### **LIGHT APPETIZERS & MIXED RELISHES**

Plain Papadom <sup>©</sup> Spiced Papadom <sup>©</sup>	.£0.80	Mango Chutney. <sup>™</sup>	£0.75
Spiced Papadom	.£0.80	Onion Chutney.	£0.75
Cucumber Raitha <sup>©</sup>	£1 95	Yoghurt Mint Sauce <sup>©©</sup>	£0.75
Onion Raitha <sup>©</sup>	.£1.95	Lal Sweet Chilli.	£0.95
Fresh Green Salad	£1.25	Chilli Pickle	£1.05
Mixed Chutney Tray. Tray.	£2.75	Lime Pickle	£1.05

#### **SPECIAL RECOMMENDATION STARTERS**

Chef's Mixed Platter <sup>©</sup> (2 persons) £7.75	
Onion Bhaji <sup>©©</sup> (2)£3.45	Chicken Pakora©© £4.45
Vegetable Samosa <sup>⊚©</sup> (2)£3.45	
Chicken Tandoori® £3.95	Fried Scampi <sup>©</sup> £4.45
	Chicken Tikka Chilli Puri £4.45
	Chicken Tikka Strips £4.45
Shish kebab (2)£3.95	Mixed Tikka <sup>©</sup> £4.75
Shami Kebab (2)£3.95	Lamb Tikka® £4.75
	Lamb Tikka Chaat <sup>©</sup> £5.25
Mushroom Puri <sup>©©</sup> £3.95	Prawn Puri <sup>©</sup> £5.45
Chana Chat Puri © £3.95	Saag Prawn Chilli. £5.75
Garlic Chicken Tikka <sup>©</sup> £4.25	King Prawn Puri £6.75
Mixed Kebab 60 £4.45	Tandoori Lamb Chops (3)£6.75

## WRAPS TO GO! G Served with salad and a choice of sauce (garlic mayo, chilli sauce, mint sauce)

Garlic Chicken Tikka Wrap£7.45	Chicken Tikka Chapati Wrap £6.45
Chicken Tikka Naan Wrap £6.95	Shish Kebab Chapati Wrap£6.45
Shish Kebab Naan Wrap£6.95	Chicken & Shish Chapati Wrap £6.45
Vegetable Naan Wrap. £6.45	Vegetable Chapati Wrap <sup>®</sup> £5.95

# **SPECIAL BANQUET GOURMET DINNERS**

Banquet 1 - (2 Persons)
Mixed Papadoms, Mango & Onion Chutney, Mixed Tikka, Mixed Kebab, Chicken Tikka Rezalla, Lamb Balti Masala, Mixed Vegatable Bhaji, Keema Naan,
Large Pilau Rice.

£33.95

Banquet 2 - (2 Persons) Banquet 3 - (4 Persons) Vegetarian Option

Mixed Papadoms. Mango & Onion Chutney. Vegetable Samosa, Onion Bhaii. Special Gobi Masala, Aloo Mushroom Balti. Vegetable Bhaji. Chana Bhaii. Stuffed Naan,

Large Pilau Rice.

£29.95

Mixed Papadoms. Mango & Onion Chutney. Meat Samosa. Onion Bhaji, Shish Kebab, Chicken Tikka Chaat. Mixed Tikka Mackhan Chicken Tikka Masala. Lamb Rogan Josh, Mixed Balti Bhuna. Vegetable Bhaii. Aloo Methhi Garlic Naan, Plain Naan, Large Mushroom Pilau. Large Pilau Rice.

£62.95

#### GOURMET HOUSE SPECIALITIES

A selection of dishes cooked in a way that you will not find anywhere else. They are prepared to order and can quickly become your favorite! (Please state Medium or Hot). For Lamb Tikka, add £1.25.

<u>Haandi - £9.25</u> <sup>©</sup>

Marinated Chicken Tikka cooked with onions, peppers and a special blend of herbs and masala sauce.

Garlic Masala - £9.25<sup>©</sup>

Marinated soft tender Chicken or Lamb Tikka cooked with small chunks of garlic, spicy bhuna onions and Lalbagh special masala sauce.

Maach Jol - £9.25

ightly spiced fish topped with spicy onion, tomatoes and peppers.

Palaka - £9.75<sup>®</sup>

Strips of Chicken cooked with curry leaves, chilli & coriander

Lalbagh Mustard & Mango - £9.95 Chicken or Lamb Tikka cooked with mustard seeds and tinned mango slices, lemon juice and coriander, garnished with mango & onion slices.

Malabar - £9.45 <sup>©</sup>

Marinated Chicken Tikka, cooked in a simmering fusion of ginger, garlic, onions, peppers, mushrooms, coconut milk

<u>Aje-Baje - £10.45</u>

Marinated Chicken Tikka, fresh chopped onions, infused

Rezalla - £10.45<sup>©</sup>

Cooked with soft marinated chicken tikka, garlic, onion and coriander, slow cooked in a bhuna style sauce.

Achari - £9.25 <sup>©</sup>

Marinated tikka cooked with onions, tomatoes, garlic, ginger, coriander and lime pickle

Lalbagh Special Shashlick - £9.45

Chicken tikka marinated in voghurt and spices, skewered with green peppers and onions, grilled in the tandoor then stir fried with sweet chilli sauce to give a medium yet spicy kick to the flavour. Jaipuri - £9.45

A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in evotic spices

<u>Tikka Paneer Masala -</u>£9.45<sup>©</sup>

Lalbagh Special - £9.45<sup>®</sup>

Strips of Chicken Tikka marinated in fresh lemon juice, accompanied by strips of tandoored peppers and onions.

Laljal-£9.45®

Marinated tikka cooked with fresh chillies, spicy bhuna onions, mango sauce and special herbs, very appealing for hot taste

Bangla Special - £9.45<sup>©</sup>

Marinated chicken tikka cooked with strips of green and red peppers and onions, mango, fresh chilli and garlic. - For those who enjoy a sweet garlic

\*Amad Chicken/Lamb - £9.75

Chicken or Lamb Tikka, cooked with a blend of chillies, garlic, tamarind, tomatoes and mustard seeds to give a sweet and sour flavour

Jal-Fry - £11.75<sup>©</sup>

Strips of onions, peppers and Chicken Tikka, stir fried in a butter and garlic sauce, garnished with chillies and coriander acompanied by a balti sauce.

Makonwala - £9.45 D

Succulent pieces of chicken or lamb tikka, cooked with coconut milk and green chillies with spinach

King Prawn Maharoshan - £13.75 King Prawns cooked in the shell with a hot blend of exotic spices & garlic.

## **VEGAN DISHES**

All cooked using plant based ingredients.

Bhuna

Cooked with a sauce of mainly onions & tomatoes.

Balti /

Cooked with garlic and coriander in a rich sauce with plum tomatoes.

Jalfrezi 👭

Cooked with fresh chillies, spicy bhuna onions and special herbs. (very appealing for hot taste buds).

Pathia //

Sweet & Sour, using Lemons for a zingy fresh taste.

Jal Massala

Cooked with garlic, chilli & spicy massala sauce.

Dhanvamirchi )))

Cooked with fresh ground chilli and coriander. Very spicy and hot with a fresh taste.

Bangla Garlic

Exquisite flavour, cooked in Bengali style, dry and strong in flavour. lots of coriander for an aromatic flavour

Dhansak)

Cooked with lentils and pineapple

Choose from.....

Mixed vegetable, Baby Potato or Chickpea.....£6.95

#### **BALTI GOURMET**

Traditional Homestyle Balti, fairly strong in spice & flavour, a unique taste of its own...

Balti Curry - Cooked with garlic and coriander in a rich sauce with the addition of plum tomato to give a sharp taste.

Balti Bhuna - Tasty flavour with onion, tomatoes and coriander Ideal for beginners.

Balti Fiazzi - Cooked with spicy chunks of onions and peppers.

Balti Tarkari - Cooked in a nice pepperv sauce.

Balti Kabuli - Cooked with chick peas

Balti Shahee - Specially prepared and cooked with Lamb mince meat in a spicy sauce. Full of flavour - Very filling.

))) Balti Dhall - Cooked with lentils.

Balti Josh - Authentic taste with spicy onions, tomatoes and peppers. Very tasty.

**Balti Roshan** - Cooked with greater use of garlic, giving a traditional flavour with green chillies. Strong spicy taste.

Balti Jalfrezi - Cooked with peppers, fresh green chillies, coriander and spicy bhuna onions.

Balti Saaq - Cooked with spinach.

Balti Massala - Cooked in massala sauce. Extra spicy

))) Balti Nagga - Cooked with Bengali HOT chilli pickle.

Balti Shakuti - Cooked with cream, coconut and fresh green chillies.

#### **HOMEMADE GOURMET** Jal Massala )))©

Bangla Garlic )) Exquisite flavour, cooked in Bengali style, dry and strong in flavour, lots of coriander for an aromatic flavour.

Cooked with fresh chillies, spicy bhuna onions and special herbs. (very appealing for hot taste buds).

Korai ))

Slightly hot dish cooked with diced onions, peppers and special spices

Dhanyamirchi )))

Vegetable..

Chicken Breast...

Chicken Tikka D.

Cooked with fresh ground chilli and coriander. Very spicy and hot with a fresh taste

Nagga Jal)))

Cooked with chillies, spicy bhuna onions and Bengali nagga pickle.

Bhuna

Curry )

onions & tomatoes.

Rogan Josh //

Cooked with a sauce of mainly

Mild to medium tasty curry.

garlic, fresh chillies and corriander.

Cooked with garlic, chilli & spicy massala sauce.

A very popular dish, cooked with onions & peppers,

Cooked with cashew nuts, strongly spiced.

Choose from...

Lamb Tikka® £7.25 £10.25 £7.95 Mixed. £10.45 Mixed Tikka<sup>©</sup> £8.75 £11.25 King Prawn. £12.45 King Prawn Tikka. £9.45 £12.75

Tikka Special

Garam Roshan )))

#### \*\* Add mushrooms for 80p \*\* POPULAR GOURMET DISHES

Dupiaza )

Cooked with diced onions and a medium flavour.

Vindaloo )))) Tomato & Onions, very HOT & spicy.

Dhansak)

Cooked with lentils and pineapple.

Lucci)

and fruity flavour.

Cooked with mango for a sweet

Pathia )) Sweet & Sour, using Lemons for a zingy fresh taste.

Madras ) Saucy & Hot.

> Samber))) A hot spicy curry cooked with lentils and lemon for a fresh taste

Cylon //

Cooked with coconut.

Spicy onions, tomatoes and peppers. Malava )

Cooked with onions & pineapple. Fruity & exotic.

Choose from.....

Vegetable	£6.95	Lamb Tikka	£9.95
Chicken Breast		Mixed	
Chicken Tikka.	£8.45	Mixed Tikka <sup>©</sup>	£10.95
Lamb	£8.75	King Prawn King Prawn Tikka <sup>©</sup>	£12.25
Prawn	£9.25	King Prawn Tikka	£12.45

\*\* Add mushrooms for 80p \*\*

## SHASHLICK & TANDOORI GOURMET®

These dishes are dry and similar to barbeque, freshly cooked in a Tandoori clay oven and served with salad and a vegetable curry sauce (Any Other Sauce 95p extra).

Chicken Tikka Shashlick£9.25	Mixed Tikka£10.45
King Prawn Tikka Shashlick£14.25	Lamb Tikka£10.45
Lamb Tikka Shashlick£11.25	Chicken Tikka£8.75
Mixed Tikka Shashlick£12.25	Chicken Tandoori£8.75
Garlic Chicken Tikka£9.45	Tandoori Mixed Platter£11.45

#### **GOURMET CREME DE LA CREME**

For those whose palettes prefer milder or more familiar flavours, we've selected these dishes to meet that "crossover" position. You can order these with the confidence that they will give you a delicate introduction to Eastern dishes.

MASALA <sup>®®</sup>	
Coconut, yoghurt & cream	

PASANDA NO Almonds

BALTI MOGUL<sup>®</sup>

Onion, balti spices & cream

MACKHAN NO

BUTTER CHICKEN®®

**KORMA**<sup>®®</sup> Coconut

Onion, coconut & cream Cashew nuts & mushrooms

Choose	from
--------	------

Chicken Tikka<sup>®</sup> £9.25 Lamb Tikka<sup>®</sup> £10.25 Mixed Tikka<sup>®</sup> £11.45

Mixed Vegatable .....£7.75 King Prawn.....£13.45 King Prawn Tikka<sup>®</sup> £13.95

# SPECIAL GOURMET THALI SET MEALS

Mixed Thali - £26.95 @ ®

Serves 1 or 2 persons

Popadoms, onion and mango chutney, mixed kebab, chicken tikka masala, lamb balti bhuna, aloo gobi, mushroom bhaji, large pilau rice and garlic naan.

Vegatable Thali - £23.95 <sup>@</sup> ♥ ®

Serves 1 or 2 persons

Popadoms, onion and mango chutney onion bhaji, vegatable balti mogul, vegatable roshan, bindi bhaji, mushroom and cauliflower bhaii, stuffed naan and large pilau rice.

## **LALBAGH UNIQUE SET MEALS**

SET A - JAIPURI RAJ <sup>©</sup> ©

Popadoms, relishes, mixed kebab chicken tikka balti, aloo qobi, pilau rice and garlic naan.

SET B - MAHA-BHARAT © D

Popadoms, relishes, shish kebab, chicken tikka masala, keema pilau and garlic naan. SET C - COX BAZAR-SURAJ © D

Popadoms, relishes, prawn puri, murgi bangla garlic aloo methi, mushroom pilau and keema naan.

£20.25

£19.95

Please note that whilst every precaution is taken, The Lalbagh cannot guarantee that ingredients

purchased and supplied to us are completely free of nut and gluten free products.

If you have any allergies, please enquire before ordering. Thank you.

£20.75

#### **BIRIANI DISHES**

Pilau rice prepared dishes served with vegetable sauce

Vegetable£8.75	King Prawn	£13.25
Chicken Breast£9.25	Chicken Tikka <sup>©</sup>	£9.95
Lamb£10.25	Lamb Tikka <sup>©</sup>	£11.25
Prawn£11.25	Mixed Tikka <sup>©</sup>	£11.95
Mixed£11.75	Lalbagh Special Biriani (comes with balti sauce)	£10.95

#### **ENGLISH DISHES**

All served with salad, peas and chips. Roast Chicken served with gravy

Scampi£8.95	Mushroom Omelette£7.75
Roast Chicken (off the bone)£8.25	Chicken Omelette£8.25

#### **SIDE DISHES, NAANS, RICES & SAUCES** SIDE DISHES NAAN SELECTION RICE SELECTION

OIDE DIGITED	•	MANIA SEFECTION	N	INTOL DELLOTTO	•
Side	Main			Regular	-
Spinich Bhaji£3.95					
Saag Aloo £3.95	£5.95	Plain Porotha	£3.15	Keema Pilau£3.45	£5.45
Aloo Gobi£3.95	£5.95	Garlic Naan	£3.15	Mushroom Pilau £3.45	£5.45
Tarka Dhall£3.95	£5.95	Chilli Naan	£3.15	Vegetable Pilau £3.45	£5.45
Alon Methi £3.95	£5 95	Stuffed Naan	£3 15	Special Fried Rice £3.45	£5.45
Domboy Alos (D) C2 OF	CEOE	Khuloha Maan	C2 7E	Flazi Fried Rice £3.45	£0.40
14 11 D (D) 04 7E	00 75	D	00 75	Chara Mice	20.40
Saag Paneer£4.75	£6.75	Keema Naan	£3.75	Garlic Rice£3.45	£5.45
Cauliflower Bhaji £3.95	£5.05	Garlic Keema Naan	£3.95	Basmati Pilau Rice. £2.95	£4.75
Bindi Bhaji£3.95	£5.55	Garlic Chilli Naan	£3.05	Peshwari Rice £3.45	£5.45
Billul Briaji£3.93	£5.95	Carile Crimi Naari	20.00	(Cashew Nuts and Sultanas)	
Mushroom Bhaji£3.95	£5.95	Lalbagh Special Naan	£4.75	Boiled Rice£2.75	£4.25
Chana Bhaji£3.95	£5.95	Plain Porotha	£3.25		
Aloo Chana Kumba £4.25	£6.25	Tandoori Roti.l.997	£1.95		
(Potatoes, chick peas & mush					
Mix Vegetable Bhaii £3.95	£5.95	Puri	£1.45	Homemade Chips	£2.95

## **SAUCE SELECTION**

Balti Sauce, Masala, Roshan, Madras, Rogan Josh, Korma, Bhuna, Dupiaza. 

## **OPENING TIMES**

Mon, Wed, Thur, Fri, Sat 4.30pm - 10.30pm Sun 4:30pm - 10:00pm, Tuesday - CLOSED

Open on bank holidays and major public holidays. ALL MAJOR CREDIT CARDS ACCEPTED (Minimum £20.00) TELEPHONE ORDERS WILL BE GIVEN PRIORITY

We cater for Weddings, Private Parties, Pub Grub, Executive Functions, Outside Catering etc.. Special arrangements can be made for advance ordering, please contact us for further details

Gourmet Take-Away Cuisine 18 Liverpool Road, Penwortham, Preston, Lancashire, PR1 0DQ

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