

CONNOISSEURS STARTERS

101. **Jhinga Til Thinka** D KP £8.95
Served with mango sauce, king prawns marinated with fresh aromatic spices, dipped in a batter made from eggs, green chillies, ginger, garlic and cardamoms then cooked with bread crumbs and sesame seeds
102. **Murgh Malai Tikka** D £5.95
Breast of chicken steeped in a marinade of royal cumin enriched with cream, cheddar and fresh coriander
103. **Salmon Ka Tikka** £5.95
Chunks of pink salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, pan fried
104. **King Prawn Puri** KP £8.95
Spiced king prawn served in a thick sauce on a light crisp puri bread
105. **Prawn & Mango Puri** S £5.95
Small prawn laced with lightly spiced mango and served on a light crisp puri bread
106. **Tandoori King Prawns** KP £8.95
Plum and long fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardamom and grilled in tandoor
107. **Mushroom, Sweet Corn Masala** £5.95
Fresh mushroom sprinkled with spices and tossed with the sweet corn and then served on a light crispy puri
108. **Spiced Potatoes, Garlic Mushroom** £5.95
Soft and fluffy spiced potato balls with sauteed mushrooms in a garlic butter
109. **Fish Pakoras** D £5.95
Small chunks of pink salmon, delicately spiced, dipped in our own home-made batter & fried. A very light mouth watering appetiser
110. **Chicken Chat or Puri** D £6.95
Chicken cooked with onion & coriander with chat masala and tomatoes
111. **Chilli Paneer** D £6.95
Home made cheese grilled in clay oven and served with chilli sauce

TRADITIONAL STARTERS

112. **Tandoori Mix Special** D KP £8.95
King prawn, Murgh Malai Tikka, Lamb Tikka and sheek Kebab
113. **Onion Bhaji** D £4.50
World famous snack of crisp and spicy onions deep fried in a coating of gram flour batter, until golden brown
114. **Samosa** D £4.50
Choice of vegetables and meat, deep fried savoury pastry filled with freshly cooked vegetables or meat, in a blend of spices, accompanied with a sweet and sour chana mix

115. **Beguni** D £4.95
Fresh aubergine fried in butter
116. **Paneer Somosa** D £4.50
Home-made cheese, slightly spicy
117. **Chicken Tikka** D ... £4.95 **Lamb Tikka** D £5.95
Breast of chicken or lamb marinated in a special blend of and spices and cooked in the tandoor, resulting in a most delicious and succulent kebab
118. **Tandoor Lamb Chops** D £7.95
119. **Aliza Chicken** D £5.50
Selected pieces of chicken coated in our own chick pea flour recipe, deep fried and served with a special condiment
120. **Paneer Tikki** D £5.50
Home-made cheese stuff with mint and fennel, deep fried in a light crispy batter
121. **Prawn Cocktail** D S £5.95
Delicately spiced prawn served with cocktail sauce
122. **Vegetable Pakora** D £4.50
Crisp nuggets of onion, potatoes, spinach and spices delicately coated in batter and deep fried accompanied with our special sauces
123. **Sheek Kebab** D £5.95
124. **Shami Kebab** D £5.95
Spicy minced lamb

GOURMET CHOICE

The gourmet choice represent the style of cooking known as 'Dumpukht', which originated in the food courts of the Moghul Emperors and represents the pinnacle of Indian dining. The preparation of dumpkuht is so special that it is only passed from generation to generation by word of mouth and epitomises delicacies so demanding that only the finest of Indian chefs are able to master this art form. The emphasis is on quality freshness and clarity of taste and aromas

125. **Murgh Bemisal** D N £10.95
A unique dish of smooth spicy chicken tikka where the smoothness of the buttery tomato sauce is followed by the spicy flavour of brown, silky dish bursting with aroma
126. **Chicken Pasanda** D N £11.95
Grilled chicken cooked with almonds and fresh cream
127. **Tikhey Jinghey** D KP £17.95
Succulent king prawns marinated and immersed in a heady sauce of pickling spices cooked in mustard oil
128. **Jaipuri** £11.95
A special recipe from Jaipur, a semi-dry dish prepared from tender pieces of meat cooked with ground onion, green peppers, mushroom and fresh herbs and Indian spices
129. **Nentara** D N £10.95
Bite sized pieces of chicken prepared in a subtle sauce of tomatoes, fresh coriander leaves and fenugreek, then garnished with spring onion and a sprinkle of fresh ginger

130. **Subz Gosht** £11.95
A Hyderabad delicacy of mutton cooked with a rich paste of spinach, green chilli, coriander & mint
131. **Surrey Palace Special Fish** S £13.95
Fresh water fish from the delta of Bengal, marinated with fresh spices and grilled, served with crisp fried onions
132. **Badshahi Murgh Masala** D N £13.95
Mild creamy and cheesy, Chef's special spice combination
133. **Salmon-Ka-Bahar (Hse Special, medium)** £14.95
134. **Murgh-E-Bahar** D £12.95
Barbecued chicken cooked with minced lamb with egg

EXCLUSIVE DISHES

135. **Lamb Shank** D £17.95
Leg of spring lamb on the bone, cooked in oven, served with special sauce
136. **Mango Chicken** D £12.95
Grilled chicken cooked with mango sauce and a hint of spice
137. **Nawabi Chicken** D N £13.95
Breast of chicken grilled in clay oven, served with special Nawabi creamy nutty sauce
138. **Crab Jafrani** C £15.95
Crab meat cooked with Chef's special recipe

NORTH INDIAN TANDOORI SPECIALITIES

An ancient style of cooking, which originated in the rugged North West frontier of India. The natural, healthy and earthy tones of our tandoori dishes are achieved by the use of only fresh herbs and spices in the marinade, resulting in possibly the most delicious and succulent kebabs! Served with salad and mint yoghurt sauce.

139. **Tandoori Chop** D £14.95
140. **Tandoori Chicken** D £8.95
141. **Chicken Tikka** D £9.95
142. **Lamb Tikka** D £10.95
143. **Chicken Shashlik** D £10.95
144. **Tandoori King Prawn** D KP £15.95
145. **King Prawn Shashlik** D KP £16.95
146. **Tandoori Mixed Grill** D £13.95
147. **Meat Thali** D £16.95

GOURMET SELECTION

Our selection of some of the unique dishes that have been enjoyed by the generation of Indian food lovers. A riot of flavours from the Golden Age of British Indian cuisine

148. **South Indian Garlic Chilli Chicken** D £11.95
Barbecued pieces of chicken cooked in a fresh garlic & chilli sauce with coriander and crisp red chilli
149. **South Indian Garlic Chilli Lamb** D £12.95
Barbecued pieces of lamb cooked in a fresh garlic & chilli sauce with coriander and crisp red chilli
150. **South Indian Garlic Chilli King Prawn** KP ... £16.95
151. **King Prawn Archari** KP £16.95
Another hyderabad delicacy of selected king prawns sauteed in a sauce of pickling spices, traditionally
152. **Chicken Rogan Josh** £10.95

153. **Lamb Rogan Josh** £11.95
The dish acquired its name from the rich red appearance, which in turn is derived from fresh tomatoes, paprika and ground red chillies

154. **South Indian Korai Chicken** £12.95
Chicken cooked with fried onion and green pepper, garnished with garlic, ginger, fresh tomatoes, paprika and ground red chillies

155. **South Indian Korai Lamb** D £13.95
As above

156. **South Indian Korai King Prawn** KP £16.95
As above

157. **Keema Korai** £12.95
Cooked with minced lamb and fried onion, hints of garlic. A fairly hot dish

158. **Chicken Shatkora** D £11.95
Cooked with exotic citrus fruit. A spicy dish from Bangladesh

159. **Lamb Shatkora** £12.95

160. **Chicken Naga** D £11.95
Cooked with very hot chillies called naga. A very popular dish in northern India

161. **Lamb Naga** D £12.95

162. **Sizzling Lamb Special** D £15.95
Grilled lamb on the bone, Chef's special recipe, medium hot

HOUSE SPECIALITIES

163. **New Delhi Supreme** D N £11.95
This special dish is cooked with lamb, chicken and kebab in medium to mild sauce

164. **Chicken Delight** D N £11.95
Tender chicken cooked with pineapple in creamy sauce

165. **Chicken Deluxe** D N £11.95
Pieces of chicken cooked with white wine and coconut. Medium hot

166. **Chicken Chilli Supreme** D £11.95
Chicken and lamb cooked green chillies in special sauce. Sharp and hot

167. **Surrey Palace Special** D N S £11.95
Chicken & Prawn cooked in a creamy sauce (mild)

TRADITIONAL MAIN COURSES

- Available in chicken/lamb/king prawn
168. **Chicken Tikka** D N £10.95
Lamb £11.95
Prawn S £12.95
King Prawn KP £16.95

No one can escape the essence of the traditional dishes, the style, the aroma and the taste that tingles your appetite

Tikka Masala D N
Invented by a world famous British curry-house-chef in the early 70's as a way of exploiting this already popular chicken tikka. We present our own exclusive recipe of succulent tikka in a smooth masala

Dhansak D
This is a method of cooking meat in a hot and spicy sauce with yellow lentils

Pathia D N
A parsi speciality. This is prepared by gently cooking the meat or fish in a hot, spicy, sweet and sauce

Jalfrezi D
A hot dish prepared with fresh ginger, garlic, green chillies, red and green peppers and fresh coriander, cooked in a light gravy

Korai D
These dishes are prepared in an iron wok and smeared with chopped tomatoes, capsicum and shredded ginger and a special blend of mild herbs

Bhuna D
The meat is gently cooked with brown onion, tomatoes, together with mild spices and a touch of garlic, ginger and a sprinkle of fresh coriander

Methi D
Cooked with methi leaves. Medium hot

Dupiaza
Medium dry with fried onions

Kashmiri D N
Cooked with fruit. Mild

169. **Green Chicken (From Goa)** D £11.95
Diced succulent pieces of spring chicken cooked in the variety of fresh green herbs, spiced, crushed garlic, ginger, green chillies and lemon juice. Sharp and hot

INDIAN FLAMBE

These special dishes are served with Sambuca

170. **Chicken Surprise** D N £12.95
Chicken cooked with white wine in special different spices, Medium

171. **Meat Surprise** D N £13.95
Meat cooked with white wine in special different spices, Medium

172. **King Prawn Surprise** D N KP £17.95
King prawns cooked with white wine in special different spices, Medium

173. **Chicken Chilli Surprise** D N £13.95
Chicken cooked with white wine, fresh green chillies in different spices. Hot

CHICKEN/LAMB/PRAWN CURRY

Chicken - £8.95 - Lamb £9.95 - Prawn £10.95

174. **Medium Curry**

175. **Madras (Fairly hot)**

176. **Vindaloo (Very hot)**

177. **Korma (Very mild)** D N

SAGWALA

Cooked with spinach in a medium sauce

178. Chicken Tikka D £11.95
 179. Lamb D £12.95
 180. Prawn D S £13.95
 181. King Prawn D KP £16.95

BALTI DISHES

Balti is a deep dish in which the food is prepared. It differs from normal curries because the exotic collection of fresh spices and herbs used creates a thicker, richer & distinctive flavour.

Balti comes from Kashmir in northern India. All Balti dishes are freshly made and can be prepared mild, medium or hot and are served with nan bread.

182. Special Balti Chicken (Medium) D £11.95
 183. Special Balti Lamb (Medium) D £12.95
 184. Special Balti King Prawn (Medium) D KP £16.95
 185. Special Balti Vegetable (Medium) D £10.95
 186. Special Balti Jhal Masala D £13.95
 Chicken/Lamb cooked with fresh green chillies
 187. Special Balti Tropical D N S £14.95
 Cooked with chicken, prawn & pineapple. Medium
 188. Special Balti Masala D N £12.95
 Chicken/Lamb Mild

ENGLISH DISHES

Served with chips

189. Fried Chicken & Chips D £8.95
 190. Chicken Omelette D £8.95
 191. Prawn Omelette D £8.95
 192. Plain Omelette D £7.95

BIRYANI DISHES

The common but much talked about dish. Splendid in taste and in a way an articulation of the Hyderabad ethos and personality. Since rice and meat constituted the staple diet of Hyderabad. Spice has powered the aroma and refinement of the Biryani into both meat and non-meat dishes. Biryani dishes are meals in themselves, served with a special biryani sauce.

193. Chicken Biryani N £10.95
 194. Meat Biryani N £11.95
 195. Prawn Biryani N S £12.95
 196. Biryani Supreme D N S £12.95
 Cooked with chicken prawn and pineapple
 197. Chicken Tikka Biryani D N £11.95
 198. King Prawn Biryani N KP £15.95
 199. House Special Biryani D N S £12.95

VEGETARIAN CHOICE

200. Vegetable Curry £8.95
 Variety of mixed vegetables.
 Cooked with medium hot sauce
 201. Vegetable Biryani N £9.95
 Fresh mixed vegetables cooked with basmati rice,
 served with vegetable curry
 202. Mushroom Biryani N £9.95
 Fresh mushroom cooked with basmati rice,
 served with vegetable curry
 203. Vegetable Korai £9.95
 Fresh vegetables cooked with fried onion, green pepper.
 Available from medium to very spicy

204. Vegetable Thali D £14.95

Variety of different vegetables. Dishes served with rice, nan and yoghurt

205. Paneer Tikka Masala D £10.95

Home-made cheese cooked with cream. Mild

206. Bhindi Achari £9.95

Okra packed with a tangy melange of mango powder and fresh spices. Cooked with caramelised shallots and garnished with pickled ginger

207. Sabjee Miloni D N £9.95

An assortment of mixed vegetables cooked in a smooth tomato sauce and finished with cream

VEGETABLE SIDE DISHES

208. Vegetable Curry £4.95

209. Aloo Bagon (Potato and Aubergine) £4.95

210. Sag Aloo (Spinach and potato) £4.95

211. Aloo Gobi (Potato and Cauliflower) £4.95

212. Motor Paneer D N £4.95

(Peas & home-made Cheese)

213. Sag Paneer D N £4.95

(Spinach & home-made Cheese)

214. Bombay Potato £4.95

215. Mushroom Bhaji £4.95

216. Cauliflower Bhaji £4.95

217. Sag Bhaji (Spinach) £4.95

218. Bhindi Bhaji (Lady fingers) £4.95

219. Brinjal Bhaji (Aubergine) £4.95

220. Chana Masala (Chickpeas) £4.95

221. Tarka Dall (Lentils and garlic) £4.95

222. Dall Masala (Lentils and spices) £4.95

223. Garlic Mushroom £4.95

Fresh button mushrooms cooked with fresh garlic and hint of spice. A dry dish

224. Sabjee Miloni D N £5.95

Assortment of mixed vegetables cooked in a smooth tomato sauce and finished with cream

RICE & NAN

225. Steamed Rice £2.95

226. Pilau Rice D £3.50
 The aromatic Basmati cooked in dum, the perfect companion of any meal

227. Mushroom Rice D N £4.50
 Basmati rice cooked with fresh mushrooms

228. Lemon Rice D N £4.50

229. Coconut Rice D N £4.50

230. Sabzi Pilau D N £4.50
 A combination of fresh vegetables and Basmati rice

231. Special Fried Rice D N £4.50
 Basmati rice cooked with egg and peas

232. Oriental Pilau Rice D N S £4.95
 Basmati rice cooked with prawns, egg and peas

233. Keema Rice D N £4.95
 Minced lamb cooked with rice and fried onion

234. Nan (Classical Indian Bread) D £2.50

235. Keema Nan D £3.50

236. Peshwari Nan D N £3.50
 A sweet bread stuff with saltanas, coconut and almonds

237. Garlic Nan D £3.50
 Nan coated with an abundance of garlic

238. Chilli Nan D £3.50
 Nan with fresh green chillies

SUNDRIES

239. Stuffed Paratha D £3.50

240. Paratha D £2.95






241. Chapati £1.50

242. Raitha-Cucumber or onion D £2.50

243. Papadom (Plain or spicy) £0.80

244. Chutney (Per Portion) £0.80

245. Chips (Per portion) £3.95

ALLERGY REFERENCE TABLE	
	D Dairy
	N Nuts
	C Crab
	KP King Prawn
	S Shrimps

SPICE REFERENCE TABLE	
Medium	
Hot	
Hot	
Possibly Lethal	

NO EXTRA CHARGE FOR BREAST OF CHICKEN
 Our chef will be happy to prepare your choice of dish which is not listed on the menu

A warm welcome at an authentic restaurant..
 Surrey Palace, synonyms that conjure countless images of balmy climates, exotic bazaars and sumptuous palaces.

The British love affair with Indian cuisine is as old as the legendary spice trade and in recent years this relationship has been further enhanced through an earnest desire to replicate the adopted national dish in the home. Authentic Indian food requires unique preparation techniques and utilising only the finest ingredients, a challenge heightened by the demand for variety.

At the Surrey Palace restaurant, we bring you the finest cuisine, allowing you to keep alive - in taste at least - the splendour of India's glorious culinary traditions. We are certain you will relish the sensuous and stirring experience recreated within the ambient setting of Surrey Palace.



SURREY PALACE

Exceptional Bangladeshi Cuisine

10% DISCOUNT ON COLLECTION ORDERS OVER £25.00

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