

RED OVEN

From the heart of Punjab...

...a taste of Excellence

Appetisers

Punjabi Bhaji (v)

Crispy golden fried appetiser of onions and potatoes, spinach in gram flour batter with a hint of fenugreek

£3.95

Vegetable Samosa (v) (2 Pcs)

Vegetable samosa served with salad

£3.95

Aloo Tikki Chaat (v)

Served with tangy chickpeas and drizzled with yoghurt and chutney

£5.25

Paneer Shaslik (v)

Chunks of paneer marinated with tangy mint and green herbs, smeared with spiced yoghurt and grilled golden in the tandoor

£5.25

Paneer Pakora (v)

Crispy fried cottage cheese in batter. Served with salad leaves & mint chutney

£5.25

Chilli Veg Manchurian (v)

Indo chinese exotic dish made of mixed vegetables dumplings & cooked in tangy sauce

£5.25

Amritsari Soya Tikka Shaslik (v)

A vegetarian dish that mimics the taste of chicken. Juicy chunks of soya marinated in yoghurt lightly blended with herbs and spices, cooked in the tandoor

£5.75

Vegetarian Feast (v)

A selection of Paneer Tikka, Aloo Matar Tikki Haryli Soya Tikka, Onion Bhaji

£5.95

Samosa Chaat (v)

Served with tangy chickpeas and drizzled with yoghurt and chutney

£5.25

Chicken Tikka

Golden glazed morsels of chicken breast steeped in a marinade of spiced yoghurt

£5.45

Meat Samosa (2 Pcs)

Minced lamb samosa served with salad

£4.50

Chilli Paneer (v)

Cottage cheese cubes with onions and peppers tossed in spicy chilli garlic soya sauce

£4.95

Spicy Mushroom (v)

Crispy button mushrooms with onions and peppers tossed in our special spicy sauce

£5.25

Chilli Chips (v)

Chunky chips tossed in spicy sweet chilli sauce

£4.95

Tandoori Chicken

Spring chicken on the bone marinated in yoghurt lightly blended with herbs and spices.

Cooked in the tandoor

£5.45

Chicken Tikka Pakora

Tender Pieces of marinated chicken, battered with spiced gram flour and deep fried

£5.45

Peri Hot Wings

Chicken wings cooked in tandoor in chef's special peri marinade

£5.45

Haryali Chicken Tikka

Succulent morsels of chicken breast marinated in green chilli, ginger and mint, chargrilled on tandoor

£5.45

Chilli Chicken

A classic spicy indo-chinese dish in sweet chilli sauce with onion and peppers

£5.45

Lamb Seekh Gilafi

Juicy mouth watering sausage shaped kebab of pounded lamb blended with fresh mint, coriander ginger, green chilli and spices. Glazed golden in tandoor

£5.45

Bihari Lamb Tikka

Diced boneless pieces of lamb marinated in spiced yoghurt and cooked over charcoal

£6.50

Punjabi Lamb Chops

Succulent lamb chops marinated with spiced yoghurt with a hint of ginger rolled in a mix of crushed coriander seeds

£6.50

Salmon Tikka

Salmon cubes marinated with special blend of spices. Chargrilled in tandoor, served with salad

£7.50

Barbequed Prawns

Plump butterfly prawns flavoured with carom in a spiced yoghurt marinade glazed golden over live charcoal

£7.50

Chilli Garlic Prawns

King prawns in chilli garlic sauce with onion and pepper

£6.95

Meat Feast

A selection of Tandoori Chicken, Lamb Chop Haryali Chicken Tikka and Seekh Kebab

£6.50

Machi Amritsari

Chunks of cod marinated with spice and carrom seeds, golden fried in gram flour batter

£6.50

Poppadums

Plain Poppadums

£0.95

Spiced Poppadums

£0.99

Chutney Tray

A selection of minted yogurt, mango chutney and spiced onions

£1.95

Tandoori Sizzlers

All Tandoori dishes are served with Salad and Chutney

For a complete serving for one person additional £3.50

Choice of Naan / Garlic Naan / Roti / Rice / Pilau Rice
accompanied with curry sauce

Paneer Shaslik (v)

chunks of paneer marinated with tangy mint and green herbs, smeared with spiced yoghurt and grilled golden in the tandoor with cubes of onions and peppers

£9.50

Amritsari Soya Tikka Shaslik (v)

Juicy Chunks of soya marinated with spiced yoghurt, cooked in the tandoor with cubes of onion and peppers

£10.50

Mixed Veg Grill

A selection of Paneer Tikka, Aloo Matar Tikki Haryli Soya Tikka, Onion Bhaji

£9.95

Tandoori Chicken

Spring chicken on the bone marinated in yoghurt lightly blended with herbs and spices and cooked in the tandoor

£10.50

Haryali Chicken Tikka

Succulent morsels of chicken breast marinated in green chilli, ginger and mint, cooked in the tandoor

£10.50

Chicken Tikka

Morsels of chicken breast marinated in spiced yoghurt and glazed golden in the tandoor

£10.50

Tandoori Mixed Grill

Selection of chicken tikka, tandoori chicken, lamb chop and seekh kebab

£13.95

Lamb Seekh Gilafi

Juicy mouth watering sausage shaped kebabs of pounded lamb blended with fresh mint, coriander ginger, green chilli and spices. Glazed golden in tandoor

£10.50

Lamb Tikka

Diced boneless pieces of lamb marinated in spiced yoghurt and cooked over charcoal

£11.50

Punjabi Lamb Chops

Succulent lamb chops marinated in spiced yoghurt with a hint of ginger and crushed coriander seeds

£11.50

Char Grilled Salmon

Spiced and marinated salmon cubes char grilled in the tandoor

£13.95

Peri Hot Wings

Chicken wings cooked in tandoor in chef's special peri marinade

£9.50

Barbequed Prawns

Plump butterfly prawns flavoured with spiced yoghurt marinade cooked in the tandoor

£13.95

Large Tandoori Mixed Grill

Selection of chicken tikka, tandoori chicken, lamb chop, seekh kebab, peri hot wings and salmon tikka

£21.95

Chicken Main

Chicken Curry

Tender pieces of chicken breast simmered in a refreshing smooth gravy of onions and tomatoes

£8.95

Chicken Jalfrezi

Chicken pieces cooked with peppers, onions, and dry thick sauce

£9.50

Chicken Korma (n)

Tender cubes of chicken breast slow simmered in a rich sauce of almonds, cashew nuts and cream infused with saffron

£9.75

Chicken Kadhai

A stir-fry of chicken breast with a generous amount of onions, peppers and fresh coriander, flavoured with ginger and crushed whole spices

£9.50

Chicken Do-Piyaza

A stir-fried chicken breast with a generous amount of onions and fresh coriander in our chefs chosen spices

£9.25

Saag Chicken

A traditional punjabi dish of spinach puree and chunks of chicken cooked with green chillies & ginger

£9.75

Chicken Manchurian

(Indo Chinese fusion) Battered chicken simmered in ginger-garlic soya sauce

£9.25

Qasoori Methi Chicken

Tender chicken pieces cooked in a delicious earthy sauce flavoured with dried fenugreek leaves in a onion, tomato masala base

£9.75

Chicken Tikka Balti

Morsels of chicken tikka tossed with ginger, garlic and cooked our balti sauce, finished with fenugreek

£9.95

Spicy South Indian Chicken

Succulent morsels of chicken breast with a generous amount of onions and fresh coriander in our chefs chosen spices

£9.75

Chicken Tikka Punjabi Masala

Chicken tikka tossed with ginger, garlic, green chilli and fresh coriander. Then cooked in onion and tomato gravy and finished with our chefs own special blend of spices

£9.75

Chicken Tikka Masala

Chicken tikka stir-fried in a creamy onion and tomato sauce flavoured with fragrant dried fenugreek leaves

£9.95

Haryali Chicken Tikka Tawa Masala

Marinated chicken tikka slow simmered in a refreshing and enticing broth of onions and tomatoes

£9.75

Chicken

Mirch Masala

Diced chicken preparation stir-fried with generous amounts of ginger, spring onions and jalapeno green chillies

£9.75

Butter Chicken (n)

Tandoori chicken cooked in a rich tomato and cashew nut gravy, finished with cream and fenugreek

£9.95

Chicken Tikka Chilli Pudhina Masala (n)

Chef's new creation of chicken tikka saute with the blend of ginger, garlic, green chilli, fresh mint and coriander, cooked in curry sauce and finished with cashew nuts paste and garam masala.

£9.75

Chicken

Tikka Noorani

Tandoori chicken tikka and mushrooms tossed with garlic, black pepper and lemon juice, cooked in curry sauce with chopped masala, finished with a touch of cream

£9.75

Chicken

Tikka Chilli Garlic

Chicken tikka sauted with garlic and chilli, cooked in curry sauce, finished with coriander, cream and selected spices

£9.75

Chicken

Tikka Peri Masala

Chicken tikka sauted with garlic and cooked in chef's hand picked peri spices

£9.95

Lamb Main

Lamb Curry

Tender pieces of lamb simmered in a home style gravy

£9.99

Lamb Rogan Josh

Traditional lamb preparation of meat served slow cooked in a rich sauce with selected spices

£9.99

Lamb Korma (n)

Diced lamb, slow cooked in a rich creamy sauce infused with rose water, saffron and our chefs spices

£10.25

Lamb Chop Curry

Tandoori lamb chop cooked in onion and tomato gravy finished with garam masala and fresh coriander

£10.95

Lamb Do Piyaza

A stir-fry of lamb with a generous amount of onions and fresh coriander in our chefs chosen spices

£9.99

Kerala Lamb Chilli Fry

Lamb preparation of meat slow cooked in a selected spices

£10.25

Saag Gosht

Diced lamb legs braised in traditional spinach puree and served with blob of butter

£10.25

Rarha Gosht

Punjabi take of bhuna diced lamb and mince lamb preparation slow cooked with selected spices

£10.25

Lamb Tawa Masala

Diced lamb with onions, tomatoes, green chillies, ground spices and herbs. Flavoured with carom seeds, cooked in tawa style

£10.25

Qasoori Methi Gosht

Tender lamb pieces cooked in a delicious earthy sauce flavoured with dried fenugreek leaves in a onion, tomato masala base

£9.99

Achari Lamb

Semi-dry preparation in a piquant masala of pickling spices, ginger and tomatoes, tempered with whole red chilli, and mustard seeds

£10.25

Lamb Mirch Masala

Diced lamb preparation stir-fry with generous amounts of ginger, spring onions and slit-jalapeno green chillies

£10.25

Lamb Tikka Punjabi Masala

Lamb tikka tossed with ginger, garlic, green chilli and fresh coriander. Then cooked in onion and tomato gravy and finished with our chefs own special blend of spices

£10.95

Keema Mattar

A classic lamb mince preparation cooked with green peas medium spiced

£9.99

Lamb Kadhai

A stir-fry of diced lamb with a generous amount of onions, peppers and fresh coriander, flavoured with ginger and crushed whole spices

£9.99

Vegetable Main

All Vegetarian dishes can be ordered as a side dish for £5.50

Dal Tadka

House speciality of lentils, tempered with garlic, whole red chilli and cumin seeds

£6.95

Dal Makhani

A preparation of black lentils slow cooked with butter and cream

£6.95

Mix Veg Kofta (n)

An exotic Indian gravy dish with dumplings made of minced veggies, paneer and spices

£7.95

Punjabi Chole

A tangy chickpea preparation in onion, tomato, ginger, mint and coriander with a squeeze of lemon

£6.95

Soya Tikka Palak

A stir-fried preparation of Soya tikka and chopped spinach with a hint of garlic, finished with butter and cream

£8.50

Vegetable Jalfrezi

A mix of vegetables cooked with onions, tomatoes, ginger, green chillies, and mild curry sauce

£6.95

Bhindi Do-Piyaza

Okra tossed with onions and fresh coriander and lightly spiced

£7.50

Masala Mushrooms

Mushrooms tossed with garlic, cooked in chopped masala, finished with the powder of roasted coriander and jeera seeds

£7.50

Vegetable Manchurian

(Indo chinese fusion) minced vegetable fried dumplings simmered in ginger-garlic soya sauce

£6.95

Spicy Shahi Paneer (n)

Cubes of Indian cheese cooked in a rich tomato sauce with cashew nuts, raisins and makhane

£7.95

Saag Chana

Medium spice punjabi dish of spinach and chickpeas

£7.50

Gobi Aloo Adraki

Cauliflower and baby potatoes tossed in a tangy sauce with ginger

£7.50

Bombay Aloo

Baby potatoes cooked in mild sauce with ginger and garlic

£6.95

Baingan Bharta Matar

A delicious punjabi flavoured roasted aubergine and peas, subzi cooked in onion, tomato, garlic gravy with aromatic Indian spices

£7.50

Saag Paneer

A traditional Punjabi dish of spinach puree and chunks of Indian cheese, cooked in butter, green chilli, ginger flavoured with fenugreek leaves

£7.95

Saag Aloo

Baby potatoes and spinach puree cooked together

£7.50

Paneer Makhani

Cubes of Indian cheese cooked in a rich creamy tomato sauce flavoured with dried fenugreek, ginger and honey

£7.95

Kadhai Paneer

Cubes of paneer stir fried with peppers in a thick sauce of onions and tomatoes

£7.95

Soya Tikka Kadhai

Amritsari soya tikka stir-fried with peppers in a thick sauce of onions and tomatoes

£8.50

Soya Tikka Qasoori Methi

Marinated soya pieces cooked in a delicious earthy sauce flavoured with dried fenugreek leaves in a onion, tomato masala base

£8.50

Seafood Main Traditional Classics

All prawn dishes can be ordered as King Prawns dishes for additional £3.95

Goa Fish Curry

Cod pieces simmered in a ground Goan masala of onions, coriander seeds, green chilli and curry leaves, finished with coconut cream
£10.95

Cod Fish Tawa Masala

Diced cod pieces cooked with onions, tomatoes, green chillies, ground spices and served on a tawa dish
£10.95

Prawn Jalfrezi

Prawns cooked in a medium rich sauce with onions, tomatoes, fresh coriander and spices
£9.95

Prawn Punjabi Masala

Prawns tossed with ginger, garlic, green chilli and fresh coriander. Then cooked in onion and tomato gravy and finished with our chefs own special blend of spices
£9.95

Prawn Chilli Garlic

Prawns sauted with garlic and chilli cooked in medium rich curry sauce finished with coriander, cream and selected spices
£9.95

Prawns Saag

Prawns and spinach puree tossed with garlic, cumin and crumbled roasted fenugreek leaves
£9.95

Prawn Pudina Masala (n)

Chef's new creation of prawn saute with the blend of ginger, garlic, green chilli, fresh mint and coriander, cooked in curry sauce and finished with cashew nuts paste and garam masala.
£9.95

Prawn Tawa Masala

Prawns tossed with onions, tomatoes, green chillies, cubed peppers, ground spices and herbs, flavoured with ajwain. Cooked in tawa style
£9.95

Chicken	£9.25	Tikka £9.95
Lamb	£9.95	£10.50
Mix Vegetables	£6.95	
Prawn	£9.95	

Madras

Fairly hot

Vindaloo

Very Hot

Dhansak

Cooked with lentils in spicy sweet and sour taste

Pathia

Spicy, sweet & sour dish cooked with chillies, brown sugar & lemon juice

Bhuna

Moist medium spicy thick curry.

Biryani Dishes

An aromatic preparation of basmati rice layered with spiced main dishes. All Biryani dishes are served as a complete dish including curry sauce and raita.

Vegetable Biryani (v)
£8.95

Amritsari Soya Tikka and green peas Biryani (v)
£9.95

Chana Mushroom Biryani (v)
£9.95

Chicken Biryani
£9.95

Lamb Biryani
£10.95

Prawn Biryani
£11.95

King Prawns Biryani
£12.95

Red Oven Biryani
Mix of Lamb, Chicken & Prawn
£12.95

Salads & Raita

Salad

A combination of tomato, cucumber, carrot, red onions, green chillies and lemon wedge
£2.75

Kachumber Salad

Tangy Indian tossed salad
tomato, cucumbers, onions and carrot
£2.95

Plain Yoghurt
£2.50

Raita

spiced yoghurt
£2.95

Special Raita

Choice of Boondi or
Cucumber or Mix Salad
£3.25

Rice and Breads

Steamed Rice

£3.45

Pilao Rice

Aromatic basmati rice

£3.75

Saffron Rice

Saffron infused steamed basmati rice

£3.95

Onion Fried Rice

Basmati rice with fresh onions

£3.95

Egg Fried Rice

Scrambled egg and rice mixed and fried

£3.95

Lahsooni Chawal

Garlic fried rice

£3.95

Keema Pilau

Aromatic basmati rice steamed with cooked mince meat

£4.25

Mushroom Pilau Rice

Basmati rice mixed with thin sliced mushrooms

£3.95

Mixed Veg Rice

Basmati rice mixed with chopped mixed vegetables

£3.95

Butter Naan

Freshly baked naan served glazed with butter

£2.75

Garlic Naan

Freshly baked naan with chopped garlic served glazed with butter

£2.95

Coriander Naan

Freshly baked naan with chopped fresh coriander served glazed with butter

£2.95

Cheese Chilli Garlic Naan

£3.95

Chilli Naan

Freshly baked naan with chopped green chillies served glazed with butter

£2.95

Peshawari Naan (n)

Freshly baked naan bread filled with a mixture of mango, almonds and cherries served glazed with butter

£3.95

Keema Naan

Freshly baked naan bread filled with mince lamb served glazed with butter

£3.95

Cheese Naan

Freshly baked naan bread filled with cheddar cheese served glazed with butter

£3.95

Onion Kulcha

Freshly baked naan bread filled with onions

£3.75

Amritsari Kulcha

Special from Punjab, spiced potato & paneer stuffed naan

£3.95

Tandoori Roti

Wholemeal flat bread baked in the tandoor glazed with butter

£2.25

Chapati

Wholemeal bread cooked on a tawa and its one side coated thinly with butter

£1.95

Paratha

Layered whole meal Indian bread layered with butter and baked in the tandoor

£2.95

Pudhina Paratha

Whole meal Indian bread layered with mint leaves and baked in the tandoor

£2.95

Chips

Thick chunky chips

£3.00

Children's Khanna

Scampi, Chips and Salad
£5.50

Chicken Nuggets, Chips and Salad
£5.50

Cod, Chips and Salad
£5.50

Paneer Makhani, Chips or Rice
£6.95

Chicken Makhani, Chips or Rice
£6.95

Chicken Korma, Chips or Rice
£6.95

English

Scampi, Chips and Salad
£8.95

Cod, Chips and Salad
£8.95

Set Meal

2 Course Meal £13.95 per person

3 Course Meal £15.50 per person

Sunday to Thursday

Appetisers

Vegetable Samosa (v)
Vegetable samosa served with salad

Punjabi Bhaji (v)
Crispy golden fried appetiser of onions and potatoes, spinach in gram flour batter with a hint of fenugreek

Paneer Pakora (v)
Crispy fried cottage cheese in batter. Served with salad leaves & mint chutney

Meat Samosa
Minced lamb samosa served with salad

Chicken Tikka
Morsels of chicken breast marinated in spiced yoghurt and glazed golden in the tandoor

Lamb Seekh Gilafi
Juicy mouth watering sausage shaped kebabs of pounded lamb blended with fresh mint, coriander, ginger, green chilli and spices. Glazed golden in tandoor

Dessert / Hot Drink

Ice Cream / Coffee

Mains

Chicken **Mix Vegetable**
Lamb **Paneer**

Korma
Creamy almond sauce mildly spiced

Jalfrezi
Fresh peppers, onions, coriander finished with our chef own blend of spices

Balti
Fresh ginger garlic cooked with our balti sauce finished with fenugreek

Madras
Hot

Vindaloo
Very Hot

Dhansak
Cooked with lentils with a slightly hot, sweet and sour taste

Pathia
A hot, sweet & sour dish cooked with chillies, brown sugar & lemon juice

Bhuna
Moist medium spicy curry

Tawa Masala
Fresh onion tomatoes green chillies ground spice & herbs flavoured with carom seeds

Punjabi Masala
Fresh ginger garlic green chili and coriander tossed and finished with our chef special blend of spices

All mains are accompanied with Pilau Rice or Plain Naan Each

Banquet Meal £21.95 per person

Minimum order for 2 person

Poppadums & Chutneys

Appetisers

Vegetarian Feast (v)

A selection of Paneer Tikka, Aloo Matar Tikki
Haryli Soya Tikka, Onion Bhaji

Meat Feast

A selection of Tandoori Chicken, Lamb Chop
Haryli Chicken Tikka and Seekh Kebab

Mains

(Choose any one)

Butter Chicken

Chicken Tikka Chilli Garlic

Chicken Tikka Masala

Lamb Tikka Punjabi Masala

Lamb Rogan Josh

Paneer Makhni

Soya Tikka Kadahi

Saag Paneer

Mains served with Rice & Naan Each

Dessert

(Choose any one from dessert menu)