

Vegetarian and Side Dishes

Most main courses on the menu can be cooked as a vegetarian main course. Please ask your server for options.

Main Course £6.50 Side order £3.50

Bombay Potatoes

Potatoes boiled in herbs then cooked with mild spices.

Mushroom Baazi

Spiced mushrooms fried till they are moist and full of flavour.

Aloo Gobi

Fresh cauliflower and Bombay potato.

Saag Paneer

Fresh spinach and mature cheddar sautéed in light spices.

Chana Baazi

Softened chickpeas in gentle spices, garnished with onion.

Brinjal Baazi

Lightly spiced aubergine.

Bindi Baazi

Ladies fingers, cooked till they are succulent.

Saag Baazi

Fresh spinach cooked with crushed garlic and ginger puree.

Saag Aloo

Fresh spinach combined with Bombay potato.

Cauliflower Baazi

Boiled cauliflower cooked with subtle flavours.

Tarka Dhall

Lentils, cooked with garlic, ginger and gentle spices.

Chana Paneer

Lightly spiced chickpeas cooked with cheddar cheese.

Saag Mushroom

Fresh Spinach and Mushrooms delicately spiced.

Biriany Bazaar

A very common dish in many parts of India, Pakistan and Bangladesh. Basmati saffron rice is gently spiced and then stir-fried with the chosen meat or vegetables. Accompanied with a medium spiced vegetable curry. A Peshawari naan is recommended with a biryani.

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|-----------------------|--------|
| Chicken | £8.90 |
| Meat or Prawn | £8.90 |
| Chicken or Lamb Tikka | £9.90 |
| King Prawn | £10.90 |
| Mixed Vegetable | £7.90 |

Bombay Bakery

Breads are a part of everyday meals throughout the Indian subcontinent. The dough for our breads are made on a daily basis and cooked just before your meal is served, for that fresh taste and aroma.

Naan | Plain

Fresh bread baked in the tandoori oven.

£2.20

Garlic Naan

Naan bread coated with fresh garlic and parsley.

£2.50

Peshawari Naan

Sweet filling of almonds, coconut and raisins.

£2.50

Keema Naan

Spicy minced lamb filling.

£2.50

Chilli and Coriander Naan

Finely chopped green chillies and fresh coriander.

£2.50

Cheese Naan

Filled with grated cheddar cheese.

£2.50

Vegetable Paratha

Pan fried unleavened bread filled with vegetables.

£2.50

Chapati

Thin flat bread made from plain flour and toasted over a naked flame.

£1.30

The Rice Pot

Cooked using only pure basmati or finest long grain rice.

Boiled

Boiled long grain rice.

£2.50

Basmati Pulao Rice

Basmati rice cooked in a broth of herbs. Eaten on many festive occasions.

£2.70

Onion Fried Rice

Boiled rice fried with softened onions.

£2.90

Lemon Rice

Long grain cooked with fresh lemon.

£2.90

Special Rice

Stir fired Basmati with egg and vegetables.

£3.50

Keema Rice

Cooked with spiced minced lamb.

£3.50

Mushroom Rice

Lightly spiced pan fried mushrooms in Basmati pulao rice.

£3.50

Chips

£2.00

For Basmati news and offers follow us on Twitter & Facebook @basmatigroup. We can be found on tripadvisor.co.uk. We value your reviews. Join our mailing list to receive news of special events.



basmati

INDIAN RESTAURANT

Swan House Cellars | Market Square

Petworth | West Sussex | GU28 0AH

01798 343414

5.30pm to 11pm 7 days



Takeaway Menu

We have many more exclusive dishes on our restaurant menu

Starters

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| Papadom Plain or lightly spiced crispy appetiser. | £0.60 |
| Chutney's Mango chutney, mint sauce, onion chutney or hot pickle. | £0.60 |
| King Prawn Butterfly Large king prawn flavoured in herbs and spices, with a breadcrumb coating. | £4.90 |
| Tandoori King Prawn Marinated whole large king prawn grilled in the tandoor. | £4.90 |
| Mixed Starter Chicken Tikka, Vegetable samosa and onion bhaji. | £3.90 |
| Sheek Kebab Spiced mince lamb is skewered and tandoori grilled. | £3.90 |
| Chicken or Lamb Tikka or Tandoori Chicken (1/4) Marinated chicken or lamb barbecued in the tandoor. | £3.90 |
| Tandoori Mixed Kebab Chicken tikka, lamb tikka and sheek kebab. | £4.50 |
| Onion Bhaji (V) Spiced onion balls deep-fried to a crispy finish. | £3.20 |
| Jhinga Puri Slightly sweet and spicy prawns served on a deep fried pastry. | £4.90 |
| Chicken Chatt Cooked with special chatt masalla spices and cucumber. | £3.90 |
| Meat or Vegetable Samosa Triangular pastry filled with spiced mince or vegetables. | £2.90 |

From the Tandoor

The chosen meat or fish is marinated in an exotic blend of herbs and spices. It is then grilled in the clay tandoori oven to give it a unique barbecued aroma and taste. These dishes are served with a garnish of fried onion, fresh salad and mint sauce. Side orders of naan bread and vegetables are recommended with these dishes.

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| Chicken or Lamb Tikka Tenderised pieces of boneless chicken or lamb. | £7.20 |
| Tandoori Chicken (Half) Chicken on the bone grilled in the tandoor. | £7.20 |
| Chicken or Lamb Tikka Shashlik Grilled onions, peppers and tomatoes are served with Tikka. | £7.90 |
| Tandoori Mixed Grill Chicken and lamb tikka, sheek kebab and tandoori chicken. | £8.90 |
| Tandoori King Prawn Whole large king prawns roasted in the tandoor. | £11.90 |

Signature Dishes

These dishes have been extensively prepared to bring out their unique flavours and textures. These are traditional dishes to which we have added our distinctive touch using our knowledge and love of this cuisine. These dishes can be cooked as a vegetarian option. (V)

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| Wild Lemon Lamb Cooked with aromatic Bangladeshi Shatkora lemon. (Tikka £8.50) | £7.90 |
| Chicken or Lamb Chilli Shaan 🌶️🌶️ 3 types of chilli form a very hot flavour and aroma. (Tikka £8.50) | £7.90 |
| Apricot Chicken Slightly sweet with a medium apricot and sultana sauce. (Tikka £8.50) | £7.90 |
| Chicken Tikka Shobuz Balti Chefs secret spice blend. Medium and a touch sweet with plenty of fresh coriander. Served with plain nan bread. | £9.90 |
| Chicken Badam Pasanda (M) (N) Mild, creamy, nutty almond sauce and mixed crushed nuts. | £7.90 |
| Chicken or Lamb Tikka Masalla (N) Cooked using our unique sweet and creamy masalla sauce, made from a secret blend of ingredients. (Jhinga £8.90) | £7.90 |
| Tandoori Butter Chicken (M) Diced chicken in a mild butter sauce, with fenugreek, tomato and fresh cream. | £7.90 |
| Chicken or Lamb Jalfrezi 🌶️🌶️ Hot and spicy, with fresh green chillies and our secret chilli sauce. (Tikka £8.50) | £7.90 |
| Garlic Chilli Chicken or Lamb 🌶️ Hot and spicy with mixed spices, fresh chillies and garlic. (Tikka £8.50) | £7.90 |
| Khodu Ghust Sweet pumpkin and lamb are combined in a medium spiced bhuna sauce. | £7.90 |
| Chicken Tikka Naga Korai Very hot Naga chilli, with onions, peppers and tomato in a semi dry sauce. | £7.90 |

Balti Fare

This style of cooking originates from the mountainous Kashmir region. A variety of herbs and spices are ground into a thick paste to create a unique, medium hot and spicy flavour. Plenty of pureed onion, seasoning and coriander are added and then cooked in a large iron pot, with the chosen meat or fish. The meal is served with tandoori naan bread. Rice and vegetables are recommended.

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| Chicken | £8.90 |
| Meat or Prawn | £8.90 |
| Chicken or Lamb Tikka | £9.90 |
| King Prawn | £10.90 |
| Mixed Vegetable | £7.90 |
| (V) Vegetarian (M) Mild (N) Nuts 🌶️ Hot 🌶️🌶️ Very Hot | |

Classic Main Courses

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|------------------------------------|-------|----------------------|-------|
| Chicken | £7.20 | King Prawn | £9.90 |
| Meat or Prawn | £7.70 | Mix Vegetable | £6.50 |
| Chicken or Lamb Tikka £8.20 | | | |

Kurma (M)

A mild, sweet and creamy dish consisting of ground coconut and cream, cooked with gentle aromatic spices. A Peshawari naan and boiled rice are recommended.

Dansak / Pathia 🌶️

The Persian Dansak dish was served as part of an emperor's feast. It has a thick lentil base flavoured with spices, cane extract, tamarind and lemon juice to give it a hot, sweet and sour taste. A Pathia is similar dish with a richer sauce, without lentils.

Bhuna

A typical Bangladeshi dish, with a thick onion gravy. Medium strength sauce with gentle spices. We recommend fresh cauliflower baazi and onion rice side orders with Bhuna dishes.

Curry or Madras 🌶️

The traditional basic curry with a medium sauce that is suitable for all curry lovers. Or a spicier and hotter Madras sauce with fresh lemon juice.

Korai

This dish is a definite favourite for the Indian food devotee. Mixed spices are added to an onion, garlic and ginger base. This creates a deliciously tasty thick sauce of medium strength. Generous pieces of onion, capsicum and tomato are then added to the sizzling iron Korai with the chosen meat, vegetable or fish.

Rogan Josh / Shalimar

Sliced tomatoes in a gently spiced sauce are used to lavishly top a medium strength bhuna style dish. Or the Shalimar with a tomatoe and mushroom sauce.

Saag

Fresh spinach is seasoned and cooked with garlic and ginger to bring out its flavour. The meat is then added and cooked till the flavours are fused together. Lemon rice and dhal are a perfect side.

Seafood Delights

Saag or dhal side orders and lemon rice are recommended with these dishes.

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| Goa Fish Curry 🌶️ | £9.90 |
| Boneless 'Talapia' fish in a rich madras hot sauce with sun dried chilli, coconut and tamarind. | |
| Jhinga Dhall Saag | £9.90 |
| Classic combination of tiger king prawns with lentils and fresh spinach. | |
| Jhinga Jalfrezi 🌶️🌶️ | £9.90 |
| Tiger king Prawns, hot and spicy, with fresh green chillies and our secret sauce. | |

We use No artificial colours or flavours. No MSG or flavour enhancers. Low salt and oil content. Grain Fed, Welfare Audited Poultry with No animal proteins.

www.basmatigroup.co.uk

If your favourite dish is not on the menu please ask your server and we will do our best to cook it for you.