

STARTERS (APPETIZERS)

1. SABZI KABAB £3.75

Made from assorted fresh vegetables, blended with light spices and herbs, fried with bread crumbs, served with Chef's fresh salad

2. PRAWN POORI £4.95

Shrimps cooked with fresh tomatoes, onions, fenugreek and green chillies, wrapped in a poori (a fried flaky bread)

3. ONION BHAJI £3.75

Fresh sliced onions dipped in a spicy batter of gram flour, mixed with fresh herbs and exotic spices. Pan fried and served with green salad and plum chutney.

4. SHAAMI KABAB £4.75

Fine ground lamb blended with chick peas, fragrant herbs and exotic spices, pan fried to perfection.

5. ALOO CHANA CHAAT £3.75

A spicy admixture of tenderised whole chick peas and potatoes in a tangy yogurt based sauce with tamarind, green chillies, chopped onions, coriander and tomatoes.

6. TALI MACHI £5.95

Deboned fillet of fish left to marinate in lemon juice, garlic and a combination of light spices, pan fried on a slow heat. Served with garden salad and plum chutney.

7. BUTTERFLY JHINGA £8.75

King prawns marinated in delicate spices and herbs, coated with home made breadcrumbs, lightly pan fried served with chef's salad and plum chutney

*Bundu Khan House Specials

TANDOORI CHARCOAL BARBECUES AND GRILLS:

8. CHICKEN TIKKA ZAAFRANI £5.50

Cubes of fresh chicken breast in a special marinade of fresh ingredients and spices, barbecued over flaming "tandoor"

9. BUNDU KHAN SEEKH KABAB £4.50

Ground lamb blended with herbs and spices, with a touch of saffron, barbecued on skewers in the "tandoor"

10. TANDOORI LAMB CHOPS £8.75

Succulent lamb chops marinated in our Chef's special marinade, barbecued over the flaming "tandoor"

11. MURGH TANDOORI £6.50

Half a Spring chicken quartered and marinated in the traditional oriental spices, ginger, garlic and fresh lemon juice, barbecued in the "tandoor"

12. TIKKA KABAB PANEER £7.75

Cubes of freshly home made paneer (curd cheese) marinated in mild spice sand lemon juice, barbecued over flaming "tandoor"

13. BIHARI BOTI KABAB £8.75

Tender morsels of lamb left to marinate in the traditional Bihari spices, barbecued on skewers in the "tandoor" A house speciality

14. MIXED KABAB GRILL £12.75

A selection from our famous tandoori kababs, masterfully marinated and barbecued over flaming "tandoor", this includes murgh tandoori, seekh kabab, chicken tikka, lamb chops and Bihari Boti Kabab

*Bundu Khan House Specials

BUNDU KHAN SPECIAL KARAHIS & CURRIES

15. CHICKEN MAKHNI £8.75

Deboned tandoori chicken, simmered in a mild and buttery sauce with tomatoes, onion, garlic and aromatic herbs and spices.

16. LAHORI KARAHI £8.75

A speciality from our home town, diced lamb or chicken (of your choice) cooked with fresh tomatoes, green peppers and crushed ginger and garlic in a traditional "Karahi" (wok).

17. BUNDU KHAN JHOLFRAIZI £8.75

Deboned lamb or chicken (of your choice) cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh green chillies with hot exotic spices.

18. KOFTA KASHMIRI £8.75

Minced lamb blended with light spices, fresh coriander, onions, a touch of garlic and fragrant herbs, rolled in round shapes and simmered in a delicious masala sauce, a choice of Aristocrats

19. ROGAN JOSH £8.75

Tender grass fed lamb, deboned cubes cooked in a special masala sauce with a touch of butter, sliced fresh ginger, garlic, browned onions, gently simmered in yogurt with aromatic herbs and spices.

20. SHAHI HALEEM £8.75

Shredded lamb cooked with whole wheat germ and a rich variety of lentils, fresh tomatoes, ginger, coriander, garlic, onions and oriental spices. 'Said to be the favourite dish of "AKBAR, the great".'

21. PALAK GOSHT £8.75

A delicious combination of succulent lamb or spring chicken (of your choice) and fresh spinach cooked with garlic, red onions, tomatoes, green chillies and fragrant green herbs.

22. KARAHI KEEMA £8.75

Minced lamb freshly cooked with spring onions, red ripe tomatoes, fresh garlic, green chillies, ginger, light spices and green herbs.

SEAFOOD

23. SALMON FISH CAKE

£6.75

Fresh, deboned fillets of salmon, mashed together with new baby potatoes, chopped fresh dil and a hint of aromatic spices, lightly pan fried, served with garden salad and plum chutney.

24. SHRIMP MASALA

£9.75

Shrimps cooked in a rich and spicy masala sauce prepared by the "Khansama"(Cook) from the coastal areas of Karachi and beyond.

25. SINDHI MACHI

£10.75

Deboned fresh fillet of Tilapia fish left to marinate in garlic, fresh lemon juice, light herbs and aromatic spices, barbecued over flaming "tandoor"

26. TANDOORI KING PRAWN

£12.75

King sized prawns marinated with delicate spices in yogurt and herbs, barbecued over flaming "tandoor", tossed in butter with fresh grilled onions.

27. KING PRAWN CURRY

£12.75

King Prawns cooked with fresh tomatoes, chopped onions with fragrant herbs and exotic spices, prepared following an ancient recipe of Bengali Fish Folk

28. LAHORI MACHI

£10.75

Fresh fillet of deboned Tilapia fish, lightly marinated and simmered in a freshly made sauce with aromatic spices, crushed garlic and ginger, tomatoes, onions, green chillies and herbs

*Bundu Khan House Specials

VEGETABLE DISHES

29. CHANA MASALA £5.75
Kabuli chana (chick peas) cooked in butter with a touch of spices, tomatoes and fresh coriander

30. PALAK ALOO £5.75
Freshly picked crisp spinach green cooked with new potatoes, green chillies, garlic, tomatoes and exotic spices.

31. TARKA DAAL £5.75
A rich variety of lentils specially prepared, full of flavours and nutrition, garnished with fried onions, garlic and coriander

32. MIXED VEGETABLES £5.75
A tasty variety of seasonal fresh vegetables cooked with exotic spices and green herbs

33 . ALOO GOBI £5.75
Fresh cauliflower cooked with potatoes in exotic spices and fragrant herbs

34. PALAK PANEER £7.75
Cubes of freshly home made paneer (curd cheese) cooked with fresh spinach, simmered in a special sauce made with tomatoes, onions, butter and green herbs.

35. BHINDI BHAJI £6.75
Fresh okra (ladies fingers) cooked with onions, tomatoes, coriander and green chillies

36. ALOO ZEERA £5.75
Sliced potatoes tossed in butter, with a hint of spices and whole Zeera (cumin seed)

37.PANEER MAKHNI £7.75
Cubes of freshly home made paneer (curd cheese) simmered in a mildly spiced sauce made with butter, red onions, tomatoes, mild herbs and spices.

38. BENGAN BHARATA £6.75
Fresh aubergine roasted in the "tandoor" blended with chopped onions, garlic and mild spices.

PUNJABI CHAWAL (RICE)

39. STEAMED RICE £2.50
Basmati rice steamed to perfection, a simple yet an important part of the cuisine
40. PULAO RICE £3.50
Basmati rice cooked in a rich stock (vegetarian), flavoured with cumin and crisped brown onions.

41. BIRYANI HIJAZI £8.75
Basmati rice blended with mildly spiced broiled lamb or chicken (of your choice) steamed with saffron and exotic spices

NAANS

42. TANDOORI NAAN £1.50
Unleavened bread freshly baked in the "tandoor"
- 43 . GARLIC NAAN £2.00
Unleavened bread layered with butter and freshly crushed garlic and chopped coriander
44. PESHAWARI NAAN £2.50
Unleavened bread layered with ground almonds, coconut, sultanas and butter
45. TANDOORI ROTI £1.00
Whole wheat bread, freshly baked in our "tandoor"

46. BUNDU KHAN PARATHA £2.00
A house speciality, fried flaky bread made from our secret recipe of dough making. A perfect accompaniment, with our kababs

47. PARATHA TANDOORI/ TAWA PARATHA £2.00
Whole wheat dough, layered with butter, freshly baked in our "tandoor" OR made on a "tawa" (griddle)
48. ALOO PARATHA TANDOORI / TAWA £2.50
Whole wheat dough, layered with spiced potatoes and butter freshly baked in "tandoor" OR made on a "tawa" (griddle)

SALADS AND RAITA (LAWAZMAAT)

49. BUNDU KHAN SALAD £2.00
Fresh and crisp lettuce green, tomatoes, cucumber and radish, tossed with a home made dressing.
50. KACHUMER £2.00
Chopped cucumber, tomatoes, capsicum, onions, green chillies and fresh lemon juice.
51. DAHI RAITA £2.00
Blended natural yogurt seasoned with finely chopped cucumber, a touch of herbs and mild spices
52. PAPADOMS £0.75
Traditional appetising crackers served with home made chutneys.

**SELECTION OF MILD DISHES FOR OUR SPECIAL GUESTS AS
"SOME LIKE IT MILD"**

STARTERS

53. ALOO TIKKI (As No.1 but mild)	£3.75
54. SHRIMP PUREE (As No.2 but mild)	£4.95
55. BUTTERFLY JHINGA (As No.7 but mild)	£8.75
56. LAYARI FISH (FRIED) (As No.6 but mild)	£5.95
57. CHICKEN TIKKA MALAI (As No.8 but mild)	£5.50
58. LAMB CHOPS SHAHI (As No.10 but mild)	£8.75
59. MURGH TANDOORI MUGHLAI (As No.11 but mild)	£6.50
60. GRILLED PRAWNS TANDOORI (As No.26 but mild)	£12.75

MAIN COURSE

61. MIX GRILL PLATTER Except Seekh Kabob (As No.14 but mild)	£12.75
62. CHICKEN TIKKA MASALA (As No.15 but mild)	£8.75
63. LAMB KORMA (As NO.19 but mild)	£8.75
64. FISH CURRY (As No.28 but mild)	£10.75
65. KING PRAWN KORMA (As No.27 but mild)	£12.75
66. SAAG ALOO (As No.30 but mild)	£5.75
67. BOMBAY ALOO (As No.36 but mild)	£5.75
68. SAAG PANEER (As No.34 but mild)	£7.75
69. PANEER KORMA (As No.37 but mild)	£7.75
70. CHANA MAKHNI (As No.29 but mild)	£5.75