



**AMANI**  
INDIAN FUSION

## À la Carte

### Starters

#### Chicken:

Trio of Chicken: <i>green chicken, lemon chicken, garlic tikka**</i>	£10.95
Crispy Fried Chicken Pakora: <i>with mint and tamarin chutney**</i>	£9.95
Tikka: <i>pieces of chicken or lamb lightly spiced and cooked in clay oven**</i>	£9.95
Tandoori Spiced Chicken: <i>gently cooked in charcoal oven**</i>	£11.95

#### Fish and Sea:

Fresh Water Prawn Puri: <i>pickle spice with thin puri bread 🌶️</i>	£10.95
Chilli Fried Squid: <i>in hot, sweet and sour spices, cucumber relish 🌶️🌶️</i>	£8.95
Sea Bass and Tandoori salmon, mint chilli chutney, cucumber yogurt**	£11.95
Malai King Prawn: <i>marinated in mild cheddar cheese and greek yogurt*</i>	£13.95
Tandoori King Prawn Tikka: <i>king prawn, marinated in tikka masala and yogurt**</i>	£14.95
Tempura Fried Black Tiger Prawns, in a tomato and sweet chilli sauce 🌶️	£9.95

#### Lamb:

Three Way Lamb: <i>lamb tikka, lamb kebab and lamb chops 🌶️</i>	£12.95
Sheek Kebab: <i>spicy minced lamb or chicken wrapped with fresh coriander and grilled in the tandoor 🌶️</i>	£8.95
Clove Smoked Tandoori Lamb Chops, mint and mango chutney**	£12.95

#### Vegetarian:

Bombay Street Food Platter: <i>panni puri, spicy samosa, potato cake 🌶️</i>	£7.95
Somsa: <i>meat or vegetable, with mint and tamarind chutney 🌶️</i>	£7.95
Classic Tandoori: <i>grilled paneer tikka, bell peppers and onion</i>	£7.95
Onion Bhaji: <i>onion fried fritters in gram flour fritters**</i>	£7.95
Spicy Potato Cakes: <i>with mint yoghurt and tamarind**</i>	£7.95
Spicy Chart Puri: <i>stir fry spicy sauce, with crispy puri chicken or potato 🌶️🌶️</i>	£7.95
Punjabi Style Spinach Cakes: <i>stuffed spinach with paneer cheese**</i>	£7.95

### Mains from tandoor or as a starter for two

#### Mix platters:

Lamb chops, green chicken, pani puri, potato cake, king prawns 🌶️	£24.93
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#### Vegetable platters:

Potato cake, punjabi samosa, onion bhaji, pannu puri**	£17.95
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#### Meat platters:

Lamb chops, lamb tikka, green chicken, lemon chicken tikka 🌶️	£24.95
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#### Fish platters:

Fish cake, salmon tikka, tandoori king prawns, grilled fish**	£24.93
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### Bread

Bread Selection: <i>mini plain/garlic/parata</i>	£4.95
Naan Bread: <i>plain bread</i>	£4.50
Keema Naan: <i>light spiced lamb mince in naan bread</i>	£4.95
Garlic Naan: <i>fresh garlic and coriander</i>	£4.50
Peshwari Naan: <i>pistachio, coconut and raisins stuffed in bread</i>	£4.50
Cheese & Chilli Naan: <i>hot green chilli with mild cheddar cheese</i>	£4.50
Tandoori Paratha: <i>crispy layered bread</i>	£4.50
Tandoori Roti: <i>crispy bread from the tandoor</i>	£4.50
Chapati: <i>flat bread of northern India</i>	£4.50
Chicken Tikka Nan	

### Accompaniments

Popadom: <i>plain or spicy</i>	£1.50
Mint Sauce, Mango Chutney, Onion Salad, Tamarind Sauce, Mixed Pickles	£2.00
Bread selection: <i>mini naan, garlic naan, mini roti</i>	£4.95
Classic style punjabi salad	£3.50
Cucumber, carrot and onion raita	£2.00

\*MILD \*\*MILD-MEDIUM 🌶️ MEDIUM SPICED 🌶️🌶️ SPICY & HOT

#### ! FOOD ALLERGIES & INTOLERANCES !

Please speak to our staff about the ingredients in your meal when making your order.  
Thank you.

## Vegetable Dishes

**Any vegetable dish is available as main for £8.95**

Mixed Vegetables: <i>seasonal mixture of vegetables in light spices*</i>	£6.95
Bombay Potatoes: <i>ightly spiced potatoes garnished with fresh herbs*</i>	£6.95
Crushed Potato: <i>mustard and curry leaf tempered crushed potato*</i>	£6.95
Garlic Flavoured Spinach: <i>garlic flavoured spinach infused with cream**</i>	£6.95
Stirfry Mushroom: <i>fresh garlic mushrooms stir fried with onions and peppers**</i>	£6.95
Cauliflower Bhaji: <i>cauliflower tossed with onion and garlic**</i>	£6.95
Chana Masala: <i>chick pea cooked with dry mango and garlic**</i>	£6.95
Aloo Gobi: <i>cauliflower and potato cooked with onion and garlic**</i>	£6.95
Bhindi Bhaji: <i>stir fry of okra in carom seed and garlic**</i>	£6.95
Aubergine Masala: <i>aubergines crushed with tomato**</i>	£6.95
Sag Paneer: <i>cottage cheese with garlic spinach**</i>	£6.95
Tarka Daal: <i>yellow lentil tempered with garlic and red chilli**</i>	£6.95
Tarka Sag Daal : <i>spinach and lentils in spices**</i>	£6.95
Paneer Labadar: <i>cottage cheese cooked with rich onion masala finished with fenugreek and fresh cream**</i>	£6.95
Dall Makani: <i>spiced black lentils cooked with garlic and chilli. Finished with butter and cream**</i>	£6.95

## Rice

Steamed Rice	£4.95
Pilau Rice: <i>Basmati rice in saffron</i>	£4.95
Peas Pilau: <i>fresh green peas in saffron rice</i>	£4.95
Coconut Rice: <i>coconut flavour pilau rice</i>	£4.95
Mushroom Rice: <i>fresh mushroom cooked with rice</i>	£4.95
Lemon Rice: <i>fresh lemon, mustard seed and curry leaves</i>	£4.95
Vegetable Rice: <i>seasonal vegetables with pilau rice</i>	£4.95
Special Fried Rice: <i>egg, peas, onions in light spice</i>	£4.95
Zeera Garlic Rice: <i>garlic flavoured cumin rice</i>	£4.95

## Chefs Specials

**Served with pilau rice unless stated**

### Chicken:

Goan Style Chicken Curry: <i>special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies with pilau rice 🌶️🌶️</i>	£16.95
Kerala Style Chicken Curry: <i>in coconut curry leaves garlic ginger sauce with steamed rice**</i>	£16.95
Punjabi Style Chicken Tikka Karai: <i>cooked with onion, garlic and saffron rice 🌶️</i>	£16.95
Chicken Tikka Lababdar: <i>rich onion masala finished with cream fenugreek leaf, pilao rice**</i>	£16.95
Green Spice Curry: <i>diced chicken breast cooked in green spice, fresh herbs and yoghurt, pilao rice 🌶️</i>	£16.95
Chargrilled Rozella Chicken: <i>smoked chicken tikka in a rich, spicy and tangy sauce, pilao rice 🌶️</i>	£16.95
Five Spice Achari: <i>traditional dish made with chicken pickling spice with coriander and pilao rice**</i>	£16.95
Delhi Style Chicken Curry: <i>in tomato and fenugreek, finished with cream and steamed rice**</i>	£16.95

### Fish and Sea:

Kerala King Prawns: <i>herala style curry sauce with steamed rice**</i>	£19.95
Grilled fillet Sea Bass: <i>bengali style tomato sauce with steamed rice 🌶️</i>	£19.95
Malai Salmon Fillet: <i>garlic spinach, malai sauce with steamed rice**</i>	£19.95
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Goan Style Fish Curry: <i>special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies with pilau rice 🌶️🌶️</i>	£16.95
Tiger Prawn Malai: <i>black tiger prawns cooked with coconut, onion and ginger sauce with rice**</i>	£17.95
Bengali Style Fish Curry: <i>thelapia fish fry in rogan josh style sauce with steamed rice 🌶️</i>	£16.95

### Lamb or Beef:

Rajasthani Style Fiery Lamb Leg Curry with pilau rice 🌶️🌶️	£17.95
Braised Lamb Shank in Kashmiri style Rogan josh sauce, and pilau rice 🌶️	£22.95
Lamb Rahra: <i>leg of lamb cooked with lamb mince, fresh mint, spring onion and pilao rice 🌶️🌶️</i>	£17.95
Chilly Beef Bhuna: <i>Beef steak in onion, tomato, green and red chilli, pilao rice 🌶️</i>	£19.95
Fragrant Lamb Kofta Curry: <i>a pan seared lamb meatball curry, created spice blend and pilau rice 🌶️</i>	£16.95
Portuguese style hot lamb curry, garlic chilly and vinegar and pilao rice 🌶️🌶️	£16.95
Five Spice Achari: <i>traditional dish made with lamb pickling spice with coriander and pilao rice**</i>	£16.95
Roasted Best of End Lamb Chops with pickling sauce served with mashed potato**	£24.95
Fennel and Garlic Infused Lamb Boti Kebab in smoth green spice kurma, pilao rice**	£17.95

### Vegetarian:

Special Amani Style Pancer Jalfrazi: <i>onion, peppers and chill, served with steamed rice 🌶️🌶️</i>	£12.95
Spinach Kofta Dumpling: <i>a rich and buttery curry that infuses the fried dumplings with steamed rice**</i>	£12.95
North Indian Aloo Kofta Masala: <i>a delicious fried ball of potato and paneer in a rich and creamy mild gravy, made with onion and tomato, pilao rice**</i>	£12.95
Malai Coconut Paneer Curry: <i>a flavourful cottage cheese cooked with coconut milk, garlic and ginger sauce, steamed rice**</i>	£12.95
Goan Pancer: <i>special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies with pilao rice 🌶️</i>	£12.95

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## Old Favourites

**All dishes below available as chicken, lamb or tiger prawn (vegetable £11.95, prawns £16.95 or king prawn £19.95)**

Classic Tikka Masala: <i>creamy mild tomato sauce with light spiced curry**</i>	£15.95	Karai: <i>medium spiced cooked with garlic, onion, ginger and bell peppers**</i>	£15.95
Kurma: <i>very mild creamy curry with almonds and coconut**</i>	£15.95	Balti: <i>medium spiced cooked in a thick balti sauce*</i>	£15.95
Makhani: <i>chicken or lamb cooked in tomato and creamy sauce with butter*</i>	£15.95	Pathia: <i>medium hot curry with sweet and sour sauce 🍋</i>	£15.95
Curry: <i>Madras – Vindaloo – classic Indian dish cooked with fairly spicy hot curry 🍋</i>	£15.95	Shatkora: <i>rich, wild lime is balanced with the sour, bitter flavour of shatkora**</i>	£16.95
Bhuna: <i>medium dry curry with onions, tomatoes and peppers**</i>	£15.95	Naga Chilli: <i>a very hot and spicy curry, made with naga chillies, garlic, onion and ginger 🍋🍋</i>	£16.95
Dhansak: <i>a famous Parsi dish in hot sweet, sour flavours cooked with yellow lentils**</i>	£15.95	Murgi Masala: <i>nawabi style chicken korma masala, rich onion, minced lamb and egg**</i>	£17.95
Rogan Josh: <i>Kashmiri style rogan josh sauce cooked in tomato, fresh herbs and coriander**</i>	£15.95	Vegetable Thali: <i>onion fritters, tarka dal, bombay potato, raitha, pilau rice and naan**</i>	£15.95
Jalfrezi: <i>very hot dish cooked with onions, peppers, tomatoes and green chillies 🍋🍋</i>	£15.95	Meat Thali: <i>chicken tikka, lamb bhuna, chicken tikka masala, pilau rice and naan**</i>	£18.95
Hot Garlic Chilli: <i>chicken, lamb or prawn marinated in garlic and cooked with spices, onion, pepper, green chillies and coriander 🍋🍋</i>	£15.95	Chettinad: <i>chicken or lamb, South Indian dish cooked with mustard seeds and curry leaves 🍋</i>	£16.95
Dupiaza: <i>medium spiced cooked with chopped onions with coriander and fresh tomato**</i>	£15.95	Nawabi Pasanda: <i>chicken or lamb in a fresh cream, yoghurt and mint garnished with almonds and pistachios*</i>	£16.95

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## King Prawn Dishes

**Served with pilau rice**

Malai King Prawn: <i>pan seared king prawn cooked with coconut in a ginger sauce*</i>	£19.95
Deli Style Butter King Prawn: <i>aromatic flavoured butter curry in tomato and fenugreek sauce, finished with fresh cream**</i>	£19.95
Five Spice Achari King Prawn: <i>with pickling spice: full explosive flavour**</i>	£19.95
Tawa King Prawn Masala: <i>rich onion tomato masala karal, with ginger, garlic, and bell peppers**</i>	£19.95
Goan King Prawn: <i>fresh water king prawns in a Goan curry sauce, with coconut, coriander, garlic and chilli 🍋🍋</i>	£19.95
Hot Garlic Infused King Prawn: <i>garlic tempered flavoured king prawn with green chilli and coriander 🍋🍋</i>	£19.95

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## Tandoori Dishes

**Served with mint sauce and salad**

Tikka: <i>pieces of chicken or lamb lightly spiced and cooked in clay oven**</i>	£15.95
Lemon Chicken Tikka: <i>lemon flavour chicken tikka marinated in lime leaves with greek yoghurt**</i>	£15.95
Green Spiced Chicken: <i>diced chicken breast marinated in coriander and mint and cooked in the tandoor**</i>	£15.95
Shaslick: <i>diced pieces of marinated chicken or lamb, skewered with pieces of capsicum and onion and grilled in the tandoor**</i>	£15.95
Blenheim Lamb Chops: <i>fennel and garlic infused lamb chops**</i>	£22.95
Mixed Grill: <i>tandoori chicken, chicken tikka, lamb tikka, sheek kebab and king prawns 🍋</i>	£24.95
Tandoori King Prawn: <i>grilled king prawns marinated in mild cream and light spice*</i>	£19.95
Tandoori Chicken: <i>spiced chicken gently cooked in a charcoal oven**</i>	£19.95

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## Our Special Biryani

**Served with vegetable curry**

Chicken: <i>basmati rice, flavoured with saffron brown onion and kewra water**</i>	£16.95
Lamb: <i>a rich delicacy of lamb from Hyderabad**</i>	£17.95
Vegetable: <i>a rich delicacy of vegetable from north of India*</i>	£12.95
Tiger Prawn: <i>a rich delicacy of tiger prawn from Hyderabad*</i>	£16.95
King Prawn: <i>a rich delicacy of king prawn from Hyderabad*</i>	£19.95