



# LITTLE INDIA

Fully Licensed & Air Conditioned | Indian & Bangladeshi Restaurant

*Menu*

1207 Evesham Road, Astwood Bank  
Redditch B96 6AB

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[www.littleindiaastwoodbank.co.uk](http://www.littleindiaastwoodbank.co.uk)

ALLERGENS & INTOLERANCES: Please note many of our dishes contain allergens such as nuts, peanuts, gluten, egg, dairy etc. Please ask about your meal when ordering and we will be happy to advise you.



## STARTERS

Indian Medley for Two..... £9.95  
*A selection of Indian appetisers to share.*

### Yorkshire Twist

*Chicken tikka or king prawn with onions and spices, topped with a sweet & sour sauce then served in a Yorkshire pudding.*

Chicken ..... £4.50  
 King Prawn ..... £5.95

Duck Spring Roll ..... £4.50

*Marinated duck stuffed in a pastry, then deep fried. Served with spicy sauce.*

Tandoori Mix Kebab ..... £4.95

*A selection of our tandoori favourites.*

Stuffed Pepper ..... £4.50

*Chicken, lamb or mixed vegetables in herbs & spices, stuffed in a green capsicum & roasted in the tandoori.*

Chicken Tikka Chat ..... £4.25

*Medium cooked with onions, tomatoes, cucumber and chat masala sauce.*

### Puree

*Cooked medium served with an Indian puree bread.*

Chicken or Prawn ..... £4.95

King Prawn ..... £5.50

Grilled Lamb Chops..... £4.95

*Tender lamb chops marinated in a selection of spices and grilled.*

Tandoori Duck ..... £4.50

*Duck fillets marinated with yoghurt and tandoori spices then grilled.*

Chicken or Lamb Tikka ..... £4.25

*Diced pieces of lamb or chicken seasoned in Asian spices and yoghurt then barbecued in the tandoor.*

Sheek or Shami Kebab ..... £4.25

*Minced meat mixed with herbs and spices then grilled.*

Nargis Kebab..... £4.95

*Boiled egg wrapped in mince meat, grilled in the tandoor.*

Bombay Mix Twister ..... £5.50

*Mixture of barbecued chicken, lamb and sheek kebab stir fried with green and red peppers, onions, green chillies, herbs and spices. Served with salad and mint dip.*

Duck Stir Fry ..... £5.50

*Breast pieces of tandoori duck stir fried with mixed spices, sweet chilli sauce, peppers & onion, served with salad & mint dip.*

Meat Samosa ..... £3.75

*Lightly spiced meat wrapped in a crisp pastry.*

Chicken Pakora ..... £4.25

*Diced chicken tikka mixed with shredded onion and light spices, deep fried till golden brown.*

Garlic Grilled Chicken..... £4.50

*Breast fillet of chicken, marinated with garlic, green chilli and coriander, then grilled, served with coriander pesto.*

Satay Chicken..... £4.50

*A skewer of grilled marinated chicken served with a peanut sauce.*

## SEAFOOD STARTERS

Tandoori Chingri..... £4.95

*Barbecued king prawns – a must try appetiser.*

Bengal Scallops..... £5.50

*Scallops marinated with garlic and herbs and cooked with black pepper and soya sauce.*

Fish Pakora ..... £4.25

*Deep fried marinated fish in crispy batter served with chilli sauce.*

Salmon Tikka ..... £4.95

*Marinated salmon steaks in tikka sauce then grilled in the tandoori.*

Masala Fish ..... £4.50

*Pangasius fish fillet marinated in spices, grilled in a pan then served with salad & mint sauce.*

Tempura Tiger Prawns..... £4.50

*Deep fried marinated prawns in crispy batter served with chilli sauce.*

Black Pepper King Prawn ..... £5.50

*Marinated fresh water king prawns with black pepper sauce and served with salad.*

## VEGETABLE STARTERS

Vegetarian Medley for Two..... £8.95

*A selection of vegetarian Indian appetisers to share.*

Tempura Vegetables ..... £3.95

*Selection of vegetables in light batter then deep fried and served with chilli sauce.*

Vegetable Samosa ..... £3.75

*Lightly spiced vegetables wrapped in a crispy pastry.*

Onion Bhaji ..... £3.50

*Traditional favourite*

Paneer Tikka ..... £4.25

*Indian cottage cheese marinated with tandoori spices then grilled.*

Garlic Mushrooms..... £3.95

*Fresh mushrooms marinated with fresh garlic and herbs, fried to perfection.*

Popadoms ..... £0.60

Chutney Tray ..... £3.00



## VEGETARIAN OPTIONS

Bombay Aloo *Potatoes* ..... £3.20

Chana Sag *Chick peas and spinach* ..... £3.20

Aloo Gobi *Potatoes and cauliflower* ..... £3.20

Aloo Bindi *Potatoes and okra* ..... £3.20

Sag Aloo *Spinach and potatoes* ..... £3.20

Sag Bhajee *Spinach* ..... £3.20

Bhindi Bhaji *Okra (Ladies Fingers)* ..... £3.20

Brinjal Bhaji *Aubergine* ..... £3.20

Tarka Dhal *Lentils and garlic* ..... £3.20

Vegetable Bhajee *Mixed Vegetables* ... £3.20

Mushroom Bhajee *Fresh mushrooms*.. £3.20

Chana Bhaji *Chick peas* ..... £3.20

Chana Sag *Chick peas & spinach* ..... £3.20

Sag Paneer *Spinach and cottage cheese* .. £3.50

Matar Paneer *Peas and cottage cheese*.. £3.50

Keema Peas *Minced lamb and peas* ..... £4.50

*(Non Vegetarian)*

## NAAN BREADS

Plain Naan..... £2.00

Peshwari Naan ..... £2.50

Keema Naan..... £2.50

Cheese Naan ..... £2.50

Garlic Naan..... £2.50

Onion Naan..... £2.50

Chapati ..... £1.90

Paratha ..... £2.50

Stuffed Paratha..... £2.90

Tandoori Roti..... £2.00

Mixed Naan *2 Toppings of your Choice* ... £2.90

Chips ..... £2.00

Special Naan..... £3.50

*Keema, cheese & green chillies.*

## RICE

Steamed Rice..... £2.20

Pilau Rice..... £2.60

Fried Rice..... £2.95

Garlic Fried Rice ..... £2.95

Coconut Rice ..... £2.95

Lemon Rice..... £2.95

Chilli Fried Rice ..... £2.95

Egg Fried Rice ..... £2.95

Vegetable Pilau Rice ..... £2.95

Mushroom Pilau Rice ..... £2.95

Keema Pilau Rice..... £2.95

Special Fried Rice ..... £3.50

*Egg, peas & onions.*





## TANDOORI SELECTION

**Mix Tandoori Cocktail** ..... £12.95

*A selection of our tandoori favourites served with a choice of curry sauce or nan.*

**Shashlick (Chicken or Lamb)**..... £8.50

*Marinated chicken or lamb barbecued with onions, peppers and lime served with salad and mint dip.*

**Paneer Shashlick** £8.20

*Marinated Indian cottage cheese with onions, peppers and lime served with salad and mint dip.*

**Salmon Tikka Shashlick** £11.50

*Marinated salmon tikka with onions, peppers and lime served with salad and mint dip.*

**Special Mixed Shashlick** ..... £14.95

*Chicken, lamb, king prawn and salmon with onions, peppers and lime served with salad and curry sauce.*

**Tandoori King Prawns** £11.95

*Bengal king prawns delicately seasoned and grilled in a clay oven and accompanied with fresh green salad.*

**Chicken or Lamb Tikka** £7.95

*Succulent pieces of chicken or lamb marinated with aromatic spices and yoghurt then grilled.*

**Salmon Tikka** ..... £9.95

*Salmon marinated with aromatic spices and yoghurt then grilled.*

**Tandoori Chicken (Half)** ..... £7.95

*Spring chicken coated with toasted spices, herbs and Kashmiri masala then marinated in yoghurt and grilled.*

**Grilled Lamb Chops**..... £9.95

*Tender pieces of lamb chops rubbed with exotic spices, herbs and mint, marinated in yoghurt then barbecued in the tandoor.*

**Massala Fish** ..... £8.95

*Pangasius fillets coated with toasted spices, garam massala, chilli flakes and fresh coriander then deep fried till crispy and served with spicy new potatoes.*

**Garlic Grilled Chicken**..... £7.95

*Breast fillet of chicken, marinated with garlic, green chilli, coriander then grilled & served with coriander pesto.*

## TRADITIONAL DISHES

**Chicken**..... £6.75

**Lamb** ..... £6.95

**Prawn**..... £6.75

**King Prawn**..... £10.95

**Duck**..... £8.95

**Vegetable**..... £6.75

### Korma

*A traditional recipe consisting of onions garnished with pure butter ghee, spices, milk, fresh cream and almond powder. An aromatic, mild dish.*

### Bhuna

*A most popular bhuna dish from the Indian sub-continent, consisting of a special selection of spices and herbs, fairly hot taste creating a unique spicy aroma.*

### Rogon Josh

*A Northern Indian presentation, medium spiced with exotic fresh herbs, fried onions and tomato to create a delightful flavour.*

### Dupiaza

*A Hyderabad recipe. A medium strength dish garnished with a maximum quantity of decoratively cut diced onions, cooked with a mixture of spices and fresh herbs to create a unique taste.*

### Dansak

*Consists of subtle flavours, slightly hot dish cooked with lentils to give a sweet and sour taste with pineapple in a creamy sauce.*

### Pathia

*A Hyderabad recipe, popular on the sub-continent, a medium strength dish garnished with a mixture of spices and fresh herbs giving a sweet and sour taste.*

## SIGNATURE DISHES

**Goan King Prawn Supreme** ..... £12.95

*On shell king prawns aromatically spiced, served with sautéed peppers and courgettes in a medium sauce and accompanied with rice.*

**Jamdhani Duck**..... £12.95

*Breast of duck, lightly spiced then grilled and cooked in a sweet and sour sauce. Served with lemon rice.*

**Jhinga Zafrani**..... £11.95

*King prawns cooked in a medium spiced sauce with green and red peppers, aubergine and baby carrots.*

**Seabass Supreme**..... £12.95

*Boneless fillet of seabass, lightly seasoned and pan fried with olive oil, accompanied with spinach, chick peas and garlic. Served with vegetable pilau rice.*

**Chicken Tikka Shashlick Bhuna** £8.95

*Tandoori favourite with a twist cooked as a curry, medium hot.*

**Rangella Khana** ..... £9.95

*A traditional Goan dish of chicken and lamb cooked with fresh ginger, spinach and methi leaves in an aromatic sauce.*

**Goan Tandoori Lamb Chops** ..... £9.95

*Grilled lamb chops cooked in a medium sauce with mixed peppers and onions.*

**Honey Grilled Lemon Chicken** . £12.95

*Breast fillet of chicken marinated with fresh lemon, honey and herbs then chargrilled and served with Chef's special chana saag & pilau rice.*

**Murgh Hari Mirchi** ..... £8.50

*Hot – only for the brave! Succulent chicken breast garnished with fresh garlic, capsicum, tomatoes, coriander and lots of fresh green chillies. There is only one work that adequately describes this dish – volcanic!*

**Masala Fish Tawa** ..... £9.95

*Fish fillet marinated and grilled then sautéed with onions, red and green pepper, ginger, coriander and an array of herbs and spices.*

**Bengal Murgh Massala** ..... £8.95

*Chicken tikka cooked with minced meat and boiled egg, a touch of garam massala, garlic, spices and herbs, slightly hot in a rich bhuna style sauce.*

**Mumbai Shank**..... £13.95

*Lamb shank slow cooked in a delicious sauce combined with delicate spices to produce a mouth watering exquisite dish. Served with special rice.*

**Hollandaise Cream Salmon**..... £13.95

*Grilled fillet of salmon lightly seasoned and served with a hollandaise cream sauce. Accompanied with vegetable rice.*

**Seafood Cocktail** ..... £15.95

*Selection of mixed seafood, marinated with chef's special herbs and spices, green and red peppers, onions and served in a sizzling dish.*



## ENGLISH DISHES

**Peppercorn Steak** ..... £12.95

*Fillet of beef marinated with olive oil, black pepper, salt and cooked medium rare. Served with fried mushrooms & chips.*

**Omelette & Chips**..... £7.95

*Plain omelette served with chips.*

**Masala Steak** ..... £12.95

*Fillet of beef marinated with Indian spices, olive oil and cooked medium rare. Served with spicy potato.*



## HOUSE SPECIALITIES

### Jalfrezi

Marinated and grilled chicken tikka cooked with fresh green chillies, tomato, green peppers and onion in a spicy dish cooked with flavour.

Chicken Tikka or Lamb ..... £7.95

King Prawn ..... £11.95

Duck ..... £8.95

Paneer ..... £7.95

Garlic Chilli Chicken or Lamb ... £7.95

Marinated chicken cooked with fresh garlic and sliced green chillies with a combination of subtle spices and herbs in a fairly hot flavour sauce.

### Kata Mitha

Lamb or chicken medium hot with light spices, onion and tamarind sauce, in a lovely sweet and sour dish.

Chicken or Lamb ..... £7.95

King Prawn ..... £11.95

### Karai

A delicacy from Northern India named after the cast iron dish in which it is prepared. Consisting of fresh red/green peppers, onions, toasted cumin and spices.

Chicken or Lamb ..... £7.95

Salmon Tikka ..... £11.95

### Sagwalla

Chicken, lamb or king prawn cooked with spinach, onions, green chillies and a mixture of spices.

Chicken or Lamb ..... £7.95

King Prawn ..... £11.95

Murg Bemissal ..... £7.95

A unique blend of spices in a buttery tomato sauce with spicy tikka of chicken finished off with caramelised onions and garlic for that added twist. Slightly hot.

Achari Murg ..... £7.95

Diced chicken in a slightly hot sauce with pickle and aubergine. An authentic Punjabi dish.

Bengal Chat Massala ..... £7.95

Fairly hot and spicy chicken or lamb cooked with chick peas, peppers and onions plus ground herbs tossed with coriander.

Methi Gosht ..... £7.95

A South Indian dish with lamb pieces cooked with onions, fresh fenugreek in a thick sauce.

Roshni Chicken ..... £7.95

Sliced pieces of chicken, cooked with garlic in a medium bhuna sauce, garnished with onions, peppers and coriander.

Chicken or Lamb Tikka Massala. £7.95

Traditional favourite rich in flavour and texture.

Passanda ..... £7.95

Mild dish cooked with ground nuts, fresh cream and red wine.

Tandoori Butter Chicken ..... £7.95

Marinated tandoori chicken off the bone with almonds, butter, fresh cream.

Makhani Chicken ..... £7.95

Tandoori chicken tikka simmered in a sweet, smooth tomato mild gravy made with juices of roasted meat and kasoori methi.

Murg Shim ..... £7.95

Marinated chicken cooked with Bangla uri beans, sliced green chillies, coriander, parsley and spring onion in a fairly spicy sauce.

Nawabi Murg ..... £7.95

Fillets of chicken marinated in herbs and spices and yoghurt then grilled, cooked in a medium sauce with egg, tomato, capsicum and garnished with coriander.

Chicken or Lamb Rezalla ..... £7.95

Chicken or lamb cooked in a medium sauce with subtle herbs, spices and yoghurt garnished with fried onions and peppers.

Chicken or Lamb Tawa ..... £7.95

Sliced chicken breast fillets or diced lamb sautéed with onions, red and green peppers, ginger, coriander and an array of herbs and spices.

Chicken Naga ..... £7.95

Marinated then grilled chicken tikka cooked in a slightly hot and spice sauce made using the fiery Bangladeshi Naga chilli pickle.

## BALTI FEAST

Create your own Balti using the ingredients below just follow the simple steps and be as adventurous as you like.

### 1. Choose your main ingredients:

Chicken/Mix Vegetable ..... £6.75

Lamb ..... £6.95

Prawn ..... £6.75

Chicken Tikka/Lamb Tikka ..... £7.50

King Prawn ..... £10.95

Fusion Balti ..... £9.95

### 2. Choose Your Vegetable ..... £0.90

(per item)

Mushroom / Potato / Spinach / Okra

Cauliflower / Chick Peas / Green or

Red Peppers / Paneer / Tomatoes

### 3. Select The Strength

Mild / Medium / Slightly Hot

or Madras

## HEALTHY SALADS

Salad mixed with olives, carrots, peppers, red onions, tomatoes, cucumber and a touch of herbs.

Grilled Chicken Salad ..... £7.95

Steamed Prawn Salad ..... £7.95

Paneer Tikka Salad ..... £7.95

## BIRYANI

A dish prepared with any of the selected meat, aromatically spiced then stir fried with our finest infused Basmati rice. Served with a vegetable curry sauce.

Special Biryani ..... £13.95

Chicken tikka, lamb tikka & king prawn

Chicken/Meat/Prawns ..... £8.25

Chicken Tikka/Lamb Tikka ..... £9.95

King Prawns ..... £11.95

Vegetables ..... £7.95

## STIR-FRY SELECTION

Kushi Biran ..... £8.50

Strips of chicken breast tossed in light spices and gram masala then coated with gram flour and grilled in olive oil, garnished with garlic fried mushroom and stir fried with fresh vegetables.

Fusion Stir-Fry ..... £9.50

Chicken, lamb and prawn with selected seasonal vegetables, tossed with spices and soya sauce.

Vegetable Stir-Fry ..... £7.90

Seasonal vegetables, tossed with spices & soya sauce.



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MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON