

Monsoon Indian Restaurant – Menu

Monsoon's Speciality Starters

Golden Fried Prawns £4.50
Tiger prawns marinated in fresh lemon juice. Fresh ginger and saffron coated in special batter and deep-fried. Makes an excellent appetiser.

Murg Malai Tikka £4.25
Tender boneless pieces of chicken marinated in a special creamy tandoori masala, flavoured with cardamom and grilled in a tandoor.

Shahi Paneer Tikka £3.50
Indian cottage cheese marinated and flavoured with fenugreek, grilled in a tandoor.

Khahare Kebab £4.25
Mildly spiced minced meat patty with fresh ginger, garlic and egg yolk, stuffed with grated cheese and served with Chef's special salad.

Chicken Pakora £3.95
Diced pieces of chicken smeared in gram flour and delicately coated in batter with carom seeds and Indian herbs and spices. A truly classical, and highly recommended dish.

Murgi Ki Chhoile £4.25
A Nepalese speciality of diced pieces of chicken breast marinated in Nepalese spices and herbs, and mixed with fresh lemon juice, ginger, garlic, fenugreek and grilled in a tandoor

Stuffed Peppers (Vegetable or Meat) £3.25

Lemon Chilli Prawns £4.50
Tiger prawns marinated in crushed garlic, coriander, lemon juice & honey

Kebab Hyderabad £4.25
Spicy mince meat patty with yellow split lentils, toasted cumin seed and other spices. Served on a mixed salad of soft chick peas, baby spinach and a greek yoghurt sauce.

Saloni Fish Tikka £4.75
Salmon fillet marinated in a specially prepared light chilli sauce with crushed mustard seeds, lemon, juice, fish sauce and other spices.

Drums of Heaven £3.95
Chicken drumstick marinated with mustard, hung curd sauce, fresh herbs and spices skewered over charcoal.

Tandoori Pomfret £4.75
A fresh water fish from Indian, marinated with delicate spices and cooked in the tandoor (contains bones).

Ajwani Mahi Tikka £4.75
Fillet of Sea bass marinated in hung curd and exquisite spices and flavoured with cardamom seeds and gently cooked in the tandoor (may contain bones).

Monsoon's Traditional Starters

Sheek Kebab £2.95

Chicken Tikka £2.95

Lamb Tikka £3.25

Tandoori Chicken £2.95

Onion Bhaji £2.95

Prawn Pathia on Puri £3.75

Samosa (Meat or Vegetable) £2.50

Chicken Chaat (Lightly spiced chicken served on a puri) £3.75

Mixed Kebab (Chicken Tikka, Lamb Tikka and Sheek Kebab) £3.75

Garlic Mushrooms (Mushrooms in garlic and fresh herbs) £2.95

Monsoon's Speciality Main Dishes

Royal Thawa Choice of Chicken, Lamb or Tiger Prawn £7.95
Barbecued cubes of chicken cooked in finely chopped fresh ginger, garlic, pepper and red chilli sauce and a touch of Monsoon freshly made barha masala and coriander. Finished in a rich gravy of myriad spices that provide and host of subtle flavours.

Bhirat Murgi	£7.95
Long strips of chicken pieces marinated in Indian herbs and spice with pepper and vinegar, stir fried and then cooked honey based brown sauce, garnished with spring onion, creating an extraordinary play of aromas.	
Kathmandu Ko Kukhura Chicken	£7.95
Hot delicacy, batter fried chicken simmered in a Himalayan sauce and coked with dill, fennel, diced pepper, fresh garlic, green chilli, onion and tomato cubes. Rich in taste and rich in tradition.	
Chicken Tikka Burtha	£8.50
Chicken simmered in a medium spicy sauce of onion, peeled tomatoes, coriander, chatt masala, green peppers and fresh herbs and spices.	
Chicken Sharisha	£8.50
Grilled pieces of chicken seasoned with olive oil and simmered in a rich mustard sauce creating a mouth watering taste and aroma.	
Lamb Rara	£8.50
Tender pieces of lamb together with minced meat cooked with ginger, garlic, olive oil, fried cinnamon, cardamon, cloves, garam masala and chopped tomato sauce. Medium hot. Garnished with fresh coriander leaves.	
Patiala Chciken or Lamb	£8.50
Juicy pieces of chicken or lamb tikka simmered in an aromatic medium hot sauce with chopped ginger, garlic, onion, tomato and sweet pepper, garnished with julienne strips of ginger.	
Lakhnawi Chicken	£8.50
From the Royal kitchens of Lakhnawi state, succulent chicken pieces delicately flavoured with coconut and gently simmered in yoghurt with a selection of spices, nuts and finished with fresh cream and mawa.	
Garlic Chilli Chicken	£8.50
Exquisite South Indian dish. Tender pieces of chicken tikka cooked with freah garlic, green chillies, coriander leaves, green cardamon, fresh herbs and Indian spices. A hot dish.	
Kadhai Murg	£8.50
A hot chicken delicacy from the Punjab, cooked in Indian wok with onions, green pepper, ginger, fresh coriander and tomato, rich in taste and rich in tradition.	
Rogani Gosht Chicken or Lamb	£8.50
A house speciality. Chicken or lamb cooked with chopped onion, ginger, fresh garlic, tomato puree and flavoured with fresh ground cardamon and cinnamon. Topped with Rogani chilli oil.	
Boali Handi	£8.50
A delicacy of lamb, mushroom and vegetables cooked in a traditional handi. Flavoured with cinnamon, nutmeg, khoya and tomato puree	
Imli-wala Cooza	£8.50
Chicken in a rich sweet and sour sauce with cherry tomatoes. A taste of the central, hot regions of India.	
Murg Kandhari	£8.75
Boneless chicken pieces in a mixture of yoghurt, cashew nut paste, garam masala, tomato paste and cream simmered with pomegranate juice.	
Assamee Chicken or Lamb	£8.50
Tender pieces of chicken or lamb cooked with strips of salkora (tangy fruit). Onions, coriander, bay leaves, fenugreek, fresh herbs and native spices. A beautiful and unique dish in a league of it's own!	
Chicken Muncharian	£7.95
Deep fried chicken ball cooked with finely chopped garlic, ginger, fresh coriander, basil, soya sauce and a touch of ground white pepper. Highly recommended.	
Murg Mugalbahar Chicken or Lamb	£7.95
The Muglai cuisine speciality, tender pieces of chicken simmered in a mild rich muglai sauce with a hint of fresh cream and egg, consequently producing a well balanced dish.	
Sangam Chicken or Lamb	£8.50
Diced breast of chicken tikka cooked in hot-spiced masala of spinach, vegetable, green chillies, bay leaves, fresh coriander, garlic, ginger, cardamon, cloves, fresh herbs and native spices, consequently, producing a well-balanced dish in a rich thick sauce.	
Belfoy Chicken or Lamb	£7.95
A semi dry dish, morsels of chicken tikka prepared in a heady sauce with pickling spices and olives, diced	

pepper, tomato, fresh garlic, ginger, green chillies and fenugreek. Guaranteed to give the palate a savoury awakening.

Mutka Chicken or Lamb £7.95

Bite size pieces of chicken braised in a special home made sour masala sauce of finely chopped pepper, sun cooked sour chillies, olives, cumin, garam masala, paprika and fresh herbs. Finished in a rich sauce of myriad spices that provide a subtle flavour.

Monsoon's Seafood Speciality

Sea Bass Ki Khazana £8.95

Mouth watering tandoori sea bass in a rich spicy marinade of dill, fennel ginger and a touch of mustard oil, barbecued in the tandoor served with fried mushrooms. The epitome of culinary excellence (contains bones).

Bhairawa Fish £7.95

Mouth watering tandoori sea bass cooked in coconut milk tempered with tamarind sauce and flavoured with carom seeds, dill, fennel, crispy red chillies, and fresh coriander. A beautiful and unique hot and aromatic dish in a league of it's own (may contain bones).

Maccher Johl £8.75

A real taste of Bengal. Salmon fillet marinated with crushed mustard and crushed red chilli.

Tandoori Fish £7.95

Pomfret, a fresh water fish from India, marinated with mace, cardamon, lemon juice, ginger, garlic and fresh herbs. Then cooked in the tandoor until tender and golden bronze. Served with fried mushrooms and salad (contains bones).

Guwali Jhinga £8.75

Plump fresh water tiger prawns cooked in exotic sweet and sour sauce with pineapple and special blend of native fresh herbs and spices, creating a mouth watering taste and aroma.

Garlic Jhinga £8.75

Tiger prawns with garlic, crushed red chillies and mango chutney. A mouth watering dish from Goa.

Monsoon's Traditional Tandoori Dishes

Tandoori Chicken (Half) £6.95

Chicken Tikka £6.95

Lamb Tikka £7.50

Chicken Shaslick £7.95

Tandoori Jindah £11.95

Tandoori Mixed Grilled Platter £9.95

Monsoon's Traditional Main Dishes

Chicken Tikka Mossalah (mild) £6.95

Lamb Tikka Mossalah (mild) £7.50

Tandoori Jindah Mossalah (mild) £10.95

Korma Chicken, Lamb or Prawn (very mild) £6.25

Madras Chicken, Lamb or Prawn (hot) £5.95

Dupiaza Chicken, Lamb or Prawn (medium hot) £6.25

Pathia Chicken, Lamb or Prawn (hot, sweet and sour) £6.25

Sagwala Chicken, Lamb or Prawn (medium) £6.25

Rogan Josh Chicken, Lamb or Prawn (medium) £6.25

Jalfrizi Chicken, Lamb or Prawn (hot) £6.95

Bhuna Chicken, Lamb or Prawn (medium) £6.25

Dhansak Chicken, Lamb or Prawn (hot, sweet and sour with pineapple) £6.25

Pasanda Chicken, Lamb or Prawn (mild) £6.95

Butter Chicken, Lamb or Prawn (mild) £6.95

Balti "new" Chicken, Lamb or Prawn (medium) £6.25

Chicken Tikka Balti "new" Chicken or Lamb (medium) £6.95

Chicken & Mushroom Balti "new" (medium) £6.95

Chicken Tikka Bhuna "new" (medium) £6.95

Lamb Tikka Jalfrizi "new" £7.50

Persian Dishes

Biryani Chicken, Lamb or Prawn (medium) £8.25

Tikka Biryani Chicken or Lamb (medium) £8.95

King Prawn Biryani (medium)	£10.95
Special Mixed Biryani Chicken, Lamb and Prawn (medium)	£9.75
Vegetable Biryani (medium)	£7.50

Monsoon's Vegetarian & Side Dishes

Navaratam Korma

Nine selected vegetables and fruits cooked in a mildly spiced creamy sauce. Garnished with cherries and dried fruits.

Baingan Bhaji

Aubergine stir fried with cumin, garam masala, onion, tomatoes and fresh herbs.

Chana Palak

Chick peas with spinach and garlic.

Chana Mossalah

Soft chickpeas cooked in a mild creamy sauce.

Aloo Gobi

Potato and cauliflower lightly spiced.

Bombay Aloo

Medium to hot, spicy potato with onion seeds and tomato.

Mushroom Bhaji

Mushrooms cooked with fenugreek, tomato and other herbs.

Bindi Bhaji

Fresh okra in a light spicy sauce.

Palak Bhaji

Spinach cooked with fresh garlic and ghee.

Daal Panchmela

A curry with a mix of five varieties of lentils.

Tarka Daal

Lentils with fried garlic.

Saag Paneer

Spinach and paneer with almond powder, cream and spices.

Daal Fry

Lentils stir fried with fresh herbs, green chillies, garlic and tomatoes.

Shahi Paneer

Indian cottage cheese cooked in rich tomato butter gravy with a touch of cinnamon, cardamon, fresh herbs and Indian spices.

Vegetable Kolapuri

Made with a carefully chosen selection of contrasting vegetables. Richly spiced and garnished with spicy poppadom.

Monsoon's Traditional Sundries

Boiled Rice	£1.95
Fried Rice	£2.50
Egg Fried Rice	£2.95
Pilau Rice	£2.30
Mushroom Pilau Rice	£2.95
Peas Pilau Rice	£2.95
Vegetable Pilau Rice	£2.95
Special Pilau Rice Egg & Peas	£2.95
Keema Pilau Rice (minced meat)	£2.95
Garlic Fried Rice	£2.50
Nan Bread	£1.95
Keema Nan (minced meat)	£2.30
Kulcha Nan (onion and vegetable)	£2.30
Garlic Nan	£2.30
Peshwari Nan (sweet coconut and almond)	£2.30

Cheese Nan	£2.30
Garlic and Chilli Nan	£2.30
Garlic and Coriander Nan	£2.30
Chilli and Coriander Nan	£2.30
Garlic and Cheese Nan	£2.30
Chapathi	£1.25
Tandoori Roti	£1.75
Poppadoms (plain or spicy)	£0.60
Chutney and Pickles (per person)	£0.60
Raitha (cucumber, onion or mix)	£1.75

White Wines

One Tree Hill Colombard Chardonnay (2) Australia	£9.95
Soft, easy drinking style with fresh apple and ripe melon fruit flavours.	
Cape Promise Unoaked Chenin Blanc (2) South Africa	£9.95
Refreshing ripe melon and citrus fruit with a lively clean finish.	
Pinot Grigio Delle Venezie Satori (2) Italy	£11.95
Zingy and fresh tongue-tingling acidity. The perfect aperitif.	
Jacob's Creeks Reserve Chardonnay (2) Australia	£14.95
White peach, melon and citrus fruit marry well with the nutty, cedar oak flavours, soft and creamy and balanced by a fresh acidity	
Anapai River Sauvignon blanc (2) New Zealand	£15.95
A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.	
Chablis Caves Des Vignerons (2) France	£17.95
Appealing citrus and floral aromas, combined with a rich and full palate.	
Brian Mcguigan Private Bin Sauvignon Blanc (2) "new"	£11.95
Fresh, zingy, soft, citrus aromas and flavours.	
Santa Serena Sauvignon Blanc (2) "new"	£10.95
A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.	
Concha y Toro Sunrise Chardonnay (2) "new"	£11.95
A light, crisp chardonnay full of tropical fruit flavours. Fresh and lively.	

Rose Wines

Humboldt Coast Rose (4) "new" California	£10.95
A great light fresh rose from the home of this style. Bags of ripe red fruits and a good touch of sweetness make for a good balance.	
Pinot Grigio Blush Sartori (3) Italy	£11.95
Crisp, clean summer fruit flavours on the palate and a style that sits lightly on the sweeter side of dry.	

Red Wines

One Tree Hill Cabernet Shiraz (B) Australia	£9.95
Ripe, red berry fruit aromas an attractive, soft flavours in a light, easy drinking style.	
Cape Promise Ruby Cabernet Pinotage (C) South Africa	£12.95
Ripe, full and intensely flavoured. Packed with jammy fruit ballanced with hints of liquorice and plums.	
Jacob's Creek Reserve Shiraz (D) Australia	£14.95
Intense blackberry, liquorice and pudding spice with lively black pepper notes and smoky cedar oak flavours.	
El Coto Crianza Rioja (C) Spain	£15.95
A rich mouthful of ripe, velvety fruits, full of red berry fruit flavours, makes this Rioja so easy to drink.	
Fleurie Ropiteau (B) Beaujolais	£17.95
Silky texture with ripe raspberry and vanilla spice aromas. Sweet rich fruit extraction with an elegant finish.	
Concha y Toro Sunrise Merlot (C) "new"	£11.95
Succulent damson fruit flavours fill the senses in this delicious Chilean Merlot.	
Brian Mcguigan Private Bin Merlot (C) "new"	£11.95
Full bodied with rounded fruit-intense plum characteristics.	
Santiano Cabernet Sauvignon (C) "new"	£10.95
Rich, ripe fruit flavours, soft and well balanced. Juicy and rewarding.	

Champagne and Sparkling Wines

Asti Spumante Martini Italy	£14.95
Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse.	

Moet and Chandon Brut Imperial France	£34.95
Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse.	
House Wines	
Reynier Blanc Sec (1) France	£9.50
Brimming with ripe fruit flavours, this white is refreshing, mouth filling with delicious acidity.	
Reynier Rouge (C) France	£9.50
A soft, southern style with a wealth of ripe berry fruit flavours.	
Red or White (small glass) France	£2.50
Red or White (large glass) France	£3.50
Pinot Grigio Rose (small glass) Italy	£2.95
Pinot Grigio Rose (large glass) Italy	£3.95
Aperitifs	
Martini (sweet or dry)	£1.95
Cinzano Bianco	£1.95
Campari	£1.95
Pimm's No.1	£1.95
Pernod	£1.95
Archer's	£1.95
Liqueurs	
Bailey's	£2.30
Tia Maria	£2.30
Cointreau	£2.30
Drambuie	£2.30
Benediction	£2.30
Grand Marnie	£2.30
Sambuca	£2.30
Spirits	
Vodka	£1.95
Whiskey (Bells / Jamesons)	£1.95
Gin	£1.95
Bacardi	£1.95
Jack Daniels	£2.50
Rum (Captain Morgan)	£2.25
Malibu	£2.25
Brandy	£2.50
Remy Martin VSOP	£2.95
Southern Comfort	£2.50
Sherry and Port	
Sherry (Dry, Medium, Sweet)	£2.25
Port	£2.25
Beers and Ciders	
Cobra Half Pint	£1.70
Cobra Pint	£3.00
Carlsberg Half Pint	£1.50
Carlsberg Pint	£2.70
Strongbow Half Pint	£1.50
Strongbow Pint	£2.70
Bottled	
Cobra	£2.70
Tiger	£2.70

Becks	£2.50
Kingfisher	£2.70

Soft Drinks

J20	£2.50
Orange Juice	£1.50
Pineapple Juice	£1.50
Coca Cola (regular or diet) Small	£1.50
Coca Cola (regular or diet) Large	£2.50
Lemonade	£1.50
Mineral Water (Still) Small	£1.50
Mineral Water (Still) Large	£3.50
Mineral Water (Carbonated) Small	£1.50
Mineral Water (Carbonated) Large	£3.50
Bitter Lemon	£1.50
Tonic Water	£1.50
Soda Water	£1.50
Ginger Ale	£1.50