Appetisers III

Papadums plain or spiced	0.80
Chutneys & Pickles - per portion Sweet mango Chutney, mixed Pickles, Tamarind sauce, Onion & Tomato Salad or Mint Sauce.	0.80
Pundits selection to share A selection of our best loved starters, which can be adapted for Vegetarians. (serves 2 persons)	8.20
(V) Piazi - Onion Bhajee (3)	3.70
(V) Garlic Mushrooms Sliced mushrooms, gently cooked with garlic & herbs.	3.90
(V) Vegetable Somosa (2)	3.70
(V) Chot Poti	3.90
Chickpeas, with Medium Spices in a Tamarind Sauce.	
(V) Prawn Cocktail	4.90
Stuffed Peppers with Veg (V)	5.20
Stuffed Peppers with Chicken / Meat	5.90
Bangladeshi Tiger Prawns on Puree Famous larger Tiger Prawns delicately cooked in a Medium or Spicy Sauce, served on deep-fried, puffed Poori Bread.	6.90
Shrimps on Puree Shrimps delicately cooked in a Medium or Spicy Sauce, served on deep-fried, puffed Poori Bread.	5.20
Tamarind Chicken Cubed Breast of Chicken, cooked in a tasty Tamarind Sauce.	4.20
Meat Somosa (2) Triangular Pastry filled with Spiced, Minced Lamb.	3.90
Chicken / Fish Pakora	4.90
King Prawn Butterfly	6.90
Chicken / Chana Chat Poori	5.20

Tandoori Starters & **Main Courses**

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	Starter	Main
Sheek Kebab - Spiced Minced Lamb	4.20	8.50
Tandoori Chicken - Leg	4.20	8.50
Tandoori Chicken - Breast	4.20	8.90
Chicken Tikka	4.20	8.50
Lamb Tikka	4.90	8.90
Shami Kebab / Rashmi Kebab	4.20	7.50
Bangladeshi Tiger Prawns	6.90	12.50
Pundits Platter	6.10	19.00
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Starter Platter includes pieces of Chicken Tikka, Lamb Tikka and Sheek Kebab. Main course Platter will include Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken and a choice of Nan Bread.

Shashlick Kebabs

6.10 11.90

Chicken Tikka or Lamb Tikka marinated with Pundit's Sauce and Grilled with Cubed Green Peppers, Onions & Tomatoes, served with Tasty Relish.

Lamb Chop 6.90 13.80



Mustard, Coriander Telapia Marinated Telapia Steak, pan fried, cooked in Mustard and Coriander. Accompanied with Steamed Rice.	12.90
Mango Chicken Marinated Chicken Breast Grilled and stuffed with a Soft, Warm, Sweet, Mango Coolie. Served with Pilau Rice.	12.90
Orange Duck	14.50

Orange Duck	
Confit of Duck cooked in a sweet & mild sauce,	
with an Orange Twist, served with Pilau Rice.	
Nasi Gorena	

Nasi Goreng Egg Fried Rice with Chicken & King Prawns, with Soy Sauce & Fresh Green Chilli, served with Spiced Potato & cauliflower.

Pundits Platter Tamarind Chilli Tandoori King Prawns, Tandoori Chicken, Chicken Tikka & Lamb Tikka stir-fried with Green Peppers & Onions in a Garlic & Tamarind Chilli Sauce, served with Pilau Rice.

Pundit Fusion Fish Supreme Medium spiced Tiger Prawns, King Prawns & Scallops, with Sweet Peppers & Roast Garlic, served with Steamed Rice.

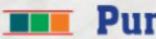
Orange Chicken Spiced Chicken Breast fillet, topped with an Orange infused Jalfrezi Sauce, served with Pilau Rice.

Chicken / Lamb Methi Tandoori Lamb Fillet, slow cooked with Fresh Fenugreek Leaves & Red Peppers and served with Pilau Rice.	12.90 / 13.90
Chilli Mango Telapia	12.90

Pan-fried Telapia layered in a Spicy, Chilli & Mango Sauce, served with Boiled Rice.	
Madurina Chicken - mild	12.90

Cooked with Mango, in a Khurma sauce and served with Pilau Rice.	
Creamy Chicken (mild) Served with Pilau Rice.	12.90
Creamy Lamb / Duck - mild Served with Pilau Rice.	14.50
Scallops Spinach Bhuna	15.50
Golda Chingri Chilli Pepper Served with Pilau Rice	18.90





Pundits Specials III All Time Classics

Tawa - medium

14.50

14.90

18.50

12.90

Cooked with chopped peppers, half tomatoes & our own garam massallah in olive oil.

Morchi Rashun (Garlic Chilli) - hot

For this dish whole cloves of garlic and Slit green chillies are mixed with a few selected spices making this a must for hot curry lovers.

Shathkora - medium

Shathkora is a rare citrus fruit which grows in a small area of Bangladesh. It's got a very distinctive aroma and gives a tasty piquancy to this medium dish.

Makhni - (cheese) - mild

An ancient recipe using cheese, tomato and mild spices.

Podina Roshun (Mint & Garlic) - medium

This particular dish is cooked with mint sauce. Whole roast garlic cloves, roasted tomatoes & coriander makes this dish a must for all sour taste lovers.

Tripuras Keema Massalla - medium & spicy A recipe favoured by the emperors of the Tripura Kingdom using the finest minced lamb and chillies to form a fine rice sauce.

Shorisha (mustard) - medium

Medium spiced dish cooked with tomato halves and french mustard. A different curry that requires an acquired taste.

Talk Jal Mishty - hot, sweet & sour

A mixture of chillies, honey, sliced tomatoes and tamarind are simmered to produce a delicious sauce for this tasty dish.

Rogon Josh - medium

Cooked in a special blend of Spices with Garlic. Almost dry with a Cubed Tomato topping.

Naga Morchi Massalla - extremely hot

A fiery hot Bangladeshi Chilli is used to give this dish the ultimate rush, a non-negotiator, "a curry with no mercy".

Tikka Massalla - mild

A truly well loved dish and probably the most popular in UK. Made from Simmered Tomatoes, Fresh Cream, Mild Spices & Ground Almond.

The above dishes are available in these variations below:

Chicken	10.30
Lamb / Shrimp	11.80
King Prawns	13.90
Duck	10.80
Mixed Vegetables	9.50
Pundits Mix Chicken Tikka, Lamb & Tiger Prawns	15.90
Sea Food Mix Scallops, tilapia, king prawn & shrimps	16.90
Bangladeshi Tiger Prawns / Scallops	13.90
Bangladeshi Goalda Monster Prawn	16.90

Akhinee - (Birany) - mild/medium

A truly majestic dish, a mix of long grain Pilou Rice with your choice of Meat, Seafood or Vegetables, stir-fried with selected light spices and garnished with sliced tomatoes & cucumbers. Served with a side dish of Mixed Vegetable Bhuna. A 'Birany' style of dish.

Lamb / Shrimns	11.90
Lamb / Shrimps	
Chicken Tikka	10.90
Bangladeshi Tiger Prawns	13.90
Tandoori Chicken / Duck	12.50
Mixed Vegetables	9.90
Pundits Akhinee Special	15.90
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A combination of Chicken, Lamb and Shrimps Stir-Fried with Pilau Rice with Tiger Prawn & Mix Vegetable Bhuna as side dish. Sea Mix Scallops, tilapia, king prawn & shrimps

Kashmir - mild

Cooked with Mild Spices, Fresh Cream & Banana.

Khurma - mild

A subtle blend of Coconut, Cardamon Powder, Mild Spices and Fresh Cream, a very Mild dish for all grand occasions.

Bhoona - medium

A dry style curry cooked with finely Chopped Onions & Tomatoes.

Balti - medium

The Midlands pride that needs no introduction but can't be left out! Let us know if you want any additional vegetables.

Sagwala - medium

Sauteed Spinach, blended with Light Spice and Garlic.

Roshunwala - medium

Our old favourite, a dish for the health conscious diner, Fresh Garlicand Coriander based Medium Curry.

Korahi - medium / spicy

Perfectly balanced, moderately spiced with Green Peppers, Onions, Tomatoes & Lemon Juice. A good dish for lovers of medium flavoured food.

Dhansak - hot, sweet & sour

A hot, Sweet & Sour dish cooked with Lentils, Chilli & Lemon.

Jalfrezi - hot

A mixture of lightly stir-fried Onions and Peppers with cut Green Chillies and Coriander. A dryer style of a dish.

Razeala - hot

A Spicy dish cooked with Fresh Yoghurt, Hot Chillies and Cubed Potatoes.

Pasanda - mild

Butter - mild

Achari - medium / spicy

Pathia

Curry

Madras

Vindaloo

Phal

Zeera

Chicken

The above dishes are available in these variations below

Bangladeshi Goalda Prawn

0.00
10.90
12.90
10.90
7.80
15.90
14.90

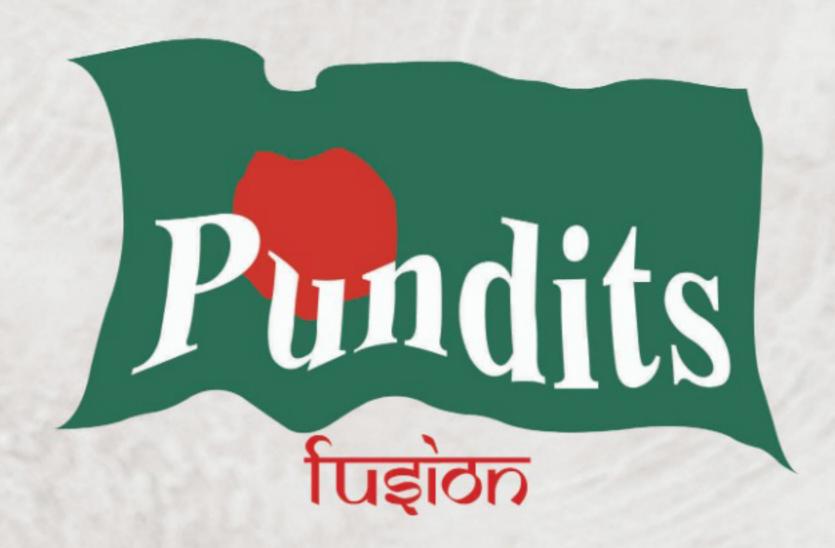
8.90

14.90

■■■ Vegetables **■■■**

Rice and Sundries

	Side	Main	Steamed Rice	2.60
Sag Bhajee - Spinach	3.60	6.90	Pilou Rice	2.70
Aloo Bhajee - Bombay potatoes	3.60	6.90	Fried Onion Rice	3.60
Fulkabi Bhajee - Cauliflower	3.60	6.90	Lemon Fried Rice	3.60
Deresh Bhajee - Okra / bendi	3.60	6.90	Egg Fried Rice	3.60
Sothrakh Bhajee - Mushrooms	3.60	6.90	Egg & Peas Pilou Rice	3.60
Chot Poti Bhoona - Chickpeas	3.60	6.90	Keema Pilou Rice	3.90
Nuvarathan Subzi - Mixed vegetables	4.90	7.20	Mushroom Pilou Rice	3.60
A mixture of Medium Spiced Vegetables			Sweet Corn Fried Rice	3.60
cooked Dry or in Sauce. Begun Bartha - aubergines - hot	4.90	7.20	Vegetable Fried Rice	3.60
Aubergines & Onions skewered in the Tandoori	4.50	7.20	Chapatti	1.90
peeled, stir-fried with Green Chillies, Garlic,			Plain Nan	2.30
Coriander and a pinch of Salt.			Garlic Nan	2.90
Pad Pak Kom - Chilli Spinach Stir-fried Spinach with Roast Garlic & Fresh	4.90	7.20	Coriander Nan	2.90
Chilli and Soy Sauce.			Chilli Nan	2.90
Tarka Dal - Lentils & garlic	4.90	7.20	Ginger Nan	2.90
Aloo Begun - Potato & aubergine	4.90	7.20	Cheese Nan	2.90
Sag Aloo - Spinach & potato	4.90	7.	Vegetable Nan	2.90
Sag Paneer - Spinach & cheese	4.90	6.90	Peshwari Nan	2.90
Sag Chana - Spinach & chick peas	4.90	6.90	Keema Nan	3.50
Sag Sothrakh - Spinach & mushrooms	4.90	6.90	Mixed Nan - select your own filling	4.30
Raitha - Cucumber or onion	2.90		French Fries	2.90



ALLERGY NOTICE:

Some Of Our Menu Items Contain Allergens, Including; Cereals Containing Gluten, Peanut Or Other Nuts, Milk, Eggs, Fish, Shellfish, Soya, Celery, Mustard, Sesame And Lupin.

PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

Warning:

Although we take every effort to de-bone our fish, some small bones may still occur.

Est 1996









Al-Fresco Dining

RESTAURANT MENU

www.pundits-upton.co.uk





