



CARDAMON

INDIAN CUISINE

INDIAN RESTAURANT | BAR | LOUNGE | TAKEAWAY

“Our mission is to provide you with the most stylish and comfortable dining environment where high quality Indian cuisine, made in the traditional way, will be served.

Classical Indian tradition will be observed and only natural ingredients incorporating fresh herbs and spices will be used in the preparation of our dishes. Experience Indian food as it was meant to be, free from all artificial additives and preservatives.

Our Indian hospitality will be extended to every visitor to Cardamon where we will ensure that you, your family and your friends thoroughly enjoy your time with us.

Cardamon is designed to be authentic, friendly, informal, relaxing and in many ways fun”

Thank You



Md. Soyl Miah
Head Chef

Cardamon has a strong, unique taste, with an intensely aromatic fragrance. It is a common ingredient in Indian cooking, and is often used in baking in Nordic countries. One of the most expensive spices by weight, little is needed to impart the flavour. Cardamon is best stored in pod form, because once the seeds are exposed or ground, they quickly lose their flavour.

- ❖ Mild
- ❖❖ Medium
- ❖❖❖ Hot
- ❖❖❖❖ Very Hot
- N Nuts
- V Vegetarian



APPETISERS

Plain Popadum
Spicy Popadum

Relish Medley
Red onions / Mango / Mint Sauce / Hot Sauce

STARTERS

Chicken Chat Puri

Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce. Served on a puri bread

Cardamon Murgh Special

Egg, bread crumbs, cooked in olive oil with cheese

Meat Bilate Mirchi (also in vegetables)

Stuffed peppers with spicy lamb

Chicken or Lamb Roast

Lightly spiced chicken or lamb with fried onions, pepper

Chicken or Lamb Shashlick

Skewered chicken or lamb tikka with roasted green & red peppers

Fire Chicken (off the bone)

Diced boneless chicken cooked with herbs & spices. Served with barbecued pointed pepper

Garlic Chicken Tikka

Chicken mixed with onions, tomatoes & peppers cooked in a medium sauce

Tandoori Mix

Sheek kebab, chicken tikka & lamb tikka

Chicken or Lamb Tikka

Diced boneless chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven

Tandoori Chicken

Quarter chicken on the bone marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven

Chicken Pakora

Slightly spiced & deep-fried chicken fritter

Lamb Chops

Tender lamb chops in a delicately spiced tandoori sauce

Sheek Kebab

Spiced minced lamb cooked in a clay oven

Reshmi Kebab

Lightly spiced minced patties covered with a light omelette

VEGETARIAN STARTERS

Asian Spice Potato

Potatoes barbecued over flaming clay oven

Garlic Mushroom Puri

Pan fried buttered mushrooms with garlic. Served on a puri bread

Mushroom Pakora

Slightly spiced & deep-fried mushroom fritter

Vegetable Bilate Mirchi (also in meat)

Stuffed peppers with spicy mixed vegetables

Vegetarian Mixed Starter

Onion bhaji, mushroom pakora & biraan aloo

Onion Bhaji

Slightly spiced & deep-fried onion fritter

Mushroom Pakora

Slightly spiced & deep-fried mushroom fritter

Aloo Chat Puri

Spicy potatoes served on a puri bread

Special Potato Biraan

Lightly spiced potato fried on the pan with cheese

SEAFOOD STARTERS

King Prawn Biraan

Lightly spiced king prawn with fried onions & peppers

Fish Tikka

Fish marinated in yoghurt with herbs & spices then barbecued over flaming clay oven

Tandoori King Prawn Tikka

King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven

Fish Pakora

Asian fish, Slightly spiced & deep-fried fish fritter

Tiger Prawn

Lightly spiced tiger prawns stir fried with onions, capsicums & tomatoes

Calamari

Squid shallow fried in olive oil with lemon, garlic & sea salt. Garnished with origano

Cardamon King Prawn Special

On the shell, fried & served with onion, salad cream & prawn cocktail sauce

Tandoori King Prawn Shashlick

Skewered king prawns with roasted green & red peppers

Chinese Tiger Prawn Rolls

Succulent tiger prawns wrapped in pastry

Seabass Biraan

Seabass fillet grilled & very lightly spiced, served with spiced fried onions

Kakra Chat Puri

Crab meat mixed with onions, tomatoes & peppers

King Prawn Puri

King Prawns cooked in a rich medium sauce. Served on a puri bread

Prawn Puri

Prawns cooked in a rich medium sauce. Served on a puri bread

Prawn Cocktail

Prawns on a bed of lettuce, covered with seafood sauce



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



Lobster

Succulent tender lobster, cooked with a flavour some combination of distinctive Bangladeshi spices. Serve with chef's special rice



Chicken or Lamb Nepalese

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



Chicken or Lamb Roshni

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

Cardamon Biryani Special

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

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



Chicken or Lamb Delight

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

Chicken or Lamb cooked in mild spices with Bangladeshi mixed pickle



Staff Curry

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

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



Chicken or Lamb Danya

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



Fire Lamb Legs

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

Pashiana Biryani

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 ❖❖

Sea bass baked in a lemon & lime sauce with oil, garlic, butter & herbs

Tiger Prawn Anarkali ❖❖

Tiger prawns cooked in a unique blend of spices with onions, peppers & coriander

King Prawn Delight ❖❖

Whole shell-less king prawns marinated with spices & grilled later. Cooked in a medium sauce

King Prawn Shuag ❖❖

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 ❖❖❖

Cooked with slices of garlic, green chillies, plum tomatoes, fresh coriander & chilli pickle

Chicken or Lamb Tikka Saagwala ❖❖

Spinach prepared with garlic ginger & tomatoes in a medium spiced sauce, garnished with coriander. A delightful house special

Chicken or Lamb Tikka Shahi ❖❖

Chicken tikka or lamb tikka, keema & garlic cooked in a spicy bhuna sauce

Mango Chicken or Lamb ❖

Spicy medium dish cooked with a mango flavour similar to bhuna

Chicken or Lamb Tikka Chilli Massalla ❖❖❖

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 ❖❖❖❖

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 nan bread

TANDOORI OVEN

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

Tandoori Mix

Chicken tikka, lamb tikka, sheek kebab & tandoori chicken

Lamb Chops

Garlic Chicken

Chicken Tikka

Tandoori Chicken

Lamb Tikka

Tandoori Cocktail

Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, fried on pan with onions, Asian style

Fish Tikka

Mouth watering, marinated in lemon juice, tumeric & raaz muawil

Tandoori King Prawn Shashlick

Skewered king prawns with roasted green & red peppers

Tandoori King Prawn

Chicken or Lamb Shashlick

Chicken tikka with roasted tomatoes, onions & peppers

Tandoori Mix Shashlick

Tandoori Lamb Chop Shashlick

SIGNATURE DISHES

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



Tandoori Lamb Chop Karahi

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



Fish Tikka Massalla

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



Saag Paneer

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



Chicken or Lamb Tikka Naga Jalfry

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



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



Kursi Chicken or Lamb

Whole piece of chicken or lamb leg, cooked in an Asian style with fresh herbs & spices. Served with your choice of curry sauce



Chicken or Lamb Rangeela

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

CONTINENTAL CUISINE

These dishes are cooked to perfection by our fully-competent chef's who appreciate that not everyone want Indian food all of the time.
All these dishes are served with chips, salad & boiled vegetables

Roast Chicken
T Bone Steak
Sirloin Steak

Chicken Chat Grill

Breast chicken cooked with salt, lime, organic black pepper & cinnamon powder

Chicken Merilene

Breast chicken cooked with fresh pineapple, banana & bread crumbs. Cooked in vegetable oil



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
Paneer (Indian Curd Cheese)
Mushrooms
Chicken
Lamb
Prawns
Mushroom, Pea & Paneer

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

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 ❖❖❖

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

Balti ❖❖

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

Jalfrezi ❖❖❖

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

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

Garlic Bhuna ❖❖

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

Biryani N

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

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 Makhani N

Creamy, mild dish cooked with butter & almonds

Butter Chicken N

Cooked with bay leaves, cinnamons & fresh almond powder. Slightly sweet

Chicken or Lamb Dansak N

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

Chicken or Lamb Tikka Passanda N

Diced pieces of chicken or lamb in mild spices with fresh cream, red wine & almond powder forming a rich creamy sauce

Garlic Massalla Chicken or Lamb N

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

Chicken or Lamb Tikka Massalla N

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 N

This dish is prepared with mild spices, cooked in a creamy mixture with fresh coconut which lends this dish a distinctive flavour



SIDE DISHES

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

Mixed Vegetable Bhaji ❖❖
Mushroom Bhaji ❖❖
Curry Sauce of your Choice
Bombay ❖❖
Aloo Spicy Potato
Aloo Gobi ❖❖
Potato & Cauliflower
Saag Bhaji ❖❖
Spinach
Saag Aloo ❖❖
Spinach & Potato

Bhindi Bhaji ❖❖
Baby Okra
Tarkha Dhall ❖❖
Lentils & Garlic
Channa Bhaji ❖❖
Chickpeas
Aloo Methi ❖❖
Potato & Fenugreek
Saag Paneer ❖❖
Spinach & Indian Curd Cheese

RICE & SUNDRIES

Our selection of rice & Indian breads make the most of the main course we prepare & present to you

Boiled Rice
Pilau Rice
Lemon Rice
Mushroom Rice
Vegetable Rice
Egg Fried Rice
Onion Rice
Fruit Rice
Special Fried Rice
Red onions & red pepper

Keema Rice
Cooked with special minced lamb
Kashmiri Rice N
Sweet rice with fruits, coconut & almonds
Chips
Salad
Bangla Salad
With added green chillies

NAN & BREADS

Nan
Garlic Nan
Stuffed Nan
Stuffed with mixed vegetables
Keema Nan
Stuffed with special minced lamb

Cheese Nan
Peshwari Nan N
Sweet
Paratha
Unleavened bread cooked in butter
Garlic & Coriander Nan

CARDAMON SET MEAL FOR 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

CARDAMON SET MEAL FOR 4 STARTERS

Popadom & Relishes
Choice of 4 Starters (Excludes Seafood)

MAIN COURSE

Choice of 4 Main Courses (Excludes Lobster)

SIDES

Tarkha Dhall & Saag Bhaji
Fried Rice, Pilau, Plain & Garlic Nan

