

# *Village*

*Excellence in  
Asian Cuisine*

*Proud to Be Serving Our Customers  
For Over 20 Years*

*We hope you enjoy your meal  
Should you require anything please just ask*

# Starters

## Sea Food Starter

<b>Masala Fish</b> <i>Fillet of fresh cod marinated with Village pioneering marinade - deep fried</i>	£3.95
<b>Prawn puri</b> <i>Prawn marinated with Village spices - served on pancake like fried chapatti</i>	£2.95
<b>Bhuna king prawn puri</b> <i>Tiger king prawns marinated with special Village spices - bhuna fried</i>	£2.95
<b>Prawn cocktail</b> <i>Prawns served with salad and cocktail sauce garnished with lemon and tomato</i>	£3.20
<b>Village Chinga</b> <i>King prawns wrapped in filo pastry, served with a spicy tomato sauce</i>	£3.30

## Vegetable Starter

<b>Veg starter for 2</b> <i>Variety of Veg starters served on sizzler, fried onions garnished with coriander</i>	£5.95
<b>Veg starter for 1</b> <i>Variety of Vegetable starters</i>	£2.95
<b>Palak Paneer Samosa</b> <i>Paneer (Indian Cheese), Spinach, Onions and Peas in a crispy pastry</i>	£2.95
<b>Veg samosa</b> <i>Crisp leaves of pastry filled with fresh vegetables, fresh onion, coriander - deep fried</i>	£2.40
<b>Veg roll</b> <i>Crispy pastry role, filled with mixed vegetable and deep fried</i>	£2.40
<b>Onion bajji</b> <i>Onion and Spices mixed, deep fried</i>	£2.40
<b>Daal soup</b> <i>Indian (Lentil Soup) served with lemon slice and black pepper</i>	£2.40
<b>Aubergine pakora</b> <i>Aubergine cooked with spicy butter - deep fried</i>	£2.40
<b>Mushroom pakora</b> <i>Mushroom cooked with spicy butter - deep fried</i>	£2.40

## Meat Starter

<b>Meat Starter for 2 (sizzler)</b> <i>Sheekh Kebab, Fish , Chicken Tikka, Keema Roll</i>	£6.95
<b>Mix kebab</b> <i>Onion Baji, Tikka</i>	£2.95
<b>Seekh kebab (lamb)</b> <i>Tender minced lamb with onion, herbs &amp; spices formed on a skewer cooked on a char-grill</i>	£2.40
<b>Seekh kebab (chicken)</b> <i>Minced chicken with onions mixed with herbs and spices formed on a skewer cooked on a char-grill</i>	£2.40
<b>Chicken Tikka</b> <i>Boneless Chicken marinated in yoghurt, herbs &amp; spices (garlic, ginger coriander) on a char-grill</i>	£2.95
<b>Chicken pakora</b> <i>Spiced chicken pieces deep fried in spicy butter</i>	£2.95
<b>Chicken tuk tuk</b> <i>Chicken tikka cooked with chopped onions and Village special spice served on pancake like fried chapatti</i>	£3.50
<b>Chicken wings</b> <i>Tender, juicy wings, coated with a spicy sauce</i>	£2.95
<b>Meat Samosa</b> <i>Crispy pastry filled with spiced minced lamb with onions, coriander, peas -deep fried</i>	£2.40
<b>Keema roll</b> <i>Keema pastry roll filled with spiced minced lamb with onions peas, coriander -deep fried</i>	£2.40
<b>Shami kebab</b> <i>Minced lamb with onions, green chilly garnished in spices - deep fried</i>	£2.40

# Main Course Dishes

## Village Set Meals

For 2	For 4	For 6
<b>Starters</b> Popadoms (p/t), Seekh Kebabs Onion Bhaji, Chicken Tikka	<b>Starters</b> Popadoms (p/t), Seekh Kebabs Veg Samosa, Chicken Tikka	<b>Starters</b> Popadoms (p/t), Seekh Kebabs Chicken Tikka, Veg Pakora
<b>Main Course</b>  Murgh Masala, Methi Lamb, Chicken Korma, Chana Aloo, Nan, Pilau Rice.	<b>Main Course</b>  Murgh & Chana, Chicken Jalfrezi, Ch Tikka Masala, Methi Lamb Chana Aloo, Mixed Veg, B/Rice, Mushroom Rice, Nan, Pilau Rice	<b>Main Course</b>  Karahi Chicken, Methi Lamb, Murgh & Chana, Haandi Chicken, Keema Masala, Saag Aloo, Aloo Gobi, Tarka Daal, Garlic Nan, Plain Nan, Egg Rice, B Rice, Pilau Rice
<b>£25.00</b>	<b>£50.00</b>	<b>£75.00</b>

Vegetarian alternative available for all dishes on request, Party Menu for 8 people or more is available.

## Village Punjabi dishes

Very popular unique dishes with the traditional home touch.

These dishes are cooked freshly just for you to enjoy and can be cooked just to your desired consistency & spice level.

Available in Chicken/ Lamb/ Keema/ Prawns/ Veg.

<b>Haandi chicken</b> <i>Boneless pieces of chicken cooked using a traditional Punjabi recipe</i>	<b>£6.95</b>
<b>Paalak chicken</b> <i>A dry dish cooked with spinach and a mixture of herbs &amp; spices</i>	<b>£6.95</b>
<b>Methi chicken</b> <i>A fairly dry dish cooked with methi leaf and Punjabi spices</i>	<b>£6.95</b>
<b>Murgh chana</b> <i>Boneless chicken cooked with chickpeas and with a mixture of Punjabi spices</i>	<b>£6.95</b>
<b>Bhindi gosht</b> <i>Tender lamb cooked with fresh okra with a special blend of Punjabi spices. A very popular dish in Punjab</i>	<b>£6.95</b>
<b>Karela gosht</b> <i>A classic dish. Originated from the Village. Lamb cooked with karela (bitter lemon), onion, garlic, tomatoes, ginger, green chillies, coriander &amp; Punjabi spices</i>	<b>£6.95</b>
<b>Kofta curry</b> <i>A fairly hot dish cooked with meat balls and a special blend of Punjabi spices &amp; garnished with almonds &amp; sultanas</i>	<b>£6.95</b>
<b>Chicken tikka saag balti</b> <i>Roasted chicken cooked with spinach, balti sauce and a special blend of Village spices</i>	<b>£6.95</b>
<b>Murgh makhani</b> <i>Chicken cooked with cashew nut butter and fresh cream</i>	<b>£6.95</b>
<b>Fish masala</b> <i>fish cooked with fresh garlic, ginger, onion, herbs and a special blend of Punjabi spices</i>	<b>£6.95</b>

# Main Course Dishes

## Tandoori specialities

All these dishes are cooked using village unique recipe in a tandoori clay oven and Charcoal grill and served on a sizzler with mixed salads and fried onions.

<b>Chicken shashlik</b> <i>Chunks of chicken roasted in clay oven with tomato onions and fresh capsicum served on sizzler</i>	£6.95
<b>Chicken tikka boti</b> <i>Pieces of chicken breast (off the bone) marinated in spices - cooked on a char-grill</i>	£6.95
<b>Lamb tikka boti</b> <i>(breast off the bone) marinated in spices - cooked on a char-grill</i>	£6.95
<b>Tandoori chicken (on the bone)</b> <i>marinated in spices and herbs - cooked on a char-grill</i>	£6.95
<b>Tandoori lamb chops</b> <i>Lamb chops marinated in spices cooked on a char-grill</i>	£6.95
<b>King prawn tikka</b> <i>King prawns marinated with Village pioneering masala prepared in clay oven</i>	£7.95
<b>Tandoori mix grill</b> <i>Village special mix of Tandoori specialitys - served sizzling</i>	£8.95
<b>Tandoori fish</b> <i>Fillet of fresh cod marinated with Village pioneering marinade served sizzler - (deep fried)</i>	£7.95

## Old School Village speciality dishes

These dishes are cooked freshly just for you to enjoy and can be cooked just to your desired consistency & spice level. Available in Chicken/ Lamb/ Keema/ Prawns/ Veg.

<b>Jalfrezi Dishes</b> <i>Cooked with blend of Village special spices, onions, capsicum, green chillies &amp; served sizzling</i>	£6.50
<b>Balti Dishes</b> <i>Cooked with fresh garlic, herbs &amp; village special spices, Balti sauce &amp; fresh yoghurt</i>	£6.50
<b>Masala dishes Asian Style</b> <i>Traditional Asian style masala cooked with onions tomatoes and Village special spices</i>	£6.50
<b>Bhuna dishes</b> <i>A mouth watering dish cooked with the village special blend of spices that creates an Almost dry dish</i>	£5.50
<b>Dopiaza dishes</b> <i>Succulent dish cooked with a lot of freshly fried onions and the Village special spices</i>	£5.50
<b>Rogan dishes</b> <i>A mouth watering dish cooked with extra tomatoes and special Village spices</i>	£5.50
<b>Pasanda dishes</b> <i>A mild dish cooked with the special blend of village spices &amp; fresh cream, garlic, tomatoes &amp; almond</i>	£5.50
<b>Dhansak dishes</b> <i>A parsee sweet and sour dish cooked with lentils, pineapple &amp; lemon juice</i>	£5.50
<b>Korma dishes</b> <i>A very mild dish cooked with coconut &amp; fresh cream garnished with almonds &amp; sultanas</i>	£5.50
<b>Madras dishes</b> <i>A hot dish cooked with Village special blend of spices</i>	£5.50
<b>Curry dishes</b> <i>A medium hot authentic dish</i>	£5.50

# House Specialities

## Village Special Puran tandoori dishes

Speciality dishes pioneered by famous chef M. Riaz named after our Village (Puran). These dishes are cooked with mustard oil and the Village unique recipe, served on a sizzler with special murgh sauce.

<i>Puran murgh tandoori (P.M.T)</i>	£7.50
<i>Puran lamb tandoori (P.L.T)</i>	£7.50
<i>Puran murgh masala</i>	£7.50

## Tikka masala dishes (Asian style)

Chicken tikka cooked with Village special spices garnished with fresh coriander and fresh chilli. (Please Specify Mild, Medium or Hot)

<i>Chicken tikka masala</i>	£6.50
<i>Lamb tikka masala</i>	£6.50
<i>Vegetable masala</i>	£6.50
<i>Prawn masala</i>	£6.95
<i>Mix tikka</i>	£6.95
<i>King prawn</i>	£6.95

## Biryani Dishes

Cooked with special basmati rice with a special mixture of village special spices, sultanas and almond, served with separate mouth watering curry sauce.

<i>Chicken</i>	£6.50
<i>Lamb</i>	£6.50
<i>Vegetable</i>	£6.50
<i>Keema</i>	£6.50
<i>Chicken tikka</i>	£6.95
<i>Prawn</i>	£6.95
<i>King prawn</i>	£6.95

## Special Karahi dishes

All Karahi dishes cooked with fresh onions, capicum, tomato and garlic with a blend of Village spice garnished with fresh coriander. (Please specify mild- medium or hot)

<i>Chicken</i>	£6.20
<i>Lamb</i>	£6.20
<i>Keema</i>	£6.20
<i>Vegetable</i>	£6.20
<i>King prawn</i>	£6.95
<i>Special mix Karahi</i>	£6.95

## Tikka masala dishes (English style)

Very mild and creamy dish cooked with village special tandoori masala almonds & fresh cream.

<i>Chicken tikka</i>	£5.95
<i>Lamb tikka</i>	£5.95
<i>Vegetable tikka</i>	£5.95
<i>Mix tikka</i>	£6.95
<i>Prawn tikka</i>	£6.95
<i>King prawn tikka</i>	£6.95

# House Specialities

## House specialities

A special selection of a variety of dishes cooked in a diverse style. Our chef can cook these dishes in many different styles as recommended by you.

### **Village special curry** £6.95

A mixture of chicken, lamb and prawns also cooked with essential vegetables and a mixture of village special spices

### **Village special biryani** £7.95

Cooked with a mixture of chicken, lamb, mushroom, peas, & garnished with egg and served with curry sauce

### **Special king prawn dish** £7.95

King prawns cooked with a mixture of spices & Served with basmati rice

### **Meat thali** £8.95

Chefs choice of three dishes accompanied with rice and chapatti

### **Veg thali** £8.95

Chefs choice of three vegetable dishes accompanied with rice and chapatti

## Village Desi Special

### **Karahi gosht (on the bone)** £6.95

Pure desi style Karahi gosht cooked with a special blend of spices

### **Karahi Murgh** £6.95

Pure desi style Karahi murgh cooked with desi blend of spices

### **Gosht mutter** £6.95

Lamb cooked with peas, green chillies garnished with ginger

### **Keema karela** £6.95

Mince lamb with karela(bitter lemon)

### **Chicken chilli masala** £6.95

Chicken tikka cooked with green chilli, garlic ginger and fresh coriander

### **Paya** £7.50

Sheeps trotters cooked to a traditional Lahori style recipe

# Asian Menu

## Extra Sauces

Choose from a selection of sundries to accompany your starters and main dishes

Village special yoghurt sauce	£0.50
Popadom (spicy/plain)	£0.40
Pickle tray	£1.50
Mix pickle	£0.50
Dhaniya chutney	£0.50
Mix raita	£0.95
Cucumber raita	£0.95
Mango chutney	£0.50
Onion chutney	£0.50
Chilli sauce	£0.50
Mayonnaise	£0.50

## Sundries

Plain Nan	£1.95
Garlic Nan	£1.95
Peshwari Nan	£1.95
Cheese Nan	£1.95
Onion Nan	£1.95
Keema Nan	£2.20
Veg Nan	£1.95
Family Nan (Large)	£2.95
Chilli and coriander Nan	£2.50
Garlic and cheese Nan	£2.50
Village Mix Nan	£2.50
Paratha	£1.95
Keema paratha	£2.95
Aloo paratha	£2.50
Veg paratha	£2.50
Chappati	£0.40
Tandoori roti	£0.80

## Side dishes

Choose from a selection of side dishes to accompany your main dishes

Aloo mutter	£3.50
Mutter paneer	£3.50
Saag paneer	£3.50
Aloo palak	£3.50
Tarka daal	£3.50
Mix veg	£3.50
Bhindi (okra)	£3.50
Aloo gobi	£3.50
Bombay aloo	£3.50
Daal chana	£3.50

## Rice dishes

Choose from a variety of side dishes to accompany your main dish

Mushroom rice	£2.95
Egg rice	£2.95
Keema rice	£2.95
Fried rice	£2.95
Veg rice	£2.95
Lemon rice	£3.50
Boiled rice	£2.50
Pilau rice	£1.95
Special rice	£2.95

## English dishes

Omelettes (various) & chips	£4.95
Fried chicken & chips	£4.95
Scampi & chips	£4.95
Chicken tikka & chips	£5.95