

## STARTERS (G)

ALL FRIED MENU ITEMS CONTAIN GLUTEN.

<b>ONION BHAJI (V)</b> Deep fried spicy onion fritters	£2.95
<b>SAMOSAS (V)</b> Triangular shaped pastry filled with spicy minced meat / mixed vegetables.	£2.95
<b>CHICKEN TIKKA PAKORA</b> Bite sized pieces of chicken tikka, deep-fried in a golden crispy batter infused with traditional Indian spices.	£3.75
<b>BRINJAL FRITTERS (V)</b> Thinly sliced aubergine coated in a golden crispy batter infused with traditional Indian spices.	£2.95
<b>TANDOORI STUFFED PEPPER</b> Fresh mix of peas, keema and basmati rice stuffed into a grilled tandoori green or red pepper.	£4.50
<b>ALOO CHAT</b> Pieces of potato spiced with hot and sour tangy sauce.	£2.95
<b>CHICKEN ACHAR</b> Small pieces of chicken tikka, sweet and sour cooked in tamarind sauce.	£3.75
<b>SHEEK KEBAB</b> Minced lamb pungently spiced soft skewered rolls.	£3.50
<b>LAMB/CHICKEN TIKKA</b> Tender cubes of lamb chicken marinated in spices, herbs & yogurt grilled over charcoal.	£3.50
<b>TANDOORI CHICKEN</b> Tender spring chicken marinated in herbs and selected spices, grilled in a charcoal clay oven.	£3.50
<b>GARLIC CHILLI TIKKA</b> Chicken or lamb garnished with garlic and hot spicy sauce cooked in a clay oven with golden onion and green chilli.	£3.75
<b>MIXED STARTER (For two)</b> Sheek kebab, chicken tikka, lamb tikka, onion bhaji & samosa.	£7.95
<b>MIXED KEBAB</b> Chicken tikka, sheek kebab, lamb tikka, gently spiced & grilled over charcoal.	£4.25
<b>CHICKEN CHAT PURI</b> Small pieces of chicken spiced and cooked with a hot and sour sauce covered with a fried pancake.	£3.75
<b>PRAWN PURI</b> Prawns cooked in a medium sauce covered with a pancake.	£3.95
<b>KING PRAWN PURI</b> Succulent roasted cubes of king prawn served with a pancake.	£4.50
<b>KING PRAWN BUTTERFLY</b> A whole king prawn delicately spiced, covered with golden breadcrumbs and deep fried in the shape of a butterfly.	£4.50
<b>KING PRAWN TANDOORI</b> King prawns marinated in lemon juice, yogurt, fresh herbs, spiced and chargrilled.	£4.95

## TANDOORI MAIN DISHES

All these dishes are marinated in yogurt and fresh herbs, cooked on skewers in a clay oven. Then each dish is prepared in different spices and sauces for distinctive flavour.

<b>TANDOORI CHICKEN</b> Tender half of spring chicken marinated in herbs and selected spices.	£6.95
<b>LAMB / CHICKEN TIKKA</b> Diced lamb or chicken pieces marinated in herbs & selected spices.	£6.95
<b>TANDOORI KING PRAWN</b> King prawns marinated in a tandoori spice and cooked in a tandoori oven.	£10.95
<b>DUCK TIKKA</b> Diced duck breast pieces marinated in a tandoori spice, cooked in a tandoori oven.	£8.95
<b>SALMON TIKKA</b> Fresh salmon pieces marinated and lightly spiced, cooked in a tandoori oven.	£8.95
<b>TANDOORI MIX GRILL</b> Pieces of chicken tikka, lamb tikka, tandoori chicken & sheek kebab, served with naan bread and fresh salad.	£10.95
<b>CHICKEN TIKKA WRAP</b> Slices of breast chicken bedded into a layer of fresh lettuce, juicy tomatoes, crispy onions & crunchy cucumbers, drizzled with a sweet curry sauce into a fluffy chapati.	£7.95
<b>LAMB / CHICKEN TIKKA SHASHLIK (Dry)</b> Diced lamb or chicken pieces coated in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	£7.95
<b>DUCK SHASHLIK (Dry)</b> Diced pieces of duck breast marinated in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	£9.95
<b>TANDOORI KING PRAWN SHASHLIK (Dry)</b> A whole king prawn seasoned in fresh herbs, soft onions, plump tomatoes and green peppers, barbecued in a charcoal clay oven.	£10.95

## BIRIYANI DISHES

Biryani originated from central Asia and is a dish that is very rich, aromatic and is mild to medium spiced. They consist of fragrant saffron rice, delicately infused together with chicken, lamb, seafood or vegetables in spiced ghee, served with a vegetable curry.

<b>LAMB / CHICKEN BIRYANI</b>	£7.95
<b>LAMB TIKKA / CHICKEN TIKKA BIRYANI</b>	£8.95
<b>VEGETABLE BIRYANI (V)</b>	£7.95
<b>PRAWN BIRYANI</b>	£8.95
<b>KING PRAWN BIRYANI</b>	£11.95
<b>DUCK TIKKA BIRYANI</b>	£9.95
<b>KING PRAWN TIKKA BIRYANI</b>	£11.95
<b>INDIA VILLAGE SPECIAL BIRYANI</b> Chicken tikka, lamb tikka and fresh prawns cooked with saffron basmati rice, medium spiced.	£11.95

## MASALA MAIN DISHES

<b>LAMB / CHICKEN TIKKA / VEGETABLE MASALA (V)</b> Boneless pieces of chicken breasts or spring lamb or seasonal vegetables cooked in a specially prepared creamy sauce, delicately flavoured to a medium strength.	£7.50 / £6.50
<b>LAMB / CHICKEN TIKKA / VEGETABLE CHILLI MASALA (V)</b> Boneless pieces of chicken breasts or spring lamb or seasonal vegetables cooked in a specially prepared creamy sauce with flash-fried green chillies, delicately flavoured to a spicy strength.	£7.95 / £6.95
<b>MIXED GRILL MASALA</b> A mix of chicken tikka, lamb tikka and tandoori chicken marinated and grilled over charcoal, simmered in a rich tomato sauce.	£9.95
<b>TANDOORI KING PRAWN MASALA</b> King prawns grilled in a tandoori oven then cooked in a smooth masala sauce.	£11.95
<b>LAMB / CHICKEN TIKKA SHASHLIK MASALA</b> Diced lamb or chicken pieces seasoned in fresh herbs, soft onions, plump tomatoes and green peppers, simmered in a rich creamy masala sauce.	£8.95
<b>CHICKEN / LAMB PASANDA (N)</b> Mildly spiced cubes of chicken or lamb tikka garnished with sultanas and cashew nuts, reduced with wine in a velvety sauce.	£7.95
<b>KING PRAWN DELIGHT</b> King prawns marinated in exotic mild spices, seared over charcoal and slowly cooked in fresh cream and yogurt.	£11.95
<b>TANDOORI KING PRAWN KORAI</b> Roasted pieces of king prawn cooked in medium spices and fresh herbs.	£11.95
<b>TANDOORI KING PRAWN JALFREZI</b> King prawns cooked with fresh green chilli chopped onions, plump tomatoes and green peppers in exotic spices, fairly hot and spicy.	£11.95
<b>LAMB OR CHICKEN TIKKA ACHARI</b> Medium spiced cubes of lamb or chicken tikka seasoned with roasted spices & tangy pickles.	£7.95
<b>CHICKEN TIKKA REZALA</b> Pieces of chicken tikka simmered in a piping-hot spicy special sauce.	£8.95

## THE INDIA VILLAGE SPECIALITIES

<b>SPECIAL NIMBUS CHICKEN / LAMB CHANA</b> An aromatic dish using freshly chopped lemon, fragrant herbs and soft creamy chickpeas with medium hot strength.	£8.95
<b>CHICKEN / LAMB HUNZA</b> This strongly flavoured dish is medium hot and spiced with slight hits of fresh orange zest.	£8.95
<b>SARSON BATTA CHICKEN / LAMB</b> A thick curry flavoured with Indian mustard, fresh garlic, green chilli with savoury mushroom and aromatic cinnamon.	£8.95
<b>GREEN CHICKEN / LAMB CURRY</b> Originated from the West of India in Goa, cooked with fresh coriander, green chilli, minced cashew nuts and caramelised onions.	£8.95
<b>DUM-KA-MURGH (N)</b> Famous Hyderabad dish, prime chicken breast cooked in yogurt, poppy seeds, almond nuts and caramelised onions.	£8.95
<b>LOKNAI GOSTH</b> Tender chunks of lamb cooked Loknai style, covered in spicy onion and ripe tomato, a fairly hot dish.	£8.95
<b>INDIA VILLAGE SPECIAL KORAI</b> Marinated lamb or chicken cooked with fresh herbs & fragrant spices.	£8.95
<b>MURGH SAGARANA</b> An exceptional chicken dish unique to the Bengal region, cooked with fresh cream and traditional spices which is also a chef speciality.	£8.95
<b>GUSTABA</b> Lean lamb finely minced, combined with turmeric black pepper, garam masala into meatballs and pan-fried in a medium spicy sauce.	£8.95

## CHEF'S RECOMMENDATIONS

<b>GARLIC CHILLI CHICKEN / LAMB / VEGETABLE (V)</b> Fairly hot and includes off-the-bone chicken or lamb tikka or mixed vegetables cooked with fresh green chilli and a punchy garlic flavour in a thick sauce.	£7.95 / £6.95
<b>LAMB / CHICKEN TIKKA BHUNA OR DOPIAZA</b> Lamb or chicken tikka marinated in exotic herbs and spices cooked to medium hot. Bhuna is cooked with fried onions, juicy capsicum and fresh coriander. Dopiazza is cooked with diced onion in a medium strength sauce.	£7.95
<b>LAMB / CHICKEN TIKKA ROGAN JOSH</b> Lamb or chicken tikka cooked to medium strength with fresh chopped tomato in a spicy sauce.	£7.95
<b>LAMB / CHICKEN TIKKA / VEGETABLE KORAI (V)</b> Korai is an ancient iron skillet dish, which bring out all the delicious sizzling taste, medium spiced with aromatic herbs & splashes of tangy lemon juice.	£7.95 / £6.95
<b>LAMB / CHICKEN TIKKA DHANSAK</b> Lamb or chicken tikka simmered in lentils with a hot, sweet and sour sauce.	£7.95
<b>LAMB / CHICKEN TIKKA / VEGETABLE JALFREZI (V)</b> Lamb or chicken tikka or seasonal vegetables prepared with fresh green chilli, chopped onions, plump tomato, green peppers in an exotic spice mix, fairly hot and spicy.	£7.95 / £6.95
<b>BUTTER CHICKEN</b> Chicken tikka stewed in a mildly spiced creamy butter sauce.	£7.95
<b>KHATA GOSTH MASALA</b> Succulent chunky pieces of lamb cooked with fresh sliced ginger, fragrant herbs and dried red chilli.	£7.95
<b>CHICKEN TIKKA / VEGETABLE SALEE (V)</b> Chicken breast or mixed vegetables cooked in a medium spice with fresh garlic, green coriander, diced onion, ripe tomatoes and ginger shavings topped with fried potato sticks.	£7.95 / £6.95
<b>TARKA SAAG DAL (V)</b> Spinach and lentils cooked with cumin seeds, chopped onions, ginger carvings then topped with fried garlic slices.	£6.95
<b>CHICKEN / LAMB ALOO</b> Tender chunks of chicken / lamb & spiced potatoes, simmered in a medium curry sauce.	£7.95
<b>CHICKEN / LAMB TIKKA NAGA</b> Supremely hot, specially selected spice from the far East hottest chilli.	£7.95

ONLINE BOOKINGS / MENU AVAILABLE AT

[www.indiavillagerestaurant-sandwich.co.uk](http://www.indiavillagerestaurant-sandwich.co.uk)

## TRADITIONAL CURRIES

	Chicken	Lamb	Prawn	King Prawn	Veg (V)
<b>KORMA</b> Mild strength with cream & coconut.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>CURRY</b> Medium strength.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>BHUNA</b> Medium selected spices with fried onions, juicy capsicum & fresh coriander in a thick sauce.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>ROGAN</b> Medium spiced, laced with a thick tomato sauce.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>DOPIAZA</b> Medium strength with selected spices & slightly fried onions in a thick sauce.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>SAAG</b> Medium strength, cooked with green spinach.	£6.95	£6.95	£6.95	£8.95	£5.95
<b>KEEMA BHUNA</b> Savoury spicy minced meat cooked in a bhuna sauce.	-----	£6.95	-----	-----	-----
<b>MADRAS</b> Selected main ingredient cooked with pepper, red onion & ginger, hot strength.	£6.50	£6.50	£6.95	£8.95	£5.95
<b>PATHIA</b> Sweet, hot and sour, cooked with coconut.	£6.95	£6.95	£6.95	£8.95	£5.95
<b>DHANSAK</b> Sweet, hot and sour, cooked with lentils.	£6.95	£6.95	£6.95	£8.95	£5.95
<b>NAGA</b> Supremely hot, specially selected spice from the far East hottest chilli.	£6.95	£6.95	£6.95	£8.95	£5.95
<b>VINDALOO</b> Very hot and fiery curry.	£6.95	£6.95	£6.95	£8.95	£5.95

## SPECIAL BALTI DISHES

Balti's are sizzling spicy dishes, they are the traditional cuisine of the Kashmir and Indus Valleys. Their exciting taste and aromatic flavours are served in the balti pan, a fascinating utensil which locks in the flavour. Balti's are ideal with naan or roti and can be prepared to any strength.

<b>CHICKEN TIKKA BALTI</b>	£7.95
<b>LAMB TIKKA BALTI</b>	£7.95
<b>TANDOORI MIXED GRILL KORAI BALTI</b>	£10.95
<b>CHICKEN / LAMB GARLIC CHILLI BALTI</b>	£8.95
<b>PRAWN BALTI</b>	£8.95
<b>KING PRAWN BALTI</b>	£11.95
<b>SALMON TIKKA BALTI</b> Cooked in balti spices.	£8.95
<b>SUPREME BALTI</b> Mixed with lamb, chicken and prawn.	£10.95
<b>VEGETABLE BALTI (V)</b>	£6.95
<b>VEGETABLE GARLIC CHILLI BALTI (V)</b>	£7.50

## SEAFOOD SPECIALITIES

All our seafood dishes are specially prepared with fresh herbs and spices, cooked in a traditional way to give each dishes its own taste. Cooked to mild, medium or hot strength.

<b>INDIA VILLAGE SPECIAL KING PRAWN</b> King prawns cooked in fresh garlic, black pepper, aromatic herbs and a unique blend of spices.	£11.95
<b>TANDOORI KING PRAWN GARLIC CHILLI</b> Fairly hot tandoori king prawn cooked with fresh green chilli with a garlic kick in a thick sauce.	£11.95
<b>KING PRAWN SUKA</b> Cooked in tamarind sauce & an exciting mix of herbs with a touch of honey.	£11.95
<b>SALMON TIKKA JALFREZI</b> Medium spiced cooked with a fusion of spices and herbs, luscious tomatoes and flavour-bursting green peppers.	£8.95
<b>SALMON GARLIC CHILLI</b> Cooked in fried garlic, chilli, fresh coriander and traditional herbs.	£8.95

## DUCK SPECIALITIES

All our duck breasts are specially prepared with a blend of fresh herbs and aromatic spices, traditionally cooked to mild, medium or hot strength.

<b>HAASH-DE-BASH</b> Fairly hot tandoori duck breast cooked with crisp green chilli, diced garlic and bamboo shoots.	£8.95
<b>DUCK TIKKA KORAI</b>	£8.95
<b>DUCK TIKKA JALFREZI</b>	£8.95
<b>DUCK TIKKA DHANSAK</b>	£8.95
<b>DUCK TIKKA BALTI</b>	£8.95
<b>DUCK TIKKA MASALA</b>	£8.95

## KIDS MEALS

<b>CHICKEN TIKKA &amp; CHIPS</b> Stir-fry	£6.95
<b>MUSHROOM OMELETTE &amp; CHIPS</b>	£6.95

## VEGETABLE SIDE DISHES (V)

Various vegetable dishes cooked with medium flavoured sauces served with main course dishes.

ONION BHAJI	£2.95
VEGETABLE CURRY Mixed seasonal vegetables.	£3.25
NIRAMISH BHAJI Dry mixed seasonal vegetables.	£3.25
MUSHROOM BHAJI	£3.25
GOBI BHAJI Cauliflower.	£3.25
SAAG BHAJI Spinach.	£3.25
BHINDI BHAJI Okra.	£3.25
BRINJAL BHAJI Aubergine.	£3.25
BOMBAY ALOO Hot & spicy potatoes.	£3.25
ALOO GOBI BHAJI Potato & cauliflower.	£3.50
ALOO CHANA BHAJI Potato & chickpeas.	£3.50
SAAG ALOO BHAJI Spinach & potato.	£3.50
TARKA DALL Lentils with fried garlic sauce.	£3.25
DALL MASALA Lentils with fairly hot spices.	£3.50
CHANA MASALA Chickpeas.	£3.50
VEGETABLE SAMBA Mixed vegetables cooked in fairly hot spices.	£3.50
VEGETABLE MASALA Mixed vegetables cooked in rich masala sauce.	£3.50
ALOO CHILLI MASALA Very well spiced potatoes cooked with fresh green chilli.	£3.50
VEGETABLE JALFREZI Spicy mixed vegetables cooked in crisp green chilli, caramelised onions, rich tomatoes and grilled green peppers.	£3.50
PALAK PANEER Medium spiced with Indian cheese and green spinach.	£3.50
MATTAR PANEER Green peas cooked with traditional Indian cheese.	£3.50
VEGETABLE MALI KOFTA Freshly made vegetable balls cooked with spices in a creamy sauce.	£3.50
BAMBOO SHOOT BHAJI	£3.50
CHIPS	£2.95

## RICE DISHES

STEAMED RICE Boiled tilda rice.	£2.50
PILAU RICE Basmati rice.	£2.75
JEERA RICE Cumin seeds cooked with steamed rice.	£3.25
CHANA PILAU RICE Chickpeas cooked with pilau rice.	£3.25
LEMON RICE Steamed rice perfumed with tangy lemon juice.	£3.25
SPECIAL FRIED RICE Mixed with eggs and green peas.	£3.25
KASHMIRI RICE (N) Fruity fried rice with almonds, sultanas and banana.	£3.25
KEEMA RICE Basmati rice cooked with spicy minced meat.	£3.50
MUSHROOM RICE	£3.25
VEGETABLE RICE / COCONUT RICE	£3.25

## TANDOORI BREADS (G)

Delicious leavened Indian flatbread freshly baked in a tandoori clay oven, all naans contains gluten.

PLAIN NAAN	£2.25
GARLIC NAAN Stuffed with fragrant garlic.	£2.50
KEEMA NAAN Stuffed with succulent minced meat.	£2.50
PESHWARI NAAN (N) Stuffed with almonds, sultanas and coconut.	£2.50
VEGETABLE NAAN Stuffed with mixed vegetables.	£2.50
CHILLI NAAN Stuffed with fresh onion and crisp green chilli.	£2.50
PANEER NAAN Stuffed with authentic Indian cheese.	£2.50
KULCHA NAAN Stuffed with chopped spicy onion.	£2.50

## SUNDRIES (G)

All Indian breads and papadums contain gluten.

DOIH Homemade yoghurt.	£1.75
RAITA Shreds of cucumber or sliced onions mixed with fresh creamy yoghurt.	£1.95
PARATHA Flaky bread fried in rich Indian ghee.	£2.50
STUFFED PARATHA Flaky bread stuffed with vegetables, fried in rich Indian ghee.	£2.75
CHAPATI Baked fluffy pancake.	£1.75
TANDOORI ROTI Grilled soft pancake.	£1.95
PURI Fried thin pancake.	£1.75
PAPADUM Plain or spicy, each with a savoury flavour and crispy texture.	£0.60
RELISHES Mango Chutney / Mixed Pickle / Mint Sauce / Onion Salad.	£0.60
GREEN SALAD Fresh mix of crunchy lettuce, sliced tomatoes, cucumber slices, green peas and wedges of lemon.	£1.50



## SET MEALS

### THALI DISHES

#### MEAT THALI

This dish contains chicken tandoori, lamb chilli masala, chicken makhani, vegetable bhaji, pilau rice, plain naan bread and Indian raita, traditionally served in an Indian thali tray.

£14.95

#### VEGETABLE THALI (V)

This dish contains vegetable samosa, mixed vegetable jalfrezi, bhindi bhaji, saag aloo bhaji, tarka dall, steamed rice and naan bread, traditionally served in an Indian thali tray.

£13.95



# The India Village

Tandoori Cuisine

AT THE OLD FIRE STATION  
Fully Licensed & Air Conditioned



Take Away Menu

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### Free Home Delivery

Delivery time starts from 6pm- 9.30pm

Within 2 miles, over 2 miles extra charge starts from £2.50

**OPENING HOURS:** Open 7 days a week including Bank holidays  
Mon- Sun: 12noon - 2pm & 5.30pm 11pm (Except Friday Lunch)

ONLINE BOOKINGS / MENU AVAILABLE AT

[www.indiavillagerestaurant-sandwich.co.uk](http://www.indiavillagerestaurant-sandwich.co.uk)

Please ask us if you would like to request a dish that is not available on the menu.

We take pride in serving you only the finest Indian cuisine, freshly prepared and cooked by our experienced chefs using only the freshest and premium quality ingredients. We make it our utmost duty to deliver you the highest quality in all our dishes, together with our courteous staff.

Prices include VAT

## FOOD ALLERGY

If you have a food allergy or a special dietary requirement then please inform a member of our staff before placing your order, thank you.

(V) Suitable for vegetarians | (G) Contains gluten | (N) Contains nuts

