

Starters

Onion Bhaji	
Deep fried spiced Onion Balls	
Samosa	
Meat, Vegetable	
Shish Kebab	
Minced Meat skewered and tandooried	
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	
Chicken Tikka Massalla, South Indian Garlic Lamb, Aloo Blussi, Prawn Samber	
Pilau Rice, Garlic Naan	
Coffee & Mints	
£29.70	

B For 4 Persons	
Samosas, Onion Bhaji, Shish Kebab, Hoppers, Chicken Pakora, Lamb Chops,	
South Indian Murgh Balti, Murgh Tanager, Lamb Korai, King Prawn Tikka Massalla, Bombay Potatoes	
Garlic Naan Bread and Pilau Rice	
Coffee & Mints	
£59.45	

Signature Dishes

2.75	Murgh Tanager  	
	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	
2.95	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 Biryani   	
	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	
3.35	Saagwalla Chicken 	
	Chicken in spinach gravy	
10.15	Banjara Chicken  	
	Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot	
	Kashmiri Murgh	
	Chicken in a mild sauce with Tropical Fruits and Baby Elephant Spices, a sweet tasting surprise	
4.20	Exotic Garlic Massala 	
	Chicken tikka barbecued then cooked in a garlic massala sauce, served medium	
3.35		
11.00		

Barbecue   	
Served with Salad and Vegetable Curry Sauce	

11.00									
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Steak & Fish

8.45	Tamli Fillet	
	Strips of Fillet cooked in Tamarind Gravy Sauce then garnished with Coriander & Cherry Tomatoes	13.55
8.45	Steak Special	13.55
	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	11.85
	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	11.85
	Creamy dish medium spiced with Mushrooms and White Wine Sauce (Mild)	
8.45	Tanger Fish	11.85
	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	12.70
	King Prawn, Monk Fish & Prawns combined with Green Peppers, Spring Onions, Limes, Coriander & Spices	
8.45	Saag Prawn	8.45
	Prawns in spinach gravy	
8.45	Cod Indian Style	11.00
	Pan fried then cooked in aromatic Baby Elephant Spices	
8.45	Goa on the Rocks   	11.00
	Cod pan fried then cooked in Goanese Spices, served spicy hot	
8.45	King Prawn Mona Lisa  	12.70
	King Prawn cooked in Saffron and Baby Elephant Spices, fairly hot	
8.45	King Prawn Tikka Massalla	11.85
	King Prawn Tikka cooked in a mild and creamy sauce	

Sabzi Special	
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6.75	Saag Aloo Korai	
	Spinach and Potatoes cooked in a sizzling metal pot, seasoned with Herbs and Spices	6.75
6.75	Broccoli Balti	6.75
	Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special. served with Naan Bread	
6.75	Aloo and Mushroom Dupiazza	6.75
	Potatoes and Mushrooms cooked in a rich but mild flavoursome sauce combining Fresh Onions and Whole Spices	
6.75	Chana and Dhaal Bhuna 	6.75
	Chickpeas in a medium strength curry cooked with Onions, Herbs and aromatic Spices	

Traditional

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

Early Bird Special (only available when dining in Restaurant) Monday to Thursday 5.30pm till 7.30pm and Sunday 1.00pm till 6.00pm **£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 Et 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.



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Home of traditional Indian cooking

Takeway Menu

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