

STARTERS

chicken tikka breast of chicken marinated in yogurt with allspice and turmeric. baked in the tandoor	6.00
sheek kabab minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers	6.00
samosa chat (Veg) deconstructed spiced potato patty served with braised garam masala, spiced chickpeas, cool minted yoghurt with tamarind chutney and finally sprinkled with sec & coriander	6.00
onion bhaji finely sliced onions coated in light spicy batter. deep fried	5.50
prawn pathia on puri spicy sweet and sour tiger prawns served on deep fried wholemeal bread	7.00
jhinga barah king prawns marinated in mild spices, barbecued on skewers	8.00
reshami mali tikka tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor	7.50
machli bhaja pan fried seabass fillets in blend of select spices	8.00
paneer shashlik spiced Indian cottage cheese, assortment of bell peppers, tomato and onions Served with mint yoghurt and mix greens	7.00
aloo tikki fried galettes of spiced potato, lentils and peas	5.50

tandoori chicken spring chicken marinated, spiced & barbecued	6.00
tandoori lamb cutlets lamb cutlets in a marinade of lime juice. warm dark spice, ginger and garlic	9.00

POPPADUMS & CONDIMENTS

poppadums plain/spiced	0.90
raita yogurt with cucumber or onion	1.50
selection of pickles and chutneys (per person)	1.50

CHICKEN DISHES

chicken shashlick chicken tikka baked in the tandoor with peppers, onions and tomatoes	12.50
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	12.50
chicken korma chicken pieces cooked in a mild smooth coconut sauce	12.50
chicken jalfrezi chicken cooked with onions, peppers and green chillies. fairly hot	12.50
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish	12.50
chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spiced	12.50
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor	12.50
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	12.50
adrakh chicken chicken and ginger cooked in a thick tomato and coconut milk sauce with crushed chillies. medium spiced	12.50
aachari murgh aachar – PICKLE. chicken cooked in a special selection of spices with a distinct tangy flavour	12.50
murgh mirch masala chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot	12.50

butter chicken tikka chicken cooked in butter and tomato sauce with almonds and cream	12.50
tawa chicken specially prepped on a flat hot iron dish, cooked with green chilli, herbs and spices	12.50
alphanso chicken chicken cooked in a very mild smooth mango based sauce, garnished with pistachios	12.50
capsila chicken chicken cooked with bell peppers, mix spices and coriander	12.50
garlic chilli chicken hot and spicy chicolli garlic sauce, garnished with fresh coriander	12.50
hyderabadi handi biryani longrain basmati rice flavoured with fragrant spices such as saffron, served with vegetable sauce	14.00
tandoori mixed grill Pieces of chicken tikka, lamb tikka, tandoori chicken & sheek kebab	18.00

LAMB DISHES

lamb bhuna tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced	14.50
khumbani ma gosht lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced	14.50
lamb dhansak classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot	14.50
kashia lamb sliced tender lamb cooked in a very hot garlic-based sauce. garnished with coriander	14.50
lamb pasanda kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce	14.50
lamb biryani combination of fragrant basmati rice and spiced lamb. served with a vegetable curry side dish	16.00
aachari lamb aachar – PICKLE. lamb cooked in a special selection of spices with a distinct tangy flavour	14.50
lamb saagwalla lamb cooked with fresh spinach, herbs and garlic. medium spiced	14.50
lamb tawa specially prepared on a flat hot iron dish, cooked with green chilli, herbs and spices	14.50
tandoori lamb cutlets lamb cutlets in a marinade of lime juice. warm dark spice, ginger and garlic	19.00

SEAFOOD

mitaa jhinga bhaja stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers	15.00
palak jhinga tiger prawns cooked in medium spices with spinach and garlic	15.00
king prawn dhansak classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce	16.00
aachari jhinga aachar – pickle. tiger prawns cooked in a special selection of spices. with a distinctly tangy flavour	15.00
tandoor masala jhinga tandoor-cooked king prawn simmered in a delicate almond and cream sauce	17.00
machli tandoor sea bass marinated in ginger, garlic, tandoori massala . baked in the tandoor	16.00
amm aur chingri salan tiger prawns cooked with onions in spicy mango sauce with coconut milk. garnished with ginger juliennes. medium	15.00
roshni bhuna jhinga king prawn cooked with fresh tomatoes, peppers, garlic and coriander. medium spiced	16.00
jhinga lajawaab garlic scented bbq king prawn cooked with tomato, onion and finished with lime juice	19.00
goan fish curry (slightly hot) Chunks of white fish in a coconut sauce, flavoured with goan chillies and tamarind. reminiscent of palm trees on goan shores	15.00
tandoori king prawn king prawns marinated, spiced & barbecued	19.00

VEGETARIAN

- baingan aloo aur channa** 10.50
aubergine, potato and chick peas in light spices with garlic, garnished with coconut
- vegetable biryani** 12.00
combination of fragrant basmati rice cooked with spiced vegetable, served with a vegetable curry
- aloo saag channa** 10.50
potato, spinach and chick peas in medium spice with cumin
- paneer masala** 10.50
paneer cooked in a mild creamy yoghurt sauce with ground almonds
- gobi begum bahar** 10.50
couliflower & potato cooked in south indian inspired moilee sauce
- panner shashlik** 12.50
paneer tikka baked in the tandoor with peppers, onions and tomatoes

RICE

- pilau rice** 3.50
basmati rice cooked in butter and aromatic spices
- boiled rice** 3.50
boiled basmati rice
- fried rice** 3.50
rice with onions, herbs and spices
- kashmiri pilau** 5.00
with nuts and fruits
- mushroom pilau** 5.00
with spiced mushroom

ALLERGY ADVICE

Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food intolerance, kindly let us know when ordering.

SIDE DISHES

- shabzi** 6.00
mixed vegetables in curry sauce or dry
- bhindi bhaji** 6.00
tender spiced okra
- saag bhaji** 6.00
fresh spinach with onion and garlic
- mushroom bhaji** 6.00
spiced mushroom
- saag aloo** 6.00
potato and spinach
- bombay aloo** 6.00
spiced hot potatoes
- baingan bhaji** 6.00
spiced aubergine
- saag paneer** 6.00
spinach with curd cheese
- tarka dhall** 6.00
lentils with garlic
- channa masala** 6.00
curried chick peas

BREADS

- naan** 3.50
leavened bread baked in tandoor
- peshwari naan** 3.50
with almonds, sultana and coconut
- keema naan** 3.50
with spiced minced lamb
- garlic naan** 3.50
- chapati** 3.00
unleavened bread

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