

**Tandoori King Prawn Massala** £14.95

King prawn cooked in a clay oven and then prepared in tandoori sauce with cream and yoghurt

**Chicken Pasanda or Lamb Pasanda** £10.95

A special mild dish cooked with almond, sultanas and fresh cream

**Chicken Shashlic Kebab or Lamb Shashlic Kebab** £10.95

Marinated lamb on skewers with spicy green peppers, tomatoes and onions served sizzling hot.

**Chicken Jalferezi or Lamb Jalferezi** £10.95

A spicy fairly hot curry cooked with diced onions, green peppers and hot chillies.

**Chicken Tikka Bhuna or Lamb Tikka Bhuna** £10.95

Cooked in spicy curry sauce and cream - mild flavour.

**Chicken Karahi or Lamb Karahi** £10.95

An exotic dish prepared in a blend of mild herbs, spices, diced onion and peppers.

**Assam Chicken or Assam Lamb** £10.95

A spicy fairly hot curry cooked with green chillies and coriander.

**Gujeratie Chicken or Gujeratie Lamb** £10.95

A special fairly hot dish cooked with spinach and fresh chillies.

**Goan Chicken or Goan Lamb** £10.95

Goa's signature dish with coconut, tamarind, red chillies, turmeric and paprika.

**Jhinga Dandas** £14.95

King prawn cooked in onion, coconut, tamarind, dry red chillies, green chillies, garlic, ginger and medium spices

## Indian Breads

**Nan (v)** £2.95

Leaven bread cooked in charcoal oven

**Peshwari Nan (v)** £4.95

Prepared with oriental nuts, sultanas and coconuts

**Garlic Nan (v)** £4.95

Baked with freshly chopped garlic

**Keema Nan** £4.95

Stuffed with spicy minced meat

**Cheese and Coriander Nan (v)** £4.95

Baked with grated cheddar and coriander

**Kulcha Nan (v)** £4.95

Baked with freshly sliced onion and coriander

**Tandoori Roti (v)** £2.95

Unleaven whole wheat bread baked in the clay oven

**Paratha (v)** £2.95

Layered whole white wheat bread

**Stuffed Paratha (v)** £4.95

Layered, whole wheat bread with vegetable stuffing

**Chapthi (v)** £1.95

Soft thin whole wheat bread

## Vegetable Dishes (served as side dishes)

**Takari Handi (v)** £4.95

Seasonal vegetables tossed with cumin and crushed black pepper

**Khatte Baingan (v)** £4.95

Aubergine in a gravy made of onions, red chillies, coriander seeds and cashew nuts

**Fresh Butternut Squash (v)** £4.95

Fresh butternut squash with fennel and coriander leaves

**Methi Aloo (v)** £4.95

Baby potatoes tossed with fresh fenugreek leaves

**Khumb Muttar (v)** £4.95

Mushrooms and peas in onion, tomato and cashew nut sauce

**Bhindi Masala (v)** £4.95

Okra tossed with onions, tomatoes, cumin, spices and coriander leaves

**Tadka Dal (v)** £4.95

Yellow lentils finished with browned garlic, cumin and red chillies

**Fresh Mushroom Bhaji (v)** £4.95

Mushrooms light spiced with cumin and turmeric

**Sag Bhaji (v)** £4.95

Fresh spinach cooked with onion, tomato and ground spices

**Mutter Paneer (v)** £4.95

Peas flavoured with cheese and ground spices

**Palak Paneer (v)** £4.95

Fresh spinach flavoured with grated cheese and ground spices

**Bombay Potato (v)** £4.95

Fresh potato cooked with onion and ground spice

**Asparagus and French Beans (v)** £4.95

Cooked with mustard seeds, curry leaves and grated fresh coconut and crushed pepper

**Aloo Gobi (v)** £4.95

Cauliflower and potato cooked with onion and fresh ground spices

**Sag Aloo (v)** £4.95

Spinach and potato cooked with onion and freshly ground spices

**Chana Massala (v)** £4.95

Chickpeas cooked with onion, tomatoes, cumin, spices and coriander leaves

## Raita / Yoghurt

**Cucumber Raita (v)** £3.95

Yoghurt with cucumber

**Onion Raita (v)** £3.95

Yoghurt with onion

## Sundries

**Pilau Rice (v)** £3.25

Flavoured basmati rice

**Plain Rice (v)** £2.95

**Saffron Rice (v)** £4.95

With saffron and cumin

**Coconut Rice (v)** £4.95

**Special Fried Rice (v)** £4.95

Basmati rice fried with peas and omelette on top

**Mushroom Fried Rice (v)** £4.95

Basmati rice fried with mushrooms

**Lemon Rice (v)** £4.95

Basmati rice fried with cashew nuts, green peppers, chilli and lemon juice

**Plain Papadam (v)** £0.75

**Massala Papadam (v)** £0.75

Spicy and hot

## Pickles & Chutneys

**A tray of selected pickles and chutneys (v)** £2.95

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*Should you have any cause for complaint, please do not hesitate to let us know.*

*Any other dishes not on this menu can be prepared on request*

*Prices include VAT*

# Indian Cottage Restaurant

**FIVE STAR FOOD AWARD  
MULTI AWARD WINNING RESTAURANT  
HIGHEST QUALITY FOOD**

## Take Away Menu

**Tel: (023) 9282 6010**

**Tel: (023) 9282 8386**

**257 Albert Road, Southsea,  
Hampshire, PO4 0JR**

**Telephone Orders Welcome**

**Free Delivery on orders of £12  
and over, within a 3 mile radius**

**OPENING HOURS:**

**4.00pm to 12 midnight**

**Everyday**

**Orders & Reservations can be placed online at:**

**www.indiancottagesouthsea.com**

## A La Carte Starters

|   |              |
|---|--------------|
| <b>King Prawn Puri</b><br><i>Tiger prawns flavoured with herbs and roasted spice, served on Indian bread</i>  | <b>£6.95</b> |
| <b>Orissa Style Chilly Fried Squid</b><br><i>Squid marinated in yoghurt, roasted cumin, fresh herbs, green chillies and cucumber</i>                                    | <b>£5.95</b> |
| <b>Grilled Scallops</b><br><i>Fresh scallops flavoured with green, pink and black peppercorns, drizzled with oven roasted spices and crushed fenugreek in olive oil</i> | <b>£9.95</b> |
| <b>Grilled Paneer (v)</b><br><i>Indian Cottage cheese with red pepper, Onion &amp; Mild Spices, grilled in Tandoor.</i>   | <b>£6.95</b> |
| <b>Tandoori Sardines</b><br><i>Sardines marinated in yoghurt and ground spices, grilled in the tandoor</i>  | <b>£5.95</b> |
| <b>Aloo Tuk (v)</b><br><i>Pan fried cakes of potato with split lentils, ginger, toasted cumin and spinach stuffing</i>  | <b>£4.95</b> |
| <b>Mixed Kebab</b><br><i>Chicken tikka, lamb tikka and sheek kebab</i>  | <b>£6.95</b> |
| <b>Onion Bhaji (v)</b><br><i>Grated onions and fresh herbs, deep fried in spicy batter</i>  | <b>£4.95</b> |
| <b>Lamb Tikka</b><br><i>Diced lamb, marinated in yoghurt and ground spices, grilled in the tandoor</i>  | <b>£5.95</b> |
| <b>Chicken Tikka</b><br><i>Fresh chicken marinated with herbs and freshly ground spices, yoghurt and grilled in the tandoor</i>   | <b>£5.95</b> |
| <b>Samosa-Vegetables (v)</b><br><i>Triangles of pastry stuffed with vegetables</i>  | <b>£4.95</b> |
| <b>Samosa - Meat</b><br><i>Triangles of pastry, stuffed with minced lamb</i>  | <b>£4.95</b> |
| <b>Sheek Kebab</b><br><i>Succulent skewered minced lamb kebabs</i>  | <b>£5.95</b> |
| <b>King Prawn Butterfly</b><br><i>Fresh king prawn deep fried in butter</i>   | <b>£6.95</b> |
| <b>Chicken Pakora</b><br><i>Diced marinated chicken deep fried in gram flower coating finished with mixed peppers</i>   | <b>£5.95</b> |
| <b>Jhinga Bezule</b><br><i>Crispy fried king prawns tossed with mustard seeds, curry leaves and green chillies</i>  | <b>£6.95</b> |

## Traditional Curry Dishes

*Choice of chicken or lamb*

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|---|--------------|
| <b>Korma</b><br><i>Very mild creamy curry</i>                         | <b>£8.95</b> |
| <b>Curry</b><br><i>Medium, cooked in a traditional curry sauce</i>    | <b>£8.95</b> |
| <b>Madras</b><br><i>Cooked with fairly hot spices</i>                 | <b>£8.95</b> |
| <b>Vindaloo</b><br><i>Very hot</i>                                    | <b>£8.95</b> |
| <b>Dupiaza</b><br><i>Medium sauce with onion cubes</i>                | <b>£8.95</b> |
| <b>Mathi</b><br><i>Medium strength curry with fenugreek</i>           | <b>£8.95</b> |
| <b>Bhuna</b><br><i>Moist medium spicy curry</i>                       | <b>£8.95</b> |
| <b>Rogan Josh</b><br><i>A popular dish with fresh tomato - medium</i> | <b>£8.95</b> |
| <b>Kashmiri</b><br><i>Medium with fruits</i>                          | <b>£8.95</b> |
| <b>Dhansak</b><br><i>Fairly hot, sweet and sour with lentils</i>      | <b>£8.95</b> |

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*‘The essence of culinary art is time’*

*We ask for your kind indulgence*

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*(v) Denotes Vegetarian Dish.*

### **Food allergies and Intollerances**

*Please speak to a member of our staff about the ingredients in your meal, when making your order. Some of our dishes may contain traces of nuts, milk and wheat. Thank you.*

## Biryani Dishes

*All lightly spiced, mixed, fried with basmati rice and served with vegetable curry*

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| <b>Tandoori Chicken Tikka Biryani</b><br><i>Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice</i>  | <b>£12.95</b> |
| <b>Lamb Tikka Biryani</b><br><i>Lamb marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice</i>                        | <b>£12.95</b> |
| <b>Tandoori King Prawn Biryani</b><br><i>Tiger prawns marinated in yoghurt and freshly ground spices, grilled in tandoor, then mixed and fried with basmati rice</i> | <b>£14.95</b> |
| <b>Beef Biryani</b><br><i>Hampshire beef flavoured with freshly ground spices then mixed and fried with onions and basmati rice</i>                                  | <b>£14.95</b> |
| <b>Venison Biriani</b><br><i>New Forest wild venison cooked with onion and freshly ground spices, then mixed and fried with basmati rice</i>                         | <b>£14.95</b> |
| <b>Vegetable Biryani (v)</b><br><i>Seasonal vegetables cooked with onion and freshly ground spices, then mixed and fried with basmati rice</i>                       | <b>£10.95</b> |

## Chef's Specials

|  |               |
|--|---------------|
| <b>Kadhai Bonhoor</b><br><i>New Forest wild venison, diced, simmered with onions, tomatoes, capsicum and ground spices finished with coriander leaves</i>    | <b>£14.95</b> |
| <b>Fish Malabar</b><br><i>A speciality of Kerala. Fresh filleted seabass cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel</i>    | <b>£12.95</b> |
| <b>Goan Fish</b><br><i>Fresh filleted salmon marinated in spices and cooked with tamarind, red chillies, coconut, coriander and cumin</i>                    | <b>£12.95</b> |
| <b>Lamb Laal Maas</b><br><i>A fiery Rajasthani speciality, diced lamb cooked with red chilli paste and yoghurt</i>   | <b>£10.95</b> |
| <b>Narangi Batakh</b><br><i>Especially succulent and juicy Gressingham duck breast cooked to perfection in a tangy orange flavoured korma sauce</i>          | <b>£12.95</b> |
| <b>Lassoni Beef</b><br><i>Hampshire beef on a bed of crisp spinach with a sauce made of freshly ground spices and cream</i>                                  | <b>£14.95</b> |
| <b>Char Grilled Wild King Prawns</b><br><i>King prawns grilled in a delicate, onion, yoghurt and freshly ground spices. Served on a creamy saffron sauce</i> | <b>£14.95</b> |

**Chicken Pistachio Korma** **£10.95**

*A very delicate dish with creamy pistachio, green chillies, yoghurt, garam masala, turmeric and cinnamon*

**Vegetable Samber (v)** **£8.95**  
*Traditional South Indian vegetable and lentil curry*

**Shahie Paneer (v)** **£10.95**  
*Indian Cottage Cheese with Butter, Cream, Saffron & Spice.*

**Momruzpur Lobster** **£59.95**  
*(Please order one day in advance)*  
*Locally caught fresh lobster cooked with herbs and freshly ground spices, served with lemon rice.*

## Tandoori Cuisine & Chef's Recommendations (Charcoal Barbecue)

**Tandoori Sea Bass** **£14.95**  
*Sea bass marinated in spices and herbs and barbecued over flaming charcoal on skewers. Served with salad*

**Tandoori King Prawn** **£14.95**  
*King prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad*

**Lamb Tikka** **£10.95**  
*Diced lamb marinated with a touch of herbs and spices, cooked on skewers over charcoal. Served with salad*

**Chicken Tikka** **£10.95**  
*Diced boneless chicken marinated, mildly seasoned and cooked over charcoal. Served with salad*

**Tandoori Chicken** **£10.95**  
*Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers, served with salad*

**Tandoori Subzi (v)** **£8.95**  
*Delicately spiced aubergine, peppers, onion, mushroom and tomato marinated In yoghurt and grilled in the tandoor. Served with salad*

**Tandoori Mixed Grill** **£14.95**  
*Tandoori Chicken, Sheekh Kebab, Tandoori Lamb. Served with salad*

**Murgh Makhani** **£10.95**  
*Chicken Tikka from the tandoor - Immersed In a spiced creamy butter sauce*

**Chicken Tikka Massala** **£10.95**  
*Chicken tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream*

**Lamb Tikka Massala** **£10.95**  
*Lamb pieces garnished with rich home-prepared spices herbs and yoghurt sauce*