

INDIAN BREADS & RICE

NAN BREAD	£3.50	POPPADOM	£1.25
GARLIC NAN	£4.25	SPICED ONIONS	£1.50
GARLIC & CORIANDER NAN	£4.75	MANGO CHUTNEY	£1.50
PESHWARI NAN	£4.75	ACHAR [MIXED PICKLE]	£1.50
PARATHA (PLAIN)	£3.95	RAITA	£3.50
VEG PARATHA	£4.95	PILAU RICE	£3.50
MIX NAN BASKET	£7.50	BOILED RICE	£3.25
TANDOORI ROTI	£2.25	MUSHROOM RICE	£3.95
CHAPATI	£1.95	CHIPS	£3.50
GARLIC & CHEESE NAN	£4.75	MASALA CHIPS	£3.95
KEEMA NAN	£4.95	CURRY SAUCE	£6.95
SIDE SALAD	£3.50	SPECIAL SAUCE	£8.95

HYDRABADI BIRYANI

served with a separate curry sauce

CHICKEN BIRYANI	£13.95
CHICKEN TIKKA BIRYANI	£14.25
LAMB BIRYANI	£14.95
MIXED VEG BIRYANI	£11.95
PANEER 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 £12.95 • Side Dish £9.95

KIDS SECTION

CHICKEN PAKORA & CHIPS	£6.95	FISH FINGER & CHIPS	£6.95
CHICKEN NUGGETS & CHIPS	£6.95	KORMA OR CHASNI WITH BOILED RICE	£8.95

EUROPEAN DISHES

FISH & CHIPS	£14.95
BOILED CHICKEN & CHIPS	£14.95

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 Spicy vegetables deep fried with gram flour.	£5.50	MACHI AMRITSARI White fish cooked with chopped ginger, garlic, green chilli & gram flour.	£6.50
MUSHROOM PAKORA	£5.50	SEEKH KEBAB	£6.25
CHICKEN BREAST PAKORA Diced chicken deep fried with spices & gram flour	£6.25	Dish consisting of minced lamb, onion etc, threaded onto skewers and grilled, generally over charcoal.	
MEDLEY PAKORA A medley of vegetable, mushroom & chicken	£6.50	TANDOORI LAMB CHOPS	£8.95
HAGGIS PAKORA The Scottish delicacy, deep fried with spices and gram flour	£6.50	Tender chops of baby lamb, marinated with tandoori spices & cooked in charcoal tandoor.	
PANEER SHASHLIK Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor	£6.50	POORI (various)	£5.50
CHICKEN CHAAT Tandoori style chicken drumsticks swathed in sweet 'n' sour patio sauce.	£5.95	A light thin pan fried chapatti smothered in your choice of chilli prawn, chicken masala, garlic, mushroom or aloo chana.	
SPICY CHICKEN WINGS cooked in a sweet and spicy sauce	£5.95	VEGETABLE SAMOSA	£5.50
CHILLI CHICKEN Egg, plain flower, chilli sauce, pepper, onions.	£5.95	Indian pastry stuffed with spiced vegetables, served with a cool mint dip.	
KING PRAWN BUTTERFLY	£8.95	CHICKEN TIKKA	£6.25
ACHARI POTATO Potato cooked with indian pickle and spices	£5.95	Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt	
		TANDOORI PLATTER FOR 2 Chicken Tikka, Seekh Kebab, Lamb Chops, Chicken Wings.	£13.95
		CHEF'S COMBO FOR 2 Mix Pakora, Chicken Tikka, Chicken Chaat, Vegetable Samosa	£12.95

OLD FAVOURITES

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

Old favourites are available in the following:

Pan Fried Chicken Breast £10.95 • Chicken Tikka £11.95 • Lamb £12.95 • Prawn £9.95
Pacific King Prawn £15.95 • Indian & European Vegetables £9.95 • Paneer £9.95

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 Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor.	£15.95	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.	£14.95	KICK ASS CHICKEN KEBAB	£15.95
TANDOORI CHICKEN Succulent chicken pieces on the bone given the tasty tandoori treatment.	£14.95	Chicken marinated in hot 'n' Spicy sauce, skewered with onion, mushrooms & chunks of bell pepper.	
SEEKH KEBAB Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal.	£12.95	TANDOORI MIXED PLATTER	£18.95
CHICKEN TIKKA SHASHLIK Chicken pieces, onion & capsicums.	£15.95	A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with rice.	
		CHICKEN TIKKA ACHARI	£15.95
		Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt & barbecued to perfection.	
		PHAT BHUNA SPECIAL	£18.95
		Chicken tikka, lamb chop, seekh kebab.	
		PANEER SHASHLIK	£13.95
		Paneer, onion & capsicums.	

VEGETARIAN DISHES

MIXED VEGETABLE A fusion of Indian or European vegetables simmered in our traditional curry sauce.		ALOO CHANA Potatoes & tangy chickpeas simmered in a succulent bhuna sauce.	
TARKA DAAL Wholesome lentils, fried onions & tomatoes in traditional curry sauce.		BAINGAN ALOO Aubergine & potatoes simmered in a spicy bhuna sauce.	
PANEER MALAIDAR Spinach cooked with Indian cottage cheese in a fresh cream sauce.		PANEER MAKHANWALA Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian spices.	
DAAL MAKHANI PHAT BHUNA SPECIAL Aloo Mushroom Paneer		INDIAN VEG BHUNA Okra, linda & aubergine.	
		Main Meal £10.95 • Side Dish £8.95	

PHAT CHEF'S SPECIALITIES

BOMBAY BAKRA Diced lamb, simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera & fresh spinach leaves.	£14.95	BUTTER CHICKEN Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts	£14.95
PHAT MALWA 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.	£14.95	HIMALAYAN HOTPOT Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions & carrots.	£13.95
LAMB CHOPS MASALA Tender chops of baby lamb cooked in charcoal tandoor & tossed in masala sauce.	£16.95	MURGH KURCHAN Tender pieces of chicken breast cooked with peppers, onions, spices ginger, garlic & home ground garam masala.	£13.95
BHINDI GOSHT A mouthwatering combination of okra & lamb cooked to perfection with Punjabi herbs & spices.	£15.95	RA RA GOSHT Diced lamb simmered together with minced lamb in masala sauce.	£14.95
KARAHI SPECIAL MIX Medley masala feast of chicken, lamb, prawn & mushroom.	£16.50	LAMB GREEN CHILLI 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	£15.95	MALABARI FISH CURRY Coconut milk, green chilli paste, mustard seed, whole chilli & curry leaves.	£15.95
		BENGOLI KING PRAWN 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 Succulent spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka.	
ROGAN JOSH A flavoursome fusion of tomatoes, coconut, almond powder and fresh cream create this immensely popular dish		DESI JALFREZI (spicy) 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) (GFI) Ginger, garlic, aromatic Indian spices, crunchy almonds, sultanas & coconut cream.	
KARAHI BHUNA (JGF) A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions.		CREAMY MASALA Fresh cream yoghurt sauce, almonds & capsicums.	
MALAIDAR 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 A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce.		BALTI BUTTER MASALA 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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