

Traditional Classics

*Angeethi presents the traditional classic dishes created to perfection,
minimising the use of oil and without artificial colours*

Mix Vegetable: £6.95 / Chicken Tikka: £8.95 / Lamb: £8.95 / Fish 10.95 / King Prawns: £12.95

Korma

*Classic creamy coconut and cashew nut sauce. Mild,
delicious and a little sweet.*

Jalfrezi

*Julienned onions and peppers in medium spiced tangy
sauce*

Parsi Dhansak

*Produce of your choice cooked A sweet and sour dish of
Parsi origin with lentils and a touch of coconut.*

Bhuna

*Medium spiced sauce with a hint of ginger and diced
peppers, pan roasted*

Do Pyaza

*Twice cooked with fresh diced onions in a delectable
medium sauce*

Madras 🔥

*Hot sauce of black pepper, coconut milk, curry leaves and
black mustard seeds*

Balti

*Fresh chunky onions and peppers in a special masala Sauce.
Born in Birmingham, perfected by Angeethi*

Vindaloo 🔥🔥🔥

*Traditional tomato based hot sauce infused with garlic and
chillies for a fiery taste*

Masala

*Most popular rich tomato based sauce infused with
traditional masala for the unique delectable taste*

Rogan Josh

*Slow cooked delicacy from the mountainous region of
Kashmir*

While You Browse

Papad, served with relish tray, **£1.50**

Poppadums, as commonly known in the UK, served with an assortment of dips

Additional Papad, **£0.75**

Additional Dips, **£0.50**

Mango Chutney, Mint Yogurt, Chilli Garlic Dip, Lime Pickle, Tamarind Sauce

Additional Relish Tray, **£1.00**

Home Soups and Salads

Mulligatawny Soup (v), **£3.95**

Soup of Anglo Indian origin made with coconut, lentils and vegetables, served with bread

Chicken Tikka Salad, **£4.95**

Succulent Chicken Tikka tossed with salad and sprinkled with fresh pomegranate kernels

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Additional Papad, **£0.75**

Additional Relish Tray, **£1.00**

Starters

Onion Bhaji (v), **£4.25**

Gram flour batter coated onions fried to perfection

Mushroom Warqi (v), **£4.25**

Pepper stuffed with mushrooms, topped with grated cheese and baked

Hara Bhara Kabab (v), **£4.25**

Mixed vegetables, Cottage Cheese and spinach patties

Chicken Pakora, **£4.25**

Delicious finger cuts of chicken coated with spiced gram flour and deep fried until golden and crispy

Lamb Samosa (g), **£4.25**

Home-style pastry pyramids stuffed with spiced lamb mince. Served with chickpeas and garnished with onions

Masala Fish, **£4.95**

Fresh Cod pieces marinated with mild spices and shallow fried. A favourite street food from Amritsar in Punjab

Beef Chilli Fry, **£5.95** 🔥

Succulent beef strips tossed with onions and hot spices. A touch of Goa

Madras Shack Prawns, **£5.95** 🔥

Tempting mélange of spiced shrimps, peppers & onions, from the sunny beaches of Madras

Street Food Favourites

Angeethi Spicy Chaat (v,n), **£4.25**

A mouth-watering Indian street food from Delhi

Bhelpuri (v,n,g), **£4.25**

Iconic street food from Mumbai made with puffed rice, chickpea noodles and fresh salad topped with a tangy sauce

Sweet Potato Chaat (v), **£4.25**

Refreshing, tangy and full of goodness

Veg Samosa Chaat (v,g), **£4.95**

Home-made pastry pyramids stuffed with curried potatoes and green peas. Served with chickpeas and garnished with onions

Chicken Chaat (g), **£4.95**

One of the Indian street favourites

Tandoori Starters

Tandoori Mushrooms (v), **£4.25**

Fresh mushrooms marinated with mildly spiced coriander and mint chutney and grilled in the tandoor

Paneer Tikka (v), **£4.95**

Spiced Indian cottage cheese grilled in the clay oven

Punjabi Chicken Tikka, **£4.95**

Succulent and juicy chicken breast cubes marinated in traditional pickling spices and grilled in a charcoal oven

Malai Chicken Tikka, **£4.95**

Tandoor roasted chicken cubes marinated in mild and creamy spices

Chicken Tikka Shashlik, **£4.95**

A dry dish of succulent chicken tikka, grilled onions and mixed peppers

Seekh Kabab, **£4.95**

Minced lamb with ginger, garlic, coriander and mint skewered and grilled. A specialty of Hyderabad

Tandoori Lamb Chops, **£5.95**

Lamb chops marinated Hyderabad style and grilled over flame

Zaffrani Salmon, **£5.95**

Salmon cubes coated with saffron infused mild spices and oven grilled

Tandoori King Prawns, **£6.95**

Grilled aromatic king prawns prepared in a special marinade of lemon grass and carom seeds

Mix Vegetarian Platter (v), **£6.95**

Ensemble of Hara Bhara Kabab, Tandoori Mushrooms, Vegetable Samosa and Onion Bhaji

Mix Meat Platter, **£7.95**

Ensemble of Chicken Tikka, Lamb Chops, Seekh Kabab, Salmon and King Prawns

Angeethi House Specials

Chicken

Garlic Chicken Curry, £8.95

Chicken Tikka in medium spiced, garlic infused sauce

Chicken Kalimirch, £8.95

Chicken Tikka sautéed in spicy sauce and topped with crushed black pepper

Chicken Kadhai, £8.95

Popular North Indian dish of Chicken Tikka cooked with delectable Punjabi kadhai masala.

Chicken Saag, £8.95

Popular North Indian dish of Chicken Tikka simmered in a mouth-watering spinach curry

Chicken Dhaniya Masala (n), £8.95

Chicken Tikka cooked to perfection in a special coriander based sauce

Chicken Makhni (n), £9.95

Chicken Tikka in true Punjabi style buttery tomato sauce and garnished with a swirl of cream.

Chicken Keema Masala, £9.95

Delicious chicken tikka cooked minced lamb in popular masala sauce

Tandoori Chicken, £11.95

On the bone chicken marinated with tandoori spices and roasted to perfection in the tandoor, served with plain naan

Seafood

Fish Madras, £10.95

Salmon in a hot sauce with a touch of coconut milk, tempered with curry leaves and mustard seeds

Moilee Fish Curry, £10.95

Salmon steak with black pepper served in a tangy coconut curry topped with Kerala potatoes

King Prawn Kadhai, £13.95

Popular North Indian dish of king prawns cooked with delectable Punjabi kadhai masala.

King Prawn Makhni (n), £13.95

King Prawns cooked in a classic Punjabi style buttery tomato sauce flavoured with garlic and crushed fenugreek

Malabar King Prawn, £13.95

King Prawns cooked in a sauce with coconut milk, curry leaves, tamarind and mustard seeds. A treat from Kerala

Tandoori Sea bass, £13.95

Whole Sea bass marinated in lemon juice, garlic, ginger and yoghurt infused with carom seeds and chargrilled. Served on a bed of roast potatoes, topped with sauce served with pulao rice or plain naan

Hariyali Tiger Prawns, £14.95

Tiger prawns in a Malayan coconut sauce on a bed of homemade lentil and rice khichdi served with plain naan

Lamb

Keema Matar, £8.95

Succulent lamb mince cooked with green peas in a medium spices semi dry sauce. From the streets of Northern India

Saag Lamb, £8.95

Lamb cooked with fresh, leafy spinach in a delicious curry sauce. Very popular in North India

Lamb Dal Aloo, £8.95

Lamb Curry with mixed lentils and potatoes, timeless favourite from northern India

Lamb Lemon Kalimirch, £9.95

Tender Lamb cooked in a zesty lemon sauce and spiced with crushed black pepper

Malabar Lamb, £9.95

Lamb curry with a touch of coconut milk and tempered with mustard seeds & curry leaves. Iconic dish from Kerala

Lamb Banjara, £9.95

Delicious Lamb curry cooked with potatoes and a hint of chilli. A traveller favourite.

Lamb Pasanda (n), £9.95

Tender lamb cooked in creamy cashew tomato sauce

Naga Lamb Curry, £9.95

Traditional tomato based hot sauce infused with naga chillies for a fiery flavoursome taste

Beef

Angeethi Special Steak (n), £15.95

Beef fillet seasoned with spices, pan seared and cooked to your specification. Presented on a bed of cumin tossed potatoes with a choice of mild, medium or fiery sauce

Vegetarian

Subz Kofta Curry (v, n), £11.95

Mix veg and Indian cottage cheese dumplings in a creamy tantalizing tomato based sauce, served with plain naan or pulao rice

Paneer Dilbahaar (v, n), £11.95

Homemade Indian Cottage Cheese in a delectable rich and creamy cashew nut and mushroom sauce, served with plain naan or pulao rice

Vegetarian Sides

Saag Aloo, **£3.95**

Fresh baby spinach cooked with boiled potatoes and select spices.

Bombay Aloo, **£3.95**

Potatoes tossed with cumin and spices

Punjabi Chana, **£3.95**

Chickpeas in onion and garlic sauce, Punjabi style

Mushroom Bhaji, **£3.95**

Mushrooms in a spicy, mouth-watering curry sauce

Tadka Dal, **£3.95**

Lentils tempered with garlic, curry leaves and cumin

Mix Veg Masala (n), **£3.95**

Mélange of Indian cottage cheese and fresh garden vegetables in a

masala curry sauce

Kadhai Paneer, **£3.95**

Indian cottage cheese cooked with chunky onions and peppers in a

delicious Punjabi Kadhai masala sauce

Saag Paneer, **£3.95**

Indian cottage cheese cooked with spinach in a delicious sauce

Aloo Gobhi (n), **£3.95**

Potatoes and cauliflower florets cooked in onion tomato sauce and

finished with ginger and coriander

Biryani

Produce cooked with select spices and layered with saffron Basmati rice. A signature dish of the Nawabs, served with vegetable curry sauce and mint yoghurt.

Vegetable Biryani, **£8.95**

Chicken Tikka Biryani, **£10.95**

Lamb Biryani, **£11.95**

King Prawn Biryani, **£13.95**

Thali (Tapas Selection)

A tapas style Indian platter of 10 mouth-watering chef's selections, including a starter, 3 pre-selected curries, rice, naan, salad, a dessert and more. All Thali items are pre-selected by the Chef. Substitutions will incur additional charges. Not Available on Friday and Saturday. Not for sharing.

Vegetarian Thali (v, n), **£12.95**

Chicken Thali (n), **£14.95**

Lamb Thali (n), **£14.95**

Seafood Thali (n), **£16.95**

Breads (g)

Chapati, **£1.50**

Traditional Indian pan baked bread

Tandoori Roti, **£1.95**

Oven baked whole meal Indian flat bread

Plain Naan, **£2.45**

Tandoor baked Indian bread. Served with or without butter

Ginger Naan, **£2.95**

Indian bread flavoured with finely chopped fresh ginger

Garlic Naan, **£2.95**

Indian bread flavoured with fresh garlic

Lachha Parantha, **£2.95**

Crispy, multi-layered Indian flatbread

Cheese Coriander Naan, **£2.95**

Oven baked Indian flatbread stuffed with cheddar cheese and fresh coriander

Vegetable Naan, **£2.95**

Oven baked Indian flatbread with a stuffing of mixed vegetables

Keema Naan, **£2.95**

Indian bread stuffed with minced lamb and chopped garlic

Peshwari Naan (n), **£2.95**

Oven baked Indian flatbread stuffed with nuts and raisins

Rice

Steamed Rice, **£2.45**

Pulao Rice, **£2.95**

Mushroom Pulao, **£3.25**

Garlic Pulao, **£3.25**

Lemon Pulao, **£3.25**

Onion Pulao, **£3.25**

Vegetable Pulao, **£3.25**

Nut Pulao, **£3.25 (n)**

Keema Pulao, **£3.25**

Accompaniments

Chips, **£2.25**

Masala Chips, **£2.45**

Chunky chips sprinkled with our signature tangy spice mix

Sweet Potato Chips, **£2.95**

Raita, **£1.95**

Onion and cucumber yoghurt

Angeethi Garden Salad, **£1.95**

Fresh tomatoes, onions and cucumber in a zesty lemon dressing, garnished with fresh coriander and green chillies

We minimize the use of oil and fat to ensure our food is light and healthy. We do not use food colorants. We source local ingredients as far as possible. Only halal certified food is served here. Our dishes may contain traces of nuts. We will be happy to accommodate any special dietary requirements as far as possible. All prices include VAT at the present rate. We accept all cards except American Express. We reserve the right to amend prices without prior notice.

(g) May Contain Gluten, (n) May contain Nuts, (v) Vegetarian,  Hot,   Fiery