

# BLUETIGER

INDIAN, BANGLADESHI  
& PERSIAN  
FUSION CUISINE

À LA CARTE MENU



# STARTERS

All starters served with fresh salad and mint sauce.

**Popadum**..... £0.55 **Spicy Popadum** ..... £0.55

**Pickle Tray**..... £1.95

**Mixed Platter** (serves two/three people)..... £6.55/£9.45

A combination of Persian Chicken, Lamb Tikka and Kobeda Seekh Kebab, barbecued in the tandoori clay oven to give a light smoky taste, served on a hot sizzler.

**Sea Food Platter** (serves two/three people)..... £6.55/£9.45

Lightly spiced Tiger Prawns in Lahori pesto, pan fried cod in Kashmiri massala, Telapia fillets coated with our own spices and coriander paste, served sizzling.

**Vegetarian Delight** (serves two/three people) (V)..... £5.95/£8.95

Onion bhajis, Vegetable samosa's and spicy Aloo pakoras, served with a side of fresh crunchy summery salad.

**Yemeni Chicken Strips** (serves two/three people)..... £6.55/£9.45

Strips of chicken breast coated in a medium herb pesto, then grilled in the tandoori oven, basted in its own juices with lime and zingy coriander. Served sizzling with shredded mozzarella cheese topping, drizzled with tamarind and olive oil dressing.

**Persian Chicken / Lamb Tikka**..... £3.55

Persian influenced chicken / lamb tikka cutlets coated with hints of fresh ginger, light coriander paste, black cumin, Kashmir massala pesto, served on a skewer.

**Popadum Chat**..... £4.25

Chicken or lamb cooked with caramelised onions in a herb pesto, served in a crispy spicy popadum. Slow cooked to melt in the mouth.

**Chicken Pakora's / Aloo Pakora's** (V)..... £3.85

Strips of chicken breast/diced potatoes tossed and coated in gram flour, then dipped in a golden aromatic batter, infused with spices and herbs. Soft and crunchy.

**Lucknow Lamb Chops**..... £5.25

Tender small lamb chops marinated in a fusion of herbs, spices and homemade tangy yoghurt, basted with Kashmiri massala and grilled in the tandoori, then drizzled with lime juice.

**Seekh Kebab**..... £3.75

Seekh kebab slow cooked in the tandoori oven, the mince lamb is mixed with Kashmiri massala, shallots, coriander, ginger, garlic and aromatic herbs, which creates a similar flavour to the Algerian sausage.

**Vegetable** (V) / **Meat Samosa's**..... £3.55

Crispy pastry stuffed with garden variety mixed vegetables/ seasoned minced meat and aromatic herbs and spices, a firm favourite as light finger food.

**Tiger Prawn Tava**..... £5.35

Tiger prawns coated in Lahori pesto and tangy yoghurt, cooked with onions, peppers and tomatoes and served on a skewer.

**Cod Veran Parcels** (B) ..... £5.35

Parcels of cod coated in massala spice, cooked lightly with spiced tomato and fried onions with a hint of turmeric, coriander and fenugreek leaves. Big things come in small packages.

**Gol Gappay** (V)..... £3.75

Crispy circular pastry stuffed with tangy spicy chickpeas, caramelised onions, tomato, garlic puree, mashed bombay potatoes, a drizzle of lime and tamarind sauce, down the hatch in one go. Literally try it you'll love it.

**Onion Bhaji** (V)..... £3.65

Crispy onions, chopped potato flakes and crispy lentils, aromatic spices and herbs deep fried in a coating of gram flour until golden brown and crunchy.

**Buffalo Wings** ..... £3.95

Chicken wings in a spicy herb batter, blitz fried and then drizzled with our Piri Piri Sauce.

# CLASSIC FAVOURITE DISHES

Any vegetables in the menu can be added to your chosen dish for an extra 50p, please feel free to ask a member of staff for further details.

|   |               |
|---|---------------|
| <b>Mix Vegetables</b> .....                 | <b>£6.55</b>  |
| <b>Chicken or Lamb</b> .....                | <b>£6.95</b>  |
| <b>Paneer</b> (Indian cubes of cheese)..... | <b>£6.95</b>  |
| <b>Persian Chicken Tikka</b> .....          | <b>£7.95</b>  |
| <b>Keema</b> (Mince Meat) .....             | <b>£7.95</b>  |
| <b>Prawns</b> .....                         | <b>£7.95</b>  |
| <b>Cod/Telapia Fish</b> .....               | <b>£8.95</b>  |
| <b>Tiger Prawns</b> .....                   | <b>£11.45</b> |

**Korma\* (N)**..... **see above**

*A mild creamy dish made with the chefs own blend of sweet spices and coconut cream.*

**Karahi\*\***..... **see above**

*A dish cooked in stir fried onions, garlic, ginger, tomatoes with a melange of spices and herbs, and then flared in the Karahi (wok).*

**Jalfrezi\*\*\*** .....

*A fiery dish cooked with strips of onion, green pepper, sliced ginger, garlic puree and green chillies.*

**Madras/Vindaloo (naga chilli)\*\*\*/\*\*\***..... **see above**

*A fairly hot standard dish flavoured with mixed spices and garam massala.*

**Bhuna/Dupiaza\*\*** .....

*A medium spiced dish made with caramelised onions and tomatoes in a thick gravy sauce, garnished with fresh coriander.*

**Rogan Josh\*\*** .....

*Infused with pimentos, tomatoes, fresh garlic and ginger cooked in a thick creamy Bhuna sauce.*

**Dansak\*\***..... **see above**

*A medium spiced dish made with Mung Dhall and Masoori Dhall, touch of tomato and garlic puree and a melange of spices. Sweet and sour.*

**Tikka Massala\* (N)** .....

*Tender pieces of marinated chicken/lamb cooked in a tandoori sauce, homemade massala paste, fresh cream and aromatic spices.*

**Butter Chicken\* (N)** .....

*Diced spring chicken cooked with homemade butter, ground coconut, fresh cream and then topped off with mozzarella cheese.*

**Chom Chom Balti\*\*** .....

*Juicy chunks of Persian Chicken or Lamb Tikka cooked in a creamy Kashmiri and Balti pesto, fresh cream and a touch of lemon pepper seasoning. Sweet and tangy but not too creamy.*

**Makhani\*** .....

*This is a mild creamy dish which lays between a korma and a tikka massala served with a slice of mango.*

# SPECIALITIES

These dishes are a selection from certain regions in Bangladesh, India, Pakistan and Kashmir.

## Top 9 dishes: choice of Chicken - Lamb - Prawn - Vegetables

**Cholay Malabar (Kashmir)\*\*** ..... £8.95

*Meat or vegetables of your choice marinated in a zingy lime and coriander pesto infused with mashed ginger and garlic. Grilled, served sizzling with a wild lemon infused tava drizzle.*

**Aloo Patil (Amritsar & Hyder Badh)\*\*** ..... £8.95

*A garam massala inspired dish, diced potato tossed with mashed plum tomatoes, our own dried chilli flakes with seeds as well, stewed with caramelised onions and garlic to meld spices together. Sweating....maybe, warm feeling inside .....definitely.*

**Dhabba Tajeen (Mumbai & Dhaka)\*\* (Moroccan influences)**..... £8.95

*A Sub-Saharan dish, cooked with a melange of herbs and spices that are added at intervals, sealed within a terracotta dish layered with smoked paprika, lime and coriander pesto.*

**Bishnathi Jalfrezi (India & Bangladesh)\*\*\*\*** ..... £8.95

*Fire extinguishers at the ready... this is our homemade fire breather!!! Bullet chillies and the lethal Naga mirch flared in the wok with braised onions, turmeric and lemon pepper pesto.*

**Kaleem Lazeez (Lahore)\*\*** ..... £8.95

*A robust dish with a nice balance of Greek yoghurt, cinnamon sticks, zingy coriander, aromatic herbs, all fused together with roasted peppers and stir fry onions. KAPOW!!! Melt in the mouth dish, enjoy.*

**Bangalore Special (Bangalore, India)\*\*** ..... £8.95

*This is a dish that is roasted, toasted then coated, layered in an infusion of mint, spinach leaves, caramelised onions, tomato, garlic, and coriander paste, slowly cooked and finished flared in a wok.*

**Haryal (Old Delhi & Kerala)\***..... £8.95

*A very simple dish created with Greek yoghurt, touch of garlic, ginger and coriander pesto, tempered with cumin and coriander. Very mellow for those who prefer something mild but not creamy.*

**Achari (North Indian) \*\*** ..... £8.95

*Cooked with fragrant spices used in Indian pickles which are added to our own blend of garam massala, served in a sizzling pan.*

**Tamasha Strips (Chennai, India)\*\*\*** ..... £8.95

*Flash fried with mashed ginger and herb pesto, it is then added to a sauce cooked seperately, consisting of fresh mustard, tomato and a melange of herbs and spices a finger licking dish. Beware madras hot!!*

**Nawabi Tava (Agrah & Chittagong)\*\*** ..... £8.95

*A Mogul influenced dish, Chicken, Lamb and Tiger Prawns in a rich pesto of tomato and coriander, the sauce is cooked with Lahori pesto, minty fennel and garlic purée creating a titillating combination of flavours.*

**Telapia Behari (Assam, India)\*\* (B)** ..... £8.95

*Succulent fillets of Telapia coated in Behari massala, the fillets are then lightly pan fried to seal the flavour of the fish, it is then combined into a sauce of pimento, garlic, bay leaves and fresh baby spinach.*

**Goan Tiger King Prawns (Goa & Chittagong)\*\* (N)** ..... £12.45

*A mellow zingy coconuty dish, Tiger Prawns grilled in a spicy massala relish, the sauce is cooked with bay leaves, cinnamon, coconut, curry leaves, paprika, garlic and coriander. Simply a treat for fish lovers.*

**Sag Paneer\*** ..... £6.95/£4.25  
Homemade cheese and baby spinach leaves cooked in a thick curry sauce.

**Paneer Veran Bhuna\*\*** ..... £6.95/£4.25  
Homemade cheese toasted in a clay oven to give a light smoky taste, then added to a Bhuna sauce.

**Gobi Chana Aloo Balti\*\*** ..... £6.95/£4.25  
Cauliflower, Chickpeas and roasted Bombay potatoes in Bhuna and Balti massala sauce laced with shahi jeera.

**Roast Bombay Aloo Balti\*\*** ..... £6.55/£3.75  
Roasted potatoes cooked in Balti massala, garlic purée, caramelised onions and zingy herb pesto.

**Chana Sag Karahi \*\*** ..... £6.55/£3.75  
Spiced chickpeas tossed with baby spinach in a light herb pesto of turmeric and tamarind.

**Palong Sag Dhall\*\*** ..... £6.55/£3.75  
Baby spinach leaves and lentils cooked with a touch of aromatic herbs and spices, simple but nice.

**Sag Aloo Josh\*\*** ..... £6.55/£3.75  
Baby spinach, roast potatoes tempered with ginger and garlic purée and hints of puréed tomato.

**Vegetable Jalfrezi.\*\*\*** ..... £6.55/£3.75  
A hot fiery dish of mix vegetables cooked with strips of onions, red peppers, green chillies and herbs.

**Vegetable Sambar\*\*\*** ..... £6.55/£3.75  
Steamed and spiced vegetables tossed with Mung Dhall in a thick sweet, tangy, spicy sauce.

**Mushroom Bhaji /Sag Mushroom\*\*** ..... £6.55/£3.75  
Sliced mushrooms /spinach and mushrooms cooked in a light garlic bhuna sauce with hints of coriander and crushed mustard.

**Aloo Gobi\*\*** ..... £6.55/£3.75  
Soft potatoes and cauliflower tossed together in a caramelised Bhuna sauce.

**Gobi Bhaji\*\*** ..... £6.55/£3.75  
Cauliflower softly cooked with turmeric and herb pesto, tempered with spices.

**Chana Bhaji/Chana Aloo\*\*** ..... £6.55/£3.75  
Chickpeas/chickpeas and potatoes cooked in soft chat massala consisting of caramelised onions in tomato purée.

**Aloo Methri\*\*** ..... £6.55/£3.75  
Roast Potato and flash fried fenugreek leaves cooked in aromatic spices, garlic and pimento sauce.

**Mung Dhall Massala\*\*\*** ..... £6.55/£3.75  
Lentils (Mung Dhall) slow boiled and sautéed with spicy massala relish, a Goan favourite.

**Tarka Dhall\*\*** ..... £6.55/£3.75  
Lentils tempered with turmeric, garnished with a smoky garlic and coriander tarka. A fiery topping.

# TANDOORI GRILLED SELECTION

All dishes served with salad and Persian pilau rice

**Chicken Piri Piri (half/full)\*\* ..... £9.75/£17.95**

*Tender quartered spring chicken marinated overnight to make it melt in your mouth, spiced with aromatic herbs and fresh yoghurt, whilst in the tandoori it is basted with its own juices to retain the flavour of the chicken and a nice drizzle of lime juice is added to enhance the grilling and basting combination.*

**Tiger Prawn Tava Shashlik\*\* ..... £12.95**

*Bangladeshi Tiger Prawns coated in a spicy Lahori pesto and tangy homemade yoghurt, it is then skewered with onions, peppers and tomatoes which compliments the taste of the succulent flavour of the tiger prawns. It is served with a summery cucumber, tomato and garden mint relish.*

**Cod/Telapia Shashlik\*\* ..... £11.95**

*Your chosen fish is coated in Behari pesto, then grilled with red peppers, tomatoes and drizzled with tamarind and lime to enhance the flavours of the fish served sizzling with caramelised onions.*

**Persian Chicken or Lamb Tikka/Shashlik\*\* ..... £9.55/£9.95**

*Persian spiced chicken/lamb strips marinated in fresh yoghurt, ginger, black cumin, shahi jeera paste and a melange of herbs, it is then skewered with onions, peppers and tomatoes which add a clean zingy taste to the succulent flavours of the chicken or lamb, whilst in the tandoori oven it is basted in its own juices so most of the flavours still remain sealed in.*

**Lucknow Lamb Chops\*\* ..... £11.95**

*Tender small lamb chops which are marinated in an aromatic fusion of herbs, spices and homemade tangy yoghurt. It is grilled in the tandoori oven and basted with its own juices and Kashmiri massala. Lastly a drizzle of lime juice is sprinkled over the lamb chops to compliment the flavours.*

**Seekh Kebab on Naan Bread + Veg Curry\*\* ..... £9.75**

*A very, very long seekh kebab slow cooked in the tandoori, the mince lamb is mixed with kashmiri massala, shallots, coriander, ginger, garlic, aromatic herbs, this creates a similar flavour to the Algerian sausage. Served straight from the tandoori on to crispy, fluffy naan bread with an accompaniment of tamarind sauce and summery chutney of cucumber, tomato and garden mint.*

**Tandoori Mix Platter \*\* ..... £12.95**

*A combination of Persian spiced chicken/lamb strips, seekh kebab, tender lamb chops, Chicken piri piri all brought together so that you get a taste of all the grill selection, go on, enjoy, this is a dish that will leave you stuffed, you might need assistance.*

# CALCUTTA BIRYANI

*Chef Imrans elegant take on the North Indian classic which combines the fragrance of Basmati rice and ground spices.*

*Your chosen ingredients are flared in a sizzling wok with fresh herbs and ground aromatic massala's and then softly layered with Basmati rice, garnished with crunchy shallots mixed with coriander leaves. All Biryani's served with a complimentary mix vegetable sauce.*

|                                    |               |
|------------------------------------|---------------|
| <b>Persian Chicken Tikka</b> ..... | <b>£9.45</b>  |
| <b>Chicken or Lamb</b> .....       | <b>£8.95</b>  |
| <b>Keema (Mince Meat)</b> .....    | <b>£8.95</b>  |
| <b>Mix Meat &amp; Prawns</b> ..... | <b>£10.45</b> |
| <b>Tiger Prawns</b> .....          | <b>£12.45</b> |
| <b>Prawns</b> .....                | <b>£8.95</b>  |
| <b>Vegetables</b> .....            | <b>£8.45</b>  |

**Add a Muglai (omelette) to your biryani for an extra £1.95**

*Please feel free to ask a member of staff for further details.*

## SUNDRIES AND BREADS

|   |                    |
|---|--------------------|
| <b>Persian Pilau Rice</b> .....                                       | <b>£2.25</b>       |
| <b>Boiled Rice</b> .....  | <b>£2.15</b>       |
| <b>Garlic Rice</b> .....  | <b>£2.55</b>       |
| <b>Chana Rice</b> <i>chickpeas</i> .....                              | <b>£2.55</b>       |
| <b>Coriander Rice</b> .....   | <b>£2.55</b>       |
| <b>Lemon and Coriander Rice</b> .....                                 | <b>£2.55</b>       |
| <b>Lemon Rice</b> .....   | <b>£2.55</b>       |
| <b>Coconut Rice</b> .....   | <b>£2.55</b>       |
| <b>Keema Rice</b> , <i>mince meat</i> .....                           | <b>£2.55</b>       |
| <b>Mushroom Rice</b> .....  | <b>£2.55</b>       |
| <b>Egg Rice</b> .....   | <b>£2.55</b>       |
| <b>Special Rice</b> , <i>egg and peas</i> .....                       | <b>£2.55</b>       |
| <b>Onion Rice</b> .....   | <b>£2.55</b>       |
| <b>Raitha</b> , <i>cucumber, onion, mix greek style yoghurt</i> ..... | <b>£1.65</b>       |
| <b>Chips</b> .....  | <b>£1.95</b>       |
| <b>Naan</b> .....   | <b>£2.25</b>       |
| <b>Garlic Naan</b> .....  | <b>£2.55</b>       |
| <b>Garlic and Coriander Naan</b> .....                                | <b>£2.55</b>       |
| <b>Peshwari Naan</b> <i>sweet coconut</i> .....                       | <b>£2.55</b>       |
| <b>Mint Naan</b> .....  | <b>£2.55</b>       |
| <b>Keema Garlic Coriander Naan</b> .....                              | <b>£2.55</b>       |
| <b>Keema Naan</b> .....   | <b>£2.55</b>       |
| <b>Kulcha Naan</b> <i>cheese and onion</i> .....                      | <b>£2.55</b>       |
| <b>Chappatti</b> .....  | <b>£0.95</b>       |
| <b>Puri</b> .....   | <b>£0.95</b>       |
| <b>Tandoori Roti</b> .....  | <b>£1.45</b>       |
| <b>Mini Paratha</b> <i>crispy layered pastry bread</i> .....          | <b>£1.45</b>       |
| <b>Paratha</b> <i>plain/stuffed</i> .....                             | <b>£2.00/£2.45</b> |

# ENGLISH DISHES

*(Also available in child portions £4.95)*

|  |              |
|--|--------------|
| <b>Chicken Nugget and Chips</b> .....              | <b>£6.95</b> |
| <b>Omelette and Chips</b> .....                    | <b>£6.95</b> |
| <b>Fried Chicken and Mushroom with Chips</b> ..... | <b>£7.50</b> |
| <b>Chicken Omelette and Chips</b> .....            | <b>£7.50</b> |
| <b>Fish (Cod) and Chips</b> .....                  | <b>£7.95</b> |

*Dear Diner*

*Our approach to healthy eating demands that no artificial food colouring or additives are used in our food preparation and all our spices are freshly ground in our kitchen.*

*At The Blue Tiger we have a dedicated Team who take great pride in serving dishes with minimum amounts of salt, oil, butter, ghee and artificial colours. Should you require assistance in choosing dishes without any of these items please inform a member of staff who will be happy to guide you through our menu.*

*We hope these high standards help you enjoy your meal at The Blue Tiger. Thank you for your custom and we hope to see you again soon.*

*The Blue Tiger.*

**\* DENOTES THE HEAT OF THE DISH**

**\*mild \*\*medium \*\*\*hot \*\*\*\*mind blowing**

**Please feel free to ask a member of staff if you would like a speciality dish or any other dish on the menu increased in heat/spices.**

**(V) Vegetarians**

**(N) May contain nuts or traces of nuts**

**(B) May contain bones or traces of bones**

THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION WITHOUT GIVING ANY REASON.