



# menu

# starters

## Lamb Samosa

2.50

## Vegetable Samosa

2.50

Triangular shaped pastry, stuffed with mixed vegetables

## Piyaze Fritter or Onion Bhaji

2.50

Sliced onions with potatoes spiced and deep fried

## Pannir Kebab

2.95

Vegetarian skewered kebab. Rolled minced pannir delicately spiced and wonderfully tender

## Betatawada

2.95

Mashed potatoes with cheese, herbs and spices, battered and deep fried

## Pannir Chilli

3.50

Strips of pannir, stir fried with fresh green chillis, spring onions and peppers in a tangy chilli relish

## Idli

2.95

An exquisite Malabar delicacy of rice flour

## Pani Puri

2.95

Crispy deep fried puri served with Tamarind sauce

## Aloo Puri

2.65

Spicy potatoes served on a deep fried bread

## Chicken Tikka

2.95

## Navrang Chicken Tikka

3.50

Diced chicken tikka cooked with curry leaves and mint

## White Chicken Tikka

2.95

Delicately mild spiced and wonderfully tender

## Tava Kebab

3.50

Chicken fillets marinated in spices, cooked in Tava

## Prawn Cocktail

2.65

Prawn complimented with a cocktail sauce

## Tandoori King Prawn

4.95

King sized prawn delicately spiced and barbecued on a skewer

## Gujarati Muthia

3.50

Minced meat cooked with fresh onions, tomato, garlic and ginger

## Prawn Puri

3.50

Cooked prawn with herbs and spices served on a deep fried bread

## Tandoori Lamb Chops

3.50

## Salmon Tikka

4.95

Delectable salmon subtly marinated in tantalizing spices and tenderly baked in a clay oven

## Monkfish Tandoori

5.95

Diced pieces of monkfish fillet lightly spiced and marinated with coriander and ginger yoghurt sauce then flame grilled in the tandoor

## Mussels Khafna

4.95

Mussels fresh fried in olive oil with garlic, lemon grass, capsicum, onion and lemon juice to create a robust and spicy flavour

## Kebab Platter

5.95

A gourmet selection of mixed starters in our own style

## Fish Platter

9.95

A selection of individually prepared tantalizing seafood delicacies

## Vegetable Platter

4.95

A selection of tempting vegetable starters





starters

specialities

# specialities

## Chicken Munchurian

Lightly spiced strips of chicken breast, fried then cooked in a special hot, sweet and tangy sauce. Something new and different!

6.95

## Chicken Salan

Diced Chicken, specially prepared with herbs. Delightfully different

6.95

## Gosht Khada Masala h

Succulent lamb, braised golden brown with chopped onions and slices of ginger, with a touch of garlic and ungrounded whole spices

6.95

## Clay-Pot Chicken or Lamb h n

Tender spring chicken or lamb roasted in the clay oven and cooked in chefs special bhuna sauce

6.95

## Karahi Chicken Tikka h

Diced chicken, roasted in the Tandoor and cooked with green herbs, tomatoes, capsicums in a Karahi sauce then tossed dry in an iron skillet

6.45

## Relish Gosht or Chicken h n

Prepared with a special blend of masala. Pieces of lamb or chicken cooked in a coriander relish sauce with a touch of garlic and ginger. Medium hot

6.95

## Chicken Jalfrezi h

Chicken fillets cooked in yoghurt, with green herbs, onions and fresh green chillies. A VERY hot dish!

6.95

## Chicken Chilli or Lamb Chilli h

A most popular lamb or chicken dish extensively prepared with fresh green chillies. A VERY hot dish!

6.95

## Chicken Tikka Badami n

Chicken Tikka cooked with almonds in chefs special mild sauce and fresh cream

6.95

## Buttered Chicken n

Barbecued boneless chicken flavoured with herbs and spices, cooked in butter with fresh cream sauce and nuts

6.95

## Chicken Tikka Masala n

Tender chicken barbecued in clay oven and delicately blended in subtle cream sauce, garnished with nuts. A firm favourite of the house

6.50

## Tapeli Gosht or Chicken h

A casserole of spring chicken or lamb cooked with spring onions, bell peppers, cheese, coconut and a small amount of cream. A delight from Mumbai!

6.95

## Dhaba Gosht h

Small roundlets of lamb cooked in the Tandoor. Finished with exotic spices in a thick sauce. A tender tasty dish

6.95

## Tandoori King Prawn Masala

King sized prawns, Tandoor roasted and cooked in mild spices with a touch of butter, fresh cream and nuts. To our own recipe. A seafood delight

9.95

blue ginger fusion dishes  
fish and seafood dishes  
prawn dishes

tandoori specialities  
chicken dishes  
lamb dishes

vegetable main dishes  
vegetable side dishes

biryani dishes  
rice dishes  
indian breads  
extras

h denotes healthier choice   n contains nuts

# blue ginger fusion dishes

(not available for takeaway)

## Chicken Silsila

Chicken, onions, peppers, tomatoes, toasted in a clay oven. Then prepared with mushrooms and spiced with green herbs. Served on a bed of noodles

## Potley Chicken

Lightly spiced chicken breast filled with grated cheese and spinach. Then rolled into a ball and served in a tangy sauce. This is truly an exquisite meal

## Bombay Chops

Spiced potatoes and mice meat, coated with golden crumbs, served in a thick tomato sauce. A dish to be relished

## Murgh Shahi Tukra

Chicken breast stuffed with mince meat and nuts, then cooked in a Kashmiri style spicy sauce. A very appetizing meal

7.95

## King Prawn Silsila

Large ocean fresh prawns barbecued in a clay oven with onions, tomatoes and peppers. Then prepared with mushrooms and spiced with green herbs. Served on a bed of noodles. A speciality in its own class

10.95

7.95

## Khodu Gosht

Fillets of lamb lightly spiced and steam cooked with turmeric jeera garamasala and butter nut squash creating a spicy yet sweet taste

7.95

6.95

## Murgh Amdani

Succulent chicken tikka prepared in the tandoor then cooked in an exclusive rich cream mango and cream sauce

7.95

7.95

## Desi Lasagne

Tandoori chicken tikka, minced lamb, tomato, coriander, herbs and spices cooked with an infusion of mustard and fresh chilli then dressed with mashed potato and covered with cheese

7.95

# fish and seafood dishes

## Exotic Salmon

Fillet of salmon marinated in herbs and spices and pan fried with cumin seeds in a sweet and sour and white wine sauce, served with spring rolls.

9.95

## Nawabi Salmon

Fillet of salmon, coated in a rich and spicy marinade, baked in a clay oven then simmered in a luscious peppercorn and cream sauce

9.95

## Roshuni Monkfish

Succulent fillet, lightly spiced with dhania and elachi powder, olive oil, garlic and mustard and cooked in the tandoor oven. Served on a bed of mixed vegetables.

9.95

## Seabass Aloo Palak

Wonderfully tasty seabass fillet cooked with baby potato and spinach leaves in a rich tomato, chatt masala and black pepper sauce

9.95

## Salmon Tarkari

Fillet of salmon marinated and grilled in the tandoor, then cooked with strips of capsicum and onion in a light and spicy cumin sauce

9.95

## Monkfish Relish

Tempting diced fillet of monkfish, lavishly spiced and grilled in the tandoor then cooked in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger

10.95

## Roshuni Tuna

Succulent tuna, seasoned with garlic and herbs, shallow fried in olive oil and served on a green bean bhaji

8.95

## Bagari Octopus

Baby octopus delicately cooked in a tantalising garlic and coriander bagar sauce, creating a distinctively rich flavour

9.95

## Shorisha Seabass

Prime fillet of seabass, delicately spiced with a special mustard paste then steam cooked with mustard seeds, curry leaves and light spices.

9.95

# prawn dishes

## Sag Prawn

Prawn cooked with spinach in a thick spicy sauce

5.95

## Garlic Chilli King Prawn

Ocean fresh prawns, cooked with fresh garlic and green chillies. A Hot dish!

10.50

## Karahi Prawn

Prawn moderately spiced, cooked with green herbs and tossed dry in an iron skillet

5.95

## Karahi King Prawn

A delightful blended seafood dish. King sized prawns with herbs and cubed pieces of onion served in an iron Karahi

9.95

## King Prawn Curry

King sized prawns, cooked in a curry sauce

8.95

# tandoori specialities

## Chicken Tikka

5.95

## Tandoori Chicken

5.95

World famous tender spring chicken, marinated in fresh ground spices and roasted in the Tandoor

## Tandoori Lamb Chops

6.95

Spring lamb chops marinated in yoghurt

## Chicken Shaslik

6.95

Succulent pieces of chicken breast barbecued to perfection

## Mixed Grill

9.95

An assortment of Tandoori chicken, Lamb chops, Chicken Tikka, seekh Kebab and special king prawn

## Indian Pomfret Fish

7.95

Indian Ocean fish marinated with herbs and spices, grilled in the Tandoor and served with salad

# chicken dishes

## Chicken Bhuna

5.50

Boneless pieces of chicken cooked in thick spice sauce with onions, tomatoes and green herbs. Medium Hot. A semi-dry dish.

## Sag chicken

5.95

A beautiful combination of spinach, garlic and spices to produce a medium hot, dry dish

## Chicken Kurma

5.75

A delicate preparation with cream and mild spices, producing a rich creamy mild texture. Garnished with nuts.

## Chicken Tikka Curry

5.95

Diced pieces of chicken, roasted in the Tandoor, cooked in curry sauce

# lamb dishes

## Gosht Dhansak

5.75

Lamb cooked with a beautiful combination of spices, lentils, lemon juice, producing a sweet, sour and slightly hot taste

## Lamb Bhuna

5.50

Boneless pieces of lamb browned in onions, cooked with fresh tomatoes and capsicums. Medium hot. A semi-dry dish

## Karahi Gosht

5.95

Tender cubes of lamb moderately spiced and cooked with green herbs served in a sizzling iron Karahi

## Salmon Tikka

8.95

Delectable salmon subtly marinated in tantalizing spices and tenderly baked in a clay oven

## Monkfish Tandoori

9.95

Diced pieces of monkfish fillet lightly spiced and marinated with coriander and ginger yoghurt sauce then flame grilled in the tandoor

## Tandoori King Prawn

9.95

King sized prawns marinated in spices and delicately cooked in the clay oven

## Karahi Chicken

5.95

Tender cubes of chicken moderately spiced and cooked with green herbs. Served in a sizzling iron Karahi

## Karahi Chicken Kebab

6.50

Cocktail chicken kebab cooked with capsicums, tomatoes, onions and tossed dry in an iron skillet

## Rogan Josh

5.75

Medium hot lamb cooked with green capsicums, tomatoes and onions served in a thick spicy sauce

## Karahi Kebab

6.50

Cocktail Seekh kebabs cooked with green herbs and tossed dry in a sizzling iron skillet

## Keema Karahi

5.95

Humble minced meat transformed into a delightful spicy dish



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## vegetable main dishes

### Pannir Tikka Masala h n

Diced pannir prepared with herbs and delicately blended in a subtle cream sauce. Garnished with nuts

5.95

### Sanj Savera h n

Roll of cheese and spinach. A chefs special recommendation

5.95

### Vegetable Munchurian

A selection of vegetables cooked with a beautiful combination of spices, with vinegar and herbs, producing a sweet, sour and hot taste. A new version

5.95

### Karahi Mixed Vegetable h

Garden fresh mixed vegetables cooked with green herbs and thick sauce. Served in an iron skillet.

5.50

### Garlic Shabji Chilli

A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillis in a lingering piquant sauce

5.95

### Mixed Vegetable Relish

Fresh vegetables prepared in a special blend of coriander and relish sauce with an infusion of garlic and ginger

5.95

### Vegetable Masala

Assorted fresh vegetables delicately blended in an elusive tangy cream sauce

5.50

## vegetable side dishes

(served as a main dish at £2.00 extra)

### Cauliflower Bhaji h

2.95

### Sag Aloo h

2.95

### Bombay Aloo h

2.95

### Mushroom Bhuna h

2.95

### Tarka Dal

2.95

Mixed lentils with fried garlic

### Sag Bhaji h

2.95

Stir fried spinach with garlic and turmeric

### Chana Masala h

2.95

Chick peas cooked with exotic spices

### Bengan Bhaji

2.95

A traditionally cooked aubergine delight

### Sag Pannir

3.50

Spinach and Indian cheese, cooked and spiced

### Bhindi Bhaji h

2.95

Sliced okra, cooked Blue Ginger style

### Makai Peas Pannir n

3.50

Sweet corn, green peas and Indian cheese, cooked and spiced

### Vegetable Kofta Curry n

3.50

Mixed vegetable ball with herbs and spices, deep fried and served in a thick spicy sauce

h denotes healthier choice n contains nuts



# biryani dishes

## Chicken or Lamb

Basmati rice, cooked with cubed pieces of lamb or chicken, garnished with almonds and sultanas, served with a separate sauce

6.95

## Chicken Tikka Biryani

Tender pieces of chicken cooked with pilau rice, served with a separate sauce, decorated with nuts

7.95

## Vegetable Biryani

Special basmati rice, cooked together with several fresh vegetables, spices and nuts. Served with a separate sauce

6.25

## King Prawn Biryani

Basmati rice, cooked with succulent fresh prawns, garnished with almonds and sultanas, served with a separate sauce

9.95

## Special Biryani

Tandoori king prawn, Chicken tikka, Tandoori chicken (boneless), cooked with saffron flavoured rice, almonds and cashew nuts. Served with a separate sauce

10.95

# rice dishes

## Boiled Rice

1.75

## Pilau Rice

1.95

## Peas Pilau Rice

2.30

## Mushroom Pilau Rice

2.30

## Egg Fried Rice

2.30

## Lemon Chilli Fried Rice

2.50

Basmati rice cooked with lemon and green chilli

## Moti Pilau

A delightful blend of rice, with nuts and vegetables

2.30

## Sizzling Rice

Basmati rice cooked with spring onions

2.30

## Blue Ginger Rice

Basmati rice cooked with chicken, prawns, peas and ginger

2.95

# indian breads

## Nan

1.75

## Garlic Nan

1.95

## Garlic and Cheese Nan

1.95

## Keema Nan

1.95

Leavened bread stuffed with minced meat

## Peshwari Nan

1.95

Leavened bread garnished with dried fruit and nuts

## Bullet Nan

Leavened bread cooked with fresh garlic and chopped green chilli – Red hot!

2.20

## Tandoori Roti

Clay Oven roasted wheat bread

1.30

## Paratha

Extra light buttered wheat bread

1.85

## Chapati

1.00

# extras

## Plain Popadum

0.40

## Pickle/Chutneys

1.00

## Mint Sauce/Onion Salad/Red Sauce

1.00

## Green Salad

1.95

## Raita

A delicious yoghurt preparation

1.95

## Lassi

A refreshing cold drink of sweet or salted churned yoghurt

1.95

## Chips

1.25



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blue ginger offers impeccable cuisine using the finest of ingredients. All our food is freshly cooked to order, using the leanest meat, the freshest vegetables and finest spices from around the world. We never reheat our food and consequently the dish that you order may take a few minutes longer to reach your table, however, the wait will be worthwhile!

We pride ourselves on creating a wonderfully friendly atmosphere in a contemporary setting for you to enjoy our first class cuisine.

When ordering your food, please do not hesitate to ask a member of our staff for advice. We can adjust the strength of the dish to suit your taste, or, if a dish of your choice is not listed feel free to ask if it can be created – where possible to do so we would be more than happy to oblige.

blue ginger also specialise in providing superb Business Lunches, in house and external catering for Corporate Events and in house and external catering for private functions – whether you need ‘the works’ which would include a huge range of mouth watering dishes or conversely a small intimate finger buffet (or any variation in between) we can help. We fully understand that our professional approach is vital to the success of your event.

We can cater for any requirement, from conception through to completion for almost any event you are looking to run. Our team is flexible and efficient and can assist you throughout the entire process.

**blueginger** ■ superb traditional and fusion indian cuisine

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The Management reserve the right to refuse entry at any time without reason.  
The Management also reserves the right to ask patrons to vacate the premises should the Management feel such action is warranted.

