



THE EASTERN PAVILION

FINE DINING RESTAURANT STARTERS

PAKORA

Onion Pakora (E)	3.95
Begum Pakora (E)	3.95
Mushroom Pakora (E)	3.95
Mixed Vegetable Pakora (E)	4.25
Chicken Pakora (E)	4.25

MUSHROOM

Stuffed Mushroom	4.25
Roshuni Mushroom	4.25

SAMOSAS

Meat Samosa	3.95
Vegetable Samosa	3.95

PURI

Chana Puri (W)	4.50
Chicken Puri (W)	4.95
Prawn Puri (W)	5.95

TANDOORI

Chicken Kebab (D, M)	4.25
Lamb Kebab (D, M)	4.25
Sheek Kebab (E, D, M)	4.25
Assorted Tandoori Platter (D, M)	5.95
Tandoori Chicken (D, M)	4.95
Chicken Shashlik (C)	4.95
Lamb Shashlik (C)	4.95

ROTI BOTI

Chicken Roti Boti (W)	5.95
Lamb Roti Boti (W)	5.95





TRADITIONAL CURRIES

These are the traditional curries of the Eastern Pavilion, a selection can be made from below. Over many years the United Kingdom has seen many curry houses and we have carefully picked out the curries that we believe are classics.

Vegetable	7.75
Chicken	8.95
Lamb	8.95
Prawn	9.95
King Prawn	14.95

KORMA

A mild delicate sauce prepared with cream, almonds and coconut (D)

BUNNA

A classic dish, consisting of a thick medium to hot sauce, made from a tasty blend of flavour

ROGAN JOSH

A medium spiced dish, prepared with pimento, garlic, spices and garnished with fried tomatoes

DUPIAZA

The dupiaza is a medium spiced dish, made from a special blend of onion and different spices

DANSAK

The dansak is not a very hot dish at all, fairly mild and is prepared from lentils and spices, topped with a slice of pineapple

MADRAS

A preparation of hot spices which showoffs a fiery taste to equally match its richness of seasoning

VINDALOO

The famous vindaloo, a curry for the brave, this curry is a classic which makes the tongue sizzle

PATHIA

A medium to hot dish, slightly sweet and sour curry topped with a slice of lemon





MURGH DELICACIES

Korai	12.95
A marinated chicken cooked in a thick sauce with onion, green and red pepper, a medium to hot rich flavour dish served in a sizzling wok	
Tawa	13.95
A special blended rich flavour chicken curry served in a hot sizzling pan, the garlic being the magical touch which brings the flavours together, topped with spring onion	
Balti	11.95
A thick sauce, specially marinated chicken curry containing hints of ginger and garlic, a very aromatic dish, served in a traditional Indian balti	
Jalfreezi	9.95
A marinated chicken cooked with garam massallam, zesty lemon and other hot spices to bring a hot sour flavour	
Joypuri	9.95
Tandoori grilled chicken, cooked with mushroom, onion, capsicums and tomato with fresh herbs producing a thick punjabi medium massallam sauce to cover the vegetables (C)	
Kathmandu	9.95
A tandoori barbecued chicken fresh from the clay oven, marinated with fresh ginger and garlic, medium to hot dressed with fried chilli – originating from Nepal	
Murgh Shajani	9.95
A dish known for its showoff collaboration of chicken and fresh spinach, topped with fresh coriander and green chilli	
Mother India's Chilli Garlic	9.95
A curry which sits on the slightly hotter scale, cooked with marinated chicken, blended with ginger, garlic and chilli to give the mouth a bite back	
Tikka Massallam	9.95
Britain's very own, chicken tikka massallam, this creamy textured dish is a sweet/mild dish, cooked with fresh cream (D)	
Passanda	9.95
Very special tikka chicken dish which it to be cooked in yoghurt and cream, topped with almond and coconut (D)	
Makhani	9.95
A sweet flavoured dish, famously known as butter chicken, topped with however lychee and coconut (D)	





G O S H T S P E C I A L T I E S

Korai	12.95
A marinated lamb cooked in a thick sauce with onion, green and red pepper, a medium to hot rich flavour dish served in a sizzling wok	
Tawa	13.95
A special blended rich flavour lamb curry served in a hot sizzling pan, the garlic being the magical touch which brings the flavours together, topped with spring onion	
Balti	11.95
A thick sauce, specially marinated lamb curry containing hints of ginger and garlic, a very aromatic dish, served in a traditional Indian balti	
Jalfreezi	9.95
A marinated lamb cooked with garam massallam, zesty lemon and other hot spices to bring a hot sour flavour	
Joypuri	9.95
Tandoori lamb cooked with mushroom, onion, mixed peppers, capsicums and tomato with fresh herbs making a thick punjabi medium massallam sauce on the vegetables (C)	
Katmandu	9.95
A tandoori barbecued lamb fresh from the clay oven, marinated with fresh ginger and garlic, medium to hot dressed with fried chilli - originating from Nepal	
Green Herb	9.95
Medium strengthened dish similar to a bunna, topped with spring onion and coriander	
Mother India's Chilli Garlic	9.95
A curry which sits on the slightly hotter scale, cooked with marinated chicken, blended with ginger, garlic and chilli to give the mouth a bite back	
Mughlai Chana	9.95
Cooked with a hint of bunna sauce, however the main ingredient being chickpeas, holding a fantastic medium heat to it, is known to be a classic chickpea dish	
Afghan Palak	9.95
Known as a vegetarian dish, the afghan palak is notorious for its use of spinach	
Shahi Chasni	9.95
Sweet dish with hint of mango, a slight kick of spice to make your tastebuds dance	
Passanda	9.95
Very special tikka lamb dish which it to be cooked in yoghurt and cream, topped with almond and coconut (D)	





TANDOORI SPECIALTIES

Tandoori Chicken	13.95
Chicken leg and breast, cooked in a clay oven and marinated with ginger and garlic, lightly spiced served on a sizzler with pilau rice and salad (D) (M)	
Chicken Tikka	13.95
Boneless pieces of chicken from the clay oven, marinated with ginger and garlic, lightly spiced served on a sizzler with pilau rice and salad (D) (M)	
Lamb Tikka	13.95
Tender boneless pieces of lamb fresh out of the tandoori oven, seasoned with hints of ginger and garlic, served on a sizzler with pilau rice and salad (D) (M)	
Mixed Tandoori Platter	14.95
Sizzling dish consisting of tandoori chicken, chicken tikka and sheek kebab fresh out of the clay oven, lightly spiced served on a sizzler with pilau rice and salad (D) (M)	
Chicken Shashlik Tandoori	14.95
Chicken tikka over a sizzling plate filled with tomato, mixed peppers and onion, a true taste of central Asia with pilau rice and salad (D) (M)	
Lamb Shashlik Tandoori	14.95
Chicken tikka over a sizzling plate filled with a mix of tomato, mixed peppers and onion, a true taste of central Asia with pilau rice and salad (D) (M)	

BIRYANI SPECIALTIES

A special preparation of saffron rice treated with purified butter and seasoned in delicate spiced and fresh herbs. Served with a mixed vegetable curry sauce. The level of spice can be chosen from mild to hot.

Vegetable	11.95
Murgh	12.95
Gosht	13.50
Prawn	14.50
King Prawn	17.95
Murgh Tikka	14.50





SEAFOOD LEGENDS

Galda Chingri Makhani

16.95

Cooked with a mild delicate sauce with almond, coconut and cream garnished with flaked almond and sultana (D)

Green Herb King Prawn

16.95

Medium strengthened dish similar to a bunna, topped with spring onion and coriander

Mughlai King Prawn Jalfreezi

16.95

King prawn is steamed with garlic, green chillies, tomato and fresh coriander, slightly hot dish

King Prawn Joypuri

16.95

King prawn cooked with mushroom, onion, mixed peppers, capsicums and tomato with fresh herbs producing a thick punjabi medium massallam sauce to cover the vegetables (C)

Kolkata Prawn Palak

12.95

Steam cooked prawn with fresh spinach, a medium to hot curry topped off with hints of garlic and spring onion

Green Herb Prawn

12.95

Steamed prawn in a medium strengthened dish similar to a bunna, sauteed with spring onion and coriander

Prawn Ceylon

12.95

A well known dish due it's heat intensity, the heat originates from the fried garlic and coconut mixed with a blend of spices, finished off with a sprinkling of fresh coriander

CHEF'S SPECIAL

Lohari

This dish has been created in the kitchen of Eastern Pavilion, made specially by the head chef. The dish cannot be found anywhere else. The curry is naturally spicy made from scratch with hints of garlic, ginger and zeera. No chilli powder has been used in order to create this curry. The dish can be enjoyed with either murgh or gosht. One portion of this dish can serve two persons. The Eastern Pavilion presents its very own... The Lohari.

Murgh Gosht

19.95

19.95





VEGETARIAN SPECIALITIES

Bombay Chana Massallam (V)	7.95
Sweet and sour chickpeas from India, garnished in fresh coriander, a fairly hot dish to satisfy the tastebuds	
Saag Aloo Delight (V)	7.95
Famous side dish turned into a main... Potato and spinach cooked on top of garlic and mustard, fairly mild dish	
Persian Samber (V)	7.95
Potato and split red lentil cooker over garlic and coriander, topped with spring onion and raised off the cooker to your table	
Sabzi Paneer Jalfreezi (V)	7.95
Handmade cheese and a mix of vegetables cooked accordingly with fresh green chilli allowing a small feature of heat to play with spice of the curry	
Green Herb Vegetable (V)	7.95
Medium strengthened dish similar to a bunna, sauteed with spring onion and coriander	
Sabzi Joypuri (V)	7.95
Mushroom, onion, mixed peppers, capsicums and tomato with fresh herbs producing a thick punjabi medium massallam sauce to cover the vegetables (C)	

SIDE DISHES

Bhindi Bhaji (okra)	4.50
Brinjal Bhaji (aubergine)	4.50
Mushroom Bhaji	4.50
Saag Bhaji (spinach)	4.50
Gabi Bhaji (cauliflower)	4.50
Bombay Aloo (potato)	4.50
Saag Aloo (spinach and potato)	4.50
Aloo Gobi (cauliflower and potato)	4.50
Tarka Daal (lentil)	4.50
Saag Daal (spinach and lentil)	4.50
Chana Paneer (chickpeas and cheese) (D)	4.50
Motor Paneer (peas and cheese) (D)	4.50
Saag Paneer (spinach and cheese) (D)	4.50
Chips	2.95
Raitha (yoghurt) (D)	1.95





RICES

Boiled Rice	2.95
Pilau Rice (saffron)	3.25
Mushroom Fried Rice (mushroom)	3.95
Piaju Fried Rice (onion)	3.95
Special Fried Rice (egg and peas) (E)	3.95

BREADS

Tandoori Roti (W)	2.50
Chapati (W)	1.75
Paratha	3.25
Stuffed Paratha (mixed vegetables)	3.75
Naan	2.95
Roshun Naan (garlic)	3.25
Peshwari Naan (coconut)	3.25
Keema Naan (seasoned lamb)	3.25

SET MEALS

DINNER FOR ONE

1 poppadom
Choice between any pakora or any samosa
Choice between vegetable/chicken/lamb traditional dish
Any side dish
Choice between pilau rice or naan
£19.50

DINNER FOR TWO

2 poppadoms
2x Choice between any pakora or any samosa
2x Choice between vegetable/chicken/lamb traditional dish
Any side dish
2x Choice between pilau rice or naan
£36.50

ADDITIONAL INFORMATION

(V) - VEGETARIAN
(D) - CONTAINS DAIRY PRODUCTS
(C) - CONTAINS CELERY
(W) - CONTAINS WHEAT
(M) - CONTAINS MUSTARD
(E) - CONTAINS EGG

WHEN ORDERING MAKE SURE YOU MENTION YOU ARE GLUTEN FREE AND OUR CHEFS
WILL COOK YOUR MEAL ACCORDINGLY

