

কলকাতা LOUNGE

www.kolkatalounge.co.uk

We are delighted to welcome you to Kolkata Lounge and to our extensive range of wonderful dishes.

We have, of course, many of your firm favourites alongside a careful selection of chef's specialities, all beautifully prepared and remaining true to the regional cuisine of Bangladesh, India and Pakistan.

The variety of starters chosen by our chef, combine to create a glorious fusion of flavours and exotic palette of the sub-continent.

All our dishes are prepared with care in the Kolkata Lounge kitchen, using the finest ingredients and an authentic combination of spices. Our approach to healthy eating demands that no artificial colours, stock or food additives are used in our dishes.

Our waiters will be glad to help and advise you in your choice of meal, or if you need to understand more about any of the dishes.

We are all dedicated to ensuring you enjoy your meal at Kolkata Lounge.

www.kolkatalounge.co.uk



কলকাতা LOUNGE

www.kolkatalounge.co.uk

TAKE AWAY MENU
TEL: 0121 486 1487 / 458 4844

Appetiser

1 Popadums **60p**

plain or spicy

2 Pickle Tray **£1.50**

A mixture of different home made chutney, with our very own secret recipe yogurt sauce & onions.

Starters

3 Onion Bhaji **£2.20**

World famous snack of crisp onions deep fried in a coating of gram flour batter.

4 Samosa **£2.30**

Deep fried triangular savoury pastries with a mixed fresh vegetable filling or a choice of finely minced lamb.

5 Chana Chaat **£2.50**

Chickpeas cooked in a special sweet and sour chaat masala, with onions, tomatoes and cucumbers.

6 Garlic Mushrooms **£2.70**

Lightly spiced mushrooms, stir-fried with fresh garlic and onions.

7 Paneer Tikka **£2.80**

Paneer (Curd Cheese) marinated in mild spices cooked in Tandoor. Served with pan fried onions and peppers.

8 Prawn Puree **£2.95**

A puri is a small round flat unleavened bread. This is then used as a bread base on which to serve a small portion of dry prawn curry with our own special chefs' spices.

9 Vegetable Pakora **£2.50**

Pakorras are a favourite in India. Your favourite vegetables are dipped in a spicy batter and deep fried to make fabulous fritters.

10 Jhinga Som Som **£3.50**

King prawn on the shell fried with onion pepper cooked with light spices served with buttered potatoes.

11 Tandoori Fish **£2.80**

Suculent fish fillet, marinated with fresh herbs and light spices, cooked in a clay oven.

12 Trout Tandoori (Whole Fish) **£3.95**

A Delicious, on the bone trout, marinated with fresh herbs and spices, cooked in a clay oven.

13 Tikka **£2.65**

Morsels of tender chicken or lamb, marinated in yogurt, infused with our special mix of fresh herbs and spices, then baked in the tandoor to succulent perfection.

14 Tandoori Chicken **£2.65**

A piece of juicy spring chicken, marinated in yogurt, infused with our special mix of fresh herbs and spices, then baked in the tandoor.

15 Chicken Tikka Garlic **£3.10**

Fresh garlic and onion, stir fried with light spice.

16 Chicken Chaat **£2.70**

Chicken cooked in a special sweet and sour chaat masala, with onion tomato and cucumber.

17 Chicken Chilli Pakora **£2.70**

Fresh fillet of chicken, delicately spiced, coated in batter and deep fried then stir fried with fresh chilli, onion and mustard seed.

18 Mixed Kebab **£3.20**

Mix kebab consists of sheek kebab, chicken tikka and onion bhaji.

19 Sheek Kebab **£2.40**

Finely minced lamb, seasoned with fresh herbs and spices, then baked on skewers in the tandoor.

20 Spicy Shami Kebab **£2.50**

Finely minced lamb, seasoned with fresh chilli and onion, pan fried until golden brown.

21 Nargis Kebab **£2.95**

Fresh boiled egg, coated with finely spiced minced lamb, baked in tandoor dressed with omelette.

22 Stuffed Pepper **£3.00**

Green pepper roasted in Tandoori, filled with spiced chicken, lamb or fresh mixed vegetables.

23 Chicken Wings (4 pieces) **£2.60**

Simply delicious wing of chicken, barbecued to perfection, in tandoor.

24 King Prawn Butterfly **£3.40**

King prawn marinated in light spice, deep fried in coating of bread crumbs.

25 Prawn Garlic Mushroom **£3.20**

Lightly spiced prawns and mushroom, stir fried with garlic and onion.

26 Prawn Cocktail **£2.70**

Prawns mixed with crispy fresh salad, layered with cocktail sauce.

27 King Prawn Puree **£3.60**

Fresh king prawn, cooked in medium spice, wrapped in unleavened bread.

28 Paneer Pakora **£2.90**

Curd cheese, coated in batter then deep fried.

29 Aloo Chop **£2.50**

Mash potato, infused with green chilli, coriander, onion and mustard seed, coated in breadcrumb, then deep fried.

(All of these starters are served with a selection of dips and garnished with fresh salad. It can also be served as a main course)

Tandoori

All these dishes are grilled to perfection in our clay oven and served with green salad, comprising of crisp iceberg lettuce, tomatoes, cucumber and lemon.

30 Chicken Tikka **£5.50**

Morsels of tender chicken marinated in yogurt, infused with fresh herbs and spices then baked in the tandoor to succulent perfection.

31 Tandoori Chicken **£5.50**

Spring chicken marinated in yogurt, with garlic and a whole range of fresh ground spices then baked in the tandoor.

32 Chicken or Lamb Shaslik **£6.00**

Grilled with onions, tomatoes and peppers.

33 Lamb Tikka **£5.95**

Morsels of tender lamb marinated in yogurt, infused with fresh herbs and spices then baked in the tandoor to succulent perfection.

34 Tandoori Mixed grill **£8.00**

Consists of Tandoori chicken, sheek kebab, chicken & lamb tikka, served with keema nan

35 Tandoori King Prawn **£9.00**

King Prawns marinated in mild sauce then lightly cooked in the tandoor, served dry in a sizzler

36 Jhol Pari Tandoori (whole fish) **£9.50**

Best catch of the day yellow tail snapper marinated in fresh herbs and lemon sauce then lightly baked in the tandoor.

Kolkata's specialities

These specially prepared, specially selected dishes blend all of the qualities associated with fine Eastern Cuisine, mixing contemporary styles with traditional dishes to create tempting Kolkata specialities synonymous with flavour and taste.

37 Roop Chanda £8.50

Whole silver pomfret, caught in the bay of Bengal. Marinated in turmeric, with a touch of salt, lemon juice then shallow pan fried with onions and bay leaf, cooked in a medium sauce

38 Monk Fish Beguni £7.90

Monk fish simmered in spices with fresh aubergine, fresh coriander and fenugreek, cooked in a medium sauce

39 Monk Fish Kakkri £7.80

Monk fish cooked with onions, peppers garnished with fresh coriander and fenugreek, medium spiced.

40 Sea Bass Karela Curry £8.20

Pan fried sea bass cooked with cherry tomatoes, coconut milk, green chillies in a runny, sauce. Fairly hot.

41 Pan Seared Sea Bass £9.10

Pan fried sea bass laid on stir fried vegetables.

42 King Prawn Delhi Style £10.10

King prawn cooked with fresh bhindi, bay leaf, cinnamon, fresh green chillies and garnished with fresh coriander, medium dry

43 King Prawn Garlic Fry £10.10

Tandoori king prawns stir-fried with fresh garlic, onions,peppers, fresh green chillies in a sweet and sour sauce

44 Mumbai Style Duck Curry £8.90

Duck fillet cooked with potatoes fresh green chillies bay leaf garnished with fresh coriander slightly hot.

45 Old Delhi Style Chicken Curry £7.10

With honey and orange glazed chicken breasts in rich tomato gravy with fenugreek and milk coconut.

46 Chicken Kuziam £7.20

Pan fried chicken breast in tomato sauce and cream with sugar, slight curry sauce.

47 Lamb Burkhani £7.30

Bhuna style lamb, bay leaf and cinnamon garnished with coconut flour, medium hot.

48 Mochammon (Chicken or Lamb) £6.10

Medium spiced cooked with green beans, coriander and herbs topped with chopped boiled egg.

49 Chicken Tikka Sizler £6.60

This unique dish is cooked in a medium dry sauce with chicken tikka, green beans and mushrooms, sizzled to perfection.

50 Chicken Tikka Bhuna Masala £7.00

Chicken tikka and lamb mince meat, mixed together in a medium masala sauce with a touch of fresh cream, coconut cream and boiled egg.

51 Chicken Tikka Garlic Fry £7.20

Chicken tikka stir-fried with fresh garlic, onions, peppers, fresh green chillies in a sweet and sour sauce

52 Chicken or Lamb Chashni £6.90

Chicken tikka or tender fillet of lamb cooked with a unique blend of peppers, onions and plum tomatoes in a rich medium sauce

53 Chicken or lamb Shoroti £6.90

Chicken tikka or tender fillet of lamb cooked with chatt masala, finely chopped green chillies and fenugreek. Slightly hot and sour

54 Lamb Meeta Kodh £7.20

Tender fillet of lamb cooked with pumpkin and then garnished with onions, finely chopped fresh green chillies, herbs and spices.

55 Lamb Shank (on the bone) £9.10

Piece of tender spring lamb marinated with ginger, garlic and seem seeds. Slowly cooked in the oven to bring the best out of tender lamb, in a medium sauce

56 Kolkata Lafra £7.60

Combination of lamb, chicken, prawn and mixed vegetables cooked in a medium sauce with herbs and spices.

57 Kurzi Lamb for 4 people £75.00

24 hours notice on this dish

Whole leg of lamb marinated overnight in special herbs and slowly roasted in oven with special spices.

Served with Starter, Rice, Nan and side vegetables.

58 Biryani

The biryani is a festive dish with its origins in Mogul cuisines. The classic quartet of spices- garam masala, fresh coriander, sultanas and almonds. Delicately flavoured with fluffy basmati rice. All of our biryanis are served with vegetable curry side dish.

Chicken	£6.10
Lamb	£6.30
Prawn	£6.40
King Prawn	£7.50
Tikka (lamb or chicken)	£6.50
Habi Jabi (chicken, meat, prawn and vegetable)	£7.80
Sylhety	£6.50
Vegetables	£5.80

Home Pride

59 Tawa Dishes

Served on a sizzling flat iron dish,a way of serving that enhances all of the flavours in the dishes to create a beautifully prepared and presented dish. Contains onions, green peppers, tomatoes, fresh garlic, with a touch of masala sauce, garnished with fresh coriander and naga pickle. Slightly hot.

60 Handi Dishes

A dish prepared with fresh ginger, sliced and simmered to perfection in a traditional iron pot flavoured with coconut flour and lemon juice. Slightly hot.

61 Shatkora Dishes

From the Sylhet region of Bangladesh, this dish has an aromatic flavour with fresh Bengali lemon, giving it a citrus twist. Cooked with the chef's special herbs and spices, it comes in a medium dry sauce, garnished with fresh coriander and naga pickle.

62 Achari Dishes

A deliciously tasty, tangy dish cooked with the mixed pickle, fresh onion and peppers in the traditional way, to entice your tastebuds and leave a taste that lingers in the memory.

Chicken	£5.95
Lamb	£6.10
Chicken or lamb tikka	£6.60
Prawn	£6.10
King Prawn	£7.70
Mix (chicken, meat and prawn)	£7.50
Paneer	£6.10
Vegetables	£5.80

Old Favourites

- 63 Medium Curry** - A medium spiced curry.
- 64 Madras** - This dish needs no introduction.
- 65 Vindaloo** - Strength higher than a madras with extra spices.
- 66 Bhuna** - Cooked with finely chopped onion, garlic, tomato and selected spices. A little condensed, but most tasteful.
- 67 Dupiaza** - Cooked with chunks of fresh onions and peppers, fried and garnished with spice in a medium flavour.
- 68 Pathia** - A hot sweet and sour dish prepared with garlic, onion and a rich amount of tomato puree.
- 69 Dansak** - Cooked with lentils, pineapple and a touch of spices which producing a hot, sweet and sour taste.
- 70 Kurma** - A mild dish, full of flavour. The sauce contains ground almonds and fresh cream.
- 71 Malaya** - A mild spiced dish, with pineapple.
- 72 Rogan Josh** - A medium strength dish, cooked with onions and coriander, garnished with maximum quantity of freshly cooked tomatoes.
- 73 Sagwala** - Cooked with spinach, touch of garlic and light spices. A favourite home cooking.
- 74 Jalfrazi** - Prepared in a spicy sauce, with onions, peppers and fresh green chillies.
- 75 Balti** - Served in a cast iron pan, known as a balti. Everyones favourite dish, but ours are spicier, and more delicious than any you've tasted before, where all the ingredients are infused together, to produce a mouth watering flavour.

Chicken	£4.80
Meat	£4.95
Prawn	£4.95
King Prawn	£6.95
Chicken or Lamb Tikka	£5.50
Duck	£8.50
Tandoori Chicken	£5.50
Mixed (Chicken, meat and prawn)	£6.95
Mixed vegetable	£4.70
Paneer	£5.50
Chana or Mushroom	£5.00

(All the above dishes are available in mix and match combinations. You can add the following ingredients to create an extraordinary variety of taste, for an extra £1.00: chana, bindi, potato, cauliflower or mushrooms. Please ask a member of staff for other available ingredients).

Kolkata's creamy delights

All creamy delight dishes contain nuts and dairy products.

76 Chicken or Lamb Tikka Masalla £6.10

The Nations favourite! Chicken or lamb tikka pan fried in a mild, creamy sauce with ground almonds and chef's special masala sauce and garnished with fresh cream.

77 Tandoori King Prawn Masalla £8.90

King prawns cooked lightly in tandoor, then gently mixed into a mild creamy sauce, with ground almond and chef's special masala sauce and garnished with fresh cream.

78 Chicken or Lamb Pasanda £6.50

Creamy sauce, mixed with yogurt and a hint of rose water.

79 Butter Chicken £6.50

Rich, creamy and mild, it contains only the choicest morsels of chicken tikka, almonds, cashew nuts and lashings of butter.

80 Makhani Chicken £6.50

Mildly spiced, diced spring chicken, roasted in tandoor cooked in special sauce made with fragrant spices, ground almond, butter, cream and garnished with sweet mango chutney.

81 Kolkata Special Kurma £6.50

A mild dish full of flavour. The sauce contains egg-york, yogurt, ground almond, coconut flour and fresh cream, garnished with cheese.

Combinations

A unique experience to savour, Why not indulge yourself with the truly mouth-watering experience. Enjoy the tastes and texture of the two dishes, two complimentary, yet distinctively different dishes at your service. Try them today and taste the differences. Each combination of dishes are served in our unique combi-dishes allowing you to savour the delights of each dishes and compare flavours and tastes. If you do not prefer the combinations that we have selected, you are welcome to create your own combinations, within this page. (Prices my vary).

82 Chicken Tikka Masalla	 	Garlic Chilli Chicken	£8.00
83 Chicken Tikka Sagwala	 	Lamb Malaya	£8.00
84 Chicken Tikka Pathia	 	King Prawn Rogan Josh	£11.00
85 Chicken Tikka Jalfrazi	 	Prawn Korma	£8.00
86 Lamb Tikka Masalla	 	King Prawn Shatkora	£11.50
87 King Prawn Bhuna	 	Lamb Pasanda	£11.50
88 Chicken Sagwala	 	Lamb Achari	£7.80
89 Chicken Madras	 	Lamb Mochommon	£7.80
90 Chicken Dansak	 	Garlic Chilli Lamb	£8.00
91 Vegetable Achari	 	Chana Bhuna	£7.00
92 Vegetable Shatkora	 	Sag Aloo	£7.00
93 Sag Paneer	 	Sag Mushroom Jalfrazi	£7.50
94 Vegetabe Dupiaza	 	Matar Paneer	£7.30
95 Dahl Bhuna	 	Bombay Aloo	£6.90

English Dishes

96 Chicken and Chips	£5.50
97 Scampi and Chips	£5.50
98 Fish-fingers and Chips	£5.50
99 Plain Omelette and Chips	£5.50

Why not add the followings to your omelette: Chicken, Prawns or mushrooms, for an extra £2.00?

100 Green Salad	£1.60
101 Chips	£1.60

To receive offers and exclusive discounts straight to your inbox, please visit our website: www.kolkatalounge.co.uk and register your email.

Side Dishes

102 Aloo Gobi	£2.80
Baby potatoes and cauliflower florets, cooked in medium spice	
103 Bombay Aloo	£2.80
Spicy baby potatoes, cooked in medium spice	
104 Sag Aloo	£2.80
Fresh spinach and baby potatoes, cooked in medium spice	
105 Bhindi Bhajee	£2.80
Tender young okra, cooked in medium spice	
106 Brinjal Bhajee	£2.80
Aubergine, cooked in medium spice	
107 Chana Bhajee	£2.80
Chick Peas, cooked in medium spice	
108 Mushroom Bhajee	£2.90
Sliced button mushrooms, cooked in medium spice	
109 Sag Bhajee	£2.80
Fresh spinach, cooked in medium spice	
110 Vegetable Bhajee	£2.80
Fresh Mixed Vegetables, cooked in a medium spice	
111 Sag Paneer	£3.00
Fresh spinach cooked with curd cheese, in medium spice	
112 Matar Paneer	£3.00
Curd cheese cooked in spices with garden peas	
113 Tarka Dhal	£2.80
Soft cooked lentils, spiced up with fresh garlic tarka	
114 Curry Sauce	£2.50

Rice

115 Plain Rice	£1.70
Steamed rice	
116 Pilau Rice	£1.90
Basmati rice cooked with whole spices	
117 Fried Rice	£1.80
Plain rice, stir-fried with onions	
118 Egg Fried Rice	£2.20
Plain rice stir-fried with egg and onions	
119 Mushroom Pilau Rice	£2.40
Basmati rice stir-fried with sliced button mushrooms and onions	
120 Garlic Fried Rice	£2.30
Plain rice, stir fried with fresh garlic	
121 Keema Pilau Rice	£2.50
Basmati rice stir-fried with fine mince-meat, onions, and spices	
122 Vegetable Pilau Rice	£2.50
Basmati rice, stir-fried with fresh mixed vegetables in light spices	
123 Special Fried Rice	£2.60
Basmati rice, stir-fried with garden peas, onions and egg, with a hint of turmeric powder	
124 Chicken Fried Rice	£2.50
Plain rice, stir-fried with chicken and onions	
125 Chilli Fried Rice	£2.40
Plain rice, stir-fried with fresh green chillies and onions	
126 Egg Chilli Fried Rice	£2.50
Plain rice stir-fried with fresh green chillies, onions and egg	
127 Kolkata Pilau Rice	£2.80
Basmati rice stir-fried with mixed tropical dry fruits	
128 Lemon Fried Rice	£2.60
Plain rice stir-fried with lemon skin, onions and turmeric powder	

Breads

129 Plain Naan	£1.50
130 Keema Naan - mince-meat	£1.80
131 Peshwari Naan	£1.80
Ground almond, coconuts and sultanas	
132 Garlic Naan - fresh garlic	£1.80
133 Chilli Naan - fresh green chilli	£1.80
134 Cheese Naan - grated cheese	£1.80
135 Coriander Naan - fresh coriander	£1.80
136 Meeta Naan - with golden syrup	£1.80
137 Cheese Garlic Naan - cheese and fresh garlic	£1.95
138 Cheese Keema Naan - cheese and mince-meat	£2.00
139 Cheese Onion Naan - cheese and onions	£1.95
140 Chicken Tikka Naan - chicked tikka	£2.50
141 Vegetable Kulcha Naan - mix vegetables	£1.90
142 Plain Paratha - Wholemeal bread, pan fried in butter	£1.80
143 Stuffed Paratha	£2.20
Wholemeal bread stuffed with mix vegetable, pan fried in butter	
144 Garlic Paratha	£2.20
Wholemeal bread stuffed with fresh garlic, pan fried in butter	
145 Tandoori Roti - Wholemeal bread cooked in tandoor	£1.50
Chapati - Wholemeal thin bread, baked in tawa	£0.95