Qismat
Tandoori Restaurant

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Kids Menu

Set Price £3.95

Chicken Tikka Masala

Chicken Tikka

Chicken Chasni Tikka

Chicken Curry

Chicken Korma

(above served with French Fries or Rice)

Fish Fingers & Chips

Roast Chicken & Chips

Chicken Nuggets & Chips

Chicken Pakora & Chips

Sweets

Ice Cream

(various toppings)

(12 years and under - all portions are Childrens portions)

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Business Lunch Menu

Three Course Business Lunch

Monday to Saturday 12 Noon – 2.00pm

Starters

Chicken Breast Pakora *or* Vegetable Pakora
Mushroom Pakora *or* Aloo Tikka
Prawn Cocktail *or* Garlic Mushrooms
Dall Soup *or* Fruit Juice

Main dishes

£10.95

Chicken Multani
Top quality pieces of chicken cooked with spring onion, patia sauce, dopiaza,
Chopped green chillies and fresh coriander.
Medium hot dish.

Chicken Tikka Faislabadi
Succulent pieces of chicken tikka cooked in a luxurious sauce, using spring onions, red peppers, fresh garlic,
fresh green chillies and chilli sauce. To suit everyone's taste.
Hot dish.

Chicken Tikka Lashkara
Selected pieces of chicken tikka cooked with ginger, garlic, spring onion, hot chilli sauce,
mushroom and fresh coriander.
Medium hot dish.

Chicken Chandani
Succulent pieces of chicken tikka cooked in a luxurious sauce prepared with fresh cream, honey and coconut,
forming a mild but beautifully fragrant dish.
Mild dish.

Chicken Tikka Butter Masala
Freshly cooked chicken tikka, lightly buttered with fresh tomatoes, green chillies and cool
yoghurt. This is a must for all connoisseurs
Medium hot dish

Chicken Tikka Garlic Chilli
Tender pieces of chicken tikka cooked in a med-hot sauce with chilli sauce and fresh green chillies
Medium hot dish.

Chicken Tikka Nawal
This dish is cooked with lentils, yoghurt, onions, ginger, garlic and tomatoes.
Medium dish.

Chicken Tikka Jammu
Tender pieces of chicken tikka cooked with tropical fruit and delicate herbs in a rich sauce, using a wide variety
of aromatic spices.
Medium dish.

Chicken Tikka Pardesi
Very popular punjabi dish created with mushrooms, fried onions and Indian spinach
Medium dish.

Chicken Mughal
Pieces of chicken tikka cooked with cream, honey and pineapple.
Mild dish.

Scampi and Mushroom Curry
Medium dish.

£10.25

Chicken Tikka Reshmi Masala
Chicken tikka pieces cooked in a Chashni Sauce with mushroom, green pepper and ground cashew nuts.
Medium dish.

Chicken Tikka Masala
Tikka style chicken cooked in a medium strengh sauce, with green peppers, onions, ginger and garlic.
Medium dish.

Chicken Mahrani
Selected pieces of chicken tikka cooked with fried onion, green chillies and a touch of sweet and sour
sauce, with pineapple and coriander. Beautiful dish.
Medium dish.

Chicken Balti
Tikka style chicken meat cooked with fresh chopped ginger, fresh coriander, green pepper, onion, tomatoes, fresh herbs
and spices. A unique eating experience to tingle the taste buds. For extra bite, ask for green chillies.
Medium dish.

Jaipuri Chicken
Tender pieces of chicken, cooked with mushrooms and fresh masala in a thick sauce.
Medium dish.

Kashmiri Chicken Masala
Barbecue pieces of chicken cooked with fresh cream, fruit and light spices giving a distinctive rich creamy sauce.
Mild dish.

Main dishes

£9.50

Chicken Makhani Masala
Chicken cooked in sauce prepared with cashew nuts and herbs.
Medium dish.

Chicken Tikka Basanti
Chicken tikka, cooked in a special curry sauce topped with onions, tomatoes, green peppers,
a touch of Achari Masala and almond flakes.
Medium dish.

Chicken Nentara
Pieces of chicken or Lamb Tikka cooked with green pepper and mushrooms with ginger, garlic and some green chillies.
Medium Hot dish.

***Chicken* Jantar Mantar**
Pieces of chicken, cooked in specially prepared, slightly spiced sauce,
green peppers, mushrooms, onions, pineapple and green chillies.
Hot dish.

Chicken Tikka
Chicken pieces off the bone, marinated in herbs and spices and cooked in Tandoor, served with salad.

Chicken Tikka Burryannie
The Burryanie is a very popular dish among all those who enjoy Indian specialities. Chicken is cooked in Pilau rice and
garnished with tomato and cucumber and served with a Medium strength sauce to suit your palate.

Chicken Tikka Chashni
Chicken pieces cooked in sweet & sour creamy sauce.
Mild dish.

£8.50

Prawn Burryannie
Prawns cooked in Pilau rice and garnished with tomato and cucumber and served with a
Medium strength sauce to suit your palate

Chicken Korma (any flavour)
Ceylonese Korma (Mild) ~ with coconut.
Mughlai Korma (Mild) ~ in a rich cream sauce.
Kashmiri Korma (Mild) ~ in a rich cream sauce with banana or mango or pineapple.

Jaipuri Chicken Jeera Breast
Chicken (off the bone) cooked in a richly spiced sauce.
Medium dish.

Chicken Rogan Josh
Tender pieces of chicken cooked in masala sauce.
Medium dish.

Chicken Punjabi Masala
In a thick sauce with cooked green peppers, punjabi herbs and spices.
Medium dish.

£7.50

Chicken Bhoona
A popular dish in Punjab, cooked with green chili sauce, tomatoes and coriander.

Chicken Madras Curry

Prawn Curry or with Mushroom

Chicken Peshwari with Mango *or* Pineapple

Chicken Curry or with Mushroom

£4.95

Mix Vegetable Curry, Mushroom Curry, Turka Dall (Lentils),
Vegetable *or* Mushroom Burryannie
Burryanie cooked with Pilau rice and served with a Medium strength curry sauce
and garnished with tomato and cucumber.

Each meal is served with Rice or Chips or Nan or 2 Chapati
all dishes can be served mild or madras at 50p extra

Lamb £1.00 extra
King Prawn £4.00 extra

European dishes

£8.25

Plain, Mushroom *or* Chicken Omelette
Chicken Maryland
Roast Chicken & Chips
Haddock & Chips
Fried Scampi & Chips
All dishes are fully garnished with salad and french fries

Desserts

Fruit Cocktail *or* Ice Cream *or* Tea/Coffee