

Surma established for over 23 years is renowned for finest quality Indian & Bangladeshi food in Stevenage. Celebrity chef Oli Khan's authentic cooking technique with fresh ingredients has not only made Surma very popular in Hertfordshire but has also bagged Oli many awards and recognition for his adventurous, exciting and ingenious approach to Bangladeshi and Indian cooking.

One of the newspaper described Oli as the "Curry King of Stevenage". He also captured the British Fusion Food Festival in 2005/06/08. Multi awards winning takeaway SURMA frequently gets recognized nationally.

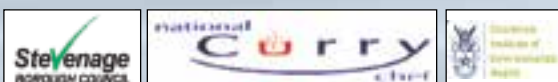
Oli's achievement gained him "Best Caterer of the Year Award 2010" (East of England Region) at the golden jubilee celebration of Bangladesh Caterers Association UK and he has received an high honour for "Business Achievement Award 2014" for being the 'Best Achiever in the Business and Community Relations' by Curry Life Business Awards 2014. Added to this is Oli's fanatical devotion to hygiene (Scores on the doors) Surma in Stevenage has "FIVE STARS" since its introduction in Stevenage from 2009 to date.

Surma has gained its reputation in the fields of cooking, food hygiene, creativity, cleanliness and customer service and is very popular with local and regional customers. Customers from Hitchin, Letchworth, Knebworth, Walkern, Aston, Baldock, Royston and other nearby towns frequently drive many miles to pick up a takeaway from Surma.

Surma has always been at the forefront of technology. Customer can place order by phone, online and by mobile apps for both apple and android format.

## Some Achievements

- Certificate of Excellence 2016 by TripAdvisor
- "Business Achievement Award 2014" for being the 'Best Achiever in the Business and Community Relations' by Curry Life Business Awards 2014
- Five stars in food hygiene 2009 – 2015 to date (SCORES ON THE DOORS) By Local Council
- Best Caterer of the Year 2010 Golden Jubilee celebration of Bangladesh Caterers Association (BCA)
- Best Takeaway in East of England Region 2011 by Spice Times Restaurant Awards
- British Fusion Festival 2005/06/08 (India & Bangladesh) Curry Life Magazine
- National Curry Chef Competition 2002 – 2003 (Local Winner) by Charter Institute of Environmental Health (CIEH)



## Starters

Most starters are served with salad & mint sauce

- Onion Bhajee (2 pcs) 3.50
- Samosa (Meat or Vegetable) (2 pcs) 3.50
- Aloo Chat 3.50  
*Chopped potato with cucumber and tomato*
- Chicken or Lamb Tikka (fry onion on top) 4.50
- Sheek or Shami Kebab 4.50
- Chicken Tikka Chat 4.50  
*Diced chicken tikka cooked with tomato, cucumber*
- Tandoori Chicken (1/4 on the bone) 4.50
- Resmi Kebab Mince lamb medium spicy with roundup egg 4.50
- Kebab Roll 4.95  
*Rolled up nan with chicken tikka, tomato, cucumber & onion*
- Prawn Puree Bhuna prawn with deep fried puree 4.50
- King Prawn Puree 4.95  
*Bhuna king prawn with deep fried puree*

F Fish

A Award Winning

V Vegetarian

## Fusion Starters

All starters are served with salad and mint sauce

- Chicken Chom Chom A 4.95  
*Chicken nugget style pieces in deep fried with bread crumbs*
- Surma Mix Kebab 5.95  
*Mixed with chicken tikka, lamb tikka and sheek kebab topped with fried onion*
- Fish Chom Chom F 5.95  
*Fillet of fish deep fried with bread crumb*
- Tandoori Golda Prawn 5.95  
*Giant prawn marinated in tandoori herb & spice then cooked in tandoor topped with fried onion*
- King Prawn Butterfly 5.95  
*Giant king prawn spiced with golden bread crumbs then deep fried*
- Tandoori Machie F 5.95  
*Fillet of fish cooked in tandoor then served with fried garlic & onion on top*

## Mossala Specialities

Special yoghurt souce spiced with cream, herbs & coconut, sour, sweet & mild taste

- Chicken or Lamb Tikka Mossala 8.50
- Honey Chicken or Lamb Tikka Mossala 8.95  
*Mossala cooked with honey*
- Mix Grill Mossala 9.50  
*Chicken tikka, lamb tikka, sheek kebab*
- Tandoori King Prawn Mossala 12.95  
*Giant king prawn cooked in creamy mossala sauce*

## Oli's Specialities

Award winning dishes highly recommended

- Bahar Chicken Silasala A 8.95  
*(Award winning dish) Medium spicy dish with onion, green pepper, tomatoes cooked with Oli's special recipe, highly flavoured with tangy taste*
- Handiwala Asari Lamb or Chicken 8.95  
*Chicken or lamb tikka cooked with pickle & sliced green pepper*
- Harialy Chicken or Lamb Jeera 8.95  
*Sliced chicken tikka cooked with rich flavoured sauce with cumin seed & green pepper*
- Muglai Chicken Nawabi A 8.95  
*Mango flavoured mild dish cooked with cream & fine ground coconut*
- Machie Ki Bahar F 10.95  
*Tilapia fillet of fish cooked with garlic, lemon and tomato sauce medium spicy*
- Golda Chingri Albela A 13.95  
*Giant prawns grilled in clay oven, then gently cooked in chefs special Recipe, tangy taste served with pilau rice*

## Tandoori Specialities

Tandoori dishes are marinated in yoghurt with a variety of ground herbs & spices for 24 hrs to get its original flavour and tenderness. All these are grilled in clay oven, served with salad & mint sauce, fried buttered onion on top. We dont use any artificial colouring on any of these dishes.

- Chicken Tikka 7.50
- Lamb Tikka 7.50
- 1/2 Tandoori Chicken (on the bone) 7.50
- Tandoori Dinner 8.95  
*Chicken, Lamb Tikka, Onion bhajee & Sheek kebab*
- Chicken or Lamb Shaslick 8.95  
*Barbequed onion, tomato, peppers cooked in clay oven*
- Tandoori King Prawn Shaslick 11.95
- Tandoori Fish Shaslick F 11.95  
*Spiced onion, tomato & green pepper cooked in tandoori oven*
- Tandoori Mix Grill 10.95  
*1/4 Tandoori chicken, Sheek kebab, chicken tikka, Lamb tikka & Nan*

## Fusion Specialities

All the fusion specialities first marinated with yoghurt, herbs, spices & cooked in clay oven then re-cooked as follow

- Chicken or Lamb Passanda (mild) 7.95  
*(marinated chicken or lamb cooked with special blended creamy coconut sauce)*
- Butter Chicken (mild) 7.95  
*(Mild rich flavoured coconut sauce with butter)*
- Chicken Tikka Chat Mossala 7.95  
*Diced pieces of chicken tikka cooked with cucumber, tomato & medium chat mossala sauce (salty taste)*
- Chawla Tandon (Chicken or Lamb) 7.95  
*Cooked with mint yoghurt, in a sweet & sour flavour sauce, fairly hot garnished with fried onion*
- Handi Mince Motor 7.95  
*Medium mince lamb cooked with garden peas*
- Handi Chicken Bakara 7.95  
*Fairly hot with green chilli & coriander sauce*
- Surma Mix Laziz 8.95  
*Sheek kebab, chicken & lamb cooked with thick sweet, hot & sour sauce (Very popular)*
- Chicken or Lamb Teza (Medium) 8.95  
*Marinated char grilled chicken cooked with special sauce, served with garlic and mushroom on top*
- Shaslick Mossala (Chicken or Lamb) 8.95  
*Chicken or lamb tikka together with Barbequed onion, tomato, green pepper cooked in creamy mossala sauce*
- Garlic Chicken Chilly Mossala A 8.95  
*(Highly recommended) Tandoori chicken off the bone spiced with garlic, green chilly & green pepper*
- Chicken Nagawala 8.95  
*Chicken marinated in herbs & spices with naga. Fairly hot with medium sauce.*
- Golda Chingri Delight 11.95  
*Giant king prawns marinated in mild sauce, cooked in clay oven, then re-cooked in special creamy mango sauce, garnished with flake coconut*

## Balti Specialities

The word BALTI describes the dishes with unique flavour and is part a culinary art, which has originated from the region of Punjab and Kashmir and from part of the subcontinent.

Balti dishes are cooked in a Balti pan, thick sauce, onion, green pepper, slightly tangy in taste, served with nan.

- Chicken or Lamb 9.50
- Chicken or Lamb Tikka 9.95
- Lemon (Chicken or Lamb Tikka) 9.95
- Garlic (Chicken or Lamb Tikka) 9.95
- Garlic Prawn Balti 9.95
- Surma Mix Balti 10.50  
*Chicken tikka, Lamb tikka & Sheek kebab*
- Special Fish Balti F 11.95  
*Telapia fillet cooked in special balti sauce*
- Tandoori King Prawn Balti 12.95

## Traditional Curries

- Curry medium sauce
- Madras fairly hot sauce
- Vindaloo very hot sauce
- Phall very very hot
- Ceylon fairly hot with coconut & lemon
- Korma mild creamy sweet dish cooked with coconut.
- Honey Korma mild korma style creamy dish with honey flavour
- Malaya mild creamy cooked with pineapple.
- Bhuna thick medium sauce cooked with fine onion & peppers
- Rogan medium dishes topped with tomato, onions & pepper
- Dupiaza dupiaza with onion & green pepper
- Sag Dishes medium dishes cooked with spinach & garlic
- Korai medium with green pepper and tomato
- Jalfrezi Special fairly hot dish with sliced onion, green pepper, green chilly & tomato (very popular)
- Chicken or Lamb 6.95
- Chicken or Lamb Tikka 7.50
- Prawn 7.95
- King Prawn 9.95
- Dhansak Dishes  
*A tasteful combination of various spices with lentils, giving sweet hot and sour taste, served with portion of pilau rice.*
- Phatia Dishes  
*Sweet hot and sour taste served with portion of pilau rice.*
- Chicken or Lamb 8.95
- Chicken or Lamb Tikka 9.95
- Prawn 9.95
- King Prawn 12.50
- Biriyani  
*Biriyani dish is cooked with pure basmati rice in herbs and spices, dressed with cucumber, tomato served with vegetable curry*
- Vegetable Biriyani 7.95
- Mushroom Biriyani V 7.95
- Chicken or Lamb Biriyani 8.50
- Chicken or Lamb Tikka Biriyani 9.50
- Prawn Biriyani 8.95
- King Prawn Biriyani 10.50
- Surma Special Biriyani 10.50  
*Chicken/lamb tikka, prawn & vegetable*



## Vegetarian Main Course ✔

79. Vegetable Masala	7.50
80. Vegetable Bakara <i>Coriander &amp; green chilly sauce</i>	7.50
81. Vegetable Korma	6.95
82. Vegetable Garlic Bhuna	6.95
83. Vegetable Jalfrezi or Korai	6.95
84. Vegetable Dansak <i>(with pilau rice)</i>	8.95
85. Vegetable Biryani <i>(With vegetable curry)</i>	8.50
86. Balti Vegetarian <i>(with rice or nan)</i>	8.95

## Vegetarian Side Dishes ✔

*Any of these side dish as a main dish 6.95*

87. Vegetable Curry or Bhajee <i>Mixed vegetable in a special sauce</i>	3.95
88. Bombay Aloo <i>Potatoes cooked with tomatoes &amp; herbs</i>	3.95
89. Saag Aloo <i>Potato cooked with spinach</i>	3.95
90. Cauliflower Bhajee <i>Cooked with medium spices</i>	3.95
91. Aloo Gobi <i>Cauliflower with potato</i>	3.95
92. Sag Bhajee <i>Spinach cooked with onion, pepper &amp; garlic</i>	3.95
93. Mushroom Bhajee <i>Mushrooms lightly spiced</i>	3.95
94. Tarka Dall <i>Thick lentils cooked with garlic &amp; pure ghee</i>	4.15
95. Broccoli Bhajee <i>Broccoli cooked in light spice</i>	4.15
96. Broccoli & Potato Bhajee	4.15
97. Brinjal Bhajee <i>Aubergine lightly spiced with garlic &amp; tomato</i>	4.15
98. Bhindi Bhajee <i>Lady finger lightly spiced with garlic &amp; tomato</i>	4.15
99. Chana Masala <i>Chick peas cooked with medium spice</i>	4.15
100. Saag Paneer <i>Medium dish with spinach &amp; cheddar cheese</i>	4.15
101. Aloo Paneer <i>Medium dish with potato &amp; cheddar cheese</i>	4.15
102. Mushroom Paneer <i>Cheddar cheese cooked with mushroom</i>	4.15
103. Matter Paneer <i>Garden peas with cheddar cheese</i>	4.15
104. Rosuni Mushrooms <i>Chopped garlic with margarin</i>	4.15
105. Rosuni Potato <i>Potato with chopped garlic &amp; margarin</i>	4.15

## Rice

106. Pilau Rice	3.15
107. Steamed Rice	2.95
108. Mushroom Pilau Rice	3.50
109. Special Rice <i>egg and peas</i>	3.50
110. Vegetable Pilau Rice <span style="color: green;">✔</span>	3.50
111. Egg Fried Rice <i>egg fried in plain rice</i>	3.50
112. Lemon Rice <i>lemon with plain rice</i>	3.50
113. Keema Pilau <i>minced lamb cooked with pilau rice</i>	3.50
114. Garlic Rice <i>garlic with plain rice</i>	3.50
115. Coconut Rice <i>coconut with plain rice, sweet flavour</i>	3.50

## Bread

116. Plain Nan	2.95
117. Keema Nan <i>minced lamb</i>	3.15
118. Peshwari Nan <i>coconut, sultana &amp; sweet flavour</i>	3.15
119. Garlic Nan	3.15
120. Cheese Nan <i>cheddar</i>	3.95
121. Cheese and Chilli Nan	3.95
122. Garlic & Chilli Nan	3.95
123. Tikka Nan <i>stuffed with chicken tikka</i>	3.95
124. Chapati	1.65
125. Puree	1.65
126. Paratha	2.95
127. Stuff Paratha <span style="color: green;">✔</span>	3.50
128. Mixed Raitha	3.50
129. Chips	2.95

## Papadom & Chutney, Pickle Each 0.85

*Plain or Spicy Papadom, Mango Chutney, Chilli Pickle, Mixed Pickle, Lime Pickle, Mint Sauce, Onion Salad*

## Soft Drinks

Coke/Diet Coke/Fanta/Guava	0.95
Mango/Dr.Pepper/Water <i>(330ml)</i>	
Coke/Diet Coke <i>(1.75 ltr)</i>	2.95
Fanta/Lemonade/Lilt <i>(2 ltr)</i>	
J20/Red Bull <i>(500ml)</i>	1.50



*At last! Sean can tuck into a top curry in Stevenage! Panto star Shaun Williamson gets ready to tuck into a curry as Stevenage chef Oli Khan watch on.*



*Shuan Williamson EastEnder Actor as Barry visited Surma in January 2015 to try Oli's food.*



## Set Meals

*Save 30% from Menu price on Meals Meal For 1*

*Starter : Papadom, Onion Bhaji, Mint Sauce  
Main Dish : Chicken Bhuna  
Side Dish : Bombay Aloo & Pilau Rice  
ONE PERSON £12.95*

## Meal Deal for 2

*Starter : Chicken Tikka, Meat Samosa  
Papadom, Salad & Mint Sauce  
Main Dish : Chicken Tikka Mossala  
Lamb Jalfrezi  
Side Dish : Choice of one  
Pilau Rice or Nan each  
TWO PERSONS £22.95  
FOUR PERSONS £45.95*



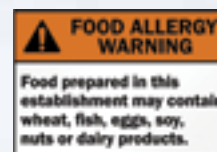
## Openings Hours

Open 7 days a week including bank holidays  
Sun-Thu: 5.30pm - 11.00pm  
Fri-Sat: 5.30pm - 12 Midnight  
**Only Closed Christmas Day**  
Open boxing day / New years eve / New years day

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- We accept all major credit & debit cards
- No transaction under £20.00 on any credit/debit card
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- We don't take any card payments over the phone
- 10p applies for each takeaway bag

June 2019



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5 Star food hygiene since 2009 to date



# SURMA

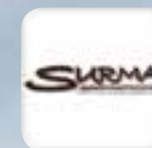
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