STARTERS

Murgh Malai Kebab

White as moon, Soft and mild tender chicken. marinated in cream with greek yogurt cheese and light spices flavour with fresh lime and coriander Absolutely divine!!

Shashlik Tikka

A spicy and tangy sensation of succulent pieces of boneless chicken marinated in voghurt and home ground spices, skewered with red and green peppers and cooked to perfection.

Chicken Tikka Taster £4.95

Succulent pieces of chicken breast fillets, marinated in our chef's secret recipe, slow cooked over charcoal in our clay ovens

Tandoori Chicken Taster £4.95

Our famous best seller tandoori chicken from the tandoor, marinated in voghurt with paprika spices, nutmeg and cooked in it's own

Paneer Kebab Tikka £5.95

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

Salmon Machchi Tikka £6.95

Chunks of salmon flavoured with mustard paste and clove in a yoghurt, cheese marinade, grilled over an open charcoal fire.

STIR FRIED

Chicken or Meat Samosa £3.95 Puri

Puff pastry stuffed with mince lamb or mince chicken, potatoes and peas tempered with cumin, ginger and coriander.

Vegetable Stuffed Aloo Tikka

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

Onion Potato Bhaji

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

Garlic Mushrooms

Crusted with lemony coriander herbed batter with bell mixed peppers on skewers, delicate garlic button mushrooms cooked in marinade. Delicacy.

Punjabi Samosa - The original version! £3.95

Potatoes and peas stuffed in a puff pastry tempered with cumin, ginger, green chilli and mild spices.

POPPADOMS

4 Yummy Pickle Dips

Plain Poppadom	£0.75
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Spicy Poppadom £0.75

Spicy onions, mango chutney, mint chutney and sweet tamarind chutney.

£3.95

£1.95

Channa Puri £3.95

Chickpeas sauteed and cooked with onions, ginger, garlic and with tomatoes with spices and served in our special unleavened bread.

Garlic and Mushroom Puri

Button mushrooms marinated in an array of spices and cooked in the pan with fresh garlic and ginger. Served in our special unleavened

Spicy Chicken Puri £4.95

Curried chicken pan fried to perfection and served in a special hot puri unleavened bread. A mouth watering favourite!

Hot Meat Puri

Special curried lamb cooked in the pan with spices to enhance homemade authentic taste. Along with our special unleavened puri bread. Simply Astonishing!

Prawn Puri £5.95

Fresh prawns cooked in an array of seafood spices in a pan, served with a special puri

Fish Pakora (Fresh Cod) £4.95

Chunk of fresh cod marinated tossed in battered light spices and deep fried, served crispy.

Hot Chilli Fish; Tilapia Fillet £5.95

Chef's choice. tilapia fillets in a crisp lighty spice batter. Tossed in a hot chilli garlic sauce.

VICEROY CHILDREN'S — **FUN MENU**

Kiddies Korma

Chicken pieces in a creamy mild sauce served with steamed rice and fresh cucumber salad.

Kids Chicken Nugget Meal

Served with chips and crunchy salad.

Kids Cheeky Chicken Tikka

Tasty barbecued chicken pieces served with chips and crunchy salad.

Kids Fish Finger /Fish cakes

Served with chips and green peas and crunchy

Kids Fries Scampi

Served with chips, peas and crunchy salad

RICE DISHES

Steamed basmati rice	£2.50
Pilau Rice	£2.95
Lemon Rice	£2.95
Fried Rice	£2.95
Mushroom Rice	£3.25
Fresh Vegetable Rice	£3.25
Garlic Fried Rice	£3.25
Egg Fried Rice	£3.25
Keema Rice	£3.50
Viceroy Special Rice	£3.95
$\label{eq:mince} \mbox{Mince meat, prawns and chicken tikka}$	

ENGLISH SPECIALTIES ——

Plain Omelette $\mathfrak{L}9.95$ Cheese Omelette £11.95

> Mushroom Omelette £10.95Roast Chicken (Half) $\mathfrak{L}11.95$

All served with chips, deep fried vegetables, green peas and salad.

EXTRAS

Raita £2.00**Red Onion Salad** £2.50Mediterranean Greek Salad £2.95with feta cheese and olives £2.50Portion of chips

£3.50

£2.00

Breads Tawa Chapati

Chips and Cheese

Tandoori Roti £2.50Plain Nan £2.50arlic Nan £2.95arlic and Tomato Nan £2.95£3.25shwari Nan heese and Chilli Nan £3.25neese, Garlic and Coriander Nan £3.25£3.25£3.25eema Nan ulcha Nans (spiced potato) £3.25tuffed Parantha (filling of your choice) £3.50 Chicken, keema, cheese, coriander, piced potato









EXCLUSIVE INDIAN DINING

viceroy.uk.com | 01332 209 991



GRILL & GRIDDLE —

Lamb Tikka Shashlik

A spicy and tangy sensation of succulent pieces of boneless Lamb marinated in yoghurt and home ground spices, skewered with red and green peppers and cooked to perfection.

£5.95Lamb Chops - The Best in Town!

Select cuts of spring lamb soaked in a sensational marinade of crushed garlic. coriander, desi chilies, voghurt and blended. Cooked to perfection over live charcoal. Irresistible!

Kakori Seekh Kebab (Lamb Mince) £4.95 Traditional fortune! Minced lamb marinated in special spices and cooked in the clay oven over

Hot Chilli Paneer

skewers.

Indian homemade cottage cheese evolved in hot garlic, chillies, coriander and lightly barbecued. Sensational!

Spicy Grill Platter for 2

Two lamb grill kebab, two chicken tikka, two sea kebab, two murgh malai kebab, two fish pakora.

Vegetable Platter for 2

Two punjabi samosa, one hot chilli paneer, two paneer tandoori kebab, two onion bhaji and two aloo tikki and portion of tandoori garlic mushrooms

Gourmet Banquet

per person £19.95 Poppadoms and pickles selection, spicy and savoury selection of starters.

Choice of one main dish Choice of one side dish Choice of rice and nan (seafood dish incurs an extra charge)

DESI HOME COOKING ————

dish. Served on/off the bone.

Mirch Masala Chicken An exquisite indulgence of chichen, herbs, spices, chilli, ginger and garlic. A firm favorite. Sensational home - cooking style of punjabi

Desi Darbari Murgh

Chicken tikka flamed in garlic and cooked capsicums onions, green chillies, tomatoes in a minty yoghurt spicy sauce.

Desi Lamb - (Choice of on/off the bone) £11.95 Choice lean spring lamb cooked slowly in a rich spicy sauce. A village dish from northern india.

Desi Lamb Kofta

Minced lamb cooked in select herbs, spices. garlic and ginger with fresh coriander and decorated with slices of boiled egg on top.

Desi Machali - (Cod Fillets)

Chunks of fresh cod fillets cooked with wonderfully aromatic spices and herbs, fresh garlic, ginger, chillies, chopped onions, tomato and coriander. Taste it!

TANDOOR GRILL

Tandoor Grill and Griddle. Served with a choice of curry sauce, fresh salad, mint sauce and barbecue buna sauce.

Chicken Tikka - Best Seller!

Succulent chicken cubes marinated over extic spices and yoghurt and cooked over skewers in the clay oven. Delightful!

Tandoori Chicken Half (on the bone) £10.95 An all time favourite

Our secret is our fresh marination of chicken in our home ground exotic spices succulent and evolved to perfection.

Chicken Shashlik

£11.95

£14.95

£12.95

£14.95

A spicy and tangy mouth watering sensation culinary delight from our chefs.succulent chicken marinated in voghurt and choice of special spices, skewered with peppers and cooked live charcoal fire.

Tandoori Garlic Fish (cod) £11.95

Select cod fillets crushed in exotic spices and tossed in the pan with flavoursome, fresh garlic and pigmount sauce. Mouth watering delight!!

Garlic Tandoori Lamb £11.95 The Best Seller Since 1985

Tender pieces of spring lamb fillet marinated is chef special spices and flavoured with garlic cooked to perfection in the clay oven over live charcoal to enhance the beautiful taste. Absolutely tangy and fabulous.

Salmon Methi Machchi Tikka

Chunks of salmon marinated in a blend of chef's special spices and yogurt. With fenugreek leaves and grilled delicately in the clay oven. Served with malabar seafood sauce. Magnificent.

Deluxe Tandoori Mixed Grill

The kingly selection of all fresh grilled meats including breast of chicken on the bone. boneless chicken tikka, seekh kebab, lamb tikka, Malai Tikka and tandoori salman. Breathtaking.

Tandoori Sea Bass

£10.95

Fresh sea bass fillet specially marinated in a blend of magical herbs, spices with the culinary sophistication of our renowned chefs. Moist and amazingly tasty with an eye catching texture complementing the perfect dish.

TAI CHEF'S SPECIALTIES ————

Chicken Methi Palak Marinated chicken slow cooked with fenugreek leaves, green chilli and tossed with spices and spinach.

Chicken Tawa Masala

An eternal favourite varies from place to but in the viceroy, we have the exclusive recipe for the divine combination of succulent cubed chicken cooked in the magical masala sauce, Mind Blowing!

Chicken Lababdar

Chicken tikka cooked with a hint of fenugreek. flavored onion tomato gravy with a touch of cream.

Murghi Masala

Chicken cooked in a sauce of spice minced lamb, tomatoes, coriander and capsicum, Lovely rich and spicy topped with boiled egg.

Chicken Chettinad (South Indian delicacy)

Cooked with spicy onions, ginger garlic, special blend of chettinadi spices and flavoured with coconut & curry leaves.

Shahi Chicken

Subtle, mild and smoothly textured chicken breast seethed slowly in a blend of herbs, cashew nuts and cream.

Butter Chicken Makhani

One of our chef's signature dishes tender chicken cooked in a creamy tomato sauce yet infused with spicy flavours.

Dum Handi

£11.95 Diced spring lamb steeped overnight in whole spices, ginger & garlic juice, pot roasted in a flavoursome and full bodied cardamom flavoured spicy masala.

Laal Maas (Extremely Hot)

Rajasthan's favourite curried preparation of lamb. Whole red chillies & fresh spices. Easily the hottest dish of the whole menu.

Keema Karahi

Desi touch minced lamb in a fabulous fusion of spices, fresh coriander and green chillies.

Red Fort Delicacy

Barbecued tandoori mixed grilled meats cooked to our own original recipe consisting of a rich fusion of spaces in a special masala sauce.

Rajastani Handi

£9.95

Ever popular dish from Rajasthan, succulent lamb shoulder of lamb braised over four hours with green chilli, tomatoes, ginger, garlic, mushrooms and the chef's own blend of spices. £10.95 Truly astonishing!

Seabass Delight

Pan fried sea bass toasted in a blend of spices, green chilli, garlic, onions, tomatoes, mushrooms and mixed peppers.

VICEROY'S SPECIALTY

Chicken Tikka Masala $\mathfrak{L}9.95$

An eternal favourite varies from place to place but at the viceroy. We have the exclusive recipes for the perfect dining combination of succulent cubed chicken cooked in the fantastical masala sauce. Mind blowing.

£10.95 Lamb Tikka Masala £11.95

Tender pieces of spring lamb grilled marinated with tandoori spices slow cooked with masala sauce in our magnificent clay oven with a superb juicy taste.

Dice chicken cooked with mushrooms, fresh cream, fruity red wine, ginger, garlic, mixed peppers and distinctive spices.

Jalfrezi

£11.95

Traditional spicy jalfrezi cooked with fresh green chillies, onions, tomatoes and mixed

Fresh Vegetables	£8.95
Chicken	$\mathfrak{£}9.95$
Lamb	£11.95
King Prawn	£12.95

Garlic Chilli

Classic dish marinated overnight in churned garlic, cooked with fresh green chilli & capsicum, tomatoes and fresh coriander.

Fresh Vegetables	£8.95
Chicken	£9.95
Lamb	£11.95
King Prawn	£12.95

Achari Special

A special tangy masala which is obtained from various spices and herbs mixed together to perfection. A very popular northern india dish.

esh Vegetables	£8.95
icken	£9.95
mb	£11.95
ng Prawn	£12.95

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

Fresh Vegetables	£8.95
Chicken	$\mathfrak{£}9.95$
Lamb	£11.95
King Prawn	£12.95

Saag (spinach)

Slow cooked Tender spring lamb simmered with brown onions and tossed with choice of fresh spinach or Fresh methi with garlic, fresh green chillies and coriander.

£10.95

Palak Ghosht (spinach)

Methi Ghosht (fenugreeks)

Eliachi Ka Ghosht

All Time favourite aromatic cinnamon curry of lamb cooked with spices and ginger.

Bhindi Ka Ghosht (okra) £11.95

Spring lamb cooked in the traditional method with fresh okra and whole spices in a tangy flavour sauce.

Special Balti

King Prawns, chicken, lamb cooked in a spicy balti sauce along with a variety of herbs and spices and topped with roasted garlic chilli with coriander.

Fish Curry £11.95

Chunks of fresh cod fish cooked with coconut and onion, flavoured with the pulp of tamarind, in a tangy masala.

Fish Malabar £12.95

A home style south india delicacy of monkfish, spiced with cumin, fenugreek & pepper.

Goan King Prawn Curry £12.95

The Traditional dish konkan Goa, King Prawn cooked with onion and coconut, flavoured with curry leaves and mustard.

Seafood Birvani

Succulent king prawns scallops, Cod fish, steamed with basmati rice curry leaves and seafood spices. Served with malabar sauce and fresh salad. Heavenly.

VEGETARIAN TASTY SPECIALTIES ——

(Fresh Vegetables) Tasty Medium Dishes.

$\mathfrak{L}9.95$

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

Paneer Mirch Masala

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

Bhajis

potatoes. Just taste it.

ginger & garlic.

£11.95

£12.95

Three distinct vegetable bhaji dishes freshly cooked with shallots in a tangy masala sauce

Mushroom	£7.95
Saag	£8.95
Bhindi	£8.95

Masala Potatoes £7.95A' "down to earth favourite. Yes, curried

Dal Tarka Lentils tempered with cumin, chopped onion,

Mushroom Hara Pvaz £7.95 Button mushrooms stir-fried with spring onion

Raima Masala

Delicious & flavorful curry made with red kidney beans native to punjab. This curry has become the most loved dish in north indian.

Dal Mahkhani

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

Sukhi Meloni Subzi

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

Dum Gobhi Matar £8.95Steam cooked cauliflower florets and green

peas with gingered lemon masala.

£8.95Achari Aubergines Fresh aubergines in a spiced tomato sauce.

As good as it sounds. £9.95

Saag Paneer

Indian cottage cheese cooked with fresh liquidised spinach in fresh herbs and spices. A smooth textured finish

BIRYANI DISHES -

Fresh Vegetables

Hyderabadi Biryani

cooked dum style.

Aromatic preparation of basmati rice layered with spiced vegetables, chicken, lamb or king orawns. Garnished with nuts and saffron. lividually baked under a special flakey crust. Served with vogurt raita and seasonal salad.

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Chicken	£9.95
Chicken Tikka	£9.95
Lamb	£11.9
Mixed Barbecue	£11.9
(selection of grilled meats)	
King Prawn	£12.9
e e e e e e e e e e e e e e e e e e e	

£11.95

The ultimate dinner party biryani half boiled rice layered with fried onions, mint, cooked

spring lamb chops, filled with dough and slow

CLASSIC & REGIONAL DISHS ———

If you have a particular old indian favourite Please choose from our selection of popular

Mix vegetables	£8.95
Chicken	£9.95
Chicken Tikka	£9.95
Lamb	£11.95
Prawns	£12.95

Plain Curry Malavan (mild) Korma (sweet creamy) Kashmiri (sweet mild) Dansak (mild medium) Rogan Josh (medium) Bhunna Traditional (medium) Patiyah Traditional (medium) Dupiyaza (medium) Madras (hot)

Vindaloo (very hot)

Sri Lankan (extremely hot)