

## Appetiser

**POPODUM** - Onion, mango and tomato chutney 4.95

**BHINDI KURKURI** (V) - Crispy fried okra with Indian spices 5.95

**PANI PURI SHOTS** (Ve) - Singular shot of the flavoursome mix topped with a mini puri 1.25

## Sizzler *An open roasted, grilled dish served on a sizzling hot plate*

### TANDOORI MEAT SIZZLER

Seekh kebab, lamb chops, chicken chops and chicken tikka 22.95

### SEAFOOD SIZZLER

Stone bass tikka, tandoori garlic prawns, fish Amritsari & prawn Amritsari 23.95

### TANDOORI MIXED GRILL SIZZLER

Chicken tikka, Seekh kebab, king prawns, mushroom tikka 24.95

### VEGETABLE SIZZLER

Paneer tikka, broccoli tikka, chilli garlic mogo and mushroom tikka 17.95

### LAMB CHOPS SIZZLER

5 succulent pieces of lamb chops, char-grilled in a tandoor marinated in Indian spices 19.95

## Vegetarian Starters

### ONION BHAJI (Ve)

Onions mixed with spiced gram flour and deep fried until golden and crispy 5.95

### PUNJABI SAMOSA (V)

A spicy blend of Bombay potatoes and peas wrapped in a crispy pastry case 5.95

### KESARI PANEER TIKKA (V)

Cubed cottage cheese cooked with onion, bell peppers yoghurt and tandoori spices 8.95

### GOBI MANCHURIAN (Ve)

Cauliflower tossed with a Manchurian sauce and finished with spring onions 6.95

### VEG DUMPLING (Ve)

Dumpling stir fry in Manchurian sauce 6.95

### VEGAN CHILLI 'CHICKEN' (Ve)

Soya 'chicken' stir fry with black pepper, onion, mixed bell peppers, soya sauce 8.95

### CHILLI GARLIC MOGO (Ve)

Cassava chips fried and tossed in a spicy aromatic Indo-Chinese sauce 6.95

### CHILLI PANEER (V)

Fresh Indian cheese, marinated in a spicy and aromatic indo-Chinese sauce 7.95

### ALOO TIKKI (V)

spiced potatoe patties mixed with herbs and served with a dill sauce 5.95

### TANDOORI MUSHROOM TIKKA (V)

Mushrooms marinated in Indian spices, yoghurt and cheese, cooked in the tandoor 6.95

## Chaat Selection *Dressed with a tamarind sauce, mint sauce and yoghurt topped with sev. Combined with chickpea, potatoes and onions.*

All chaat dishes 6.95

**SAMOSA | RAJ KACHORI | DAHI PURI | PAPRI**

## Chicken Starters

### CHICKEN MALAI TIKKA

Chicken marinated in yoghurt, cream, herbs and cooked in our tandoor 8.95

### CHICKEN TIKKA

Tender pieces of chicken cooked in a tandoor, marinated in yoghurt and Indian spices 8.95

### CHICKEN CHOPS

Chicken chops cooked in tandoor and marinated in yogurt and Indian spices 8.95

## Seafood Starters

### TANDOORI GARLIC JUMBO KING PRAWNS

Tandoori jumbo king prawns marinated with Indian spices 13.95

### FISH AMRITSAR

Pieces of white fish marinated with Indian spices 7.95

### SALMON TIKKA

Salmon marinated with chef's special spice and yoghurt 10.95

### CHILLI PRAWNS

A Goan inspired semi-dry prawn dish 9.75

## Vegetarian Mains

### BOMBAY ALOO (Ve)

Spiced potatoes sautéed in dried herbs 10.95

### TARKA DAL (Ve)

Yellow lentils simmered in tomato, onion, tempered with cumin and coriander 10.95

### ALOO GOBI (Ve)

Cauliflower and potatoes cooked in a onion tomato base sauce finished with coriander 10.95

### BAINGAN BHARTHA (Ve)

Crushed char-grilled aubergine mixed with tomato, onion, herbs and spices 11.95

### DAL MAKHANI (V)

Black eye lentil cooked with tomato puree, pure ghee and ginger garlic paste finished with cream 10.95

### PANEER KADAI

Fresh Indian cheese cooked in mix peppers, onions & Indian spice 12.95

## Biriyani *All biriyani is cooked with the finest basmati rice, highly flavoured and coloured with saffron and served with raita.*

**VEGETABLE DUM BIRIYANI 13.95 | CHICKEN DUM BIRIYANI 14.95**

**LAMB DUM BIRIYANI 15.95 | LAMB SHANK BIRIYANI 17.95**

**VEGAN CHICKEN TIKKA BIRIYANI 13.95 (Ve) | KING PRAWN BIRIYANI 15.95**

### FOOD ALLERGY NOTICE

*If you have any food allergy or special requirement, please inform a member of staff or ask for more information - Thank you -*

### CHICKEN DUMPLING

Dumpling stir fry in Schzwan sauce 7.95

### CHICKEN 65

South Indian traditional dish, cooked with dry chilli, curry leaves and mustard seeds 7.95

### CRISPY CHICKEN TIKKA KOFTA

Spicy coated chicken balls with cheese tossed in a hot mayonnaise sauce 7.95

### CHILLI CHICKEN

Crispy coated spiced chicken in spicy Chinese sauce 8.95

## Lamb Starters

### LAMB CHOPS

3 succulent pieces of lamb chop, char-grilled in a tandoor marinated in Indian spices. 9.95

### SALT AND PEPPER LAMB

Tender pieces of lamb that are coated in a flavourful blend of salt, pepper, and Indian spices. 9.95

### SEEKH KEBAB

Mince of lamb mixed with chef's special spice cooked in a tandoor 8.95

### SAAG PANEER (V)

Cubed Indian cheese cooked with spinach in a creamy sauce 12.95

### BHINDI DOPIAZA (Ve)

Okra cooked in an onion tomato base sauce finished with fresh coriander 9.95

### CHANA MASALA (Ve)

Chickpeas cooked with Punjabi style rich tomato onion sauce 9.95

### PANEER BUTTER MASALA (V)

Butter panner cooked in rich and creamy tomato sauce and onions 13.95

### MUSTARD POTATOES (V)

Mustard potatoes sautéed in dried herbs 10.95

### MIXED VEGTABLE KADAI (V)

Cooked in mix peppers, onions & Indian spice 13.95

## Chicken Mains

### CHICKEN KORMA

Diced chicken cooked in a mild coconut gravy 12.95

### BUTTER CHICKEN

Punjabi style tandoori chicken cooked in a buttery tomato sauce 13.95

### CHICKEN TIKKA MASALA

Tandoori chicken tikka cooked in a tomato and onion gravy blended with almonds 13.95

### CHICKEN PASSANDA

A rich creamy mild curry from North India blended with yoghurt, spices, cream and ground almonds 13.95

### CHICKEN KADAI

Chicken cooked in mix peppers, onions & Indian spice 12.95

## Lamb Mains

### LAMB SAAG

Tender lamb cooked with fresh spinach 13.95

### DUM GOSHT

Lamb cooked with Indian spice 13.95

### LAMB SHANK ROGAN JOSH

Slow cooked lamb shank with onion tomato and chef's special spice topped with fresh coriander 16.95

### LAMB JALFREZI

Traditional Banjarian dish cooked with mixed bell pepper, green chilli, onion and coriander 13.95

## Seafood Mains

### MALABAR PRAWN CURRY

Coconut base curry blend with onions, green chilli and coriander 14.95

### MALABAR FISH CURRY

Coconut base curry blend with onions, green chilli and coriander 13.95

### PRAWN VINDALOO

An authentic Goan vindaloo is a curry which is hot tasting with bursting flavours of garlic & spices 14.95

### PRAWN KADAI

King prawns cooked in mix peppers, onions & Indian spice 14.95

## Indo-Chinese Mains

### HAKKA NOODLES 7.95

Indo-Chinese flavoured noodles chicken +£2 or prawns +£3

### SCHEZWAN FRIED RICE 7.95

Indo-Chinese flavoured rice chicken +£2 or prawns +£3

## Rice

BASMATI RICE 3.75

PILAU RICE 3.95

MUSHROOM RICE 4.25

EGG FRIED RICE 5.95

## Indian breads

TANDOORI ROTI (Ve) 2.45

PLAIN NAAN 3.50

BUTTER NAAN 3.85

GARLIC NAAN 3.85

CHILLI NAAN 3.85

PESHWARI NAAN 3.95

CHEESE NAAN 3.85

LACHHA PARATHA 3.85

KEEMA NAAN 4.95

## Sides

RAITA 3.25

PLAIN YOGHURT 1.95

BARDEZ SPICY CHIPS 3.95

PLAIN CHIPS 2.95

BOMBAY ALOO 5.95

MUSTARD POTATOES 5.95

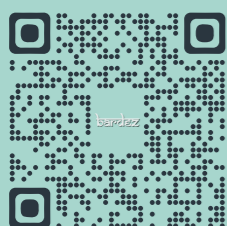
SAG ALOO 5.95

TARKA DAL 5.95

## Desserts

Mango Kulfi 3.95

Vanilla ice cream 2.95



**bardez**  
D I D S B U R Y

## Cocktails 9.95

### BARDEZ SPICE

Gin | Strawberry liqueur | Fresh strawberries  
Coriander leaves | Lime juice

### MAITHAI

Captian Morgan dark | Baccardi white  
Triple sec | Lime juice | Pineapple juice  
Orange syrup

### GINGER BEER MOJITO

Baccardi | Lime wedges | Mint leaves  
Fresh ginger | Ginger beer

### MAGIC LIMONCELLO

Vodka | Limoncello liquor | Triple sec  
Lemon juice | Raspberry | Raspberry syrup

### LIME LIGHT

Whiskey | Simple syrup | Pineapple juice  
Fresh lime juice | Angostura bitters  
Campari | Cinnamon powder

### PORN STAR MARTINI

Vodka | Passion fruit liqueur | Passion fruit  
puree | Like juice | Vanilla syrup

### ESPRESSO MARTINI

Vodka | Coffee liqueur (Kahlua)  
Freshly brewed espresso | Simple syrup

### FROZEN STRAWBERRY DAIQUIRI

Baccardi | fresh lime juice | Simple syrup  
Fresh strawberries

### PASSIONFRUIT MARGARITA

Tequila | Passionfruit | Lime

## Mocktails 7.95

### CUCUMBER GINGER SMASH

Fresh cucumber | Fresh ginger | Cucumber  
syrup | Simple syrup | Club soda

### RASPBERRY MULE

Raspberry | Lime wedges | Raspberry  
purée | Ginger beer

### PINK BARDEZ

Pine apple juice | Coconut milk |  
Cream of coconut | Fresh strawberries  
Strawberries purée | Grenadine syrup

### INDIAN OCEAN

Lime juice | Lime wedges | Simple syrup  
Mint leaves | Blue curacao | Soda water

### COFFEE MOCHA

Brewed coffee | Simple syrup |  
Vanilla syrup | Vanilla ice cream

### BUTTERFLY BERRY

Blue berries | Raspberry | Strawberry  
Raspberry puree | Simple syrup |  
Lemonade

### HAPPY FIZZ

Fresh apple | Apple syrup | Ginger ale

### BLUE HAWAIIAN

Blue curacao | Coconut | Pineapple Juice  
Cream

## Draught Beer

Bardez - 5.95 | Half 3.95

Kingfisher - 5.95 | Half 3.95

## Beers (Bottles)

Kingfisher 4.75

Cobra 4.75

Budweiser 4.75

Heineken zero 3.95

## Cider (Bottle)

Peacock Mango & lime 5.95

Peacock Apple cider 5.95

## Soft Drinks

Coca Cola 3.45

Diet Coke 3.45

Coke Zero 3.45

Lemonade 3.45

Ginger Beer 3.25

Ginger Ale 3.25

Still | Sparkling water

Large - 3.50 | Small - 2.75

## Juice 3.25

Orange

Pineapple

Apple

Lychee

Mango

Cranberry

## Lassi

Glass 4.95 | Jug 11.95

Lime, salt & coriander

Mint & cardamom

Mango

Strawberry

Raspberry

Coconut

## Coffee

Americano 3.00

Latte 3.50

Cappuccino 3.5

Flat White 3.5

Espresso 2.95

## Tea

Breakfast Tea 3.00

Green Tea 3.00

Peppermint Tea 3.00

## Liquor Coffee 8.25

Liquor Coffee

Baileys Coffee

Irish Coffee

Tia maria Coffee

## Spirits

### Gin

Bombay Sapphire 4.25

Tanqueray 4.75

Whitley Raspberry 4.25

### Vodka

Absolute Vodka 4.75

Grey Goose Vodka 4.95

### Rum

Bacardi 3.95

Captain Morgan Spice 4.75

Captain Morgan 4.25

### Tequila

Jose cuervo silver 3.95

### Whisky

Jack Daniels 4.75

Jamesons 4.95

Glenfiddich 5.95

### Liquor

Southern Comfort 4.45

Tia Maria 4.45

Disaronno 4.45

Baileys 4.95

Archers 4.45

### Cognac

Martel 3.95

Remy Martin VSOP 4.95

Hennessy 5.95

## Wine List

### White wine

Erica Sunbird Sauvignon Blanc

24.95 Bottle | 175ml 6.25 | 250ml 8.50

*Western Cape, South Africa, Vegan. 2021*

Vila Nova Vinho Verde

21.95 | 175ml 5.50 | 250ml 7.50

*Vinho Verde, Portugal, Vegan. 2020*

### Red Wine

Nieto Malbec Mendoza

24.95 | 175ml 6.25 | 250ml 8.50

*Mendoza, Argentina, Vegan. 2021*

Vina Borgia Garnacha (Organic)

21.95 | 175ml 5.25 | 250ml 7.50

*Campo de Borja, Spain, Vegan. 2020*

### Rose

Wild House Grenche rose

21.95 | 175ml 5.25 | 250ml 7.50

*Western Cape, South Africa, Vegan. 2021*

### Sparkling

Selvaggio Prosecco Cuvee

29.95 | glass 7.95

*Veneto, Italy, Vegan*

Gremillet 49.95

*Champagne, France, Vegetarian.*



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# bardez