

SEA FOOD SPECIAL £8.95 RICE

Goan Red Jinga
King prawns cooked in a hot spicy sauce made with tamarind, coconut milk and red chillies.
Jinga Paneer Malai
King prawns cooked with Indian cheese and honey in a creamy butter sauce.
Jinga Molee
Fresh king prawns with coconut, almonds and green herbs in a creamy sauce.
Tandoori King Prawn Masala
King prawns marinated in yoghurt with special herbs and spices barbecued on skewers in the Tandoor. Finished in a coconut and fresh cream sauce.
South Indian Mustard Chilli King Prawn
Barbecued pieces of king prawn cooked with fresh garlic, mustard and chilli sauce. Served with crispy red chillies.
Fish Malabar
A speciality of Kerala. Fresh sea bass fillet cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel.

Pilau Rice £2.75
Flavored basmati rice.
Plain Basmati Rice £2.50
Coconut Rice £2.95
Vegetable Rice £2.95
Pilau rice fried with mixed vegetables.
Keema Rice £2.95
Pilau rice fried with minced lamb.
Special Fried Rice £2.95
Basmati rice fried with peas and egg.
Mushroom Fried Rice £2.95
Basmati rice fried with mushrooms.
Garlic Rice £2.95
Basmati rice fried with garlic.
Onion Rice £2.95
Basmati rice fried with herbs and onions.
Lemon Rice £2.95
Basmati rice fried with curry leaves and lemon zest.

VEGETABLE DISHES Side £3.50 / Main £5.95

Paneer Sabji Masala
Mild Indian cheese and vegetables marinated and cooked in special flavored sauce.
Takari Handi
Seasonal vegetables tossed with cumin and crushed black pepper.
Khatte Baingan
Aubergine in a gravy made of onions, red chillies, and coriander seeds.
Mushroom Gobi
Spiced mushroom and cauliflower cooked with garlic and fresh coriander.
Sabji Molee
Mixed vegetables marinated in yogurt, spiced with coconut, almonds and green herbs in a creamy sauce.
Methi Aloo
Baby potatoes tossed with fresh fenugreek leaves.
Khumb Mutter
Mushrooms and Pease in onion, tomato and cashew nut sauce.
Sabji Samber
Fresh vegetables cooked with lentils in a hot and sour sauce.
Bhindi Masala
Okra tossed with onions, tomatoes, cumin, spices and coriander leaves.
Tadka Dal
Yellow lentils finished with browned garlic, cumin and red chillies.
Fresh Mushroom Bhaji
Mushrooms light spiced with cumin and turmeric.
Sag Bhaji
Fresh spinach cooked with onion, tomato and ground spices.
Mutter Paneer
Peas flavored with cheese and ground spices.
Palak Paneer
Fresh spinach flavored with cube cheese and ground spices.
Bombay Potato
Fresh potato cooked with onion and ground spice.
Aloo Gobi
Cauliflower and potato cooked with onion and fresh ground spices.
Sag Aloo
Spinach and potato cooked with onion and freshly ground spices.
Chana Massala
Chickpeas cooked with onion, tomatoes, cumin, spices and coriander leaves.

INDIAN BREADS

Nan £2.50
Leaven bread cooked in charcoal oven.
Peshwari Nan £2.75
Prepared with oriental nuts, sultanas and coconuts.
Garlic Nan £2.75
Baked with freshly chopped garlic.
Keema Nan £2.95
Stuffed with spicy minced meat.
Cheese and Coriander Nan £2.95
Baked with grated cheddar and coriander.
Kulcha Nan £2.75
Baked with freshly sliced onion and coriander.
Tandoori Roti £2.50
Whole wheat bread baked in the clay oven.
Paratha £2.50
Layered whole white wheat bread.
Stuffed Paratha £2.75
Layered, whole wheat bread with vegetable stuffed.
Chapati £1.75
Soft thin whole wheat bread.

CHIPS AND DIPS

Chips £2.50
Raitha £2.25
Plain /Spicy Papdam 60p
Chutney & Pickles 60p

DRINKS

Can £1.00
Coke, Diet Coke, Fanta, Sprite

Food allergies and intolerance, please speak to a member of staff before placing your order.



Takeaway Menu

20% Discount on Collection
Free Delivery on orders over £15

Open 7 days a week
5:00pm - 11:00pm

01242 690100

78 Tennyson Road,
Cheltenham, GL51 7DB

www.indiancottagecheltenham.co.uk

STARTERS

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| Onion Bhaji Grated onions and fresh herbs, deep fried in spicy butter. | £3.50 |
| Samosa (Meat / Vegetables) Triangles of pastry stuffed with vegetables or meat. | £3.50 |
| Garlic Mushroom Fried with fresh garlic and onion. | £3.75 |
| Chicken / Lamb Tikka Diced chicken/lamb, marinated in yoghurt and ground spices, grilled in the tandoor. | £3.95 |
| Shish Kebab Succulent skewered minced lamb kebabs. | £4.25 |
| Mixed Kebab Chicken tikka, lamb tikka and shish kebab. | £5.25 |
| Mixed Platter Onion Bhaji, chicken tikka, shish kebab and vegetable samosa. | £5.25 |
| Chicken Pakora Diced marinated chicken deep fried in gram flower coating. | £4.25 |
| Chicken Chat Puree Marinated chicken with chat masala and other spices, served with puree. | £4.50 |
| Tandoori Chicken Chicken marinated in tandoori sauce with delicate herbs and spices, served with salad. | £4.50 |
| Tandoori King Prawn King prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad. | £5.50 |
| Prawn Puree Prawns cooked in tamarind juice and other spices, served with puree. | £4.95 |
| King Prawn Puree Tiger prawns flavored with herbs and roasted spice, served on Indian bread. | £5.50 |
| King Prawn Butterfly Fresh king prawn deep fried in butter. | £5.25 |

TANDOORI CLAY OVEN DISHES

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| Tandoori Chicken Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers and served with salad. | £7.95 |
| Tandoori Mixed Grill Tandoori chicken, shish kebab, king prawn, tandoori lamb. Served with salad. | £8.50 |
| Lamb Tikka Diced lamb marinated with a touch of herbs and spices, cooked on skewers over charcoal. Served with salad. | £7.50 |
| Chicken Tikka Diced boneless chicken marinated, mildly seasoned and cooked over charcoal. Served with salad. | £7.50 |
| Shashlik Chicken or lamb marinated with yoghurt and spices, barbecued with onion, capsicum and tomatoes. | £7.95 |

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| Paneer Shashlik Marinate the paneer with tandoori masala spice, chopped onion and capsicum. Served with salad. | £8.25 |
| Tandoori Sabji Delicately spiced aubergine, broccoli, peppers, onion, mushroom and tomato. Marinated in yoghurt and grilled in the tandoor. Served with salad. | £7.50 |
| Tandoori King Prawn King prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad. | £8.50 |
| Tandoori Mixed Special Assortment of chicken, lamb shish kebab, tandoori chicken and king prawn, fried with onion, capsicum and a specially flavored rice. | £9.25 |

CHEF'S SPECIALS

£6.95

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| Lamb Laal Maas A fiery hot Rajasthani specialty, diced lamb cooked with red chili paste and yoghurt. | |
| Pathiala Chicken Slice of chicken with special herbs and spices including coriander, fresh mint, garlic, yoghurt and butter in a rich and tangy sauce. This is an exotic dish - fairly hot. | |
| Tandoori Garlic Chili Chicken Chicken cooked with fresh garlic and green chilies in a thick sauce - fairly hot. | |
| Chicken Karahi An exotic dish prepared in a blend of mild herbs, spices, diced onion and pepper. | |
| Achari Chicken An extremely popular Indian chicken recipe made using yogurt, Indian masala and achari spice. | |
| Naga Lamb Famous Bangladeshi chili. Cooked with garlic and fresh coriander in a special flavored sauce. | |
| Passanda Chicken A rich yet mild dish cooked with almonds, coconut and fresh cream in a specialty flavored sauce. | |
| Rajasthani Special Barbecued chicken & minced lamb cooked with crushed garlic, coconut and green herbs. | |
| Himalayan Lamb Lamb cooked in South Indian spices with tomato, onion and mushrooms in a thick sauce. | |
| Adrakhi Lamb Chicken cooked in South Indian spices with fresh ginger and coconut sauce. | |
| Chicken Tikka Masala Diced chicken tikka marinated in yoghurt with herbs and spices, cooked in a specially flavored sauce | |
| Shatkora Chicken Chicken with fresh garlic, ginger, with Indian lime in a thick sauce. | |
| Butter Chicken Prepared in a buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture. | |
| Chattinad Lamb Lamb cooked with red chilies, tamarind and black pepper in a hot spicy sauce. | |

BIRYANI DISHES

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| All lightly spiced, mixed, fried with basmati rice and served with vegetable curry. | |
| Tandoori Chicken Tikka Biryani Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice. | £7.95 |
| Lamb Tikka Biryani Lamb marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice. | £7.95 |
| Mix Biryani Basmati rice with chicken, lamb, prawn and a special blend of spices served with a vegetable curry. | £8.95 |
| Tandoori King Prawn Biryani Tiger prawns marinated in yoghurt and freshly ground spices, grilled in tandoor, then mixed and fried with basmati rice. | £9.95 |
| Vegetable Biryani Seasonal vegetables cooked with onion and freshly ground spices, then mixed fried with basmati rice. | £7.50 |
| Paneer Biryani Paneer biryani made with paneer, basmati rice, spices & herbs. | £7.50 |

TRADITIONAL CURRY DISHES

Chicken or Lamb £6.50 King Prawn £8.50

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| Korma Very mild creamy curry. |
| Curry Medium, cooked in a traditional curry sauce. |
| Madras Cooked with fairly hot spices. |
| Vindaloo Heavy use of chilies, marinated potatoes cooked in a thick curry sauce. |
| Dupiaza Medium sauce with onion cubes |
| Pathia Persian style recipe of barbecued chicken or lamb pieces cooked in a hot sweet sour sauce. |
| Jalfrezi Cooked with onion, green pepper, fresh green chilies, herbs and spices in a thick spicy sauce. |
| Mathi Medium strength curry with fenugreek. |
| Bhuna Moist medium spicy curry. |
| Rogan Josh A popular dish with fresh tomato – medium. |
| Dhansak Fairly hot, sweet and sour with lentils. |
| Sagwala Spiced tikka cooked with ginger, mustard and spinach. |
| Balti A medium spiced curry cooked with traditional Indian herbs. |