

Soups

- 🔪 **Tom Yum Soup** 5.25
A favourite spicy Thai soup with king prawns and mushrooms flavoured with galangal & lemon grass
- Mulligatawny Soup** 4.25
A lentil mildly spiced with peppercorns & fresh lemon juice

Starters

- Popadums & pickle tray** 1.65
- Onion Bhaji (v)** 3.95
Shredded onions rolled in chick pea flour and deepfried until golden brown
- Aloo Tikki (v)** 4.25
Potato & corn mashed together, mildly spiced flavoured with coriander leaves and shallow fried
- Vegetable Samosa (v)** 3.95
Triangular pastry filled with vegetable & deep fried
- Chot Poti Paneer (v)** 3.95
Cubes of cottage cheese rolled in spices and fried then tossed in tangy sauce
- King Prawn Puri** 5.25
Cooked in spices & herbs, served with puri bread
- Sheek Kebab** 4.25
A sausage shaped minced lamb kebab mildly spiced & chargrilled in our clay oven
- Shami Kebab** 4.25
Minced lamb burger with garam masala and shallow fried
- Meat Samosa** 4.25
Triangular pastry filled with spicy minced lamb
- Chicken Tikka** 4.25
Marinated chicken breast barbecued in our clay oven
- Lamb Tikka** 4.25
Marinated lamb barbecued in our clay oven
- Tandoori Wings** 4.25
Barbecued spicy wings

House Specialties

- 🔪 **Duck Jalsha** 10.75
Barbecued duck cooked with dried red chilli flakes, honey & tomatoes
- Murgh Nawabi** 8.75
chicken breast filled with minced lamb & cooked in rich brown gravy
- Koddu Ghost** 8.75
Cubes of lamb cooked with pumpkin & spices
- 🔪 **Keema Hyderbadi** 8.75
Minced lamb cooked in mint flavoured gravy & peas
- 🔪 **Handi Murgh/Ghost** 7.95
Chicken or Lamb cooked with fresh mint & brown onion paste
- 🔪 **Murgh/Ghost Mirch Masala** 7.95
Chicken or Lamb cooked with fresh green chilli in wholesome sauce
- 🔪 **Bhindi Ghost** 8.75
A unique combination of okra & lamb cooked in yoghurt based masala flavoured with lemon zest and mint leaves
- 🔪 **Jumbo Prawn Shahi Bhuna** 13.95
Cooked with red chilli, galaga & kaffir lime leaves

Vegetarian Specialties

- Dum Aloo Punjabi (v)** 6.95
Potato stuffed with spiced cottage cheese & herbs and topped with tomato based gravy
- 🔪 **Mushroom Paneer (v)** 6.75
Mushroom & cottage cheese cooked in wholesome onion gravy and very well spiced with green chillis
- 🔪 **Pindi Channa (v)** 6.75
Chic peas, tomatoes, potatoes & cottage cheese tossed in onion gravy and strongly flavoured with root ginger & coriander leaves
- Gobi Mutter (v)** 6.75
Florets of cauliflower green peas cooked in onion based masala and flavoured with mint & coriander leaves
- 🔪 **Dhaikadi Pakora (v)** 6.75
A curry made from chick peas flour, mixed with curds, spices, herbs and topped on onion pakoras, finished with tempured garlic, chilli powder, curry leaves & mustard seeds
- 🔪 **Paneer Tikka Makhani (v)** 6.95
Cubes of grilled cottage cheese cooked in tomato based gravy and delicately flavoured with fenugreek leaves
- Saag Paneer (v)** 6.75
A beautiful combination of cottage cheese & spinach, finished with fresh cream

Sizzling Tandoori Dishes

all served with salad

- Jumbo Prawn Shashlick** 14.95
Jumbo size prawns marinated in a mild masala along with. pepper. onions & tomato barbecued.
- Tandoori Mix Grill** 12.95
An assorted Kebab platter made up of quarter Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & Garlic Nan
- Tandoori Chicken** 9.95
Half chicken marinated in herbs, spices & yoghurt and barbecued in a Tandoor.
- Chicken/Lamb Tikka** 9.95
Chicken or lamb marinated in inoghurt, spices & herbs and cooked in a Tandoor.
- Chicken/Lamb Shashlick** 11.95
Chicken or lamb marinated in yoghurt, spices & herbs, along with onions, pepper and tomato - cooked in a Tandoor.
- Duck Shashlick** 12.95
Cubes of duck marinated in yoghurt, spices & herbs with onion, pepper & tomato cooked in a Tandoor.
- Panneer Shashlick** 8.95
Cubes of cheese (paneer) grilled with onion, pepper & tomato

Seafood

- Sea Bass, Cod, Salmon, Tuna 11.95
Jumbo Prawns 13.95
King Prawns 11.95
- 🔪 **Goan Curry**
Choice of seafood cooked in a wholesome Goan (Goan a coastal state) curry paste. medium spicy in taste.
- 🔪 **Bombay Masala**
Choice of seafood sautéed with chopped onions, tomatoes, ginger, garlic and flavoured with fresh coriander leaves - tossed with garam masala powder.
- 🔪 **Mohili Curry**
An ethnic Kerala dish (a coastal state of India). A yellow coconut-milk curry flavoured with garlic, curry leaves, mustard seeds, and turmeric powder.
- 🔪 **Goan Chilli Fry**
Choice of seafood sautéed with shredded onions, bell pepper, tomato & flavoured with coriander leaves.
- 🔪 **Thai Green Curry**
Choice of seafood cooked in green curry paste along with fresh basil, green aubergine, Thai aubergine (pea sized), and green beans - cooked in ethnic Thai style.
- 🔪 **Sweet Lemon Chilli**
With sweet lemon chilli sauce



Traditional Dishes

Chicken or Lamb	7.25
Duck, King Prawn	10.95
Jumbo Prawns	12.95
Vegetable	6.75

Korma
cooked in a rich almond coconut
gravy and finished with fresh cream

🔥 **Dhansak**
Cooked with lentils, garlic and flavoured with fenugreek leaves.

🔥 **Madras**
Cooked in tomato purée, chillies, garlic, onions and wholesome
gravy - flavoured with coriander leaves.

Rhogan Josh
Cooked in tomato puree, garlic and special
Kashmiri masata - very well spiced and topped with
sautéed tomato.

Methi
Cooked with fenugreek leaves, garlic, chillies, onions and well
spiced.

Saag
Cooked to perfection with spinach, spices, chillies & garlic.

🔥 **Vindaloo**
A delicacy of the coastal region of India. Cooked with whole red
chillies, garlic, ginger & peppercorns, ground to a paste and cooked
till well done.

Specialties

Chicken or Lamb	7.95
Duck or King Prawn	11.95
Jumbo Prawns	13.95
Vegetable	6.95
Paneer Tikka	7.95

Tikka Masala
Cooked in rich tomato coconut and almond-based gravy mildly
spiced

🔥 **Jalfrezi**
Prepared with fresh green chillies, red pepper, onions and
wholesome gravy - flavoured with extra herbs and spices.

Korai
A speciality from North India. Cooked with special Korai masala,
onions & pepper - flavoured with pounded coriander powder.

Biryani

King Prawn Biryani	12.95
Chicken Biryani	10.25
Lamb Biryani	10.25
Chicken Tikka Biryani	11.25
Lamb Tikka Biryani	11.25
Vegetable Biryani (v)	9.25
Ghost/Murgh Dum Biryani	11.25

Cubes of chicken or lamb sautéed with exotic Indian spices and
herbs, cooked with Royal Basmati rice. Flavoured with mint leaves
and served with biriyani sauce.

Side Orders, Breads & Rice

Aloo Channa (Potatoes and chick peas)	3.75	Lemon Rice	3.50
Aloo Gobi (Potatoes and cauliflower)	3.75	Mushroom Rice	3.95
Bhindi Bhaji (Okra)	3.95	Egg Rice	3.75
Bombay Aloo (Spicy Potatoes)	3.75	Special Rice Rice With Vegetables & Egg	3.95
Brinjal Bhaji (Aubergine)	3.95	Saag Rice Rice with spinach	3.75
Mutter Paneer (Green peas with cottage cheese)	3.95	Pilau Rice (Basmati)	2.85
Mushroom Bhaji (Stir fried mushroom)	3.95	Boiled Rice	2.50
Saag Aloo (Spinach and Potatoes)	3.95	Kheema Nan Bread filled with spicy minced lamb	2.95
Saag Dhal (Spinach with lentils)	3.75	Peshwar Nan Bread filled with coconut & almond	2.95
Tadka Dhal (Lentils)	3.75	Garlic Nan Bread topped with chopped garlic	2.95
Raitha (Mixture of Onions and Cucumber with yoghurt)	2.50	Cheese & Garlic Nan	3.50
Green Salad (Platter of cucumber, carrot, tomato, & onions)	2.50	Plain Nan	2.25
		Paratha	2.75
		Stuffed Paratha	2.95
		Chapathi	1.50

🔥 Medium 🔥🔥 Medium Hot 🔥🔥🔥 Hot 🔥🔥🔥🔥 Very Hot

Qumins
Indian Cuisine

www.qumins.com

Tel 01865 247093 Mob 07801 334834

aliazam100@hotmail.com