

# TAKEAWAY MENU

# **APPETISER**

#### **PAPADUM & PICKLE**

Plain Papadum 75p Spicy Papadum 75p Mix Pickle Tray £1.75

# **STARTER**

#### **NON-VEGETARIAN**

#### Viceroy Special Mixed Platter £7.50

Viceroy mouth-watering tandoori selection including: King Prawn, Lamb Chop, Chicken Tikka and Onion Bhajee.

#### Chicken Tikka £4.95

Chicken marinated in yoghurt, herbs and spices roasted in clay oven.

#### Chicken Malai Tikka £4.95

White as moonlight, soft and mild tender chicken marinated in cream, cheese & light spices. Flavoured with cardamom and stems of coriander.

#### Chicken Tulasi Kabab £5.25

Tandoori chicken breast tikka with fresh basil, green chili, garlic, lime juice and tomato chutney.

#### Trio Chicken Kabab £5.25

Selection of mixed chicken tandoori kabab.

#### Tandoori Mix Kabab £5.25

Selection of tandoori kabab including chicken, lamb & shish kabab.

#### Kakori Kabab £5.25

The remarkable thing about the cloves and Cinnamon flavoured kakori is that it melts In your mouth, it's a royal kebab.

#### Chicken Patia Puri £5.25

An array of spicy, tangy chicken. Served With deep fried homemade pancake bread.

#### Prawn Patia Puri £5.25

An array of spicy, tangy prawn. Served With deep fried homemade pancake bread.

#### Hot Meat Puri £5.95

An array of spicy, tangy hot meat. Served With deep fried homemade pancake bread.

#### King Prawn Puri £6.95

An array of spicy king prawn with sweet and sour mango. Served with deep fried homemade pancake bread.

#### Tandoori Salmon Tikka £5.95

Salmon marinated in dill, honey and mustered with a hint of mint.

#### Tandoori King Prawn Peshwari £6.95

Shell on jumbo prawn matured in creamed hung Yoghurt marinade, aromatised with saffron, caraway seeds and fresh coriander. Chargrilled.

#### Baby Lamb Chops £5.95

Baby Lamb rack marinade of crushed garlic cloves, coriander, desi chillies and yoghurt cooked over live charcoal.

#### Fish Pakora £4.95

Chunks of fish spiced and deep fried.

#### Hot Chili Fish £5.25

Lightly, crisply battered, fried toast in onions, hot chilli & garlic. very delicate flavour.

#### Calamari Chaat £5.25

Fried calamari blended with a selection of Indian spices, ground cherry tomatoes, crisp red onion with a touch of tamarind and sliced bell peppers.

#### **Grill Chicken Drumsticks £4.95**

chicken drumstick marinated with mixed tandoori spice & herb with Greek style yogurt, cooked in tandoori oven.

## **STARTER**

#### **VEGETARIAN STARTERS**

#### Vegetarian Somosa £3.50

Puff pastry savoury filling: spiced potatoes, onion, green peace and fresh coriander, serve with tomato chutney.

#### Onion Bhajee £3.50

Thin julienne cut potato and onions deep fried with gram flower until golden brown.

#### Chana or Mushroom Puri £4.25

An array of spicy, tangy Chana or mushroom.

Served With deep fried homemade pancake bread.

#### Hot Chili Paneer £4.50

Marinated homemade Indian cheese, toasted in hot Chili, garlic and coriander.

#### Cheesy Aloo Tikki £4.50

Potato Patties stuffed with melted paneer

#### Somosa Chaat £4.95

Crushed Veg Somosa with spicy chick pea serve with yogurt tamarind sauce fresh mint sauce with crispy Sev.

#### **Grill Garlic Mushroom £4.25**

Crusted with lemony coriander herbed batter. These delicate garlic button mushroom.

# **MAINS**

#### **TANDOORI SPECIAL**

All tandoori dishes is serverd with flavoured curry sauce, mint sauce and salad.

#### Reshmi Malai Tikka Main £9.95

White as moonlight, soft and mild tender chicken marinated in cream, cheese & light spices. Flavoured with cardamom and stems of coriander.

#### Chicken Tikka Main £9.50

Chicken marinated in yogurt, herbs and spices roasted in clay oven.

#### Tandoori Chicken Main £9.50

Spring chicken marinated in yogurt, herbs & spices and roasted in clay oven.

#### Chicken Shaslik Main £10.50

Succulent pieces of boneless Chicken, marinated in yogurt and spices, skewered with bell papers cooked to perfection.

#### Mix Shaslik Special £10.95

A mix of Chicken breast and tender lamb marinated in yogurt and spices, skewered with green and red bell peppers. Cooked to perfection.

#### Garlic Tandoori Lamb £11.95

Tender pieces of lamb fillet marinated in chef's specially Created garlic spices. Cooked in a clay oven.

#### Tandoori Jumbo King Prawn £12.95

Chargrilled shell on jumbo king prawns marinated in creamed hung yogurt. Marinated and aromatised with saffron, caraway seeds and fresh coriander

#### Tandoori Mix grill £12.50

The ultimate meat sizzler-chicken tikka, lamb tikka, tandoori chicken, shik kabab, malai tikka & tandoori king prawns.

#### Tandoori Seabass £10.95

Seabass marinated in tandoori spices cooked in a clay oven and finished on the chargrill.

#### Tandoori Fish Shaslik £10.95

Chunks of fish marinated in yogurt and spices, skewered with green and red bell peppers. Cooked to perfection.

#### Salmon Machli Tikka £11.50

Chunk of salmon with fenugreek leaves, yogurt and spice grill in clay oven.

### **NEW INTRODUCED**

#### Viceroy Special £10.50 (Medium Hot)

Sliced chicken tikka cooked with mushrooms and fresh cream with ginger, garlic and mix paper.

#### Aam Chana Gosth £10.95 (Medium Hot)

Tender baby lamb cooked with chef special spice with diced onion and chickpeas served with fresh mango slice.

#### Murog Gosth KattaPiaza £10.95 (Medium Hot)

A favourite Indian lamb and chicken mixed dish cooked with onion, garlic, ginger, garam masala and green chillies.

#### Delhi Style Dalcha Lamb £11.50 (Fairly Hot)

Tender lamb from shanks marinated in a spiced yogurt marinated in 24 hrs & served with chana lentils., red Onions & green chillies to provide a full favour.

#### Murgh Jaipuri £9.95 (Medium Hot)

Julienne cut chicken with strips of green & red pepper in a fiery north Indian bhuna style sauce.

#### Goan Chicken Curry £9.95 (Medium Hot)

Chicken cooked with prepared goan spice and fresh coconut spiced sauce.

# Kali Mirch Murgh £9.95 (Medium Hot)

Old favourite modernised with crushed coarse black paper provide in a distinct flavour to the spice seasoned chicken tikka with a hint of lemongrass, chopped green chillies provide a full-bodied rustic and earthy flavour.

# **CHEF SPECIAL**

Tandoori Seabass Masala £11.50 (Medium Hot)
Tandoori Sea bass toasted in our house delight
sauce.

#### Lamb and Duck Roast £12.50 (Medium Hot)

An ambrosial but Royal Bangoli dish with a fusion of seared tender Lamb and Duck cooked with caramelised onion, scented with ground fennel seeds.

#### Redford Delicacy £10.95 (Medium Hot)

Tandoori mixed meat cooked in our own recipe consisting of a rich fusion of spices in a special masala sauce.

#### Goan King Prawn Curry £12.95 (Medium Hot)

A traditional dish of Goa, king prawn cooked with onion and coconut, flavoured with curry leaves and mustard.

#### **Viceroy Goat Salun £10.95 (Medium Hot)**

A family recipe-kid goat spice with garam masala, marinated chilli, coriander and herbs.

#### King Prawn Delight £12.95 (Medium Hot)

King prawn marinated in Yogurt, ginger and garlic, cooked in a clay oven and mixed with special thick sauce.

#### Rajasthani Handi £11.95 (Medium Hot)

Ever popular dish in Rajasthan, succulent shoulder of lamb, braised over four hours with green chilli tomato, ginger, garlic mushroom and chef's blend of spices. Truly amazing.

#### Lal Mass £10.50 (Very Hot)

Rajasthan's favourite lamb curry cooked with whole red chillies and fresh spices. Easily the hottest dish of the menu.

#### Murgh Lababdar £9.95 (Medium Hot)

Chicken tikka cooked with fenugreek flavoured onion tomato gravy with a tuck of cream.

# **HOUSE SPECIAL:** (CHICKEN £9.50 LAMB £10.95)

#### **Chicken or Lamb Chettinad (Medium Hot)**

Cooked with spicy onions, ginger, garlic, special blend of Chettinadi spices and flavoured with coconut & curry leaves.

#### **Achari Chicken or Lamb (Medium Hot)**

A special tangy masala which is obtained from various spices & herbs mixed together to perfection.

# HOUSE SPECIAL: (CHICKEN £9.50 LAMB £10.95)

#### Garlic Chilli Chicken or Lamb (FAIRLY Hot)

Chunks of chicken or lamb marinated overnight in churned Garlic, cooked with fresh green chilli & capsicum.

#### Deshi Chicken or Lamb (Fairly Hot)

A truly euthenics Indian dish with aromatic Spice to leave a lasting impression.

#### Saag Chicken or Lamb (Medium Hot)

Soft and tender Lamb Chunks cooked Spinach and tossed with onion and garlic.

#### Chicken Korai or Lamb (Medium Hot)

All-time favourite chicken or lamb curry cooked in an authentic Indian spice.

# TRADITIONAL FAVOURITE:

(VEG £7.95,CHICKEN £8.95,LAMB/SMALL PRAWN £10.95,KING PRAWN £12.95)

Korma (Medium Hot)
Tikka masala (Medium Hot)
Jalfrezi (Fairly Hot)
Pasanda (Medium Hot)
Balti (Medium Hot)
Dopiaza (Medium Hot)
Bhuna (Medium Hot)
Madras (Fairly Hot)

**Vindaloo** (Very Hot)

# **BIRIYANI (MEDIUM HOT)**

Chicken Biriyani £9.95
Chicken Tikka Biriyani £10.95
Lamb Biriyani £11.95
King Prawn Biriyani £13.50
Vegetable Biriyani £8.95

# **VEGETABLES SIDE DISHES**

(ANY SIDE £4.25, MAIN £7.50) All are mild to Medium Hot

Mix Veg curry
Saag Bhaji
Saag Aloo
Bombay Aloo
Aloo Gobi
Cauliflower Bhaji
Saag Paneer
Paneer Makhani
Tarka Dal
Mushroom Hari Piyaj
Brinjal (Aubergine) Bhaji
Dall Makhani
Dall Palak Dingri

# **RICE & CHIPS**

Basmati White Rice £2.25
Pilau Rice £2.50
Veg rice £2.95
Mushroom Rice £2.95
Lemon rice £2.95
Egg rice £3.25
Special fried rice £4.50
Chips £2.25
Bombay Chips £2.95

# NAAN

Plain Naan £2.50
Garlic Naan £2.95
Cheese Naan £3.25
Garlic and Cheese Naan £3.25
Peshwari Naan £3.25
Keema Naan £3.50
Tandoori Roti £2.25
Tawa chapati £1.95

# **CHILDRES'S CHOICE**

**Chicken Nuggets and Chips £5.25** 

Fish Fingers and Chips £4.95

Mini Chicken Kabab with Chips £5.95 (Mild)

Cheeky Chicken korma with Rice or Chips £6.95 (Mild)

## **EXTRAS**

Any curry sauce £3.95

Indian Fresh Salad £2.25

Raita £1.50

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**MEDIUM** 



FAIRLY HOT



**VERY HOT** 



VEGETARIAN V





# **Delivery Charge:**

Up to 3 miles radius £ 2.00, more than 3 Miles is £4.00 Minimum Order For Delivery £20.

We have VEGAN option available so if you need it please discuss with management. If anyone have GLUTEN problem or NUTS Allergy please share with us before you order.

