



takeaway
menu



01746 762111 / 01746 765777

blue
ginger 

starters

Samosa (Lamb or Vegetable)	2.50
Piyaze Fritter or Onion Bhaji	2.50
Pannir Kebab (Rolled minced pannir delicately spiced)	2.95
Betatawada (Mashed potatoes with cheese, herbs and spices)	2.95
Pannir Chilli (Strips of pannir, stir fried with fresh green chillis)	3.50
Aloo Puri (Spicy potatoes served on a deep fried bread)	2.65
Chicken Tikka	2.95
Navrang Chicken Tikka (Chicken tikka with curry leaves and mint)	3.50
White Chicken Tikka	2.95
Tava Kebab (Chicken fillets marinated in spices, cooked in Tava)	3.50
Prawn Cocktail	2.65
Tandoori King Prawn	4.95
Gujarati Muthia (Minced meat cooked with onions and tomato)	3.50
Prawn Puri (Cooked prawn with herbs and spices on a deep fried bread)	3.50
Tandoori Lamb Chops	3.50
Salmon Tikka (Salmon subtly marinated in tantalizing spices)	4.95
Monkfish Tandoori (Marinated with coriander and ginger yoghurt sauce)	5.95
Mussels Khafna (Fresh fried in olive oil with garlic, lemon grass, capsicum)	4.95
Kebab Platter (A gourmet selection of mixed starters in our own style)	5.95
Fish Platter (A selection of individually prepared seafood delicacies)	9.95
Vegetable Platter (A selection of tempting vegetable starters)	4.95



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

Salmon Tikka

8.95

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

Monkfish Tandoori

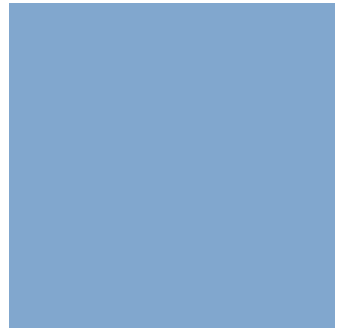
9.95

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





specialities

Chicken Munchurian

6.95

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

Chicken Salan

6.95

Diced Chicken, specially prepared with herbs. Delightfully different

Gosht Khada Masala

6.95

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

Clay-Pot Chicken or Lamb

6.95

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

Karahi Chicken Tikka

6.45

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

Relish Gosht or Chicken

6.95

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

Chicken Jalfrezi

6.95

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

Chicken Chilli or Lamb Chilli

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

6.95

Chicken Tikka Badami

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

6.95

Buttered Chicken

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

6.95

Chicken Tikka Masala

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

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

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





chicken dishes

Chicken Bhuna 5.50

Chicken Kurma 5.75

Chicken Tikka Curry 5.95

Karahi Chicken 5.95

Sag chicken 5.95

A beautiful combination of spinach, garlic and spices

Karahi Chicken Kebab 6.50

Cocktail chicken kebab cooked with capsicums, tomatoes, onions

prawn dishes

King Prawn Curry 8.95

Garlic Chilli King Prawn 10.50

Sag Prawn 5.95

Prawn cooked with spinach in a thick spicy sauce

Karahi Prawn 5.95

Prawn moderately spiced, tossed dry in an iron skillet

Karahi King Prawn 9.95

King sized prawns with herbs and cubed pieces of onion

lamb dishes

Gosht Dhansak

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

5.75

Lamb Bhuna

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

5.50

Karahi Gosht

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

5.95

Rogan Josh

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

5.75

Karahi Kebab

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

6.50

Keema Karahi

Humble minced meat transformed into a delightful spicy dish

5.95



vegetable main dishes

Pannir Tikka Masala

5.95

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

Sanj Savera

5.95

Roll of cheese and spinach. A chefs special recommendation

Vegetable Munchurian

5.95

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

Karahi Mixed Vegetable

5.50

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

Garlic Shabji Chilli

5.95

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

Mixed Vegetable Relish

5.95

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

Vegetable Masala

5.50

Assorted fresh vegetables delicately blended in an elusive tangy cream sauce



vegetable side dishes

Tarka Dal 2.95

Sag Bhaji 2.95

Sag Pannir 3.50

Sag Aloo 2.95

Bombay Aloo 2.95

Mushroom Bhuna 2.95

Cauliflower Bhaji 2.95

Chana Masala 2.95

Chick peas cooked with exotic spices

Bengan Bhaji 2.95

A traditionally cooked aubergine delight

Bhindi Bhaji 2.95

Sliced okra, cooked Blue Ginger style

Makai Peas Pannir 3.50

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

Vegetable Kofta Curry 3.50

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

(served as a main dish at £2.00 extra)



biryani dishes

Chicken or Lamb	6.95
Chicken Tikka Biryani	7.95
Vegetable Biryani	6.25
King Prawn Biryani	9.95
Special Biryani	10.95

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

rice dishes

Boiled Rice	1.75
Pilau Rice	1.95
Pilau Rice (Peas or mushroom)	2.30
Egg Fried Rice	2.30
Lemon Chilli Fried Rice	2.50
Moti Pilau	2.30
Sizzling Rice	2.30
Blue Ginger Rice	2.95



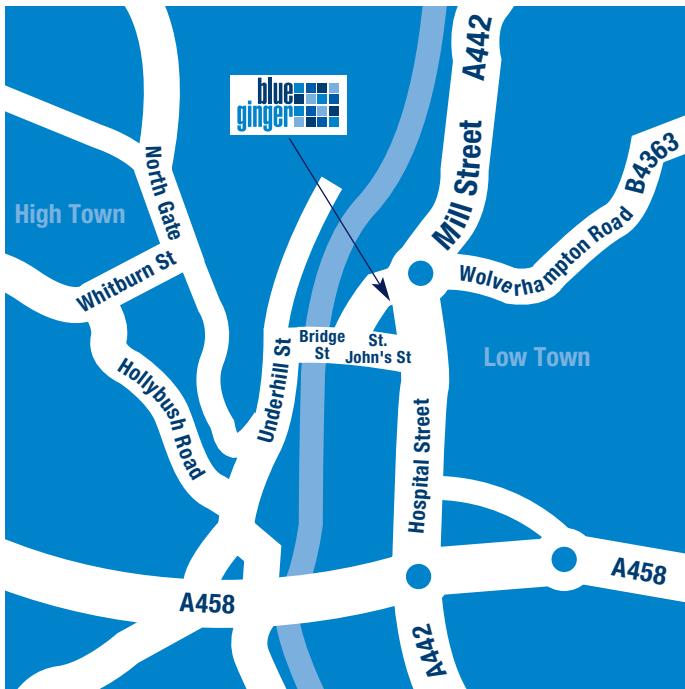
indian breads

Nan	1.75
Nan (Keema, Peshwari or Garlic)	1.95
Garlic and Cheese Nan	1.95
Bullet Nan	2.20
Tandoori Roti	1.30
Paratha	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	1.95
<i>A delicious yoghurt preparation</i>	
Lassi	1.95
<i>A refreshing cold drink of sweet or salted churned yoghurt</i>	
Chips	1.25





12 Mill Street Bridgnorth Shropshire WV15 4AL

10% off takeaway orders over £15

blueginger ■ superb traditional and fusion indian cuisine

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