

Food Menu



Appetizers

House Special Mix Platter		£7.50
Chicken tikka, lamb tikka, spicy keb	ab, tandoori chicken	
Tandoori Lamb Chop		£6.50
Marinated with mixed spices, garlic	, ginger & cumin seeds	
Murg Nazakat		£5.05
Chicken marinated with garlic, ging	er, mixed spices & nutmeg, cooked in clay oven	
Chicken or Lamb Tikka Naga		£5.05
Marinated chicken or lamb charcoa	l grilled in tandoori oven with naga chilli	
Chicken Tikka		£5.05
Marinated chicken charcoal grilled	in tandoori oven	
Tandoori Chicken		£5.05
Marinated spring chicken charcoal	grilled in tandoori oven	
Green Tikka (Lamb or Chicker	n)	£5.95
Lamb Tikka		£5.50
Marinated tender lamb pieces		
Chicken Pakora		£5.00
Marinated pieces of chicken deep-f	ried with butter sauce	
Chicken Pathia Puree		£5.50
Shredded chicken cooked with mix	spices, hot, sweet & sour, served on deep-fried bread	
Mix Samosa / Meat Samosa		£4.50
Roti kebab		£6.50
Spiced minced lamb skewered, cool	ked in tandoori, wrapped with chapati	
Chicken Momo		£6.95
Shredded chicken cooked with onio	ns, dry spices, served in deep-fried bread with tamarind sauce	
Nawabi Kebab		£6.95
Minced chicken tikka skewered with	n spices, with cheese and fried onion on top	
Sheek Kebab	<u> </u>	£5.50
Spicy minced lamb skewered, cooke	ed in tandoori	
Shami Kebab		£5.50



Spicy minced lamb with egg in ghee		
Reshmi Kebab		£5.50
Spicy minced lamb grilled, served with	egg net on top	
Chicken Chat Puree		£5.95
Shredded spicy chicken cooked with ch	at masala & tangy sauce, served on deep-fried bread	0
Seafood Starters		ACT S
Tandoori Fish		£6.50
Marinated fish cooked in tandoori oven		
King Prawn Butterfly		£6.50
Mildly spiced king prawn coated in batte	er	10
King Prawn Labay		£6.95
Stir-fried king prawn served with sweet	t & sour gartic sauce	
Tandoori King Prawn		£6.95
Marinated with yoghurt and mild mixed	spices, skewered in tandoori oven	
Prawn Puree		£5.95
King Prawn Puree	U.S. A.	£6.95
Spicy sautéed king prawns served on a	thin deep-fried bread	
Vegetable Starters		
Onion Bhajee		£4.50
Chopped onions, potatoes with mixed sp	pices, cooked with gram flour	
Vegetable Samosa		£4.50
Jeera Aloo		£4.05
Boiled potato fried with cumin seeds, m	ixed spices, onion, ginger, garlic, fresh tomato	
Bengal Ka Begun		£4.95
Pieces of aubergine cooked with mixed	spices, served with sweet yoghurt, creamy sauce	
Stuffed Mushroom		£4.95
Stuffed with cheese		
Shimla Mirch		£4.95
Green peppers stuffed with vegetables	and cottage cheese, skewered, cooked in tandoori	

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Paneer Tikka		£4.95
Marinated paneer with spices cooked in a	clay oven	
Tandoori Delicacies		
Tandoori Chicken Half		£10.10
Marinated in herbs and special spices, ske	ewered, cooked in clay oven, served with green salad	
Chicken Tikka		£10.10
Marinated in herbs and special spices, ske	ewered, cooked in clay oven, served with green salad	
Lamb Tikka		£10.10
Marinated in herbs and special spices, ske	ewered, cooked in clay oven, served with green salad	
Tandoori King Prawn		£14.95
Marinated in herbs and special spices, ske	ewered, cooked in clay oven, served with green salad	
Tandoori Mix Grill		£15.95
Combination of chicken tikka, lamb tikka,	sheek kebab, tandoori chicken, and naan bread	
Tandoori Monk Fish		£12.95
Salmon Tikka		£11.95
Tandoori Lamb Chop		£12.95
Marinated with mixed spices, garlic, ginge	er & cumin seeds, cooked in tandoori oven	
Marinated with mixed spices, garlic, ginge	er & cumin seeds, cooked in tandoori oven	
Marinated with mixed spices, garlic, ginge Chef's Specialty Dishes	er & cumin seeds, cooked in tandoori oven	
Chef's Specialty Dishes	er & cumin seeds, cooked in tandoori oven	C10.95
Chef's Specialty Dishes Lal Murgh Curry		£10.95
Chef's Specialty Dishes Lal Murgh Curry	I with vegetables, cooked with garlic, clove, tomatoes, onions,	£10.95
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed	I with vegetables, cooked with garlic, clove, tomatoes, onions,	£10.95
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb	I with vegetables, cooked with garlic, clove, tomatoes, onions,	
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb Marinated lamb cooked with ginger, garlie	I with vegetables, cooked with garlic, clove, tomatoes, onions, mediumly spiced in thick sauce	
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb Marinated lamb cooked with ginger, garlic bitter lemon, slightly hot Kerala King Prawn	I with vegetables, cooked with garlic, clove, tomatoes, onions, mediumly spiced in thick sauce	£10.95
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb Marinated lamb cooked with ginger, garlie bitter lemon, slightly hot Kerala King Prawn King prawn cooked with herbs and spices	d with vegetables, cooked with garlic, clove, tomatoes, onions, mediumly spiced in thick sauce	£10.95
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb Marinated lamb cooked with ginger, garlie bitter lemon, slightly hot Kerala King Prawn King prawn cooked with herbs and spices Xacuti Chicken	I with vegetables, cooked with garlic, clove, tomatoes, onions, mediumly spiced in thick sauce c, onions, green peppers, coriander, mixed dry spices, and in coconut cream, sweet and creamy in a thick sauce	£10.95 £15.95
Chef's Specialty Dishes Lal Murgh Curry Boneless pieces of chicken breast, stuffed cumin seed, coriander and special herbs, Sylheti Lamb Marinated lamb cooked with ginger, garlie bitter lemon, slightly hot Kerala King Prawn King prawn cooked with herbs and spices Xacuti Chicken Marinated pieces of chicken breast, stuffer	I with vegetables, cooked with garlic, clove, tomatoes, onions, mediumly spiced in thick sauce c, onions, green peppers, coriander, mixed dry spices, and in coconut cream, sweet and creamy in a thick sauce	£10.95 £15.95

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Begun Adda King Prawn		£15.95
King prawn and aubergine cooked in sp	ices with fresh ginger and herbs, served in whole aubergine	
Lamb/Chicken Ginger		£10.50
Tender lamb cooked with oriental herbs	s, spices, chopped ginger, curry leaves	
Lamb E Doula		£13.95
Exotic Indian dish made with lamb mari	nated in spices and roasted in the oven, medium or hot	
Lamb or Chicken Orange		£10.95
Chicken or lamb tikka cooked with chop fresh orange in a butter and cream saud	oped onion, herbs, spices, fresh tomato, coriander, served with ce on top	
Lamb or Chicken Bahar		£10.95
Chicken or lamb tikka cooked with chopsauce, medium hot	oped onion, garlic, ginger, dry spices, curry leaf, served in a thick	
Chicken or Lamb Razzalla		£12.95
Cooked with onion, capsicum, garlic, gir	nger, dry mixed spices, yoghurt, fairly hot with green chili	
Hariyali Masala (Chicken or Lamb)		£11.95
Curry made with a blend of spinach, fen	nugreek, and coriander leaves, mild and creamy dish	
Chicken Tikka Makhani		£11.95
Chicken makhani cooked in a full-flavor	red sauce, mild or spicy	
Special Mix Vindaloo Naga		£12.95
Chicken, lamb, prawn, king prawn, tand	oori fish, cooked with naga chilli	
Naga Bhuna (Chicken or Lamb Tikka)		£10.95
Cooked with fresh ginger, garlic paste, o	diced onions, peppers, dry mixed spices, naga chilli	
Chingri Jholl		£15.95
Cooked with onions, garlic, ginger, bay l fresh coriander, fairly hot	eaf, cinnamon, mixed dry spices, lemon zest, fresh green chili,	
Bagari Gosht		£13.95
Hyderabadi style of cooking lamb in a s	pecially made spice sauce, fairly hot	D 1 - 19
Afghani Lamb		£13.95
Lamb cooked with a double strength sa	uce, thick and rich	



Shashlick Special

Chicken Shashlick		£11.95
Marinated chicken skewered with toma	toes, onions, capsicum, cooked in tandoori oven	
Lamb Shashlick		£12.95
King Prawn Shashlick		£13.95
Marinated king prawn skewered with to	omatoes, onions, capsicum, cooked in tandoori oven	
Chicken Shashlick Bhuna		£13.95
Marinated chicken skewered with toma medium bhuna sauce on top	toes, green peppers, onions, cooked in clay oven, served with	
Lamb Shashlick Bhuna		£13.95
Paneer Shashlick		£9.95
Shashlick Masala		£13.95
Marinated chicken skewered with toma masala sauce	toes, onions, capsicum, cooked in tandoori oven, served with	
Mixed Grill Masala		£15.95
Tandoori King Prawn Shashlick		£15.95
Bhuna		
Bhuna King prawn marinated with yoghurt and	I mixed special herbs and spices, skewered with tomatoes,	
Bhuna	I mixed special herbs and spices, skewered with tomatoes,	
Bhuna King prawn marinated with yoghurt and	I mixed special herbs and spices, skewered with tomatoes,	
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori or	I mixed special herbs and spices, skewered with tomatoes,	£10.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of Riverside Specialties	I mixed special herbs and spices, skewered with tomatoes,	£10.95 £10.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori or Riverside Specialties Chicken/Lamb Tikka Masala	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top	
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum. Riverside Specialties Chicken/Lamb Tikka Masala Kashmiri Tikka Masala	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top	
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum. Riverside Specialties Chicken/Lamb Tikka Masala Kashmiri Tikka Masala Prepared in a special masala sauce with	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top h fresh cream and fruits	£10.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum. Riverside Specialties Chicken/Lamb Tikka Masala Kashmiri Tikka Masala Prepared in a special masala sauce with Chicken/Lamb Chilli Masala	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top h fresh cream and fruits	£10.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum, onions, cook	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top h fresh cream and fruits	£10.95 £10.95 £13.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum, onions, cook	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top h fresh cream and fruits	£10.95 £10.95 £13.95
Bhuna King prawn marinated with yoghurt and capsicum, onions, cooked in tandoori of the capsicum, onions, cooked in tandoori of tandoori of the capsicum, onions, cooked in tandoori of the capsicum, onions, cooked in tandoori of tandoori of the capsicum, onions, cooked in tandoori of tandoori of the capsicum, onions, cooked in tandoori of the capsicum, cooked in tandoori of the capsicum, onions, cooked in tandoori o	d mixed special herbs and spices, skewered with tomatoes, yen, served with bhuna sauce on top the fresh cream and fruits medium sauce with minced meat & boiled egg	£10.95 £10.95 £13.95 £10.95



		Spice
Cooked with off the bone tandoori chicke	en, served with a mild, creamy butter sauce	
Achari Chicken/Lamb		£10.95
Prepared with special mix pickle, slightly	y hot	
Chicken or Lamb Lahori		£11.95
Cooked with garlic, ginger, onions, green	peppers, chickpeas, hot	
Chicken or Lamb Lahori Saag		£12.95
South Indian Dishes		
Hari Mirch Chicken/Lamb (fairly hot)		£10.95
Narkal Rani		£10.95
Superb majestic dish, tender chicken or almond powder (mild)	lamb cooked in baby coconut milk, pulp coconut cream ar	nd
Banarashi Lamb/Chicken		£10.95
Lamb or chicken tikka cooked with toma sauce on top (mild)	toes, onion, garlic, mixed spices, crushed pineapple in cre	eamy
King Prawn Tarka		£15.95
King prawn cooked with onions, ginger, g	garlic, carrot, tamarind, and mango (medium)	
Persian Dishes		
Chicken or Lamb Dhansak		£11.95
All dishes are cooked in a hot, sweet, and cooked with lentils	d sour sauce, served with pilau rice, all dhansak dishes ar	re
Chicken or Lamb Tikka Dhansak		£12.95
Prawn Dhansak	Constitution of the Consti	£12.95
King Prawn Dhansak		£15.95
Vegetable Dhansak		£9.95
Chicken or Lamb Pathia		£11.95
Prawn Pathia		£12.95
Vegetable Pathia		£9.95



Fish Dishes

Fish Uri Bhuna		£11.95
Fish cooked with onions, ginger, garlic,	capsicum, tomatoes, and Bengali green beans (medium)	
Masli Jalfrezi		£11.95
Salmon cooked with onion, ginger, garl	ic, capsicum, fresh coriander, and fresh green chillies (hot)	
Salmon Bahar		£11.95
Pan-fried salmon cooked with onion, g	inger, garlic, curry leaves & cinnamon (medium)	
Fish Shashlick		£12.95
Fish cooked with onion, tomatoes, and	green peppers (medium)	
Fish Tangya		£13.95
	th garlic, ginger, mango puree, tamarind puree, green peppers, s, tomatoes, and dry spices, served in a thick sauce medium hot	
Sylheti Fish Bhuna		£11.95
Chef's own recipe		
Sizzling Delight		
Sizzling Chicken		£10.95
Cooked with off the bone tandoori chicken (medium)		
Sizzling Chicken Tikka Masala		£10.95
Cooked with off the bone tandoori chicken (mild)		
Sizzling Chicken Jalfrezi		£10.95
Cooked with off the bone tandoori chicken (hot)		
Sizzling Lamb		£10.95
Cooked with lamb (medium)		
Sizzling Lamb Polak		£10.95
Cooked with spinach, medium hot		
Sizzling Prawn		£12.95
Cooked with prawns (medium)		
Sizzling King Prawn		£14.95
Cooked with king prawns (medium)		



Balti Dishes

Balti Chicken Sally	 £13.95
Served with fried potatoes on top	
Balti Chicken Shim	 £13.95
Cooked with green beans	
Chicken Balti	 £11.95
Lamb Balti	£12.95
Prawn Balti	 £12.95
King Prawn Balti	 £14.95
Vegetable Balti	 £9.95
Chicken Tikka Masala Balti	 £13.95
Balti Special	 £15.95
Tandoori King Prawn Balti	 £15.95

Traditional Dishes

	Chicken/Lamb	Chicken/Lamb Tikka	Prawn	King Prawn
Korma (mild and creamy)	£9.50	£10.50	£11.95	£13.95
Curry (medium)	£8.50	£9.50	£11.95	£12.95
Madras (fairly hot)	£8.50	£9.50	£11.95	£12.95
Vindaloo	£8.50	£9.50	£11.95	£12.95
Bhuna	£9.50	£10.50	£11.95	£14.95
Dryish medium strength curry, cooked w	ith diced onions			
Rogan	£9.50	£10.50	£11.95	£14.95
Dryish medium strength curry, cooked w	ith onions and garnish	ned with cooked fresh to	matoes	
Dopiaza	£9.50	£10.50	£11.95	£14.95
Medium strength curry, cooked with chu	nks onions			
Jalfrezi	£9.50	£10.50	£11.95	£14.95

Cooked with onions, ginger, garlic, capsicum, tomatoes, green chili, and fresh coriander (hot)

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Korai	£9.50	£10.50	£11.95	£14.95			
Cooked with fresh ground spices, green peppers and delicately flavoured with thick sauce (medium)							
Saag	£9.50	£10.50	£11.95	£14.95			
Medium dry dish cooked with spinach							
Methi	£9.50	£10.50	£11.95	£14.95			
Cooked with fenugreek							
Biryani Dishes							
Riverside Special Biryani				£14.50			
Stir-fried basmati rice blended with spices, served with vegetable curry							
Chicken or Lamb Tikka Biryani				£11.95			
Chicken or Lamb Biryani				£9.95			
Prawn Biryani				£11.95			
King Prawn Biryani				£14.95			
Tandoori King Prawn Biryani				£16.50			
Veg Biryani				£8.95			
Vegetable Main Course							
Veg Korma (Mild)				£7.50			
Veg Amdani (Mixed fruits)				£7.50			
Veg Masala (Mild)				£7.50			
Veg Paneer (Medium)				£7.50			
Veg Jalfrezi (Hot)				£7.50			
Veg Chilli Masala (Hot)				£7.50			
Veg Garlic Chilli (Hot)				£7.50			
Veg Beguni (Medium)				£7.50			



Vegetable Side Dishes

House Special Bindi Fry	 £4.50
Jeera Aloo	 £4.50
Bombay Aloo	 £4.50
Saag Aloo	£4.50
Saag Bhaji	£4.50
Aloo Gobi	£4.50
Bindi Bhaji	 £4.50
Niramish	 £4.50
Vegetable Curry	 £4.50
Mushroom Bhaji	 £4.50
Saag Paneer	 £4.50
Motor Paneer	 £4.50
Tarka Dhaal	 £4.50
Chana Masala	 £4.50
Brinjal Bhaji	 £4.50
Garlic Mushroom	 £4.50
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Sundries	
Plain Rice	£3.05
Pilau Rice	£3.95
Special Rice	£4.95
Egg, peas, carrots & onions	
Mushroom Rice	£4.95
Egg Rice	£4.50
Keema Rice	£5.05
Coconut Rice	£4.95

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Riverside Special Rice		£5.95			
Cumin seeds, coconut, peas, beans, sugar and egg					
Plain Pappadum		£0.90			
Spicy Pappadum		£0.90			
Cucumber or Onion Raitha		£2.25			
Green Salad		£2.25			
Chips		£3.50			
Chutneys (Each)		£0.90			
Naan Breads					
Plain Naan		£3.25			
Keema Naan		£5.05			
Peshwari Naan		£5.05			
Garlic Naan		£4.50			
Cheese Naan		£4.50			
Garlic & Chili		£4.50			
Vegetable Naan		£4.95			
Chapathi		£2.10			
Butter Chapathi		£2.95			
Plain Paratha		£2.95			
Stuffed Paratha		£4.50			
Tandoori Roti		£3.50			

