

## Appetisers

<b>Samosa</b> (meat or veg) <b>£2.75</b>	<b>Chingri Bhuna on Puree</b> <b>£3.75</b>
<b>Chicken or Lamb Tikka</b> <b>£2.95</b>	Prawns cooked in a thick spicy sauce, with fresh herbs, served with fried puffy bread
<b>Sheek Kebab</b> <b>£2.95</b>	<b>Jhinga Bhuna on Puree</b> <b>£3.95</b>
Tender minced lamb seasoned with herbs and a touch of ground spices.	King size prawns gently spiced with garlic, ginger and onions, served with fried puffy bread
<b>Chicken Momo</b> <b>£3.25</b>	<b>Jhinga Butterfly</b> <b>£3.95</b>
Chicken with diced potatoes in a crispy mini roll with herbs	King size prawns dipped in eggs and bread crumbs, and then deep fried with butter
<b>Chicken Asanok</b> <b>£3.25</b>	<b>Prawn Pathia on Puri</b> <b>£3.75</b>
Chicken and potatoes mashed together and pressed into a ball, cooked in bread crumbs	Sweet and sour, medium hot prawns served on puffy bread
<b>Chicken Bombay Fry</b> <b>£3.95</b>	<b>Maach Delight</b> <b>£3.50</b>
Chicken breast prepared to our own chef's recipe	Fillet of bangladershi fish stir fried with mix peppers, marinated with house special tandoori sauce and cooked in clay oven
<b>Chicken Chat</b> <b>£3.25</b>	<b>Salmon Tikka</b> <b>£4.25</b>
Diced chicken cooked with special chat massala, finely chopped cucumber and fresh ground spice served with fried puffy bread	Fillet salmon with lightly spiced marination and cooked in tandoori oven
<b>Begum Delight</b> <b>£3.95</b>	<b>Aloo Chat (v)</b> <b>£3.25</b>
Aubergine stuffed with spicy chicken & cheese, roasted in clay oven	Diced potato cooked with special chat massala, finely chopped cucumber and fresh ground spices, served with fried puffy bread
<b>Tandoori Chicken</b> <b>£3.50</b>	<b>Paneer Tikka (v)</b> <b>£2.95</b>
Succulent pieces of chicken marinated in fresh herbs and spices then roasted in tandoori oven	Cottage cheese marinated in fresh spice then roasted in the clay oven
<b>Bilathi Mirchie</b> <b>£3.50</b>	<b>Piazza Bhaji (v)</b> <b>£2.45</b>
Peppers stuffed with mildly spiced either chicken, minced lamb or veg	Finely chopped onions mixed with herbs and lentils



## Clay Oven Specialities (Low in fat)

All Served with fresh salad, marinated in natural yoghurt, with fresh herbs and spices then roasted in tandoori

<b>Tandoori Chicken</b> <b>£6.45</b>	<b>Tandoori King Prawn</b> <b>£9.95</b>
half chicken	<b>Tandoori Duck</b> <b>£9.95</b>
<b>Chicken or Lamb Tikka</b> <b>£6.45</b>	Succulent pieces of duck tikka, marinated with mild spices and then roasted in tandoori
<b>Shaslick</b> (Chicken/Lamb) <b>£7.50</b>	<b>Tandoori Juliet</b> <b>£8.95</b>
Roasted with tomatoes, green pepper & onions	Strips of chicken tikka and lamb tikka, served with fried onions, peppers & green chilli
<b>Salmon Tikka</b> <b>£8.95</b>	<b>Tandoori Mix Grill</b> <b>£8.95</b>
Fillet salmon with lightly spiced marination then cooked in tandoori	Selection of Tandoori Chicken, Lamb Tikka, Chicken Tikka, King Prawn and Sheek Kebab. Served with vegetable curry

## Indian Chef Specialities

<b>Shahee Jhinga Bhuna</b> <b>£9.95</b>
Barbecued king prawns with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry with thick sauce
<b>Kebab Cocktail</b> <b>£9.50</b>
A mixture of tandoori chicken, chicken tikka with sheek kebab, cooked with fresh garlic, onions, tomatoes and freshly ground spices, deliciously served in a medium dry thick sauce
<b>Goan Golda Chingri Bhuna</b> <b>£8.95</b>
A famous dish from Southern India. King prawns prepared in chefs own special spices, pan fried with garlic bhuna sauce
<b>King Prawn Ruposhi</b> <b>£8.95</b>
Tiger prawns cooked with mustard, fresh herbs and spices, served on bed of rich bhuna sauce
<b>Indian Chef Special Bhuna Massala</b> <b>£8.95</b>
Barbecued chicken tikka, lamb tikka, tandoori king prawns, cooked with fresh garlic, onion and tomatoes, served in a medium spicy sauce with a boiled egg
<b>Chicken Nawabi</b> <b>£8.50</b>
Half a chicken (off the bone) roasted in tandoori, then cooked with special herbs and chef's own spices
<b>South Indian Garlic Chilli Chicken</b> <b>£8.50</b>
Barbecued chicken cooked in a fairly hot sauce. Garnished with fresh coriander, green chillies and fried garlic
<b>Chicken or Lamb Mirchi Massala</b> <b>£8.50</b>
Cooked in a fairly hot sauce with fresh tomatoes, onions, green chillies and coriander
<b>Chicken or Lamb Sylheti</b> <b>£7.95</b>
Barbecued chicken or lamb cooked with fresh garlic and green chillies in a special medium spicy sauce. Served with a thin omelette on top
<b>Chicken or Lamb Kohlapuri</b> <b>£7.95</b>
Kohlapur style of cooking refers to spicy, flavourful and earthy dishes. This dish is cooked in a very hot spicy naga paste, extensively flavored for chilli lovers - Very Hot!
<b>Chicken or Lamb Achari</b> <b>£7.95</b>
Barbecued chicken tikka or lamb tikka cooked with medium spices, garnished with a thick sauce consisting of tomatoes, onions and lime pickle
<b>Chicken or Lamb Shatkora</b> <b>£7.95</b>
Originating from the Sylhet region of Bangladesh. A slightly tangy dish. Cooked semi dry in pungent spices to enhance the flavors
<b>Chicken or Lamb Imli</b> <b>£7.95</b>
Cooked with medium hot spice, tamarind sauce, garlic, coriander, herbs & exotic spices
<b>Chicken or Lamb Exotica</b> <b>£7.95</b>
Chicken cooked with mango, pineapple and lychee to give a fruity taste. Lightly spiced mild strength dish
<b>Chicken or Lamb Badami</b> <b>£7.95</b>
Breast of spring chicken in a creamy sauce with flaked almond and coconut served with pilau rice (N)

## Thawa Dishes

Cooked with onion, mix peppers, fresh garlic and bullet chillies topped with coriander - very flavorsome dish

<b>Chicken</b> <b>£6.25</b>	<b>Prawn</b> <b>£6.25</b>
<b>Lamb</b> <b>£6.25</b>	<b>King Prawn</b> <b>£8.95</b>
<b>Chicken Tikka</b> <b>£6.75</b>	<b>Duck Tikka</b> <b>£7.95</b>
<b>Lamb Tikka</b> <b>£6.75</b>	<b>Vegetable</b> <b>£5.95</b>

## Duck Specialities

<b>Duck Tikka Massala (N)</b> <b>£8.95</b>
<b>Duck Tikka Jalfrezi</b> <b>£8.95</b>
<b>Duck Tikka Shaslick Bhuna</b> <b>£8.95</b>
Barbecued duck cooked in a special bhuna sauce, onion, roasted tomatoes and capsicum, garnished with coriander
<b>Duck Tikka Mince Bhuna</b> <b>£8.95</b>
Duck tikka cooked with mince lamb, in a medium spicy sauce

## Old Favourites

<b>Chicken / Lamb / Prawn</b> <b>£5.75</b>
<b>Chicken Tikka / Lamb Tikka</b> <b>£6.75</b>
<b>King Prawn</b> <b>£7.95</b> <b>Vegetable</b> <b>£5.50</b> <b>Duck Tikka</b> <b>£7.95</b>

<b>Sagwalla</b>	<b>Dansak</b>
Spinach with onions, garlic mixed spices	Sweet & sour cooked with lentils and pineapple - Medium hot
<b>Malayan</b>	<b>Dupiaza</b>
Medium spiced dish, cooked with pineapple in a rich creamy sauce	Medium spiced dish, cooked with stir fried onions, green peppers in a thick sauce
<b>Pathia</b>	<b>Bhuna</b>
Medium spiced dish, cooked in a sweet, sour and hot sauce, fresh tomatoes and herbs	Cooked with tomatoes, green peppers, onions, cooked in a thick sauce
<b>Rogon Josh</b>	<b>Korma</b>
Medium spiced dish, garnished with thick sauce consisting of tomatoes, onions and coriander	Very mild dish cooked in almond & coconut sauce (N)
<b>Podina</b>	<b>Madras/Vindaloo</b>
Medium spiced dish, with fresh mint, herbs & spices	Hot to very hot curries, cooked in a runny sauce.

<b>Chicken Tikka / Lamb Tikka / Prawn</b> <b>£6.95</b>
<b>King Prawn</b> <b>£8.95</b> <b>Vegetable</b> <b>£5.95</b> <b>Duck Tikka</b> <b>£7.95</b>

<b>Massala</b>
Creamy mild dish cooked with almonds, and coconut (N)
<b>Jalfrezi</b>
Cooked with green chillies, tomatoes, garlic and capsicums, hot and spicy
<b>Korai</b>
Spicy dish yet medium, cooked with stir fried onions, green peppers and fresh herbs. Served on a korai dish

## Balti Dishes

<b>Indian Chef Special Balti</b>	<b>£7.45</b>
Consists of King Prawns, Chicken & Lamb	
<b>King Prawn Balti</b>	<b>£7.95</b>
<b>Prawn Balti</b>	<b>£6.95</b>
<b>Chicken Tikka or Lamb Tikka Balti</b>	<b>£6.95</b>
<b>Chicken or Lamb Balti</b>	<b>£5.95</b>
<b>Chicken &amp; Mushroom Balti</b>	<b>£6.95</b>
<b>Chicken &amp; Sag Balti</b>	<b>£6.95</b>
<b>Chicken &amp; Chana Balti</b>	<b>£6.95</b>
<b>Vegetable or Mushroom Balti (v)</b>	<b>£5.95</b>

## Maachli (White Fish - contains small bones)

<b>Aiyer Jhol</b>	<b>7.95</b>
Bangladeshi fish curry. (Medium or Hot)	
<b>Podina Maach</b>	<b>7.50</b>
Fish curry with fresh mint, herbs & spices	

## Biryani Dishes

These dishes are prepared from the finest Basmati Saffron rice with almonds, sultanas and light spices. Garnished with tomatoes and cucumber. Dressed with a thin plain omelette and served with medium vegetable curry. (N)

<b>Indian Chef Special Biryani</b>	<b>£8.95</b>
Consists of chicken, lamb & king prawns	
<b>King Prawn Biryani</b>	<b>£8.95</b>
<b>Chicken Tikka or Lamb Tikka Biryani</b>	<b>£8.95</b>
<b>Chicken or Lamb Biryani</b>	<b>£7.95</b>
<b>Prawn Biryani</b>	<b>£7.95</b>
<b>Malaya Biryani</b> Chicken or Lamb cooked with Pineapple	<b>£7.95</b>
<b>Vegetable Biryani (v)</b>	<b>£6.95</b>
<b>Mushroom Biryani (v)</b>	<b>£6.95</b>

## Side Dishes (v)

<b>Bhindi Bhaji</b>	<b>£2.95</b>
<b>Mushroom Bhaji</b>	<b>£2.95</b>
<b>Sag Bhaji</b>	<b>£2.95</b>
<b>Sag Paneer</b>	<b>£2.95</b>
<b>Bombay Aloo</b>	<b>£2.95</b>
<b>Tarka Dhal</b>	<b>£2.95</b>
<b>Sag Dhal</b>	<b>£2.95</b>
<b>Sag Aloo</b>	<b>£2.95</b>
<b>Begum Bhaji</b> (aubergine)	<b>£2.95</b>
<b>Chana Paneer Bhaji</b>	<b>£2.95</b>
<b>Aloo Gobi</b>	<b>£2.95</b>
<b>Sobzi Bhaji</b> (mix vegetable)	<b>£2.95</b>
<b>Chana Sag</b>	<b>£2.95</b>
<b>Raitha</b> (plain/cucumber/onion)	<b>£1.50</b>

## English Dishes (served with salad)

<b>Chicken &amp; Chips</b>	<b>£6.25</b>
<b>Scampi &amp; Chips</b>	<b>£6.25</b>
<b>Omelette &amp; Chips</b>	<b>£6.25</b>
Chicken, Prawn or Mushroom	

## Rice

<b>Boiled Rice</b>	<b>£1.95</b>
<b>Pilau Rice</b>	<b>£2.10</b>
<b>Fried Rice</b>	<b>£2.25</b>
<b>Egg Fried Rice</b>	<b>£2.50</b>
<b>Vegetable Pilau Rice</b>	<b>£2.50</b>
<b>Keema Pilau Rice</b>	<b>£2.50</b>
<b>Mushroom Fried Rice</b>	<b>£2.50</b>
<b>Chicken Chana Pilau Rice</b>	<b>£2.50</b>
<b>Garlic Fried Rice</b>	<b>£2.50</b>
<b>Sag Rice</b> spinach	<b>£2.50</b>

## Bread

<b>Plain Nan</b>	<b>£1.95</b>
<b>Garlic Nan</b>	<b>£2.25</b>
<b>Peshwari Nan</b>	<b>£2.25</b>
<b>Cheese Nan</b>	<b>£2.25</b>
<b>Cheese and Garlic Nan</b>	<b>£2.50</b>
<b>Keema Nan</b>	<b>£2.50</b>
<b>Onion Garlic Nan</b>	<b>£2.50</b>
<b>Tandoori Roti</b>	<b>£1.95</b>
<b>Chapatti</b>	<b>£1.10</b>

## Sundries

<b>Plain Papadom</b>	<b>£0.50</b>
<b>Spiced Papadom</b>	<b>£0.60</b>
<b>Chutney Tray</b>	<b>£1.00</b>
mango chutney / lime pickle / mint sauce / onion salad	

## Taste to Enjoy. Moments to Remember

Let us change your perception of Indian food. The restaurant offers a dining experience with effortlessly charming staff, discreet service and tantalising food that will keep you coming back for more.

### Notes

Dish of your choice not listed please ask we will try to provide for you

Let us have your feedback about our food and service :  
[info@indianchefsutton.co.uk](mailto:info@indianchefsutton.co.uk)

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