

imli

INDIAN CUISINE BY LAL QILA

RESTAURANT MENU



All prices are in £'s and include VAT @ 20%. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. All of our dishes are certified Halal.

Starters

- 6.90 **Grand Mix Starter**
Assortment of succulent grilled tikka and chops with fried onions and served on a sizzling platter.
- 5.90 **Vegetable Mix**
A vegetarian mix comprising of aloo tikka, crispy roll, onion bhaji and vegetable samosa and pakora.
- 8.50 **Seafood Mix**
A varied selection of seafood specials including king prawns and fish tikka served on a sizzling platter.
- 4.30 **Chicken Tikka**
Marinated in yogurt and freshly ground spices, cooked to perfection in a clay oven.
- 3.90 **Tandoori Chicken**
Quarter chicken dipped in spiced yogurt and slowly grilled over charcoal.
- 3.90 **Reshmi Kebab**
Fine minced chicken mixed with our special spices, moulded on a skewer and char-grilled.
- 4.90 **Chicken Shashlik**
Marinated chicken pieces grilled over charcoal with onions, peppers and tomatoes.
- 4.40 **Tilani Tikka**
Boneless pieces of chicken breast with lemon juice, olive oil and sesame seeds.
- 6.50 **Shahjahan Grilled Chops**
Lean and tender chops, marinated in our secret blend of spices and delicately grilled.
- 2.90 **Seekh Kebab**
The finest minced lamb mixed with herbs and spices, cooked tenderly over crackling charcoal.
- 2.90 **Meat Samosa**
Our special blend of spicy lamb and potatoes deep fried in light pastry parcels.

- 7.90 **King Prawn Tikka**
Giant prawns marinated in ginger, mint and our blend of special spices and grilled to perfection.
- 7.90 **King Prawn Garlic Tikka**
Giant prawns cooked in garlic lemon and a touch of spices, served on a sizzling platter.
- 4.70 **Fish Tikka**
Fresh cod fillets marinated in a spicy yogurt sauce and prepared in our clay oven.
- 4.50 **Fish Pakora**
Fresh cod fillets dipped in spicy gram flour batter and deep fried.
- 2.90 **Onion Bhaji**
Carefully sliced onions and coriander seeds mixed in a spicy chickpea batter and deep fried.
- 2.60 **Aloo Tikka**
Spicy mashed potatoes coated in a light batter and deep fried to create a potato pattie.
- 2.80 **Vegetable Pakora**
Garden fresh vegetables dipped in spiced gram flour batter and golden fried.
- 2.70 **Vegetable Samosa**
Light and fluffy pastry parcels filled with spicy steamed potatoes, mixed vegetables and herbs.

Filled Puri Breads

A variety of freshly marinated fillings served in a traditional light crispy and fluffy bread.

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|------|--------------|------|------------|
| 7.90 | King Prawn | 4.50 | Prawn |
| 4.50 | Chicken Chat | 3.90 | Mushroom |
| 4.50 | Gosht (lamb) | 3.90 | Chana Chat |

Sizzlers

Portions of our mouth watering sizzlers, char-grilled and served with a curry sauce of your choice from Balti, Korma, Dopiaza or Masala sauce.

- 13.90 Tandoori Mix Grill**
Assortment of succulent grilled tikka, chops, seekh kebabs, fried onions on a sizzling platter, with pilau rice.
- 15.50 Badshah Mix Grill**
Large selection of grilled meats and fish including lamb chops, king prawns and special rice.
- 15.90 Special Seafood Mix Grill**
A chance to sample a varied selection of seafood specials. Served with special rice.
- 9.50 Chicken Tikka**
Marinated in yogurt and freshly ground spices, cooked to perfection in a clay oven.
- 9.80 Tandoori Chicken**
Half chicken dipped in spiced yogurt and slowly grilled over charcoal.
- 9.80 Chicken Shashlik**
Chunks of marinated chicken pieces grilled over charcoal with onions, peppers and tomatoes.
- 10.50 Lamb Tikka**
Cubes of spring lamb cooked in our authentic spicy yogurt marinade.
- 10.50 Tilani Tikka**
Boneless pieces of chicken breast with lemon juice, olive oil and sesame seeds.
- 11.80 Fish Tikka**
Fresh cod fillets marinated in a spicy yogurt sauce and prepared in our clay oven.
- 14.90 Tandoori King Prawn**
Marinated in ginger, mint and our blend of special spices. Served with special rice.
- 11.80 Shahjahan Grilled Chops**
Lean and tender chops, marinated in our secret blend of spices and delicately grilled.

Imli Signature Dishes - mains

Our signature curry dishes have been carefully perfected by our acclaimed head chef. This stunning selection of authentic dishes are widely regarded as hidden gems by curry connoisseurs.

- 12.90 Imli Chicken**
Our acclaimed signature dish using our special marinated chicken in a mint and tamarind sauce.
- 10.90 Nargisi Kofta**
Free range eggs boiled to perfection and covered with spicy mutton mince and delicious gravy sauce.
- 9.90 Imli Lamb Chops Karahi**
Lean and tender lamb chops served in our signature thick and spicy karahi sauce.
- 9.40 Murgh Makhani (Butter Chicken)**
Invented in the 1950s, our chicken is cooked in a tandoori oven and served in a buttery tomato sauce.
- 7.90 Tikka Masala**
Chicken or spring lamb marinated in spicy yogurt, then slowly char-grilled in a mild, creamy sauce.
- 8.50 Pasanda**
Chicken or spring lamb cooked in a mild cashew nut and spicy cream sauce.
- 8.90 Chicken Chilli**
Specially prepared by our chef with fresh ginger, garlic and peppers for a sweet and sour flavour.
- 9.50 Laveeza**
Chicken and lamb mixed then cooked in an authentic sauce and garnished with fried onions.
- 9.40 Imli Saagwala**
A traditional spinach dish made with Indian spices and herbs, folded into spring lamb, prawns or chicken.
- 8.90 Imli Daal Balti**
Cooked with onions, tomatoes, lentils and exotic spices. Choose from either spring lamb or chicken.
- 8.40 Keema Matar**
Minced spring lamb cooked with fresh vegetables, including onions, peppers and tomatoes.

Traditional Dishes - mains

A selection of world famous curry dishes delicately prepared using our signature cooking methods and seasoned to perfection. Served to a chilli strength of your choice.

- 8.90 **Authentic Handi**
Chicken or spring lamb cooked in traditional spices and served in a rich 'home style' sauce.
- 8.90 **Traditional Desi**
Chicken or spring lamb cooked on the bone for a rich full of flavour authentic taste.
- 8.90 **Methi Curry**
Chicken or spring lamb cooked in a medium sauce with fenugreek leaves and garnished with coriander.
- 8.90 **Achari**
Chicken or spring lamb prepared in a spicy pickle sauce and lightly garnished with fresh herbs.
- 8.90 **Garlic Masala**
Chicken or spring lamb cooked in fried garlic and spices then finished in a thick curry sauce.
- 9.50 **Kuchi Masala**
Chicken or spring lamb prepared with onions, capsicum and green peppers.
- 8.90 **Lamb Nihari**
Prime lamb fillet cooked over night in a special Lahori sauce and garnished with ginger.
- 9.50 **Haleem**
Mixture of lentils cooked with steamed ground lamb in a rich authentic sauce.

Biryani

A dry dish cooked with rice and a selection of spices to form the main body of the dish. A curry sauce of your choice is included.

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|-------|---------------|------|-----------------|
| 8.90 | Chicken Tikka | 7.90 | Chicken |
| 8.90 | Lamb Tikka | 8.20 | Lamb |
| 8.20 | Keema | 8.90 | Prawn |
| 13.90 | King Prawn | 6.90 | Mixed Vegetable |

Classic Dishes - mains

Select from one of the following options with your preferred sauce below. Should you wish to try any of our dishes in its authentic form, please ask for 'apna style' when ordering.

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|------|-----------------|-------|------------|
| 7.90 | Chicken Tikka | 6.70 | Chicken |
| 7.90 | Lamb Tikka | 6.90 | Lamb |
| 5.90 | Mixed Vegetable | 12.90 | King Prawn |
| 8.50 | Prawn | | |

Korma (mild)

Sweet coconut sauce with a creamy base.

Dansak (mild)

Sweet Persian sauce, with pineapple and milk.

Rogan Josh (medium)

Tomato, green chilli and pepper based sauce.

Dopiaza (medium)

Traditional sauce with extra onions and coriander.

Bhuna (medium or hot)

Tomato, coriander and mild herb sauce.

Madras (hot)

Rich, spicy sauce with tomatoes and chillies.

Vindaloo (very hot)

Highly spiced sauce with lemon and chillies.

The following classic sauces incur an additional £1 charge.

Karahi (medium or hot)

Our acclaimed signature sauce prepared on the traditional 'karahi' (hot plate) using fresh tomatoes, onion and ginger, delicately flavoured with mixed spices and served sizzling in a miniature copper karahi hot pot.

Balti (medium or hot)

Sauce with ginger, coriander, tomato and spices.

Jalfrezi (medium to hot)

Cooked with green peppers for a fresh zesty taste.

Vegetarian Dishes

- 6.50 **Saag Paneer**
Fresh spinach and Indian cheese cooked in a light and spicy sauce.
- 7.50 **Mutter Paneer**
Fresh garden peas and Indian cheese cooked in our traditional spicy sauce.
- 6.50 **Aloo Palak**
Fresh spinach and potatoes cooked in a light and spicy sauce.
- 6.50 **Aloo Gobi**
Fresh potatoes and crisp cauliflower cooked in a light and spicy sauce.
- 7.50 **Paneer Mutter Masala**
Garden peas and Indian cheese cooked in a rich Indian curry sauce.
- 6.50 **Daal Tarka**
Yellow lentils tempered in butter with onions, garlic and tomatoes to create a traditional curry dish.
- 6.50 **Bombay Potatoes**
Traditional dish based on fresh potatoes cooked with herbs and fresh coriander.
- 6.90 **Paneer Makhani**
Authentic Indian cheese cooked in a spicy, tomato and butter sauce.
- 6.50 **Chana Masala**
Chickpeas cooked in a semi-dry sauce with onions and fresh chillies.
- 6.50 **Bhindi Masala**
Fresh okra delicately cooked with onions and cherry tomatoes in a spicy sauce.
- 6.90 **Vegetable Achari**
Mix vegetables cooked with a traditional spicy pickle sauce creating a tangy yet delicious flavour.

Accompaniments

- 0.90 Poppadoms (2)
0.50 Chutney Tray (per person)
1.90 Cucumber Riata
1.80 Chips (fries or chunky)
1.90 Small Salad
2.90 Large Salad

Naans

- | | | | |
|------|-----------------|------|--------------------|
| 1.70 | Roti | 2.90 | Kulcha Naan |
| 2.60 | Paratha | 3.20 | Cheese Naan |
| 2.90 | Aloo Ka Paratha | 3.50 | Keema Naan |
| 2.10 | Naan | 2.50 | Garlic Naan |
| 3.50 | Peshwari Naan | 2.90 | Garlic Chilli Naan |

Rice

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|------|----------------------|------|----------------|
| 1.80 | Boiled Rice | 3.50 | Mushroom Rice |
| 2.20 | Pilau Rice | 3.50 | Vegetable Rice |
| 2.90 | Special Rice | 3.50 | Egg Fried Rice |
| 3.50 | Garlic Rice | 3.90 | Keema Rice |
| 4.80 | Cashew Nut Peas Rice | | |

No Spice

- 6.90 Plain Omelette with Chips
6.90 Spanish Omelette with Chips
6.50 Chicken Nuggets and Chips

N.B. All of our dishes are made to order. Should you wish to tailor your dish to your preferred taste, please ask your server when ordering. We will do our best to service your requirements.

For more information on our menu and services, please visit www.imlibyalqila.com.

Drinks

Pint	Glass	
3.20	2.10	Coke
3.20	2.10	Diet Coke
3.20	2.10	Sprite
3.20	2.10	Lemon with Lime
	1.95	Schweppes Tonic Water
	1.95	Schweppes Slimline Tonic Water
	1.95	Schweppes Soda Water
	1.95	Canada Dry Ginger Ale
	2.45	Appletiser

Juice

Pint	Glass	
3.00	1.95	Orange
3.00	1.95	Mango
3.00	1.95	Apple
3.00	1.95	Pineapple
3.00	1.95	Pomegranate
3.00	1.95	Cranberry
	2.45	J2O Apple Mango
	2.45	J2O Apple Raspberry
	2.45	J2O Orange Passion fruit

Bottled Water

Small	Large	
1.65	3.10	Still Mineral Water
1.95	3.80	Sparkling Mineral Water

Mojito Mocktails (non-alcoholic)

4.25	Raspberry
4.25	Mint
4.25	Mango
4.25	Mojito Special

Lassi (traditional yogurt based drink)

Jug	Glass	
5.75	2.90	Mango
5.75	2.90	Strawberry
5.75	2.90	Coconut
5.75	2.90	Banana
5.75	2.90	Sweet
5.75	2.90	Salty

Tea and Coffee

1.70	Tea
1.95	Coffee
2.10	Caffe Latte
2.10	Cappuccino
2.10	Latte Macchiato
2.20	Espresso

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310 DEANSGATE MANCHESTER M3 4HE

RESERVATIONS: 0161 839 6730

WWW.IMLIBYLALQILA.COM

Part of the Lal Qila Restaurant Group