

Starters

Onion Bhaji

Deep fried spiced Onion Balls

Samosa

Meat, Vegetable

Shish Kebab

Minced Meat skewered and tandoored

Chicken Pakora

Spiced Chicken deep fried with Butter

Chicken Tikka

Chicken marinated and barbecued

Paneer Shashlick

Indian Cheese, garnished with Onions, Peppers & Spices

Chicken Chaat

Chicken cooked in Chaat Massalla

Tandoori Chicken

On the bone 1/4 Chicken marinated and barbecued

Garlic Special

Chicken in Garlic and Butter cooked with Mushrooms, Onions and Peppers

Hoppers

Crisp Rice Pancakes with Scampi and Meat filling

Prawn Puree

Deep fried unleavened Bread with Prawn Stuffing

Mixed Kebab

Shish Kebab, Chicken Tikka, Lamb Tikka & Onion Bhaji

Lamb Chops

Marinated in Tandoori gamishes then roasted in charcoal clay oven

King Prawn Puree

Deep fried unleavened Bread with King Prawn Stuffing

Monk Fish

Marinated in Spices cooked with Spring Onions and Peppers garnished with Tomatoes and Coriander

Duck Spring Rolls

Pan fried strips of Duck Breast in Rice Pancakes

Lamb Noodles

Cooked in Spices, Chillies & Cherry Tomatoes, garnished with Coriander

Elephant Kebab

Cubes of Lamb fried in Spices & Spring Onions served on Puree

Elephant Bar-B-Q

Marinated Chops, Chicken Tikka, Shish Kebab and Duck Tikka

Seafood Sizzler

King Prawn, Tiger Prawns & Monk Fish, Green Peppers & Spring Onions with a touch of Chilli

Exotic Duck

Duck Indian style in Yoghurt Sauce, then roasted in a clay oven accompanied by Green Chillies, Onions, Capsicum, garnished with Coriander. For 2 persons

Baby Indo Thai Soup

Chicken & Mushroom

Mushroom Lollipop

Button Mushrooms stuffed with cheese, onions & Indian Spices coated with crumbs and deep fried

Elephant Platter

Duck Rolls, Onion Bhaji, Chicken Pakora, Shish Kebab & Prawn Puri. For 2 persons

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 Bhaji	Samosas, Onion Bhaji, Shish Kebab, Hoppers, Chicken Pakora, Lamb Chops,
Chicken Tikka Massalla, South Indian Garlic Lamb, Aloo Blussi, Prawn Samber	South Indian Murgh Balti, Murgh Tanger, Lamb Korai, King Prawn Tikka Massalla, Bombay Potatoes
Pilau Rice, Garlic Naan	Garlic Naan Bread and Pilau Rice
Coffee & Mints	Coffee & Mints
£29.70	£59.45

Early Bird Special

(only available when dining in Restaurant)

Signature Dishes

2.75

Murgh Tanger

Chargrilled Chicken cooked in a hot, sweet and sour sauce. Combined with chunks of Onions and Green Peppers, lightly stir-fried in a special unique Taramind and Mango Sauce. The original international award-winning recipe

2.75

Naga Naga – Chicken or Lamb

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

2.75

Southern Indian Garlic Chilli – Chicken or Lamb

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

3.35

Butter Chicken

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

3.35

Chicken Ginger Zinger

Tongue tingling Ginger and tangy citrus Macroptera Pickle combine to give a terrific flavour to prime tender Chicken pieces. A zesty concoction of Fresh Peppers, Onions and ripe Tomatoes. Medium yet refreshing

3.35

South Indian Murghi Balti

Tandoori Chicken (off the bone) with Minced Lamb, medium Balti Spices

3.35

Bombay Makhni

Spiced Chicken Tikka with Mushrooms, flavoured with Brandy, served in a wok (medium)

3.35

Benghal Haandi Special

Chicken or Lamb marinated then cooked in Gravy with Baby Elephant Spices then topped with Fried Onions (Medium/Hot)

4.20

Balti Massalla

Chicken cooked in a Spicy Sauce with Balti Herbs to give a mouth watering taste (Medium)

4.20

Lamb Chop Curry

Surely the favourite from the Asian household cooking, very traditional served Medium

6.75

Bazari Chicken

Strips of marinated Chicken in Olives, Onions & Pepper with a dash of Wine

6.75

Exotic Biriyani

A mixture of different barbecued meats cooked in Rice and Sultanas (Hot)

3.35

Chicken/Lamb Tikka Massalla

Chicken or Lamb Tikka cooked in a mild and creamy sauce

3.35

Chicken/Lamb Passanda

Chicken or Lamb cooked in a mild and creamy curry made with cream and almonds

4.20

Duck Tikka Massalla

Duck Tikka cooked in a mild and creamy sauce

5.90

Saag Gusth

Lamb cooked with spinach and spices in clarified butter

6.75

Saagwalla Chicken

Chicken in spinach gravy

10.15

Banjara Chicken

Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot

4.20

Kashmiri Murgh

Chicken in a mild sauce with Tropical Fruits and Baby Elephant Spices, a sweet tasting surprise

3.35

Exotic Garlic Massala

Chicken tikka barbecued then cooked in a garlic massala sauce, served medium

Barbecue

Served with Salad and Vegetable Curry Sauce

11.00

Exotic Shaslik

Cubes of marinated Chicken barbecued with fresh Herbs and Green Chillies, Coriander, Onion and Capsicum (Hot)

7.60

Chicken Tikka Tandoori

Off the bone, marinated in Yoghurt Sauce, roasted in clay oven

7.60

Lamb Tikka Tandoori

Lamb marinated in Yoghurt Sauce, roasted in clay oven

7.60

Chicken Tandoori

Chicken marinated in Yoghurt Sauce, roasted in clay oven

11.00

Duck Tikka Tandoori

Duck marinated in Yoghurt Sauce, roasted in clay oven

11.00

Tandoori Mixed Grill

Mixture of Tandoori, Tikka, King Prawn Tikka & Sheek Kebab

11.00

King Prawn Tikka Tandoori

King Prawn marinated in Yoghurt Sauce, roasted in clay oven

Steak & Fish

8.45

Tamli Fillet

Strips of Fillet cooked in Tamarind Gravy Sauce then garnished with Coriander & Cherry Tomatoes

8.45

Steak Special

A chunky piece of Steak marinated in Garlic and Ginger then cooked in a Mustard Seed Sauce with Baby Elephant Spices

8.45

Goan Blussi Fish

Monk Fish cooked in Fresh Mango Sauce with Green Chillies, Herbs and Coriander – to give a nice sweet and hot taste (Mild/medium/hot)

8.45

Monk Fish Mackni

Creamy dish medium spiced with Mushrooms and White Wine Sauce (Mild)

8.45

Tanger Fish

Cooked in a Sweet & Sour Sauce combined with chunks of Onion, Green Pepper, lightly stir fried in a special unique Tamarind and Mango Sauce

8.45

Seafood Sizzler

King Prawn, Monk Fish & Prawns combined with Green Peppers, Spring Onions, Limes, Coriander & Spices

8.45

Saag Prawn

Prawns in spinach gravy

8.45

Cod Indian Style

Pan fried then cooked in aromatic Baby Elephant Spices

8.45

Goa on the Rocks

Cod pan fried then cooked in Goanese Spices, served spicy hot

8.45

King Prawn Mona Lisa

King Prawn cooked in Saffron and Baby Elephant Spices, fairly hot

8.45

King Prawn Tikka Massalla

King Prawn Tikka cooked in a mild and creamy sauce

11.00

11.85

Sabzi Special

11.00

Saag Aloo Korai

Spinach and Potatoes cooked in a sizzling metal pot, seasoned with Herbs and Spices

7.60

Broccoli Balti

Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with Naan Bread

7.60

Aloo and Mushroom Dupiazza

Potatoes and Mushrooms cooked in a rich but mild flavoursome sauce combining Fresh Onions and Whole Spices

11.00

Chana and Dhaal Bhuna

Chickpeas in a medium strength curry cooked with Onions, Herbs and aromatic Spices

7.60

Traditional

7.60

● Balti

Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with Naan Bread

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
7.85	8.05	8.45	7.60	7.85	11.00	11.00	10.15	11.85

7.60

● Korai

Dish cooked in sizzling metal pot, seasoned with Herbs and Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.75	6.75	7.60	6.75	6.75	10.15	11.00	10.15	11.00

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.75	6.75	6.75	6.75	6.75	10.15	11.00	10.15	11.00

11.00

● Biriyani

Served with Curry Sauce to your taste

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck
7.85	8.45	9.30	7.60	8.45	11.00	11.00

Chicken	Lamb	Chicken Tikka	Vegetable	King Prawn	Duck
7.85	8.45	9.30	7.60	11.00	11.00

Choose any Chicken, Lamb or Vegetable Starter and any Chicken, Lamb or Vegetable Main Course highlighted ● served with Boiled Rice, Chips or Pilau Rice. Upgrade to any Signature Dish for an extra £2.

£9.95

Classical

● Korma

For that milder taste...Coconut in Cream Sauce and Freshly Ground Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30

● Bhuna

A medium strength curry cooked with Onions, Herbs and aromatic Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Duppiazza

A rich but mild flavoursome sauce combining Fresh Onions and Whole Spices

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Rogan Josh

A Tomato and Pimento based curry flavoured with Coriander, slightly hot

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Dhansak

A mild Lentil based dish blended with Pineapple and Lemon juice, sweet and sour

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Samber

'Hot & Spicy' a curry concoction cooked with Lentil and Garlic

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Madras

A 'Hot' favourite! a curry with Tomato Puree, Coriander and Ground Chillies for that exquisite flavour

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

● Vindaloo

Ground Chillies cooked with Herbs and a piece of Tomato to create a very hot but flavoured dish

Chicken	Lamb	Chicken Tikka	Vegetable	Prawn	King Prawn	Duck	Mixed	Monk Fish
6.15	6.35	6.75	5.90	6.15	10.15	11.00	9.30	11.00

Rice Selection

Chips	1.50	Kashmere Pilau	2.15
Boiled Rice	1.50	Keema Pilau	2.15
Plain Pilau	1.65	Mushroom Pilau	2.15
Egg Pilau	2.15	Vegetable Pilau	2.15

Fresh Bread

Puree Deep Fried Unleavened Bread	.80
Chapati Soft Unleavened Bread	.80
Papadum & Chutney Tray A selection of various Relishes	1.00
Plain Naan Leavened Bread	2.10
Keema Naan Minced Meat Stuffed Bread	2.50
Pashwari Naan Coconut and Sultana Stuffed Bread	2.50
Garlic Naan Garlic Stuffed Bread	2.50
Cheese Naan Cheese Stuffed Bread	2.50
Garlic & Coriander Paratha Stuffed with Garlic & Coriander fried in Butter	2.50

Fresh Vegetable Side Dishes

Saag Paneer Spinach in Cheese	3.00
Aloo & Mattar Paneer Cheese, Potato and Peas cooked with Spices	3.00
Aloo Methi Potato cooked with Fenugreek Leaves	3.00
Bombay Aloo Potato with Herbs, Spices and Tomatoes	3.00
Cauliflower Bhaji Cauliflower in Spices, Tomatoes and Herbs	3.00
Mushroom Bhaji Mushrooms in Spices, Tomatoes and Herbs	3.00
Saag Bhaji Spinach in Spices, Tomatoes and Herbs	3.00
Mixed Vegetable Bhaji Mixed Vegetables in Spices, Tomatoes and Herbs	3.00
Chana Bhaji Chick Peas in Spices, Tomatoes and Herbs	3.00
Bindi Bhaji Okra in Spices, Tomatoes and Herbs	3.00
Tarka Dhall Lentil garnished with Garlic	3.00
Broccoli Bhaji Broccoli in Spices, Tomatoes and Herbs	3.00
Aloo Gobi Cauliflower and Potato in Spices, Tomatoes and Herbs	3.00
Saag Aloo Spinach and Potato in Spices, Tomatoes and Herbs	3.00

English Dishes

Served With Salad, and Chips	
Scampi	6.75
Omelette	6.75
Roast Chicken off the bone	7.60
Fillet Steak	12.35
10oz Fillet Steak with Onion, Mushrooms and Gravy	

Taste Guide

 Medium   Fairly Hot    Hot

* 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

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Takeway Menu

Open 7 days a week all year round

Tel: 01524 388670

You can now book your table through our website

www.babarelephant.co.uk