

# PR Massala

*"Your satisfaction is our success"*

S	Onion Bhaji.	(£2.95)
T	Aloo Chop.	(£2.95)
T	Samosa (vegetable or meat)	(£2.95)
A	Garlic Mushroom	(£2.95)
A	Aloo Chat	(£2.95)
R	Boti Kebab	(£3.25)
T	Reshmi Kebab	(£3.25)
T	Chicken Pakora	(£3.25)
8	Chicken Tikka	(£3.25)
R	Sami kebab	(£3.25)
R	Chicken Chat	(£3.25)
S	Sheek kebab	(£3.25)
	Chot Poti	(£3.25)
	Shimla Mirch	(£3.25)
	Tandoori Chicken	(£3.25)
	Prawn Puri Bhaji	(£3.95)
	King Prawn Bhaji Puri	(£4.25)
	King prawn Butterfly	(£4.25)
	Mix Kebab	
	Combination of chicken tikka, lamb tikka and sheek kebab.	(£4.25)
	Crab Pori	
	Crab meat cooked with spices & lime juice, served on deep fried puri bread.	(£4.95)

*The following dishes are available in chicken, lamb or prawn  
( King prawn £8.95)*

T	<b>Curry</b>	
R	<i>Cooked with spices in a medium sauce.</i>	<b>(£5.95)</b>
A	<b>Madras</b>	
D	<i>(fairly hot)</i>	<b>(£5.95)</b>
I	<b>Vindaloo</b>	
T	<i>(Very hot)</i>	<b>(£5.95)</b>
I	<b>Bhuna</b>	
O	<i>A thoroughly garnished dish of onion, garlic, tomato &amp; a few selected spices &amp; Green herbs.</i>	<b>(£5.95)</b>
N	<b>Rowgon</b>	
A	<i>Cooked in thick spicy gravy &amp; garnished with tomatoes.</i>	<b>(£5.95)</b>
L	<b>Dhansak</b>	
D	<i>Sweet sour &amp; hot dish with a very refreshing taste obtained by combining the best lentils &amp; herbs.</i>	<b>(£5.95)</b>
I	<b>Korma</b>	
S	<i>Very mild dish cooked with double cream, coconut &amp; almonds, a popular dish for Beginners.</i>	<b>(£5.95)</b>
H	<b>Patia</b>	
E	<i>Slightly hot, sweet &amp; sour curry with Indian herbs.</i>	<b>(£5.95)</b>
S	<b>Jalfrezi</b>	
	<i>Steamed cooked chicken pieces prepared with onions, peppers &amp; fresh green Chillies, this is a spicy slightly hot dish full of flavour.</i>	<b>(£5.95)</b>
	<b>Malaya</b>	
	<i>Mildly spiced cooked with freshly chopped pineapple.</i>	<b>(£5.95)</b>

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All tandoori dishes are served with salad and mint sauce.

**Chicken tikka**

Mildly marinated diced chicken roasted on the skewer. (£6.95)

**Boti kebab**

Lamb pieces marinated in oriental spices. (£6.95)

**Tandoori chicken**

Tender half chicken marinated to our own special recipe & barbequed in the tandoor. (£6.95)

**Chicken or lamb sashlick**

Mildly spiced skewered with tomatoes, capsicum & onions. (£7.95)

**Tandoori king prawn**

King sized prawns marinated to PR's own special recipe & barbequed in the tandoor. (£10.95)

**Tandoori mixed grill**

Selection of tandoori chicken, sheekh kebab, chicken tikka, balti kebab & naan. (£10.95)

Seafood specialities

**Salmon tikka**

Marinated overnight with mixed spices, yoghurt, garlic, coriander and lime juice. Cooked in tandoor. (£8.95)

**Rupchanda biryan**

Whole Rupchanda fish marinated with chef special spices & fried with onions, capsicums served with thick sauce. (£8.95)

**Seabass**

Lightly spiced seabass grilled in tandoor, served with leek sauce & spicy potatoes. (£9.95)

**Halibut**

Fillet of fish cooked in slices of garlic & curry leaves, cooked in a thick spicy sauce & garnished with coriander. (£11.95)

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*Chicken Tikka massala*

*Chicken cooked in oriental spices & almonds, Cream & butter. (£7.50)*

*Achar Gosht*

*Rich spicy dish cooked with the chefs own recipe. (£7.50)*

*Chicken Badami*

*Rich & mild with cashew nuts, almonds, cream & yoghurt. (£7.50)*

*Chicken or lamb Rezala*

*Pieces of chicken tikka cooked in hot & slightly tangy sauce made with fresh green chilli coconut powder & tomatoes. (£7.50)*

*Sagoti chicken*

*Chicken cooked with spinach, mustard, fresh ginger & served in a Karahi. (£7.50)*

*Karahi Gosh (lamb or chicken)*

*Speciality from the Khyber pass - diced chicken or lamb grilled with spices, chopped tomatoes & capsicums. Served in traditional iron Karahi. (£7.50)*

*Chicken or lamb Pasanda Nawbi*

*Rich & mild, cooked with wine, almonds, nuts, cream & yoghurt. (£7.50)*

*Peshawari chicken or lamb*

*Speciality from Peshawar - diced chicken or lamb marinated with tandoori spices cooked with chopped capsicums, tomatoes & onions. (£7.50)*

*Shabji Karahi*

*Chicken or lamb cooked with freshly chopped vegetables & chefs special ingredients. (£7.50)*

*Garlic Chilli chicken*

*A very tasty dish flavoured with fresh green chillies to a hot taste & garnished with garlic. (£7.50)*

### **Duck Delight**

*Duck cooked with spices and herbs. A mild dish cooked with thick sauce.*

**(£9.95)**

### **Duck Nawabi**

*Breast of duck cooked in medium sauce served on a bed of sage.*

**(£9.95)**

### **Bombay Naga Duck**

*Fairly hot dish using one of Bangladeshi's finest chillies known as naga with chunks of duck, fresh garlic, herbs & spices. A very aromatic dish for the adventurous.*

**(£9.95)**

### **Vegetarian Thali**

*Selection of vegetable Karahi, tarka dall, sag aloo, onion Bhaji, raitha, naan & rice.*

**(£9.95)**

### **Raan-E-Guddaz (lamb shank)**

*Marinated lamb shank slow cooked in a tomato & onion sauce making the lamb so soft it falls off the bone.*

**(£10.95)**

### **Non-Vegetarian Thali**

*Selection of tandoori chicken, sheekh kebab, chicken Tikka massala or Rogan josh, naan, raitha & pilau rice.*

**(£10.95)**

### **Mala King Prawn**

*King sized prawns cooked with spices & herbs a mild dish cooked with a thick sauce.*

**(£10.95)**

### **King Prawn Shazani**

*On the shell prawns prepared in a double strength sauce thickened with onions, garlic, fresh tomatoes & sprinkled with fresh coriander.*

**(£10.95)**

### **Shorshey Chingri**

*King prawn cooked with crushed mustard, special onion, green pepper & tomatoes.*

**(£10.95)**

### **PR Special**

*Chicken, lamb, king prawn, cooked in a clay oven, prepared in a combination of yogurt, curry leaves, double cream & a selection of special herbs & spices cooked with PR's own recipe.*

**(£10.95)**

## Biryani dishes

All Biryani dishes cooked with various spices, dressed with slices of egg & tomatoes & served with vegetable curry.

Vegetable Biryani	(£6.95)
Chicken Biryani	(£7.95)
Lamb Biryani	(£7.95)
Prawn Biryani	(£8.95)
Chicken Tikka Biryani	(£8.95)
Tandoori Chicken Biryani	(£8.95)
King Prawn Biryani	(£10.95)
PR Special	(£10.95)

### PR Balti Specialities

All the special Balti dishes are served with pilau rice or naan bread.

#### **Balti Nepalian chicken**

Cooked with chunks of onions, capsicum & tomatoes, served in a minty flavoured thick sauce. (£8.95)

#### **Balti Nepalian Meat**

Cooked as above. (£8.95)

#### **Balti Nepalian King Prawn**

Cooked with chunks of onion, capsicum & tomatoes. Served in a minty flavoured thick sauce. (£10.95)

All these dishes are available as prawn, chicken or lamb.

#### **Balti Murgi Mussallam**

Chicken cooked with mince meat a whole boiled egg & herbs from the PR special recipe. (£8.95)

**Balti Bhuna** - Finished to a medium spicy dry sauce. (£8.95)

**Balti Chilli Massala** - Flavoured with fresh green chillies to a hot taste. (£8.95)

**Balti Dhansak** - Cooked with lentils to a hot & sour taste. (£8.95)

**Balti Madras** - A hot taste from dry red chillies. (£8.95)

**Balti Tropical** - Combination of meat, Chicken & king prawn. (£10.95)

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**Fresh vegetable side dishes.**

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<b>Yoghurt</b>	
<i>Home made natural yoghurt.</i>	<b>(£1.75)</b>
<b>Mixed Raitha</b>	
<i>Mildly spiced yoghurt with chopped cucumber, onions &amp; tomatoes.</i>	<b>(£1.75)</b>
<b>Mixed Vegetable Curry</b>	
<i>Several fresh vegetables cooked together in spices &amp; herbs to our own special recipe.</i>	<b>(£2.95)</b>
<b>Mixed Vegetable Bhaji</b>	
<i>Dry, served with several vegetables cooked together in spices &amp; herbs to our own special recipe.</i>	<b>(£2.95)</b>
<b>Bindi Bhaji</b>	
<i>Fresh Okra cooked with onions, herbs &amp; spices &amp; served dry.</i>	<b>(£2.95)</b>
<b>Sag Bhaji</b>	
<i>Fresh spinach cooked with garlic, onions &amp; herbs.</i>	<b>(£2.95)</b>
<b>Dahl Tarka</b>	
<i>Lentils cooked with spices, onions &amp; hot garlic on top.</i>	<b>(£2.95)</b>
<b>Sag Aloo</b>	
<i>Spinach cooked with sliced potatoes, spices &amp; special herbs.</i>	<b>(£2.95)</b>
<b>Aloo Gobi</b>	
<i>Cauliflower cooked with sliced potatoes, spices &amp; special herbs.</i>	<b>(£2.95)</b>
<b>Brinjal Bhaji</b>	
<i>Fresh aubergines cooked with onions, herbs, spices &amp; served dry.</i>	<b>(£2.95)</b>
<b>Bombay Aloo</b>	
<i>Sliced potatoes cooked with onions, spices &amp; served dry.</i>	<b>(£2.95)</b>
<b>Matar Paneer</b>	
<i>Home made cubed cheese, green peas and spiced gravy.</i>	<b>(£2.95)</b>
<b>Vegetable Jalfrezi</b>	
<i>Assortment of vegetables cooked with green chillies.</i>	<b>(£3.10)</b>
<b>Mushroom Bhaji</b>	
<i>Mushrooms cooked with onions and spices, served dry.</i>	<b>(£3.10)</b>
<b>Vegetable Badami</b>	
<i>Assortment of vegetables cooked with chestnuts.</i>	<b>(£3.10)</b>

**All above as main £4.95**

N	Plain pompadom	(0.50)
A	Massala Pompadom	(0.50)
A	Chutney & Pickle (per head)	(0.50)
N	Puri	(0.95)
	Chapati	(£1.10)
	Tandoori Roti.	(£1.75)
	Naan	(£1.95)
	Paratha	(£1.95)
&	Plain Rice	(£2.10)
	Pilau Rice	(£2.20)
	keema Naan	(£2.50)
R	Garlic Naan	(£2.50)
I	Peshawari Naan	(£2.50)
C	Garlic Rice	(£2.75)
	Mushroom Rice	(£2.75)
	Coconut Rice	(£2.75)
	Keema Rice	(£2.75)
	Egg Fried Rice	(£2.75)
	Special Fried Rice. Rice cooked with eggs, peas & nuts.	(£2.75)
	Vegetable Rice	(£2.75)

Massala

**Please note : If you have any kind of allergy to any nuts, dairy products or indeed any other items, please let our waiter know when placing your order.**