Old School Favourites

Chicken / Prawn / Lamb 9.50 / Vegetable 8.95
Lamb Tikka /Chicken Tikka 10.50 | King Prawn 12.50

Curry (medium)
Medium hot curry dishes, rich in flavour

Bhuna (medium)
Cooked with a special blend of herbs & spices, medium hot and dry

Rogan Josh (medium)
Rogan dishes are very gently spiced curries cooked with fresh tomato and fried garlic

Dupiaza (medium)
Cooked with a special blend of spices, medium hot and almost dry with lots of onions

Palak (medium)
Stir fried with fresh spinach, a little green chilli peppers and coriander

Pathia (Sweet, Sour & Hot)
Cooked with onions and tomatoes. Richly flavoured

Madras (medium Hot)
A popular curry in southern India, having a greater proportion of hot spices

Vindaloo (Very Hot)
Very hot cooked with potatoes pathia dishes a hot sweet and sour dish richly flavoured

Dansak (Hot)
A parsee dish, sweet, sour & hot, cooked with lentils & pineapple

Korma (mild)
A preparation of mild curry spices in which cream and sugar is used to create the delicacy of its flavour and sweet creamy texture

Malayan (mild)
Malayan dishes are designed as a very mild curry, cooked with pineapple, banana and fresh cream.

Biryani

Medium Hot

A Biryani Is Made With Special Basmati Rice Decorated With Tomatoes, Cucumber And Coriander, Served With A Vegetable Curry Sauce

Chicken, Lamb, Prawn Or Vegetable	10.95
Chicken Or Lamb Tikka	11.95
King Prawn	13.95

Massala

Mild

Made with coconut powder, sugar, almond powder, masala sauce & cream

Chicken Tikka Massala	10.95
Lamb Tikka Massala	11.95
Tandoori King Prawn Massala	13.95
Vegetable Massala	9.95

Jalfrezi

Hot & Spicy

Marinated in hot spices then fried with tomatoes, green peppers, onions and green chillies

Chicken, Lamb, Prawn Or Vegetable	10.95
Chicken Tikka Or Lamb Tikka	11.95
Lamb Chop	12.95
King Prawn	13.95
Tandoori King Prawn	14.95
Fish	13.95

Side Dishes

Tarka Dall Lentils	6.95
Dall Samber Lentils Cooked With Lemon	6.95
Aloo Gobi Potatoes & Cauliflower	6.95
Bombay Aloo Hot Potatoes	6.95
Bhindi Bhaji Okra	6.95
Chana Bhaji Chickpeas	6.95
Peas Paneer	6.95
Sag Paneer Spinach & Indian Cottage Cheese	6.95
Sag Aloo Spinach & Potatoes	6.95
Sag Bhaji Spinach	6.95
Brinjal Bhaji Aubergine	6.95
Mushroom Bhaji	6.95
Cauliflower Bhaji	6.95

Make it a main dish for additional £3

Rice

Plain Pilaw Rice Basmati Rice Cooked With Ghee	3.95
Steamed Boiled Rice	3.95
Peas Pilaw basmati rice cooked with peas	4.95
Egg Pilaw Rice Basmati Rice Cooked With Fresh Egg	4.95
Mushroom Pilaw Rice Basmati Rice Cooked With Mushrooms	4.95
Chana Pilaw Rice Basmati Rice Cooked With Chickpeas	4.95
Nut Pilaw Rice Basmati Rice Cooked With Cashew Nuts	4.95
Vegetable Pilaw Rice Basmati Rice Cooked With Mixed Vegetables	4.95
Onion Fried Rice Basmati Rice Cooked With Onions	4.95
Keema Pilaw Rice Basmati Rice Cooked With Mince Meat	4.95
Special Pilaw Rice Mixed veg, chicken tikka & lamb mince	5.95

Nan

Plain Nan	3.50
Cheese Nan	3.75
Peshwary Nan	3.75
Keema Nan	3.75
Garlic Nan	3.75
Coriander & Garlic	3.95
Keema & Garlic Nan	3.95

Sundries

Chips	3.95
Indian Chips Onions, peppers, chillies and spices	4.95
Paratha	3.50
Stuffed Paratha Vegetable Or Potato	3.95
Tandoori Roti	1.95
Chapati	1.95
Puri	1.95
Raitha Cucumber with yoghurt	2.00

Accompaniments

Pickle Tray Onion salad, mint sauce, mango chutney, mix pickle	3.50
Popadom	1.00
Spiced Popadom	1.00

Beverages

Water Still Or Sparkling	2.95
Coca Cola	2.50
Diet Cola	2.50
Cola Zero	2.50
Fanta	2.50
Sprite	2.50
J20 Apple & Raspberry, Orange & Passionfuit	2.50
Rubicon Mango Or Guava	2.50
Appletizer	2.50
Peroni 0%	2.50
Shloer Red Or White	2.95
Mango Lassi Jug	6.50
Lime & Soda	2.95
Soda Water	2.50
Tonic Water	2.50

Kids Menu

Chicken Nuggest & Chips	7.95
Chicken Curry & Rice	7.95
Cheesy Chips	4.95

If you have any specific diet requirements or allergies please inform a member of staff.

Contain Gluten Nuts Dairy Vegetarian

حلال
HALAL

FOOD HYGIENE RATING 5

KAMAL
RESTAURANT
AUTHENTIC INDIAN CUISINE

APPETISERS

The Variety Of Starters At Kamal Indian Restaurant Far Exceed Those Normally Seen On Most Indian Menus. Besides The Traditional Favourites You Will Find A Wide Selection Of Grill And Tandoori Dishes. These Are Light And Appetising And Are The Perfect Healthy Option.

House Special Mixed Boti 8.95
Consists of chicken tikka, lamb tikka, chicken wing, Lamb chop & sheek kebab

Padina Kebab Chicken Or Lamb 6.95
Marinated in fresh garden mint & corriander paste. Skewered and cooked in the tandoori with fresh onion & green pepper

Chilli Chicken Tikka 6.95
Chicken fillets marinated in ginger, garlic, onion & peppers flavoured yoghurt, with added fresh chillies cooked in a clay oven

Chicken Tikka Boti 6.50
Marinated diced spring cicken mixed with various tikka spices, barbecued over charcoal

Chicken Wings 6.50
Marinated chicken wings mixed with various tandoori spices, barbecued over charcoal

Tandoori Chicken 5.95
Marinated chicken on the bone mixed with various tikka spices barbecued over charcoal

Lamb Tikka Boti 6.95
Marinated diced lamb mixed with various tikka spices, barbequed over charcoal

Tandoori Lamb Chops 7.95
Rib of lamb marinated with fresh ginger, garlic, yoghurt & indian spices, cooked in a clay oven

Sheek Kebab 5.95
Chargrilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices

Chicken Pakora 5.95
Chicken pieces dipped in our special pakora sauce, shallow fried

Meat Samosa 4.95
Triangular shaped pastry stuffed with mild spices

Chicken Bhuna On Puri 5.95
Chicken cooked with special tangy sauce & chat masala served on a puri

Chicken Chaat On Puri 5.95
Finely chopped chicken cooked with special tangy sauce & chat massala served on a puri

Meat, Chicken Or Prawn Shimla Mirch 6.95
Large pepper, stuffed with mince meat, chicken or prawns, barbequed over charcoal

VEGETARIAN APPETISERS

The variety of starters at Kamal Indian restaurant far exceed those normally seen on most Indian menus. Besides the traditional favourites you will find a wide selection of grill and tandoori dishes these are light and appetising and are the perfect healthy option.

Pakora Platter For 2 7.95
Mushroom pakora, aubergine pakora, vegetable pakora and vegetable samosa

Vegetable Samosa 4.50
Samosa, served traditionally with chilli sauce

Onion Bhaji 5.50
Finely chopped onions, gram flour, spices & shallow fried

Paneer Pakora 5.50
Indian cottage cheese marinated in spices, gram flour & shallow fried

Vegetable Pakora 4.95
Besan flour, onion, vegetables, mixed spices shallow fried

Mushroom Pakora 4.95
Mushroom marinated in spice, shallow fried with gram flour

Vegetable Shimla Mirch 5.95
Large green pepper, stuffed with mixed vegetables, barbecued over charcoal

Onion Rings 4.95
Onions mixed with gram flour and mild spices and shallow fried

Achari Paneer Tikka 6.95
Cubes of indian cottage cheese, marinated with oghurt & pickled spices, slowly cooked in a clay oven

Aloo Chana On Puri 5.50
Potatoes & chickpeas in onion, coriander, cumin & medium spices served on puri

Chana Chat On Puri 5.50
Chickpeas cooked in onion, coriander, cumin & medium spices served on puri

SEAFOOD STARTERS

Served with salad

Bhuna Prawn On Puri 6.95
Prawns cooked with onion, fresh coriander, served with puri

Prawn Cocktail 6.95
Prawns with cocktail sauce, served on a bed of lettuce

Lahori Fish 7.95
Fresh cubes of cod fillet marinated with a blend of kamal special spices and shallow fried.

Tandoori King Prawns 8.95
Marinated king prawns with tandoori spices, barbecued over charcoal

Garlic King Prawns 8.95
King prawns cooked with garlic & butter, served with rice

King Prawn Bhaji On Puri 8.95
King prawns cooked with onion, fresh coriander & medium spices served on a puri

CHEF SPECIALITIES

Maska 12.95
chicken, chicken tikka or lamb
Cooked again with minced meat, garlic, ginger, green chilli & pepper

Tandoori Butter Chicken 12.95
marinated chicken cooked with butter, almond cream & tomato

Lamb Lazeez 12.95
tender pieces of meat, cooked with spring onion, pepper, courgettes & aubergine, a medium curry suit everyone

Chicken Desi Khana 12.95
Home style stir fried chicken cooked with our own special spices, with fried onion & chopped green chilli, tomato & fresh coriander, served in a cast iron pan with potato

Anokha Chicken 12.95
chicken breast marinated with a fresh blend of herbs, spices, egg & cornflower, then cooked in the deep fryer, seasoned with fresh garlic, ginger a touch of yoghurt, tomato sauce, chilli & bay leaf

Murgh Ampara 12.95
a mild tropical fruit dish, stir fried chicken, fillets cooked mango slices, mild spice & mango

Handi 12.95
Chicken or Lamb Home style curry cooked with onions, chilli & tomatoes

Bindiya Chicken 12.95
highly recommended by the chef. stir fried chicken cubes cooked with mango chutney, fresh mint, lemon juice, garlic, ginger and a blend of exotic spices. a touch of fresh cream & yoghurt

Preet Piaza 12.95
chicken tikka or lamb tikka marinated chicken or lamb cooked in the tandoor. then cooked with onion, chilli & pepper, garnished with cheese

Chicken Tikka Patan Balti 12.95
cooked with chicken tikka & spinach with cheese dressing

King Prawn Uri 15.95
king prawns and green beans cooked in spices

Chicken Rochum 12.95
cooked with fresh garlic, coriander, indian spices & yoghurt creating a thick sauce

King Prawn Chingri Chalo 15.95
prawn cooked home style with chopped tomato, potatoes & onions garnished with fresh coriander giving a very delicious flavour

Chicken Zal Sul 12.95
cooked with bengal chilli, coriander with onion & green pepper thick sauce

Nawab Khana 12.95
chicken, chicken tikka or lamb
highly recommended by the chef. the most complex of all curries. made using chicken or lamb in our own blend of herbs and spices. this lends its deep rich brown colour to this mouth-watering dish.

Lamb Pasanda 12.95
prime lamb cooked with almonds, poppy seeds, yoghurt & fresh cream

Lamb Bhindi Ghosht 12.95
lamb cooked with okra and a special blend of herbs and spices, medium hot and dry

Shatari Dishes 12.95
chicken or lamb a special sour citrus fruit grown in india which the village people put in there curries to give it a special aroma. our chef has prepared this dish in the village style with chicken or lamb

Aloo Ghosht 12.95
a chef speciality with potato, lamb & spices cooked to a punjabi style

Chilli Chicken Masala 12.95
chicken tikka cooked with onions and peppers fried together with fresh green chillies, garlic, ginger. Hot and spicy

Chicken Naga 12.95
madras style cooked with naga pickle, spices and finished with coriander & garam mossala

Harrey Mirch Massala 12.95
tender pieces of chicken or lamb, braised in a peppery, fenugreek chilli massala garnished with spring onion & crispy red chillies

Mussomon Chicken 12.95
chicken tikka diced & barbequed in the tandoor, re-cooked in spicy bhuna sauce with green beans

Mashure Dishes 12.95
Chicken, Lamb or Chicken Tikka cooked With Onion, Garlic, Ginger, Tomatoes, Coriander, Tandoori Spices and Fresh Garden Mint

Punjabi 12.95
chicken or lamb bhuna Style Green Chilli, Topped With Garam Mossala Madras Hot

Shashlik Karahi 13.95
lamb tikka or chicken tikka barbequed with capsi-cum, onion, tomato and fresh coriander stir fried in a wok with tandoori mossala and chef special blend of spices

KARAHI DISHES

Hot & Spicy Specially Prepared In The Tandoor Then Cooked In The Special Sauce With Fresh Garlic, Tomatoes, Green Chilli, Onion, Green Pepper & Coriander

Chicken, Lamb, Prawn Or Vegetable Karahi 10.95

Chicken Tikka Or Lamb Tikka Karahi 11.95

Lamb Chop Karahi 12.95

King Prawn 13.95

Tandoori King Prawn 14.95

Fish Karahi 13.95

TANDOORI SPECIALS

These dishes are cooked on skewers over charcoal in clay ovens the meat having been previously marinated in our own special mixtures, roasted on skewers and garnished with salad and mint yoghurt tandoori dishes are among the outstanding delicacies of India. served on a sizzling platter

Kamal Special Tandoori 11.95
Tandoori chicken fillets stir fried with fresh onion peppers and highly spiced. served with fresh salad & mint sauce

Tandoori Chicken Half Chicken 12.95
Marinated chicken on the bone mixed with various spices. barbecued over charcoal

Chicken Tikka Boti Main Course 12.95
Marinated diced spring chicken mix with various tikka spices. barbecued over charcoal

Lamb Tikka Boti Main Course 12.95
Marinated diced lamb mixed with various tikka spices. barbecued over charcoal

Tandoori Cocktail 14.95
Consists of chicken tikka, sheek kebab, lamb tikka, chicken wing, lamb chop & tandoori chicken

Tandoori King Prawn 13.95
King prawn marinated in various tikka spices, barbecued over charcoal Tandoori Shashlik

Tandoori Lamb Chops 12.95
Rib of lamb marinated with fresh ginger, garlic, yoghurt & indian spices, cooked in a clay oven

Punjabi Chilli Chicken Tikka 12.95
Chicken fillets marinated in ginger and garlic flavoured yoghurt, with added aromas of fresh chillies cooked in a clay oven

Saleem's Mixed Grill 15.95
Consists of chicken tikka, sheek kebab, lamb chops and tandoori king prawns

TANDOORI SHASHLIK

Lamb Tikka Or Chicken Tikka 13.95
Barbecued with capsicum, onion, tomato and fresh coriander with tandoori spices

Tandoori King Prawn Shashlik 14.95
Barbecued with capsicum, tomato, fresh coriander and tandoori spices

BALTI DISHES

Spiced, medium hot dishes prepared with garlic, ginger, garam massala, herbs, fresh coriander & fresh green chillies

Balti Chicken Or Lamb 10.95

Balti Chicken Tikka Or Lamb Tikka 11.95

Balti Chicken Or Lamb & Chana 10.95
Chickpeas

Balti Chicken Or Lamb & Mushroom 10.95

Balti Chicken Or Lamb & Gobi 10.95
Cauliflower

Balti Chicken Or Lamb Sabzi 10.95
Mixed Vegetables

Balti Chicken Or Lamb Palak 10.95
Spinach

Balti Lamb Chops 11.95

Balti King Prawn 12.95

Balti Tandoori King Prawns 13.95

Balti King Prawns & Mushrooms 12.95

Balti King Prawn & Palak Spinach 12.95

Keema Balti Mince 10.95

Fish Balti 12.95

VEGETARIAN BALTI DISHES

Medium Hot Spiced, medium hot dishes prepared with garlic, ginger, garam massala, herbs, fresh coriander & fresh green chillies

Balti Mixed Vegetable 9.95

Balti Aloo Chana Potato & Chickpeas 9.95

Balti Muttar & Aloo Peas & Potatoes 9.95

Balti Mushroom Paneer 9.95
Indian Cottage Cheese & Mushrooms

Balti Palak Paneer 9.95
Spinach & Indian Cottage Cheese

Balti Peas & Paneer 9.95
Indian Cottage Cheese & Peas

Bindi Balti Okra 9.95

Chilli Paneer Balti 9.95
Indian Cottage Cheese & Chilli

Balti Aloo Brinjal 9.95
Potato & Aubergine

Paneer Balti 9.95
Indian Cottage Cheese