



INDIAN OCEAN

R E S T A U R A N T

Valentine's Menu

*If you have any kinds of food allergy e.g. nuts, dairy products etc.
please inform a member of staff.*

(N) These dishes contain Nuts (GF) Gluten Free

Special Star System to indicate strength of Curries

Mild*

These dishes consist of cream coconut and almond powder, rich in flavour

Medium**

These dishes are more traditional in taste

Hot ***

These dishes can be enjoyed by all who have spice tolerance

Very Hot****

Only advised for those who like really hot Indian Cuisine

Valentine's Menu

TO BEGIN

Poppadoms & Tray Of Dips

STARTERS

House Starter**

A small selection of pakora, onion bhagee, mince samosa, chicken tikka, served with salad.

Mixed Vegetable Starter**

A small selection of vegetable samosa, vegetable pakora, onion bhagee served with side salad.

Onion Bhagee** (GF)

Spiced onions deep fried in gram flour batter.

Chicken Tikka** (GF)

Cubed chicken previously cooked in a tandoori oven.

Chicken Pakora** (GF)

Delicately spiced chicken with garlic & ginger, deep fried in gram flour batter.

Chicken Puri**

Delicately spiced chicken or lamb, cooked with tomato, onion & green peppers, served on a pancake type bread with a touch of tandoori sauce & sugar.

King Prawn Puri**

King Prawns cooked with tomato, onion & green peppers, served on a pancake type bread with tandoori sauce.

MAIN COURSE

Korma Dishes* (N) (GF)

Cooked in cream, coconut, almond powder, sultanas and creamy sauce - very mild.

Balti Dishes** (GF)

Highly spiced with chopped green peppers, onion, green chilli and fresh coriander.

Jalijal** or ***

Cooked with fresh garlic, ginger, onion, green pepper, green chilli, tomato, coriander, a dash of worcestershire sauce & yoghurt.

Patia Dishes*** (GF)

Cooked with onions and fresh lemon juice in a hot, sweet & sour sauce.

Punjabi Masala Dishes* (N) (GF)

Onions, green peppers in a creamy sauce with almond & coconut.

Garlic Chilli Dishes*** (GF)

Cooked with cubed green peppers and garlic cloves in hot sauce with green chilli.

**All above dishes available in
chicken, chicken tikka, lamb, vegetable & king prawn**

Chicken Tikka Masala* (N) (GF)

Smothered in reamy sauce with almond, coconut & sugar.

Murg Methi Malai**

Chargrilled pieces of chicken in a creamy yoghurt sauce.

Butter Chicken** (N) (GF)

Traditional chicken tikka cooked to perfection in a rich tomato base creamy sauce.

Chicken Tandoori Shashlik** (GF)

Barbecued chicken with onions, tomatoes and green pepper, all served on skewers (dry).

Creamy Chicken Jalfrezi* (GF)

Cooked with tomatoes, spring onion and green peppers in a rich creamy sauce with almond, coconut and sugar.

Tikka Khazana** (GF)

Selection of chicken tikka, lamb tikka and tandoori king prawn cooked with fried onions, green peppers and a special blend of herbs and spices.

Goan Fish Curry** £2 extra

Cod Fillet smeared in a rich creamy curry sauce, cooked with coconut, chilli and roasted spices.

Monkfish Balti*** (GF) £3 extra

Monkfish fillet highly spiced with onion, peppers, tomatoes and green chillies in a thick creamy sauce.

SIDES

Pilau Rice / Boiled Rice / Naan

Garlic Naan / Peshwari Naan / Chips - 95p extra

Add Dessert

£3.25