Murgh Tanger (2) (2) Chargrilled Chicken cooked in a hot, sweet and sour sauce. Combined with chunks of Onions and Green Peppers, lightly stir-	9.95
fried in a special unique Taramind and Mango Sauce. The original international award-winning recipe	
Naga Naga - Chicken or Lamb 🖎 🕰	9.95
Succulent Lamb or Chicken pieces cooked with special Naga Chilli Pickle, crushed Garlic, Cumin Seeds and Ground Mild Spices. A popular dish of Bangladeshi origin with hot and spicy flavours	
Southern Indian Garlic Chilli - Chicken or Lamb 🗥	9.95
Marinated with Ground Spices, Crushed Garlic, Onion, Green Peppers and Fresh Chillies. The coated Meat Pieces are then	
cooked slowly into a medium sauce, to release unique flavours. garnished with Fresh Coriander and the finest Olive Oil. This	
unique creation is found in South of India	
Butter Chicken	9.95
Succulent Chicken off the bone, coated in a piquant Indian-style Yoghurt and Ground Spice Marinade, makes a perfect	
main course. Barbecued in traditional clay oven, cooked with Crushed Almonds, Dessicated Coconut, Fresh Cream and simmered gently in buttered sauce	
Chicken Ginger Zinger A	9.95
Tongue tingling Ginger and tangy citrus Macroptera Pickle combine to give a terrific flavour to prime tender Chicken pieces.	9.95
A zesty concoction of Fresh Peppers, Onions and ripe Tomatoes. Medium yet refreshing	
South Indian Murghi Balti 🙉	9.95
Tandoori Chicken (off the bone) with Minced Lamb, medium Balti Spices	3.33
Bombay Makhni 🕸	9.95
Spiced Chicken Tikka with Mushrooms, flavoured with Brandy, served in a wok (medium)	3.33
Benghal Haandi Special	9.95
Chicken or Lamb marinated then cooked in Gravy with Baby Elephant Spices then topped with Fried Onions	9.93
(Medium/Hot)	
Balti Massalla 🕅	9.95
Chicken cooked in a Spicy Sauce with Balti Herbs to give a mouth watering taste (Medium)	
Lamb Chop Curry A	12.95
Surely the favourite from the Asian household cooking, very traditional served Medium	.2.33
Bazari Chicken	13.95
Strips of marinated Chicken in Olives, Onions & Pepper with a dash of Wine	.3.33
Exotic Biriyani 🖎 🖎 🖎	12.95
A mixture of different barbecued meats cooked in Rice and Sultanas (Hot)	.2.33
Chicken/Lamb Tikka Massalla	8.95
Chicken or Lamb Tikka cooked in a mild and creamy sauce	0.33
Chicken/Lamb Passanda	8.95
Chicken or Lamb cooked in a mild and creamy curry made with cream and almonds	
Duck Tikka Massalla	12.95
Duck Tikka cooked in a mild and creamy sauce	12.55
Saag Gusth 🕅	8.95
Lamb cooked with spinach and spices in clarified butter	0.55
Saagwalla Chicken 🛱	8.95
Chicken in spinach gravy	0.55
Banjara Chicken A A	10.95
Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot	10.55
Kashmiri Murgh	9.95
Chicken in a mild sauce with Tropical Fruits and Baby Elephant Spices, a sweet tasting surprise	3.33
Exotic Garlic Massala 🕅	10.95
Chicken tikka barbecued then cooked in a garlic massala sauce, served medium	10.55
2	

Barbecue Served with Salad and Vegetable Curry Sauce

Set Meals A small variation of every item will be served

A For 2 Persons

Chicken Pakora, Duck Rolls, Shish Kebab, Garlic Monk Fish, Onion Bhaii

Chicken Tikka Massalla, South Indian Garlic Lamb, Aloo Blussi, Prawn Samber

Pilau Rice, Garlic Naan

Coffee & Mints

Samosas, Onion Bhaji, Shish Kebab, Hoppers, Chicken Pakora, Lamb Chops,

South Indian Murgh Balti, Murgh Tanger, Lamb Korai, King Prawn Tikka Massalla, Bombay Potatoes

Garlic Naan Bread and Pilau Rice

B For 4 Persons

Coffee & Mints

£69.95

Exotic Shaslik A A A A A	12.95
Cubes of marinated Chicken barbecued with fresh Herbs and Green Chillies, Coriander, Onion and Capsicum (Hot)	
Chicken Tikka Tandoori	8.95
Off the bone, marinated in Yoghurt Sauce, roasted in clay oven	
Lamb Tikka Tandoori	8.95
Lamb marinated in Yoghurt Sauce, roasted in clay oven	
Chicken Tandoori	8.95
Chicken marinated in Yoghurt Sauce, roasted in clay oven	
Duck Tikka Tandoori	12.95
Duck marinated in Yoghurt Sauce, roasted in clay oven	
Tandoori Mixed Grill	12.95
Mixture of Tandoori, Tikka, King Prawn Tikka & Sheek Kebab	
King Prawn Tikka Tandoori	12.95
King Prawn marinated in Yoghurt Sauce, roasted in clay ove	

Tamli Fillet	15.95
Strips of Fillet cooked in Tamarind Gravy Sauce then garnished with Coriander & Cherry Tomatoes	
Steak Special	15.95
A chunky piece of Steak marinated in Garlic and Ginger then cooked in a Mustard Seed Sauce with Baby Elephant Spices	
Goan Blussi Fish	13.95
Monk Fish cooked in Fresh Mango Sauce with Green Chillies, Herbs and Coriander - to give a nice sweet and hot taste (Mild/medium/hot)	
Monk Fish Mackni	13.95
Creamy dish medium spiced with Mushrooms and White Wine Sauce (Mild)	
Tanger Fish	13.95
Cooked in a Sweet & Sour Sauce combined with chunks of Onion, Green Pepper, lightly stir fried in a special unique Tamarind and Mango Sauce	
Seafood Sizzler	14.95
King Prawn, Monk Fish & Prawns combined with Green Peppers, Spring Onions, Limes, Coriander & Spices	
Saag Prawn	9.95
Prawns in spinach gravy	
Cod Indian Style	12.95
Pan fried then cooked in aromatic Baby Elephant Spices	
Goa on the Rocks A A A	12.95
Cod pan fried then cooked in Goanese Spices, served spicy hot	
King Prawn Mona Lisa 🕸 🕸	14.95
King Prawn cooked in Saffron and Baby Elephant Spices, fairly hot	
King Prawn Tikka Massalla	13.95
King Prawn Tikka cooked in a mild and creamy sauce	

Sabzi Special

Saag Aloo Korai	7.95
Spinach and Potatoes cooked in a sizzling metal pot, seasoned with Herbs and Spices	
Broccoli Balti	7.95
Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with	
Naan Bread	
Aloo and Mushroom Dupiazza	7.95
Potatoes and Mushrooms cooked in a rich but mild flavoursome sauce combining Fresh Onions and Whole Spices	
Chana and Dhaal Bhuna 🕸	7.95
Chickpeas in a medium strength curry cooked with Onions, Herbs and aromatic Spices	

Traditional

	Prepared in	n metal pot	with a blend of seve	eral Spices and G	ireen Pepper	s, which make thi	s dish very s	pecial. serve	d with Naan Brea	ıC
	Chicken 9.25	Lamb 9.45	Chicken Tikka 9.95	Vegetable 8.95	Prawn 9.25	King Prawn 12.95	Duck 12.95	Mixed 11.95	Monk Fish 13.95	
•	Korai									
Dish cooked in sizzling metal pot, seasoned with Herbs and Spices										
	Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish	

• Jalfrezi နော နော နော

Fresh Green Chillies and Coriander cooked with Herbs - very HOT!								
Chicken 7.95		Chicken Tikka 8.95	· ·		U			Monk Fish 12.95

11.95 12.95 11.95

Biriyani

Served wit	Served with Curry Sauce to your taste							
Chicken 9.25	Lamb 9.95	Chicken Tikka 10.95	Vegetable 8.95	Prawn 9.95	King Prawn 12.95	Duck 12.95		

Blussi

A Sweet and	Hot Sauce	cooked in Conander,	Herbs and (ireen Chillies (Med	lium/Hot)
Chicken	Lamb	Chicken Tikka	Vegetable	King Prawn	Duck
9.25	9.95	10.95	8.95	12.95	12.95

Classical

Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	
Bhuna A medium		rry cooked with Onio	ons, Herbs and a	romatic Spic	res			
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fis
Duppi								
A rich but	mild flavou	rsome sauce combini	ing Fresh Onions	and Whole	Spices			
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fit 12.95
_	Josh	o based curry flavou	red with Coriand	ler slightly k	not			
		•				D. J.	Mond	March P
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fi 12.95
Dhans	ak							
A mild Len	til based dis	sh blended with Pine	apple and Lemo	n juice, swe	et and sour			
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fi 12.95
Sambe	r en en	422						
'Hot & Spic	cy' a curry o	oncoction cooked w	ith Lentil and G	arlic				
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fi 12.95
Madra	S 624 62	* FA						
A 'Hot' fav	ourite! a cu	rry with Tomato Pur	ee, Coriander an	d Ground Cl	hillies for that exc	juisite flavoi	ır	
Chicken 7.25	Lamb 7.45	Chicken Tikka 7.95	Vegetable 6.95	Prawn 7.25	King Prawn 11.95	Duck 12.95	Mixed 10.95	Monk Fi

Rice Selection

7.95

6.95

Chips	1.75	Kashmere Pilau	2.50
Boiled Rice	1.75	Keema Pilau	2.50
Plain Pilau	1.95	Mushroom Pilau	2.50
Egg Pilau	2.50	Vegetable Pilau	2.50

7.25

11.95 12.95 10.95

Fresh Bread

Puree Deep Fried Unleavened Bread	.95
Chapati Soft Unleavened Bread	.95
Papadum & Chutney Tray A selection of various Relishes	1.20
Plain Naan Leavened Bread	2.45
Keema Naan Minced Meat Stuffed Bread	2.95
Pashwari Naan Coconut and Sultana Stuffed Bread	2.95
Garlic Naan Garlic Stuffed Bread	2.95
Cheese Naan Cheese Stuffed Bread	2.95
Garlic & Coriander Paratha Stuffed with Garlic & Coriander fried in Butter	2.95

Fresh Vegetable Side Dishes

Saag Paneer Spinach in Cheese	3.50
Aloo & Mattar Paneer Cheese, Potato and Peas cooked with Spices	3.50
Aloo Methi Potato cooked with Fenugreek Leaves	3.50
Bombay Aloo Potato with Herbs, Spices and Tomatoes	3.50
Cauliflower Bhaji Cauliflower in Spices, Tomatoes and Herbs	3.50
Mushroom Bhaji Mushrooms in Spices, Tomatoes and Herbs	3.50
Saag Bhaji Spinach in Spices, Tomatoes and Herbs	3.50
Mixed Vegetable Bhaji Mixed Vegetables in Spices, Tomatoes and Herbs	3.50
Chana Bhaji Chick Peas in Spices, Tomatoes and Herbs	3.50
Bindi Bhaji Okra in Spices, Tomatoes and Herbs	3.50
Tarka Dhall Lentil gamished with Garlic	3.50
Broccoli Bhaji Broccoli in Spices, Tomatoes and Herbs	3.50
Aloo Gobi Cauliflower and Potato in Spices, Tomatoes and Herbs	3.50
Saag Aloo Spinach and Potato in Spices, Tomatoes and Herbs	3.50

English Dishes

Served With Salad, and Chips	
Scampi	7.95
Omelette	7.95
Roast Chicken off the bone	8.95
Fillet Steak	14.50
10oz Fillet Steak with Onion, Mushrooms and Gravy	

Taste Guide

Monk Fish

12.95



^{*} Not including Mothers Day, Fathers Day, Valentines Day and the Christmas Period, 15th - 31st December.



Open Monday to Friday 5.30pm till 11.30pm Saturday and Sunday 1.00pm to 11.30pm

Morcambe Road • Lancaster • LA1 5JB • Tel: 01524 388670 www.babarelephant.co.uk • email: enquiries@babarelephant.co.uk



Menu

Open 7 days a week all year round

You can now book your table through our website www.babarelephant.co.uk