

# 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: £10.95*

*Under 10s: £5.95*

# Take your pick... £7.90 per person

## Starters

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)**  
A sauce based on a traditional range of Indian spices, giving a rich flavour, according to your taste
03. **Chicken Kurma (nuts) (dairy)**  
Very mild dish cooked in fresh cream, almonds & mild sauce
04. **Chicken Tikka (dairy)**  
Chicken marinated in mild spices, cooked in the tandoor oven
05. **Chicken Bhoona**  
Well cooked medium hot with different spices, onions, ginger, garlic & a pile of fresh tomato in a thick sauce
06. **Chicken Biryani (soya)**  
An aromatic rice dish cooked with chicken, served with a mixed vegetable curry

### Prawn Dishes

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

### Lamb Dishes

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

### Vegetarian Dishes

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

## Rice & Breads

21. **Plain Rice**
22. **Basmati Pilau Rice (dairy)**
23. **Egg Rice (egg)**
24. **Nan (dairy)**
25. **Garlic Nan (dairy)**
26. **Peswari Nan (Almond, coconut, etc.) (dairy) (nuts)**
27. **Chapati**

## For Afters Coffee or Tea

## Grab & Go

Wraps to take away!

### Keema Bhoona

Minced lamb marinated and cooked with mild spices

### Chicken Tikka Bhoona (dairy)

Chicken marinated and cooked with mild spices

### Vegetables

Vegetables stir fried with mild spices

All wrapped in nan bread with salad, mint sauce (dairy) and tamarind sauce (soya)

£5

If you have any food allergies or dietary needs, please let a member of staff know before ordering.