

The Viceroy

APPETIZERS

Ramesh's Mix Platter (for 4 persons) A combination of mixed starters chosen by our chef	£21.95
Viceroy Mixed Platter (for 2 persons)	£11.95
Vegetable Platter (for 2 persons)	£9.95
Slay the Dragon A Mysore delicacy Pineapple flavoured honey glazed chicken cooked over charcoal in the tandoor	£5.95
Tandoori Chicken Spring chicken marinated in herbs and grilled in charcoal	£4.25
Murgh Malai Tikka Succulent chicken skewered delicately flavoured with garlic and nutmeg cooked in tandoor	£5.25
Jinga 'e' Garlic King prawns grilled in the tandoor with a hint of garlic	£6.95
Chicken Tikka (1)	£4.25
Lamb Tikka (1)	£4.95
Chef's Signature (1) V Mix of vegetables grilled, cooked and shallow fried in balls and then cooked with chat masala sauce. Drizzled with deliciously mixed raita and finished with fresh pomegranate	£5.50
Adrock Chops Lamb chops marinated and grilled over charcoal flames and served in a specially blended sauce	£6.25
Fish Onion Roast (1) Fillets of white fish marinated with southern spices, deep fried and tossed with garlic, onion and tomatoes	£6.95
King Prawn Puri (1) King prawns cooked with light spices and herbs served on fried Indian bread	£6.95
Garlic Mushrooms (1) V	£4.50
Calamari or Scallops Chilli Fry (2) Calamari or scallops stir fried with Kerala spices, served with green leaves	£6.95
Meat Samosa (1)	£4.25
Vegetable Samosa (1) V	£3.95
Sheek Kebab (1) Spiced minced lamb barbecued in a clay oven	£5.95
Onion Bhaji (V) Snack crisp, spiced onion and gram flour fritters	£4.25

Our chef will be delighted to prepare any dish of your choice not listed on the menu

Key to symbols
V Vegetarian 1 Spicy 2 Hot 3 Very Hot

CHEF'S RECOMMENDATION (Inc PILAU RICE)

Worth a little wait, some of these dishes are unique to The Viceroy. The fish dish below is highly recommended and is in great demand in restaurants all over Bangladesh because of its exquisite flavours

Fish Kata Masala (1)	£13.95
Fish fillets cooked with baby potatoes in a rich spicy sauce	
Ayre Korahi	£13.95
Traditional Bangladeshi fish cooked with mixed pepper, ginger, tomatoes and coriander	
Ayre Jalfrezi (3)	£13.95
Traditional Bangladeshi fish cooked with green chillies, mixed pepper and coriander to give a rich spicy flavour	
Murgh Masala (1)	£13.95
Spring chicken on the bone marinated in herbs, grilled on charcoal with spiced minced lamb and cooked in a delicious sauce	
Sylheti Bengal (shatkora)(1)	£12.95
Chicken cooked with shatkora fruit (Bengal citrus fruit) and our own blend of spices	
Rum Joy Puri	£12.95
Grilled lamb cooked with white rum and served in a specially blended sauce	
Gosht Kata Masala (1)	£12.95
Braised golden brown lamb in sliced onion, ginger, garlic and ground garam masala prepared in a thick sauce	
Vegetable Kofta (1) V	£10.95
Savoury dish of fresh vegetable balls cooked in a medium sauce	
Fish Onion Roast (1)	£12.95
Fillets of white fish marinated with southern spices, deep fried and tossed with garlic, ginger, onion and tomatoes	
Khatta Khargosh (3)	£14.95
Boneless pieces of rabbit in onion yogurt gravy tempered with whole red chillies, coriander seeds and garlic. Finished with raw mango powder	
Meeta Khargosh	£14.95
Succulent pieces of rabbit prepared with ground nuts, combined with the finest sweet mangoes. Served in a rich creamy sauce	
Sikandar Badi Lamb (1)	£14.95
This is a very exotic Indian dish prepared with lamb marinated for 48 hours in spices, roasted in the oven and served with chick peas	
Batak 'e' Tamarind (1)	£13.95
Duck magret glazed with tamarind sauce	
Batak Kempu Bezule (2)	£13.95
Crispy duck fried in a typical Gujrati spice batter, tossed with yoghurt, curry leaves and green chillies	
Slay the Dragon	£13.95

Pineapple flavoured honey glazed chicken cooked over charcoal in the tandoor. A Mysore delicacy

Tiger by the River (1) £14.95

Succulent whole king prawns cooked in a pan with a variety of spices in a medium thick sauce, aromatic flavours, cooked in red wine

Sunset Simla Lamb/Chicken Lamb £13.95 Chicken £12.95

A mild dish cooked with mangoes, fresh garlic, diced onions and capsicum

Devils Tamarind (1) Lamb £13.95 Chicken £12.95

Tender lamb or chicken marinated in a tamarind sauce cooked in the tandoor, pan fried with aromatic spices

Bombay Flame Lamb/Chicken (2) Lamb £14.95 Chicken £13.95

A hot curry cooked with potato in special chilli sauce known as naga chilli, madras or vindaloo

Garlic 'e' Gujrat (2) £14.95

Chicken on the bone in a thick spicy curry favoured with roasted and ground red chillies, coriander seeds, peppercorns, cumin and fenugreek leaves finished with garlic sauce

Chittagong Chilli (1) £15.95

King prawns from the Bay of Bengal treated with lime and turmeric, tossed in a pepper, onion and fennel masala tempered with curry and fenugreek leaves

Purple Tiger £14.95

Tangy Persian style of prawn masala using a combination of tiger prawns, aubergines and green coriander sauce

VICEROY'S OWN BALTI DISHES

Cooked with ground garam masala, ground coriander, secret herbs and spices to suit every palate. It is medium in strength and rich in flavour

Chicken or Lamb Balti (1) Lamb £9.95 Chicken £8.95

Sabze Balti (1) V £8.95

Prawn Balti (1) £9.95

Tandoori King Prawn Balti (1) £13.95

Chicken or Lamb Tikka Balti (1) Lamb £10.95 Chicken £9.95

Chicken or Lamb Chana Balti (1) Lamb £10.95 Chicken £9.95

Balti Chilli Chicken Masala (2) Lamb £10.95 Chicken £9.95

FROM THE CLAY OVEN

These dishes are dry and come with salad. We strongly advise that you take some side dishes and accompaniment, e.g. vegetables and nan bread. Please note that delays sometimes occur in cooking tandoori dishes as these are made to order

Tandoori Chicken (half)(1) £9.95

Tandoori Chicken (full)(1) £15.50

Spring chicken marinated with delicious herbs and spices, barbecued in a clay oven

Chicken Tikka Sizzler(1) £9.95

Lamb Tikka Sizzler (1) £10.95

Marinated for 24 hours and barbecued in a clay oven	
Chicken Shaslick (1)	£11.95
Marinated spring chicken, barbecued on charcoal with green peppers, tomatoes and onions	
Lamb Shaslick (1)	£12.95
Marinated lamb, barbecued on charcoal with green peppers, tomatoes and onions. Delicately spiced lamb, spiced coriander and fresh coriander barbecued in the tandoori oven	
Tandoori King Prawn Shaslick (1)	£14.95
King prawns barbecued on charcoal with green peppers, tomatoes and onions	
Tandoori Mixed Grill (1)	£13.95
A platter of tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawn	
VICEROY SPECIAL	
Chicken Xakuti (2)	£10.95
Chicken cooked with fresh herbs and spices in coconut sauce	
Jeera Chicken (1)	£9.95
Chicken cooked with cumin seeds and peppers in a special sauce with tasty hot spices to produce an aromatic flavour	
Moglai Chicken (1)	£10.95
Tender pieces of spring chicken flavoured with egg, ginger, garlic and exotic masala, shallow fried and then added to a special home prepared sauce made of yoghurt, coconut, poppy seeds, cashew nuts and sultanas	
Chicken Tikka Makhany	£9.95
Diced chicken marinated in yoghurt sauce, then cooked in a very mild authentic korma sauce	
Lamb Tikka Makhany	£10.95
Same as above but with lamb	
Tandoori King Prawn Makhany (mild)	£13.95
King prawns marinated in yoghurt sauce, then cooked in a very mild authentic korma sauce	
North Indian Garlic Chilli Chicken (3)	£10.95
Tender chicken breast cooked in spices with fresh garlic, peppers and green chillies	
Chicken Tikka Korahi (1)	£9.95
Lamb Tikka Korahi (1)	£10.95
Tandoori King Prawn Korahi (1)	£12.95
Chicken Tikka Jalfrezi (3)	£9.95
Lamb Tikka Jalfrezi (3)	£10.95
Tandoori King Prawn Jalfrezi (3)	£12.95
Chicken Tikka Masala	£9.95
Britain's favourite dish	
Lamb Tikka Masala	£10.95

Britain's favourite dish

Chicken Tikka Pasanda	£10.50
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Diced de-boned tender pieces of chicken coated in masala sauce with fresh cream, cashew nuts and coconut sauce

Lamb Pasander	£10.95
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As above but with lamb

Butter Chicken	£8.95
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Pieces of spring chicken lightly spiced and grilled on a charcoal oven then finished in a very mild buttery sauce

Butter Lamb	£9.95
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As above but with lamb

Achari Gosht	£9.95
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A spicy dish cooked with chef's own recipe

Vegetable Jalfrezi (3) V	£7.50
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Vegetable Jeera (1) V	£7.50
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Sabzy Lemony (1) V	£7.50
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Vegetable Garlic Masala (1) V	£7.50
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Vegetable Makhany V	£7.95
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BIRIANY DISHES

A mixed blend of spices cooked with basmati rice, served with vegetable curry

Viceroy Special Mix Biriany (1)		£12.95
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Chicken or Lamb Biriany (1)	Lamb £10.95	Chicken £9.50
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Chicken Tikka Biriany (1)		£10.95
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Prawn Biriany (1)		£10.95
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King Prawn Biriany (1)		£12.95
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Vegetable Biriany (1) V		£9.95
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KORMA

These dishes are cooked in a creamy sauce made of almond and coconut powder

Chicken/Lamb	Lamb £9.95	Chicken £8.95
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Prawn Korma	£8.50
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King Prawn Korma	£12.95
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Vegetable Korma (V)	£7.95
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DOPIAZA (1)

These dishes are cooked with onions and coriander

Chicken/Lamb	Lamb £9.95	Chicken £8.95
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Prawn Dopiazza	£8.50
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King Prawn Dopiazza	£12.95
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Vegetable Dopiazza (V)	£7.95
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BHUNA (1)

These dishes are fairly dry

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Bhuna		£8.50
King Prawn Bhuna		£12.95
Vegetable Bhuna (V)		£7.95

ROGAN (1)

These dishes are cooked with fresh tomatoes and coriander

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Rogan		£8.50
King Prawn Rogan		£12.95
Vegetable Rogan (V)		£7.95

PATHIA (2)

These dishes are cooked in sweet and sour sauce

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Pathia		£8.50
King Prawn Pathia		£12.95
Vegetable Pathia (V)		£7.95

PHAL DISHES (3)

Chicken/Lamb	Lamb £9.95	Chicken £8.95
King Prawn Phal		£12.95

VINADALO (3)

Cooked with potatoes

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Vindaloo		£8.50
King Prawn Vindaloo		£12.95
Vegetable Vindaloo (V)		£7.95

MALAYA

Cooked with pineapple

Chicken/Lamb	Lamb £9.95	Chicken £8.95
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CEYLON (2)

These dishes are cooked with coconut

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Ceylon		£8.50
King Prawn Ceylon		£12.95
Vegetable Ceylon (V)		£7.95

DANSAK (2)

These dishes are cooked with pineapple and lentils

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Dansak		£8.50
King Prawn Dansak		£12.95
Vegetable Dansak (V)		£7.95

MADRAS (2)

Chicken/Lamb	Lamb £9.95	Chicken £8.95
Prawn Madras		£8.50
King Prawn Madras		£12.95
Vegetable Madras (V)		£7.95

SAGWALA (1)

Cooked with spinach

Chicken/Lamb	Lamb £9.95	Chicken £8.95
King Prawn Sag		£12.95

SUNDRIES

Plain Boiled Rice (V)	£2.75
Pilau Rice (V)	£3.50
Mushroom Rice (V)	£3.95
Special Fried Rice (V)	£3.95
Egg Pilau Rice (V)	£3.95
Fruit Nut Rice (V)	£3.95
Plain Nan (V)	£2.50

King Prawn Malaya £12.95

ACCOMPANIMENTS

Side dishes served with main meals only

Mix Vegetable Curry (1) V £4.50

Dry Spicy Vegetables (1) V £4.50

Onion Bhaji (V) £3.95

Sag Paneer (V) £5.25

Spinach cooked with homemade cheese with a touch of spice and fresh cream

Matar Paneer (V) £5.25

Peas cooked with homemade cheese with a touch of spice and fresh cream

Spice Potatoes (1)V AKA: Bombay aloo £4.95

Mushroom Bhaji (1)V Spiced mushrooms £4.95

Sag Aloo (1)V Spinach and potatoes £4.95

Aloo Gobi (1)V Potatoes and cauliflower £4.25

Bhindi Bhaji (1)V Fresh okra with spices £4.25

Brinjal Bhaji (1)V Aubergine £4.25

Chana Masala (1)V Spiced chickpeas £4.25

Tarka Dall Lentils (1)V With fried garlic £4.50

Cauliflower Bhaji (1)V £4.25

Sag Bhaji Spinach (1)V £4.25

Dall Samber Lentils (1)V With vegetables £4.50

Garlic Nan (V) £3.50

Cheese Nan (V) £3.50

Murghi Nan £3.50

Keema Nan £3.95

Stuffed Nan (V) £3.50

Peshwari Nan (V) £3.50

Paratha (V) £3.50

Stuffed Paratha (V) £3.50

Chapati (V) £1.95

Chips (V) £3.50

Tandoori Roti (V) £2.95

Poppadom (V) £0.75

Masala Poppadom (V) £0.85

Chutney & Pickles (per person) £0.75

Mixed Raitha (V) £2.95

**THE VICEROY
SPECIAL SET MEALS**

SET MEAL FOR 1 £18.95

Starter

Chicken Tikka & Poppadom

Main Course

Chicken Rogan

Rice Dish

Pilau Rice

Vegetable Dish

Bombay Aloo

Sundry Dish

Nan

SET MEAL FOR 3 £55.95

Starter

Onion Bhaji, Sheek Kebab, Chicke Tikka & Poopadoms

Main Course

Chicken & Mushroom Curry, Meat Dopiazza &

Rice Dish

Chicken Tikka

Pilau Rice & Egg Rice

Vegetable Dish

Vegetable Curry, Bombay Aloo & Mushroom Bhaji

Sundry Dish

Keema Nan & Plain Nan

SET MEAL FOR 2 £37.50

Starter

Chicken & Lamb Tikka & Poopadom

Main Course

Chicken Korma & Lamb Bhuna

Rice Dish

Pilau Rice & Mushroom Rice

Vegetable Dish

Onion Bhaji & Aloo Gobi

Sundry Dish

Peshwari Nan

SET MEAL FOR 4 £74.95

Starter

Meat or Vegetable Samosa, Prawn Puri, Chicken & Lamb Tikka

Main Course

Chicken Tikka Masala, Chicken Madras, Prawn & Mushroom Curry &

Meat Rogan

Rice Dish

Mushroom Rice, Vegetable Rice & Egg Rice

Vegetable Dish

Onion Bhaji, Bhindi Bhaji & Bombay Aloo

Sundry Dish

Keema Nan & Nan