



KAMAL
RESTAURANT

**Finest Authentic Indian Cuisine
Taste The Difference**



MENU



Side Dishes

Bombay Aloo (Hot Potatoes)	5.95	Chana Bhaji (Chickpeas)	5.95
Tarka Dall (Lentils)	5.95	Sag Bhaji (Spinach)	5.95
Dall Samber (Lentils Cooked With Lemon)	5.95	Brinjal Bhaji (Aubergine)	5.95
Aloo Gobi (Potatoes & Cauliflower)	5.95	Mushroom Bhaji	5.95
Bhindi Bhaji (Okra)	5.95	Cauliflower Bhaji	5.95
Sag Paneer (Spinach & Indian Cottage Cheese)	5.95	Peas Paneer	5.95
Sag Aloo (Spinach & Potatoes)	5.95		

Rice Dishes

Plain Pilaw Rice (Basmati Rice Cooked With Ghee)	3.80	Nut Pilaw Rice (Basmati Rice Cooked With Cashew Nuts)	4.50
Steamed Boiled Rice	3.80	Vegetable Pilaw Rice (Basmati Rice Cooked With Mixed Vegetables)	4.50
Peas Pilaw basmati rice cooked with peas	4.50	Onion Fried Rice (Basmati Rice Cooked With Onions)	4.50
Egg Pilaw Rice (Basmati Rice Cooked With Fresh Egg)	4.50	Keema Pilaw Rice (Basmati Rice Cooked With Mince Meat)	4.50
Mushroom Pilaw Rice (Basmati Rice Cooked With Mushrooms)	4.50	Spicy Pilaw Rice (Cooked With Chillies)	4.50
Chana Pilaw Rice (Basmati Rice Cooked With Chickpeas)	4.50	Special Pilaw Rice (Cooked With Chef's Chosen Meat & Veg)	4.95

Sundries

Chips	3.50	Paratha	3.00
Indian Chips	3.95	Stuffed Paratha (Vegetable Or Potato)	3.50
Plain Nan	2.95	Tandoori Roti	1.80
Cheese Nan	3.50	Chapati	1.80
Peshwary Nan	3.50	Puri	1.50
Keema Nan	3.50	Pickle Tray	3.50
Garlic Nan	3.50	Raitha (Onion Or Cucumber)	2.00
Coriander & Garlic	3.75	Popadom	0.80
Keema & Garlic Nan	3.75	Spiced Popadom	0.80

Beverages

Water (Still Or Sparkling)	2.50	Rubicon (Mango Or Guava)	1.95
Coca Cola	1.95	Appetizer	1.95
Diet Cola	1.95	Heineken 0%	1.95
Fanta	1.95	Shloer (Red Or White)	2.95
Sprite	1.95	Fresh Orange Juice	6.50
J20 (Apple & Raspberry, Orange & Passionfruit)	1.95	Mango Lassi	6.50

Old School Favourites

Chicken / Prawn / Lamb 8.95 / Vegetable 8.95
Lamb Tikka / Chicken Tikka 9.95 | King Prawn 11.95

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

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

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

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

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

Madras Dishes (Medium Hot)
A popular curry in southern india, having a greater proportion of hot spices

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

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

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

Biryani Dishes

(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 Tikka Massala	9.95
Chicken Or Lamb Tikka	11.95	Lamb Tikka Massala	10.95
King Prawn	13.95	Tandoori King Prawn Massala	12.95

Jalfrezi Dishes

(Hot & Spicy) Marinated in hot spices then fried with tomatoes, green peppers, onions and green chillies

Chicken, Lamb, Prawn Or Vegetable	9.95	King Prawn	12.95
Chicken Or Lamb Tikka	10.95	Tandoori King Prawn	13.95
Lamb Chop	10.95	Fish	11.95







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

Dish Contains Gluten Dish Contains Nuts (N)

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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 Consists of chicken tikka, lamb tikka, chicken wing, Lamb chop & sheek kebab	6.95	Tandoori Lamb Chops Rib of lamb marinated with fresh ginger, garlic, yoghurt & Indian spices, cooked in a clay oven	5.95
Padina Kebab (Chicken Or Lamb) Marinated in fresh garden mint & coriander paste, skewered and cooked in the tandoori with fresh onion & green pepper	5.95	Sheek Kebab Chargrilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices	3.95
Punjabi Chilli Chicken Tikka  Chicken fillets marinated in ginger, garlic, onion & peppers flavoured yoghurt, with added fresh chillies cooked in a clay oven	5.95	Chicken Pakora Chicken pieces dipped in our special pakora sauce, shallow fried	3.95
Chicken Tikka Boti Marinated diced spring chicken mixed with various tikka spices, barbecued over charcoal	4.95	Meat Samosa  Triangular shaped pastry stuffed with mild spices	3.95
Chicken Wings Marinated chicken wings mixed with various tandoori spices, barbecued over charcoal	3.95	Chicken Bhuna On Puri  Chicken cooked with special tangy sauce & chat masala served on a puri	3.95
Tandoori Chicken Marinated chicken on the bone mixed with various tikka spices barbecued over charcoal	4.50	Chicken Chaat On Puri  Finely chopped chicken cooked with special tangy sauce & chat massala served on a puri	3.95
Lamb Tikka Boti Marinated diced lamb mixed with various tikka spices, barbecued over charcoal	5.50	Meat Or Prawn Shimla Mirch Large pepper, stuffed with mince meat or prawns, barbequed over charcoal	4.95

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  Mushroom pakora, aubergine pakora, vegetable pakora and vegetable samosa	6.50	Shimla Mirch Large green pepper, stuffed with mixed vegetables, barbecued over charcoal	4.50
Vegetable Samosa  Samosa, served traditionally with chilli sauce	3.50	Onion Rings Onions mixed with gram flour and mild spices and shallow fried	2.95
Onion Bhaji Finely chopped onions, gram flour, spices & shallow fried	3.95	Achari Paneer Tikka Cubes of indian cottage cheese, marinated with oghurt & pickled spices, slowly cooked in a clay oven	5.50
Paneer Pakora Indian cottage cheese marinated in spices, gram flour & shallow fried	3.95	Aloo Chana On Puri  Potatoes & chickpeas in onion, coriander, cumin & medium spices served on puri	12.95
Vegetable Pakora Besan flour, onion, vegetables, mixed spices shallow fried	3.50	Chana Chat On Puri  Chickpeas cooked in onion, coriander, cumin & medium spices served on puri	3.95
Mushroom Pakora Mushroom marinated in spice, shallow fried with gram flour	3.50		

Seafood Starters

Served with salad

Bhuna Prawn On Puri  Prawns cooked with onion, fresh coriander, served with puri	4.50	Tandoori King Prawns Marinated king prawns with tandoori spices, barbequed over charcoal	6.95
Fish Pakora Cod bites marinated in spice, gram flour and shallow fried	6.50	Garlic King Prawns King prawns cooked with garlic & butter, served with rice	6.95
Prawn Cocktail Prawns with cocktail sauce, served on a bed of lettuce	4.50	King Prawn Bhaji On Puri  King prawns cooked with onion, fresh coriander & medium spices served on a puri	6.95
Lahori Fish Massala Fresh cubes of cod fillet marinated with a blend of kamal special spices and shallow fried.	6.50	King Prawn Koliwara Marinated in mumbai special spices and shallow fried	6.95

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Chef Specialities

Maska (chicken, chicken tikka or lamb) Cooked again with minced meat, garlic, ginger, green chilli & pepper	10.95	Chicken Zal Sul (Hot)  cooked with bengal chilli, coriander with onion & green pepper thick sauce	10.95
Tandoori Butter Chicken marinated chicken cooked with butter, almond cream & tomato	10.95	Nawab Khana (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.	10.95
Lamb Lazeez  tender pieces of meat, cooked with spring onion, pepper, courgettes & aubergine, a medium curry suit everyone	10.95	Lamb Pasanda (N) prime lamb cooked with almonds, poppy seeds, yoghurt & fresh cream	10.95
Chicken Desi Khana  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	10.95	Lamb Bhindi (Ghosht)  lamb cooked with okra and a special blend of herbs and spices, medium hot and dry	10.95
Chicken Zal Piza  cubes of chicken tikka, cooked fairly hot with fried onions on top	10.95	Shatari Dishes (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	10.95
Anokha Chicken 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	10.95	Aloo Ghosht  a chef speciality with potato, lamb & spices cooked to a punjabi style	10.95
Murgh Ampara (N) a mild tropical fruit dish, stir fried chicken, fillets cooked mango slices, mild spice & mango	10.95	Chilli Chicken Masala  chicken tikka cooked with onions and peppers fried together with fresh green chillies, garlic, ginger. Hot and spicy	10.95
Lamb Mughlai (N) creamy sauce, cooked with a variety of spices & hint of rosewater	10.95	Chicken Naga madras style cooked with naga pickle, spices and finished with coriander & garam massala	10.95
Bindiya Chicken 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	10.95	Harrey Mirch Massala  tender pieces of chicken or lamb, braised in a peppery, fenugreek chilli massala garnished with spring onion & crispy red chillies	10.95
Preet Piza  (chicken tikka or lamb tikka) marinated chicken or lamb cooked in the tandoor. then cooked with onion, chilli & pepper, garnished with cheese	10.95	Mussomon Chicken chicken tikka diced & barbequed in the tandoor, re-cooked in spicy bhuna sauce with green beans	10.95
Chicken Tikka Patan Balti  cooked with chicken tikka & spinach with cheese dressing	10.95	Mashure Dishes  Chicken, Lamb or Chicken Tikka cooked With Onion, Garlic, Ginger, Tomatoes, Coriander, Tandoori Spices And Fresh Garden Mint	10.95
King Prawn Uri king prawns and green beans cooked in spices	12.95	Punjabi  chicken or lamb bhuna Style Green Chilli, Topped With Garam Mossala Madras Hot	10.95
Chicken Rochum cooked with fresh garlic, coriander, indian spices & yoghurt creating a thick sauce	10.95	Shashlik Karahi  lamb tikka or chicken tikka barbequed with capsicum, onion, tomato and fresh coriander stir fried in a wok with tandoori mossala and chef special blend of spices	12.95
King Prawn Chingri Chalo  prawn cooked home style with chopped tomato, garnished with fresh coriander giving a very delicious flavour	12.95		

Add King Prawn To Any Dish - £3 Extra

Karahi Dishes

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

Chicken, Lamb, Prawn Or Vegetable Karahi	9.95	King Prawn Tandoori King Prawn	12.95
Chicken Or Lamb Tikka Karahi	10.95	Fish Karahi	13.95
Lamb Chop Karahi	10.95		11.95

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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 Tandoori chicken fillets stir fried with fresh onion peppers and highly spiced. served with fresh salad & mint sauce	10.95	Tandoori Lamb Chops Rib of lamb marinated with fresh ginger, garlic, yoghurt & Indian spices, cooked in a clay oven	10.95
Tandoori Chicken (Half Chicken) Marinated chicken on the bone mixed with various spices, barbecued over charcoal	9.95	Punjabi Chilli Chicken Tikka Chicken fillets marinated in ginger and garlic flavoured yoghurt, with added aromas of fresh chillies cooked in a clay oven	10.95
Chicken Tikka Boti (Main Course) Marinated diced spring chicken mix with various tikka spices. barbecued over charcoal	9.95	Saleem's Mixed Grill Consists of chicken tikka, sheek kebab, lamb chops and tandoori king prawns	13.95
Lamb Tikka Boti (Main Course) Marinated diced lamb mixed with various tikka spices. barbecued over charcoal	10.95	Tandoori Shashlik	
Tandoori Cocktail Consists of chicken tikka, sheek kebab, lamb tikka, chicken wing, lamb chop & tandoori chicken	12.95	Lamb Tikka Or Chicken Tikka Barbecued with capsicum, onion, tomato and fresh coriander with tandoori spices	13.95
Tandoori King Prawn King prawn marinated in various tikka spices, barbecued over charcoal Tandoori Shashlik	12.95	Tandoori King Prawn Shashlik Barbecued with capsicum, tomato, fresh coriander and tandoori spices	14.95

Balti Dishes

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

Balti Chicken Or Lamb	9.95	Balti Chicken Or Lamb Palak (Spinach)	9.95
Balti Chicken Or Lamb Tikka	10.95	Balti Lamb Chops	10.95
Balti Chicken Or Lamb & Chana (Chickpeas)	9.95	Balti King Prawn	12.95
Balti Chicken Or Lamb & Mushroom	9.95	Balti Tandoori King Prawns	13.95
Balti Chicken Or Lamb & Gobi (Cauliflower)	9.95	Balti King Prawns & Mushrooms	12.95
Balti Chicken Or Lamb Sabzi (Mixed Vegetables)	9.95	Balti King Prawn & Palak (Spinach)	12.95
		Keema Balti (Mince)	9.95
		Fish Balti	11.95

Vegetarian Balti Dishes

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

Balti Mixed Vegetable	8.95	Bindi Balti (Okra)	8.95
Balti Aloo Chana (Potato & Chickpeas)	8.95	Chilli Paneer Balti (Indian Cottage Cheese & Chilli)	8.95
Balti Mutter & Aloo (Peas & Chickpeas)	8.95	Balti Aloo Brinjal (Potato & Aubergine)	8.95
Balti Mushroom Paneer (Indian Cottage Cheese & Mushrooms)	8.95	Paneer Balti (Indian Cottage Cheese)	8.95
Balti Palak Paneer (Spinach & Indian Cottage Cheese)	8.95		
Balti Peas & Paneer (Indian Cottage Cheese & Peas)	8.95		

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