

INDIAN BREADS & RICE

NAN BREAD	£3.25	POPPADOMS	£1.25
GARLIC NAN	£3.95	SPICED ONIONS	£1.50
GARLIC & CORIANDER NAN	£4.50	MANGO CHUTNEY	£1.50
PESHWARI NAN	£4.50	ACHAR [MIXED PICKLE)	£1.50
PARATHA (PLAIN)	£3.95	RAITA	£3.50
VEG PARATHA	£4.50	PILAU RICE	£3.25
MIX NAN BASKET	£6.50	BOILED RICE	£2.95
TANDOORI ROTI	£1.95	MUSHROOM RICE	£3.75
CHAPATI	£1.75	CHIPS	£2.95
GARLIC & CHEESE NAN	£4.50	MASALA CHIPS	£3.50
KEEMA NAN	£4.95	CURRY SAUCE	£6.50
SIDE SALAD	£3.50	SPECIAL SAUCE	£7.95

HYDRABADI BIRYANI

served with a separate curry sauce

CHICKEN BIRYANI	£12.95
CHICKEN TIKKA BIRYANI	£13.25
LAMB BIRYANI	£13.95
MIXED VEG BIRYANI	£11.25
PANEER BIRYANI	£11.95
TOFU BIRYANI	£11.95



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	TOFU BHUNA
ALOO CHANA KHUMBA	A rich & flavoursome sauce with plenty of ginger, garlic & tomatoes.
Potato chick peas & mushroom cooked in traditional	
Punjabi style.	

Main Meal £11.95 • Side Dish £8.95

KIDS SECTION

CHICKEN PAKORA & CHIPS	£5.95	FISH FINGER & CHIPS	£5.95
CHICKEN NUGGETS & CHIPS	£5.95	KORMA OR CHASNI WITH BOILED RICE	£7.95

EUROPEAN DISHES

FISH & CHIPS	£12.95
FRIED CHICKEN & CHIPS	£13.95

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

TABLE

STARTERS

VEGETABLE PAKORA (GF) Spicy vegetables deep fried with gram flour.	£5.25	MACHI AMRITSARI (GF) White fish cooked with chopped ginger, garlic, green chilli & gram flour.	£6.50
MUSHROOM PAKORA (GF)	£5.25	SEEKH KEBAB (GF)	£5.95
CHICKEN BREAST PAKORA (GF) Diced chicken deep fried with spices & gram flour	£5.95	TANDOORI LAMB CHOPS (GF)	£8.25
MEDLEY PAKORA (GF) A medley of vegetable, mushroom & chicken	£5.95	POORI (various)	£5.50
HAGGIS PAKORA (GF) The Scottish delicacy, deep fried with spices and gram flour	£5.95	VEGETABLE SAMOSA	£5.50
PANEER SHASHLIK (GF) Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor	£6.50	CHICKEN TIKKA	£6.25
CHICKEN CHAAT Tandoori style chicken drumsticks swathed in sweet 'n' sour patio sauce.	£5.50	CHICKEN TIKKA	£6.25
SPICY CHICKEN WINGS cooked in a sweet and spicy sauce	£5.50	TANDOORI PLATTER FOR 2	£13.95
CHILLI CHICKEN Egg, plain flower, chilli sauce, pepper, onions.	£5.50	CHEF'S COMBO FOR 2	£11.95
KING PRAWN BUTTERFLY (GF)	£7.95	ALOO TIKKI	£5.25
ACHARI POTATO Potato cooked with indian pickle and spices	£5.95		

OLD FAVOURITES

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

Old favourites are available in the following:

Pan Fried Chicken Breast £9.95 • Chicken Tikka £10.95 • Lamb £11.95 • Prawn £9.95
Pacific King Prawn £14.95 • Indian & European Vegetables £8.95 • Paneer £9.25 • Tofu £9.25

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 £0.95 extra.

LAMB TIKKA Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor.	£14.95	JHINGA TANDOORI Plump pacific king prawns marinated in exotic Punjabi spices.	£18.95
CHICKEN TIKKA Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor.	£13.95	KICK ASS CHICKEN KEBAB	£14.95
TANDOORI CHICKEN Succulent chicken pieces on the bone given the tasty tandoori treatment.	£14.95	TANDOORI MIXED PLATTER	£16.95
SEEKH KEBAB Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal.	£12.95	CHICKEN TIKKA ACHARI	£14.95
CHICKEN TIKKA SHASHLIK Chicken pieces, onion & capsicums.	£14.95	PHAT BHUNA SPECIAL	£18.95
		PANEER SHASHLIK	£13.95

VEGETARIAN DISHES

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

Main Meal £9.95 • Side Dish £7.95

PHAT CHEF'S SPECIALITIES

BOMBAY BAKRA (GF) Diced lamb, simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera & fresh spinach leaves.	£13.95	BUTTER CHICKEN (GF) Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts	£13.95
PHAT MALWA (GF) 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.	£13.95	HIMALAYAN HOTPOT (GF) Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions & carrots.	£12.95
LAMB CHOPS MASALA (GF) Tender chops of baby lamb cooked in charcoal tandoor & tossed in masala sauce.	£16.95	MURGH KURCHAN (GF) Tender pieces of chicken breast cooked with peppers, onions, spices ginger, garlic & home ground garam masala.	£12.95
BHINDI GOSHT (GF) A mouthwatering combination of okra & lamb cooked to perfection with Punjabi herbs & spices.	£14.95	RA RA GOSHT (GF) Diced lamb simmered together with minced lamb in masala sauce.	£14.95
KARAHI SPECIAL MIX (GF) Medley masala feast of chicken, lamb, prawn & mushroom.	£15.95	LAMB GREEN CHILLI (GF) Bhuna style lamb, marinated in green chilli and cooked with button mushroom.	£14.95
LAMB LAAL MAAS Hot and spicy diced lamb simmered with a combination of ginger, garlic, fresh chillies and tomato paste, infused with yoghurt sauce	£14.95	MALABARI FISH CURRY (GF) Coconut milk, green chilli paste, mustard seed, whole chilli & curry leaves.	£14.95
		BENGOLI KING PRAWN (GF) Tomato base, carrom seed, whole chilli, pepper, onion & spices	£16.95

HOUSE SPECIALITIES

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

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