



Sunday - Thursday : 5.00pm to 11:00pm

Tuesdays - Closed

Friday - Saturday : 5.00pm to 12:00am

0121 477 5223 / 475 6657

953-955 Bristol Road South, Northfield, Birmingham, B31 2QT



### Allergens & Intolerances

#### PLEASE NOTE:

We have tried to provide as much information regarding the ingredients we use to prepare our special dishes; however if you are allergic to any ingredients please inform us when placing your order

Thank you



# Rumana's

## INDIAN FUSION

### Welcome to Rumana's

*We are a family-owned restaurant who pride ourselves in treating our customers like members of our own family. Our head-chef, the father of our family has been in the balti industry since 1983.*

*Using the wealth of his experience gained over 30 years, each dish is prepared with premium ingredients using a unique blend of spices, so that you can taste a dish bursting with flavour every time.*

*We bring to you a diverse menu, thinking outside of the box to create unique dishes; where eastern flavours are fused with other continental dishes to tempt your tastebuds. We have minimised the use of oil and ghee where possible and have created unique vegan dishes.*

*We believe in supporting our local community and therefore try to source our ingredients locally wherever possible and engage with local social groups to host social gatherings.*

*We also regularly cater for special occasions, so please don't hesitate to contact us to request a bespoke menu for your special events.*

*We very much hope you enjoy your dining in experience with us, where your imagination will lead you to think you have travelled to a village at the heart of Bengal.*

*We greatly value our customers feedback and would appreciate any feedback about our cuisine, delivery service and dining-in service. Please leave a review where possible to support us.*

*Thank you for choosing and supporting Rumana's as your local curryhouse!*

# MENU

## Appetizers

<b>Plain Poppadom</b> Circular wafers made with lentil flour, served fried crispy	<b>£0.75</b>
<b>Spiced Poppadom</b> Circular wafers made with lentil flour and spices, served fried crispy	<b>£0.80</b>
<b>Rumana's Salad</b> Contains lettuce, cucumber, green peppers, tomato, red onions, olives, mixed herbs, black pepper, croutons and has a light dressing of olive oil and lime juice	<b>£1.90</b>
<b>Pickle Tray</b> Contains mint yoghurt sauce, mango chutney, onion salad and chilli sauce	<b>£2.50</b> (or £0.65 each)

## Traditional Starters

<b>Cheesy Tikka Bites</b> Chicken tikka pieces fried in onions and our special spiced sauce; served with melted cheese on top	<b>£4.60</b>
<b>Chicken Pakora</b> Pieces of marinated chicken dipped in a spiced batter and deep-fried	<b>£4.40</b>
<b>Chicken Tikka</b> Succulent pieces of boneless chicken marinated in spices and yoghurt before being dry-roasted in our clay oven	<b>£4.40</b>
<b>Chicken Tikka Puri</b> Deep fried unleavened bread served with chicken tikka cooked in a bhuna style dry sauce containing onions, green peppers and tomatoes	<b>£4.90</b>
<b>Lamb Samosa</b> 1 piece of deep fried triangular pastry with a savoury lamb filling	<b>£2.90</b>
<b>Lamb Tikka</b> Succulent pieces of lamb marinated in spices and yoghurt before being dry-roasted in our clay oven	<b>£4.90</b>
<b>Nargis Kebab</b> Tantalisingly spiced minced meat cooked on our tandoor clay oven with egg mixture in the middle and served covered in a fried egg omelette	<b>£4.60</b>
<b>Shammi Kebab</b> A patty of minced meat cooked in specially selected spices	<b>£4.40</b>
<b>Shashlik Kebab</b> Succulent chicken or lamb pieces marinated in spices and yoghurt before being threaded onto a skewer with pieces of onion, pepper and tomato for dry roasting in our clay oven	<b>£5.40</b>
<b>Sheekh Kebab</b> Minced meat marinated in spices before being threaded onto a skewer and dry roasted in our clay oven	<b>£4.40</b>
<b>Shunamoti</b> Fried chicken tikka, cooked with cheese and served in an omelette	<b>£4.90</b>
<b>Sweet Chilli Chicken</b> Diced chicken cooked with our chef's special sweet chilli sauce	<b>£4.40</b>
<b>Tikka Chaat</b> Chicken tikka pieces and chickpeas fried with onions, tomato puree, lime juice and chat masalla to create a unique sweet and sour taste; served with fried garlic on top	<b>£5.40</b>
<b>Tandoori Chicken</b> Quarter chicken (on the bone) marinated in yoghurt and spices before being dry-roasted in our clay oven	<b>£4.40</b>
<b>Tandoori Lamb Chops</b> 3 lamb chop pieces marinated with spices before being dry-roasted in our clay oven	<b>£4.90</b>
<b>Tandoori Mixed Kebab</b> Consists of sheekh kebab, lamb tikka and chicken tikka	<b>£5.40</b>
<b>Kolkata Half Moon</b> Chicken tikka fried with onions, green peppers, garam masalla and chat masalla spices; served wrapped in an egg paratha	<b>£5.40</b>
<b>Rumana's Traditional Starter Platter (for two)</b> Consists of four pieces of chicken tikka, two pieces of sheekh kebab and two lamb samosas; served with Rumana's salad and our special mustard sauce	<b>£9.90</b>

## Vegetarian / Vegan Starters

<b>Aloo Pakora</b> Deep fried balls made from cubed potatoes in a spicy special pakora mix	<b>£3.60</b>
<b>Chilli Paneer</b> Diced indian cheese tossed cooked with bell peppers in a special tangy sauce	<b>£4.60</b>
<b>Garlic Mushroom</b> <span style="background-color: #90EE90; padding: 2px;">Vegan</span> Mushrooms, garlic and onions fried together using olive oil	<b>£4.60</b>
<b>Mixed Vegetable Pakora</b> A mix of finely chopped onions, green chillies, mixed vegetables and spices in gram flour, deep fried to perfection	<b>£4.40</b>
<b>Onion Bhaji</b> A mix made from onions, our chef's selected spices and spiced batter, which is then deep fried to perfection	<b>£3.60</b>
<b>Vegetable Roll</b> <span style="background-color: #90EE90; padding: 2px;">Vegan</span> A special mix of curry leaves, cabbage, carrot and peas fried using olive oil with onions and spices; served wrapped in a plain puri	<b>£4.60</b>
<b>Vegetable Samosa</b> 1 piece of deep fried triangular pastry filled with a savoury mixed vegetable filling	<b>£2.90</b>
<b>Rumana's Vegetarian Starter Platter (for two)</b> Contains two pieces of onion bhaji, two vegetable samosas and four pieces of aloo pakora; served with Rumana's salad and our special mustard sauce	<b>£8.90</b>

## Seafood Starters

<b>Crispy Pepper Prawns</b> Fried prawns cooked with onions, green peppers, black pepper, chilli flakes and paprika	<b>£5.40</b>
<b>Fish Pakora</b> Salmon or cod pieces delicately spiced, coated in gram flour batter; deep fried until golden	<b>£4.90</b>
<b>Prawn Puri</b> Prawns cooked with oriental spices, onions, peppers, tomatoes, fenugreek leaves and served with a puri	<b>£5.40</b>
<b>Prawn Cocktail</b> A dish of peeled prawns served cold with prawn cocktail sauce, iceberg lettuce, cucumber, tomatoes and cherries	<b>£4.90</b>
<b>Salmon Tikka</b> Marinated pieces of salmon cooked in our clay oven	<b>£4.90</b>
<b>Sweet Chilli Prawns</b> Prawns cooked with onions, tomatoes and our special sweet chilli sauce	<b>£5.40</b>
<b>Rumana's Seafood Starter Platter (for two)</b> Contains four pieces of salmon tikka, four pieces fish pakora and two prawn puris; served with Rumana's salad and our special mustard sauce	<b>£13.90</b>

## Side Dishes

<b>Aloo Gobi</b> A popular South Asian dish made with cooking potatoes and cauliflower together with spices	<b>£3.95</b>
<b>Bhindi Bhajee</b> Fresh okra, onions, tomatoes and spices cooked together	<b>£3.95</b>
<b>Bombay Potatoes</b> Cubed potatoes cooked in a variety of spices with onions, capsicums and tomatoes	<b>£3.95</b>
<b>Cauliflower Bhajee</b> Consists of tender cauliflower florets cooked in a variety of spices with onions, capsicums and tomatoes	<b>£3.95</b>
<b>Curry Sauce</b> A sauce made from fresh onions, garlic, ginger, peeled tomatoes, tomato puree, chilli paste and specially selected spices	<b>£3.95</b>
<b>Cucumber Raita</b> A condiment from the Indian subcontinent, made with natural yoghurt, cucumber and a touch of chilli powder	<b>£2.75</b>

## Sundries

**Leavened Breads**  
These breads are cooked in our tandoor clay oven

<b>Bhuna Naan</b> A special leavened bread stuffed with spiced chicken slices, onions, peppers, tomatoes bhuna style; which is then fried	<b>£5.90</b>
<b>Cheese &amp; Chilli Naan</b>	<b>£3.50</b>
<b>Cheese &amp; Keema Naan</b> Contains spiced mince lamb and cheese	<b>£3.50</b>
<b>Cheese Naan</b>	<b>£3.10</b>
<b>Garlic &amp; Chilli Naan</b>	<b>£3.50</b>
<b>Garlic &amp; Coriander Naan</b>	<b>£3.50</b>
<b>Honey Naan</b> Served brushed with honey	<b>£3.10</b>
<b>Keema Naan</b> Contains spicy mince lamb mixture	<b>£3.10</b>
<b>Kulcha Naan</b> Contains a spicy vegetable and coriander mixture	<b>£3.10</b>
<b>Peshwari Naan</b> Contains a sweet filling made from fresh cream, sultanas, coconut and almond powder; served brushed with golden syrup	<b>£3.50</b>
<b>Plain Naan</b>	<b>£2.90</b>
<b>Tikka Naan</b>	<b>£3.10</b>
<b>Rumana's Signature Naan</b> Contains spicy minced lamb, garlic, cheese and chillies mixture	<b>£3.90</b>
<b>Rumana's Naan Basket</b> Contains one plain naan and two stuffed naans of your choice (excluding Bhuna Naan)	<b>£8.50</b>

## Unleavened Breads

<b>178. Chapati</b>	<b>£2.10</b>
<b>182. Plain Puri</b> Made from wheat flour, deep fried	<b>£2.10</b>
<b>181. Plain Paratha</b>	<b>£2.90</b>
<b>179. Cheese Paratha</b>	<b>£3.10</b>
<b>180. Egg Paratha</b>	<b>£3.10</b>
<b>183. Stuffed Paratha</b> Contains a spiced vegetable mixture	<b>£3.10</b>
<b>184. Tandoori Roti</b> Made from whole wheat flour dough cooked in our clay oven	<b>£2.30</b>
<b>185. Rumana's Bread Basket</b> Contains one Tandoori Roti, one Chapati and a Paratha of your choice	<b>£6.30</b>

<b>Matar Paneer</b> A North Indian dish consisting of peas and Indian cheese in a tomato based sauce, spiced with garam masalla	<b>£3.95</b>
<b>Mixed Vegetable Bhajee</b> Consists of mixed vegetables cooked with onions, capsicums, tomatoes and spices	<b>£3.95</b>
<b>Mushroom Bhajee</b> Consists of sliced mushrooms cooked with onions, capsicums, tomatoes and spices	<b>£3.95</b>
<b>Nachos Mania</b> Contains nachos, spicy minced meat, diced tomatoes, lettuce, our special mustard mayo mix sauce and melted cheese	<b>£4.95</b>
<b>Saag Bhajee</b> Consists of spinach cooked with onions, capsicums, tomatoes and spices	<b>£3.95</b>
<b>Saag Aloo</b> Consists of spinach and potato cooked with onions, capsicums, tomatoes and spices	<b>£3.95</b>
<b>Tarka Dhal</b> Lentils cooked with onions, garlic and spices	<b>£3.95</b>

## Potato Sides

<b>Chips</b>	<b>£2.70</b>
<b>Fries</b>	<b>£2.50</b>
<b>Atomic Chips</b> Chips served with our chilli sauce, jalapenos and piri piri salt	<b>£3.50</b>
<b>Cheese Chilli Chips</b> Chips served with chilli sauce, sour cream and melted cheese on top	<b>£3.90</b>
<b>Rumana's Chips</b> Served with our curry sauce, mayonnaise, and melted cheese on top	<b>£4.30</b>

## Rice Dishes

<b>Boiled Rice</b> Aromatic basmati rice boil cooked	<b>£2.75</b>
<b>Chana Pilau</b> Basmati rice cooked with spices and chick peas	<b>£3.25</b>
<b>Egg Fried Rice</b> Basmati rice fried in a wok over high heat with ghee, onions and egg	<b>£3.25</b>
<b>Fried Rice</b> Basmati rice fried in a wok over high heat with ghee and onions	<b>£2.60</b>
<b>Garlic Chilli Fried Rice</b> Basmati rice fried in a wok over high heat with ghee, onions, garlic and green chillies	<b>£3.15</b>
<b>Garlic Fried Rice</b> Basmati rice fried in a wok over high heat with ghee, onions and garlic	<b>£2.95</b>
<b>Pilau Rice</b> Aromatic basmati rice cooked with light spices	<b>£2.95</b>
<b>Rumana's Signature Rice</b> Aromatic basmati rice cooked with onion, spinach, garlic and egg	<b>£4.35</b>

## Karahi Specialities

A concave cooking pan similar to a wok but with 2 handles is used to make these dishes, stir-frying ingredients over a high heat. All these dishes contain diced peppers, onions, tomatoes, coriander and are served in a mini karahi

Chicken	£8.90
Chicken Tikka	£9.50
Grilled Chicken	£8.90
Lamb	£9.50
Mixed Vegetable	£7.90

## Biryani Dishes

All these dishes come with our chef's special sauce and involve cooking long-grained aromatic rice with flavoured exotic spices, finely chopped onions, capsicums, sultanas and fenugreek leaves

Chicken Biryani	£8.90
Chi. Malayan Biryani	£9.90
Contains pineapple, banana & fried egg omelette	
Chicken Tikka Biryani	£9.50
Lamb Biryani	£9.50
Mixed Vegetable Biryani	£8.10
Quorn Biryani	£8.10
Prawn Biryani	£9.50
Tandoori Chicken Biryani	£9.50
Contains quarter tandoori chicken sliced	
Rumana's Special Biryani	£12.50
Contains chicken tikka, lamb tikka and sheekh kebab; served with an egg omelette	

## English & Continental Dishes

All these dishes come with chips and green salad

Chicken Omelette	£7.90
Fried Scampi	£7.90
Mushroom Omelette	£7.90
Plain Omelette	£6.50
Prawn Omelette	£7.90

## Children's Corner

All these items come with Fries

Chicken Nuggets	£6.60
(6 pieces) Chicken pieces coated in breadcrumbs and fried	
Chicken Popcorn	£6.50
(15 pieces) "Bite-sized" pieces of chicken breaded and fried	
Fillet 'n' Fries	£6.50
Cod fillet floured and dipped in batter before being fried	
Fried Chicken	£6.90
(2 pieces) Chicken pieces floured, coated in batter and fried	
Onion Rings	£5.90
Pick 'n' Mix	£7.20
Contains 8 pieces of chicken popcorn, 4 pieces of onion rings and 4 pieces of chicken nuggets	

## Gourmet Burgers

Our Gourmet burgers and Wraps contain a careful fusion of spices and seasoning to tantalise your tastebuds!

All burgers come served in a brioche bun with lettuce, cucumber slice, caramelised onions, cheese and our special burger sauce (made with mayo, ketchup, mustard, lime juice and spices)

All burgers come with a choice of chips or fries

Classic Beef Burger	£8.50
Minced meat marinated with onion, garlic, ginger, spices, bread crumbs and seasoning, before being grill cooked	
Grilled Chicken Burger	£7.50
Chicken fillet marinated with yoghurt, soy sauce, garlic, ginger, light spices and seasoning, before being grill cooked	
Grilled Peri Peri Burger	£7.50
Chicken fillet grill cooked in peri peri sauce	
Kebab King Burger	£8.90
Contains spiced mince lamb kebab and a scrambled egg mix made using butter and cheese	
Veggie Burger	£6.50
Contains a patty made from potato, mixed vegetables, spices and breadcrumbs	

## Wraps

Our Wraps come in a thin tortilla wrap with salad and mayonnaise

Chicken Tikka Wrap	£6.50
Grilled Chicken Wrap	£6.50
Chicken marinated with yoghurt, soy sauce, garlic, ginger, light spices and seasoning before being grill cooked	
Grilled Naga Wrap //	£6.50
Chicken strips marinated with spices, naga chilli mix, garlic-ginger paste and seasoning, before being grill cooked	
Sheekh Kebab Wrap	£6.50
Cod Fillet Wrap	£6.50

## Stir-Frys

Our Stir-Frys contain bell peppers, carrots, mushroom, cabbage, broccoli, green beans, sprouts, peas, onions, garlic, ginger and involve cooking our ingredients over a high flame using coconut oil, sesame oil and our special sweet and sour tamarind sauce.

Dishes are garnished with chopped spring onions

Chicken Tikka Stir-Fry	£7.90
Grilled Chicken Stir-Fry	£7.90
Lamb Tikka Stir-Fry	£8.50
Prawn Stir-Fry	£8.50
King Prawn Stir-Fry	£10.50
Quorn Stir-Fry <span style="background-color: #2e8b57; color: white; padding: 2px;">Vegan</span>	£7.50

## Salads

Our salads contain lettuce, cucumber, green peppers, tomato, red onions, olives, mixed herbs, black pepper, croutons and have a light dressing of olive oil and lime juice

Chicken Tikka Salad	£7.50
Grilled Chicken Salad	£7.50
Chicken marinated with yoghurt, soy sauce, garlic, ginger, light spices and seasoning before being grilled	
Prawn Salad	£7.90
Prawns lightly fried and spiced	
Quorn Salad <span style="background-color: #2e8b57; color: white; padding: 2px;">Vegan</span>	£7.50
Quorn is flavoured with our sweet chilli sauce. Please note this salad does not contain croutons	

## Seafood Signature Dishes

Fish Baburchi )	£9.50
Salmon or cod cooked with potatoes in a traditional home style, with onions, tomatoes, green chillies, fenugreek leaves and garlic in a thick bhuna sauce	
Fish Masalla	£9.50
Salmon or cod marinated and cooked initially in our tandoor clay oven before being cooked in a very mild sauce with fresh cream, almonds, coconut and our chef's special spices	
Fish Aloo Gobi	£9.50
Salmon or cod marinated with herbs and spices before being cooked in our tandoor clay oven and then cooked in our chef's special sauce with potatoes and cauliflower	
Hasan Shell King Prawn	£11.50
Whole king prawn in its shell cooked in our chef's specially made sauce	
Mustard King Prawn	£11.50
Bay of Bengal king prawns cooked using homemade mustard paste with yoghurt for a distinctive flavour	
Sweet Chilli King Prawn //	£11.50
King prawn off the shell cooked with green chillies and sweet chilli sauce	

## Masalla Specialities

All these dishes are cooked in a special spice mix sauce which also contains fresh cream, almond powder and coconut powder to give a rich taste

Chicken Tikka Masalla	£9.10
Lamb Tikka Masalla	£10.10
Tandoori Chicken Masalla	£9.10
Tandoori Mixed Masalla	£11.50
Contains one piece sheekh kebab, three pieces of chicken tikka and lamb tikka	

## Vegetarian / Vegan Signature Dishes

Chana Saag	£7.90
Chickpeas and spinach cooked in spices, balti style	
Chakri )	£7.90
Cauliflower, potato and peas cooked in a spicy gravy sauce and garnished with green chillies	
Bombay Bagan <span style="background-color: #2e8b57; color: white; padding: 2px;">Vegan</span>	£7.90
Quorn, spinach and mushroom pieces cooked with special spices	
Milimon	£7.90
Mushroom, potato and spinach cooked in spices, balti style	
Paneer Kichuri	£8.90
Indian cheese cooked with potatoes and chick peas in our chef's special sauce	
Paneer Tikka Masalla	£8.90
Indian cheese cooked in a special spice mix sauce which also contains fresh cream, almond powder and coconut powder to give a rich taste	
Palak Paneer	£8.90
Indian cheese cooked with spinach	
Spicy Potato Mushroom	£7.90
Potato and mushrooms cooked in garlic and spices, balti style	
Quorn Bhindi <span style="background-color: #2e8b57; color: white; padding: 2px;">Vegan</span>	£7.90
Quorn and okra pieces cooked in special spices, balti style	

## Rumana's Signature Dishes

### Sweet and/or Sour

**Achari** £9.10  
Chicken or lamb cooked with pickles, herbs, spices to give a tangy hot taste

**Butter Chicken** £9.50  
Mildly spiced chicken cooked with fragrant spices, ground almonds, butter, cream and sugar to create a sweet dish

**Chana** £9.10  
Chicken or lamb cooked with Afghani chick peas in freshly squeezed lemon juice, giving a medium and slightly sour taste

**Chasni** £9.10  
Chicken or lamb marinated in specially selected spices, yoghurt and mango chutney to give a unique sweet and sour taste; served garnished with almonds

**Chicken Pasanda** £9.10  
Succulent chicken pieces cooked in fresh cream, natural yoghurt, almond powder, coconut powder and sugar to give a sweet and sour taste

**Mango Chicken** £9.10  
Spiced chicken cooked with diced mango, balti style to create a slightly sour taste

**Monkush Honey** £9.50  
Chicken tikka or lamb tikka pieces cooked with honey to create a sweet tasting curry

### Medium Spicy

**Ahadi Lamb** £9.50  
Tender pieces of lamb fried with fresh mushrooms and cooked in a special sauce with a touch of lemon to create a unique taste

**Ali Baba** £9.50  
Chicken pieces, lamb pieces and prawns cooked in our chef's specially selected spices

**Garlic Tandoori Mix** £11.50  
One piece of sheekh kebab, three pieces of chicken tikka, three pieces of lamb tikka and one quarter tandoori chicken (off the bone), cooked with chopped onions, tomatoes, green peppers, coriander and garlic to make a special bhuna style curry

**Goa Garlic** £9.10  
Chicken or lamb cooked with finely cut garlic, capsicums, onions, tomatoes and served garnished with roasted garlic

**Jaipuri** £9.10  
Chicken tikka or lamb tikka cooked with fried onions, fried garlic, fried capsicums, roasted boiled egg and ginger in a fresh masala thick sauce

**Rajasthani Saag** £9.10  
Chicken or lamb cooked with fresh ginger, garlic, yoghurt, spinach and chick peas

**Star Begum Bahar** £9.50  
Whole breast of chicken marinated in our chef's selected spices, cooked in our tandoor clay oven before being prepared into a bhuna style curry using star anise fragrant spice and mushrooms

**Taj Aloo Mix** £9.50  
Pieces of chicken tikka cooked with spiced mince lamb and mashed potatoes in a bhuna style curry

**Tandoori Murgi Masalla** £9.90  
Tandoori chicken (off the bone) with spicy minced meat, cooked with a boiled egg and spices to create a thick bhuna style dry sauce

### Fairly Spicy )

**Dhal Chops** £9.10  
Lamb chops cooked with lentils and spices

**Jalfrezy** £9.50  
Chicken or lamb cooked with large pieces of green peppers, tomatoes, onions and spices bhuna style; served garnished with green chillies and coriander

**Sizzler Bhuna** £9.10  
Chicken or lamb cooked with onions, green peppers, tomatoes, garlic and green chillies; bhuna style

### Hot Spicy ))) / Very Hot Spicy )))

**Garlic Chilli Chicken Tikka )** £9.50  
Chicken tikka cooked in a special bhuna style rich sauce with green chillies, garlic and coriander

**What The Bloody?! )))** £9.50  
A dish specially created to celebrate Rumana's brother reaching the final of The Circle, Channel 4 Show. This dish contains chicken strips cooked in a special naga chilli sauce and spices to create a fragrant hot dish

## Main Course Jandoori Specialities

All our "tikka" and "tandoori" specified dishes below are marinated overnight in fresh cream, yoghurt, specially selected spices and are cooked in our tandoor clay oven to give its unique taste. Dishes are served on a sizzler and garnished with lemon, fried onions, fried green peppers and come with green salad and mint yoghurt sauce

**Chicken Tikka** £8.50  
**Chicken Shashlik** £10.50

Tender boneless chicken marinated with spices and cooked with chopped onions, tomatoes and green peppers in our tandoor clay oven

**Flaming Bengal Strips )))** £8.90

Chicken strips marinated in spices, ginger, garlic, tandoori paste, yoghurt, spicy naga chilli mix, olive oil and lemon juice before being cooked in our clay oven

**Half Tandoori Chicken** £8.50

**Delhi West Wings** £8.90

Chicken wings marinated with olive oil, lemon juice, soy sauce, vinegar, worcestershire sauce, garlic powder, onion flakes, brown sugar and specially selected seasoning before being cooked in our clay oven

**Lamb Hasina** £11.50

Tender pieces of lamb marinated with spices and cooked with chopped onions, tomatoes and green peppers in our clay oven

**Lamb Tikka** £9.50

**Piri Piri** £8.90

Chicken tikka pieces cooked with spices, chillies and garlic in piri piri sauce

**Tandoori King Prawn** £12.90

**Tandoori Lamb Chops** £9.90

**Tandoori Mixed Sizzler** £11.50

Contains quarter tandoori chicken (on the bone), three pieces of chicken tikka, three pieces of lamb tikka and one piece sheekh kebab

**Rumana's Kebabish** £13.50

Consists of two lamb chops, four pieces of lamb tikka, one piece sheekh kebab and one piece shammi kebab; served in a fried egg omlette and garnished with cucumber slices

## Classic Balti Dishes

The genuine food at Rumana's is cooked with a collection of specially selected exotic spices and herbs distinctively blended with premium ingredients to bring out the true authentic taste of each dish

### Balti

The most traditional simple dish, yet full of flavour is prepared in a sauce of medium consistency cooked with a wide range of specially selected spices, onions, capsicums, tomatoes and coriander

### Bhindi

Fresh okra cooked in our chef's special sauce with tomatoes, spices, onions, green chillies, garlic and coriander

### Bhuna

Consists of a thick spicy sauce with finely chopped onions, tomatoes and flavoured traditional spices

### Ceylon ))))

A Sri-Lankan curry hotter than the Vindaloo dish, prepared with beans and coconut

### Dansak )

A famous Persian dish cooked with lentils, pineapple, garlic and lemon juice to create a slightly hot sweet and sour taste

### Dupiaza

A Middle Eastern dish from Afghan cuisine, prepared with spices and a large amount of onions cooked within the curry and also added as a garnish

### Korma

A mild North Indian favourite prepared with mild spices, almond powder, coconut powder, fresh cream and sugar to create a creamy, mild textured sweet taste

### Madras ))

A South Indian version of the dish found in Central & Eastern India, cooked with chilli powder, lemon juice and spices which lend to its fiery and rich taste

### Malayan

A famous sweet and sour dish made from cooking mild spices with pineapple

### Methi

Fenugreek leaves cooked in our chef's special sauce with tomatoes, spices, onions, garlic and coriander

### Naga )))

Naga is a very hot chilli pepper that grows in Bangladesh and North Eastern India. A special aromatic naga chilli sauce is used to create this tantalisingly fragrant hot dish

### Pathia )

A hot sweet and sour dish, made with tomato puree, onions and hot spices

### Phall ))))

This is one of the hottest forms of balti available, even hotter than the well known vindaloo. A large number of ground chillies is used in our chef's special sauce with garlic to make this dish

### Rogan Josh

Cooked with onions, green peppers, garlic, ginger and aromatic spices to create a thick spicy sauce and then topped with a layer of sauté spiced tomatoes

### Saagwala

Traditional spices cooked with fresh spinach

### Vindaloo )))

Related to the Madras dish, but involving a greater use of garlic, tomato, lemon, ginger and black pepper to give a very fiery hot taste. It owes its name, and in part, its contents to the early Portuguese settlers

All of the above Classic Balti dishes are available in the following:

- |                                                                  |        |
|------------------------------------------------------------------|--------|
| a. Chicken                                                       | £7.90  |
| b. Chicken Tikka                                                 | £8.50  |
| c. Grilled Chicken                                               | £7.90  |
| d. Tandoori Chicken (off the bone sliced pieces)                 | £8.50  |
| e. Keema (Spicy minced meat)                                     | £7.90  |
| f. Lamb                                                          | £7.90  |
| g. Lamb Tikka                                                    | £8.90  |
| h. Mixed Vegetable                                               | £7.10  |
| i. Mushroom                                                      | £7.10  |
| j. Quorn                                                         | £7.10  |
| Meat free, high in protein, gluten free and low in saturated fat |        |
| k. Prawn                                                         | £8.10  |
| l. King Prawn                                                    | £11.50 |
| m. Lobster (3 pieces)                                            | £22.00 |



### EXTRAS - add extra ingredients to your dishes

Chicken	£2.00	Paneer	£2.00	Prawn	£2.30
Lamb	£2.30	Mushroom	£1.00	Any Veg	£1.00