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www. **Vindaloo** RESTAURANT.CO.UK

Your Local Curry House



Food Fast Fresh
Fast Fresh Food
Fast Food Fresh
Food Fresh Fast



🕒 OPEN EVERYDAY: 5PM - LATE 🏠 387 WOODCHURCH ROAD, PRENTON, WIRRAL, CH42 8PF (OPPOSITE SAINSBURY'S) 📞 0151 609 0666

B LITE BITE

Popadom & Chuntney
Onion Bhajee, Chicken Tikka Masala,
Pilau Rice & Nan Bread
£ 10.00

C MEGA BITE

2 x Popadom & Chuntney
Onion Bhajee, Chicken Tikka
Chicken Tikka Masala,
Chicken Balti
2 x Pilau Rice & 1 x Nan Bread,
1 x Bombay Potato
£ 20.00

D GIGA BITE

4 x Popadom & Chuntney
Onion Bhajee, Chicken Tikka, Sheek
Kebab, Chicken Pakora
Chicken Tikka Masala, Chicken Balti,
Chicken Pathia, Chicken Korma
2 x Pilau Rice & 2 x Nan Bread,
£ 40.00

Shhhh hhhhh!

IT IS OUR LITTLE SECRET!
3 Course Dining from our Restaurant Menu for £ 10pp
Available Mon & Tues 5-11pm | Sun, Wed, Thurs 5-7pm

Please visit website for more offers & dishes

VEGETABLE SIDE DISHES v

- 57 **BHINDI BHAJEE** (Okra) 2.75
- 58 **BENGAN BHAJEE** (Aubergine) 2.75
- 59 **MUSHROOM BHAJEE** 2.75
- 60 **COBI BHAJEE** (Cauliflower) 2.75
- 61 **SAAG BHAJEE** (Spinach) 2.75
- 62 **CHEESE ALOO SAAG** 2.75
- 63 **BOMBAY ALOO** (Potato) 2.75
- 64 **CHANA BHAJEE** (Chick Peas) 2.75
- 65 **DAAL MAHARANI** Red lentils in a delicately spiced sauce, garnished with fried red chillies & garlic 2.75
- 66 **TARKA DAAL** Red lentils garnished with garlic & coriander 2.75
- 67 **DAAL SAMBA** Lentils cooked with mixed vegetables 2.75

SUNDRIES

- 68 **CHUTNEY & PICKLES** per portion 0.50
Lime Pickle, Chilli Pickle, Mango Chutney, Garlic Chutney or Hot, Sweet & Sour Chutney, Onion Salad, Mint Raitha
- 69 **CHUTNEY TRAY** 2.00
Mango Chutney, Garlic Chutney or Hot, Sweet & Sour Chutney, Onion Salad, Mint Raitha
- 70 **CHIPS** 1.50
- 71 **PLAIN OR SPICED POPADOM** 0.60

TANDOORI BREADS

- 72 **NAAN** Classical Indian leavened bread cooked in the tandoor 1.75
- 73 **STUFFED NAAN** 2.25
Choose your stuffing from ONE of the following Keema, Peshwari, Vegetable, Garlic & Coriander, Cheese & Onion
- 74 **PARATHA** 2.00
Sylhet speciality, an exotic multi layered bread enriched with butter & cooked on a thawa
- 75 **TANDOORI ROTI** 1.75
Traditional bread made from chapati flour & cooked in a tandoor
- 76 **CHAPATI** 1.50
The healthiest of all breads, made thinly with ground whole wheat
- 77 **PURI** Thin fried bread 1.00

RICE

- 78 **BOILED RICE** 1.75
Plain steamed rice
- 79 **PILAU RICE** 1.95
Basmati rice cooked with aromatic spices
- 80 **FRIED RICE** 2.00
Rice stir fried with onions & herbs
- 81 **PICK & MIX PILAU** 2.50
Basmati rice stir fried with ONE of the following Mushroom, Vegetable, Keema, Egg, Peas, Garlic, Lemon, Coconut, Fruit & Nuts & Chilli. 50p per any additional ingredient.

CLICK & SAVE DISCOUNT- 10% off for online orders over £20 collected & paid via cash. 5% off for online delivery orders over £20 paid via cash. (Discounts do not apply to set meals and can not be used in conjunction with any other offers or promotions.)

Order for immediate preparation or for a specified time & date. Click & collect in 20-30 mins. Click and have it delivered 30-45 mins. May take longer during busy periods & for large orders. If time is of the essence please notify us. Good food takes time. Have patience don't be a patient.

FREE DELIVERY on orders over £10 within 3 miles radius. £1 per mile thereafter & minimum order £20

PAYMENTS Cash preferred. Card payments will attract £1 surcharge per transaction to cover bank & handling charge.

FREE PAPADUM - 1 free papadum per main course ordered for orders over £20 collected from our premises.

STARTERS

ALL STARTERS SERVED WITH FRESH SALAD AND MINT SAUCE

- | | | |
|----|--|-------|
| 1 | SAMOSA | 2.50 |
| | Triangular pastries filled with chicken, lamb, vegetables. | |
| 2 | ONION BHAJI | 2.50 |
| | World famous snack of crisp onions & lentils deep fried | |
| 3 | CHOT POTTI V | 2.95 |
| | A light snack of spiced chick peas, tossed with lemon juice, coriander, egg, tomato and chilli. | |
| 4 | ALOO TIKKI CHAT V | 3.50 |
| | A sylheti style mashed potato in breadcrumbs, shallow fried until golden topped with a chick pea chat sauce and tomato and cucumber raita. | |
| 3 | SHAMI KEBAB | 2.75 |
| | Minced lamb combined with finely chopped onions, green chillies, herbs & spices cooked on a griddle | |
| 4 | CHICKEN CHAT PURI | 2.95 |
| | Bitesize pieces of chicken tossed with chat masala sauce served on a thin fried bread | |
| 5 | CHICKEN PAKORA | 2.95 |
| | Diced pieces of chicken coated with spiced batter & deep-fried until crispy brown | |
| 6 | CHICKEN KOFTA | 3.60 |
| | Minced of spring chicken lightly spiced, made into meatballs & deep-fried | |
| 7 | BORA PANEERI MORIS | 3.50 |
| | Bell pepper stuffed with spicy chicken, lamb or vegetable, roasted in the tandoor & topped with cheese | |
| 8 | MISHTI KEBAB PURI | 3.75 |
| | Mixed meat medley in a hot sweet and sour sauce served on a puri. | |
| 9 | LAMB GARLIC PURI | 3.75 |
| | Bitesize lamb lightly cooked with garlic, herbs & exotic spices, served with a thin fried bread | |
| 10 | LAMB CHOPS | 3.95 |
| | Lamb chops smothered in ginger, garlic & mixed spice grilled until the spices have been absorbed - one to tantalise your taste buds | |
| 11 | KING PRAWN BUTTERFLY | 4.50 |
| | Jumbo sized prawns coated in light spices & breadcrumbs then deep fried until golden brown | |
| 12 | KING PRAWN PURI | 4.50 |
| | King sized prawns cooked into a bhuna style curry with herbs & exotic spices. Served on a thin fried bread | |
| 13 | SALMON TIKKA | 4.50 |
| | Salmon marinated in rich tikka spiced & grilled in the tandoor | |
| 14 | VEGETARIAN PLATTER V | |
| | An assortment of our vegetarian starters to share | |
| | 2 Persons | 7.00 |
| | 4 Persons | 12.00 |
| 15 | MEAT PLATTER | |
| | An assortment of our tandoori delicacies to share | |
| | 2 Persons | 8.00 |
| | 4 Persons | 14.00 |

TANDOORI SPECIALITIES

ALL MAINS SERVED WITH SALAD & A SEPARATE CURRY SAUCE

Starter Main

- | | | | |
|----|---|------|------|
| 16 | SHEEK KEBAB | 2.95 | 6.50 |
| | Mince meat seasoned with onion, herb and spices. Skewer and barbecued. | | |
| 17 | CHICKEN/LAMB TIKKA | 2.95 | 6.50 |
| | Bitesized boneless chicken or lamb marinated with herbs & spices & barbecued on the tandoor | | |
| 18 | ROSHUNI TIKKA | 3.25 | 7.00 |
| | Diced bitesized pieces of chicken or lamb tikka pan fried with onions, garlic & a touch of coriander | | |
| 19 | SHASHLICK | 4.50 | 7.50 |
| | Choice of chicken or lamb skewered with onions, tomatoes & peppers | | |
| 20 | KING PRAWN | 3.95 | 8.95 |
| | King Sized prawn marinated in yoghurt with a hint of lemon, herbs & spices then gently roasted in the tandoor | | |
| 21 | TANDOORI CHICKEN | 3.50 | 6.50 |
| | Marinated chicken on the bone, cooked on a skewer in the tandoor | | |
| 22 | SEEKH PHURA CHICKEN | 3.50 | 6.50 |
| | Chicken on the bone, lightly spiced & smothered in finely chopped garlic & roasted in the tandoor | | |
| 23 | TANDOORI MIXED GRILL | 8.95 | |
| | A selection of our tandoori meats. | | |

CHEF'S SPECIALITIES

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|----|---|------|
| 24 | TIKKA MASALA V N | 5.95 |
| | An all time favourite. Chicken or lamb tikka cooked with Almonds, coconut and cream in a mild sauce. | |
| 25 | MODHU MAKHONI V N | 7.50 |
| | Roasted boneless chicken cooked in a mild cream based sauce with almonds & butter, topped with yoghurt & drizzled with honey | |
| 26 | BUTTER MURGH MIRCHI V N C | 6.95 |
| | A hot, creamy chicken dish with cream, butter, yoghurt, chilli & cheese | |
| 27 | SRIMONGLI V N | 6.50 |
| | A rich fruity chicken dish cooked using our chef's special sauce made from pineapple crush | |
| 28 | SHAHI PISTA PASANDA V N | 5.95 |
| | Chicken or lamb tikka simmered in mild spices, complimented with coconut, almonds, pistachios & cream | |
| 29 | MURGHI ZAL-FRY V C C | 5.95 |
| | Our version of the hot curried stir-fry, chicken or lamb tikka cooked with sliced peppers, green chilli, coriander & onions. | |
| 30 | MURGHI KORAH V | 5.95 |
| | Chicken or lamb tikka cooked with ginger, garlic, coriander, onions, tomatoes and green peppers in a medium hot sauce. | |
| 31 | SHATKORA GUSTH V | 6.50 |
| | Sliced pieces of lamb tikka cooked to a medium strength using a vegetable from the lemon family which is commonly found on the Asian subcontinent | |
| 32 | SHORISHA MURGHI V | 6.50 |
| | Chicken chunks cooked in a medium sauce with mustard (shorisha) creating a distinctive aromatic flavour | |
| 33 | ZAMEERI MURGHI V | 6.50 |
| | Chicken cooked with zest of orange in a medium spice based sauce creating a refreshing flavour | |
| 34 | CINNI FATHA GUSTH V | 6.50 |
| | A medium spice based dish cooked with lamb in a bay leaf & cinnamon flavour | |
| 35 | MURGHI MASALA | 7.95 |
| | Tandoori chicken on the bone cooked with minced meat & egg in a medium spice based sauce | |
| 36 | NAWABI RAAN C | 8.95 |
| | This is the chef's signature dish, slow roasted tender lamb shank, served in a medium spice based sauce, made from finely chopped onions, peppers, coriander, cardamoms, bay leaf & cinnamon sticks | |
| 37 | MISHTI KHODU V | 6.95 |
| | Sliced roasted chicken cooked with butternut squash, cumin, onions, garlic & coriander creating a mild sauce | |
| 38 | METHI GUSTH V | 5.95 |
| | A medium spice based lamb dish cooked in a fenugreek masala | |
| 39 | ROSHUN MORIS V C C | 6.95 |
| | Lamb cooked with roasted garlic, finely chopped green chillies & a generous helping of fragrant coriander in a hot spicy sauce | |
| 40 | KHATTA MASS | 8.95 |
| | Bangladeshi fish prepared in a hot sweet & sour flavoured sauce, using tomatoes, lemon juice, finely chopped lime, garlic, chilli, onions & coriander | |
| 41 | MAS BHAZA BHUNA | 9.95 |
| | Bangladeshi fish pan fried & then cooked in a traditional Bangladeshi style bhuna sauce with a generous helping of coriander | |
| 42 | MURGHI KOFTA CHARGA C | 7.50 |
| | Minced of spring chicken, spiced into meatballs & cooked in a distinctive spicy flavour using our chef's special blend sauce made from a chilli chutney | |
| 43 | JHUNGLY JHINGA C | 8.95 |
| | King prawns marinated & roasted on the shell, cooked with garlic, fresh spinach, tomatoes, bay leaf, cinnamon, topped with a sprinkle of finely chopped green chillies | |
| 44 | JHINGA GOA C C | 8.95 |
| | A Goan king prawn dish, prepared in a spicy hot sauce, using green chillies, onions, green peppers & a sprinkle of fresh coriander | |
| 45 | XACUTTI ALOO FRY V C C | 7.95 |
| | A hot spice based curry of roasted chicken, cooked with roasted bullet chillies, scrambled egg & topped with finely chopped potato crunch | |

TRADITIONAL FAVOURITES

POPULAR DISHES ENJOYED BY GENERATIONS OF ASIAN FOOD LOVERS

Choose one from below:

CHICKEN / VEGETABLE 4.95
LAMB 5.50 **TIKKA 5.95**
FISH 6.50 **KING PRAWN 7.95**

Choose sauce to accompany from below:

- | | |
|----|---|
| 46 | BHUNA DISHES |
| | Medium dry dish cooked with finely chopped onions, tomatoes & flavoured with fresh green herbs |
| 47 | KURMA DISHES V N |
| | A very mild dish preparation using grated coconut, almonds & cream |
| 48 | ROGAN DISHES V |
| | A medium dish cooked in thick spicy sauce, garnished with a heavy use of tomatoes & onions |
| 49 | SAGWALA DISHES V |
| | A medium dry sauce prepared with freshly chopped spinach, fried garlic & coriander |
| 50 | DUPIAZA V |
| | A must for onions lovers. Prepared in a medium sauce using finely chopped & chunky onions & green peppers |

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|----|---|
| 51 | PATHIA DISHES V C C |
| | A distinctive Persian dish with a hot, sweet & sour taste, prepared with an extensive use of onions, tomato puree, chilli, garlic & lemon juice |
| 52 | DANSAK DISHES V C C |
| | A fairly hot, sweet & sour taste, prepared with pineapple, lentils, chilli & lemon juice |
| 53 | MADRAS DISHES V C C C |
| | A hot sauce prepared with garlic, chilli, lemon juice & tomato puree |
| 54 | VINDALOO DISHES V C C C C |
| | A fiery South Indian dish prepared with garlic, ginger & crushed red birds eye chilli |
| 55 | BALTI DISHES |
| | Prepared with tomatoes, peppers and liberal use of coriander leaves and our own secret balti recipe. |

56. BIRYANI DISHES

Basmati rice cooked with your choice of meat, vegetable or seafood and light spices. Served with a separate medium vegetable curry.

CHICKEN / VEGETABLE 6.95
LAMB 7.95 **TIKKA 7.95**
KING PRAWN 9.50 **MIXED MEAT 8.50**

A Any Traditional
 Chicken, Lamb
 or Vegetable Curry
 with boiled rice or plain nan bread
£ 6.00
 Available Sun - Thurs, 5pm - 7pm, Collection Only

KEY TO MENU

C SLIGHTLY HOT C C HOT C C C VERY HOT C C C C EXTRA HOT
 V SUITABLE FOR VEGETARIANS
 OR AVAILABLE AS A VEGETARIAN OPTION
 N THESE DISHES CONTAIN NUTS