

PURBANI
BOTLEY
EST. 1983



STARTERS

Garlic Fried King Prawn King Prawn fried in chopped garlic and onions, served in a creamy sauce	£5.95
Pakorah A tasty hot Indian snack prepared with a combination of vegetables and onions with rich herbs.	£3.95
Vegetable or Meat Samosa Triangular pastry filled with mixed vegetable or spiced minced meat	£3.50
King Prawn Butterfly King Prawn marinated with egg and mint sauce, fried in golden home made batter	£5.95
Onion Bhajee Highly Recommended Sliced onions and several spices, in a spicy batter, deep-fried	£3.95
Channa Chat Chick peas in a highly spiced chat sauce, garnished with cucumber and onions	£4.95
Jhaal Jhinga Highly Recommended King Prawns prepared with hot chilli, mint, tomato and lemon juice	£7.50
Shammi Kebab Fine minced meat, fried with herbs and spices, shallow fried	£4.95
Sheek Kebab Spiced minced meat, grilled on skewers in the tandoor oven	£4.95
Butty Kebab Spiced marinated lamb & onions grilled on charcoal in the tandoor oven	£6.50
Keema Bhunda Highly Recommended Spicy mincemeat wrapped in a light bread, with lettuce and cheese	£6.75
Chicken Tikka Spring chicken lightly spiced & skewered, grilled on charcoal	£4.95
Prawn Puri Highly Recommended Thin layers of wheat flour bread, deep-fried with bhuna prawn	£6.50
Begun Bhaja Fresh aubergine thinly sliced, immersed in spicy batter & deep-fried	£3.95
Chicken Pakorah Chicken deep-fried in spicy golden batter	£5.50
Philli Paneer Homemade Cottage Cheese drenched in a Spicy Masalla then roasted and served with peppers on a bed of crispy salad	£4.50
Chicken Tikka Chat Highly Recommended Chicken tikka finely sliced and cooked in a rich homemade chat massalla	£6.50
Aloo Chat Cubed potatoes spiced & fried with chat massalla	£4.50
Mixed Kebab Highly Recommended A selection of sheek kebab, shammi kebab and onion bhajje	£5.95
Chicken Tikka Roll Highly Recommended Dried Chicken Tikka in a rich homemade sauce, wrapped with fresh lettuce in chapatti bread	£6.50
Tandoori Chicken Spring chicken marinated in yoghurt & grilled in a clay oven	£4.50

CHEF'S RECOMMENDATIONS

Karhai Murug / Karhai Gosht Highly Recommended	£9.95
Chicken or Lamb, cooked specially with fresh ginger, garlic and tomatoes. Highly flavoured with herbs and spices. Served sizzling in a traditional karhai dish	
Chicken Saag / Lamb Saag	£9.95
A unique dish cooked with spinach, herbs and spiced, in a medium sauce	
Jhaal Ghost Highly Recommended	£9.95
Tender Lamb cooked with hot NAGA chilli paste in a rich, spicy, fiery, enjoyable sauce	
Jaipuri Jhinga	£16.95
Freshly cooked Bangladeshi King Prawns in a rich sweet massalla sauce, served with pilau rice.	
Chicken Tikka / Lamb Shugunda Highly Recommended	£9.95
Chicken or Lamb marinated in selected herbs & spiced, and cooked with cream, butter, mango and crowned with fresh spinach (mild)	
Chicken Tikka / Lamb Tikka Methi	£9.95
Chicken or Lamb thikka cooked with fenugreek leaves in a medium spicy sauce	
Murgi Al Chana	£9.95
Strips of chicken cooked in a medium spiced, thick, onion sauce with a generous portion of chick peas	
Prathtak Prawn	£9.95
Prawns cooked in an intense sauce with red peppers and green chilli, in a fiery flavoured sauce	
Chicken Tikka / Lamb Balti	£10.95
Chicken or Lamb prepared with fresh peppers, onions, tomatoes and carrots in a medium homemade Balti sauce. Served with a Naan Bread	
Kufta Jalfrazi Highly Recommended	£9.95
Meatballs cooked with chunks of onions, green peppers and fresh green chillies in a hot sauce.	
Jhinga Mahraj	£16.95
Honey roasted King Prawns delicately marinated, then cooked and served without sauce, with paprika flavoured aubergines, tomatoes and onions, served on a hot sizzler	
Jhinga Delight	£13.95
Delicately cooked King Prawns as Chicken Tikka Massalla with almonds and a dash of red wine in a mild, sweet sauce	
Jhinga Charga Highly Recommended	£13.95
King Prawns fried with fresh garlic, onions and delicately cooked in its own shells in a medium sauce of selected spices and herbs	
Chicken Tikka / Lamb Tikka Rezala	£9.95
Diced Spring Chicken prepared with fresh green chillies in a hot sauce with cream and yoghurt	
Chicken Tikka / Lamb Padina	£9.95
Tender piece of Chicken or Lamb, prepared with fresh mint leaves and a hint of cream	
Chicken Tikka / Lamb Tikka Naryal Chilli	£9.95
A dish highly flavoured with coconut, cream and green chilli	
Garlic Chilli Chicken / Lamb Highly Recommended	£9.95
Lamb or Chicken Tikka Cooked with freshly chopped garlic and green chillies in a spicy hot sauce	
Tandoori Chicken Pyazi	£9.95
Half a Tandoori Chicken – off the bone – cooked with onions, fresh garlic, peppers and a sprinkle of coriander	

TRADITIONAL FAVOURITES

	Vegetable	Chicken or Lamb or Prawn	King Prawn
Biryani Dishes (Medium) Lightly spiced, prepared with basmati rice, spices and garnished with cucumber and tomatoes. Served with vegetable curry.	£8.95	£10.95	£15.50
Korma A sweet creamy curry cooked with coconut in a very mild sauce	£7.50	£8.95	£11.50
Medium Curry (with mushrooms - £1 extra) Medium strength, traditional curry	£7.50	£8.50	£10.50
Dhansak A hot, sweet and sour curry, cooked with lentil, in a thick sauce, served with Pilau Rice	£7.50 Excluding Rice	£10.95	£15.50
Pathia Highly spiced dish prepared in an enriched secret sauce for sweet, sour and hot taste and served with Pilau Rice	£7.50 Excluding Rice	£10.95	£15.50
Madras Curry A fairly hot traditional dish	£7.50	£8.95	£11.50
Vindaloo Curry A very hot & spicy traditional curry	£7.50	£8.95	£11.50
Rogan Josh A unique medium dish cooked with fried onions and spiced tomatoes	£7.50	£8.95	£11.50
Bhuna Curry A medium spiced dish cooked with fresh herbs and spices	£7.50	£8.95	£11.50

TANDOORI SPECIALITIES

Tandoori dishes are a healthy option to Indian food, as all the following dishes are cooked over charcoal in the tandoor oven, and served without sauce on a hot sizzler and with side salad.

Shobuj Tikka		£8.95
Breast of Chicken marinated in two stages of green herbs & yoghurt, served with onions and peppers		
Chicken Tikka	Highly Recommended	£8.95
Cubed piece of chicken, marinated in a homemade yoghurt sauce. Cooked over charcoal in the tandoor oven.		
Tandoori Chicken	Half (2 pieces) £7.95	Full (4 pieces) £12.50
Spring chicken on the bone marinated in yoghurt & grilled in clay oven		
Lamb Tikka		£9.50
Tender pieces of lamb marinated with spiced & grilled on skewers in the tandoor.		
Sheek Kebab		£8.50
Spicy minced meat grilled in the tandoori oven		
Butty Kebab		£9.50
Chunks of fresh lamb grilled with onions on charcoal		
Tandoori Mixed Grill	Highly Recommended	£12.50
A selection of tandoori chicken, chicken tikka, lamb tikka and sheek kebab, served with Naan bread or curry sauce		
Tandoori King Prawn		£15.50
King Prawns marinated in the homemade sauce of selected herbs & delicately spiced. Barbecued over charcoal on skewers.		
Chicken Shashlik		£11.50
A unique dish of chicken tikka with fresh tomatoes, onion and green peppers in a homemade sauce, then grilled in the tandoor oven. Served dry with a Naan bread or curry sauce		
Kebab Platter Butty		£11.50
A selection of Sheek Kebab, Shammi Kebab & Butty Kebab		

HOUSE SPECIALITIES

Chicken Tikka Massalla / Lamb Tikka Massalla	Highly Recommended	£9.95
Chicken or Lamb Tikka cooked in a rich mild massalla sauce. Creamy, sweet and very tasty.		
Shahi Chicken Tikka / Shahi Lamb Tikka		£9.95
A mild dish specially prepared with selected herbs & spices in a rich, thick sauce with a sprinkle of coriander.		
Chicken Tikka / Lamb Tikka Makhani (Butter Chicken)		£9.95
Chicken or Lamb Tikka prepared in a mild, rich butter-cream sauce		
Murug or Gosth Makhani (Butter Chicken)		£9.95
Chicken or Lamb, cooked in butter with fresh cream & traditional herbs & spices		
Chicken Tikka / Lamb Tikka Pasantha		£9.95
Prepared as the chicken tikka massalla, with a splash of red wine		
Sali Boti Lamb or Chicken		£9.95
A famous Persian dish. Tender lamb or chicken cooked with dried apricots in a spicy massalla. Lavishly garnished with crisp straw potatoes and coriander.		
Chicken / Prawn Jalfrazi	Highly Recommended	£9.95
Chicken or Prawn cooked with onions, fresh garlic, ginger & green chillies in a hot sauce flavoured with herbs & spices, with a sprinkle of coriander.		
Chicken Liver Jalfrazi		£8.95
Fresh chicken liver cooked with onions, fresh garlic, ginger & green chillies in a hot sauce flavoured with herbs & spices, with a sprinkle of coriander.		

DUCK MAIN DISHES

Duck Tikka Duck breast marinated in a homemade yoghurt sauce, then diced and grilled on charcoal in the tandoori oven	£9.95
Karhai Duck Tikka Highly Recommended Tender pieces of duck cooked specially with fresh ginger, garlic and tomatoes, highly flavoured with spices and herbs. Served in a traditional Karhai dish	£10.95
Duck Tikka Jalfrazi Duck meat cooked with onions, fresh garlic, ginger & green chillies, flavoured with delicate herbs & spices in a hot sauce with a sprinkle of coriander	£10.95
Duck Tikka Massalla Duck Tikka cooked in an enriched mild massalla sauce for a captivating flavour	£10.95
Shahi Duck Tikka Duck Tikka specially prepared with selected herbs & spices in a thick sauce with a sprinkle of coriander	£10.95

VEGETABLE MAIN DISHES

All the following dishes are prepared with fresh mixed seasonal vegetables and chickpeas and have their unique tastes and strengths

Paneer Jalfrazi Cottage cheese pan-fried with less oil in a spicy onion and chilli sauce	£7.50
Balti Shabjee Mixed vegetables cooked with peppers, onions, tomatoes and carrots in a medium homemade Balti sauce	£7.50
Karhai Shabjee Highly Recommended Mixed vegetables cooked specially with fresh ginger, garlic and tomatoes, highly flavoured with herbs, served sizzling in a traditional Karhai	£7.50
Karhai Aloo Broccoli Broccoli & Potato cooked with herbs and spices, served sizzling in a traditional karhai	£7.50
Karhai Aubergine Aubergine cooked with herbs and spices, served sizzling in a traditional karhai	£7.50
Shabjee Tikka Massalla Spicy mixed vegetables cooked with herbs in an enriched massalla sauce	£7.50
Karhai Aloo Chana Massalla Highly Recommended Potato & chick peas cooked with herbs and spices, served sizzling in a traditional karhai dish	£7.50
Shabjee Jalfrazi Mixed vegetables cooked with onions, fresh garlic, ginger and green chillies in a hot sauce, flavoured with delicate herbs & spices	£7.50

FISH MAIN DISHES

A selection of Trout, Salmon and Tilapia Fish

Maas Bhaja	£9.95
Whole trout marinated, then cooked tandoori style and served with salad	
Machli Tikka Highly Recommended	£9.95
Fresh Salmon fillets, marinated in a rich homemade sauce served with a secret spicy chutney	
Maas Karhai	£9.95
Whole Trout cooked with fresh ginger, garlic & tomatoes, highly flavoured with spices and herbs. Served in a hot sauce with a sprinkle of coriander	
Maas Jalfrazi Highly Recommended	£9.95
Whole trout cooked with onion, fresh garlic, ginger & green chillies, flavoured with herbs & spices in a hot sauce with a sprinkle of coriander.	
Ajwaini Tilapia	£9.95
Pan seared boneless fillets of Tilapia simmered and flavoured with cardamom seeds and onions in a spicy, yet enjoyable, thick sauce with coriander	

SIDE DISHES

The following dishes are served with main meals only.

Mixed Vegetable Curry	£4.25
Vegetable Bhajee Mixed Vegetables in a dry sauce	£4.25
Bindi Bahjee Okra	£4.25
Mushroom Bhajee Highly Recommended	£4.25
Brinjal Bhajee Fresh Aubergine, fried with spices	£4.25
Saag Bhajee Spinach with onion and garlic	£4.25
Courgette Bhajee	£4.25
Cauliflower Bhajee	£4.25
Bombay Potatoes	£4.25
Tarka Dhal Highly Recommended Lentils fried in garlic	£4.25
Saag Mattar A unique combination of Spinach and Chickpeas	£4.25
Aloo Mattar Potatoes & Chickpeas	£4.25
Khodu Mattar Fresh Courgette & Chickpeas	£4.25
Aloo Broccoli Potatoes & Broccoli	£4.25
Chana Broccoli Chickpeas & Broccoli	£4.25
Channa Paneer Chickpeas & Cottage Cheese	£4.25
Saag Paneer Spinach & Indian Cottage Cheese	£4.25
Peas Paneer Peas & Indian Cottage Cheese	£4.25
Saag Aloo Potato & Spinach	£4.25
Curry Sauce	£3.95

SPECIAL BREAD

Naan Flat bread, baked in a clay oven	£2.20
Peshwari Naan Naan stuffed with sultanas & almonds	£2.95
Keema Naan Naan filled with minced meat	£2.95
Garlic Naan	£2.95
Chilli Naan With fresh green chilli, hot	£2.95
Vegetable Naan	£2.95
Chapatti Baked wheat flour bread	£1.30
Tandoori Roti Wheat flour bread, baked in clay oven	£2.50
Paratha Special bread in layers, fried in clarified butter	£2.95
Puri Wheat flour bread in thin layer, deep-fried	£1.30

RICE

Boiled Rice	£2.50
Pilau Rice	£2.80
Onion Rice	£3.95
Saag Rice	£4.50
Special Fried Rice	£4.50
Mushroom Rice	£3.95
Keema Rice	£3.95
Egg Rice	£3.95
Peas Pilau	£3.95

SUNDRIES

Cucumber / Onion Raita Spiced natural yoghurt	£2.50
Papadoms	70p
Spiced Papadoms Slightly hot, made with massalla	70p
Chutney Pickles Charged at 65p per item when served for a table of 4 or less, otherwise per person	70p

PURBANI SPECIAL - KULCHI

(Recommended for 4 persons, 48 hours notice needed – deposit may be required)

Kulchi Lamb £89.95

Kulchi Chicken £69.95

Whole leg of lamb or whole chicken marinated for 20 hours in a blend of a dozen individual herbs & spices. Very slow cooking follows for approximately 8 hours, soaked at intervals with freshly ground, fragrant, warm, pungent spices, blended in meticulous proportions. The slow mixing of the mild & creamy sauce adds to the exotic flavour and exquisite taste and gives an enchanting presentation. The dish includes Chicken Tikka, Kebab, Naan, Mixed Vegetables, Mushroom, Special Rice, Papadoms & Coffee.

SET MEALS

Set Meal for 1 £19.95

Onion Bhaji (starter), Chicken Bhuna, Vegetable Curry, Pilau Rice, Naan, Papadoms and Chutney

Set Meal for 2 £39.50

Chicken Tikka, Onion Bhajee (starter), Chicken Tikka Massalla, Karahi Gosht, Mushroom Bahajee, 2 Pilau Rice, Naan, Papadoms and Chutney

Set Meal for 4 £75.90

Pakorah, 2 Sheek Kebab, Karhai Murag, Prawn Jalfrezi, Salli Boti Chicken, Saag Gosht, 3 Pilau Rice, Bombay Aloo, 2 Naan, Papadoms and Chutney

Customer Notice: Remember, if you are allergic to a food, have any dietary preferences or if you are in doubt about the content of any dish, please speak with a member of staff before ordering.

May contain GM products in some dishes

PURBANI BOTLEY

EST. 1983

Fully Licensed

2A The Square, Botley, Hampshire
01489 783161 - 01489 788200

Hours of business:
Lunch 12 noon - 3 p.m.
Dinner 6 p.m. - 12 midnight
Every day including Bank Holidays
www.purbanibotley.com

All prices inclusive of VAT

N.B. The Management reserves the
right to refuse service to any person
without giving any reason.