

## Seafood Specialities

<b>61.KING PRAWN JALFREZI.....</b>	<b>10.95</b>
King prawns cooked in hot spices with onions,pepper, shallots, herbs and green chilli.	
<b>62.CHING JHOL.....</b>	<b>10.95</b>
King prawns cooked in medium sauce delicately flavoured with oriental herbs and spices.	
<b>63.KING PRAWNS MOGHLAI.....</b>	<b>12.95</b>
'Shelled' grilled king prawns, cooked in mild cashew nut sauce.	
<b>64.PADMA FISH CURRY.....</b>	<b>9.95</b>
<b>65.TIGER PRAWNS ACHARI.....</b>	<b>12.95</b>
Tiger prawns in mild sauce cooked with cashew nuts.	
<b>66.CHINGRI SAG PANEER.....</b>	<b>11.95</b>
King prawns with spinach and Bengali cheese with hint of garlic	
<b>67.TANDOORI KING PRAWN BIRYANI.....</b>	<b>12.95</b>
King prawns cooked with basmati rice & served with curried vegetables.	
<b>68.KING PRAWNS DANASK.....</b>	<b>10.95</b>
<b>69.KING PRAWNS PATIA.....</b>	<b>10.95</b>
<b>70.KING PRAWNS MADRAS.....</b>	<b>9.95</b>
<b>71.KING PRAWNS VINDALOO.....</b>	<b>9.95</b>
<b>72.TANDOORI SALMON FISH.....</b>	<b>10.95</b>
Marinated Salmon, grilled in the tandoori.	
<b>MEGNA FISH CURRY.....</b>	<b>9.95</b>

## Vegetable Side Dishes

**ALL VEGETABLE DISHES AVAILABLE AS A MAIN COURSE - £6.95**

<b>73.SAG ALOO</b> potatoes cooked with spinach.....	<b>3.75</b>
<b>74.SABZI BAHAR.....</b>	<b>3.75</b>
Mixed vegetables cooked dry with herbs and spices.	
<b>75.MIXED VEGETABLE CURRY.....</b>	<b>3.75</b>
Selection of vegetables cooked in medium curry sauce.	
<b>76.MUSHROOM BHAJEE.....</b>	<b>3.75</b>
Mushrooms sauteed in mixed spices.	
<b>77.BHINDI BHAJEE.....</b>	<b>3.75</b>
Okra (lady finger), sauteed in mixed spices.	
<b>78.CAULIFLOWER BHAJEE.....</b>	<b>3.75</b>
Cauliflower cooked dry with mixed spices.	
<b>79.SAG BHAJEE</b> Spinach cooked with garlic.....	<b>3.75</b>
<b>80.BOMBAY ALOO.....</b>	<b>3.75</b>
Potatoes cooked in traditional way.	
<b>81.ALOO PEAS</b> Potatoes cooked with peas.....	<b>3.75</b>
<b>82.SAG PANEER.....</b>	<b>3.75</b>
Ppinach cooked with cottage cheese.	
<b>83.SAG MUSHROOM</b> Mushrooms cooked with spinach.....	<b>3.75</b>
<b>84.CHANA MASAALA</b> chick peas cooked with masala sauce.....	<b>3.75</b>
<b>85.DAL SAMBAR</b> Lentils cooked with vegetables.....	<b>3.75</b>
<b>86.SAG DAL</b> spinach cooked with lentils.....	<b>3.75</b>
<b>87.ALOO GOBI</b> Potatoes cooked with cauliflower.....	<b>3.75</b>
<b>88.TARKA DAL</b> Lentils highly spiced with garlic.....	<b>3.75</b>
<b>89.PANEER MUTTER</b> Peas with cheese.....	<b>3.75</b>
<b>90.NAZA ALOO</b> Mild potato with coconut and almond.....	<b>3.75</b>
<b>91.BRINJAL BHAJEE</b> Brinjal sauteed in mixed spices.....	<b>3.75</b>

## Rice & Bread

<b>92.BOILED RICE.....</b>	<b>2.50</b>	<b>93.PILAU RICE.....</b>	<b>2.75</b>
<b>94. MUSHROOM RICE.....</b>	<b>3.75</b>	<b>95. SPECIAL FRIED RICE.....</b>	<b>3.75</b>
<b>96. KEEMA RICE.....</b>	<b>3.95</b>	<b>97. VEGETABLE RICE.....</b>	<b>3.95</b>
<b>98. CHAPATIES</b> Thin unleavened bread.....	<b>1.95</b>		
<b>99. TANDOORI ROTI</b> Unleavened bread cooked in the Tandoori.....	<b>2.50</b>		
<b>100.PARATHA</b> Unleavened bread fried.....	<b>2.50</b>		
<b>101.RAITHA.....</b>	<b>1.95</b>		
Traditional natural yoghurt with onion, tomatoes and cucumber.			
<b>102.PLAIN NAN.....</b>	<b>2.25</b>		
<b>103.PESHAWARI NAN</b> Stuffed with nuts (sweet).....	<b>2.75</b>		
<b>104.KEEMA NAN</b> Stuffed with minced lamb.....	<b>2.75</b>		
<b>105.GARLIC NAN.....</b>	<b>2.75</b>	<b>106. CHILLI NAN.....</b>	<b>2.75</b>
<b>107. CHEESE NAN.....</b>	<b>2.75</b>		
<b>108. PAPADOM.....</b>	<b>0.70</b>	<b>109. MASALA POPADOM..</b>	<b>0.70</b>

## SNACK AND OTHER

<b>110.CHICKEN AND CHIPS MEAL.</b> (Any snack meal).....	<b>6.95</b>
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**FREE! FREE! FREE! Mango Chutney, Mint Sauce, Onion Salad with order of Papadoms**

### ALLERGENS AND INTOLERANCES

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, NUTS, FISH AND SHELLFISH  
Please speak to a member of staff for more information

**OUTSIDE CATERING AVAILABLE**  
Please ask for details

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### Opening Hours

**Lunch: 12noon - 2.30pm**

**Evening: 5.30pm - 11.30pm**

(7 Days a week inc. Christmas Day & Boxing Day)

### SUNDAY BUFFET

**ADULT £ 9.95 CHILD £ 6.95**  
Under 4's eat free

**Every sunday 1pm - 10pm**

## Starters

<b>1.TANDOORI LAMB CHOPS.....</b>	<b>4.95</b>
Lamb chops marinated in yoghurt and special spices, grilled in Tandoori oven.	
<b>2.MUGH NAZAKAT.....</b>	<b>4.95</b>
Succulent chicken skewered, delicately flavoured with garlic and nutmeg	
<b>3.JHINGA-E-GARLIC.....</b>	<b>6.95</b>
King prawns grilled tandoori oven with hint of garlic and mint.	
<b>4.CHATA BASHI.....</b>	<b>4.50</b>
Spiced mushroom cooked with garlic and served on a bed of lettuce.	
<b>5.KEBAB BASHI.....</b>	<b>4.50</b>
Pancake stuffed with delicious spicy lamb.	
<b>6.KEBAB MAZARI.....</b>	<b>4.50</b>
Pancake stuffed with delicious spicy chicken.	
<b>7.PANEER TIKKA.....</b>	<b>4.50</b>
Cubed pieces of Indian cheese marinated in herb and spices grilled in Tandoor	
<b>8.KING PRAWN SUKA.....</b>	<b>6.95</b>
King prawn prepared to our chef's secret recipe based on tamarind sauce.	
<b>9.CHICKEN SUKA.....</b>	<b>4.50</b>
Chicken prepared to our chef's secret recipe based on tamarind sauce.	
<b>10.CHAT MASALA.....</b>	<b>4.95</b>
Tangy masala sauce cooked with chicken or potato or chana.	
<b>11.PAKORA.....</b>	<b>3.75</b>
Mixed vegetables with a mixture of herbs and spices served with a special dip.	
<b>12.SHEEKH KEBAB.....</b>	<b>4.50</b>
Minced lamb, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven.	
<b>13.LAMB TIKKA.....</b>	<b>4.95</b>
Cubed lamb, ginger with mixed herbs and skewers in the Tandoori oven.	
<b>14.CHICKEN TIKKA.....</b>	<b>4.50</b>
Cubed chicken, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven	
<b>15.SAMOSAS.....</b>	<b>3.95</b>
(meat or chicken or vegetable) Triangular pastry filled with chicken, minced lamb or vegetables.	
<b>16.KING PRAWN PUREE.....</b>	<b>6.95</b>
Highly spiced hot, sweet & sour sauce, served on a puree.	
<b>17.ONION BHAJEE</b> Fried onion balls.....	<b>3.95</b>
<b>20.DUCK TIKKA</b> Marinated Duck, grilled in the tandoori.....	<b>4.95</b>

## Tandoori Specialities

<b>21.TANDOORI MIXED GRILL.....</b>	<b>11.95</b>
Mixture of Tandoori chicken, chicken tikka, shish kebab nazakat and lamb tikka.	
<b>22.TANDOORI CHICKEN.....</b>	<b>7.95</b>
Chicken on the bone, marinated to a traditional recipe.	
<b>23.CHICKEN TIKKA.....</b>	<b>7.95</b>
Diced breast of chicken, marinated in herbs and spices, grilled in the tandoori.	
<b>24.LAMB TIKKA.....</b>	<b>7.95</b>
Diced of lamb, marinated in herbs and spices, grilled in the tandoori	
<b>25.MURGH NAZAKAT.....</b>	<b>7.95</b>
Succulent chicken skewered, delicately flavoured with garlic and nutmeg.	
<b>26.TANDOORI LAMB CHOPS.....</b>	<b>7.95</b>
Lamb chops, marinated in herbs and spices, grilled in the Tandoori Oven.	
<b>27.CHICKEN / LAMB SHASLIK.....</b>	<b>7.95</b>
Diced chicken/lamb, marinated in herbs and spices together with peppers, onions and tomatoes, roasted in the Tandoori oven.	
<b>28.PADMA FISH TANDOORI.....</b>	<b>9.95</b>
<b>29.PANEER SHASHLIK.....</b>	<b>7.95</b>
Diced Indian cheese delicately spices, together with an assortment of vegetables, roasted in the Tandoori oven.	
<b>30.SABZI SHASHLIC HYDERABADI.....</b>	<b>7.95</b>
Spices vegetables roasted in clay oven served on a sizzling plate. glazed with cheese	
<b>31.TANDOORI KING PRAWNS.....</b>	<b>12.95</b>
King prawns marinated in herbs and spices, roasted in Tandoori.	
<b>32.TANDOORI KING PRAWNS SHASHLIK.....</b>	<b>12.95</b>
<b>33.TANDOORI RAJ HASH.....</b>	<b>9.95</b>
Diced breast of Duck, marinated in herbs and spices, grilled in tandoori oven.	
<b>TANDOORI MEGNA FISH.....</b>	<b>9.95</b>
Spiced succulent freshwater Bengali Fish char grilled in the tandoori and served on a sizzler	

## The House Specialities

<b>34.CHICKEN/LAMB TIKKA MASALA .....</b>	<b>7.95</b>
<b>35. GREEN CHICKEN CURRY.....</b>	<b>7.95</b>
Strips of chicken breast cooked with aromatic ground spices.	
<b>36.MURGH KHORAI.....</b>	<b>7.95</b>
Diced chicken in a curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce.	
<b>37.KARAHI KEBAB KHYBERI.....</b>	<b>7.95</b>
Chicken cooked in tomato, green peppers and our chef's secret recipe, originally from the Khyber pass.	
<b>38.KHORI GOSHT.....</b>	<b>7.95</b>
Tender lamb cooked in a curry sauce, delicately flavoured with onions, peppers, herbs and spices.	
<b>39.CHICKEN/LAMB PASANDA.....</b>	<b>7.95</b>
Mild tender chicken/lamb cooked in a special sauce with almonds, cream and a hint of red wine.	
<b>40.S.B. LAMB.....</b>	<b>11.95</b>
This is a very exotic Indian dish, made with lamb "on the bone" marinated for 48 hours in spices and roasted in the oven.	
<b>41.CHILLI CHICKEN MASALA.....</b>	<b>7.95</b>
Chicken cooked with garlic and chilli in masala sauce.	
<b>42.CHICKEN/LAMB DANSAK.....</b>	<b>7.95</b>
Hot sweet & sour curry, cooked with lentils.	
<b>43.CHICKEN/LAMB DOPIAZA</b> Medium spiced with onions.....	<b>7.95</b>
<b>44.CHICKEN/LAMB BHUNA</b> Medium spiced curry in thick sauce..	<b>6.95</b>
<b>45.CHICKEN/LAMB SPINACH</b> Cooked with spinach and herbs..	<b>7.95</b>
<b>46.CHICKEN/LAMB PATHIA.....</b>	<b>7.95</b>
Highly spiced curry, sweet & sour and hot.	
<b>47.CHICKEN/LAMB MADRAS</b> Hot curry.....	<b>6.95</b>
<b>48.CHICKEN/LAMB VINDALOO.</b> Very hot and spicy curry.....	<b>6.95</b>
<b>49.CHICKEN/LAMB KORMA</b> Mild creamy curry.....	<b>7.95</b>
<b>50.CHICKEN /LAMB ROGAN.....</b>	<b>6.95</b>
Medium spiced curry with lots of tomatoes.	
<b>51.CHICKEN /LAMB JALFREZI.....</b>	<b>7.95</b>
(JHALL MEANS VERY HOT IN BENGALI) This curry uses green chillies as it's base, together with garlic, ginger and onions.	
<b>52.CHICKEN/LAMB LONKA.....</b>	<b>7.95</b>
(LONKA MEANS VERY SPECIAL CHILLI IN BENGALI) This curry uses green chillies as it's base, together with garlic, ginger and onions.	
<b>53.CHICKEN / LAMB BIRYANI.....</b>	<b>9.95</b>
Cooked with basmati rice and served with vegetable curry.	
<b>54.CHICKEN / LAMB TIKKA BIRYANI.....</b>	<b>10.95</b>
Grilled chicken/lamb cooked with basmati rice, served with vegetable curry.	
<b>VEGETABLE BIRYANI.....</b>	<b>8.95</b>
Vegetables cooked with basmati rice, served with vegetable curry	
<b>55.MURGH MUSSALAM.....</b>	<b>7.95</b>
Spring chicken cooked with medium spiced, fresh coriander and minced lamb.	
<b>56.CHICKEN JALALI.....</b>	<b>7.95</b>
Mildly flavoured chicken cooked in a special sauce.	
<b>57.SUBZI JALFREZI.....</b>	<b>6.95</b>
Mixed vegetables cooked together with shredded ginger, garlic and red and green chillies.	
<b>58.DUCK / CHICKEN -E- TAMARIND.....</b>	<b>9.95</b>
Succulent roasted duck or chicken cooked in tamarind sauce, with cashew nuts.	
<b>59.DUCK TIKKA MASALA/KHORAI/ JALFREZI.....</b>	<b>9.95</b>
<b>60.CHICKEN /LAMB FOTKA.....</b>	<b>7.95</b>
Cooked with very special Bangladeshi fragrant chilli & herbs.	
<b>CHICKEN/LAMB BONANI.....</b>	<b>7.95</b>
Garlic based spicy spring chicken or lamb cooked with eggs and chef's special recipe.	
<b>AROMA Chicken or Lamb .....</b>	<b>7.95</b>
Cooked in a tangy lemon sauce flavored with very special Bangladeshi fragrant chilli and fresh green chillies	
<b>AROMA (NEW) Duck.....</b>	<b>9.95</b>
<b>AROMA (NEW) King Prawn.....</b>	<b>10.95</b>
<b>AKASIHI (NEW) Chicken or Lamb .....</b>	<b>7.95</b>
Medium spicy cooked in chef's special secret sauce	
<b>AKASIHI (NEW) King Prawn.....</b>	<b>10.95</b>
<b>AKASIHI (NEW) Duck.....</b>	<b>10.95</b>
<b>DELIGHT (NEW) Chicken or Lamb.....</b>	<b>7.95</b>
Cooked in a special butter sauce with almonds, yoghurts and coconut.	
<b>DELIGHT(NEW) Duck.....</b>	<b>9.95</b>
<b>DELIGHT(NEW) King Prawn.....</b>	<b>10.95</b>
<b>NAWABI MIXED SPECIAL.....</b>	<b>10.95</b>
Medium spicy mixed chicken, lamb and duck cooked with tomatoes, onions and aromatic spices.	