

APPETISERS

Plain Popadom	0.45	Relish Medley	2.00
Spicy Popadom	0.45	Red onions, Mango, Mint Sauce & Hot Sauce	

MEAT STARTERS

Tandoori Mix	2.95
Sheek kebab, chicken tikka & lamb tikka	
Chicken or Lamb Tikka	2.95
Diced boneless chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven	
Tandoori Chicken	2.95
Quarter chicken on the bone marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven	
Chicken Pakora	2.95
Slightly spiced & deep-fried chicken fritter	
Lamb Chops	3.95
Tender lamb chops in a delicately spiced tandoori sauce	
Sheek Kebab	2.95
Spiced minced lamb cooked in a clay oven	
Reshmi Kebab	2.95
Lightly spiced minced patties covered with a light omelette	
Chicken Chat Puri	2.95
Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce. Served on a puri bread	
Cardamon Murgh Special	3.95
Egg, bread crumbs, cooked in olive oil with cheese	
Meat Bilate Mirchi (also in vegetables)	3.95
Stuffed peppers with spicy lamb	
Chicken or Lamb Roast	3.95
Lightly spiced chicken or lamb with fried onions, pepper	
Chicken or Lamb Shashlick	3.95
Skewered chicken or lamb tikka with roasted green & red peppers	
Fire Chicken (off the bone)	3.95
Diced boneless chicken cooked with herbs & spices. Served with barbecued pointed pepper	
Garlic Chicken Tikka	2.95
Chicken mixed with onions, tomatoes & peppers cooked in medium sauce	

VEGETARIAN STARTERS

Veg Mixed Starter	2.45	Asian Spice Potato	2.45
Onion bhaji, mushroom pakora & biraan aloo		Potatoes barbecued over flaming clay oven	
Onion Bhaji	2.45	Garlic Mushroom Puri	2.45
Slightly spiced & deep-fried onion fritter		Pan fried buttered mushrooms with garlic. Served on a puri bread	
Mushroom Pakora	2.45	Mushroom Pakora	2.45
Slightly spiced & deep-fried onion fritter		Slightly spiced & deep-fried mushroom fritter	
Aloo Chat Puri	2.45	Veg Bilate Mirchi	2.45
Spicy potatoes served on a puri bread		Stuffed peppers with spicy mixed vegetables (also available in meat)	
Special Potato Biraan	2.45		
Lightly spiced potato fried on the pan with cheese.			

SEAFOOD STARTERS

Cardamon King Prawn	3.95	Prawn Cocktail	2.45
Special	3.95	Prawns on a bed of lettuce, covered with seafood sauce	
On the shell, fried & served with onion, salad cream & prawn cocktail sauce		King Prawn Biraan	3.45
Tandoori King Prawn	3.45	Lightly spiced king prawn with fried onions & peppers	
Shashlick	3.45	Fish Tikka	3.95
Skewered king prawns with roasted green & red peppers		Fish marinated in yoghurt with herbs & spices then barbecued over flaming clay oven	
Chinese Tiger	3.45	Tandoori King	3.95
Prawn Rolls	3.45	Prawn Tikka	3.95
Succulent tiger prawns wrapped in pastry		King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven	
Seabass Biran	3.45	Fish Pakora	3.95
Seabass fillet grilled & very lightly spiced, served with spiced fried onions		Asian fish, Slightly spiced & deep-fried fish fritter	
Kakra Chat Puri	3.95	Tiger Prawn	3.95
Crab meat mixed with onions, tomatoes & peppers		Lightly spiced tiger prawns stir fried with onions, capsicums & tomatoes	
King Prawn Puri	3.95	Calamari	3.95
King Prawns cooked in a rich medium sauce. Served on a puri bread		Squid shallow fried in olive oil with lemon, garlic & sea salt. Garnished with origano	
Prawn Puri	2.95		
Prawns cooked in a rich medium sauce. Served on a puri bread			

We are proud to say that our chef has over 25 years experience and has been working in many high class restaurants over the years, as well as winning the 'Curry Chef Award Of The Year' in 2005 and 2007. At Cardamon we are dedicated to authentic Indian and Bangladeshi cuisine, prepared by our experienced chef.

If you like a meal not listed in our menu, please ask a member of staff who will be more than happy to assist you

SIGNATURE DISHES

Tandoori Lamb Chop Karahi ❖❖

Tender barbecued lamb chops cooked in a spicy thick sauce with chef's special sauce
6.95

Fish Tikka Massalla N

The nations favourite dish but with a new twist. Chunks of fish marinated in mild sauce & cooked with cream
8.00

Saag Paneer ❖❖

Cooked with cubes of Indian paneer cheese & saag in a medium dry sauce & fresh cream
6.95

Chicken or Lamb Tikka Naga Jalfry ❖❖❖❖

A hot & fiery dish cooked with naga (Bangladeshi chillies), ginger, garlic & a mix of hot spices
6.95

Cardamon Balti Thawa ❖❖

Chicken tikka, lamb tikka, garlic chicken & lamb chops specially prepared with the finest herbs & spices of medium strength & garnished with fried peppers & onions
6.95

Chicken or Lamb Rangeela ❖❖

Cooked with a blend of spices, ring of capsicum, onions & an abundance of garlic then garnished with coriander
6.95



CHEF'S SPECIALS

Our head chef presents for you the following dishes that he has created, Using the knowledge & experience of having worked in some of the best restaurants in the UK

Chicken or Lamb Nepalese ❖❖7.95

Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies with a special Nepalese chilli sauce

Chicken or Lamb Roshni ❖❖7.95

Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander. A dish of dry consistency

Cardamon Biryani Special7.95

Tandoori chicken, lamb & chicken tikka, sheek kebab cooked in an exotic mix of spices with peas & saffron rice. Topped with an omelette & served with a continental salad & a curry sauce of your choice

Chicken or Lamb Naga Rezzella ❖❖❖❖7.95

A fiery, hot dish with strong herbs & spices adding flower to tender chicken breasts pieces. (Bangladeshi chillies)

Chicken or Lamb Delight ❖❖7.95

Marinated chicken or lamb fillets cooked on a tawa & further cooked with a selection of herbs & spices in a sauce to give a distinctive flavour & taste

Chicken or Lamb Asari ❖❖7.95

Chicken or Lamb cooked in mild spices with Bangladeshi mixed pickle

Staff Curry ❖❖7.95

Chicken or lamb cooked in asian home style with a selection of herbs & spices in a sauce to give a distinctive flavour & taste

Chicken or Lamb Salsa ❖❖7.95

Marinated fresh chicken or lamb fillets cooked with tomatoes, onions, coriander & spices, with mash potatoes cooked in bhuna style

Chicken or Lamb Danya ❖❖7.95

Prepared in the same way as the bhuna but with a greater use of coriander, giving this dish an aromatic flavour

Fire Lamb Legs ❖❖8.45

Cooked in bhuna style with garlic spices. Served on the bone

Pashiana Biryani8.45

Cooked home style with saffron basmati rice together with a mixture of mild aromatic spices, with boiled egg & whole breast chicken. Served with a choice of curry sauce

SEAFOOD SPECIALS

Fresh fish cooked to perfection using traditional Indian cooking methods & enhanced by our special of herbs & spices. These are delicious & ideal for the 'health conscious' diner

Sea Bass ❖❖	10.00
Sea bass baked in a lemon & lime sauce with oil, garlic, butter & herbs	
Tiger Prawn Anarkali ❖❖❖	9.50
Tiger prawns cooked in a unique blend of spices with onions, peppers & coriander	
King Prawn Delight ❖❖	9.50
Whole shell-less king prawns marinated with spices & grilled later. Cooked in a medium sauce	
King Prawn Shuag ❖❖	9.50
Fried king prawn cooked like bhuna style	

HOUSE SPECIALS

A Selection of dishes cooked in a way that you'll not find elsewhere.
These dishes are all unique & can quickly become your favourite

Chicken or Lamb Tikka South Indian Garlic ❖❖❖	6.95
Cooked with slices of garlic, green chillies, plum tomatoes, fresh coriander & chilli pickle	
Chicken or Lamb Tikka Saagwala ❖❖	6.95
Spinach prepared with garlic, ginger & tomatoes in a medium spiced sauce, garnished with coriander. A delightful house special	
Chicken or Lamb Tikka Shahi ❖❖	6.95
Chicken tikka or lamb tikka, keema & garlic cooked in a spicy bhuna sauce	
Mango Chicken or Lamb ❖	6.95
Spicy medium dish cooked with a mango flavour similar to bhuna	
Chicken or Lamb Tikka Chilli Massalla ❖❖❖	7.95
Diced pieces of chicken or lamb tikka cooked with a delicate blend of aromatic spices & herbs, use of fresh green chillies lends this dish a hot, fiery taste & aroma	
Chicken or Lamb Tikka Afghani ❖❖❖❖	7.95
Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic & onions. Red & green peppers gives this dish a colourful appearance. Best enjoyed with naan bread	

TANDOORI OVEN

Tandoori dishes are marinated in spices then barbecued in a tandoori oven. Served with salad & sauce of your choice

Chicken Tikka	8.00
Tandoori Chicken	8.00
Lamb Tikka	8.00
Chicken or Lamb Shashlick	8.50
Chicken tikka with roasted tomatoes, onions & peppers	
Tandoori Mix Shashlick	12.00
Tandoori Lamb Chop Shashlick	12.00
Tandoori Mix	12.00
Chicken tikka, lamb tikka, sheek kebab & tandoori chicken	
Tandoori Cocktail	12.50
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, fried on pan with onions, asian style	
Tandoori King Prawn Shashlick	12.00
Skewered king prawns with roasted green & red peppers	
Fish Tikka	12.00
Mouth watering, marinated in lemon juice, tumeric & raaz muawil	
Tandoori King Prawn	12.00
Lamb Chops	12.00
Garlic Chicken	12.00



TRADITIONAL MAIN COURSES

Here's your biggest decision... should you stay with traditional curry cooked in a style to suit your palate, or will you trust our judgement & sample one of the House specialities, Chef's specialities or Tandoori dishes?
For traditional curry first choose your filling, will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare your filling.

FILLINGS

Vegetables	5.95
Paneer (Indian Curd Cheese)	5.95
Mushrooms	5.95
Chicken	5.95
Lamb	5.95
Prawns	5.95
Mushroom, Peas & Paneer	5.95

Chicken Tikka	6.95
Lamb Tikka	6.95
King Prawns	7.95
Special Mix (Chicken / Lamb / Prawns)	7.95
Special Tandoori (Sheek Kebab / Chicken Tikka / Lamb Tikka / Tandoori Chicken)	7.95

COOKING STYLES

Bhuna ❖❖

A combination of a special blend of spices, onions & tomatoes, fried & cooked in a firm, dry sauce of medium consistency

Dupiaza ❖❖

A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices

Methi ❖❖

Cooked mainly with fenugreek & spices, a dry sauce of medium consistency. A refreshing dish

Madras ❖❖❖

A southern Indian dish, with a hot & spicy taste, prepared with fresh spices, tomato puree & herbs

Karahi ❖❖❖ add to filling price 1.50

Spicy dish cooked with diced onions & green peppers in a thick sauce

Balti ❖❖ add to filling price 1.50

Prepared in an Indian wok-style utensil with fresh garlic, ginger & tomatoes in spicy aromatic sauce. A favourite delicacy of the chef.

Garlic Bhuna ❖❖ add to filling price 1.50

Cooked in an extra spiced Massalla sauce with added diced onion, tomatoes, peppers & fried garlic to give a medium strength flavour.

Rogan Josh ❖❖

Delicately spiced, cooked with sweet pimentos, capsicum & tomatoes.

An original authentic Indian dish with a great aroma

Pathia ❖❖❖

Lightly fried chopped onions in a dark red sweet & sour sauce.

A hot dish with a distinctive aroma & garnished with coriander

Sambar ❖❖❖

Cooked with lentils & lemon juice to give a sharp & distinctive taste. A hot & spicy south Indian dish

Vindaloo ❖❖❖❖

Hot & fiery dish. Only for the brave

Jalfrezi ❖❖❖ add to filling price 1.50

Sauteed dish cooked with onion, garlic, ginger, green peppers & fresh chillies

Biryani N add to filling price 1.50

Biryani is prepared by gently cooked with saffron Basmati Rice, together with a mixture of mild aromatic spices. Garnished with coriander & flaked almonds.



SIDE DISHES

These mainly spiced dishes are a great accompaniment to our main courses

Curry Sauce of your Choice	2.95
Bombay Aloo (Spicy Potato)	2.95
Aloo Gobi Potato & Cauliflower	2.95
Saag Bhaji (Spinach)	2.95
Saag Aloo (Spinach & Potato)	2.95
Mushroom Bhaji	2.95

Bhindi Bhaji (Baby Okra)	2.95
Mixed Vegetable Bhaji	2.95
Tarka Dhall (Lentils & Garlic)	2.95
Chana Bhaji (Chickpeas)	2.95
Aloo Methi (Potato & Fenugreek)	2.95
Saag Paneer (Spinach & Indian Curd Cheese)	2.95

RICE & SUNDRIES

Boiled Rice	1.95	Keema Rice	2.95
Pilau Rice	2.50	<i>Cooked with special minced lamb</i>	
Lemon Rice	2.95	Kashmiri Rice N	2.95
Mushroom Rice	2.95	<i>Sweet rice with fruits, coconut & almonds</i>	
Vegetable Rice	2.95	Chips	1.50
Egg Fried Rice	2.95	Salad	1.00
Onion Rice	2.95	Bangla Salad	1.50
Fruit Rice	3.45	<i>With added green chillies</i>	
Special Fried Rice	3.45		

Red onions & red pepper

NAN & BREADS

Nan	1.95	Peshwari Nan N	2.50
Garlic Nan	2.50	<i>Sweet</i>	
Stuffed Nan	2.50	Paratha	2.95
<i>Stuffed with mixed vegetables</i>		<i>Unleavened bread cooked in butter</i>	
Keema Nan	2.50	Coriander	
<i>Stuffed with special minced lamb</i>		& Garlic Nan	2.50
Cheese Nan	2.50		



NOT SO SPICY

For diners who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, we've selected dishes that just do that

- Chicken or Lamb Tikka Massalla N6.95
 Diced breast of spring chicken or lamb cooked in unique mild, creamy tandoori sauce. This dish is a favourite amongst our diners
- Chicken or Lamb Korma N5.95
 This dish is prepared with mild spices, cooked in a creamy mixture with fresh coconut which lends this dish a distinctive flavour
- Chicken or Lamb Tikka Passanda N6.95
 Diced pieces of chicken or lamb in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce
- Chicken or Lamb Tikka Makhani N6.95
 Creamy, mild dish cooked with butter & almonds

- Butter Chicken N6.95
 Cooked with bay leaves, cinnamons & fresh almond powder. Slightly sweet
- Chicken or Lamb Dansak N6.95
 Prepared with oriental spices, a mild & tangy sauce with delicious piquant richness, cooked with garlic, fresh pineapples & lentils. A sweet & sour dish garnished with coriander & almond powder
- Garlic Massalla Chicken or Lamb N7.95
 Diced breast of spring chicken or lamb cooked in unique mild, creamy tandoori sauce with a lot of garlic. This dish is a favourite amongst our diners

CARDAMON SET MEAL 2

STARTERS

Popadom & Relishes

Choice of 2 Starters (Excludes Seafood)

MAIN COURSE

Choice of 2 Main Courses (Excludes Lobster)

SIDES

Bombay Potatoes

Pilau Rice & Nan

29.95

CHEF'S SPECIAL SET MEAL 4

STARTERS

Popadom & Relishes

Choice of 4 Starters (Excludes Seafood)

MAIN COURSE

Choice of 4 Main Courses (Excludes Lobster)

SIDES

Tarka Dhall & Saag Bhaji

Fried Rice, Pilau, Plain & Garlic Nan

49.95

STRENGTH GUIDE

- ◆ Mild
- ◆◆ Medium
- ◆◆◆ Hot
- ◆◆◆◆ Very Hot
- N Nuts

