

MONSOON INDIAN RESTAURANT WORCESTER. IN HOUSE MENU

APPETISERS

1. Rasam (new) £2.95

It is a popular South Indian soup. It can be described as a thin soup.

2. Cream of Tomato Soup (new) £2.95

Served in Warmed bowls with a swirl of the cream, bread crumbs.

3. Mulligatawny (new) £2.95

It is curry-flavoured soup of Anglo-Indian origin, it is regarded as the national soup of India.

4. Papadoms (Plain or Spicy) Each £0.60

5. Chutneys Per person £0.60

6. Raitha (Cucumber, Onion or mix) £1.75

SPECIALITY STARTER

7. Golden Fried Prawns £4.50

Tiger prawns marinated in fresh lemon juice, ginger and saffron coated in special batter and deep-fried.

8. Lemon Chilli Prawns £4.50

Tiger prawns marinated in crushed garlic, coriander, lemon juice & honey

9. Saloni Fish Tikka £4.75

Salmon fillet marinated in a specially prepared light chilli sauce with crushed mustard seeds, lemon juice, fish sauce and other spices.

10. Ajwani Mahi Tikka £4.75

Fillet of Sea Bass marinated in hung curd and exquisite spices and flavoured with cardamom seeds and gently cooked in the tandoor (May contain bones).

11. Garlic Chicken Tikka (new) £4.25

A Nepalese speciality of diced pieces of chicken breast marinated in Nepalese spices and herbs and mixed with fresh lemon juice, ginger, garlic and fenugreek and grilled in the tandoor.

12. Creamy Chicken Tikka (new) £4.25

Tender boneless pieces of chicken marinated in a special creamy tandoori mossalah, flavoured with cardamom and grilled in the tandoor.

13. Chicken Pakora £4.25

Diced pieces of chicken smeared in gram flour and delicately coated in batter with cardamom seeds and Indian herbs and spices. A truly classical dish. Highly recommended.

14. Drums of Heaven £3.95

Chicken drumstick marinated with mustard, hung curd sauce, fresh herbs and spices, skewered over charcoal.

15. Khahare Kebab £4.50

Mildly spiced minced meat mixed with fresh ginger, garlic and egg yolk, stuffed with grated cheese and served with chef's special salad.

16. Kebab Hyderabad £4.50

Spicy mince meat patty with yellow split lentils, toasted cumin seed and other spices. Served on a mixed salad of soft chick peas, baby spinach and a Greek yoghurt sauce.

17. Shahi Paneer Tikka £3.50

Indian cottage cheese marinated and flavoured with fenugreek, grilled in a tandoor.

18. Stuffed Peppers £2.95

Vegetable or Meat

19. Momo (new) £3.25

It is a traditional delicacy in Tibet, Nepal, Bhutan, Sikkin and Ladakh. The filling is in a half moon shape or crescent, then cooked by steaming over a soup and is served with the potato sauce and salad.

20. Kati Roll (new) £3.50

Mince Chicken marinated in spices and cooked on skewers. Then tossed with fresh garlic, onions, julienned carrots in the tawa and rolled up in egg pancake

21. Dosa (new) £3.50

It is a typical dish from south Indian, it is made using biter of rice and split skinned black lentil and is cooked on one side using a hot greased pan until golder brown. It is then filled with potatoes or chicken and served with coconut chutney.

22. Garlic Mushrooms (Mushrooms in garlic and fresh herbs) £2.95

TRADITIONAL STARTER

23. Tandoori Chicken £2.95

24. Chicken Tikka £2.95

25. Sheek Kebab £2.95

26. Lamb Tikka £3.25

27. Mixed Kebab (Chicken Tikka, Lamb Tikka & Kebab) £3.75

28. Prawn Pathia on Puri £3.75

29. Chicken Chaat (Lightly spiced chicken served on a puri) £3.75

30. Somosa (Meat or Vegetable) £2.50

31. Onion Bhaji £2.95

32. Vegetable Pakora £2.95

SPECIALITY MAIN DISHES

Strength guide: mild (m) – medium  – hot  – very hot 



33. Royal Tawa (chicken, lamb or tiger prawn) £8.50

Choice of chicken, lamb or tiger prawn cooked in finely chopped fresh ginger, garlic, pepper and red chilli sauce and a touch of Monsoon freshly made barha masala and coriander, finished in a rich gravy and myriad of spices that provide a host of subtle flavours.

34. Bhirat Murgi (chicken only) £8.50

Long strips of chicken pieces marinated in Indian herbs and spices with pepper and vinegar, stir-fried and then cooked with honey based sauce, garnished with spring onion, creating an extraordinary play of aromas.

35. Chicken Tikka Burtha (chicken only) £8.50

Chicken simmered in a medium spicy sauce of onion, peeled tomatoes, coriander, chatt mossalah, green peppers and fresh herbs and spices.

36. Chicken Sharisha (chicken or lamb) £8.50

Grilled pieces of chicken seasoned with olive oil, spring onion and simmered in a rich mustard sauce creating a mouth watering taste and aroma.

37. Lamb Rara (chicken or lamb) £8.50

Tender pieces of lamb or chicken together with minced meat cooked with ginger, garlic, olive oil, fried cinnamon, cardamoms, cloves, garam masala and chopped tomato sauce. Medium hot. Garnished.

MONSOON INDIAN RESTAURANT WORCESTER. IN HOUSE MENU

38. Patiala (chicken or lamb) £8.50

Juicy pieces of chicken or lamb tikka simmered in an aromatic medium hot sauce with ginger, garlic, onion, tomato and sweet pepper. Garnished with julienne strips of ginger.

39. Lakhnawi (chicken or tiger prawns) £8.50

From the Royal kitchens of Lakhnaw state. Succulent chicken pieces delicately flavoured with coconut and gently simmered in yoghurt with a selection of spices, nuts and finished with fresh cream and mawa.

40. Shuli (chicken, lamb or prawn) £8.50

Diced boneless chicken or lamb sauteed on light spicy and simmered in mossalah sauce with mushroom and sweet corn.

41. Asha (chicken or lamb) £8.50

This dish uses a generous amount of red wine together with all the finest quality herbs and spices it generates a rare but unique flavour.

42. Reshmi (Chicken or Lamb) (new) £8.50

White wine is used along with ginger and garlic mosallah to create a distinctively refreshing chef special reshmi sauce.

43. Garlic Chilli (Chicken, Lamb or Tiger Prawn) £8.50

Exquisite south Indian dish. Tender pieces of chicken tikka cooked with fresh garlic, green chillies, coriander leaves, green cardmoms, fresh herbs and Indian spices. A hot dish.

44. Kadhai (Chicken or Lamb) £8.50

A hot chicken delicacy from the Punjab. Cooked in an Indian wok with onions, green pepper, ginger, fresh coriander and tomato. Rich in taste and rich in tradition.

45. Rogani Gosht (Chicken or Lamb) £8.50

A house speciality. Chicken or lamb cooked in yoghurt, cream, chopped onion sauce, ginger, fresh garlic, tomato puree and flavoured with fresh ground cardamom and cinnamon. topped with Rogani chilli oil. Medium hot.

46. BoaliHandi (Chicken or Lamb) £8.50

A delicacy of lamb, mushroom and vegetables cooked in a traditional Handi. Flavoured with cinnamon, nutmeg, khoya and tomato puree.

47. Kandhari (Chicken or Lamb) £8.50

Boneless chicken pieces in a mixture of yoghurt, cashew nut paste, garam masala, tomato paste and cream simmered with pomegranate juice. Medium Hot.

48. Assamee (Chicken or Lamb) £8.50

Tender pieces of chicken or lamb cooked with strips of satkora (tangy fruit), onions, coriander, bay leaves, fenugreek, fresh herbs and native spices. A beautiful and unique dish in a league of it's own!

49. Sangam (Chicken or Lamb) £8.50

Diced breast of chicken tikka cooked in a hot spiced masala of spinach, vegetable, green chillies, bay leaves, fresh coriander, garlic, cardamom, cloves, fresh herbs and native spices. Consequently, producing a well balanced dish in a rich thick sauce.

50. Belfoy (Chicken or Lamb) £8.50

A semi dry dish, morsels of chicken tikka prepared in a heady sauce with pickling spices and olives, diced pepper, tomato, fresh garlic, ginger, green chillies and fenugreek. Guaranteed to give the palate a savoury awakening.

51. Mutka (Chicken or Lamb) £8.50

Bite size pieces of chicken braised in a special homemade sour masala sauce of finely chopped pepper, sun cooked sour chillies, olives, cumin, garam masala, paprika and fresh herbs.

SEA FOOD SPECIALITY

52. Sea Bass Ki Khazana (med) £9.95

Mouth watering whole tandoori sea bass matured in a rich spicy marinade of dill, fennel, ginger and a touch of mustard oil, barbecued in the tandoor served with fried mushrooms. The epitome of culinary excellence (Contains bones)

53. Bhairawa Fish (h) £9.95

Mouth watering Tandoori sea bass cooked in coconut milk tempered with tamarind sauce and flavoured with carom seeds, dill, fennel, crispy red chillies and fresh coriander. A beautiful and unique hot and aromatic dish, in a league of it's own! (May contain bones)

54. Maccher Johl (h) £9.95

A real taste of Bengal. Salmon fillet marinated with crushed mustard and spices, shallow fried and dressed with a sauce of garlic, cumin, bay leaves and crushed red chilli.

55. Tandoori Fish (h) £9.95

Whole Pomfret fresh water fish from Indian, marinated with mace, cardamom, lemon juice, ginger, garlic and fresh herbs, then cooked in the tandoor until tender and golden bronze. Served with garlic mushrooms and salad. (Contains bones)

56. Garlic Jhinga (med) £8.95

Tiger prawns with garlic, crushed red chillies and mango chutney. A mouth watering dish from Goa.

THE FUSION CORNER

(Recommended with the fried rice)

57. Chilli Chicken (vh) (Dry or Saucy) (new) £8.50

Hot delicacy, batter fried chicken simmered in a Himalayan sauce and cooked with dill, fennel, diced pepper, fresh garlic, green chilli, onion and tomato cubes. Rich in taste.

58. Chicken Manchurian (h) £8.50

Deep fried chicken ball cooked with finely chopped garlic, ginger, fresh coriander, basil, soya sauce and a touch of ground white pepper. Highly recommended.

59. Sweet & Sour (h) Chicken or Prawn (new) £8.50

Plump fresh-water Tiger prawns cooked in exotic sweet and sour sauce with pineapple and special blend of native fresh herbs and spices, creating a mouth-watering taste and aroma.

MONSOON INDIAN RESTAURANT WORCESTER. IN HOUSE MENU

THE WESTERN CORNER

(Served with chips and salad)

- 60. **Steak** £9.95
- 61. **Roast Chicken** £7.95
- 62. **Omelette** £6.95
- 63. **Scampi** £7.95

TRADITIONAL TANDOORI MAIN DISHES

(All served with a salad)

- 64. **Tandoori Chicken** (half) £6.95
- 65. **Chicken Tikka** £7.50
- 66. **Lamb Tikka** £7.95
- 67. **Chicken Shaslick** £8.95
- 68. **Tandoori Jingah** £11.95
- 69. **Tandoori Mixed Grilled Platter** £10.95

TRADITIONAL MAIN COURSES

- 70. **Chicken Tikka Mossalah** (Mild) £6.95
- 71. **Lamb Tikka Mossalah** (Mild) £7.50
- 72. **Tandoori Jingah Mossalah** (Mild) £10.95
- 73. **Korma Chicken, Lamb or Prawn** (Very mild) £6.65
- 74. **Madras Chicken, Lamb or Prawn** (Hot) £6.25
- 75. **Dupiaza Chicken, Lamb or Prawn** (Medium Hot) £6.65
- 76. **Pathia Chicken, Lamb or Prawn** (Hot, sweet & sour) £6.65
- 77. **Sagwala Chicken, Lamb or Prawn** (Medium) £6.65
- 78. **Rogan Josh Chicken, Lamb or Prawn** (Medium) £6.65
- 79. **Chicken Tikka Jalfrazi** £6.95
- 80. **Bhuna Chicken, Lamb or Prawn** (Medium) £6.65
- 81. **Dhansak Chicken, Lamb or Prawn** (Hot, sweet & sour with lentils) £6.65
- 82. **Pasanda Chicken or Lamb** (Mild) £6.95
- 83. **Butter Chicken or Lamb** (Mild) £6.95
- 84. **Lamb Tikka Jalfrazi** £7.50

BIRYANI DISHES

- 85. **Tikka Biryani Chicken or Lamb (Medium)** £8.95
- 86. **King Prawn Biryani (Medium)** £10.50
- 87. **Special Mixed Biryani (Medium)** £10.95
- 88. **Vegetable Biryani (Medium)** £7.50

VEGETARIAN & SIDE DISHES

As a Main Course £6.25 – As a Side Dish or Starter £3.25

- 89. **Baingan Bhaji**
Aubergine stir fried with cumin, garam masala, onion, tomatoes and fresh herbs,
- 90. **Chana Palak**
Chick peas with spinach and garlic.
- 91. **Chana Mossalah**
Soft chick peas cooked in a mild creamy sauce.
- 92. **Aloo Gobi**
Potato and cauliflower lightly spiced.
- 93. **Bombay Aloo**
Medium to hot, spicy potato with onion seeds & tomato.
- 94. **Mushroom Bhaji**
Mushrooms cooked with fenugreek, tomato & other herbs.
- 95. **Bindi Bhaji**
Fresh okra in a light spicy sauce.
- 96. **Palak Bhaji**
Spinach cooked with fresh garlic and ghee.
- 97. **Daal Panchmela**
A curry with a mix of five varieties of lentils.

- 98. **Tarka Daal**
Lentils with fried garlic.

- 99. **Saag Paneer**
Spinach & Paneer with almond powder, cream and spices.

- 100. **Daal Fry**
Lentils, stir fried with fresh herbs, green chillies, garlic and tomatoes.

- 101. **Paneer Butter Masala**
Indian Cottage cheese cooked in rich tomato butter gravy with a touch of cinnamon, cardamom, fresh herbs and Indian spices.

- 102. **Vegetable Kolapuri**
Made with carefully chosen selection of contrasting vegetables. Richly spiced and garnished with spicy popadoms.

RICE & BREADS

- 103. **Lemon Rice** (new) £2.95
- 104. **Kashmiri Rice** (new) £2.95
- 105. **Boiled Rice** £2.10
- 106. **Fried Rice** £2.60
- 107. **Egg Fried Rice** £2.95
- 108. **Pilau Rice** £2.35
- 109. **Mushroom Pilau Rice** £2.95
- 110. **Peas Pilau Rice** £2.95
- 111. **Vegetable Pilau Rice** £2.95
- 112. **Special Pilau Rice** (Egg & peas) £2.95
- 113. **Keema Pilau Rice** (Minced meat) £2.95
- 114. **Garlic Fried Rice** £2.60
- 115. **Plain Nan** £2.10
- 116. **Keema Nan** (Minced meat) £2.35
- 117. **Kulcha Nan** (Onion & vegetable) £2.35
- 118. **Garlic Nan** £2.35
- 119. **Peshwari Nan** (Sweet coconut & almond) £2.35
- 120. **Cheese Nan** £2.35
- 121. **Garlic & Chilli Nan** £2.35
- 122. **Garlic & Coriander Nan** £2.35
- 123. **Chilli & Coriander Nan** £2.35
- 124. **Garlic & Cheese Nan** £2.35
- 125. **Chapatti** £1.25
- 126. **Tandoori Roti** £1.75
- 127. **Malbari Paratha** (new) £2.10
- 128. **Stuffed Paratha** £2.35

DRINKS

White Wine

Taste Guide: 1 – driest white wine 9 – sweetest white wine

- 1. S. Africa **Boar's Kloof Chenin Blanc, Riebeck Valley** 2 £9.95

Packed with up front tropical fruit. The nose has guava and gooseberries. The palate follows through with fruit flavours, with a crisp acid to ensure a fresh and fruity style of wine

- 2. Aus **Wilson's Quay Colombard Chardonnay** 4 £10.95

Straw yellow in colour, the bouquet shows citrus and floral notes. The palate has ripe fruits with a hint of apple

- 3. Chile **San Perito Semillon / Sauvignon** 3 £11.95

Lovely and smooth with lots of fresh fruit flavours.

- 4. Italy **Pinot Grigio San Antonio** 2 £12.95

Crisp, aromatic wine that is light straw with green tints in colour. Fruity, flowery bouquet.

- 5. Aus **Castle Creek Reserve Chardonnay** 3 £14.95

Bright tropical fruits with a soft acidity offering excellent flavours and structure.

MONSOON INDIAN RESTAURANT WORCESTER. IN HOUSE MENU

6. France **Chablis La Colombe** 1 £17.95

Flinty on the nose with creamy fruit underneath. Ripe buttery sensation with a long, crisp bite.

House & Rose Wines by (Glass or bottle)

7. France **Chante d'Or Sauvignon Blanc** 3 £2.50 £3.50 £9.95

Pale, golden colour with melon and lime aromas. A soft and aromatic taste.

8. France **Chante d'Or Grenache Merlot** 3 £2.50 £3.50 £9.95

Ruby red with a jammy nose and a mild spicy finish. Ideal house wine.

9. Italy **Pinot Grigio Rosé** 3 £2.95 £3.95 £11.95

Pale pink in colour. The palate is light, dry and crisp with a delicious balance between zingy citrus and fruity red berry flavours.

Red Wine

Taste Guide: A – Light bodied red wine E – Full bodied red wine

10. S. Africa **Boar's Kloof Cinsault Shiraz, Riebeck Valley** C £9.95

A lustrous red in the glass, this blend of Shiraz and Cinsault has an array of ripe berries and follows through in a juicy, well structured palate with a smooth finish.

11. Aus **Wilson's Quay Merlot Shiraz Petit Verdot** C £10.95

Rich, ruby colour. Opulent, juicy, ripe fruit mixes with mocha oak aromas. Long and velvety palate filled with sweet plummy and red berry fruit.

12. Chile **Ancora Sangiovese di Puglia** B £11.95

Aromas of red berry and damson fruit. Juicy berry fruit and a hint of spiciness on the palate.

13. Aus **Castle Creek Reserve Shiraz** C £14.95

Ripe, rich mulberry fruit with a touch of spice on the nose. Generous palate with fruit, vanilla & allspice.

14. Spain **Azabache Crianza, Rioja** D £15.95

Intense, bright and complex bouquet of fruit and liquorice, perfectly combined with vanilla.

15. France **Fleurie La Madone** A £17.95

Floral bouquet with aromas of apricots and cherries.

Rose Wine

17. Italy **Pinot Grigio Rosé, San Antonio** 1 £11.95

Pale pink in colour. The palate is light, dry and crisp with a delicious balance between zingy citrus and fruity red berry flavours.

18. USA **Cougars Moon White Zinfandel** 5 £12.95

Youthful fruity aromas with hints of peaches and strawberries.

Sparkling Wine & Champagne

19. Italy **Prosecco Frizzante Spago** £14.95

A lovely, light aromatic nose leads to a confident, creamy lemon-tanged palate and a bright, lively finish.

20. France **Moet et Chandon Brut Imperial** £35.95

Classic, dry and fresh with soft fruit flavour.

SHERRY & PORT

Sherry (Dry, Medium, Sweet) £1.95

Port £1.95

SPIRITS

Add coke or lemonade for £1.05

Vodka £1.95

Whisky (Bells / Jamesons) £1.95

Gin £1.95

Bacardi £1.95

Jack Daniels £2.20

Rum (Captain Morgan) £2.20

Malibu Malibu £1.95

Brandy Brandy £1.95

Remy Martin VSOP £2.50

Southern Comfort £1.95

BEERS & CIDERS

Half Pint / Full Pint

Cobra £1.70 / £3.00

Carlsberg £1.50 / £2.70

Strongbow £1.50 / £2.70

Boddingtons £1.50 / £2.70

BEERS & SOFT DRINKS (Bottled)

Cobra £2.50

Tiger £2.50

Becks £2.50

King Fisher £2.50

Magners 500ml £3.00

J20 £2.50

Mineral Water (Still) Small £1.50

Mineral Water (Still) Large £3.00

APERTIFS

Martini (sweet or dry) £1.95

Cinzano Bianco £1.95

Campari £1.95

Pimm's No.1 £1.95

Archer's £1.95

LIQUERS

Baileys £2.30

Tia Maria £2.30

Cointreau £2.30

Drambuie £2.30

Sambuca £2.30

Tequila £2.30

SOFT DRINKS

Half Pint / Full Pint

Orange Juice £1.50 / £2.50

Pineapple Juice £1.50 / £2.50

Tomato Juice £1.50 / £2.50

Coca Cola £1.50 / £2.50

(Regular or Diet)

Lemonade £1.50 / £2.50

Bitter Lemon £1.50 / £2.50

Tonic Water £1.50 / £2.50

Soda Water £1.50 / £2.50

Ginger Ale £1.50 / £2.50

Mineral Water (Sp.) £1.50 / £2.50