



# KHANDOKER

• Didsbury •

Contemporary Indian Cuisine

MENU

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## Starters

Served with a fresh salad or puri

Pappadum	£0.70
Spiced pappadum	£0.75
Lamb chops	£6.95
Mixed kebab	£5.95
Tandoori chicken (quarter)	£4.95
Chicken tikka	£4.45
Lamb tikka	£5.95
Meat somosa	£3.45
Vegetable somosa	£3.45
Fish somosa	£3.95
Onion bhaji	£3.45
Mixed tandoori	£6.95
Seek kebab	£3.95
Rashmi kebab	£3.45
Shami kebab	£3.45
Prawn bhaji & puri	£4.45
Chicken puri (Chat)	£4.45
Vegetable bhaji & puri	£3.95
Pakora (Chicken   Lamb   Veg   Aloo)	£3.95
Mushroom bhaji & puri	£3.95
Chicken special kebab	£3.45
Chicken aloo tikka	£3.45
Aloo tikka	£2.95
King prawn butterfly	£5.95
Chilli Panner tikka	£5.95

## Khandoker Balti Specials

Classical Balti Massalla sauce with the addition of fresh herbs and served in a traditional Balti

Chicken   Lamb   Prawn	
Keema   Vegetable   Mushroom	£9.45
Tikka Balti	£9.45
Mixed Balti	£9.45
Fish	£9.95
King Prawn	£11.95

## Khandoker Khari's

A similar dish to Bhuna but served in its own sizzling Khari using fresh herbs and spices

Chicken   Lamb	£9.45
Prawn   Mushroom	£9.45
Chicken Tikka	£9.45
Lamb Tikka	£9.45
Fish	£9.95
King Prawn	£11.95

## Khandoker Specialities

Original Khandoker family recipes dating back two centuries

### Murghi Nomuna £9.95

Tender chicken tikka pieces delicately spiced with a touch of fresh green chilli and chopped coriander producing a truly authentic home made dish

### Murghi Seem £9.45

Succulent chicken tikka pieces with sliced green beans creating a mouth watering flavour

### Esa Palong £11.95

Jumbo king prawns blended with spinach, green chillies and fresh coriander. A firm family favourite

### Lamb Palong £9.95

### Esa Bhaji £9.45

Juicy prawns and fresh mixed vegetables delicately spiced. Perfect with a nan or paratha

### Lamb Nomuna £9.95

Prepared in a similar way to Murgi Nomuna, but using Lamb

### Aknie Pilau £10.95

Tiny pieces of chicken tikka cooked with basmati pilau rice with fresh spices, served with a special vegetable sauce

### Kakri Chicken £9.45

Diced chicken marinated in a tandoori sauce for 12 hours. Added brinjal gives it a distinguished flavour. Popular in the Indian sub-continent

### Esa Ghobi £10.95

Succulent king prawns and cauliflower blended with spices, fresh green chillies, garnished with fresh coriander

### Naga Chicken £10.95

Fieri chicken deshi curry made with naga chilli pickle. Caution very hot.

### Gosth Bhaji £9.45

Tender lamb and continental vegetables

## Khandoker Contemporary

### Makoni

Chicken | Lamb | Vegetable £9.45  
Cooked in butter, tomatoes and a touch of cream

### Chilli Dishes

Chicken | Lamb | Vegetable £9.45

### King prawn chilli £11.95

Cooked with capsicum, onion, chilli sauce, green chilli, garlic & ginger

### Fish Tenga £10.95

Chunks of cod cooked with fresh tomatoes creating a juicy, tangy taste Shatkora

### Chicken or Lamb £9.45

Cooked with Shatkora (Bangladeshi lemon), hot spices & herbs creating an authentic traditional Bengali dish

### Achari

Chicken | Lamb | Vegetable £9.45  
Medium spicy dish cooked with fresh herbs and selection of pickles

### Morich Style

Similar to our classic Nomuna dish

using whole green chillies	
Vegetable   Mushroom	£9.45
Chicken   Lamb   Prawn	£9.45
Fish	£9.95
King Prawn	£11.95

### Roshon Style

For all the garlic lovers

Vegetable   Mushroom	£9.45
Chicken   Lamb   Prawn	£9.45
Fish	£9.95
King Prawn	£11.95

### Biryani

Basmati rice based dish cooked with meat and chefs special blend of Indian spices.

Chicken   Lamb   Vegetable	
Prawn   Keema	£10.95
King Prawn	£11.95

## Chef's Recommendations

### Aloo

Chicken | Lamb | Fish £9.45  
Cubes of spiced potatoes create a traditional tasting dish

### Shalgom Style

Chicken | Lamb | Fish £9.45  
Cubes of swede give this dish its unique flavour

### Dal Mixed

Chicken | Lamb | Fish £9.45  
Your favourite meat or seafood delicately combined with lentils. A house favourite

### Shabji Style

Chicken | Lamb | Prawn £9.45  
King Prawn £11.95  
A fusion of fresh continental mixed vegetables creating a real classic dish. Another family favourite

### Mass Biran £11.95

Specially fried fish using herbs and spices. A must for all fish lovers. Served with fresh salad

### Ghobi style

Chicken | Lamb | Prawn £9.45  
King Prawn £11.95  
Florets of fresh cauliflower creating yet another mouth-watering favourite

### Chana Style

Chicken | Lamb | Prawn | Mushroom £9.45  
King Prawn £11.95  
A blend of chick peas, traditionally cooked to give a truly authentic taste

### Mishti Kodu

Chicken | Lamb | Prawn | Keema £9.45  
King Prawn £11.95  
This dish combines a traditional Bengali vegetable not too dissimilar to swede. A true taste of the region of origin

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## Khandoker Traditional Curries

Medium consistency sauce using a wide but basic range of oriental spices, producing a rich flavour

Chicken   Lamb   Prawn	
Keema   Vegetable   Mushroom	
Chicken Tikka   Lamb Tikka	£8.95
King Prawn   Fish	£11.95

## PASSANDA

Consists of almond sauce and fresh cream

## JALFRAZI

Sauteed onions, tomatoes, capsicum green chillies & herbs

## DHANSAK

A mild dish consisting of garlic, pineapple, mint sauce and lentils

## KORMA

Originated in Persia, a very mild curry consisting of lentils, onion, coconut, yoghurt and a mint sauce to create the delicacy of its flavour and creamy texture

## MADRAS

A South Indian version of the dishes found in Central and Eastern India. Higher proportion of spices which lend a fiery taste

## SAMBER

A hot spicy dish using lentils and a hint of fresh lemon creating a distinct flavour

## BANGALORE

Similar to Samber but banana is added to give an extra distinctive flavour

## DOPIAZA

Briskly fried fresh onions, black pepper, cinnamon, bay leaves and cardomons

## BHUNA

Selected spices and methi leaves create a medium strength and rather dry dish

## VINDALOO

Related to the 'Madras' involves a greater use of garlic, tomato, lemon, ginger and black pepper. It owes its name and in part its content to the early Portuguse settlers

## ROGAN JOSH

Combining fresh tomatoes, pimentos and onions, fried in blended spices

## Khandoker

### Tandoori & Tikka

Our Tandoori and Tikka dishes are marinated for over 12 hours. Served with a fresh side salad and raita. Alternatively choose your favourite sauce from the menu

Tandoori chicken	£9.95
Tandoori fish	£10.95
Tandoori lamb chops	£11.95
Tandoori king prawns	£12.95
Mixed tandoori	£11.95
Chicken tikka	£10.95
Lamb tikka	£11.95
Chicken aloo tikka	£10.95
Fish tikka	£10.95
Chicken shaslick	£10.95
Lamb aloo tikka	£10.95
Lamb shaslick	£11.95

## Khandoker Massalla Dishes

Served in a marinated, creamy spicy sweet tandoori sauce

Chicken tikka massalla	£9.45
Fish tikka massalla	£10.95
Lamb tikka massalla	£9.45
King prawn tikka massalla	£11.95
Tandoori massalla	£9.45

## Vegetarian Selection

Tarka dal	£6.95
Saag	£6.95
Bhindi	£6.95
Mushroom	£6.95
Aloo methi	£6.95
Brinjal	£6.95
Aloo ghobi	£6.95
Aloo saag	£6.95
Aloo	£6.95
Aloo channa	£6.95
Channa massalla	£6.95
Channa saag	£6.95

**For food allergies and intolerances please speak to our staff about ingredients in your meal, when making your order.**