

Appetisers

Poppadoms £1.95

2 Poppadoms served with spicy onions, sweet mango chutney and mint sauce

Home made Samosas Vegetable £3.95 or Meat £4.95

Light and crisp pastry shells filled with spiced vegetables or ground mince meat served with a Chana (chick pea) Masala

Traditional Pakoras Vegetable £2.95 or Chicken £3.95

Vegetable or Chicken pieces, lightly fried in our chef's special aromatic chick pea batter, served with fresh salad garnish, mint yoghurt and a tangy tomato dip

Puri Wrap £4.95

A traditional deep fried puri wrap stuffed with a choice of fillings:-

Aloo Channa *Spiced Potatoes and chick peas, cooked in traditional spices*

Chicken *Tender chicken pieces infused with Garam Masala and sweet chutney*

Garlic Mushroom *Wild mushrooms in garlic sauce infused with herbs and sauces*

Prawn Puri £5.95

Succulent prawns cooked gently in a spicy sauce, served in a puri wrap

Stuffed Aloo Paneer Tikki £3.95

Potato cake stuffed with peas, fresh herbs, paneer and cheddar cheese

Raunag-E-Seekh Kebab £4.95

Fine mince lamb flavoured with fresh green herbs and spices, skewered and chargrilled

Paneer Shashlik £6.95

Slices of Indian cottage cheese, tomatoes, onions, green peppers & mixed spices, marinated then baked in the tandoor clay oven

Karahi Mussels £6.95

Choice Mussels gently cooked with a carefully balanced blend of Indian spices, finished with a splash of white wine

Khatha-Metha King Prawns £7.95

Succulent King Prawns pan fried with roasted garlic, served with a creamy sweet and sour honey and mango sauce

Tandoori King prawns £7.95

Fresh King Prawns marinated in our own special blend of spices and cooked in the tandoor

Chicken or Lamb Tikka £4.95

Choice pieces of meat marinated in Tandoori spices skewered & baked in the clay oven

Harabara Chicken Tikka £4.95

Tender pieces of lightly spiced Chicken breast marinated in a blend of fresh spinach, mint and coriander leaves baked with ginger in the tandoor.

Red Fort Tikka £6.95

One of our most popular dishes

A duo of marinated Achari (Pickle based) & Reshmi (Honey, Cashew nut & cream based) Chicken Tikka pieces garnished with fresh green salad served with a mildly spiced mint dip

Tandoori Platter for 2 to share £14.95

Chicken and Lamb Tikka, Seekh Kebab, Tandoori King Prawns, spicy chicken wings and fish pakoras accompanied with a spicy yoghurt and Tomato Dip

Vegetable Platter for 2 to share £11.95

Samosas, Vegetable and Paneer Pakoras, Aloo Tikki, Spring Rolls, accompanied with a spicy yoghurt and Tomato Dip

This menu is available in large print or Braille

Red Fort Muchi Specialities (Fish Dishes)

Like a gifted artist, our Head Chef takes great pride in his culinary skills. The Red Fort Specialities are exclusive creations and we highly recommend them.

Punjabi Sea Platter for 2 to Share £39.95

*Prawns, Salmon steak, Mussels, King Prawns sprinkled with fresh green chilly
Served with a thick curry sauce made from green chillies, tomatoes and fresh lemon.
Accompanied with lemon rice and naan, garnished with salad and fruit.*

Shahjahan's Achari Prawn Karahi £14.95

Whole king prawns cooked with fresh chopped garlic, chillies, ginger and mixed pickle

Spicy Red Fort Muchi £14.95

*Finest freshwater salmon and plump king prawns
cooked in a creamy, tangy, tomato and garlic sauce*

Maharaja's Muchi Feast £15.95

Spicy haddock, salmon, king prawns and mussels in a white wine, lemon and coriander sauce

Spicy whole Pomphret £14.95

*Whole pomphret marinated in chef's special blend of spices and herbs then baked in the
tandoor until tender. Served on a bed of leaf salad.*

Shahjahan's Sizzlers From the Tandoor

*These dishes are served on a small sizzler garnished with
fresh salad and accompanied with Pilau rice and sauce*

Tandoori Chicken £10.95

Thighs of chicken marinated in a yogurt and masala blend then baked in the tandoor

Chicken or Lamb Tikka Shashlik £11.95

*A mild dish of marinated pieces of succulent chicken breast or tender lamb
gently prepared in the charcoal tandoor clay oven*

King Prawn Shashlik £15.95

*Fresh King Prawns marinated in our own special blend of spices
Gently prepared in the charcoal tandoor clay oven*

Salmon Tandoori £14.95

Finest freshwater salmon cooked with aromatic spices in the tandoor clay oven

Malai Tikka £11.95

*Choice cuts of chicken breast marinated in a mildly spiced yogurt,
skewered and cooked in the tandoor*

Tandoori Mixed Grill £15.95

*Enjoy a medley of flavours with Fresh King prawns, Lamb Tikka, Chicken Tikka,
Seekh Kebabs and Tandoori Chicken, all with the distinctive tandoor flavouring.*

(Served on a large sizzler)

If you have any special dietary requirements or allergies please inform your server and we will do our best to accommodate. If you require a list of ingredients for a particular dish please ask.

Chicken Main Courses

Chicken Chana Daal £8.95

Tender pieces of chicken simmered in a spicy chick pea sauce

Chicken Balti £8.95

A traditional Indian dish cooked with succulent pieces of chicken in a rich sauce of spices onions and tomatoes

Chicken Tikka Masala £8.95

A mild dish of tender pieces of chicken with a cocktail of spices infused in a sauce of fresh cream, yoghurt, creamed coconut and sprinkles of flaked almonds

Tandoori Chicken Masala £8.95

Choice cuts of chicken, marinated and gently prepared in the charcoal tandoor then cooked in a rich, red, tangy sauce

Achari Chicken Karahi £9.95

A fusion of chicken and freshly chopped garlic, green chillies, aromatic ginger and mixed pickle

North Indian Garlic Chilli Chicken £9.95

A sublime taste from the Kings of Rajasthan. Tender chicken cooked in a spicy tomato sauce prepared with freshly chopped onions, green chillies and lots of garlic.

Chicken Karahi £9.95

Tender pieces of chicken prepared with freshly chopped garlic, finely chopped capsicums and onions and a spicy tomato based sauce.

Jaipuri Chicken £9.95

Prepared in a Traditional Punjabi Masala, this dish is brought together with field mushrooms, capsicums, caramelised onions and garnished with finely chopped coriander

Jalfrezi Chicken £9.95

A classic hot and spicy dish cooked with chicken and capsicums, fiery green chillies and fresh coriander

Saag Murgh £9.95

Pieces of chicken breast traditionally cooked in a spicy spinach sauce, prepared with finely chopped onions, peppers, mushrooms and green chillies

Chilly Masala Chicken £8.95

Strips of chicken breast from the tandoor simmered in rich butter cooked with tomatoes and fiery green chillies

Butter Chicken £8.95

Strips of chicken from the tandoor simmered in a rich mildly spiced butter sauce

Chicken Korma £7.95

A well known mild dish of chicken cooked in a sauce of fresh cream and creamed coconut

Hyderabadi Chicken £10.95

Succulent pieces of chicken marinated in fresh coriander, green chillies, poppy seeds and cinnamon seeds, fried with dry red chillies and mustard seeds and served in a fresh coconut flavoured sauce.

This menu is available in large print or Braille

*Chef appreciates your patience as every dish is cooked fresh for each order.
At busy times your wait may be longer than usual for this reason.*

Lamb Main Courses

Lamb Balti £9.95

A traditional Indian dish cooked with succulent pieces of lamb in a rich sauce of spices onions and tomatoes

Tandoori Lamb Masala £9.95

Marinated lamb cooked in the charcoal tandoor served with a rich, red, tangy sauce

Achari Lamb Karahi £10.95

A fusion of lamb and freshly chopped garlic, green chillies, aromatic ginger and mixed pickle

Jaipuri Lamb £9.95

Prepared in a Traditional Punjabi Masala, this lamb dish is brought together with field mushrooms, capsicums, caramelised onions and garnished with freshly chopped coriander

Minted lamb £9.95

Lean cuts of lamb cooked in a rich sauce of spices, coriander and fresh mint leaves

Saag Gosht £9.95

Lamb pieces cooked in a spicy sauce of spinach with chopped onions, peppers, mushrooms and slithers of finely sliced chillies

Maharaja's Lamb £10.95

Spicy tender lamb chunks in a thick sauce with a drizzle of Red Port

Royal Rogan Josh £9.95

This lamb dish takes its name from its rich appearance. Tomatoes, paprika and red chillies are ground together to produce the distinct Rogan taste which is then finished with fresh cream

Shahjahan's Karahi Gosht £9.95

Tender pieces of lamb in a rich, spicy sauce of peppers, aromatic ginger and cumin

Lamb Kofta £10.95

Tender lamb mince balls cooked in a sauce of strong spices, tomatoes and onions

Jalfrezi Lamb £9.95

A classic hot and spicy dish cooked with lamb and capsicums, fiery green chillies and fresh coriander

Butter Lamb £9.95

Choice bite sized pieces of lamb cooked in a rich butter and mildly spiced sauce

Old Favourites

Madras or Vindaloo

Hugely popular Indian dishes with strong flavours cooked with fiery spices and chillies

Biryani

A rich aromatic dish where the meat, fish or fresh vegetables are cooked with Pilau rice and served with a separate vegetable sauce

Bhuna

An onion based dish where the meat, fish or fresh vegetables are melted down in tomatoes, fresh coriander and spices

Dansak

A hot sweet and sour dish infused with lentils, fresh vegetables and garnished with pineapple

Dupiaza

Choice cuts of meat or fresh vegetables cooked with lots of chopped onions and diced green peppers (not available as a fish option)

Pasanda

Strips of chicken or lamb from the Tandoor cooked in a spiced sauce including ground almonds, cardamoms, mustard seeds and whole red chillies producing a very rich dish

Nash e Dar

A traditional dish cooked with lashings of brandy or white wine

The above dishes are available as

Fresh Vegetables £7.95 Chicken £8.95 Lamb £9.95 King Prawns £10.95

Mixed Balti £11.95

Fresh prawns, Chicken and Lamb all combined in the traditional rich Balti sauce

Lamb Keema £9.95

Coarsely minced lamb cooked in tomatoes, onions, green peas and spices

Methi Gosht £9.95

Tender lamb pieces cooked in a spicy sauce with fresh fenugreek leaves

**If you would like Chef to prepare a special Indian dish for you we will do our best to arrange it.
This may not be possible at extremely busy times, but do ask your server.**

Alternative cuisine

Chicken Pasta £9.95

Pollo fusilli pasta curls with mildly spiced bite sized chicken breast pieces cooked in black pepper, tomatoes and cream served with salad

Omlette £5.95

A freshly prepared omelette of your choice, served with chips and garnished with salad

Traditional Fish and Chips £8.95

Fresh Haddock, fried in a traditional batter, served with chips, peas and salad

This menu is available in large print or Braille

Vegetarian Dishes

Saag with Aloo or Paneer

*Slow cooked spinach leaves with spices, finely chopped onions and ginger
Available as Saag only, or cooked with Aloo (potatoes) or Paneer (Indian Cheese)*

Gourd Kofta

*Gourd, (a type of marrow) shredded together with tomatoes, onions and spices
and cooked in a creamy sauce*

Panch Ranghi Sabji

*A colourful blend of green peas, carrots, paneer, green beans, potatoes
and baby corns all combined with delicate spices*

Dum Potatoes (recommended as a side dish)

*Small red potatoes cooked under pressure with yogurt, ginger and garlic
finished with fresh coriander*

Methi Malai Mutter Paneer

*Fresh fenugreek leaves, Indian cheese and green peas cooked in a
traditional spicy sauce made with fresh cream*

Tarka Daal Yellow or Black

*A mix of red and yellow or black lentils cooked with tomatoes and spices,
finished with cumin, roasted garlic and coriander*

Daal Makhani

*Black lentils, kidney beans, ginger, garlic and fine masala slow simmered in butter
producing a creamy smooth daal garnished with fresh coriander and cream*

All of the above dishes are available as

Main course at £6.95 Or as side orders £4.95

Stuffed Bagan £7.95

*A very rich dish of baby aubergines stuffed with a blend of
specially spiced onions*

Malai kofta £8.95 (Main course only)

*Vegetable dumplings made with grated vegetables and Indian cheese, deep fried and served
in lightly spiced, fresh cream, tomato and onion sauce*

Accompaniments

Bakery

<i>Plain Naan</i>	<i>£1.95</i>
<i>Garlic Naan</i>	<i>£2.95</i>
<i>Peshwari Naan</i>	<i>£2.95</i>
<i>With almonds, raisins and coconut</i>	
<i>Keema Naan</i>	<i>£2.95</i>
<i>With spiced mince meat</i>	
<i>Kulcha Naan</i>	<i>£2.95</i>
<i>With spiced onions</i>	
<i>Chapati</i>	<i>£0.90</i>
<i>Flat bread, griddled and served hot and thin</i>	
<i>Tandoori Roti</i>	<i>£1.30</i>
<i>Prepared in the tandoor</i>	
<i>Plain Paratha</i>	<i>£1.95</i>
<i>Stuffed Paratha</i>	<i>£2.95</i>
 <i>Chips</i>	 <i>£1.95</i>

Basmati Rice

<i>Jeera Rice</i>	<i>£1.95</i>
<i>Pilau Rice</i>	<i>£1.95</i>
<i>Vegetable Rice</i>	<i>£2.95</i>
<i>Mushroom Rice</i>	<i>£1.95</i>
<i>Boiled Rice</i>	<i>£1.95</i>

Extras

<i>Mixed Salad</i>	<i>£2.95</i>
<i>Mixed Raita</i>	<i>£1.95</i>
<i>Spiced Onions</i>	<i>£0.95</i>
<i>Mixed Pickle</i>	<i>£0.95</i>
<i>Lime Pickle</i>	<i>£0.95</i>
<i>Mango Chutney</i>	<i>£0.95</i>
<i>Poppadoms each</i>	<i>£0.80</i>
<i>Pickle tray</i>	<i>£1.95</i>

*Spicy onions
Mango chutney
Mint sauce*

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