

## Appetiser

**POPODUM** - Onion, mango and tomato chutney 4.50

**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 20.95

### SEAFOOD SIZZLER

Salmon tikka, tandoori garlic prawns, fish Amritsari & prawn Amritsari 21.95

### 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 16.95

### CHICKEN SIZZLER

Chicken tikka, malai tikka, chicken chops and chicken kofta 17.95

### LAMB CHOPS SIZZLER

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

*Sizzler for 2 people* | *Meat* 39.95 | *Mixed grill* 45.95 | *Seafood* 41.95  
| *Veg* 28.95 | *Chicken* 31.95 | *Lamb* 37.95

## 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 and deep fried 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

### CRISPY PANEER KOFTA (V)

Stuffed paneer balls served with crispy kale and a turmeric mayonnaise 8.95

### 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

## Chicken Starters

### CHICKEN MALAI TIKKA

Chicken marinated in yoghurt, cream, herbs and cooked in our tandoor 7.95

### CHICKEN TIKKA

Tender pieces of chicken cooked in a tandoor, marinated in yoghurt and Indian spices 7.95

### CHICKEN MANCHURIAN

Spicy cubed chicken pieces tossed in Manchurian sauce with bell peppers 7.95

## 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 6.95

### SALMON TIKKA

Salmon marinated with chef's special spice and yoghurt 9.95

### CHILLI PRAWNS

A Goan inspired semi-dry prawn dish 8.75

### CHICKEN CHOPS

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

### 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 6.95

## Lamb Starters

### SEEKH KEBAB

Mince of lamb mixed with chef's special spice cooked in a tandoor 7.95

### 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. 8.95

## Vegetarian Mains

### BOMBAY ALOO (Ve)

Spiced potatoes sautéed in dried herbs 9.95

### TARKA DAL (Ve)

Yellow lentils simmered in tomato, onion, tempered with cumin and coriander 9.95

### ALOO GOBI (Ve)

Cauliflower and potatoes cooked in a onion tomato base sauce finished with coriander 9.95

### BAINGAN BHARTHA (Ve)

Crushed char-grilled aubergine mixed with tomato, onion, herbs and spices 10.95

### PANEER KADAI

Fresh Indian cheese cooked in mix peppers, onions & Indian spice 11.95

### DAL MAKHANI (V)

Black eye lentil cooked with tomato puree, pure ghee and ginger garlic paste finished with cream 9.95

### SAAG PANEER (V)

Cubed Indian cheese cooked with spinach in a creamy sauce 11.95

### BHINDI DOPIAZA (Ve)

Okra cooked in an onion tomato base sauce finished with fresh coriander 8.95

### CHANA MASALA (Ve)

Chickpeas cooked with Punjabi style rich tomato onion sauce 8.95

### PANEER BUTTER MASALA (V)

Butter panner cooked in rich and creamy tomato sauce and onions 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

CHICKEN LEG BIRIYANI 13.95 | VEGAN CHICKEN TIKKA BIRIYANI 13.95 (Ve)

### 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 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

### CHICKEN CHETINAAD

Fiery chicken curry made with freshly ground coconut and south Indian spices 13.95

### CHICKEN MALABAR

Traditional South Indian style cookery with lashings of onions in a coconut base 13.95

### CHICKEN MALVANI

A South Konkan dish comprising of a whole chicken leg cooked in a very spicy sauce 12.95

### CHICKEN HANDI

Traditional chicken dish cooked with Indian spices 12.95

### CHICKEN JALFREZI

Traditional Banjarian dish cooked with mixed bell pepper, green chilli, onion and coriander 12.95

## Lamb Mains

### LAMB SAAG

Tender lamb cooked with fresh spinach 13.95

### DUM GOSHT

Lamb on the bone 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

### KEEMA MUTTER

Minced lamb cooked with peas in a spicy Indian sauce 13.95

### LAMB CHOPS SUKA

Tender chops with a thick gravy 13.95

### LAMB KADAI

Tender lamb pieces cooked in mix peppers, onions & Indian spice 13.95

### LAMB DOPIAZA

Lamb cooked with double onions in a tomato gravy 13.95

## Seafood Mains

### MALABAR PRAWN CURRY

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

### MALVANI FISH CURRY

Fish cooked with coconut, curry leaves and fresh coriander 13.95

### PRAWN KADAI

King prawns cooked in mix peppers, onions & Indian spice 13.95

## 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

MANDI RICE 6.45

## 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

## Sides

RAITA 3.25

PLAIN YOGHURT 1.95

BARDEZ SPICY CHIPS 3.95

PLAIN CHIPS 2.95

## Desserts

Mango Kulfi 3.95

Falooda 4.95

Vanilla ice cream 2.95

# bardez

## Cocktails 8.95

### HILLTOP

Rum | Guava | Pineapple | Peach

### CABO DE RAMA

Banana Peel Rum | Ginger Ale

### SPICE PLANTATION

Spice Rum | Ginger | Apple Cider | Vanilla Cinnamon

### VASCO DA GAMA

Kaju Feni | Lychee | Cranberry

### PASSIONFRUIT MARGARITA

Tequila | Passionfruit | Lime

### PORNSTAR MARTINI

Vodka | Passoa | Passion Fruit Puree  
Lime Juice

### ESPRESSO MARTINI

Vodka | Kahlua | Vanilla | Espresso

### FROZEN STRAWBERRY DAQUIRI

White Rum | Strawberries | Lime Juice

## Mocktails 6.95

### MANGO MULE

Mango | Cucumber | Honey | Ginger beer

### INDIAN OCEAN

Blueberries | Mint | Soda Lime

### COCOS

Strawberry | Coconut Cranberry | Apple

### GARHWAL

Apples | Raspberries | Guava

### GOA PARADISE

Peach | Lemonade

### BLUE HAWAIIAN

Blue curacao | Coconut | Pineapple Juice  
Cream

### VAGATOR

Lychee | Watermelon

### BARDEZ SPECIAL

Bardez daily special, ask a member of staff  
for details.

## Draught Beer

Bardez - 5.95 | Half 3.85

Kingfisher - 5.95 | Half 3.85

## Beers (Bottles)

Kingfisher 4.75

Cobra 4.75

Budweiser 4.45

Heineken zero 3.45

## 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 2.95

Thumbs Up 4.50

Limca 4.50

Still | Sparkling water

Large - 3.50 | Small - £2.75

## Juice 2.95

Orange

Pineapple

Apple

Guava

Lychee

Mango

Cranberry

## Lassi

Glass 4.95 | Jug 11.50

Lime, salt & coriander

Mint & cardamom

Mango

Strawberry

Raspberry

Coconut

## Coffee

Americano 2.95

Latte 3.25

Cappuccino 3.25

Flat white 3.25

Espresso 2.50

## Tea

Breakfast tea 2.95

Chai 3.25

Green Tea 2.95

## Liquor Coffee 7.25

Liquor Coffee

Baileys Coffee

Irish Coffee

Tia maria Coffee

## Spirits

### Gin

Bombay Sapphire 3.95

Tanqueray 4.25

Whitley Raspberry 4.25

### Vodka

Absolute Vodka 3.95

Grey Goose Vodka 4.95

### Rum

Bacardi 3.45

Captain Morgan Spice 3.95

Captain Morgan 3.95

### Tequila

Jose cuervo silver 3.95

### Whisky

Jack Daniels 3.45

Jamesons 4.25

Glenfiddich 4.95

### Liquor

Southern Comfort 3.45

Tia Maria 3.45

Disaronno 3.45

Baileys 3.95

Archers 3.45

### Cognac

Martel 3.85

Remy Martin VSOP 3.95

Hennessy 4.45

## Wine List

### White wine

Erica Sunbird Sauvignon Blanc

23.50 Bottle | 175ml 5.95 | 250ml 7.95

Western Cape, South Africa, Vegan. 2021

Vila Nova Vinho Verde

20.50 | 175ml 4.95 | 250ml 6.95

Vinho Verde, Portugal, Vegan. 2020

### Red Wine

Nieto Malbec Mendoza

23.50 | 175ml 5.95 | 250ml 7.95

Mendoza, Argentina, Vegan. 2021

Vina Borgia Garnacha (Organic)

20.50 | 175ml 4.95 | 250ml 6.95

Campo de Borja, Spain, Vegan. 2020

### Rose

Wild House Grenche rose

20.50 | 175ml 4.95 | 250ml 6.95

Western Cape, South Africa, Vegan. 2021

### Sparkling

Selvaggio Prosecco Cuvee

24.95 | Glass 8.45

Veneto, Italy, Vegan

Mas Macia Cava Brut 34.95

Champagne, France, Vegetarian.



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