

nese prices are already reduced by up to

Chandani Malai Tikka White as moonlight, soft and mild tender chicken marinated in cream, cheese & light spices. Flavoured with cardomom and stems of coriander Shashlik Tikka

£3.95 Succulent pieces of boneless chicken, marinated in yoghurt and spices, skewered with green and red bell peppers, cooked

£3.95

£3.95

Chicken Tikka

Chicken marinated in yoghurt, spices and flavours cooked in

Tandoori Chicken £3.95

Spring chicken marinated in yoghurt, herbs and spices roasted in clay oven.

Paneer Khass Tikka £3.50

Chunks of Indian cottage cheese stuffed with piquant chutney and pickles, marinated and grilled with veggies over charcoal.

STIR FRIED

Aloo Tikki £3.50

Fried potato patties stuffed with a heady combination of spiced dates, ginger and chestnuts, topped with mint and tamarind chutneys.

Onion Potato Bhaji £3.50

Thin julienne of potato and onion blend with crushed peanuts, tempered with curry leaves.

£3.50 Garlic Mushrooms Crusted with lemony coriander herbed batter. These delicate garlic button muchrooms, crumbed.

Punjabi Samosa £3.50

The original samosa, stuffed with cumin, ginger and green chilli, tempered green peas and potatoes.

Puri: Hot Meat, Prawns & Chicken £4.95 An array of spicy, tangy chicken meat and prawns. Served with deep fried homemade pancake bread.

£4.95 Fish Pakora Chunks of fish spiced and deep fried.

GRILL&GRIDDLE

Barrah Lamb Chops

Select cuts of lamb best end, soaked in a marinade of crushed garlic cloves, coriander, desi chillies and yoghurt, cooked over live charcoal

Kakori Seekh Kebab

The remarkable thing about the colves and cinnamon flavoured kakori is that it melts in your mouth, it's a Royal kebab.

> Hot Chilli Paneer £3.50

Marinated homemade Indian cheese, toasted in hot chilli, garlic and coriande

Poppadom £0.75 Pickle Tray £1.95

TANDOOR GRILL&GRIDDLE

Served with curry sauce, mint sauce and salad.

£7.95 Chicken Tikka Tandoori Chicken 1/2 £7.95 **Chicken Shashlik** £7.95

Succulent pieces of boneless chicken tikka marinated in yoghurt and spices Skewered with green and red bell peppers, cooked to perfection.

Garlic Tandoori Lamb £8.95 Tender pieces of lamb fillet marinated in chef's speciality created garlic spices, Cooked in a clay oven.

Jumbo King Prawn £9.95

Chargrilled shell on jumbo king prawns marinated in creamed hung yoghurt and aromatised with saffrom, caraway seeds and fresh corriander

Mixed Grill Shikari £9.95

The ultimate meat sizzler

lasting impression.

DESI HOME COOKING

Desi is our traditional home style of cooking - just like Mother makes at home, full of flavour cooked over slow fires, WOW!

Desi Chicken - off the bone £6.95

A truly authentic Indian dish with aromatic spices to leave a lasting impression.

Desi Lamb - off the bone £7.95 A truly authentic Indian dish with aromatic spices to leave a

Desi Machali - Fish Fillet £8.50

Chunks of fish fillet cooked with wonderfully aromatic spices and herbs, fresh garlic ginger, chopped onions, tomato and coriander. Taste it.

HANDI SPECIALITIES

These dishes are specially prepared by our chef in a traditional style clay pot with very different spices to give you a rich smooth authentic taste of the Himalayan Valley.

Gulbahar £7.50

Chicken cooked with mushrooms, mango chutney, fresh cream, nuts and a dash of herbs.

£7.50

Chicken cooked with banana, pineapple juice, fresh tomatoes, green peppers and a dash of herbs.

£8.50 Nantara Lamb & Prawns cooked with garlic capsicum, onions, fresh

tomatoes with herbs and spices.

BALTI SPECIALITIES

The genuinely authentic food served here has been created with an exotic selection of spices & herbs, distinctively and traditionally blended in the Punjab & the north west frontier of Pakistan way.

Rajpoot

Chicken, prawns and mushrooms cooked with special curry sauce, with a touch of fresh coriander leaves.

£7.50

Jalladhri £7.50 Chicken tikka cooked with mushtooms and fresh cream.

£8.50 Kanghan

Lamb cooked with Kanghani spices, fresh cream, coriander leaves and mushrooms.

Rezzela

King prawns cooked with green chilli, coriander leaves, tomatoes, ginger and garlic.

TAJ CHEFS SPECIALITIES

Taj is one of the top hotels in India. Our chef has been recruited from the Delhi Taj Hotel. These are his specialities.

Murgh Methi Palak Marinated chicken cooked with funuareek, ground chillies

tossed with a generous helping of fresh spinach.

Lurgh Lababdar £6.95 Chicken tikka cooked with funugreek flavoured onion tomato

gravy, with a touch of cream.

Butter Masala Special £6.95 Tender pieces of chicken tikka blended in a smooth tomato gravy finished with cream and garam masala.

Handi Ghosht £7.95

Diced spring lamb steeped over night in spices, ginger and garlic juice, pot roasted in a flavour some and full bodied cardamom flavoured spicy masala.

Laal Maas

Rajisthan's favourite curried preparation of lamb. Whole red chilli fresh spices.

£7.95

Khatti Meethi Duck Special £8.50 South Indian style Duck, simmered in a tangy lime sauce and tamarind Bhuna which gives the dish it's distinctive sweet 'n' sour, yet hot flavour.

King Prawn Delight £8.50

King prawn marinated in yoghurt, ginger & garlic, cooked in a clay oven and mixed with special thick sauce.

VICEROY SPECIALITIES

Tikka Masala

The humble tikka Masala varies from place to place. We present our own exclusive recipes of succulent tikka masala.

Jalfrezi Special

Spicy chicken or lamb flipped with capsicum, onion, red chillies and tomatoes.

Garlic Chilli

Chucks of chicken or lamb marinated overnight in churned garlic, cooked with fresh green chilli and capsicum.

Achari Special

A special tangy masala which is obtained from various spices and herbs mixed together to perfection.

Karahi Special

All time favourite aromatic curry of lamb leg cooked in an authentic style with spices.

All the Viceroy Specialities are available as:

£6.95 Chicken Lamb £7.95

Wine Masala £6.95 Diced chicken cooked with mushrooms, fresh cream, fruity red wine, ginger, garlic, mixed pepper and distinctive spices

£7.95 Saag Ghosht

Chunks of spring lamb simmered with browned onion, tossed with spinach and garlic.

BIRIANI DISHES

Aromatic preparation of Basmati rice layered with spiced vegetables chicken, lamb or king prawn. Garnished with nuts and saffron. Individually baked under a special flakey crust. Served with Yoghurt raita and seasonal salad.

Vegetables	£7.50
Chicken	£7.95
Lamb	£8.50
King Prawn	£9.50



TAZI SABZI £6.50 (Fresh Vegetables)

Paneer Mahkhani

Curd cheese cubes in a creamy tomato and onion gravy flavoured with abunbnce of fresh coriander.

Paneer Mirch Masala

Blend of cottage cheese and crunchy bell pepper, enriched with onion tomato gravy.

Saag / Mushroom / Bhindi Bhaii Three distinctive vegetable bhaji dishes freshly cooked with shallots in a tangy masala sauce.

Sukhi Meloni Subzi

Snow peas, cauliflower, carrots, broccoli, baby corn & beans. Tossed in specially prepared spice paste with a touch of asafoetida & tamarind.

Mushroom Hara Pyaz

Button mushrooms stir-fried with spring onion in a tangy masala.

Dum Gobhi Matar

Dum cooked cauliflower florets & green peas with gingered lemon masala.

Khatev Aloo

Crispy potatoes cooked with pickling spices.

Dal Mahkhani

Black lentils slow cooled overnight to the house recipe finished with cream and butter with cumin, chopped onion, ginger and garlic.

Bain Aubergine Masala

Baby Aubergines stir fried with spices and herbs in a tangy sauce.

Khumb Palak or Saag Paneer

Stir fried preparation of fresh button mushrooms or chopped spinach with a hint of garlic and finished with butter and cream.

RICE DISHES

Steamed Rice (Boiled Basmati Rice) £2.25 Pilau Rice (Basmati Rice with saffron) £2.50 Lemon Rice £2.95 Basmati Rice tempered with mustard seed and freshly squeezed lemon juice.

Fried Rice Mushroom, Vegetable, Egg or Keema Rice £2.95 Special Fried Rice (House Speciality) £3.50

LOCAL FAVO	URITES	
Pasanda	Dupiaza	Balti
Rogan Josh	Korma	Madras
Bhuna	Vindaloo	
Mixed Vegetable		£5.50
Chicken		£6.95
Lamb		£7.95
King Prawn		£8.50

King Frawii	10.50
NAN BREADS	
Tawa Chappatti Unleavened Bread.	£1.95
Tandoori Roti Whole wheat unleavened Bread.	£1.95
Plain Nan Unleavened Bread.	£2.50
Garlic or Garlic & Tomato With garlic & coriander.	£2.95
Peshwari	£2.95

Peshwari Stuffed with almonds, coconut and raisins Cheese & Chilli

Stuffed with cheese and fresh green chillies. Cheese, Garlic & Coriander £2.95

Stuffed with cheese, garlic and fresh coriander. £2.95 Kulcha

Nan dough stuffed with your choice of fillings: Chicken • Keema • Cheese • Coriander • Spiced Potato

Lachcha Paratha or Mint Paratha

Layered refined flour bread, plain or with mint.

KIDS Selection

Fishcakes £3.95 **Fish Fingers** £3.95 Chicken Nuggets £3.95 Fried Scampi £3.95





Portion of Chips











£2.50

£2.95

£2.95







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