



CARDAMON

INDIAN CUISINE

RESTAURANT · BAR · LOUNGE · TAKEAWAY

10% ONLINE DISCOUNT

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01925 212 552

TAKEAWAY MENU

APPETISERS

Plain Popadom050	Lime Pickle050
Spicy Popadom050	Relish Medley200
		Red Onions, Mango, Mint & Hot Sauce.	

SEAFOOD STARTERS

Cardamon King Prawn Special3.95	Prawn Cocktail2.45
On the shell, fried & served with onion, salad cream & prawn cocktail sauce.		Prawns on a bed of lettuce, covered with seafood sauce.	
Tandoori King Prawn Shashlick3.95	King Prawn Biraan3.95
Skewered king prawns with roasted green & red peppers.		Lightly spiced king prawn with fried onions & peppers.	
Chinese Tiger Prawn Rolls3.95	Fish Tikka3.95
Succulent tiger prawns wrapped in pastry.		Fish marinated in yoghurt with herbs & spices then barbecued in flaming clay oven.	
Seabass Biraan3.95	Tand. King Prawn Tikka3.95
Seabass fillet grilled & very lightly spiced, served with spiced fried onions.		King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.	
Kakra Chat Puri3.95	Fish Pakora3.95
Crab meat mixed with onions, tomatoes & peppers.		Asian fish, lightly spiced, deep-fried fritter.	
King Prawn Puri3.95	Tiger Prawn3.95
King Prawns cooked in a rich medium sauce. Served on a puri bread.		Lightly spiced tiger prawns stir fried with onions, capsicums & tomatoes.	
Prawn Puri3.95	Calamari3.95
Prawns cooked in a rich medium sauce. Served on a puri bread.		Squid shallow fried in olive oil with lemon, garlic & sea salt. Garnished with origano.	

MEAT STARTERS

Tandoori Mix3.95	Chicken Chat Puri2.95
Sheek kebab, chicken tikka & lamb tikka.		Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce. Served on a puri bread.	
Chicken or Lamb Tikka2.95	Cardamon Murgh Special3.95
Diced & boneless marinated in yoghurt with herbs & spices then barbecued in clay oven.		Egg, bread crumbs, cooked in olive oil with cheese.	
Tandoori Chicken2.95	Chicken or Lamb Roast3.95
Quarter chicken on the bone marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.		Lightly spiced chicken or lamb with fried onions, pepper.	
Chicken Pakora2.95	Chicken or Lamb Shashlick3.95
Slightly spiced & deep-fried chicken fritter.		Skewered chicken or lamb tikka with roasted green & red peppers.	
Lamb Chops3.95	Fire Chicken (off the bone)3.95
Tender lamb chops in a delicately spiced tandoori sauce.		Diced chicken cooked with herbs & spices. Served with barbecued pointed pepper.	
Sheek Kebab2.95	Garlic Chicken Tikka2.95
Spiced minced lamb cooked in a clay oven.		Chicken mixed with onions, tomatoes & peppers cooked in medium sauce.	
Reshmi Kebab2.95	Duck Tikka3.95
Lightly spiced minced patties covered with a light omelette.			
Meat Bilate Mirchi3.95		
Stuffed peppers with spicy lamb.			

VEGETARIAN STARTERS

Veg Mixed Starter2.55	Garlic Mushroom Puri2.55
Onion bhaji, mushroom pakora & biraan aloo.		Pan fried buttered mushrooms with garlic. Served on a puri bread.	
Onion Bhaji2.55	Mushroom Pakora2.55
Slightly spiced & deep-fried onion fritter.		Slightly spiced & deep-fried mushroom fritter.	
Aloo Chat Puri2.55	Veg Bilate Mirchi2.55
Spicy potatoes served on a puri bread.		Stuffed peppers with spicy mixed vegetables. (also available in meat)	
Special Potato Biraan2.55		
Lightly spiced potato pan fried with cheese.			

FOOD ALLERGIES & INTOLERANCES

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

UNIQUE COLLECTION

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

- Fish Karahi** 11.95
White boneless Bangladeshi fish cooked in a Krahi style curry with peppers and onions, finished with fresh tomatoes and coriander.
- Kufta** 11.95
(meatballs) cooked in chef's own adaptation of the Bhuna sauce.
- Chicken Special** 11.95
Fresh chicken pan fried with garlic, cooked with onions and peppers, can be spiced to your desire.
- Jeera Chicken** 11.95
Chicken cooked with fried cumin seeds, ginger, garlic, tomatoes and coriander.
- Sylheti Kurma** 11.95
Korma, but not as you know it.
- Meat Shatkora** 11.95
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.
- Shashlik Tawa** Chicken or Lamb 11.95
With roast peppers, onions and tomatoes. Cooked in a clay oven then stir fried in a Bhuna sauce.
- Gorkali Chicken or King Prawn** 12.95
Pan fried with Tobasco sauce and cooked with garlic, ginger, onions and peppers. Available with Chicken or King Prawn that is on the shell.
- Chicken La Jawab** 11.95
Marinated chicken fried with egg and breadcrumbs then cooked in a sweet and sour Bhuna style sauce with ketchup.
- Chef special** 11.95
A Bhuna style dish that is thick and dry in consistency, sprinkled with fine strips of fried potatoes.

STRENGTH GUIDE

- 👉 Mild 👉👉 Medium 👉👉👉 Hot 👉👉👉👉 Very Hot
- N** Nuts

CARDAMON SPECIALITIES

- Duck Special** 11.95
Piece of duck breast marinated with light spices, pan fried then cooked Bhuna style with onions and peppers.
- Chicken Sylheti** 9.95
Fresh chicken fillet with light spice marinade grilled and cooked with chopped onions, peppers and bird eye chilli.
- Chicken or Lamb Tikka Khushbu** 9.95
A stir-fried dish with onions, peppers & dried chillies. A dry dish served with choice of curry sauce.
- Salmon Karai** 11.95
Pieces of salmon cooked with diced onions and peppers in home style karai sauce.
- Fish Tikka** 11.95
Mouth watering, marinated in lemon juice, tumeric & raaz muawil. Pan fried.

SIGNATURE DISHES

- Tandoori Lamb Chop Karahi** 8.95
Tender barbecued lamb chops cooked in a spicy thick sauce with chef's special sauce.
- Fish Tikka Massalla** 7.95
The nations favourite dish but with a new twist. Chunks of fish marinated in mild sauce & cooked with cream.
- Saag Paneer** 6.95
Cooked with cubes of Indian paneer cheese & saag in a medium dry sauce & cream.
- Chicken or Lamb Tikka Naga Jalfry** 7.95
A hot & fiery dish cooked with naga (Bangladeshi chillies), ginger, garlic & a mix of hot spices.
- Cardamon Balti Thawa** 7.95
Chicken tikka, lamb tikka, garlic chicken & lamb chops specially prepared with finest herbs & spices of medium strength. Garnished with fried peppers & onions.
- Chicken or Lamb Rangeela** 7.95
Cooked with a blend of spices, ring of capsicum, onions & an abundance of garlic then garnished with coriander.

CHEF'S SPECIALITIES

- Chicken or Lamb Nepalese** 7.95
Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies with a special Nepalese chilli sauce.
- Chicken or Lamb Roshni** 7.95
Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander. A dish of dry consistency.
- Cardamon Biryani Special** 7.95
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.
- Chicken or Lamb Naga Rezzella** 7.95
A fiery, hot dish with strong herbs & spices adding flower to tender chicken breasts pieces. (Bangladeshi chillies).
- Chicken or Lamb Delight** 7.95
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.
- Chicken or Lamb Shank Staff Curry** 9.95
Cooked in asian home style with a selection of herbs & spices in a sauce to give a distinctive flavour & taste. Can be medium or hot.
- Chicken or Lamb Salsa** 7.95
Marinated fresh chicken or lamb fillets cooked with tomatoes, onions, coriander & spices, with mash potatoes cooked in bhuna style.
- Chicken or Lamb Danya** 7.95
Prepared in the same way as the bhuna but with a greater use of coriander, giving this dish an aromatic flavour
- Fire Lamb Legs** 7.95
Cooked in bhuna style with garlic spices. Served on the bone.

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SEAFOOD SPECIALS

- Fresh fish cooked to perfection using traditional Indian cooking methods & enhanced by our special blend of herbs & spices. These are ideal for the 'health conscious' diner.
- Sea Bass** 9.50
Sea bass baked in a lemon & lime sauce with oil, garlic, butter & herbs.
- Tiger Prawn Anarkali** 9.50
Tiger prawns cooked in a unique blend of spices with onions, peppers & coriander.
- King Prawn Delight** 9.50
Whole shell-less king prawns marinated with spices & grilled later. Cooked in a medium sauce.
- King Prawn Shuag** 9.50
Fried king prawn cooked like bhuna style.

HOUSE SPECIALS

- Chicken or Lamb Tikka South Indian Garlic** 6.95
Cooked with slices of garlic, green chillies, plum tomatoes, fresh coriander & chilli pickle.
- Chicken or Lamb Tikka Saagwala** 6.95
Spinach prepared with garlic, ginger & tomatoes in a medium spiced sauce, garnished with coriander. A delightful house special.
- Chicken or Lamb Tikka Shahi** 6.95
Chicken tikka or lamb tikka, keema & garlic cooked in a spicy bhuna sauce.
- Mango Chicken or Lamb** 6.95
Spicy medium dish cooked with a mango flavour similar to bhuna.
- Chicken or Lamb Tikka Chilli Massalla** 7.95
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 fiery hot taste & aroma.
- Chicken or Lamb Tikka Afghani** 7.95
Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic & onions. Red & green peppers gives this dish a colourful look. Best enjoyed with naan bread.

TANDOORI OVEN

Tandoori dishes are marinated in spices then barbecued in a tandoori oven. Served with salad & choice of sauce.

Chicken Tikka	8.00
Tandoori Chicken	8.00
Lamb Tikka	8.00
Chicken or Lamb Shashlick	8.50
Chicken tikka with roasted tomatoes, onions & peppers.	
Tandoori Mix Shashlick	12.00
Tandoori Lamb Chop Shashlick	12.00
Tandoori Mix	12.00
Chicken tikka, lamb tikka, sheek kebab & tandoori chicken.	
Tandoori Cocktail	12.50
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, fried on pan.	
with onions, asian style	
Tandoori King Prawn Shashlick	12.00
Skewered king prawns with roasted green & red peppers.	
Tandoori King Prawn	12.00
Lamb Chops	12.00
Garlic Chicken	12.00



TRADITIONAL MAIN COURSES

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

FILLINGS

Vegetables	5.75	Chicken Tikka	7.95
Paneer (Indian Curd Cheese)	5.75	Lamb Tikka	7.95
Mushrooms	5.75	King Prawns	8.95
Chicken	6.95	Special Mix	7.95
Lamb	6.95	Chicken, Lamb & Prawns	
Prawns	5.95	Special Tandoori	8.95
Mushroom, Peas & Paneer	5.95	Sheek Kebab, Tandoori Chicken, Chicken & Lamb Tikka	

COOKING STYLES

Madras 🍛🍛

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

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.

Jalfrezi 🍛🍛

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

Biryani 🍛 add £1 to filling price

Biryani is prepared by gently cooked with saffron Basmati Rice, together with a mixture of mild aromatic spices. Garnished with coriander & flaked almonds.

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.

Methi 🍛🍛

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

Garlic Bhuna 🍛🍛

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

Balti 🍛🍛

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

Rogan Josh 🍛🍛

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

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 Massalla N** 7.95
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** 6.95
This dish is prepared with mild spices, cooked in a creamy mixture with fresh coconut which lends this dish a distinctive flavour.
- Chicken or Lamb Tikka Passanda N** 6.95
Diced pieces of chicken or lamb in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce.
- Chicken or Lamb Tikka Makhani N** 6.95
Creamy, mild dish cooked with butter & almonds, topped with grated cheese.
- Butter Chicken N** 6.95
Cooked with bay leaves, cinnamons & fresh almond powder. Slightly sweet
- Chicken or Lamb Dansak N** 6.95
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.
- Garlic Massalla Chicken or Lamb N** 7.95
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.



SIDE DISHES

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

- Curry Sauce of your Choice** 3.25
- Mixed Vegetable Bhaji** 3.25
- Mushroom Bhaji** 3.25
- Bombay Aloo** 3.25
Spicy Potato
- Aloo Gobi** 3.25
Potato & Cauliflower
- Saag Bhaji** 3.25
Spinach
- Saag Aloo** 3.25
Spinach & Potato
- Bhindi Bhaji** 3.25
Baby Okra
- Tarka Dhall** 3.25
Lentils & Garlic
- Chana Bhaji** 3.25
Chickpeas
- Aloo Methi** 3.25
Potato & Fenugreek
- Saag Paneer** 3.25
Spinach & Indian Curd Cheese

CULINARY EXCELLENCE

We are proud to say that our chef has over 25 years experience and has been working in many high class restaurants over the years, as well as winning the 'Curry Chef Award Of The Year' in 2005 and 2007. At Cardamon we are dedicated to authentic Indian and Bangladeshi cuisine, prepared by our experienced chef.

If you like a meal not listed in our menu, please ask a member of staff who will be more than happy to assist you.

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RICE & SUNDRIES

Boiled Rice	2.50	Keema Rice	3.25
Pilau Rice	2.95	Cooked with special minced lamb	
Lemon Rice	3.25	Kashmiri Rice N	3.25
Mushroom Rice	3.25	Sweet rice with fruits, coconut & almonds	
Vegetable Rice	3.25	Chips	2.00
Egg Fried Rice	3.25	Salad	1.50
Onion Rice	3.25	Bangla Salad	1.50
Fruit Rice	3.25	With added green chillies	
Special Fried Rice	3.25		
Red onions & red pepper			

NAN & BREADS

Nan	2.50	Cheese Nan	2.95
Garlic Nan	2.95	Peshwari Nan N sweet	2.95
Onion Nan	2.95	Coriander & Garlic Nan	2.95
Stuffed Nan	2.95	Garlic & Chilli Nan	2.95
Stuffed with mixed vegetables		Paratha	2.95
Keema Nan	2.95	Unleavened bread cooked in butter	
Stuffed with special minced lamb			



SET MEAL FOR 2

STARTERS

Popadom & Relishes

Choice of 2 Starters (Excludes Seafood)

MAIN COURSE

Choice of 2 Main Courses (Excludes Lobster)

SIDES

Bombay Potatoes

Pilau Rice & Nan

30.95

Any changes to sides or sundries will be 50p extra per change

CHEF SET MEAL FOR 4

STARTERS

Popadom & Relishes

Choice of 4 Starters (Excludes Seafood)

MAIN COURSE

Choice of 4 Main Courses (Excludes Lobster)

SIDES

Tarka Dhall & Saag Bhaji

Fried Rice, Pilau, Plain & Garlic Nan

50.95

Any changes to sides or sundries will be 50p extra per change

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OPENING TIMES

Monday - Thursday 5:30pm - 11:30pm

Friday & Saturday 5:00pm - 12:00am

Sunday 4:00pm - 10:00pm



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cardamon109

