

BIPLOB



the art of Tandoori Dining



Lunch Menu

*12.00 noon - 2.00pm
Monday to Saturday*

Sunday Buffet
Eat as much as you like!

12.00 noon - 2.00pm

5.30pm - 10.30pm

Adult: £12.95

Under 10s: £6.95

Children in Highchair FREE

Take your pick... £9.90 per person

To Starter...

Choose a dish from Mains, Rice or Bread & For Afters

01. **Poppadums plain or spicy with a selection of chutneys and pickles**
(2 poppadums per person)

Mains

Chicken Dishes

02. **Please choose from:**
Curry (medium) **Madras** (fairly hot) **D G M S**
A sauce based on a traditional range of Indian spices, giving a rich flavour, according to your taste
03. **Chicken Korma** **D N M S**
Very mild dish cooked in fresh cream, almonds & mild sauce
04. **Chicken Tikka** **D N M**
Chicken marinated in mild spices, cooked in the tandoor oven
05. **Chicken Bhoona** **D M S**
Well cooked medium hot with different spices, onions, ginger, garlic & a pile of fresh tomato in a thick sauce
06. **Chicken Biryani** **D S**
An aromatic rice dish cooked with chicken, served with a mixed vegetable curry

Prawn Dishes

12. **Please choose from:**
Curry (medium) **Madras** (fairly hot) **D G M S C**
A sauce based on a traditional range of Indian spices, giving a rich flavour, according to your taste
13. **Prawn Patia** **D M S C**
Sweet, sour & hot to your taste
14. **Prawn Bhoona** **D M S C**
Well cooked medium hot with different spices, onions, ginger, garlic & a pile of fresh tomato in a thick sauce
15. **Prawn Biryani** **D M S C**
An aromatic rice dish cooked with prawns, served with a mixed vegetable curry

Lamb Dishes

07. **Please choose from:**
Curry (medium) **Madras** (fairly hot) **D G M S**
A sauce based on a traditional range of Indian spices, giving a rich flavour, according to your taste
08. **Lamb Korma** **D N M S**
Very mild dish cooked in fresh cream, almonds & mild sauce
09. **Lamb Tikka** **D N M**
Lamb marinated in mild spices, cooked in the tandoor oven
10. **Lamb Bhoona** **D M S**
Well cooked medium hot with different spices, onions, ginger, garlic & a pile of fresh tomato in a thick sauce
11. **Lamb Biryani** **D S**
An aromatic rice dish cooked with lamb, served with a mixed vegetable curry

Vegetarian Dishes

16. **Please choose from:**
Curry (medium) **Madras** (fairly hot) **D G M S**
A sauce based on a traditional range of Indian spices, giving a rich flavour, according to your taste
17. **Vegetable Korma** **D N M S**
Very mild dish cooked in fresh cream, almonds & mild sauce
18. **Saag Paneer** **D S**
Spinach and paneer (Indian cheese)
19. **Butter Paneer** **D S**
Light spices with a butter sauce
20. **Biryani** **D M S**
An aromatic rice dish cooked with vegetables, served with a mixed vegetable curry

Rice

21. **Plain Rice**
22. **Basmati Pilau Rice** **D**
23. **Stir Fried Pilau Rice** **E**

Available with:

Eggs or Mushrooms or Spinach or Vegetable or Keema

Bread

24. **Nan** **D E G**
Plain Naan or Keema Naan (minced lamb) or Garlic Naan or Peswari Naan (almond, coconut etc) or Cheese Naan or Onion & Coriander
25. **Chapati**

For Afters Coffee or Tea

FOOD ALLERGY WARNING

We welcome inquiries from our customers who wish to know whether any meals contain particular ingredients, ask a member of staff and we will be happy to help. Food prepared on our premises may contain these ingredients:

G Cereals containing gluten **C** Crustaceans **E** Eggs **F** Fish **P** Peanuts **S** Soya **D** Dairy **N** Nuts **C** Celery **M** Mustard **SS** Sesame seeds **SD** Sulphur dioxide
L Lupin **ML** Molluscs

We use butter and vegetable oil (which contains soya beans). If you have a nut allergy, please advise us before ordering.