Vegetarian (Contains Nuts (Contains Gluten Contains Dairy)Medium))Medium/Hot))) Hot)))Very Hot

LIGHT APPETIZERS & MIXED RELISHES

Plain Papadom [®] £0.80 Spiced Papadom [®] £0.80	Mango Chutney. [⊗] £0.80
Spiced Papadom [☉] £0.80	Onion Chutney. [⊗] £0.80
Cucumber Raitha [⊗] [©] £1.95	Yoghurt Mint Sauce ^{®®} £0.80
Onion Raitha [⊗]	Lal Sweet Chilli [™] £1.05
Fresh Green Salad [☉] £1.25	Chilli Pickle [⊗] £1.15
Mixed Chutney Tray. [©] [©] £2.95	Lime Pickle [®] £1.15

SPECIAL RECOMMENDATION STARTERS

Chef's Mixed Platter [®] (2 persons) £7.95	Chicken Tikka Puri ^{©©} £4.75
	Chicken Pakora®®£4.75
Vegetable Samosa $^{\odot G}(2)$ £3.75	Chicken Tikka Chaat.
Chicken Tandoori [®] £4.15	Fried Scampi [®] £4.75
Chicken Tikka®£4.15	Chicken Tikka Chilli Puri£4.95Chicken Tikka Strips£4.95Mixed Tikka£4.95
Meat Samosa [©] (2)£4.15	Chicken Tikka Strips £4.95
Shish kebab (2)£4.15	Mixed Tikka [®] £4.95
Mushroom Pakora [©]	
22	
22	Prawn Puri [©]
Chana Chat Puri ^{©©} £4.25	Saag Prawn Chilli.
Garlic Chicken Tikka [®] £4.45	King Prawn Puri ^{©©} £6.95
Mixed Kebab [©] £4.75	Tandoori Lamb Chops (3) £6.95

WRAPS TO GO! [©]

Served with salad and a choice of sauce (garlic mayo, chilli sauce, mint sauce)

Garlic Chicken Tikka Wrap [®] £7.95	Chicken Tikka Chapati Wrap £6.95
Chicken Tikka Naan Wrap [®] £7.45	
Shish Kebab Naan Wrap£7.45/	Chicken & Shish Chapati Wrap [®] £6.95
Vegetable Naan Wrap. [☉] £6.75	Vegetable Chapati Wrap [®] £6.45

SPECIAL BANOUET GOURMET DINNERS

Banquet 1 - (2 Persons)

Mixed Papadoms, Mixed ChutnevTrav. Mixed Tikka, Mixed Kebab, Chicken Tikka Rezalla. Lamb Balti Masala. Mixed Vegatable Bhaji, Keema Naan. Large Pilau Rice.

£34.95

Banquet 2 - (2 Persons) Vegetarian Option

Mixed Papadoms. Mixed Chutney Trav. Vegetable Samosa. Onion Bhaii. Special Gobi Masala. Aloo Mushroom Balti. Vegetable Bhaii. Chana Bhaii. Stuffed Naan. Large Pilau Rice.

GOURMET HOUSE SPECIALITIES

A selection of dishes cooked in a way that you will not find anywhere else. They are prepared to order and can quickly become your favorite! (Please state Medium or Hot). For Lamb Tikka, add £1.45.

Jaipuri - £9.95

and masala spices

A potent fusion of peppers, onions, ginger, garlic, green

Lalbagh Special - £9.95[©]

strips of tandoored peppers and onions.

chillies and a touch of coconut simmered in evotic spices

<u> Tikka Paneer Masala -</u>£9.95[©]

trips of chicken tikka cooked with mild. Cheese, balti spices

<u>Haandi</u> - £9.75[©] Marinated Chicken Tikka cooked with onions, peppers and

a special blend of herbs and masala sauce.

<u>Garlic Masala -</u> £9.75[©] Marinated soft tender Chicken or Lamb Tikka cooked with small chunks of garlic, spicy bhuna onions and Lalbagh special masala sauce.

Maach Jol - £9.75 ightly spiced fish topped with spicy onion, tomatoes and peppers.

Palaka - £10.45[®] Strips of Chicken cooked with curry leaves, chilli & coriander auce and chefs special sauce.

Lalbagh Mustard & Mango - £10.45 Chicken or Lamb Tikka cooked with mustard seeds and tinned mango slices, lemon juice and coriander, garnished with mango & onion slices.

<u>Malabar - £9.</u>95^D Marinated Chicken Tikka, cooked in a simmering fusion of ginger, garlic, onions, peppers, mushrooms, coconut milk & fresh herbs.

<u>Aje-Baje - £10</u>.95[©] Marinated Chicken Tikka, fresh chopped onions, infused with traditional homemade exotic spices.

Rezalla - £10.95^D Cooked with soft marinated chicken tikka, garlic, onior £11.45 and coriander, slow cooked in a bhuna style sauce.

Jills Special - £9.95 Marinated chicken or lamb tikka cooked with onions, peppers, tomato puree, garlic, ginger and chefs special spices.

Bhuna

Balti)

Jalfrezi ∭

Pathia))

with plum tomatoes.

for a zingy fresh taste.

Sweet & Sour, using Lemons

Lalbagh Special Shashlick - £9.95 Chicken tikka marinated in voghurt and spices, skewered with green peppers and onions, grilled in the tandoor then stir fried with chef's special sauce to give a medium vet spicy kick to the flavour.

Cooked with a sauce of mainly onions & tomatoes.

Cooked with garlic and coriander in a rich sauce

Cooked with fresh chillies, spicy bhuna onions and

special herbs. (very appealing for hot taste buds).

<u>Laljal</u>- £9.95 [©] Marinated tikka cooked with fresh chillies, spicy bhuna onions, mango sauce and special herbs, very appealing for hot taste

Bangla Special - £9.95[©] Marinated chicken tikka cooked with strips of green and red peppers and onions, mango, fresh chilli and garlic. - For those who enjoy a sweet garlic

Strips of Chicken Tikka marinated in fresh lemon juice, accompanied by

Amad Chicken/Lamb - £9.95[©] Chicken or Lamb Tikka, cooked with a blend of chillies, garlic, tamarind, comatoes and mustard seeds to give a sweet and sour flavour

Jal-Fry - £12.25^D Strips of onions, peppers and Chicken Tikka, stir fried in a butter and garlic sauce, garnished with chillies and coriander acompanied by a balti sauce.

Makonwala - £9.95^D Succulent pieces of chicken or lamb tikka, cooked with coconut milk and green chillies with spinach

King Prawn Maharoshan - £13.95 King Prawns cooked in the shell with a hot blend of exotic spices & garlic

VEGAN DISHES

All cooked using plant based ingredients.

Jal Massala)) Cooked with garlic, chilli & spicy massala sauce.

Dhanvamirchi)) Cooked with fresh ground chilli and coriander. Very spicy and hot with a fresh taste. Bangla Garlic

Exquisite flavour, cooked in Bengali style, dry and strong in flavour. lots of coriander for an aromatic flavour

Dhansak) Cooked with lentils and pineapple Choose from.....

Mixed vegetable, Baby Potato or Chickpea.....£7.75

Jalfrezi))) Korai))

Veae Chick Chick Lamb Praw ** Add mushrooms for 80p *

Dupiaza) Cooked with diced onions and a medium flavour.

Vindaloo))) Tomato & Onions, very HOT & spicy.

Dhansak) Cooked with lentils and pineapple.

Lucci Cooked with mango for a sweet and fruity flavour.

** Add mushrooms for 80p **



BALTI GOURMET

Traditional Homestyle Balti, fairly strong in spice & flavour, a unique taste of its own...

- Balti Curry Cooked with garlic and coriander in a rich sauce with the addition of plum tomato to give a sharp taste.
- Balti Bhuna Tasty flavour with onion, tomatoes and coriander, Ideal for beginners.
- Balti Fiazzi Cooked with spicy chunks of onions and peppers.
- Balti Tarkari Cooked in a nice pepperv sauce.
- Balti Kabuli Cooked with chick peas
- Balti Shahee Specially prepared and cooked with Lamb mince meat in a spicy sauce. Full of flavour Very filling.
- Balti Dhall Cooked with lentils.
-)) Balti Josh Authentic taste with spicy onions, tomatoes and peppers. Very tasty.
-))) Balti Roshan Cooked with greater use of garlic, giving a traditional flavour with green chillies. Strong spicy taste.
- W Balti Jalfrezi Cooked with peppers, fresh green chillies, coriander and spicy bhuna onions.
- Balti Saaq Cooked with spinach.
- Balti Massala Cooked in massala sauce. Extra spicy
-))) Balti Nagga Cooked with Bengali HOT chilli pickle.
- Balti Shakuti Cooked with cream, coconut and fresh green chillies.

HOMEMADE GOURMET

Bangla Garlic))

Exquisite flavour. cooked in Bengali style, dry and strong in flavour, lots of coriander for an aromatic flavour.

Cooked with fresh chillies, spicy bhung onions and special herbs. (very appealing for hot taste buds).

Slightly hot dish cooked with diced onions, peppers and special spices

Dhanyamirchi)))

Cooked with fresh ground chilli and coriander. Very spicy and hot with a fresh taste.

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Jai	Ivia	ssa	<u>ia)))</u>	-				
					&	spicy	massala	sauce

Tikka Special) Cooked with cashew nuts, strongly spiced.

Garam Roshan))) A very popular dish, cooked with onions & peppers, garlic, fresh chillies and corriander.

Nagga Jal)) Cooked with chillies, spicy bhuna onions and Bengali nagga pickle.

bicy and not with a nesh taste.	Choose fro	m
table	£7.75	La
ken Breast	.£8.45	Μ
ken Tikka. [©]	.£8.95	Μ
)	£9.75	Ki
n	.£9.95	Ki

Lamb Tikka [©]	£10.75
Mixed	
MIxed Tikka®	£11.75
King Prawn	£12.95
King Prawn King Prawn Tikka [®]	£13.25

POPULAR GOURMET DISHES

Pathia)

Sweet & Sour, using Lemons for a zingy fresh taste.

Madras) Saucy & Hot.

Samber))) A hot spicy curry cooked with

lentils and lemon for a fresh taste

Cylon 刈 Cooked with coconut.

Choose from.....

Lamb Tikka. £7.45 £10.45 Vegetable. ~~~~~ £10.75 Mixed. Chicken Breast .£8.25 Mixed Tikka^D £11.45 Chicken Tikka^(D) £8.75 King Prawn..... £12.75 Lamb..... £9.45 King Prawn Tikka. £12.95 Prawn..... .£9.75

Bhuna Cooked with a sauce of mainly onions & tomatoes.

> Curry Mild to medium tasty curry.

Rogan Josh) Spicy onions, tomatoes and peppers.

Malava) Cooked with onions & pineapple. Fruity & exotic.

SHASHLICK & TANDOORI GOURMET[©]

These dishes are dry and similar to barbeque, freshly cooked in a Tandoori clay oven and served with salad and a vegetable curry sauce (Any Other Sauce £1.25 extra).

Chicken Tikka Shashlick£9.75	Mixed Tikka£10.95	
King Prawn Tikka Shashlick£14.75	Lamb Tikka£10.95	
Lamb Tikka Shashlick£11.75	Chicken Tikka£9.25	
Mixed Tikka Shashlick£12.75	Chicken Tandoori£9.25	
Garlic Chicken Tikka£9.75	Tandoori Mixed Platter£11.95	

GOURMET CREME DE LA CREME

For those whose palettes prefer milder or more familiar flavours, we've selected these dishes to meet that "crossover" position. You can order these with the confidence that they will give you a delicate introduction to Eastern dishes.

MASALA ^{NO}	PASANDA®®		BALTI MOGUL [®]	
Coconut, yoghurt & cream	Almon	ds	Onion, balti spic	es & cream
MACKHAN ^{®®}	BUTTER CHICKEN®®		KORMA ^{®®} Coconut	
Cashew nuts & mushrooms	Onion, coconu Choose f		Cocor	IUL
Chicken Tikka®	£9.75		able	£8.25
Lamb Tikka [®]	£10.95	King Prawn		
Mixed Tikka.	£11.95	King Prawn	Tikka [®]	£14.25

SPECIAL GOURMET THALI SET MEALS

Mixed Thali - £27.95 GDN

Serves 1 or 2 persons Popadoms, onion and mango chutney, mixed kebab, chicken tikka masala, lamb balti bhuna, aloo qobi, mushroom bhaji, large pilau rice and garlic naan.

Vegatable Thali - £24.95 Serves 1 or 2 persons Popadoms, onion and mango chutney, onion bhaji, vegatable balti mogul, vegatable roshan, bindi bhaji, mushroom and cauliflower

bhaii, stuffed naan and large pilau rice.

LALBAGH UNIQUE SET MEALS

SET A - JAIPURI RAJ $^{igodold{0}}$ Popadoms, relishes, mixed kebab chicken tikka balti, aloo qobi, pilau rice and garlic naan.

SET B - MAHA-BHARAT Popadoms, relishes, shish kebab, chicken tikka masala, keema pilau and garlic naan.

£21.95

£20.95



Please note that whilst every precaution is taken, The Lalbagh cannot guarantee that ingredients purchased and supplied to us are completely free of nut and gluten free products. If you have any allergies, please enquire before ordering. Thank you.

BIRIANI DISHES

Pilau rice prepared dishes served with vegetable sauce ----

Vegetable£8.95	King Prawn£13.75
Chicken Breast£9.75	Chicken Tikka [©] £10.25
Lamb£10.75	Lamb Tikka [©] £11.75
Prawn£11.75	Mixed Tikka£12.25
Mixed£12.25	Lalbagh Special Biriani ^(D) (comes with balti sauce)

ENGLISH DISHES

All served with salad, peas and chips. Roast Chicken served with gravy

SIDE DISHES, NAANS, RICES & SAUCES

Scampi£9.95	Mushroom Omelette£8.25
Roast Chicken (off the bone)£8.75	Chicken Omelette£8.75

SIDE DISHES	≤	NAAN SELECTION	RICE SELECTION	
	Side Main		5	arge
Spinich Bhaji £4	.15 £6.15	Plain Naan £2.95	Chilli Rice £3.75 £5	.75
Saag Aloo£4	.15 £6.15	Garlic Naan £3.25	Keema Pilau £3.75 £5	.75
Aloo Gobi£4	.15 £6.15	Chilli Naan£3.25	Mushroom Pilau £3.75 £5	6.75
Tarka Dhall£4	.15 £6.15	Stuffed Naan £3.25	vegetable Pliau £3.75 £5	0.75
Aloo Methi£4				.75
Bombay Aloo£4	.15 £6.15	Khulcha Naan£3.95	Fiazi Fried Rice £3.75 £5	.75
Mattar Paneer. ^D £4		Peshwari Naan £3.95	Chana Rice £3.75 £5	.75
Saag Paneer. ^D £4		Keema Naan £3.95		
Cauliflower Bhaji £4		Garlic Keema Naan £4.25		
Bindi Bhaji£4		Garlic Chilli Naan £4.25		.75
Mushroom Bhaji £4		Lalbagh Special Naan £4.95	(Cashew Nuts and Sultanas)	05
		Plain Porotha £3.45	Boiled Rice £2.95 £4 Lemon Rice £3.75 £5	
Chana Bhaji £4		Tandoori Roti £1.95	Coconut Rice £3.75 £5	
Aloo Chana Kumba £4	mushrooms)	Chapati £1.75		.75
		Puri £1.75		

SAUCE SELECTION

Balti Sauce, Masala, Roshan, Madras,	Rogan Josh, Korma, Bhuna, Dupiaza.
Any other sauce	Regular £4.15 Large £6.15 .

OPENING TIMES

Mon, Wed, Thur, Fri, Sat 4.30pm - 10.30pm Sun 4:30pm - 10:00pm, Tuesday - CLOSED

Open on bank holidays and major public holidays.

ALL MAJOR CREDIT CARDS ACCEPTED (Minimum £20.00) TELEPHONE ORDERS WILL BE GIVEN PRIORITY

We cater for Weddings, Private Parties, Pub Grub, Executive Functions, Outside Catering etc... Special arrangements can be made for advance ordering, please contact us for further details





Gourmet Take-Away Cuisine 18 Liverpool Road, Penwortham, Preston, Lancashire, PR1 0DQ

01772 742207 01772 743900

Order online @ www.lalbaghpenwortham.co.uk