

Starter

Mixed platter (for 2)

Chicken tikka, lamb chop, sheekh kebab, onion bhaji

Railway lamb (dry dish)

Slow-braised lamb with caramelised onions & ground spices

Naga chaat (hot)

Chicken tikka with onions, herbs & aromatic naga chilli

Mixed kebab

Chicken tikka, lamb chop, sheekh kebab

Sheekh kebab

Minced lamb marinated with green chillies, coriander & cumin

Tandoori sea bass

Tiger prawn on puree

Chicken tikka on puree

Fish pokora

White fish in a spiced batter, fried until crisp

Chicken pakora

Chicken tikka in a spiced batter, fried until crisp

Chicken tikka

Boneless succulent chicken skewered and flame grilled

Chicken shashlik

Garlic mushroom

Onion bhaji

Samosa (veg)

Veggie crunch - Veg samosa & onion bhaji

Duo mix - Onion bhaji & chicken tikka

Paneer pineapple

Marinated Indian cheese, gently charred with pineapple

Papadoms (includes chutney tray)

Tandoori Dishes

Chicken tikka

Boneless succulent chicken skewered and flame grilled

Chicken & paneer pineapple

Chicken and Indian cheese, gently charred with pineapple

Paneer pineapple

Marinated Indian cheese, gently charred with pineapple

Chicken shashlik

Charcoal-grilled chicken with tomatoes, onions & peppers

Salmon shashlik

Tandoori mixed grill

A selection of Tandoori specialities

Tandoori sea bass

Marinated in herbs, spice, olive oil and then flame grilled

Tandoori chicken

Boneless chicken thighs marinated in yoghurt and spices

English Dishes

Chicken and chips

Omelette – chicken, tiger prawns or mushroom

Main Course

Railway lamb (dry dish) - signature dish

Slow-braised lamb with caramelised onions, coriander, and ground spices

South Indian garlic chilli chicken (hot)- heat may vary

Chicken tikka in a rich tomato, garlic and bird's eye chilli sauce

Garlic chicken (medium)

A curry cooked with tomato, fresh coriander and plenty of garlic

Garlic chilli lamb (hot)- heat may vary

Lamb cooked in a tomato, garlic and bird's eye chilli sauce

Garlic chilli beef (hot)- heat may vary

Beef cooked in a tomato, garlic and bird's eye chilli sauce

Braised beef (medium)

Slow-braised beef with tomato, shallots and smoked paprika

Beef tawa (medium)

A medium onion sauce with pickled garlic, served on a hot plate

Bengali tiger prawns (hot)- heat may vary

Tiger prawns in a rich tomato, garlic and bird's eye chilli sauce

Cellars mixed balti (medium)

Chicken tikka, lamb and tiger prawns in a bhuna sauce

Catch of the day (medium)

An authentic Bengali fish curry with okra

Sea bass (medium)

Pan-fried sea bass served over a spinach and potato curry

Salmon mahi (medium)

Flame-grilled salmon served over a spinach and potato curry

Sorisha (dry dish)

Grilled salmon and sea bass with spinach rice, Bengali mustard oil

Lamb achari (medium)- also available with chicken

A savoury curry cooked with Indian home-made pickles

Chicken tikka masalla (sweet)

A sweet, creamy curry with aromatic spice and ground almond

Butter chicken (mahkani, sweet)

Boneless chicken roasted in a tandoori oven and enriched with almond, vanilla & coconut

Chicken korma

Mild and sweet chicken tikka with cream, vanilla and coconut

Tandoori mix masalla (sweet)

Chicken and lamb in a creamy sauce with almonds and coconut

Tandoori mix bhuna (medium)

Boneless chicken, chicken tikka and lamb cooked in a bhuna style

Shahi lamb (medium)

Tender lamb chops and pieces of lamb slow-cooked in a rich, aromatic Indian gravy

Chicken jaipuri (medium)

A medium curry cooked with fried peppers and mushrooms

Chicken tawa (medium)

An onion reduction with pickled garlic, served on a hot plate

Murgh keema (medium)

Minced lamb and barbecued chicken breast in a bhuna sauce

Popular Dishes

Jalfrezi — (hot)

Peppers, onions & green chillies

Sagwalla — (medium)

Fresh spinach curry

Dansak — (sweet, sour & hot)

Bhuna with lentils and pineapple

Bhuna balti — (medium)

With fresh herbs and spices

Madras — (hot)

A classic hot curry

Pathia — (sweet, sour & hot)

Following dishes can be prepared in any of the above styles:

Chicken tikka

Lamb

Tiger prawn

Vegetables

Chicken

Chicken tikka

Lamb

Tiger prawn

Vegetables

Biryanis

Basmati rice cooked with aromatic spices and delicate herbs, served with a fresh vegetable curry

Chicken Tikka

Lamb

Vegetable

Vegetarian

Tarka dhal – Garlic-flavoured lentils

Bombay aloo — Spiced potatoes

Mixed vegetable curry

Mushroom curry

Sag bhajee — Spinach

Aloo gobi – Potato and cauliflower

Sag paneer – Spinach with Indian cheese

Sag aloo – Spinach with potato

Bindi bhajee – Okra

Rice

Boiled rice

Pilau rice

Vegetable pilau rice

Mushroom rice

Egg fried rice

Keema pilau rice

Dirty rice- shrimp paste, garlic, green chilli and coriander

Sides

Plain naan

Keema naan

Stuffed with minced lamb

Peshwari naan (sweet)

With nuts and honey

Coriander naan

Tandoori roti

Garlic naan

Cheese naan

Cheese & garlic naan

Chapati

Paratha

Chips

Wine By The Glass

250ml

Pinot Grigio (Dry White) - Italy
Merlot (Red) - Chile
Rioja (Red) - Spain
Sauvignon Blanc (White) - Chile
Zinfandel (Rosé) - California, USA
Prosecco (White / Sparkling) 20cl - Italy

White Wine

75cl per bottle

- 1. Pinot Grigio** - Italy
Crisp refreshing white with a citrus lemon fruit and light apple bite
- 2. Sauvignon Blanc** San Andres - Chile
An exceptional Sauvignon Blanc with really vivid aromas of grapefruit, peach and herbs
- 3. Sauvignon Blanc** Marlborough - New Zealand
Lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum

Rose

- 4. White Zinfandel** Barefoot - USA
Fresh aromas of pineapple, strawberry and lively fruit flavors
- 5. Rose** (La Vielle Ferme **chicken wine**) - French
Beautiful bright powder-pink colour with silver highlights, fresh, fruity and delicious

Red Wine

- 6. Merlot** San Andres - Chile
This Merlot combines smooth ripe plum and raspberry fruit with some savoury cinnamon spice and a neat medium-bodied texture and notes of dark chocolate
- 7. Rioja** Campo Viejo - Spain
Pronounced intensity with an initial scent of ripe red fruit followed by gentle sweet notes of vanilla and spices
- 8. Malbec** Beefsteak Club - Argentina
Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish
- 9. Valpolicella Classical** - Italy
Powerful and complex aromas of morello cherry, almond, cinnamon and woodsmoke

Sparkling Wine

- 10. Prosecco Extra Dry** - Italy
A prosecco with aromas of white peach, pear and flower
- 11. Prosecco Rose** - Italy
Delicious note of citrus rose and strawberry

Beer

Cobra 4.3% ABV – Draught 1/2 pint pint

Bottle
Singha Beer 330ml
Cobra Zero (can) 330ml
Peroni Red 330ml
Koppaberg
(Strawberry & Lime)

Bottle
Magners 568ml
Bathams (Best Bitter) 500ml
Kingfisher Lager 650ml
Old Mout
(Mango & Passionfruit)

Soft Drinks

Also available in pint glass

Coke - Regular
Diet Coke - Regular
Orange Juice
Lime & Soda - Regular
Mango Juice
Mango & Lemonade - Pint

J20 (275ml)
Lemonade
Tonic Water
Mineral Water 750ml
(Still/Sparkling)
Mineral Water 330ml
(Still/Sparkling)

Spirits & Liqueurs

Tequila Blanco
Jameson
Gin - Bombay Sapphire
Pink Gin
Gin - Rhubarb & Ginger
Vodka
Spiced Rum
Bacardi
Jack Daniels
Brandy – Courvoisier
Malibu
Amaretto
Sambuca
Cream Liqueur

Friday
Set Meal for One

Available from
6.00pm to 10.30pm

Excludes 14th February, 10th December to 2th January.
Excludes any meal for two
(Salmon Mahi, Salmon Shashlik, & Tandoori Sea Bass £1.50 extra.
Sorisha £3.50 extra)
When ordering please mention your are ordering
SET MENU OFFER
T & C's apply

Any Starter
Any Main Course
Any Rice or Naan

Allergy Notice:

We regret to inform you that Cellars will not be serving any customers suffering from any allergies or intolerance. This is due to cross contamination beyond our control. We apologies for any inconvenience

CELLARS
fineindiancuisine

Sunday to Thursday – Set Meal for One

Available from 6.00pm to 10.00pm

Any Starter
Any Main Course
Any Rice or Naan

Excluding bank Holidays, 14th February, 1st December to 2th January
Excludes any meal for two
(Salmon Mahi, Salmon Shashlik, & Tandoori Sea Bass and Shahi lamb
£1.50 extra. Sorisha £3.50 extra)
When ordering please mention your are ordering
SET MENU OFFER.
T & C's apply

www.cellarsindiancuisine.co.uk