All Times Classics

Add any vegetables to your main dishes for 50p per vegetable.

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

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.

Rogon Josh - medium
Cooked in a special blend of Spices with Garlic. Almost dry with a Cubed Tomato topping.

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.

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

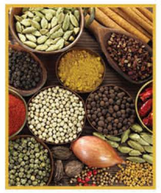
Pasanda - mild
Butter - mild
Achari - Medium / Spicy
Pathia
Curry
Madras
Vindaloo
Phal
Zeera

The above dishes are available in these variations below :

Chicken	8.20
Lamb	8.90
Shrimps	10.90
Bangladeshi Tiger Prawns	11.90
Duck / King Prawns	11.50
Mixed Vegetables	7.50
Sea Food Mix - Scallops, Tiger Prawns, King Prawns, Shrimps & Telapia	13.90
Pundits Mix Chicken Tikka, Lamb & King Prawns	12.90

Vegetables

	Side	Main
Sag Bhajee Spinach	3.90	7.50
Aloo Bhajee Bombay potatoes	3.90	7.50
Fulkabi Bhajee Cauliflower	3.90	7.50
Deresh Bhajee Okra / bendi	3.90	7.50
Sothrakh Bhajee Mushrooms	3.90	7.50
Chot Poti Bhoona Chick peas	3.90	7.50
Nuvarathan Subzi Mixed vegetables	4.90	7.90
A mixture of Medium Spiced Vegetables cooked Dry or in Sauce.		
Begun Bartha Aubergines - Hot	4.90	7.90
Aubergines & Onions skewered in the Tandoori peeled, stir-fried with Green Chillies, Garlic, Coriander and a pinch of Salt.		
Pad Pak Kom Chilli Spinach	4.90	7.90
Stir-fried Spinach with Roast Garlic & Fresh Chilli and Soy Sauce.		
Tarka Dal Lentils & garlic	4.90	7.90
Aloo Begun Potato & aubergine	4.90	7.90
Sag Aloo Spinach & potato	4.90	7.90
Sag Paneer Spinach & cheese	4.90	7.90
Sag Chana Spinach & chick peas	4.90	7.90
Sag Sothrakh Spinach & mushrooms	4.90	7.90
Raitha Cucumber or onion		2.50



Rice and Sundries

Steamed Rice	2.50
Pilou Rice	2.90
Fried Onion Rice	3.50
Lemon Fried Rice	3.50
Egg Fried Rice	3.90
Egg & Peas Pilou Rice	3.90
Keema Pilou Rice	4.50
Mushroom Pilou Rice	3.50
Sweet Corn Fried Rice	3.50
Vegetable Fried Rice	3.50
Chapatti	1.90
Plain Nan	2.80
Garlic Nan	3.20
Coriander Nan	3.20
Chilli Nan	3.20
Ginger Nan	3.20
Cheese Nan	3.50
Vegetable Nan	3.20
Peshwari Nan	3.50
Keema Nan	3.50
Mixed Nan - select your own filling	3.90
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.

Pundits

fusion

Authentic Bangladeshi Cuisine

fully licensed garden restaurant

est 1996

Take Away Menu

www.pundits-upton.co.uk

Our contemporary menu is an exciting fusion of Eastern & Western taste.

We hope to embrace the modern attitude of eating and sharing new & different foods with friends & family.

(5.30pm - 11.30pm daily)

Orders & Reservations

01684 591119 / 591022

07878 930 025

Eat Al - fresco in our pretty garden.
Private function room available for parties.
We offer an outside catering service.
(minimum 30 people)
Reservations advisable on weekends and festive periods.
Please allow around 20 - 40 minutes for the preparations of your order.

9 Old Street, Upton-Upon-Severn, Worcs. WR8 0HN

Appetisers

Papadums plain or spiced 0.70
Chutneys & Pickles - per portion 0.80
Sweet mango Chutney, mixed Pickles, Tamarind sauce , Onion & Tomato Salad or Mint Sauce.
Pundits selection to share 7.90
A selection of our best loved starters, which can be adapted for Vegetarians. (serves 2 persons)
(V) Piazi - Onion Bhajee (3) 3.90
(V) Garlic Mushrooms 3.90
Sliced mushrooms, gently cooked with garlic & herbs.
(V) Vegetable Somosa (2) 3.90
(V) Chot Poti 4.20
Chick Peas, with Medium Spices in a Tamarind Sauce.
Stuffed Peppers with Veg *(V)* 4.90
Chicken / Meat 5.50
Bangladeshi Tiger Prawns on Puree 6.50
Famous larger Tiger Prawns delicately cooked in a Medium or Spicy Sauce, served on deep-fried, puffed Poori Bread.
Shrimps on Puree 5.50
Shrimps delicately cooked in a Medium or Spicy Sauce, served on deep-fried, puffed Poori Bread.
Tamarind Chicken 4.50
Cubed Breast of Chicken, cooked in a tasty Tamarind Sauce.
Meat Somosa (2) 4.90
Triangular Pastry filled with Spiced, Minced Lamb.
Chicken / Fish Pakora 4.90
King Prawn Butterfly 6.50
Chicken / Chana Chat Poori 5.50
Chicken Stir Fry 4.90
King Prawn or Telapia Stir Fry 5.90

Tandoori Starters & Main Courses

Sheek Kebab Spiced minced lamb	4.90	8.90
Tandoori Chicken	4.90	8.90
Chicken Tikka	4.90	8.90
Lamb Tikka	5.50	9.90
Shami Kebab	5.50	9.90
Rashmi Kebab	5.90	10.90
Bangladeshi Tiger Prawns	6.90	12.50
Pundits Platter	6.50	13.90

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	5.90	12.90

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

Lamb Chop	7.50	14.90

Fusion

Mustard, Coriander Telapia 12.90
Marinated Telapia Steak, pan fried, cooked in Mustard and Coriander. Accompanied with Steamed Rice.

Mango Chicken 11.90
Marinated Chicken Breast Grilled and stuffed with a Soft, Warm, Sweet, Mango Coolie. Served with Pilau Rice.

Orange Duck 12.50
Confit of Duck cooked in a sweet & mild sauce, with an Orange Twist,served with Pilau Rice.

Nasi Goreng 14.90
Egg Fried Rice with Chicken & King Prawns, with Soy Sauce & Fresh Green Chilli, served with Spiced Potato & cauliflower.

Pundits Platter Tamarind Chilli 15.90
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 16.50
Medium spiced Tiger Prawns, King Prawns & Scallops, with Sweet Peppers & Roast Garlic, served with Steamed Rice.

Orange Chicken 11.90
Spiced Chicken Breast fillet, topped with an Orange infused Jalfrezi Sauce, served with Pilau Rice.

Chicken Methi 11.90

Lamb Methi 12.90
Tandoori Lamb Fillet, slow cooked with Fresh Fenugreek Leaves & Red Peppers and served with Pilau Rice.

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

Madurina Chicken (mild) 11.90
Cooked with Mango, in a Khurma sauce and served with Pilau Rice.

Creamy Chicken (mild) 12.90
Served with Pilau Rice.

Creamy Lamb / Duck (mild) 13.90
Served with Pilau Rice.

Scallops Spinach Bhuna 13.90

Golda Chingri Chilli Pepper 15.90
Served with Pilau Rice.

Pundits Specials

Tawa - medium
Cooked with chopped peppers, half tomatoes & our own garam massalla 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.

The above dishes are available in these variations below :

Chicken 9.90
Lamb 10.90
Shrimp 11.90
Bangladeshi Tiger Prawns 13.90
King Prawns 13.50
Duck 11.90
Mixed Vegetables 7.50
Pundits Mix 14.90
Chicken Tikka, Lamb & King Prawns
Sea Food Mix 15.90
Scallops, Tiger Prawns, King Prawns,Shrimps & Telapia

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 aside dish of Mixed Vegetable Bhuna. A 'Birany' style of dish.

Lamb 11.50
Shrimps 11.90
Chicken Tikka 10.50
Bangladeshi Tiger Prawns 12.90
Tandoori Chicken 10.90
Mixed Vegetables 8.90
Pundits Akhinee Special 13.50
A combination of Chicken, Lamb and Shrimps Stir-Fried with Pilau Rice with Tiger Prawn & Mix Vegetable Bhuna