

India 2 Marwale

**Contemporary Indian & Bangladeshi
Restaurant & Takeaway**

Banquet Night

Sundays to Thursdays £13.95pp

(Children under 12 £8.95)

**TAKEAWAY COLLECTION OR DINING IN (ONLY ADULT PRICE APPLIES TO
COLLECTION) PLEASE MENTION OFFER WHEN ORDERING**

- **Papadom & Chutneys**
- **1 Starter**
- **1 Main Course**
- **1 Rice or Nan**

King Prawn starters £2 extra. King Prawn main £4 extra.

Salmon dishes £2 extra.

No additional Nan or Rice with Tandoori Mixed Grill.

English and Biriany Dishes

(Doggy bags are charged at £1 per table)

OFFER CANNOT BE USED IN CONJUNCTION WITH ANY OTHER DISCOUNT OR OFFER

(OFFER NOT AVAILABLE ON BANK HOLIDAYS, VALENTINE'S DAY

**MOTHERING SUNDAY, FATHER'S DAY, EASTER SUNDAY, CHRISTMAS EVE, BOXING
DAY, NEW YEAR'S EVE, NEW YEAR'S DAY)**

BOOKING ADVISABLE

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

IF THERE IS A DISH YOU WOULD LIKE THAT IS NOT ON OUR MENU,
PLEASE ASK AND OUR CHEF WILL ENDEAVOUR TO MAKE IT FOR YOU.

WE APPRECIATE ALL YOUR COMPLIMENTS BUT PLEASE LET US
KNOW HOW WE CAN IMPROVE OUR SERVICE.

ALLERGENS

Meat and poultry dishes may contain traces of bones. Nuts & dairy products are used on our premises if you have any allergies please inform a member of staff.

The following icons can be found next to items that may contain the allergens.



Egg



Fish



Dairy



Mollusc



Gluten



Peanut



Sesame



Tree Nut



Lupin

Dining in times 5:30pm to 10pm

SPIRITS (25ml)

ARCHERS	£3.30
BARCARDI RUM	£3.30
CAPTAIN MORGAN	£3.30
GORDONS GIN	£3.30
GORDONS PREMIER PINK GIN	£3.60
MALIBU	£3.30
PIMMS	£3.30
SCOTCH WHISKY	£3.30
SMIRNOFF VODKA	£3.30
JAMESON WHISKY	£3.60
BLACK LABEL WHISKY	£3.60
GLENFIDDICH	£3.60
JACK DANIELS	£3.60
CIROC (Mango)	£3.60

OTHER BEVERAGES (50ml)

MARTINI DRY	£3.30
MARTINI ROSSO	£3.30
CAMPARI	£3.30
CINZANO	£3.30
PORT	£3.30
SHERRY	£3.30

COGNACS & LIQUEURS (25ml)

AMARETTO	£3.30
BAILEYS	£3.30
DRAMBUIE	£3.30
COINTREAU	£3.30
GRAND MANIER	£3.30
PERNOD	£3.30
SAMBUCA	£3.30
SOUTHERN COMFORT	£3.30
TIA MARIA	£3.30
BOMBAY SAPPHIRE	£3.70
COURVOISIER	£3.70
REMY MARTIN	£4.10

(additional charge for spirit mixers £2.00)

SOFT DRINKS

FRUIT JUICES: Orange / Pineapple	£2.40
APPLETISER	£2.40
COCA COLA / ZERO	(Half Pint) £2.40... (Pint) £3.80
LEMONADE	(Half Pint) £2.40... (Pint) £3.80
WATER Still / Sparkling	(330ml) £2.40
J20 (Apple & Mango, Apple & Raspberry)	£3.25
MIXERS	£2.40
LASSI (Sweet or Salty)	(Half Pint) £2.40... (Pint) £3.80

BITTERS, ALES, BEERS & CIDER

COBRA	(Half Pint) £2.50 ... (Pint) £4.90
COBRA	(660ml) £5.40
KINGFISHER	(660ml) £5.40
PERONI	(330ml) £3.80
TIGER	(330ml) £3.80
IPA (Bitter)	(500ml) £4.90
MAGNERS (Cider)	(560ml) £4.90
KOPPARBERG (Strawberry & lime, Mixed fruits)	(500ml) £4.90

OUR RED WINE

BIN 01 LE SENTIER ROUGE

France. Cotes de Gascogne region£16.00
A blend of native grape varieties 175ml glass £4.50
A uncomplicated medium-bodied, 250ml glass £6.00
southern French country wine, soft and fruity.

BIN 02 MERLOT, CAMINO DE LA CABANA

Chile, Central Valley region£17.00
Smooth, fruity wine, wholesome ripe grapes, "oozing" with
attractive rich berry flavours and soft tannins.

BIN 03 SHIRAZ/CABERNET SAUVIGNON, BROOKFORD

Australia, South Eastern region£17.00
Ripe berry fruits with bags of "up front" aromas, from two classic
grapes, as usual with the Aussie drinkability.

BIN 04 PINOT NOIR SANTA MACARENA

Chile, Casablanca region.£22.00
As an early ripening grape this medium-bodied wine, has full
optimum flavours of plum and cassis through to a smooth finish.

BIN 05 SHIRAZ, STONES THROW

Australia, New South Wales.£20.00
A finer style of an Aus wine, soft and smooth on the palate with
generous ripe fruit.

BIN 06 RIOJA, LE LOPEZ DE HARE, CRIANZA.

A classic mature Rioja made in the modern style with£21.00
two years in casks smooth oak taste, sunshine in the glass.

OUR WHITE WINE

BIN 07 CUVÉE JEAN PAUL MEDIUM

France. Cotes de Gascogne region.....£18.00
A blend of native grape varieties, a mellow 175ml glass £5.00
Demi-sec with an "off dry" style. 250ml glass £6.50
Ideal for spicy dishes.

BIN 08 LE SENTIER BLANC

France. Cotes de Gascogne region.....£16.00
A blend of native grape varieties. 175ml glass £4.50
Shows a crisp, clean finish, 250ml glass £6.00
ideal for those spicy dishes.

BIN 09 SAUVIGNON BLANC, CAMINO DE LA CABANA

Chile, Casablanca region.£18.00
The warm climate conditions help to produce a rich "off dry"
Sauvignon Blanc! Excellent for those individual spicy dishes

BIN 10 CHENIN BLANC, PAARL HEIGHTS

South Africa, Western Cape region.....£20.00
Ripe pear and apple flavours, the Chenin Blanc is the most
planted vine in South Africa, ideal as an aperitif.

BIN 11 CHARDONNAY/SEMILLON, BROOKFORD

Australia, South East region.£17.00
Delightful wine from two classic grapes, soft floral aromas, and
succulent fruit taste with the usual Aussie drinkability.

BIN 12 GARGANEGA/PINOT GRIGIO, ADRIA.

Italy, Veneto region North East£18.00
Floral aromas and hints of honey and nuts, simply delicious
classic example of two native grape varieties.

BIN 13 SAUVIGNON BLANC, TARINGI

New Zealand, Marlborough region.....£25.00
Clean citrus fruits style, with a fine long finish and hints of tropical
fruits from the classic Sauvignon Blanc.

OUR ROSE WINE

BIN 14 PINOT GRIGIO ROSE, TEMPO PASSA

Italy, Trentino region.....£17.00
The addition of the Pinot Nero grape has 175ml glass £5.00
given the wine a splendid pink shadow, 250ml glass £6.50
and with the higher residual of natural sweetness, shows the
taste to be softer on the palate, great as an aperitif.

OUR SPARKLING WINE

BIN 15 PROSECCO SPUMANTE CAVIT

Italy, Veneto region£24.00
Great refreshing taste, with ripe apple and citrus flavours on the
palate, with a fine lively sparkling finish.

BIN 16 PROSECCO WHITE SPUMANTE LUNETTA

Great refreshing taste. 200ml Btl £7.50

BIN 17 PROSECCO ROSE SPUMANTE LUNETTA

Citrus flavours on the palate 200ml Btl £7.50

HOUSE CHAMPAGNE WINES

Our two house Champagne wines are selected from the Laherte
Family vineyards, located in the picturesque landscape of Chavot,
just 4 kilometres south of Epernay.

BIN 18 LAHERTE FRERES TRADITION BRUT

A cuvee (blend) with a Pinot Meunier grape base,£42.00
aged on the lees for at least two years maturity. A fine rich dry
taste and good value.

BIN 19 LAHERTE FRERES ROSE BRUT

Delicate salmon colour from a short maceration£52.00
on the skins, shows full of character, little wonder it has a
prestige title.

OUR GRAND MARQUE CHAMPAGNE WINE

BIN 20 LOUIS ROEDERER BRUT PREMIER N.V.

Undoubtedly one of the great Champagne Houses.....£55.00
from the wonderful cathedral city of Reims.

STARTERS

Served with salad & mint sauce.

- KING PRAWN PUREE** 🍷🍴🍴🍴🍴 £5.95
King prawns cooked in a thick spicy sauce, served on an unleavened bread - medium.
- GARLIC TANDOORI KING PRAWN** 🍷🍴🍴🍴 £5.95
King prawns marinated in garlic, coriander and spices, grilled in a tandoori oven - medium.
- TANDOORI KING PRAWN** 🍷🍴🍴🍴 £5.95
King prawns, marinated in a spicy tandoori sauce and grilled in a tandoori oven - medium.
- KING PRAWN BUTTERFLY** 🍷🍴🍴🍴 £5.95
King prawn dipped in egg, lightly spiced and shallow fried in bread crumbs - mild.
- PRAWN PUREE** 🍷🍴🍴🍴 £4.95
Prawns cooked in a thick spicy sauce, served on an unleavened bread - medium.
- MIXED STARTER** 🍷🍴🍴 £4.95
Chicken tikka, lamb tikka and sheek kebab - medium.
- CHICKEN OR LAMB SHASLIK** 🍷🍴🍴 £4.65
Succulent pieces of chicken or lamb, onion, tomato and green pepper, marinated in a tandoori sauce and grilled in a tandoori oven - medium.
- CHICKEN CHAT PUREE** 🍷🍴🍴🍴 £4.25
Diced chicken pieces cooked in a special chat mossalla sauce, served on an unleavened bread - medium.
- MUSHROOM & GARLIC PUREE** 🍷🍴🍴🍴 £4.25
Lightly spiced mushrooms cooked with a touch of garlic and served on an unleavened bread - medium.
- ALOO CHAT PUREE** 🍷🍴🍴🍴 £4.25
Diced pieces of potato cooked in special chat mossalla sauce, served on an unleavened bread - medium.
- CHICKEN OR LAMB TIKKA** 🍷🍴🍴 £4.25
Succulent chicken or lamb pieces, marinated in a tandoori sauce, herbs and spices and grilled in a tandoori oven - medium.
- TANDOORI CHICKEN** 🍷🍴🍴 £4.25
On the bone piece of chicken, marinated in a tandoori sauce, herbs and spices and grilled in a tandoori oven - medium.
- RESHMI KEBAB** 🍷🍴🍴🍴 £4.95
Minced lamb, marinated in spices and herbs, then shallow fried and wrapped around with an omelette - medium.
- SHEEK OR SHAMMI KEBAB** (pair) 🍷🍴🍴 £4.25
Tender lamb mince, marinated in spices and herbs, then either grilled in a tandoori oven or shallow fried - medium.
- MEAT OR VEGETABLE SAMOSA** (pair) 🍷🍴🍴 £3.95
Triangular pastry, stuffed with lightly spiced mince meat or vegetables - medium.
- ONION BHAJEE** (pair) 🍷🍴 £3.65
Chopped onions mixed with potato, lentils and special herbs, shallow fried - medium.
- PRAWN COCKTAIL** 🍷🍴 £3.65

SPECIAL DISHES

- MOSSALLA** 🍛🍌🌶️ (Cooked in a creamy sauce, almonds, coconut, yoghurt & spices - medium)
- PASANDA** 🍛🍌🌶️ (Cooked in a creamy sauce, almonds, coconut and yoghurt - very mild)
- BUTTER** 🍛🍌🌶️ (Cooked with butter, almonds, coconut and cream - mild)
- CHEESE RANI** 🍛🍌🌶️ (Cooked in a mild sauce with almonds, coconut, cream and garnished with cheese - mild)
- BADAMI** 🍛🍌🌶️ (Cooked in a mild sauce with almonds, coconut, cream and garnished with pistachio nuts - mild)
- BANARASHI** 🍛🍌🌶️ (Prepared in a tantalizing tasty sauce, created with crushed pineapple, garnished with coriander in mild sauce)
- PERSIAN** 🍛🍌🌶️ (A mild dish topped off with fried bananas)
- MOSSALLAM** 🍛🍌 (Cooked with minced lamb and boiled egg - medium)
- KORAI** 🍛 (Cooked with tomatoes, green peppers, onions and spices - medium)
- ACHARI** 🍛🍌🌶️ (Cooked with lime pickle, tomatoes, onions and peppers. A very tangy dish - medium)
- JEERA** 🍛🌶️ (Fairly dry, cooked with cumin, onion & other herbs - medium hot)
- AKBARI** 🍛🍌🌶️ (A sweet & sour curry cooked with a touch of cocktail sauce - fairly hot)
- SHATKORA** 🍛 (Cooked with a Bangladeshi citrus fruit in a fairly hot sauce. Highly recommended)
- TAWA** 🍛 (These are very popular dishes cooked with garam masala, onions and peppers. Topped with dried fried chillies)
- MANGO** 🍛🌶️ (A fruity mango dish cooked in a medium hot dry bhuna style sauce)
- CHILLI MOSSALLA** 🍛🌶️ (Cooked in spices, mossalla sauce and green chillies - hot)
- JALFREZI** 🍛 (Cooked with green chillies, tomatoes, green peppers, onions, lemon and spices - hot)
- NAGA** 🍛🍌🌶️ (Cooked in a tangy hot sauce with onions and green peppers with traditional hot pickle - very hot!!!)

All the Special Dishes can be cooked with the following:

TANDOORI KING PRAWN	£13.95
KING PRAWN	£12.95
PRAWN	£8.25
SALMON FILLET (May contain small bones)	£10.95
HOUSE SPECIAL (chicken & lamb tikka)	£9.95
SPECIAL MIXED (chicken, lamb & prawns)	£9.95
CHICKEN OR LAMB TIKKA	£9.25
CHICKEN OR LAMB OR KEEMA (minced lamb)	£8.25
VEGETARIAN	£7.95

TRADITIONAL DISHES

KURMA 🍲🥥🌿

(A very mild curry cooked with cream, sultanas, coconut, almonds & mild herbs & spices)

MALAYA 🍲🍍🥥

(A mild curry cooked with pineapple and a touch of cream)

KASHMIR 🍲🍌🌿

(A mild curry cooked with banana and a touch of cream)

CURRY 🍲

(A traditional and original medium curry)

LEMON 🍲🍋

(A medium dish cooked in herbs & spices with lemon zest)

BHOONA 🍲🌿

(A well spiced curry cooked with finely chopped onions and tomatoes in a thick dry sauce - medium)

ROGAN 🍲🌿

(A Medium. Cooked with herbs and spices & garnished with tomatoes)

DUPIAZA 🍲🌿

(A medium curry cooked with extra onions and peppers)

MUSHROOM 🍲🍄

(A medium hot curry cooked with mushroom)

GARLIC 🍲🌿

(Cooked with spices and sliced garlic - medium hot)

MUKTAJ 🍲🌿

(Cooked in a blend of aromatic spices complimented by ginger & green herbs in a medium hot sauce)

SAG 🍲🌿

(A medium hot curry cooked with spinach)

BHINDI 🍲🌿

(A medium hot curry cooked with bhindi/okra)

CHANA 🍲🍌🌿

(A medium hot curry cooked with chana/chick-peas)

BOMBAY 🍲🍌🥚🌿

(A hot curry cooked with potato and egg)

PATHIA 🍲🍋🌿

(A hot, sweet & sour curry cooked with plenty of lemon juice & tomato)

DHANSAK 🍲🍌🌿

(A hot, sweet and sour curry cooked with lentils, herbs & spices)

MADRAS 🍲🍌🌿

(A traditional hot curry)

VINDALOO 🍲🍌🌿

(A very hot curry cooked with potatoes)

All the above dishes can be cooked with the following and can also be cooked in a balti style:

TANDOORI KING PRAWN	£12.95
KING PRAWN	£11.95
PRAWN	£7.95
SALMON FILLET (May contain small bones)	£10.25
HOUSE SPECIAL (chicken & lamb tikka)	£8.95
SPECIAL MIXED (chicken, lamb & prawns)	£8.95
CHICKEN OR LAMB TIKKA	£8.50
CHICKEN OR LAMB	£7.95
KEEMA (minced lamb)	£7.95
VEGETARIAN	£7.25

TANDOORI SPECIALITIES

All tandoori dishes are marinated in a tandoori sauce, and then cooked in a tandoori (clay) oven, served with salad & mint sauce.

GARLIC TANDOORI KING PRAWN 🍷🍷🍷🍷	£13.95
TANDOORI KING PRAWN 🍷🍷🍷🍷	£12.95
TANDOORI MIXED GRILL 🍷🍷🍷🍷🍷	£13.95
A combination of chicken tikka, lamb tikka, tandoori chicken, sheek kebab, tandoori king prawn and nan bread.	
CHICKEN OR LAMB SHASLIK 🍷🍷🍷	£8.95
CHICKEN OR LAMB TIKKA 🍷🍷🍷	£7.95
TANDOORI CHICKEN (1/2) on the bone 🍷🍷🍷	£7.95

BALTI DISHES

Cooked with onions & peppers in a sweet and sour flavour sauce - medium. 🍷🍷🍷

TANDOORI KING PRAWN	£12.95
KING PRAWN	£11.95
PRAWN	£7.95
SALMON FILLET (May contain small bones)	£10.25
HOUSE SPECIAL (chicken & lamb tikka)	£8.95
SPECIAL MIXED (chicken, lamb & prawns)	£8.95
CHICKEN OR LAMB TIKKA	£8.50
CHICKEN OR LAMB	£7.95
KEEMA (minced lamb)	£7.95
VEGETARIAN	£7.25

BIRIANY DISHES

All biryani dishes are prepared with basmati rice, cooked with almonds, sultanas and garnished with herbs and spices. Served with vegetable curry. 🍷🍷🍷🍷

TANDOORI KING PRAWN	£13.95
KING PRAWN	£12.95
PRAWN	£8.95
HOUSE SPECIAL (chicken and lamb tikka)	£9.95
SPECIAL MIXED (chicken, lamb and prawns)	£9.95
CHICKEN OR LAMB TIKKA	£9.75
CHICKEN OR LAMB	£8.95
KEEMA (minced lamb)	£8.95
VEGETARIAN	£7.95
MUSHROOM	£7.95

VEGETABLE SIDE DISHES 🍷🍷

BOMBAY POTATO	£3.95
SAG ALOO (spinach & potatoes)	£4.25
ALOO GOBI (potatoes & cauliflower)	£4.25
ALOO CHANA (potatoes & chick peas)	£4.25
MIXED VEGETABLE CURRY	£3.95
MIXED VEGETABLE BHAJEE	£3.95
BHINDI BHAJEE (okra)	£3.95
SAG BHAJEE (spinach)	£3.95
CAULIFLOWER BHAJEE	£3.95
MUSHROOM BHAJEE	£3.95
CHANA BHAJEE (chick peas)	£3.95
MUSHROOM & CAULIFLOWER BHAJEE	£4.25
TARKA DHALL (lentils)	£3.95
SAG PANEER (spinach & indian cheese)	£4.25
MUTTER PANEER (peas & indian cheese)	£4.25
CUCUMBER RAITHA (fresh yoghurt)	£2.50

RICE AND SUNDRIES

BOILED RICE	£2.95
PILAU RICE 🍛🌶️	£3.25
ONION FRIED RICE 🍛	£3.45
PESHWARI RICE 🍛🍛🌶️	£3.75
SPECIAL RICE 🍷🍛🍛🌶️	£3.75
MUSHROOM OR VEGETABLE RICE 🍛🌶️	£3.75
KEEMA RICE OR LEMON RICE 🍛🌶️	£3.75
CHILLI RICE 🍛🌶️	£3.75
PLAIN NAN 🍷🍛🌶️🌾	£2.95
GARLIC OR KEEMA OR PESHWARI NAN 🍷🍛🍛🌶️🌾	£3.25
PESHWARI & CHILLI NAN 🍷🍛🍛🌶️🌾	£3.45
CHEESE NAN 🍷🍛🍛🌶️🌾	£3.25
CHEESE & ONION NAN 🍷🍛🍛🌶️🌾	£3.45
CHEESE & CHILLI NAN 🍷🍛🍛🌶️🌾	£3.45
VEGETABLE NAN 🍷🍛🍛🌶️🌾	£3.25
EGG NAN 🍷🍛🍛🌶️🌾	£3.25
CHAPATI 🍛🌾	£1.95
PLAIN PARATHA 🍛🌾	£2.95
CHIPS	(small) £2.50
CHIPS	(large) £3.75
PAPADOMS (plain or spicy) 🌶️	(each) £0.85
CHUTNEY TRAY (mango chutney, mint sauce 🍷, red sauce 🍛🌶️, onion salad)	(per person) £0.85
PICKLES (lime pickle 🍛🌶️, chilli pickle 🍛🌶️)	(each) £0.85

ENGLISH DISHES

CHICKEN NUGGETS & CHIPS (8pcs) 🍷🌾£7.95

CHICKEN WINGS & CHIPS (6pcs) 🍷🌾£7.95

The following are served with chips, fried tomatoes, onions and peas.

FRIED CHICKEN 🍷£7.95

CHICKEN OMELETTE 🍷🍷£7.95

MUSHROOM OMELETTE 🍷🍷£7.25

PLAIN OMELETTE 🍷🍷£7.25

SAUCES

TRADITIONAL CURRY SAUCES£3.25

Choice of: Korma, Bhuna etc (see relevant dishes for allergens)

SPECIAL CURRY SAUCES£3.75

Choice of: Mossalla, Pasanda etc (see relevant dishes for allergens)