

cafeindia

Global Cuisine

1 Course (mains only) **£9.95** 2 Course **£11.95** 3 Course **£13.95**

Available from 3.00pm - 6.00pm

STARTERS

SOUP OF THE DAY (Lentil, Tomato or Chicken)

A bowl of freshly prepared soup made from specially selected produce served with freshly baked babynaan.

MALAI TIKKA

Tender chicken chunks matured in a richly spiced marination of yogurt, mature cheddar green cardoman. Mildly spiced.

CHICKEN PAKORA

Tender pieces of chicken marinated in an authentic batter served with a tantalising sweet chilli dip.

VEGETABLE PAKORA

Crisp nuggets of spinach, potatoes, onions and crushed coriander seeds, deep fried and served with sweet chilli sauce.

BOMBAY MUSSELS

Steam cooked fresh mussels made with our chef's own exotic sauce.

PUNJABI MUSHROOMS

Sautéed Mushrooms with garlic, chardonnay, delicate spices and fresh herbs.

MEDITERRANEAN CHICKEN

Fresh ground chicken fillet skewers grilled with mixed capsicums, onions and fresh herbs. Served with sour cream and sweet garlic chilli sauce.

PRAWN COCKTAIL

Succulent Norwegian prawns served with mixed salad leaves with our own piquant seafood sauce and malted wheat French bread and butter.

JALAPEÑO BOMBS

Green jalapeño peppers, stuffed with cream cheese and herbs, coated in crispy golden breadcrumbs, served with our own Cafe India special chilli sauce.

SALADS

ORIENTAL CHICKEN

Tender char-grilled chicken slices tossed in a special five spice recipe with crisp mixed salad leaves finished with fresh lemon and lime zest.

CAESAR SALAD

Mixed leaf lettuce, crunchy croutons, mixed peppers, cherry tomatoes and caesar dressing. With Chicken • With Steak • With Feta Cheese

MAINS

CHICKEN TIKKA

Our unique tandoori marination. Hot and spicy ginger, garlic, yogurt, accompanied with rice and sauce, garnished with a special tandoori salad.

MIXED KEBAB

Malai tikka, chicken tikka and seekh kebab served with salad and mint sauce.

KING PRAWN SOUTH INDIAN (£3.00 Extra)

King prawns sautéed with an abundance of fresh garlic and rich spices in a tamarind coconut flavoured sauce.

CHICKEN KOFTA MASALA

Freshly ground chicken fillets fused with rich spices, ginger, garlic, onion, tomato and masala sauce, finished with fresh coriander.

CHICKEN LAZEEZ

Tomato, onions, masala spices, tandoori chicken pieces finished in a rich sauce with fenugreek flavour.

GLOBAL MAINS

MEXICAN FAJITAS

Strips of marinated chargrilled chicken breast or beef, onions and mixed peppers, topped with jalapeño slices, served with tortilla pancakes, sour cream and salsa dips

HADDOCK AND CHIPS

Fresh skinless fillet of haddock deep fried until golden in our own unique batter. Served with fries.

SPICY THAI CHICKEN NOODLES

Tender strips of chicken, wok fried in our spicy Thai sauce and tossed in fine noodles, mixed hot peppers, mushrooms and red onions.

SIRLOIN STEAK (£3.00 EXTRA)

The above steaks can be served plain or with a choice of one of the following:

CAFE INDIA SPECIAL • PEPPERED • BOURBON • CHASSEUR SAUCE

A 10% service charge will apply to parties of 8 or more

OLD FAVOURITES

KARAHI

A host of spices in a rich tarka with an abundance of capsicums and onions, simmered in the Karahi.

BHUNA

A condensed sauce with plenty of ginger, garlic and tomatoes.

KORMA

Sumptuously creamy for the milder palate.

CHASNI

A slightly sweet and sour yet tangy dish in crème fraîche, lemon, mild herbs and spices.

MASALA

The Nation's Favourite.

The above old favourites are available with:

Chicken

Chicken tikka

Tender lamb

Chef's Mix vegetable selection

Prime Beef

Paneer King prawn (£3.00 extra)



DESSERT

LUXURY ICE CREAM SELECTION

A choice of authentic Italian ice cream. Please ask server for available flavours.

GULAB JAMIN

Traditional homemade dumplings with a delicate rose- cardamon syrup, served hot with ice cream.

LUXURY CHEESECAKE

The finest quality crumb base combined with delicious fruit served on our own home made coulis.

TOFFEE DREAM TEMPTATION

Toffee and vanilla ice-creams, layered between chocolate and toffee flavoured sauces, topped with a whip of cream and a wafer.

PROFITEROLES

Delicate choux pastry buns filled with crème pâtissière

or

COFFEE

ESPRESSO

A short, strong dark coffee, served the classic Italian way.

COFFEE

Freshly brewed, smooth distinctive fine coffee.

CAPPUCCINO

A milky coffee made from one third Espresso coffee and one third steamed milk, topped with one third foamed milk and a sprinkle of chocolate.

CAFE LATTE

Hot creamy milk poured through Espresso coffee, capped with a head of rich foam.

MACCHIATO

A small Espresso served in a demitasse cup, topped with foamed milk delicately seated on a natural crema.