






INDIAN ORCHID

Food Menu

Bites

1. Roasted/Fried Poppadoms (each)  £0.95
2. Masala Poppadom (each)  £1.95
3. Chips  £3.25
4. Chilli Crisps Mixed   £3.25
5. Masala Peanuts Mix (N)   £3.25
6. Bombay Mix (N)  £4.95

Orchid Street Food

7. Aloo Tikki Chaat  £6.95
Potatoes & chickpeas topped with yoghurt and tamarind chutney, served in a potato basket, garnished with crispy sev
8. Samosa Chaat  £6.95
Mashed crispy punjabi samosa, drizzled with mint & coriander chutney
9. Pani Puri   £5.95
Crispy puri filled with spiced potatoes & chickpeas, topped with mint and tamarind chutney
10. Paneer Potli £4.95
Crispy pastry parcels, filled with mildly spiced paneer and spinach
11. Dal Bhajia  £4.95
Crunchy, delicious bite sized fritters made of moong dal



Orchid Oriental Special

12. Vegetable Hakka Noodles   £7.25
Indo-Chinese noodles with mixed vegetables
13. Vegetable Manchurian    £7.95
Vegetable kofta in an oriental sauce
14. Orchid Special Chaat    £6.50
Blend of crispy noodles, Indian & Chinese chutneys and vegetables

Vegetarian Starters

15. Chilli Garlic, Garlic or Mari Mogo (Dry)  £6.50
Cassava cooked with chilli & garlic/garlic/black pepper & herbs
16. Onion Bhajia   £5.95
Onion fried in special batter
17. Crispy Bhajia   £5.95
Slices of potato, fried in a herb batter
18. Chilli Paneer   £6.95
Paneer cooked in our special szechuan style sauce
19. Paneer Coriander  £7.95
Boiled cottage cheese cooked with freshly spiced coriander & green chilli sauce
20. Bharwa Mushroom  £7.95
Stuffed Mushrooms with our special spices, cooked in a clay oven
21. Chilli Garlic Mushroom    £6.95
Mushroom cooked with chilli & garlic and an aromatic sauce

22. Crispy Bhindi   £7.75
Thinly sliced bhindi, fried with herbs
23. Paneer Tikka Shashlik  £7.95
Paneer cooked in the tandoor with our special spices
24. Methi Gotta or Bateta Vada   £6.95
Vegetable fritters

25. Vegetable Samosa (4 pcs)   £4.95
Pastry filled with spiced mixed vegetables

Non-Vegetarian Starters

26. Murgh Malai Tikka (N) £7.95
Diced chicken marinated in a creamy sauce, cooked in the tandoor
27. Chicken Tikka   £7.95
Spiced chicken breast cooked in the tandoor
28. Tandoori Wings   £7.95
Chicken wings spiced and slow cooked in the tandoor
29. Crispy Fried Wings   £7.95
Fried chicken wings marinated in ginger & herbs
30. Chilli Chicken   £7.95
Spicy Indo-Chinese style chicken
31. Mari Chicken (on or off the bone)   £7.95
Chicken wings in our chef's special black pepper sauce
32. Jeera Chicken (on or off the bone)  £7.95
Chicken wings in a special jeera sauce
33. Seekh Kebab   £7.95
Minced lamb spiced and cooked in the tandoor
34. Lamb Chops   £9.95
Marinated lamb chops cooked in the tandoor
35. Lamb Chilli Pepper   £8.95
Strips of lamb stir fried with chillies, onions, garlic & spices

36. Lamb or Chicken Samosa (4 pcs)  £5.85
Pastry filled with spiced lamb or chicken mince
37. Tandoori Chicken (Half)  £7.95
Chicken marinated in the chef's special herbs & spices and cooked in the tandoor
38. Tandoori Mixed Grill   £16.95
Assortment of Lamb Chops, Seekh Kebab, Tandoori Wings and Tandoori Prawns

Seafood Starters

39. Tandoori King Prawns   £13.95
King prawns cooked with our special spices in the tandoor
40. Chilli Garlic Prawns   £12.95
Prawns mixed with our special chilli & garlic sauce
41. Jinga Lasooni   £14.95
Prawns cooked in the chef's special garlic butter served with sauteed vegetables

43. **Tawa Fish** 🌶️ £10.95
Shallow fried, Tilapia fillets marinated in herbs and cooked in a tawa
44. **Fish Tikka Hydrabadi** 🌶️🌶️ £10.95
Tandoori grilled tilapia fish marinated in butter garlic and pepper
45. **Chilli Garlic Fish** 🌶️🌶️ £10.95
Tilapia fish cooked in aromatic spices, chilli & garlic
46. **Salmon Mustard Fish Tikka** 🌶️ £12.95
Salmon marinated in the chef's special mustard sauce, cooked in the tandoor

Vegetarian Main Course

47. **Bombay Aloo** 🌶️🌱 £7.25
Potatoes cooked in an authentic indian sauce
48. **Bharwa Aloo Baingan (N)** 🌱 £8.95
Aubergine stuffed with our chef's special blend of herbs and spices, cooked with potatoes
49. **Palak Paneer (N)** 🌶️ £8.25
Spinach and paneer cooked in a creamy sauce
50. **Paneer Tikka Masala (N)** £8.25
Paneer cooked in a tandoor and tossed with onions, garlic, ginger, herbs & spices
51. **Karahi Paneer (N)** 🌶️ £8.25
Paneer cooked in our traditional special sauce
52. **Makai Methi Masala (N)** 🌶️🌱 £7.95
Sweetcorn cooked with onions, tomatoes, chillies and fenugreek leaves, mixed with special spices
53. **Bhindi do Pyaza** 🌶️🌱 £7.95
Ladyfinger cooked in an onion & tomato sauce, flavoured with a mix of special spices
54. **Chana Methi Masala (N)** 🌶️🌱 £7.95
Chickpeas cooked with methi in traditional spices
55. **Aloo Gobi** 🌱 £7.50
Cauliflower florets and potatoes tossed in spices and herbs
56. **Daal Hydrabadi / Tadka Dal** 🌶️🌱 £7.50
Lentils tempered with cream, crushed garlic, cumin and whole red chillies
57. **Kali Daal** £7.50
Black lentils cooked with cream, tomatoes, ginger, garlic, herbs & spices
58. **Vegetable Bahar (N)** 🌶️🌱 £7.25
Mixed vegetables cooked in our special sauce
59. **Tawa Mix Veg** 🌶️🌱 £7.95
Mixed vegetables cooked with special herbs & spices on a tawa
60. **Egg Methi Masala (N)** 🌶️ £7.95
Eggs with fenugreek leaves, cooked in a curry sauce
61. **Baingan Bharta (Oro)** 🌶️🌱 £7.95
Roasted aubergine cooked in a special aromatic sauce

62. **Veg Gadhwal Masala (N)** 🌶️ £8.95
Mixed vegetables cooked in our chef's special Gadhwal style sauce
63. **Paneer Bhurji (N)** 🌶️ £8.95
Crumbled paneer simmered in our chef's special spicy sauce
64. **Malai Kofta (N)** £7.95
Deep fried kofta cooked in a creamy, rich, mild and lightly sweet gravy

Non-Vegetarian Main Course

65. **Kasturi Murg Mukkhanwala (N)** £9.25
(Butter Chicken) Boneless chicken cooked in the tandoor and simmered in our chef's special herbs, spices and cashewnut gravy
66. **Methi Chicken** 🌶️ £9.25
Boneless chicken with freshly chopped fenugreek, spices & herbs
67. **Orchid Special Chicken Curry** 🌶️🌶️ £10.95
Chicken on the bone cooked with onions, tomatoes, herbs & spices
68. **Chicken Tikka Masala (N)** £9.25
Boneless chicken cooked in the tandoor & simmered in a mildly spiced tomato sauce with a touch of cream
69. **Karahi Chicken** 🌶️ £9.25
Diced chicken cooked in spices, herbs, tomatoes and capsicum
70. **Karahi Lamb** 🌶️ £9.95
Spring lamb cubes cooked in a traditional karahi sauce with green chillies & peppers
71. **Lamb Jalfrezi or Chicken Jalfrezi** 🌶️🌶️ £9.95
Boneless lamb or chicken cooked with green chillies, peppers, herbs & spices
72. **Saag Lamb** 🌶️ £9.95
Boneless lamb cooked with spinach, onions, garlic, ginger, herbs & spices
73. **Lamb Rogan Josh** 🌶️ £9.95
Tender spring lamb cooked with onions, tomatoes, coriander, herbs & spices
74. **Lamb Nawabi** 🌶️🌶️ £9.95
Lamb on the bone, cooked in the chef's special sauce
75. **Adharaki Kheema** 🌶️ £9.95
Minced lamb, cooked with special spices
76. **Malvar Fish Curry (N)** 🌶️ £10.95
Tilapia cooked with the chef's special sauce
77. **Prawn Curry (N)** 🌶️ £11.95
Prawns cooked with onions, tomato & green chillies
78. **Masala King Prawns (N)** 🌶️ £13.95
King prawns cooked in the chef's special sauce

Rice and Naan Bread

79. Steamed Rice 	£3.50
80. Jeera Rice 	£3.75
81. Mushroom Fried Rice 	£4.25
82. Pilau Rice	£3.95
83. Vegetable Fried Rice 	£4.95
84. Egg Fried Rice	£4.95
85. Naan - Plain or Buttered	£2.50
86. Tandoori Roti - Plain  or Buttered	£2.50
87. Garlic Naan	£2.75
88. Lachha Paratha	£3.50
89. Stuffed Paratha	£3.95
90. Chilli Naan 	£2.75
91. Chilli Garlic Naan 	£2.95
92. Peshwari Naan (N)	£3.95
93. Cheese Naan	£3.95
94. Rumali Roti	£3.95

Biryani

95. Orchid Special Biryani (N)	£14.95
Our chef's special biryani cooked with chicken, lamb & prawns	
96. Chicken Biryani 	£9.95
97. Lamb Biryani 	£9.95
98. Prawn Biryani 	£12.95
99. Vegetable Biryani (N) 	£8.95
100. Egg Biryani 	£8.95

Side Dishes

101. Mixed Raita	£3.25
102. Mixed Salad 	£3.50
103. Plain Yoghurt	£2.50



Know our Vegan friendly dishes!

If you suffer from food allergies or intolerance, please let our staff know before you place an order.

 /IndianOrchid

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