW

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

### FISH KARAH

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

🔥🔥🔥 £17.95

### KUFTA

Kufta (meatballs) cooked in chef's own adaptation of the Bhuna sauce.

🔥🔥 £17.95

### CHICKEN SPECIAL

Fresh chicken pan fried with garlic, cooked with onions and peppers, can be spiced to your desire.

🔥🔥 £17.95

### JEERA CHICKEN

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

🔥🔥 £17.95

### SYLHETI KURMA

Korma, but not as you know it.

£17.95

### 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.

🔥🔥 £17.95

### SHASHLIK TAWA CHICKEN OR LAMB

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

£17.95

### GORKALI CHICKEN OR KING PRAWN

Pan fried with Tobasco sauce and cooked with garlic, ginger, onions and peppers. Available with Chicken or King Prawn that is on the shell.

🔥🔥 £18.95

### CHICKEN LA JAWAB

Marinated chicken fried with egg and breadcrumbs then cooked in a sweet and sour Bhuna style sauce with ketchup.

🔥🔥 £17.95

### CHEF SPECIAL

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

🔥🔥🔥 £17.95



## CARDAMON SPECIALITIES

### DUCK SPECIAL

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

🔥🔥 16.50

### CHICKEN SYLHETI

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

🔥🔥🔥 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.

🔥🔥🔥 15.50

### SALMON KARAI

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

🔥🔥 16.50

## GUIDE

🔥 MILD   🔥🔥 MEDIUM   🔥🔥🔥 HOT   🔥🔥🔥🔥 VERY HOT   **N** NUTS



## 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

### LOBSTER

Succulent tender lobster, cooked with a flavour some combination of distinctive Bangladeshi spices. Serve with chef's special rice.

 **24.95**

### CHICKEN OR LAMB NEPALESE

Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies with a special Nepalese chilli sauce.

 **13.95**

### STAFF CURRY

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.

 **15.50**

### CARDAMON BIRYANI SPECIAL

Tandoori Chicken, Lamb & Chicken tikka, sheek kebab cooked in an exotic mix of spices with peas & saffron rice. Topped with an omelette & served with a continental salad & a curry sauce of your choice.

 **13.95**

### CHICKEN OR LAMB DANYA

Prepared in the same way as the bhuna but with a greater use of coriander, giving this dish an aromatic flavour.

 **13.95**

### CHICKEN OR LAMB TIKKA NAGA JALFRY

A hot & fiery dish cooked with naga (Bangladeshi chillies), ginger, garlic & a mix of hot spices.

 **13.95**

### CHICKEN OR LAMB SALSA

Marinated fresh Chicken or Lamb fillets cooked with tomatoes, onions, coriander & spices, with potatoes cooked in bhuna style.

 **13.95**

### FIRE LAMB LEGS

Cooked Bhuna style with garlic spices. Served on the bone and accompanied with a special rice.

 **15.50**

### PASHIANA BIRYANI

Cooked home style with saffron Basmati rice together with a mixture of mild aromatic spices, with boiled egg & whole breast Chicken.

 **15.50**

### CHICKEN OR LAMB DELIGHT

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.

 **13.95**

### CHICKEN OR LAMB ROSHNI

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

 **13.95**

## 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.

### TANDOORI LAMB CHOP KARAH

Tender barbecued Lamb chops cooked in a spicy thick sauce with chef's special sauce.

 **13.95**

### FISH TIKKA MASSALLA MILD

The nations favourite dish but with a new twist. Chunks of fish marinated in a mild sauce & cooked with cream.

 **13.95**

### SAAG PANEER

Cooked with cubes of Indian paneer cheese & saag in a medium dry sauce.

 **11.95**

### CARDAMON BALTI THAWA

Chicken tikka, Lamb tikka, garlic Chicken & Lamb chops specially prepared with the finest herbs & spices of medium strength & garnished with fried peppers & onions.

 **13.95**

### KURSI CHICKEN OR LAMB

Whole piece of Chicken or Lamb leg, cooked in an Asian style with fresh herbs & spices. Served with a Special Rice or Mix Vegetables.

 **15.50**

### CHICKEN OR LAMB NAGA REZZELLA

A fiery, hot dish with strong herbs & spices adding flower to tender Chicken breasts pieces. (Bangladeshi chillies).

 **13.95**

### CHICKEN OR LAMB RANGEELA

Cooked with a blend of spices, ring of capsicum, onions & an abundance of garlic then garnished with coriander.

 **13.95**

## 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.

  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 SHUAG

Fried king prawn cooked like bhuna style.

  16.95

## 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.

### CHICKEN OR LAMB TIKKA SOUTH INDIAN GARLIC

Cooked with slices of garlic, green chillies, plum tomatoes, fresh coriander & chilli pickle.

   12.95

### CHICKEN OR LAMB TIKKA SAAGWALA

Spinach prepared with garlic ginger & tomatoes in a medium spiced sauce, garnished with coriander. A delightful house special.

  12.95

### CHICKEN OR LAMB TIKKA SHAHI

Chicken tikka or Lamb tikka, keema & garlic cooked in a spicy bhuna sauce.

  12.95

### MANGO CHICKEN OR LAMB

Spicy medium dish cooked with a mango flavour similar to bhuna.

 12.95

### CHICKEN OR LAMB TIKKA CHILLI MASSALLA

Diced pieces of Chicken or Lamb tikka cooked with a delicate blend of aromatic spices & herbs, use of fresh green chillies lends this dish a hot, fiery taste & aroma.

   12.95

### CHICKEN OR LAMB TIKKA AFGHANI

Cubes of Chicken or Lamb stir-fried with green chillies, ginger, garlic & onions. Red & green peppers gives this dish a colourful appearance. Best enjoyed with nan bread.

   12.95

## 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.

### TANDOORI MIX

Chicken tikka, Lamb tikka, sheek kebab & Tandoori Chicken.

13.50 **FISH TIKKA** 13.50

Marinated in lemon juice, turmeric & raaz muawil.

### LAMB CHOPS

13.50 **TANDOORI KING PRAWN** 13.50

### GARLIC CHICKEN

13.50 **CHICKEN OR LAMB SHASHLICK** 13.50

### CHICKEN TIKKA

Chicken tikka with roasted tomatoes, onions & peppers.

10.95 **MIX SHASHLICK** 14.95

### TANDOORI CHICKEN

10.95 **LAMB CHOP SHASHLICK** 14.95

### LAMB TIKKA

10.95 **KING PRAWN SHASHLICK** 14.95

### TANDOORI COCKTAIL

Tandoori Chicken, Chicken tikka, Lamb tikka, sheek kebab, fried on pan with onions, Asian style.

Skewered king prawns with roasted green & red peppers.



## 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.

### CHICKEN OR LAMB TIKKA MAKHANI

**N 13.50**

Creamy, mild dish cooked with butter & almonds.

### BUTTER CHICKEN

**N 13.50**

Cooked with bay leaves, cinnamons & fresh almond powder. Slightly sweet and creamy.

### CHICKEN OR LAMB DANSAK

**N 13.50**

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.

### CHICKEN OR LAMB TIKKA PASSANDA

**N 13.50**

Diced pieces of Chicken or Lamb in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce.

### GARLIC MASSALLA CHICKEN OR LAMB

**N 13.95**

Diced breast of spring Chicken or Lamb cooked in unique mild, creamy Tandoori sauce with a lot of garlic. This dish is a favourite amongst our diners.

### CHICKEN OR LAMB TIKKA MASSALLA

**N 13.95**

Diced breast of spring Chicken or Lamb cooked in unique mild, creamy Tandoori sauce. This dish is a favourite amongst our diners.

### CHICKEN OR LAMB KORMA

**N 13.50**

This dish is prepared with mild spices, cooked in a creamy mixture with fresh coconut which lends this dish a distinctive flavour.

## CONTINENTAL CUISINE

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

### ROAST CHICKEN

**12.45**

### T BONE STEAK

**12.45**

### SIRLOIN STEAK

**12.45**

### FISH FINGERS

**12.45**

### CHICKEN CHAT GRILL

**12.45**

Breast Chicken cooked with salt, lime, organic black pepper & cinnamon powder.

### CHICKEN MERILENE

**12.45**

Breast Chicken cooked with fresh pineapple, banana & bread crumbs. Cooked in vegetable oil.

## CHILDREN'S MENU

### FISH FINGERS & CHIPS

**7.95**

### CHICKEN TIKKA MASSALA

**7.95**

### CHICKEN NUGGETS & CHIPS

**7.95**

### CHICKEN KORMA

**7.95**

### FRIED CHICKEN & CHIPS

**7.95**

### CHICKEN BHUNA

**7.95**

### PLAIN OMELETTE & CHIPS

**7.95**

### CHICKEN TIKKA & CHIPS

**7.95**



# 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.

<b>VEGETABLES</b>
<b>PANEER</b> (INDIAN CURD CHEESE)
<b>MUSHROOMS</b>
<b>CHICKEN</b>
<b>LAMB</b>
<b>PRAWNS</b>
<b>MUSHROOM, PEA &amp; PANEER</b>

<b>FILLINGS</b>		
<b>9.50</b>	<b>CHICKEN TIKKA</b>	<b>12.95</b>
<b>9.50</b>	<b>LAMB TIKKA</b>	<b>12.95</b>
<b>9.50</b>	<b>KING PRAWNS</b>	<b>13.95</b>
<b>10.95</b>	<b>SPECIAL MIX</b> Chicken, Lamb & Prawns	<b>12.95</b>
<b>10.95</b>	<b>SPECIAL TANDOORI</b> Sheek Kebab, Chicken Tikka, Lamb Tikka & Tandoori Chicken	<b>13.95</b>
<b>9.95</b>		
<b>11.50</b>		

## COOKING STYLES

<b>BHUNA</b> 🌶️🌶️
A combination of a special blend of spices, onions & tomatoes, fried & cooked in a firm, dry sauce of medium consistency.
<b>DUPIAZA</b> 🌶️🌶️
A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.
<b>METHI</b> 🌶️🌶️
Cooked mainly with fenugreek & spices, a dry sauce of medium consistency. A refreshing dish.
<b>MADRAS</b> 🌶️🌶️🌶️
A southern Indian dish, with a hot & spicy taste, prepared with fresh spices, tomato puree & herbs.
<b>ROGAN JOSH</b> 🌶️🌶️
Delicately spiced, cooked with sweet pimentos, capsicum & tomatoes. An original authentic Indian dish with a great aroma.
<b>PATHIA</b> 🌶️🌶️🌶️
Lightly fried chopped onions in a dark red sweet & sour sauce. A hot dish with a distinctive aroma & garnished with coriander.
<b>SAMBER</b> 🌶️🌶️🌶️
Cooked with lentils & lemon juice to give a sharp & distinctive taste. A hot & spicy south Indian dish.

<b>VINDALOO</b> 🌶️🌶️🌶️🌶️
Hot & fiery dish. Only for the brave.
<b>KARAHI</b> 🌶️🌶️🌶️
Spicy dish cooked with diced onions & green peppers in a thick sauce.
<b>BALTI</b> 🌶️🌶️
Prepared in an Indian wok-style utensil with fresh garlic, ginger & tomatoes in spicy aromatic sauce. A favourite delicacy of the chef.
<b>JALFREZI</b> 🌶️🌶️🌶️
Sauteed dish cooked with onion, garlic, ginger, green peppers & fresh chillies.
<b>GARLIC BHUNA</b> 🌶️🌶️
Cooked in an extra spiced massalla sauce with added diced onion, tomatoes, peppers & fried garlic to give a medium strength flavour.
<b>BIRYANI</b> <span style="float: right;">ADD TO FILLING PRICE <b>1.50</b></span>
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

<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 BABY</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</b> SPINACH & INDIAN CURD CHEESE	<b>4.95</b>



# 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>3.50</b>	<b>SPECIAL FRIED RICE</b>	<b>4.50</b>
<b>PILAU RICE</b>	<b>3.95</b>	Red onions & red pepper	
<b>LEMON RICE</b>	<b>4.50</b>	<b>PEAS RICE</b>	<b>4.50</b>
<b>MUSHROOM RICE</b>	<b>4.50</b>	<b>KEEMA RICE</b>	<b>4.50</b>
<b>VEGETABLE RICE</b>	<b>4.50</b>	Cooked with special minced Lamb	
<b>EGG FRIED RICE</b>	<b>4.50</b>	<b>KASHMIRI RICE</b>	<b>N 4.50</b>
<b>ONION RICE</b>	<b>4.50</b>	Sweet rice with fruits, coconut & almonds	
<b>FRUIT RICE</b>	<b>4.50</b>	<b>CHIPS</b>	<b>2.55</b>
		<b>SALAD</b>	<b>1.95</b>
		<b>BANGLA SALAD</b>	<b>2.50</b>

# NAN & BREADS

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

# CARDAMON SET MEALS

\* Excludes lobster.

<b>FOR 2</b>	<b>£47.95</b>	<b>FOR 4</b>	<b>£86.95</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>FRIED RICE, PILAU, PLAIN &amp; GARLIC NAN</b>	

