

## Soul Starters

Vegetable Pakora .....	£4.10
Chicken Pakora .....	£4.50
Onion Bhaji .....	£4.10
Chicken Chatt .....	£4.50
Chicken & Brie Pakora .....	£4.95
Jumbo Prawns Goujons .....	£5.95
King Prawn Puree .....	£5.95
Prawn Puree .....	£4.50
Chicken Tikka .....	£4.50
Lamb Tikka .....	£4.50
Seek Kebabs .....	£4.50
Chicken Kebab .....	£4.50
Chops (mild or rajsthani spicy grilled tandoor) .....	£4.95
Mix Pakora .....	£4.95
(garlic mushroom, onion, vegetable pakora & chicken pakora)	
Mix Starter .....	£4.95
Mushroom Chatt .....	£4.95
Salmon Kebab .....	£5.95
King Prawn Butterfly .....	£5.95
Chilli & Tamarind King Prawns .....	£4.95
Samosa (lamb or vegetable) .....	£4.10
Stuffed Pepper (chicken, vegetable, or mushroom) .....	£4.50
Tandoori Chicken .....	£4.50

## Soul Specials

Cream of Prawn & Salmon Chilli (Hot) .....	£14.95
Finest Scottish fresh water salmon and prawns, cooked in a slightly creamy, tandoori rich sauce.	
King Prawn Malabari .....	£14.95
Tiger prawns on shell, cooked with ground mustard and lots of herbs.	
Summer Island Prawns .....	£14.95
Tiger prawns prepared in a caramelised sweet lemon and chilli sauce.	
Salmon Silsila .....	£14.95
Spicy grilled salmon in herbs and sauce.	
Royal Special (Med/Hot) .....	£14.95
A royal dish with tandoori duck, king prawn and sheek kebab.	
Katti Metti Prawns .....	£14.95
Tiger prawns with South Indian spices dressed with lemon and honey.	
Duck Chingri Aloo (Med/Hot) .....	£14.95
Duck breast with baby potatoes in a thick bhoona sauce.	
Sea Bass Grill .....	£14.95
Sea bass marinated with aromatic spice, served with vegetables & garnished with cherry tomato.	
Soul Rupchanda .....	£14.95
Bay of bengal fish marinated special spice cooked in tandoori. Highly recommended.	
Sosha Salmon .....	£14.95
Fresh salmon cooked with cucumber, tomato and fresh parsley, in a mouth watering sauce.	
Hash Ke Bash .....	£14.95
Boneless duck cooked with bamboo shoots, onions, pickles and a slight touch of fresh green chillies.	
Shorisha Batta Chingra (Med/Hot) .....	£14.95
Bangladeshi King prawn cooked with homemade mustard paste, yoghurt, tomato and diced mixed peppers.	
Hyderabadi Lamb Shanks (Med) .....	£14.95
Slow-cooks the meat with browned onions, ginger, garlic, yoghurt and ground spices.	
Batak Jalsha .....	£14.95
Duck firstly barbecued in tandoori and then cooked with yoghurt garlic and ginger to give a sweet and sour flavour & coconut taste which is fairly hot.	

Shahinshaa Balti .....	£10.95
Chicken breast cooked with chickpeas, fresh garlic and chopped tomatoes.	

Special Mughli Masala .....	£10.95
Tandoori chicken, off the bone, cooked with chickpeas, minced lamb, garlic and ginger. Delicately flavoured with a touch of cream.	

Khari (Med/Hot) .....	£10.95
Khari cooking is from native Do-sind, formerly part of the Bombay province. These dishes are presented to you using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes and fresh coriander.	

Jalfrezi (Hot) .....	£10.95
Prepared with onions, green pepper and fresh green chilli and sprinkled with fresh coriander.	

Archari (Hot) .....	£10.95
Hot speciality from Hyderabad, cooked in a tantalising mixed pickle masala, laced with whole green chilli and sprinkled with fresh coriander	

Balti (Med/Hot) .....	£10.95
Balti food is cooked at the table in a Balti and prepared with special homemade fresh herbs and spices in a think sauce and sprinkled with fresh coriander.	

Most of our 'Soul Recommends' dishes can be prepared with your choice of:

Chicken £11.95	Lamb £11.95	Vegetables £9.95
Prawn £11.95	King Prawn £15.95	

Akbori Mix .....	£11.95
A mixture of lamb, chicken and king prawns. Now you choose the .....	
Masala Pasanda Kharai Makani Zalfrezi	

## Main Events

Garlic Shagorana .....	£10.95
Marinated onions and peppers cooked with garlic puree, coriander and crushed herbs.	

Chicken Butter .....	£10.95
Chicken tikka from the tandoori oven is immersed in a delicious spiced, buttery sauce, making this a very popular dish.	

Shalimar Khani (Med/Hot) .....	£10.95
Breast of chicken cooked in a Karahi with fresh capsicum, garlic ginger and coriander, delicately flavoured with a touch of cream.	

Honey Lemon Grass .....	£10.95
Chicken or Lamb cooked with selected homemade spices and a combination of lemon and honey, with a touch of cream.	

Pasanda (Mild) .....	£10.95
Cooked in a creamy sauce of ground almonds, sweet yoghurt and spicy ground herbs.	

Makani (Mild) .....	£10.95
Chicken tikka from the tandoori is immersed in a delicious spiced buttery sauce and topped with cottage cheese.	

Masala (Mild) .....	£10.95
Tikka from the tandoori, prepared in a combination of yoghurt, ground almonds, fresh double cream and a selection of special herbs and spices, cooked to our own recipe.	

Pasmishali (Med) .....	£10.95
An exotic Bengali dish consisting of chicken, lamb, prawns, mushrooms and tomatoes in a thick sauce.	

Mango Murgh .....	£10.95
Tender cutlets of chicken served in a thick, authentic mango curry, bangalore style.	

Chasnni .....	£10.95
A medium strength, slightly sweet and sour dish cooked with tomato puree.	

From the Main Event sauces please choose from the following:

Chicken £11.95	Lamb £11.95	Vegetables £9.95
Prawn £11.95	King Prawn £15.95	

## Side Dishes

Bombay potato .....	£3.20
Sag Bhaji .....	£3.20
Mix Vegetable Bhaji .....	£3.20
Mix Vegetable Curry .....	£3.20
Cauliflower Bhaji .....	£3.20
Mushroom Bhaji .....	£3.20
Tarka Daal .....	£3.20
Tarka Sag Daal .....	£3.20
Broccoli Bhaji .....	£3.20
Sag Aloo .....	£3.20
Bhindi Bhaji .....	£3.20
Sag Makhani .....	£3.20

## Soul Rice

Steamed rice .....	£2.80
Pilau rice .....	£3.30
Lemon cashew rice .....	£3.30
Mushroom rice .....	£3.30
Vegetable rice .....	£3.30
Special rice .....	£3.30
Garlic rice .....	£3.30
Onion rice .....	£3.30
Cheese rice .....	£3.30
Chips .....	£2.30

THE MANAGEMENT HAVE THE RIGHT TO REFUSE ADMISSION TO ANY PERSON WITHOUT REASON

# Tuesday Banquet Night

### SET MEAL A FOR 2 PEOPLE

2 x Poppadoms with Mango Chutney & Spiced Onions  
Vegetable Pakora, Mixed Pakora or 2 x Onion Bhajis

Any 2 main dishes of Chicken, Lamb or Vegetable from the menu

2 x Pilau Rice, Bombay Aloo,  
1 x Plain Nan Bread

£42.95



### SET MEAL B FOR 4 PEOPLE

4 x Poppadoms with Mango Chutney & Spiced Onions, Chicken Pakora, Onion Bhaji or 4 x Chicken Tikka

Any 4 main dishes of Chicken, Lamb or Vegetable from the menu

3 x Pilau Rice, 1 x Mixed Vegetable Bhaji & Bombay Aloo  
Choice of 2 x Nan Breads

£74.95



SET MEALS ARE AVAILABLE FOR ANY AMOUNT OF PEOPLE - PLEASE ASK FOR MORE DETAILS

## Soul Tandoori

Served with salad and sauce

Tandoori Chicken .....	£10.95
Half a chicken, marinated and broiled in the tandoori oven.	
Tandoori Garlic Chicken .....	£10.95
Half a chicken, marinated in our special garlic sauce then cooked in the tandoori.	
Tandoori Mixed Grill .....	£15.95
A feast for tandoori lovers! With sheesh kebab, chicken tikka, lamb tikka, tandoori king prawn and a piece of tandoori vol.	
Lamb Tikka .....	£10.95
Boneless morsels of lamb, marinated in natural yoghurt and rare spices then broiled in the tandoori clay oven.	
Lamb Chops (tandoor grill, bit spicy) .....	£11.95
Hindustani Chicken Tikka .....	£10.95
Tender pieces of chicken breast marinated in natural yoghurt and rare spices then broiled in the tandoori clay oven.	
Tandoori King Prawn .....	£14.95
King prawn marinated in natural herbs and roasted in the tandoori.	
Chicken or Lamb Shashlik .....	£11.95
Mildly spiced and skewered with tomatoes, capsicums and onions, served with a green salad and spicy yoghurt sauce.	

## Soul Recommends

Uttar Pardeshi Masala .....	£10.95
This stunning dish is the chef's favourite and has a very strong tangy, mouth-watering taste. Special tandoori marinated pieces with freshly ground green chillies, cumin, fenugreek, mint, garlic & ginger, pushed over the edge with spring onions - Spoil Yourself!	

Rajhstani Bhoona (Med) .....	£10.95
An exquisite dish using fresh ginger, spring onions, fresh coriander and garlic with spinach.	

Napali Bhoona (Med) .....	£10.95
A beautiful dish with a truly Eastern flavour obtained by using fresh ginger, spring onions, fresh coriander, garlic and green peppers.	

Dulhani Bhoona (Med/Hot) .....	£10.95
Famous Parsee wedding dish using fresh garlic, spring onions and fresh coriander, lavishly garnished with fresh urri-daal and fresh lemon.	

Naga Morris Bhoona .....	£10.95
A hot, flavoursome dish cooked with imported bell pepper pickle.	

Shahee Nawibi (Hot) .....	£10.95
Special Bengali sauce topped with spicy minced chicken or lamb, green chillies and mushrooms.	

Jalfong Mirchi (Med/Hot) .....	£10.95
Special Spice and fresh herbs cooked with chicken, lamb, king prawns, onions and peppers in a garlic and ginger sauce.	

East Bengali Chilli Masala .....	£10.95
A strong, hot dish with onions, capsicum, fresh tomatoes and coriander, mixed with our own blend of spices and herbs. We also add fresh chillies and hot chilli sauce.	

North Bengali Chilli Masala (Med/Hot) .....	£10.95
These dishes are beautifully marinated in chef's own spices and cooked in a thick sauce with spinach and chickpeas. For extra bite ask for green chillies to be added.	

Jaipur .....	£10.95
Mushroom, capsicums and onion cubes with ground Punjabi masala and coriander.	

South Indian Garlic Chilli .....	£10.95
We are proud to introduce this dish to the North-East, the recipe is hundreds of years old. Cooked in fresh green slices of garlic, fresh green chillies and fresh tomatoes.	

Soul Tiger (Med) .....	£10.95
Highly Recommended, delicious sweet and spicy dish with an aromatic taste.	

Garlic Chilli Balti .....	£10.95
Spring lamb or chicken cooked with fresh garlic in a thich sauce, sprinkled with freshly chopped green chilli and coriander.	

## Soul Oldies

Bhoona (Med) .....	£9.95
This is a double strength medium sauce with tomato puree, garlic, fresh tomatoes, methi leaves and fresh coriander.	

Dopiazza (Med) .....	£9.95
Cooked in a medium sauce with diced onions, capsicum and tomatoes. Garnished with garlic and coriander.	

Rogan Josh (Med) .....	£9.95
Cooked with fried garlic, spring onions and fresh coriander then covered in tomatoes and capsicum in a creamy sauce.	

Dansack (Hot) .....	£9.95
Lentils, pineapple and spices. A sweet and sour hot dish.	

Madras (Fairly Hot) .....	£9.95
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Vindaloo (Hot) .....	£9.95
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Pholl (Wow) .....	£9.95
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Korma .....	£9.95
(Very Mild dish with coconut and almonds)	

Ceylonese Korma .....	£9.95
(Mild dish with coconut)	

Chicken Chilli Korma .....	£9.95
(Cooked with fresh chillies)	

Punjabi Korma .....	£9.95
(Mild dish with just almonds)	

Kashmiri Korma .....	£9.95
(Mild dish with fruit cocktail)	

Soul & Spice oldies can be prepared with your choice of:

Chicken £9.95	Lamb £9.95	Vegetables £8.95
Prawn £9.95	King Prawn £13.95	

## Soul Birryani

Tilda basmati rice prepared with saffron and vegetable ghee and fried with onions. Served with a special vegetable curry of your chosen strength.

Chicken or Lamb .....	£10.95
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Chicken or Lamb Tikka .....	£11.95
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King Prawn .....	£13.95
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Vegetable .....	£9.95
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Special Birryani .....	£13.95
(Chicken tikka, lamb tikka & king prawn)	

Please advise of any food allergies when placing your order.

## Soul Nans

Than Roti .....	£2.50
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Nan Bread .....	£3.10
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Garlic Nan .....	£3.30
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Keema Nan .....	£3.30
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Peshwari Nan .....	£3.30
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Vegetable Nan .....	£3.30
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Paratha .....	£3.10
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Chapati .....	£1.80
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## European Dishes

Chicken Maryland .....	£7.95
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Nuggets & Chips .....	£7.95
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Chicken omelette .....	£7.95
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Scampi & Chips .....	£7.95
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Fried Chicken .....	£7.95
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Steak & Chips .....	£13.95
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Children's Menu also available

Please ask for details