

Bovey Tracy
STARTERS

Spice Bazaar Nic-Naks £11.00
Selection of starters for two people

Mix Starter £7.50
Onion Bhajee, Chicken or Lamb Tikka & Sheek Kebab

Lamb Vada £4.95
Shallow fried minced lamb cakes

Saffron King Prawns £5.95
King Prawns gently marinated in spicy Yoghurt and Saffron

Seared Scallops £4.95
Pan-fried scallops with spring onions and garlic

Chicken Tikka £4.50
Chunks of chicken, exotically marinated

Sheek Kebab £3.95
Spiced minced lamb cooked on a skewer in our tandoor oven

Onion Bhajee £2.15
Finely sliced onions mixed with fresh herbs and spices coated in gram flower and shallow fried

Mix Somasa £2.30
Mixed Samosa with appetizing sauce

Prawn Puree £3.95
Spiced prawns on a puree

Keema Puree £3.95
Minced lamb on a puree

Chicken Chat £3.95
Spiced chicken on a puree

Roushani mushroom £3.95
Sauté mushroom with garlic with a Mini Nan

CLASSICAL MAIN COURSES OF INDIA

MACHILI BAZAAR

Bengal Fish Curry - £12.05
Authentic Bengali fish curry slightly spicy

King Prawn Molly - £13.25
King prawns cooked in coconut milk, tempered with mustard seed and curry leaves

Goan Fish Curry - £13.10
Mild coconut fish curry

Fish Molly - £13.05
Fish in coconut milk , tempered with mustard seeds and curry leaves

King Prawn Madras - £12.25
Fancy something hot and simple

Prawn Korma - £8.15
Prawns cooked in mild gravy

King Prawn Bhoona - £13.10
Jumbo King Prawns cooked to perfection lightly spiced

Sea Food Platter - £12.50
Mixture of seafood cooked in a very light sauce

Tandoori King Prawn Masala - £13.30
Jumbo King Prawns Tandoori broiled, cooked in a creamy tandoori masala

Jhinga Nariel - £13.25
Jumbo King Prawns cooked in fresh grated coconut slightly hot and spicy

King Prawn Patia - £13.15
Excellent hot sweet and sour curry

King Prawn Curry - £12.25
Simple and delicious king prawn curry

Prawn Curry - £7.95
Simple and delicious prawn curry

Prawn Patia - £8.25
Excellent hot sweet and sour curry

Prawn Bhoona - £8.15
Prawns cooked to perfection lightly spiced

MURGH BAZAAR

Chicken Makhanwala - £7.15

Punjabi delicacy, chicken tikka simmered in butter flavored tomato gravy

Korai Chicken - £7.15

Tender chicken pieces cooked with peppers, onion and tomatoes

Chicken Kali Mirch - £7.15

Chicken cooked in creamy cashew gravy with a touch of black pepper

Chicken Vajon - £8.95

Chicken Xacutti - £7.25

Tender breast of chicken sautéed in coconut in hot spices

Jerra Chicken - £7.15

Chicken breast sautéed in cumin seeds yoghurt and white gravy

Chicken Jalfrezi - £7.15

Chicken tikka cooked with green chilies, fresh lemon juice and coriander

Chicken Tikka Masala - £7.25

Interesting style from the UK

Chicken Vindaloo - £7.25

Hot sweet and sour curry made with notorious Goan red masala

Chicken Madras - £6.15

Fancy something hot and spicy

Garlic Chili Chicken - £7.15

Hot and spicy garlic chicken

Chicken Korma - £6.95

Chicken in cream and coconut

Chicken Pasanda - £8.05

Classical mild chicken dish from North India cooked in white gravy

Chicken Patia - £7.15

Hot sweet and sour curry

Chicken Tikka Patia - £8.95

Hot sweet and sour curry

Chicken Dansak - £7.15

Excellent Parsi dish, Chicken cooked with lentils, hot and sour sauce

Chicken Bhoona - £7.15

Chunks of chicken cooked in medium spices and fresh coriander

Chicken Rogan Ghost - £7.15

Chunks of chicken breast, medium spices garnished with tomatoes, onions and pepper

Chicken Tuff Tarmarine - £8.05

Chunks of chicken simmered in bhoona Masala with a touch of Tamarind

GOSHT BAZAAR

Lamb Sikander - £12.95

English Lamb Shank simmered in a sensuous infusion of spices aromatic
Kashmir Lamb delicacy

Lamb Sagwala - £7.25

Lamb curried in spicy spinach gravy

Malabar Lamb Curry - £7.25

Malabar delight, red-hot spicy lamb curry with rich coconut milk

Lamb Vindaloo - £7.25

Hot sweet and sour curry made with the notorious goan red masala

Nawabi Lamb Bhonna - £8.05

Tender lamb cooked in white gravy

Lamb Madras - £6.95

Fancy something hot and simple

Lamb Patia - £7.25

Lamb cooked Parsi style thick spicy sauce hot sweet sour

Lamb Dansak - £7.25

An excellent Parsi dish, lamb cooked with lentils, hot and sour sauce

Lamb Pasanda - £8.10

Classical mild lamb dish from North India cooked in white gravy

Garlic Chili Lamb - £7.25

Hot and spicy garlic and fresh chili

Lamb Bhoona - £7.25

Cubes of lamb cooked in medium spices and fresh coriander

Lamb Jalfrezi - £7.25

Lamb tikka cooked with green chillies, fresh lemon juice and coriander

Lamb Rogan Ghost - £7.25

Cubes of lamb cooked in medium spices garnished with tomatoes, onions and
pepper

Lamb Korai - £7.25

Cubes of lamb cooked with peppers, onion and tomatoes

Nimbu Ghost - £7.50

Lamb flavoured with Indian lime

TANDOOR

Indian clay oven

All Tandoori meals will be served with Naan bread and Green Chutney

Tandoori Platter - £14.05

Tandoori mixture of chicken and lamb tikka, Sheek kebab lamb Vada and spiced Prawns

Monk Jhinga Tikka - £12.95

Cubes of Monk fillet and King Prawns cooked in the Tandoor

Machli Kebab - £12.95

A tender creamy Monkfish Kebab

Jhinga Tandoori - £13.05

King Prawns gently marinated spicy yoghurt

Jhinga Peshwari - £13.05

King Prawn marinated with touch of spices and pomegranate juice and broiled in the Tandoori oven

Sheek Kebab Main - £7.95

Spiced minced lamb cooked on a skewer in the Tandoor

Boti Kebab - £8.05

Chunks of lamb treated with Tandoori spices and broiled in the Tandoor

Murgh Tikka - £7.15

Chunks of chicken, exotically marinated

Murgh Tandoori - £7.10

Half a chicken spiced and broiled in the Tandoor

Murgh or Gosht Shaslick - £11.95

Shaslick style of cooking is unique where meat and vegetables are cooked together, served with a Naan bread and green chutney

Jhinga & Machli Shaslick - £14.95

Shaslick style of cooking is unique where fish and King Prawns and vegetables are cooked together, served with a Naan bread and green chutney

Armritsari Fish - £12.05

Battered shallow fish fried and marinated in caraway seeds with lime juice and ginger garlic. Served with a Naan bread and chutney

Paneer Shaslick - £10.05

Shaslick style of cooking is unique; cottage cheese and vegetables are cooked together, Served with a Naan bread and green chutney

SABZIE (Vegetables)

(Main)

Sabzi Makani - £8.95

Vegetables in a Makani sauce. Served with Naan & Rice

Sabzi Korai - £8.95

Vegetables cooked Korai style. Served with Naan & Rice

Garlic Sabzi - £8.95

Vegetables hot and spicy . Served with Naan & Rice

Sabzi Kofta - £8.95

Vegetable dumpling cooked with white gravy. Served with Naan & Rice

SABZIE (Vegetables)

(Side)

Baigan Bertha - £3.95

Eggplant roasted in Tandoor, cooked with yoghurt

Paneer Butter Masala - £3.95

Paneer cooked in aromatic gravy flavoured with kastoori methi

Bindi Mappas - £3.95

Ladies finger, cooked in a coriander and coconut gravy

Palak Sabzi - £3.95

Assorted vegetables cooked in spinach gravy

Brinjal Aloo Bhajee..... (Potatoes and Aubergine)£2.95

Mixed Sabzi Curry..... (A mixture of fresh vegetables)£2.95

Mixed Sabzi Bhajee..... (Dry cooked mixture of vegetables)£2.95

Bombay Aloo..... (Spiced Potatoes)£2.95

Aloo Channa..... (Chick Peas and Potatoes)£2.95

Gobi Aloo..... (Spiced Potatoes and Cauliflower)£2.95

Sag Bhajee..... (Spinach fried in Garlic and Butter)£2.95

Sag Aloo..... (Spinach cooked with Potatoes)£2.95

Mushroom Bhajee..... (Spiced Mushrooms)£2.95

Dal Tarka.... (Garlic flavored Lentils)£2.95

RICE

Plain Rice..... (Fluffed boiled basmati Rice)£1.80

Paulo Rice..... (Basmati rice cooked with pure butter)£2.05

mushroom Paulo... (Basmati Paulo rice flavoured with mushroom) ...£2.70

Sabzi Paulo(Basmati rice cooked with small diced vegetables and dried fruits)£2.70

Lemon Basmati Rice..... (Cooked with lemon juice, curry leaf)£2.70

Coconut Rice... (Coconut flavoured basmati rice with its simple taste and aroma) ...£2.70

BIRYANI

All Biryani dishes served with side vegetable curry.

Lamb Biryani - £9.95

Lamb cooked with Basmati rice, Rose water and Saffron

Nawabi Biryani - £12.95

A mixture of chicken lamb and King Prawns

Chicken Biryani - £9.95

Chicken cooked with Basmati rice, rose water and saffron

Navratan Sabzi Biryani - £7.95

Mixed vegetables cooked with Basmati rice

King prawn Biryani - £13.95

Jumbo king Prawns cooked with Basmati rice

Prawn Biryani - £9.95

Prawns cooked with Basmati rice

BALTI

Restaurants in Birmingham, UK offered Balti dishes from the 1980s or earlier. The style of cuisine became known throughout the UK during the 1990s. The Balti dish originated from Birmingham's Pakistani community. Rich and spicy but not hot our Balti is served with Naan bread and plain Rice.

Chicken Balti - £8.50
Chicken Cooked Balti style

Chicken Tikka Balti - £9.05
Tikka chicken cooked Balti style

Sabzi Balti - £8.05
Vegetables cooked Balti style

Aloo Channa Balti - £8.05
Potatoes and chick peas cooked Balti style

Lamb and Mushroom Balti - £9.05
Lamb and mushrooms cooked Balti style

Lamb Tikka Aloo Balti - £10.05
Tikka Lamb and potatoes cooked Balti style

Lamb Shagwala Balti - £9.05
lamb cooked with spinach in Balti style

Chicken and Mushroom Balti - £9.05
Chicken and mushrooms cooked Balti style

Chicken Tikka Aloo Balti - £10.05
Tikka chicken and potatoes cooked Balti style

Mix Special Balti - £14.95
Lamb, chicken, prawns&mushroom in Baltic style

INDIAN BREAD

- Tandoori Naan..... (Plain Naan)£2.10
- Garlic Naan..... (Garlic flavored)£2.50
- Kulcha Naan..... (Stuffed with Vegetables)£2.50
- Keema Naan..... (Stuffed with minced Lamb)£2.50
- Chili Naan..... (Naan with Chili hot)£2.50
- Peshwari Naan..... (Sweet & stuffed with Coconut)£2.50
- Malabar Paratha.. (Delicate combination of flour, butter and milk) ..£1.95
- Stuff Paratha..... (Stuffed with Vegetable)£2.50
- Tandoor Roti..... (Plain)£1.95
- Chapatti..... (Thin India bread)£1.20
- Puree..... (Thin Indian bread deep fried)£1.20
- Chips.... (Plain and simple)£1.95

CONDIMENTS

- Plain Papadoms £0.50
- Spiced Papadoms £0.60
- Chutneys and Pickles £1.60 per Serving
- Onion Salad£1.00
- Raita yoghurt with Cucumber £1.90