

### STARTERS

- Red Pepper Special** £3.50  
Whole pepper barbequed in the clay oven & stuffed with spicy minced lamb.
- Tandoori Mix Platter** £7.50  
(for two people) Marinated pieces of chicken tikka, lamb tikka, duck tikka, seekh kebab & tandoori chicken served on a sizzling platter with onions.
- Duck Sizzler** £3.95  
Diced duck, marinated in tandoori spices cooked over charcoal served on a sizzler.
- Chicken Chat** £3.50  
Chicken cooked in a special chat masala sauce served on a puree.
- Chicken Tikka** £2.95  
Diced chicken marinated in yoghurt, herbs, spices & cooked in a clay oven. Served on a sizzling platter

- Lamb Tikka** £3.50  
Lamb of the bone marinated in herbs and spices cooked in a clay oven. Served on a sizzling platter
- Chicken Pakora** £2.95  
Spicy pieces of chicken fried in a spicy batter.
- Sheekh /Shami Kebab** £2.95  
Lamb minced with onions & authentic herbs, cooked in a tandoori clay oven. Served on a sizzling platter with sliced onions.
- Tandoori Chicken** £2.95  
Chicken on the bone marinated and skewered in tandoori.
- Tandoori Lamb Chops** £3.95  
Pieces of spring lamb on the bone, marinated in tandoori spices & yoghurt cooked in the clay oven served on a sizzler with onions
- Special Mix Kebab** £3.95  
Shami kebab, seekh kebab, onion bhajji

### VEGETARIANS STARTERS

- Paneer Roll** £2.95  
Crisp pastry roll filled with a spicy cheese, peas and sweetcorn.
- Garlic Mushrooms** £2.50  
Sliced mushrooms cooked in a garlic sauce.
- Onion Bhajji** £2.50  
Onion in flour and spices deep-fried
- Samosa (meat or veg)** £2.50  
Patties with spiced mincemeat and vegetable deep-fried.

- Vegetable Platter** £6.50  
(for 2 persons) A selection of onion bhajji, samosa, paneer tikka, aloo chops, mushrooms pakora
- Mushroom Pakora** £2.95  
Button mushrooms lightly spiced & deep fried in batter
- Aloo Chana Puree** £2.95  
Chick peas & potatoes cooked in a medium spicy sauce on a puree

### SEA FOOD STARTERS

- Garlic King Prawns** £3.95  
Succulent king prawns cooked in medium spices, full of flavour.
- King Prawn Shashlik** £4.25  
Marinated king prawns pan fried in butter served with tomato & green peppers.
- King Prawn Puree** £3.95  
King prawns cooked in herbs & spices & served on a puree. A deep fried pastry.
- Prawns on Puree** £3.50  
Prawns fried in herbs & spices served on puree.
- Salmon Shashlik** £4.25  
Lightly spiced and marinated with herbs and spices cooked over charcoal.

- Fish Pakora** £3.50  
Cod fish in spicy batter and deep fried.
- Garlic Mussels** £3.95  
Mussels (on shell) cooked in a garlic sauce and white wine.
- Fish Puree** £3.50  
Cod fish cooked in a spicy sauce served on a puree.
- King Prawn Butterfly** £3.95  
King prawns garnished with herbs & spices covered breadcrumbs, deep fried
- Fish Massala** £3.95  
Pan fried with sliced onions, marinated Coley fish with herbs & spices served on a sizzler

### TANDOORI SIZZLING DISHES

An ancient style of cooking which originated in the rugged North-West frontier of India. The natural, healthy tones of our Tandoori dishes are achieved by the use of fresh herb and spices in the marinade resulting in the most delicious of dishes. Served sizzling on a bed of Chopped onions with a crispy salad.

- Tandoori Mixed Platter** £8.95  
A variety of succulent meat, poultry, king prawns and Minced lamb combined together to produce an array of distinctive flavours and aromas. An excellent way of sampling our tandoori specialities.
- Tandoori Chicken** £5.95
- Chicken Tikka** £5.95

- Chicken or Lamb Shashlik** £7.50  
Tender pieces of chicken breast fillets or tender lamb grilled in the tandoori clay oven with capsicum, tomatoes and onions.
- Lamb Tikka** £6.50
- Tandoori King Prawn** £8.95

### RED PEPPER SIGNATURE DISHES

- Venison or Ostrich Silsila** £8.95  
Tender pieces of venison or ostrich Cooked with garlic, spring onion, green pepper, tomatoes in a medium strength sauce garnished with fresh coriander, served in a wok.
- Venison or Ostrich Jajlong** £8.95  
Succulent pieces of venison or ostrich marinated & cooked with spring onion, garlic, lime, bullet chillies delicately spiced and garnished with fresh coriander. Served in a metal wok.
- Muroshi Khas** £7.95  
Marinated lamb or chicken cooked with braised onions, mixed spices & fresh herbs gently simmered in red wine & honey.
- Gost Pata** £6.95  
Tender pieces of lamb cubes marinated and cooked with garlic, tomato, fresh herbs & spices topped with roast onions and fresh cream
- Gregs Uri King prawns** £9.95  
Whole king prawns cooked in shell, cut open like butterfly and barbecued in clay oven and re-cooked in a sauce of medium consistency with special range of oriental spices.
- Shahi Rezala** £7.95  
Luscious pieces of chicken or tender lamb marinated and cooked with herbs & spices, fried with onions, green peppers, tomato and coriander, served on a sizzler.
- Tava Lahori** £6.95  
Marinated breast of chicken or tender lamb cubes cooked with garlic crushed ginger, capsicum, onions, tomatoes and coriander.
- Lobster Delight** £14.95  
Here, the characteristics of the lobster dish derive from the use of fresh garlic, tomato, cream and fresh coriander selected spices and herbs are cooked into a medium yet moist sauce, very distinct from other dishes due to the way its prepared.
- Chicken Jaipuri** £7.95  
Tender spring chicken marinated in yoghurt and cooked with spring onion, capsicum and mushrooms in a spiced garlic sauce.
- Garlic Chili Chicken or Lamb** £7.95  
Diced pieces of chicken or lamb cooked with fresh chopped garlic, green chillies, tomatoes, spring onions, herbs & spices garnished with fresh coriander & bayleaf
- Jenghis Khan Masala** £8.95  
Succulent pieces of chicken, tender lamb & king prawns cooked together with bayleaf, garlic, shallots, fresh coriander & tomatoes in a medium spicy sauce
- Nawabi Lazzat Dar** £8.95  
A full compliment of tandoori ingredients comprising of chicken tikka, lamb tikka on the bone tandoori chicken & skewered sheek kebab & a combination of aromatic herbs & spices all cooked together to create a dish of medium textured fit for the Maharaja's.
- Chicken Mousak** £6.95  
Tender pieces of chicken tikka, served in a specially creamy sauce topped with honey. Delicious for beginners
- Keema Indian Style** £6.95  
Minced lamb and new baby potatoes cooked with garlic, spring onion, tomatoes, sliced green chillies & fresh coriander.

- Agni Korai** £7.95  
Diced pieces of marinated chicken or tender lamb tikka cooked with onions, capsicum, garlic & fresh coriander. Flamed with the finest brandy.
- Chicken Chorchha** £7.95  
Thin slices of spring chicken cooked with aromatic spices, capsicum, spring onion, garlic, tomatoes & garnished with coriander
- Makanwala** £7.95  
Marinated chicken or lamb cooked in mild spices with cream, coconut butter and almonds.
- Chicken Chana Masala** £7.95  
Sliced pieces of chicken tikka cooked with chick peas, green peppers & a few pieces of green chili, garnished with coriander. served on a sizzling wok.
- Bindi Gost** £6.95  
Tender lamb cooked with okra, spring onions, garlic, fresh herbs & spices & garnished with coriander
- Fish Massala** £7.95  
This special dish originates from Bengal, consisting of diced pieces of fish cooked in a medium spicy sauce with fresh garlic, finely chopped spring onions, green peppers, tomatoes, coriander & fresh spices
- Hari Massala** £6.95  
Marinated lamb or chicken chopped into small pieces & cooked with fresh green chilli & tandoori massala sauce topped with bayleaf
- Thakur** £6.95  
Lamb or chicken. A popular dish all over Northern India & Bangladesh. Luscious pieces of chicken or tender lamb cooked with aromatic spices & herbs, garlic, ginger, spring onions, potatoes, methi, shallots & fresh bullet chillies
- Shah Jahan** £6.95  
Morsels of chicken, with fine mince of lamb, ginger, garlic, spring onions, shallots, methi & not forgetting the exclusively selected spices & herbs that make this dish a delight for Indian culinary pundits
- Lamb or Chicken Passanda** £6.95  
Marinated cubes of spring lamb or chicken cooked with mild spices, fresh cream and red wine. Garnished with almond flakes.
- Chicken Tikka or Lamb Tikka Jalfrezi** £7.95  
These dishes are cooked with fresh garlic, spring onions, green chillies, tomatoes and herbs & spices and garnished with fresh coriander.
- Chicken Tikka or Lamb Tikka Korai** £6.95  
Pot roast chicken or lamb cooked with fresh exotic herbs, spices & served in a sizzling wok
- Naga Tarkari** £6.95  
Tender lamb or chicken cooked in specially prepared Bengali bullet chili sauce, with garlic, tomatoes, herbs & spices and garnished with coriander. An ideal dish for people who like a fiery taste.
- Chicken or Lamb Al-Mashriqui** £7.95  
Derived from masala dishes, these dishes are first grilled in our tandoori clay oven then re-cooked in rich masala sauce and finally topped with spinach, flavoured with garlic and fresh coriander.

### TIKKA MASSALA

United Kingdoms best and most popular dish cooked with our own special tandoori sauce, almonds, sultanas, coconut powder and fresh cream.

- Chicken Tikka Massala** £6.95
- Lamb Tikka Massala** £7.50
- Tandoori King Prawn Masala** £9.95

### BALTI DISHES

Originated from the North Indian region of Kashmir. Balti cuisine has become popular in the UK.

- Chicken or Lamb Tikka Balti** £6.95
- Fish Balti** £7.50
- King Prawn Balti** £8.95
- Venison or Ostrich Balti** £9.95
- Chicken or Lamb Balti** £5.95
- Mixed Vegetable Balti** £5.50

### BIRYANI DISHES

Basmati rice cooked to a traditional Hyderabad recipe with whole herbs & spices served with mixed vegetable curry sauce.

- Chicken Biryani** £6.95
- Lamb Biryani** £6.95
- King Prawn Biryani** £8.95
- Prawn Biryani** £6.95
- Mixed Vegetable Biryani** £5.95

### BHUNA DISHES

Medium dry dish prepared in a spicy sauce and cooked with garlic, onions & tomatoes. Garnished with coriander

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- Keema (mince meat)** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### KORMA DISHES

A delicious preparation of yoghurt, coconut and fresh cream producing a very mild but creamy texture

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### DANSAK DISHES

A Persian type curry with lentil, sweet, sour and hot

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### DUPIAZA DISHES

Freshly chopped onions fried briskly and cooked with garlic, tomato and coriander

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### ROGAN JOSH DISHES

A special preparation of fresh tomatoes, onions, peppers, garlic & ganished with coriander

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### SAG DISHES

Prepared with garlic, fresh spinach, tomatoes, herbs, spices & coriander

- Chicken** £6.95
- Lamb** £6.95
- Prawn** £5.95
- King Prawn** £7.95
- Mixed Vegetable** £5.50

### MADRAS OR

VINDALOO DISHES A fiery dish of South Indian origin

- Chicken** £5.95
- Lamb** £5.95
- Prawn** £5.95
- King Prawn** £7.95

### VEGETARIAN MAIN DISHES

**Mixed Vegetable Korai** // .....£5.50

Cooked with chunky onions, green peppers, garlic, fresh tomatoes in a spicy moist sauce garnished with coriander

**Mixed Vegetable Mankanwala** //£5.50

Cooked in mild spices with fresh coconut butter and almonds

**Mixed Vegetable Garlic**

**Chilli** // .....£5.50

Cooked with chunky onions, green peppers, garlic, fresh tomatoes in a spicy moist sauce

**Mixed Vegetable Jalfrezi** //£5.50

Specially cooked with green chillies, capsicums, spices, tomatoes and onion sauce

**Palak Aloo Methi** // .....£5.50

Fresh spinach cooked with new potatoes & fenugreek leaves, garlic, tomatoes, coriander, herbs and spices

**Palak Paneer** // .....£5.50

Fresh spinach prepared with home made cheese, herbs, spices, garnished with coriander

**Aloo Gobi Rogan Josh** // .....£5.50

Potatoes and cauliflower cooked together with onions, tomatoes and coriander

**Aloo Chana Dansak** // .....£5.50

Small pieces of saucy potatoes & chick peas cooked with garlic, lentils & coriander. A sweet, sour & hot dish

### VEGETABLE SIDE DISHES

**Niramish** .....£2.95

Vegetables stir fry cooked to our own recipe

**Bombay Aloo** .....£2.95

Spicy potatoes

**Mushroom Bhaji** .....£2.95

Mushrooms cooked in spices

**Sag Bhaji** .....£2.95

Spinach cooked with garlic, coriander and tomatoes

**Aloo Gobi** .....£2.95

Potato & cauliflower cooked in medium spices

**Chana Masala** .....£2.95

Spicy chick peas cooked with herbs and spices

**Bindi Bhaji** .....£2.95

Okra in medium spicy sauce, garnished with tomato and coriander

**Palak Aloo** .....£2.95

Fresh spinach and potatoes stir fried with garlic, tomatoes and coriander

**Palak Paneer** .....£2.95

Home made cheese and spinach cooked in a spicy sauce

**Tarka Dhal** .....£2.95

Lentils cooked with garlic, coriander, fresh spices and tomatoes

### SUNDRIES

**Special Pilaw Rice Peas & egg** .....£2.50

**Mushroom Pilaw** .....£2.50

**Vegetable Pilaw Rice** .....£2.50

**Lemon Pilaw Rice** .....£2.50

**Egg Pilaw Rice** .....£2.50

**Garlic Pilaw Rice** .....£2.50

**Keema Pilaw Rice** .....£2.50

**Kashmiri Pilaw Rice** Dried fruit and desiccated coconut .....£2.50

**Madras Rice** With green chillies, green pepper, sliced onion & coriander .....£2.50

**Fried Rice** .....£2.25

**Pilaw Rice** .....£1.95

**Steamed Rice** .....£1.95

**Special Nan Keema, vegetable, garlic, coriander** .....£2.50

**Keema Nan** .....£2.50

**Peshwari Nan** Coconut and almonds .....£2.50

**Garlic Nan** .....£2.50

**Cheese Nan** .....£2.50

**Vegetable Nan** .....£2.50

**Plain Nan** .....£1.95

**Chapati** .....£0.60

**Dahi Raita** Yoghurt with onion & cucumber .....£1.25

**Chips** .....£1.50

**Paratha** .....£1.95

**Green Salad** .....£1.50

**Popadom** .....£0.60

**Pickle Tray** Assorted pickles .....£1.95

**Sauce** Mango, onion, mixed pickle, mint sauce, sweet chilli sauce (each) .....£0.50

### ENGLISH DISHES

**Sirloin Steak** .....£7.95

With onions, peas, fried mushrooms, chips and green salad

**Fried Scampi** With peas, salad and chips .....£5.50

**Chicken Nuggets** With peas, salad and chips .....£5.50

**Omelette** (plain, chicken, mushroom or cheese) .....£5.50

With fried mushrooms, chips and fried onions

## RED PEPPER WINE LIST

### HOUSE WINES

House Red .....£9.95

House White - Medium Dry .....£9.95

Wine by the Glass .....£2.60

Red, White (medium), Rose

### WHITE WINES

Sauvignon Blanc (New Zealand) £14.95

Chardannay (Australian) .....£13.95

Chenin Blanc (South African) .....£13.95

Pinot Grigio (Italian) .....£13.95

Piesporter (German) .....£12.95

Chablis (France) .....£16.95

### RED WINES

Chianti (Italian) .....£13.95

Claret (France) .....£13.95

Shiraz (Australian) .....£13.95

Merlot (Chile) .....£13.95

### ROSE WINES

Zinfandel Rose .....£12.95

Pinot Grigio Rose .....£14.95

### CHAMPAGNE

Moet Chandon N.V Brut

(France) .....£34.95

H. Lanvin Rose (Italy) .....£34.95

### BOTTLED

Strongbow/Woodpecker Cider ..£2.40

Tiger Indian Beer .....£2.40

Magners Irish Cider .....£2.40

Pear Cider .....£2.40

Cobra (alcohol free) .....£2.40

Corona .....£2.40

Becks Bier .....£2.40

Pills .....£2.40

Guinness .....£2.40

Smirnoff Ice .....£2.40

WKD Blue .....£2.50

Cobra .....£2.50

### DRAUGHT LAGER

Carlsberg .....£2.95 Pint Half £1.60

Kingfisher (Indian Beer) .....£2.95 £1.60

### SPIRITS

Archers Peach Schnapps .....£2.25

Aftershock .....£2.25

Ameretto Disaronno .....£2.25

Bacardi Rum .....£2.25

Baileys Irish Cream .....£2.25

Bells Whisky .....£2.25

Blue Curacao .....£2.25

Campari .....£2.25

Cointreau .....£2.25

Drambuie .....£2.25

Gordons Gin .....£2.25

Jack Daniels .....£2.25

Kahlua .....£2.25

Lambs Navy Rum (Dark) .....£2.25

Malibu Rum .....£2.25

Martell Brandy Cognac .....£2.25

Martini Extra Dry/Bianco/Rosso £2.25

Pernod .....£2.25

Sambucca Original/Raspberry £2.25

Smirnoff Vodka .....£2.25

Southern Comfort .....£2.25

Taboo (Orange) .....£2.25

Taboo (Blue) .....£2.25

Tia Maria .....£2.25

Johnny Walker Black

Label (Whisky) .....£2.25

Glen Morangie (10ys) (Whisky) ....£2.25

Captain Morgan (Spiced Rum) ....£2.25

Highland Park (12ys) .....£3.25

Hennesay XO Cognac .....£4.50

### SOFT DRINKS

J2o Orange & Passion,

Apple & Raspberry .....£2.00

Fresh Orange Juice .....£1.50

Fresh Pineapple Juice .....£1.50

Coke/Diet Coke/Lemonade ....£1.50

Bottled Water (Still or sparkling) ....£1.20

Tonic Water .....£1.50

Soda Water .....£1.50

Orange Squash .....£0.80

Blackcurrant Cordial .....£0.80

Lime Juice Cordial .....£0.80

Exotic Mango (sparkling) .....£1.50

Exotic Guava (sparkling) .....£1.50



A La Carte Menu