

STARTERS

HYDERABAD KEBAB	£3.20
Baby lamb chops marinated with yoghurt mint, and spice, and then cooked with cinnamon, cardamom and Bengal gram a delicacy from Hyderabad.	
SPICY JINGA Spicy batter fried tiger prawns sautéed with mustard seeds.	£3.95
SEEKH KEBAB KANGARI	£3.20
Minced lamb kebab grilled in tan door oven then served with cheese on top.	
SPICEY GARLIC MUSHROOM	£2.95
Mushrooms & garlic cooked in traditional style with pickle spices, wrapped in a puri batter fried.	
GRILLED SALMON Salmon with lime - leaf and coriander.	£3.20
ONION BHAJIA	£2.20
Mispronounced as "Bhaji" bhajias are most widely known of all Indian snack items . Made with sliced onions and chick pea flour in deep fried batter.	
KOLMINO SAHS (Prawns or chicken)	£3.20
Sautéed in spiced sweet and sour sauce served with " puri " and wedge of lemon.	
SELECTION OF MIXED STARTER A mixture of tandoori grills kebabs.	£4.20
SAMOSA	£2.50
From east to west, the ever popular (vegetable or lamb) Samosa with khata - meeta sauce .	
GARLIC KING PRAWN ON PURI	£3.95
Puri bread topped with spicy curried tiger king prawns.	
CHEF SPECIAL ROAST	£3.50
Quarter of chicken roasted and smothered in a lightly spiced onion and tomato sauce.	
KING PRAWN BUTTERFLY	£3.95
Lightly spiced king prawn, deep fried coated with bread crumbs.	
CHANA PURI	£2.95
Chick peas cooked and lightly spiced, served on a purri.	
PRAWN AND PINEAPPLE	£3.50
Sweet and sour batter fried prawns cooked with pineapple.	

TANDOORI GRILL

In keeping with North West and south east frontier traditions, our chefs have created a special tandoori menu, the choicest cut of tandoori meat or sea food in special marinades in yoghurt and spice, then slowly grilled in clay ovens. Served with fresh salad and mint yoghurt sauce.
(PLEASE ALLOW 10 - 20 MINUTES FOR PREPARATION)

	Starter	Main
MURGH TANDOORI on the bone marinated chicken(half)	£6.50	£12.50
MURGH TIKKA NAWABI	£3.95	£7.50
Marinated boneless breast of chicken garnished with onion rings, Tomatoes and Lemon,		
GRILLED LAMB KEBAB	£3.95	£7.50
Delicious cubes of spring lamb marinated with garlic, chili & black cumin, served on mint chutney.		
TANDOORI JHINGA	£ 4.95	£9.85
Tiger prawns marinated with ginger, yoghurt, paprika, and ajwain, Served with a vegetable curry sauce.		
ASHIANA MIXED GRILL	£12.95	
Our chef's selection of delectable tandoori grills, A mixture of (chicken - lamb - seafood) Served with Nan bread and vegetable curry sauce		
CHICKEN OR LAMB SHASHLIK	£7.95	
Marinated boneless (chicken or lamb) cooked on a skewer with tomato, onion & green pepper.		
PANEER SHASHLIK	£6.95	
Indian cheese cooked with tomato, onion & green pepper.		

SEA FOOD

AJWAIN KING PRAWNS	£10.50
Tiger prawns marinated with ginger, yoghurt, paprika & ajwain garnished with onions & slice of lemon.	
JHINGA METHI AUR SAG	£10.50
King size Mediterranean prawns, gently cooked with spinach, fresh fenugreek leaves, herbs and spices with hint of lemon and butter, medium hot.	
NILGIRI MACHLI	£8.90
Fish in a creamy green curry of coconut milk, green and black peppercorns, fresh coriander and a hint of chili, Medium hot .	
JINGA MOWBONI very mild and sweet	£10.50
Marinated king prawns cooked in a delicate, mild - flavored yoghurt sauce with cream on top	
JINGA KORAYA Fairly hot	£10.50
Barbecued king prawn cooked with herbs and spiced tomatoes, diced onion and peppers.	

LA ROYALE MEAT

LAMB CHETTINAAD medium hot.	£7.90
Boneless lamb with onion, tomatoes and chilies, finished with a blend of chettinaad spices	
LUCKNAVI LAMB PASANDA	£7.90
A popular delicacy from "UTTAR PRADESH" fillet of best end of lamb cooked with ground nuts, mildly spiced in a creamy almond sauce , Very mild .	
LAMB METHI AUR SAG	£7.90
Tender cubes of spring lamb, gently cooked with spinach, fresh fenugreek leaves, herbs and spices with a hint of butter. Try this dish with whole meal wheat flour bread "ROTI" or just plain boiled rice, Medium hot.	
KARAHI GOSHT medium hot. served in an iron "Karhi"	£7.90
Spring lambs, cooked with coarsely ground spices, tomatoes, onion, & capsicums,	
BAHARI LAMB	£7.95
A recipe from BIHAR near CALCUTTA tender fillets of lamb roasted with garlic, Ground poppy seeds, tomatoes, onion, capsicums cooked with chefs special spices, fairly hot.	
LAMB CHILLI FRY	£7.90
Tender strips of lamb, marinated in corn flour and Soya sauce, stir - fried with fresh green chilies, onions and peppers. Try it with plain rice, Dry dish, fairly hot.	
ROSHUN LAMB TIKKA	£7.90
Spring lamb cooked with fresh garlic, tomatoes and ginger with chefs special sauce. Spicy	
BADAMI LAMB Very creamy and mild.	£7.90
Spring lamb cooked in fresh cream, yoghurt, almond, lemon juice, & chefs highly- flavored sauce.	
LAMB SAWAN hot	£7.90
It's a unique option for non vegetarian healthy diet, lamb cooked in extra virgin olive oil, deliciously	
LAMB TIKKA JHALFAREZI Hot	£7.90
Marinated lamb cooked with onions, tomatoes, green pepper & herbs, garnished with green chilies	

LA ROYALE POULTRY

MURG DE GAMA	£7.90
Tender breast of chicken cooked with mushrooms in a "MILD" yogurt sauce to our chefs own special recipe.	
BAHARI CHICKEN	£7.95
A recipe from BIHAR near CALCUTTA tender pieces of chicken roasted with garlic, ground poppy seeds, tomatoes, onion, capsicums cooked with chef's special spices fairly hot.	
CHICKEN STIRFRY	£7.90
A crisp boneless stir fry chicken with green pepper and hot and sweet sauce, Dry dish.	
CHICKEN KALI MIRCH	£7.90
A marinated chicken with distinctive flavors of black pepper corn and curry leaves, very hot	
CHICKEN ROGON JALAK medium hot	£7.90
Chicken tikka in creamed fresh tomatoes, with red onions, green chilies, ginger & fenugreek leaves	
NORTH INDIAN CHICKEN	£7.90
Boneless chicken cooked in a spicy gravy of browned onions, cashew nuts, tomatoes and freshly ground spices, Touch hot	
MURG HANDI LAZEEZ medium hot	£7.90
Chicken simmered in a creamy yoghurt and brown garlic , gravy made ready with the rich aroma of green cardamom, mace and saffron, slow cooked on "DUM" in an earthen pot.	
MURG TIKKA MAKHANWALA	£7.90
This is all time favorite tandoori grilled chicken tikka in tomato gravy cooked in the classical way, with oodles of butter and cream, very mild.	
KARAHI CHICKEN served in an iron "karahi"medium hot.	£7.90
A specialty of Lahore, diced boneless chicken, stir fried with tomatoes, onion and capsicums	
MIRCH MASSALA	£7.90
A typical "HYDERABADI" style chicken curry cooked with five varieties of chilies, each roasted independently prior to being ground with browned onions and garam massala, hot.	
CHICKEN TIKKA MASSALA	£7.90
Chicken tikka simmered in rich creamy, tomato, almond and coconut sauce, flavored with fenugreek leaves gently cooked in butter, Very mild .	
MURG SAGWALLA	£7.90
A popular "Punjabi" dish, breast of chicken gently cooked in butter with spinach, herbs and special spice, Medium hot .	
CHICKEN SAWAN hot	£7.90
It's a unique option for non vegetarian healthy diet, chicken cooked in extra virgin olive oil, deliciously	
CHICKEN TIKKA JHALFAREZI	£7.90
Marinated chicken cooked with onions, tomatoes, green pepper and herbs, garnished with green chilies , hot.	
CHICKEN TIKKA CEYLON	£7.90
Marinated chicken cooked with coconut in fairly hot special sauce, Medium hot.	
CHICKEN TIKKA PATHIA	£7.90
Cubes of chicken cooked in sweet and sour sauce, hot	
LUCKNAVI CHICKEN PASSANDA	£7.90
A popular delicacy from "UTTAR PRADESH" fillet of best end of chicken cooked with ground nuts, mildly spiced in a creamy almond sauce , Very mild .	

BIRYANI

VEGETABLE BIRYANI	£6.90
Basmati rice tossed with seasons mixed vegetable, garnished with brown onions and aromatic rose water, accompanied by vegetable sauce.	
SINDHI MASALA BIRYANI	£8.90
A popular sindhi pilau special, spring lamb and roast potatoes marinated with yoghurt, herbs and spice, cooked with basmati rice in a sealed "degchi" served with vegetable curry sauce.	
BOMBAY CHICKEN TIKKA BIRYANI	£8.90
Chicken morsels marinated in traditional style, Dai masala cooked with pure basmati rice, accompanied by vegetable sauce.	
BOMBAY LAMB TIKKA BIRYANI	£8.90
Lamb morsels marinated in traditional style, Dai masala cooked with pure basmati rice, accompanied by vegetable sauce.	
PRAWN BIRYANI	£8.50
Prawn cooked with pure basmati rice in Dai masala . Served with vegetable sauce.	
JINGA BIRYANI	£10.90
King prawns marinated in traditional Bombay style, Dai masala and cooked with pure basmati rice, accompanied by vegetable sauce.	
HYDERABADI BIRYANI	£6.90
Basmati rice tossed with roast potatoes, carrots, green chili, rose water, raisins, almonds, cashew nuts, mint, milk saffron and spice.	
ANY (CHICKEN , LAMB OR PRAWN) BIRYANI CAN BE COOKED WITH MUSHROOMS	

FROM THE CHEF'S PAN

The gourmet will find that our cuisine offers far more than simple curries. We maintain that to be worthy of being presented as a meal, a curry must blend at least a dozen individual flavors of herbs and freshly ground spices into a piquant whole. Our dishes are prepared with the addition of fragrant, warm and pungent spice from Far East Asia, separately prepared each day and delicately blended in meticulous proportion to give the distinctive flavors and aromas of the variety of meals we list below.

CURRY DISHES

Medium spiced curry, a balanced flavor suitable for those new to spicy food.	
CHICKEN CURRY OR LAMB CURRY	£6.40
PRAWN CURRY	£6.40
KING PRAWN CURRY	£7.50

ROGON JOSH

Medium slightly spiced and topped with tomatoes.	
CHICKEN ROGON JOSH	£6.40
LAMB ROGON JOSH	£6.40
PRAWN ROGON JOSH	£6.40
KING PRAWN	£7.50

KORMA DISHES

Mild with cream, coconut, sugar, sultana and almonds.	
CHICKEN KORMA	£6.40
LAMB KORMA	£6.40
PRAWN KORMA	£6.40
KING PRAWN KORMA	£7.50

BHUNA DISHES

Mild or medium, served in a moist sauce, garnished with fresh coriander.	
CHICKEN BHUNA	£6.40
LAMB BHUNA	£6.40
PRAWN BHUNA	£6.40
KING PRAWN BHUNA	£7.50

DANSAK DISHES

Fairly hot, sweet and sour, cooked with lentils and pineapple .	
CHICKEN DANSAK OR LAMB DANSAK	£6.40
PRAWN DANSAK	£6.40
KING PRAWN DANSAK	£7.50

BALTI DISHES

Specially flavored curry best eaten by scooping the dish with Nan Bread.

CHICKEN BALTI / LAMB BALTI	£6.70
CHICKEN TIKKA / LAMB TIKKA	£7.00
PRAWN BALTI	£6.70
CHICKEN & MUSHROOM	£7.00
LAMB & MUSHROOM	£7.00
KING PRAWN BALTI	£8.00
PRAWN & MUSHROOM	£7.00
TANDOORI KING PRAWN BALTI	£8.50
KING PRAWN & MUSHROOM	£8.50

VEGETARIAN

PANEER MAKHAN MASALA	£5.40
Chunk of cottage cheese cooked with tomato gravy, prepared in the classical way, and flavored with ashore methi, topped with a streak of fresh cream.	
SUBZ PANCHRATTANI	£5.40
Baby corn, potatoes, mushroom, bell peppers and snow peas tossed with bean in a kadhai with a richly spiced and invigorating masala.	
BAADAL JAAM Slices of aborigine tender with a topping of spice & tomato.	£5.40
SAMBHAR DALL South Indian specialty lentil cooked with mixed vegetable.	£5.40
JERRA ALOO Potatoes stir - fried with cumin tossed with fresh coriander.	£5.40
VEGETABLE JHALFAREZI	£5.40
Mixed vegetable cooked with tomatoes, mixed pepper, herbs and chili on top.	

SIDE DISHES

SAG ALOO Spinach & potatoes	£2.90
BINDY Fresh okra	£2.90
VEGETABLE BHAJI Mixed vegetable	£2.90
MUSHROOM BHAJI	£2.90
SAG BHAJI Spinach	£2.90
BOMBAY ALOO Spicy potatoes	£2.90
SAG PANIR Spinach & cottage cheese	£2.90
TARKA DHALL Red lentils	£2.90
GOBI BHAJI Cauliflower	£2.90
ALOO GOBI Potatoes & cauliflower	£2.90
BRINJAL BHAJI Aubergine	£2.90

RICE

PLAIN STEAMED RICE	£1.95
PILAU RICE Long grain basmati rice flavored with cardamom and saffron.	£2.25
JERRA RICE Basmati rice cooked with flavored of cumin.	£2.40
SPECIAL FRIED RICE Stir fried with egg and peas.	£2.65
MUSHROOM PILAU Basmati rice cooked with button mushrooms.	£2.65
EGG PILAU Basmati rice cooked with free range egg.	£2.65
VEGETABLE PILAU Basmati rice cooked with season mixed vegetable.	£2.65

BREAD

NAN	£1.90
STUFFED NAN Peshwari / garlic / cheese / vegetable / keema	£2.25
ROTI Whole meal wheat flour bread	£1.70
PARATHA Mint / plain / keema / vegetable	£2.25
CHAPATI	£1.25


ACCOMPANIMENTS

SPICED POPADOMAS	£0.80
PLAIN POPADOMS	£0.70
CHUTNEYS (PER PERSON)	£0.50
CHIPS	£1.30
CUCUMBER, ONION AND MINT RIATA	£1.15
GREEN SALAD / INDIAN SALAD	£1.20

SET MEAL

SET MEAL FOR TWO (A)	SET MEAL FOR TWO (B)
PAPADAM & CHUTNEY	PAPADAM & CHUTNEY
MIXED KEBAB(STARTER)	CHICKEN TIKKA(STARTER)
CHICKEN TIKKA MASSALA	CHICKEN TIKKA KORAYA
LAMB TIKKA JHALFAREZI	BADAMI LAMB TIKKA
BOMBAY ALOO , SAG BHAJI	ALOO GOBI, BINDY BHAJI
MIXED NAN AND RICE	MIXED NAN & RICE
COFFEE & ICE-CREAM	
£31.95	£28.95

Food is prepared using fresh ground spices, by our master chef who has got experienced by working in many top Indian restaurants in India and UK

- We accept most major credit cards 
- Modern unique decor and delightful atmosphere.
- Waiting area for customers, relax when ordering take-away meals.
- Friendly service by fully trained, experienced staff.
- Parties catered for e.g.: birthday, weddings and other special occasions.
- Fully Licensed restaurants .
- 24 hour CCTV surveillance .

The quality of our food is nothing but the best, judge for yourself when you visit.

Please allow time for preparation as all our meals are cooked to order. This enables us to maintain our high standards.

If you do not see the dish of your choice, the management will be pleased to oblige if at all possible.

Take-away orders where necessary.

Fully air conditioned restaurant for your comfort.

Disabled parking / toilet / ramp.

The management reserves the right to refuse admission

La Royale

Indian Cuisine



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VISIT OUR WEBSITE FOR MORE INFORMATION
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Delivery service available

Minimum order £10:00, extra charge 50p per mile over 5miles.

10% Discount on Collection

Off license Facility available with Opening Times

Sun - Sat:12:00 - 14:00 &
17:30 - 2300pm
Friday - (lunch closed)

open all bank holiday
(except christmas day)

Take Away Menu

