Please note, the description of a dish does not include all the ingredients. If you are allergic to any particular ingredients, please make sure to mention it before ordering.

(D) = Dairy, (N) = Nuts, (G) = Glutens, (V) = Vegetarian, (VG) = Vegan

🌶 Fairly hot 🌶🌶 Hot 🌶🌶🌶 Very hot

STARTERS

All starters except Chaats are served with Mint Sauce (D) & Salad

01 **Onion Bhaji** (V) **3.30**

02 **Vegetable Samosa** (VG) (G) **3.30**

03 **Chicken Tikka** (D)
Tender chicken breast cooked with hung yogurt and tikka spice on a tandoor. **3.70**

04 **Lamb Tikka** (D)
Spring lamb marinated with hung yogurt and tikka spice, cooked on a tandoor. **3.70**

05 **Chicken Seek Kebab**
Shaped minced chicken char grilled with rock salt, and garam masala. **3.70**

06 **Aloo Paneer Chaat** (V) (G) (D)
Sautéed potato and home-made paneer on a puri bread. **3.90**

07 **King Prawn Chaat Puri** (G)
King prawn sautéed with chat masala, served with a flat puri bread. **4.90**

08 **Chicken Chaat Puri** (G)
Small cubes of chicken sautéed with chat masala, served with puri bread. **4.30**

09 **Tandoori Chicken - Quarter** (D)
On the bone chicken quarter with yogurt, garam masala; grilled in tandoor. **3.90**

10 **Mix Starter** (D)
Chicken Tikka, Lamb Tikka and Seek Kebab **4.90**

TANDOORI DISHES

Served with salad and mint yogurt sauce (D)

11 **Tandoori Chicken-Half** (D)
Halved chicken marinated with yogurt, mustard and garam masala, cooked in tandoor. **7.90**

12 **Chicken Tikka Shashlik** (D)
Tender chicken breast in tikka spice, grilled with peppers, onions and tomatoes. **7.90**

13 **Lamb Tikka Shashlik** (D)
Spring lamb cubes in tikka spice, grilled with peppers, onions and tomatoes. **7.90**

14 **King Prawn Shashlik** (D)
Juicy king prawns in tikka spice, grilled with peppers, onions, tomatoes. **10.90**

15 **Paneer Tikka Shashlik** (V) (D)
Indian cottage cheese in tikka spice, grilled with peppers, onions and tomatoes. **7.90**

16 **Mix Grill** (D)
A mix platter of tandoori chicken, seek kebab, chicken and lamb tikka. **9.90**

HOME SPECIAL MAINS

All of the following dishes could also be made with Vegetables **7.30**

17 **Changezi Chicken** (D) (N)
Named after the legendary warrior Genghis (Changez) Khan; charred chicken breast cooked with green chilies, tomatoes, cream and cashew. **8.70**

18 **Nadan Chicken** 🌶 (VG)
A southern spicy opus from Kerala; succulent chicken breast cooked with red chilies, fennel, cumin, mustard, and coconut milk. **8.70**

19 **Aam-Di Murgh** (D) (N)
A rich and creamy dish popular across South Asia; tender chicken slow cooked with yogurt, cashew, cream and sweet mango. **8.70**

20 **Murgh Musallam** (D) (N)
On the bone tandoori chicken cooked with keema, cashew, cream and mint. **8.90**

21 **Salli-Ma Murgh** (D)
A quintessential Parsi dish; tender chicken breast with garlic, cumin and coriander on a bhuna style sauce, garnished with straw potatoes. **8.70**

22 **Nimbu Chicken** (VG)
Delicacy of Sylhet and parts of Assam; tender chicken breast cooked with green wild orange, garlic and green chili. **8.70**

23 **Bhindi Gosht** (VG)
Popular across Punjab in both sides of the border; spring lamb cooked with okra, garlic, tomatoes, cumin and kasuri methi. **8.90**

24 **Mezbani Gosht** (D) (N)
Cooked on communal feast (Mezban) in Chittagong; tender lamb slow cooked with mustard, cream, cashew, tomato and nutmeg. **8.90**

25 **Lamb Kuzhambu** 🌶🌶 (VG)
Flavorsome south Indian Tamil dish; tender lamb cooked with crushed red chili, fennel seed, cinnamon and curry leaves. **8.90**

26 **Kasundi king Prawn** (VG)
Delicacy from the Bay of Bengal; succulent king prawns cooked with coconut, mustard, green chili, garlic and lime leaves. **11.70**

BIRIYANIS

Chicken **9.70** Lamb **9.90** Vegetables **8.70** King Prawn **11.90**

27 **Dhakaia Biriyani** (D) (N)
Rich, mild and aromatic Biriyani; cooked on a slow flame with cashew, cardamom, cream and sultanas with layer of fragrant basmati rice. Served with vegetable shorba.

28 **Hyderabadi Biriyani** (D) (N)
Rich and spicy Biriyani; cooked on a slow flame with mint, yogurt, green chili, biriyani masala with a layer of fragrant basmati rice. Served with vegetable shorba.

OLD FAVOURITES

Chicken **7.50** Lamb **7.70** Vegetables **6.90** Paneer (D) **7.10** King Prawn **10.70**

29 **Tikka Lasuni** (D) (V) 🌶
Our chilli garlicky, cooked with lots of garlic and red chilli

30 **Tikka Masala** (D) (N)
Invention of the isle, sweet and mild dish cooked with fresh cream, tomato and cashew nut

31 **Tikka Makhani** (D) (N)
Rich and creamy with cashew, butter and cheese

32 **Tikka Jhalfrezi** (D) 🌶🌶
Hot and spicy dish; green pepper, green chili, garlic and ginger

The following dishes could also be made with Tikka (D) option for an additional 50p

33 **Balti** (VG)
Originated in Midlands,slightly tangy flavored dish with garlic, ginger and cumin

34 **Shahi Balti** (D)
Yorkshire version of the great Balti dish in a creamy Balti sauce

35 **Saagwala** (V)
A lightly spiced home styled dish, cooked with spinach, green chili, garlic and turmeric

36 **Korma** (D) (N)
The ever popular sweet and mild dish, cooked with cashew, coconut and fresh cream

37 **Madras** (V) 🌶
Ever popular dish; hot and slightly tangy with fresh lemon

38 **Vindaloo** (V) 🌶🌶🌶
Hot and spicy dish, cooked with malt vinegar, red chili and potato

39 **Bhuna** (V)
Medium spiced dish, cooked with cumin, coriander and garlic ginger paste

40 **Dansak** (V) 🌶
A slightly sweet and hot dish; cooked with lentils, red chili and pineapple

41 **Rogan Josh** (V)
Medium spiced dish cooked with tomato puree, chopped tomatoes and garlic

42 **Dopiaza** (V)
Bhuna like dish, cooked with chunky onions and green peppers

If you can't find your favourites or fancy one of our Home Special Mains with a different base like Aam-Di King Prawn, Nimbu Lamb or Kali Miri Gosht etc., please enquire when ordering and we'll try our best to make you one.

VEGETABLE SIDES

Could also be made as Main Dish for an additional **3.00**

43 **Saag Aloo** (V)
Spinach sautéed with potato and garlic. **3.70**

44 **Saag Daal** (D)
Spinach and creamy lentils simmered on a light spice. **3.70**

45 **Bombay Aloo** (V)
Potato sautéed with ajwan, cumin and mustard seed. **3.70**

46 **Saag Paneer** (D)
Indian cottage cheese, spinach and chopped onions. **3.90**

47 **Tadka Daal** (V)
Lentils cooked with roasted garlics, fresh coriander. **3.70**

48 **Garlic Mushroom** (V)
Mushroom sautéed with roasted garlic. **3.70**

CONDIMENTS

49 **Poppadum 0.70**

50 **Pickle Tray 2.00**
Mango Yogurt (D), Onion Salad, Lime Pickle, Mango Chutney **0.70** each individually

51 **Raita** (D)
Cucumber or pineapple **2.00**

52 **Curry Sauce**
(Plain/Other) **2.90/3.30**

53 **Salad 1.00**

KID'S MENU

54 Chicken Nuggets & Chips (G) **3.90**

55 Chicken Tikka Wrap (D) (G) **4.70**
Sliced chicken, salad, plain naan

56 Chicken Tikka Masala & Plain Rice (D) (N) **4.70**

57 Chicken Korma & Plain Rice (D) (N) **4.70**

DRINKS

58 **Bottle 1.5Ltr**
Coke, Diet Coke, Fanta, Lemonade **2.50**

59 **Can 330ml**
Coke, Diet Coke, Fanta, Sprite, Rubicon Mango **1.00**

RICE

60 **Plain Rice** (V)
Steamed aromatic basmati rice. **2.70**

61 **Pilau Rice** (D)
Aromatic basmati cooked with saffron and milk. **2.90**

62 **Garlic Rice** (V)
Basmati rice with roasted garlics. **3.30**

63 **Egg Rice**
Basmati rice cooked with eggs. **3.30**

64 **Vegetables Rice** (D)
Basmati rice and mixed vegetables. **3.30**

65 **Mushroom Rice** (D)
Basmati rice with lightly spiced mushroom. **3.30**

66 **Onion Rice** (V)
Basmati and caramalised sliced onions. **3.30**

67 **Keema Rice** (D)
Basmati rice with spiced chicken mince. **3.30**

ACCOMPANIMENTS

All our breads contains Gluten (G) and except Chapati they also contain Dairy (D)

68 **Plain Naan**
Traditional white flour leaven. **2.70**

69 **Garlic Naan**
Garlic infused leaven bread. **2.90**

70 **Cheese Naan**
Naan bread stuffed with grated cheese. **2.90**

71 **Garlic Cheese Naan**
Garlic infused cheese naan. **3.30**

72 **Peshawari Naan**
Stuffed naan with coconut and cashew. **2.90**

73 **Keema Naan**
Naan bread stuffed with minced Chicken. **2.90**

74 **Two Chapati** (V)
Traditional hand rolled thin bread. **2.90**

75 **Chips** (G)
Coated chips. **2.30**

TERMS AND NOTES

Due to all dishes are cooked to order, occasionally a short delay may be experienced. Request to change a standard dish may incur a charge. The management reserves the right to refuse service, change the menu and opening times or terms without notice.

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Home Curries

Branston

FINE INDIAN TAKEAWAY

Order Online at www.homecurries.co.uk

Telephone 01522 274718 or 420320

We do not use artificial colours or preservatives
We offer a large range of Vegan (V) options

1 Linden Avenue, Branston. LN4 1NZ
Open 5pm till 10pm including Bank Holidays
(Closed Tuesday)