

INDIAN BREADS & RICE

NAN BREAD	£3.95	POPPADOM	£1.50
GARLIC NAN	£4.50	SPICED ONIONS	£1.95
GARLIC & CORIANDER NAN	£4.95	MANGO CHUTNEY	£1.95
PESHWARI NAN	£4.95	ACHAR [MIXED PICKLE]	£1.95
PARATHA (PLAIN)	£4.50	RAITA	£4.50
VEG PARATHA	£5.50	PILAU RICE	£3.95
MIX NAN BASKET	£8.50	BOILED RICE	£3.50
TANDOORI ROTI	£2.95	MUSHROOM RICE	£4.50
CHAPATI	£2.50	CHIPS	£3.95
GARLIC & CHEESE NAN	£4.95	MASALA CHIPS	£4.50
KEEMA NAN	£5.25	CURRY SAUCE	£7.50
SIDE SALAD	£4.50	SPECIAL SAUCE	£8.95

HYDRABADI BIRYANI

served with a separate curry sauce

CHICKEN BIRYANI	£14.95
CHICKEN TIKKA BIRYANI	£15.50
LAMB BIRYANI	£15.95
MIXED VEG BIRYANI	£12.95
PANEER BIRYANI	£12.95

VEGAN OPTION

MIX VEG CURRY	BHINDI DOPIAZA
Potato, cauliflower & mushroom.	Okra cooked with onion & tossed with fresh ginger & garlic.
ALOO SAAG	INDIAN VEG CURRY
Potato, spinach	Okra, tinda & aubergine.
MUSHROOM BHAJI	CHICK PEAS DHANSAC
Mouth watering mushroom, sauteed, in	Chickpeas cooked with lentils.
flavoursome curry sauc	
ALOO CHANA KHUMBA	
Potato chick peas & mushroom cooked in traditional	
Punjabi style.	

Main Meal £13.95 • Side Dish £9.95

KIDS SECTION

CHICKEN PAKORA & CHIPS	£7.95	FISH FINGER & CHIPS	£7.95
CHICKEN NUGGETS & CHIPS	£7.95	KORMA OR CHASNI WITH BOILED RICE	£9.50

BRITISH CLASSICS

FISH & CHIPS	£14.95
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We also cater for Weddings, Birthdays, Funerals, etc
Please inform your server if you have any allergies. 10% Service Charge on parties of 8 and over



Phat Bhuna

Indian Restaurant & Takeaway

A L A C A R T E

M E N U

STARTERS

VEGETABLE PAKORA	£5.95	MACHI AMRITSARI	£6.50
Spicy vegetables deep fried with gram flour.		White fish cooked with chopped ginger, garlic, green chilli & gram flour.	
MUSHROOM PAKORA	£5.95	SEEKH KEBAB	£6.50
CHICKEN BREAST PAKORA	£6.50	Dish consisting of minced lamb, onion etc, threaded onto skewers and grilled, generally over charcoal.	
Diced chicken deep fried with spices & gram flour		TANDOORI LAMB CHOPS	£9.95
MEDLEY PAKORA	£6.50	Tender chops of baby lamb, marinated with tandoori spices & cooked in charcoal tandoor.	
A medley of vegetable, mushroom & chicken		POORI (various)	£5.95
HAGGIS PAKORA	£6.95	A light thin pan fried chapatti smothered in your choice of chilli prawn, chicken masala, garlic, mushroom or aloo chana.	
The Scottish delicacy, deep fried with spices and gram flour		VEGETABLE SAMOSA	£5.95
PANEER SHASHLIK	£6.50	Indian pastry stuffed with spiced vegetables, served with a cool mint dip.	
Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor		CHICKEN TIKKA	£6.75
CHICKEN CHAAT	£6.50	Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt	
Tandoori style chicken drumsticks swathed in sweet ‘n’ sour patio sauce.		TANDOORI PLATTER FOR 2	£14.95
SPICY CHICKEN WINGS	£6.50	Chicken Tikka, Seekh Kebab, Lamb Chops, Chicken Wings.	
cooked in a sweet and spicy sauce		CHEF’S COMBO FOR 2	£13.95
CHILLI CHICKEN	£6.50	Mix Pakora, Chicken Tikka, Chicken Chaat, Vegetable Samosa	
Egg, plain flower, chilli sauce, pepper, onions.			
KING PRAWN BUTTERFLY	£9.95		
ACHARI POTATO	£5.95		
Potato cooked with indian pickle and spices			

OLD FAVOURITES

MUGHLAI KORMA	DHANSAC
A sumptuously creamy sauce.	Lashings of lentils & eastern spices.
CEYLONESE KORMA	
With lashings of creamed coconut.	
TRADITIONAL CURRY	PATIA
The original classic on which the Phat Bhuna empire was born !	A tangy sweet ‘n’ sour sauce.
BHUNA	CHICKEN SHAKUTI
A rich & flavoursome condensed sauce with plenty of ginger, garlic & tomatoes.	Fresh cream, coconut cream & green chilli.
MADRAS	
Hot and spicy curry sauce made with fresh green chillies and chilli powder	DOPIAZA
	Medium spice curry sauce combined with onions

Old favourites are available in the following:

Pan Fried Chicken Breast £11.95 • Chicken Tikka £12.95 • Lamb £13.95 • Prawn £10.95
Pacific King Prawn £16.50 • Indian & European Vegetables £11.95 • Paneer £11.95

TANDOORI SELECTION

All these dishes are barbecued to sizzling perfection in the tandoor oven and are served with a crisp salad garnish, boiled rice or fried rice & a sauce of your choice can be selected from the menu for £1.50 extra.

LAMB TIKKA	£16.95	JHINGA TANDOORI	£18.95
Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor.		Plump pacific king prawns marinated in exotic Punjabi spices.	
CHICKEN TIKKA	£15.95	KICK ASS CHICKEN KEBAB	£16.95
Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor.		Chicken marinated in hot ‘ n’ Spicy sauce, skewered with onion, mushrooms & chunks of bell pepper.	
TANDOORI CHICKEN	£15.95	TANDOORI MIXED PLATTER	£18.95
Succulent chicken pieces on the bone given the tasty tandoori treatment.		A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with rice.	
SEEKH KEBAB	£14.95	CHICKEN TIKKA ACHARI	£16.95
Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal .		Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt & barbequed to perfection.	
CHICKEN TIKKA SHASHLIK	£16.95	PHAT BHUNA SPECIAL	£18.95
Chicken pieces, onion & capsicums.		Chicken tikka, lamb chop, seekh kebab.	
		PANEER SHASHLIK	£14.95
		Paneer, onion & capsicums.	

VEGETARIAN DISHES

MIXED VEGETABLE	ALOO CHANA
A fusion of Indian or European vegetables simmered in our traditional curry sauce.	Potatoes & tangy chickpeas simmered in a succulent bhuna sauce.
TARKA DAAL	BAINGAN ALOO
Wholesome lentils, fried onions & tomatoes in tra ditional curry sauce.	Aubergine & potatoes simmered in a spicy bhuna sauce.
PANEER MALAIDAR	PANEER MAKHANWALA
Spinach cooked with Indian cottage cheese in a fresh cream sauce.	Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Ind ian spices.
DAAL MAKHANI	INDIAN VEG BHUNA
PHAT BHUNA SPECIAL	Okra, linda & aubergine.
Aloo Mushroom Paneer	

PHAT CHEF’S SPECIALITIES

BOMBAY BAKRA	£14.95	BUTTER CHICKEN	£14.95
Diced lamb, simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera & fresh spinach leaves.		Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts	
PHAT MALWA	£14.95	HIMALAYAN HOTPOT	£13.95
A mouthwatering spicy chicken dish with a saute of red peppers, succulent spinach leaves onions, sliced ginger, green chillies, garam masala & a flourish of fresh coriander.		Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring on ions & carrots.	
LAMB CHOPS MASALA	£16.95	MURGH KURCHAN	£13.95
Tender chops of baby lamb cooked in charcoal tandoor & tossed in masala sauce.		Tender pieces of chicken breast cooked with peppers, onions, spices ginger, garlic & home ground garam masala.	
BHINDI GOSHT	£15.95	RA RA GOSHT	£14.95
A mouthwatering combination of okra & lamb cooked to perfection with Punjabi herbs & spices.		Diced lamb simmered together with minced lamb in masala sauce.	
KARAHI SPECIAL MIX	£16.50	LAMB GREEN CHILLI	£14.95
Medley masala feast of chicken, lamb, prawn & mushroom.		Bhuna style lamb, marinated in green chilli and cooked with button mushroom.	
LAMB LAAL MAAS	£15.95	MALABARI FISH CURRY	£15.95
Hot and spicy diced lamb simmered with a combination of ginger, garlic, fresh chillies and tomato paste, infused with yoghurt sauce		Coconut milk, green chilli paste, mustard seed, whole chilli & curry leaves.	
		BENGOLI KING PRAWN	£17.95
		Tomato base, carrom seed, whole chilli, pepper, onion & spices	
		CHICKEN ADHKARI	£13.95
		cooked with ginger, Julian red onion, yogurt sauce & garlic butter	

HOUSE SPECIALITIES

CHASNI	SAAG
A light smooth creamy sauce with a delicate twist of sweet ‘n’ sour for those with a delicate palate.	Succulent spinach, simmered in a rich ginger & garlic tarka
ROGAN JOSH	CREAMY MASALA
A flavoursome fusion of tomatoes, coconut, almond powder and fresh cream create this immensely popular dish	Fresh cream yoghurt sauce, almonds & capsicums.
JAIPURI	CHITNET
A potent fusion of peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic jaipuri spices.	Cooked with whole spiced Tarmarid sauce, mango chutney & coconut cream
KARAHI BHUNA jGF)	PARDESI
A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions.	Succulent spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka .
MALAIDAR	DESI JALFREZI (spicy)
Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream.	Red peppers, onions, tomatoes & fresh green chi llies simmered to a thick sauce blended with a host of Indian spices.
MASALA	JALFREZI (creamy) (GF)
A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce.	Ginger, garlic, aromatic Indian spices, crunchy almonds, sultanas & coconut cream.
SOUTH INDIAN GARLIC CHILLI	BALTI
Hot & spicy with a saucy twist of spicy sweet ‘n’ sour ... wow	Tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt & a soupcon of achar (mixed pickle) for that extra bite.
JALANDHRI	BALTI BUTTER MASALA
A fusion of ginger, garlic, onion, peppers, coconut cream and herbs simmered in a spicy chilli sauce.	A touch of ginger, garlic, almond powder, yoghurt, fresh cream & onions ... delicious!
SATRANGI	KERELA CHILLI
Cooked with Indian spice sybie, tomato & chick peas with a touch of garlic butter	A piquant patio base, kali mirch (black pepper) and a touch of coconut cream ... with a kick from some wicked green chillies.
ACHARI	TAK-A-TAK
Cooked with ground spices Indian pickle green chilli capsicum & onion.	Medium spiced tomato based dish infused with Indian spices, cashew nuts and fresh cream

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