

vegetables

Any dish available as a main for £8.95

- MIXED VEGETABLES** (V) (8) (1) £5.50
Seasonal mixture of vegetables in light spices.
- BOMBAY POTATOES** (V) (8) £5.50
Lightly spiced potatoes garnished with herbs.
- CRUSHED POTATO** (V) (8) (1) (1) £5.50
Mustard and curry leaf tempered crushed potato.
- GARLIC FLAVOURED SPINACH** (V) (8) (1) (1) £5.50
Garlic flavoured spinach in light spice.
- STIRFRY MUSHROOM** (V) (8) (1) £5.50
Garlic mushrooms stir fried with onions and peppers.
- CAULIFLOWER BHAJI** (V) (8) (1) £5.50
Cauliflower tossed onion, garlic and tomatoes.
- CHANA MASALA** (V) (8) (1) £5.50
Chick pea cooked with dry mango and garlic.
- SAG ALOO** (V) (8) (1) (1) £5.50
Mixture of spinach and roasted potatoes cooked with onion and garlic.
- ALOO GOBI** (V) (8) (1) £5.50
Cauliflower and potatoes in a light spice.
- BHINDI BHAJI** (V) (8) (1) £5.50
Stir fry of okra in carom seed and garlic.
- AUBERGINE MASH** (V) (8) £5.95
Aubergines crushed with tomato.
- SAG PANEER** (V) (8) (1) (1) £5.95
Cottage cheese with garlic spinach.
- TARKA DALL** (V) (8) (1) £5.50
Yellow lentil tempered with garlic and red chilli.
- TARKA SAG DALL** (V) (8) (1) (1) £5.50
Spinach and lentils in spices.
- PANEER LABADAR** (V) (8) (1) £8.95
Cottage cheese cooked with rich onion masala finished with fenugreek and fresh cream.
- DALL MAKANI** (V) (8) (1) £5.95
Spiced black lentils cooked with garlic and chilli. Finished with butter and cream.
- KASHMIRI CHILLI PANEER** (V) (8) (1) £5.50
Indian street food favourite; cottage cheese in spicy sauce with bell peppers, garlic, ginger and chillies.
- GOAN PANEER** (V) (8) (1) (1) £5.50
Special spiced cottage cheese curry cooked with coconut, coriander, garlic, curry leaves and chillies.
- SPINACH KOFTA DUMPLING** (V) (1) £5.50
A rich and buttery curry that infuses the fried dumplings with irresistible flavour.
- NORTH INDIAN ALOO KOFTA MASALA** (V) (8) (1) £5.50
A delicious fried ball of potato and paneer in a rich and creamy mild gravy, made with onion and tomato.
- MALAI COCONUT PANEER CURRY** (V) (8) (1) (1) £5.50
A flavourful cottage cheese cooked with coconut milk, garlic and ginger sauce.
- KALKATA PANEER JALFREZI** (V) (8) (1) (1) (1) (1) £5.50
A delicious stir-fry cottage cheese curry in hot and spicy sauce with onion, chilli and peppers. Flavourful lamb keema curry, packed with spices and added peas for a vibrant taste.

rice and bread

- STEAMED RICE** (8) £3.75
- PILAU RICE** (8) (1) £3.75
- PEAS PILAU** £4.25
Fresh green peas in saffron rice.
- COCONUT RICE** (1) £4.25
Coconut flavour pilau rice.
- MUSHROOM RICE** (1) (1) £4.25
Fresh mushroom cooked with rice.
- LEMON RICE** (8) (1) £4.25
Fresh lemon, mustard seed and curry leaves.
- VEGETABLE RICE** (V) (8) (1) £4.50
Seasonal vegetables with pilau rice.
- SPECIAL FRIED RICE** (8) (1) (1) £4.50
Egg, peas, onions in light spice.
- ZEERA GARLIC ONION RICE** (V) (8) £4.25
- EGG PARATA** (8) (8) £4.25
Spiced egg with crispy layered bread.
- STUFFED PARATA** (8) (8) £4.25
Baked potato filling with layered bread.
- BREAD SELECTION** (8) (8) (1) (1) £4.95
Mini Plain / Garlic / Parata.
- NAAN** (8) (8) (1) £3.50
- KEEMA NAAN** (8) (8) (1) (1) £3.75
Light spice lamb mince in naan bread.
- GARLIC NAAN** (8) (8) (1) (1) £3.75
Fresh garlic and coriander.
- CHEESE & CHILLI NAAN** (8) (8) (1) (1) £4.25
Hot green chilli with mild cheddar cheese.
- PESHAWARI NAAN** (8) (8) (1) (1) £3.95
Pistachio, coconut and raisins stuffed bread.
- TANDOORI PARATHA** (8) (8) £3.95
Crispy layered bread.
- TANDOORI ROTI** (8) (8) £3.75
Crispy bread from the tandoor.
- CHAPATI** (8) (8) £3.50
Flat bread of northern India.

OPEN
BOXING DAY & NEW YEARS DAY

30% DISCOUNT ON DINING IN
EVERY WEDNESDAY AND THURSDAY

Applies to food only.

FREE DELIVERY
WITHIN A 5 MILE RADIUS
10% DISCOUNT IF COLLECTED

BOLLYWOOD NIGHT

FRIDAY 5th DECEMBER
FRIDAY 12th DECEMBER
FRIDAY 19th DECEMBER

THREE COURSE MEAL **£30** PP



Frank Sinatra Night
SATURDAY 20th DECEMBER
THREE COURSE MEAL **£30** PP

CHRISTMAS DAY LUNCH
£65 PP
3 COURSE MEAL
With a Glass of Prosecco

NEW YEARS EVE DINNER DANCE
£45 PP
3 COURSE MEAL
With a Glass of Prosecco



AMANI

INDIAN FUSION - HOME DINING MENU

OPEN MONDAY to SUNDAY Lunch: 12.00–2.30pm Dinner: 5.00–11.00pm



For reservations: **01737 373 776**

215 Fir Tree Road, Epsom Downs, Surrey, KT17 3LB

Book a table online: www.amani-restaurants.co.uk/#tablereservation

appetisers

VEGETARIAN MIX 	£5.75
Onion bhaji, potato cake and vegetable samosa.	
CRISPY ONION BHAJI 	£4.95
Onion fried fritters in gram flour fritters.	
SOMOSA 	£5.25
Pastry filled with minced chicken, lamb or vegetable and deep fried.	
PANEER TIKKA 	£5.20
Cottage cheese in a spicy marinade with peppers and tomato.	
SPICY POTATO CAKES 	£4.95
Spicy potato cakes with mint yoghurt and tamarind.	
TIKKA 	£6.95
Pieces of chicken or lamb lightly spiced and cooked in clay oven. MAIN £11.95	
TANDOORI CHICKEN 	£8.95
Spiced chicken gently cooked in charcoal oven. MAIN £14.95	
CHICKEN PAKORA 	£5.95
Crispy strips of chicken marinated in masala batter and fried.	
SHEEK KEBAB 	£5.95
Spicy minced lamb or chicken wrapped with fresh coriander and grilled in the tandoor.	
PARSI SQUID 	£5.50
Stir fried calamari in hot sweet and sour spices.	
TIGER PRAWN PURI 	£7.50
Prawns cooked with fresh pickling spices and herbs. Served with thin bread.	
KING PRAWN BUTTERFLY 	£6.20
King prawns deep fried with breadcrumbs.	
SPICY CHART PURI 	£6.20
Stir fry spicy sauce, with crispy puri chicken or potato.	
CLASSIC TANDOORI GRILLED TIKKA KING PRAWN 	£12.95
Marinated in tikka masala and yogurt.	
TRIO OF CHICKEN TIKKA 	£7.95
Green chicken, lemon chicken and garlic tikka.	
THREE-WAY LAMB 	£9.95
Kofta kebab, boti kebab and lamb rack chops.	
TANDOORI BEST OF END LAMB CHOPS 	£12.95
Fennel and garlic infused lamb chops.	
BOMBAY STYLE CHICKEN & POTATO CAKE 	£5.95
Minced chicken tikka with potato, coriander, green chilli and onion.	
PUNJABI STYLE SPINACH CAKES 	£4.95
Stuffed spinach with paneer cheese.	
HOT CHILLI TEMPURA PRAWNS 	£6.95
Chilli hot tempura fried black tiger prawns, tomato and sweet chilli sauce.	
CHATNEY PANI PURI 	£4.95
Crispy fried balls with potato, onion, spices, mint and tamarin with yoghurt chutney.	
STIR FRY LAMB ON MINI NAAN BREAD	£5.95
South Indian style lamb in mustard and coconut.	

accompaniments

POPADOM - PLAIN OR SPICY 	£1.00
MINT SAUCE 	90p
MANGO CHUTNEY 	90p
ONION SALAD 	90p
TAMARIND SAUCE 	90p
MIXED PICKLE 	90p
PUNJABI STYLE CRISPY SALAD 	£2.50
CUCUMBER, CARROT, ONION RAITA 	£2.50

tandoori dishes






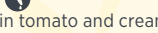













Served with mint sauce and salad	
LEMON CHICKEN TIKKA 	£11.95
Lemon flavour chicken tikka marinated in lime leaves with greek yoghurt.	
GREEN SPICE TIKKA 	£11.95
Diced chicken breast marinated in coriander and mint and cooked in the tandoor.	
SHASLICK 	£11.95
Diced pieces of marinated chicken or lamb, skewered with pieces of capsicum and onion and grilled in the tandoor.	
BLLENHEIM LAMB CHOPS 	£18.95
Fennel and garlic infused Blenheim Lamb chops.	
MIXED GRILL 	£18.95
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and king prawns.	
MEAT PLATTER 	£18.95
Lemon tikka, green chicken, lamb tikka, boti kebab and lamb chop.	
TANDOORI SALMON TIKKA 	£14.95
Grilled salmon marinated in mustard & honey.	
TANDOORI KING PRAWN 	£16.95
Grilled king prawns marinated in mild cream and light spice.	
SEAFOOD PLATTER 	£19.95
Grilled pieces of salmon tikka, king prawn fish cake and seasonal fish.	

ALLERGY INFORMATION






















 Vegan	 Vegetarian
 Egg	 Nuts
 Milk/Dairy	 Peanuts
 Soy Beans	 Fish
 Colouring	 Mustard
 Crustations	
 Sulphur Dioxide and Sulphites	
 Cereals containing Gluten	

old favourites

All dishes below available as chicken, lamb or tiger prawn (vegetable £8.95 or king prawn £16.95)

CLASSIC TIKKA MASALA 	£12.95	DUPIAZA 	£12.95
Old favourite, creamy mild tomato sauce with light spiced curry.		Medium spiced cooked with chopped onions, coriander and fresh tomato.	
KURMA 	£12.95	KARAI 	£12.95
Very mild creamy curry with almonds and coconut.		Medium spiced cooked with garlic, onion, ginger and bell peppers.	
MAHKANI 	£12.95	MIX KARAI 	£12.95
Chicken or lamb cooked in tomato and creamy sauce with butter.		A rich delicacy from India. Basmati rice, flavoured saffron brown onion, served with vegetable curry.	
CURRY MADRAS - VINDALOO 	£12.95	BIRIANI 	£12.95
Classic Indian dish cooked with fairly spicy hot curry.		A rich delicacy from India. Basmati rice, flavoured saffron brown onion, served with vegetable curry.	
BHUNA 	£12.95	TIKKA BIRIANI 	£12.95
Medium dry curry with onions, tomatoes and peppers.		A choice of chicken tikka or lamb tikka.	
DHANSAK 	£12.95	BALTI 	£12.95
A famous Parsi dish in hot sweet, sour flavours cooked with yellow lentils.		Medium spiced cooked in a thick balti sauce.	
ROGAN JOSH 	£12.95	PATHIA 	£12.95
Kashmiri style rogan josh sauce cooked in tomato, fresh herbs and coriander.		Medium hot curry with sweet and sour sauce.	
JALFREZI 	£12.95	SHATKORA 	£12.95
Very hot dish cooked with onions, peppers, tomatoes and green chillies.		Rich, wild lime is balanced with the sour, bitter flavour of shatkora.	
HOT GARLIC CHILLI CHICKEN, LAMB OR PRAWN 	£12.95	NAGA CHILLI 	£12.95
Marinated in garlic and cooked with spices, onion, pepper, green chillies and coriander.		A very hot and spicy curry, made with naga chillies, garlic, onion and ginger.	
		MURGI MASALA 	£12.95
		Nawabi style chicken kurma masala, in rich onion, minced lamb and egg.	

chef's special

VEGETABLE THALI 	£12.95	PUNJABI CHICKEN 	£12.95
Onion fritters, tarka dall, bombay potato, raitha, pilau rice and naan.		Classic homemade Punjabi chicken, cooked in bell peppers and onion.	
MEAT THALI 	£13.95	TIGER PRAWN MALAI 	£14.95
Chicken tikka, lamb bhuna, chicken tikka masala, pilau rice and naan.		Black tiger prawns cooked with coconut, onion and ginger sauce.	
CHETTINAD CHICKEN OR LAMB 	£12.95	LAMB SHANK 	£17.95
South Indian dish cooked with mustard seeds and curry leaves.		Braised lamb shank in Kashmiri style rogan josh sauce.	
NAWABI PASANDA 	£12.95	GRILLED SEA BASS 	£15.95
Chicken or lamb in a fresh cream, yoghurt and mint garnished with almonds and pistachios.		Seasonal fish chargrilled with coconut, onion and ginger sauce. Served with garlic spinach.	
GOAN STYLE CURRY CHICKEN OR FISH 	£12.95	LAMB RAHRA 	£12.95
Special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies.		Leg of lamb cooked with lamb mince, fresh mint, spring onion and rice.	
FIVE SPICE ACHARI 	£12.95	SALI LAMB CURRY 	£12.95
Traditional dish made with chicken or lamb pickling spice with coriander and yoghurt.		A succulent, slow-cooked, diced lamb sweet and sour curry in crispy potato.	
CHICKEN TIKKA LABABDAR 	£12.95	FRAGRANT LAMB KOFTA CURRY 	£12.95
Rich onion massala finished with cream fenugreek leaf.		A pan seared lamb meatball curry, which uses our own specially created spice blend.	
GREEN SPICE CURRY 	£12.95	CHARGRILLED REZELLA CHICKEN FISH CURRY 	£12.95
Diced chicken breast cooked in green spice, fresh herbs and yoghurt.		Smoked chicken tikka in a rich, spicy and tangy sauce.	
DELI STYLE BUTTER CHICKEN 	£12.95	BENGALI STYLE FISH CURRY 	£14.95
A rich tomato and fenugreek sauce finished with cream.		Thelapia fish curry in rogan josh style sauce.	
FIERY HOT LAMB CURRY 	£12.95	SAAG GHOST LAMB PALAK 	£12.95
Hot spicy tender lamb curry cooked with tomato base sauce.		A rich and flavourful north Indian lamb curry with creamy spinach and fenugreek sauces.	
		KARAI STYLE BEEF STEAK 	£16.95
		Succulent beef karahi gosht, flavoured with a gentle blend of spices and stir fried with tomatoes, ginger, chillies.	