

## TRADITIONAL MENU

All the dishes below can be prepared with

<b>VEGETABLES</b>	<b>£6.75</b>	<b>PRAWN</b>	<b>£8.50</b>
<b>CHICKEN</b>	<b>£6.95</b>	<b>KING PRAWN</b>	<b>£10.95</b>
<b>LAMB</b>	<b>£7.50</b>	<b>BEEF</b>	<b>£8.95</b>
<b>TIKKA</b>	<b>£7.75</b>		

### KORMA

Mild dish of cream and coconut.

### CURRY

Cooked in a traditional home style with ground spice.

### MADRAS

A well-spiced thorough-bred dish, fairly hot to taste.

### VINDALOO

A very hot dish with potatoes.

### BHUNA

A drier than usual curry, packed with flavour.

### DOPIAZA

A medium flavoured dish, cooked with whole spices and garnished with fried onions.

### ROGHAN JOSH

Medium dish with green herbs in a rich sauce of cherry tomatoes.

### PATHIA

Hot, sweet and sour with a thick tomato and onion sauce.

## VEGETABLE OPTIONS

**NIRAMISH** £3.75  
Dry mixed vegetable curry.

**BOMBAY ALOO** £3.75  
A famous Bombay dish of sliced potatoes tossed with aromatic spices.

**MUSHROOM BHAJI** £3.75  
Sliced button mushrooms tossed with aromatic spices, onion and tomatoes.

**SAG ALOO** £3.75  
Spinach with braised onions and potatoes.

**DAL-TARKA** £3.75  
Lentils with fried garlic tarka.

**DHINGRI PALAK** £3.75  
Sliced button mushrooms cooked with spinach.

**PALAK PANEER** £3.95  
Fresh spinach cooked with chunks of paneer.

**CORN KADAHI** £3.95  
Corn assorted with pimentos in flavourful karahi masala

**COURGETTE BHAJI** £3.95  
Sliced courgette flavoured with garlic and cumin.

## VEGETABLE OPTIONS

**TANDOORI BROCCOLI** Broccoli tossed with garlic, onion and cheese **£3.95**

**GOBI MUTTER** £3.95  
Cauliflower florets, green peas tempered with cumin and turmeric.

**VEGETABLE TRAY** £9.95  
A choice of any three side vegetable dishes from above.

ALL THE DISHES ABOVE CAN BE SERVED AS A MAIN COURSE FOR  
**£6.95**

## HOME MADE BREADS

**PLAIN NAAN** £2.40

**PESHWARI NAAN** £2.75

**KULCHA NAAN** With vegetable and onion filling. £2.95

**GARLIC NAAN** £2.95

**KEEMA NAAN** £2.95

**MINT & POTATO PARATHA** £3.25

**TANDOORI ROTI** £2.25

**CHAPATI** £1.65

**CHICKEN TIKKA CHEESE NAAN** £3.75

## RICE

**STEAMED BASMATI RICE** £2.50

**PILAU RICE** £2.75

**LEMON RICE WITH CASHEW NUTS** £3.25

**MUSHROOM RICE** £2.95

**SPECIAL RICE** £3.50

**KEEMA RICE** £3.25

**CRANBERRY AND ONION RICE** £3.95

## SUNDRIES

**CHIPS** £2.50

**RAITA** £1.95  
Cool whipped yoghurt with cucumber or onion.

**GREEN SALAD** £2.95  
Indian style green salad.

**PAPADAMS** (Plain or Spicy) £0.60

**MANGO CHUTNEY/MINT SAUCE/ONION SALAD/PICKLE** £0.60

**SOFT DRINK** (1.75 LITRE) £3.75

**SOFT DRINK CAN** (330ML) £1.00

## IMPORTANT NOTICE

### Food Allergies and Intolerances

- If you have a food allergy please inform our staff before placing your order.
- Cheques are not Accepted.
- Please inform us - prior to placing your order, if you have any Food-Related Allergies.
- Our fish may contain soft bones.
- Discounts do not apply to Home Delivery

We cater for parties, Corporate functions, Birthdays, Anniversaries or any other occasions. Please ask a member of staff.



# BLUE INDIA

## TAKE AWAY MENU

**10% Discount**  
on collected orders over £15.00

**Free Bottle of Wine**  
on collected orders over £40.00  
when you pay cash

**Free Home Delivery**  
Minimum order for Billingshurst £20.00  
Outside Billingshurst £25.00

**Opening Times:**  
12.00am - 2.00pm & 5.30pm - 11.00pm  
Sunday 12.00am - 2.30pm & 5.30pm - 10.30pm

**01403 783 113**

**01403 786 636**

Email: [info@blueindiabillingshurst.co.uk](mailto:info@blueindiabillingshurst.co.uk)

 Find us on facebook

42 High Street, Billingshurst  
West Sussex RH14 9NY

[www.blueindiabillingshurst.co.uk](http://www.blueindiabillingshurst.co.uk)



## APPETISERS

<b>CALAMARI PAKORA</b>	<b>£4.95</b>
squid rings marinated with fresh herbs & garlic paste then deep fried.	
<b>CRAB BALL</b>	<b>£4.50</b>
Crab meat blended with goan spices and deep fried.	
<b>HARA VARA ROLL</b> 🌶️ 🍃	<b>£4.75</b>
Deep-fried spring roll stuffed with white cabbage, carrots, sweet corn, peas and Traditional herbs & spices. (Best replacement for Vegetable Samosa)	
<b>CHILLI PANEER</b> 🌶️ 🌶️ 🍃	<b>£4.75</b>
Fresh cottage cheese cubes stir-fried with green chillies and spices.	
<b>WHITEBAIT (Contains soft bones)</b>	<b>£5.75</b>
Lightly spiced whitebait served with tartare sauce and a wedge of lemon.	
<b>MURGH MALAI TIKKA</b>	<b>£4.95</b>
Boneless chicken pieces coated in a cashew nut marinade, flavoured with chef special spices. (Manager's recommendation)	
<b>MASALA LAMB CHOP (3 pieces)</b>	<b>£5.50</b>
Tawa Grilled, Spice Crusted Baby Lamb Chops cooked with chef secret recipes.	
<b>SALMON SHAH</b>	<b>£5.50</b>
Tandoori home smoked salmon flavoured with mustard and dill.	
<b>CHAT PURI</b>	<b>Vegetable £4.25</b>
Mini puris filled with chicken, prawn, or mixed vegetables	<b>Chicken £4.75</b>
cooked with chef's special spice.	<b>Prawn £4.95</b>
<b>ONION BHAJI (3 pieces)</b> 🍃	<b>£3.50</b>
The ever popular spiced onion fritters	
<b>MAYSOORE JHINGA (Shell on)</b>	<b>£6.50</b>
Tandoori grilled black king prawns marinated in yoghurt and hidden chef recipes.	
<b>CHICKEN TIKKA SAMOSA</b>	<b>£3.95</b>
Chicken tikka with fresh green herbs wrapped in pastry	
<b>CHICKEN / LAMB TIKKA</b>	<b>£4.25</b>
A choice of bite-sized pieces of chicken or lamb -in a marinade of coriander, mint and yoghurt, skewered and grilled in the clay oven.	
<b>MISH MASH</b>	<b>£5.25</b>
Combination of malai tikka, spring roll, onion bhaji and tawa Lamb chop.	

Please do not hesitate to request any dishes that are not on our menu. Our chef have an extensive knowledge of Indian Cuisine and most cases are able to produce exactly what you want.

## BLUE INDIA'S GRILLS

<b>TANDOORI CHICKEN (Half)</b>	<b>£7.50</b>
Half a spring chicken on the bone delicately spiced, marinated and slowly cooked in the tandoor, giving it that distinctive char-grilled flavour.	
<b>MASALA LAMB CHOP (6 PIECES )</b>	<b>£10.50</b>
Tawa Grilled, Spice Crusted Baby Lamb Chops, cooked with chef secret recipes.	
<b>CHICKEN TIKKA SHASLICK</b>	<b>£8.50</b>
A choice of bite-sized pieces of marinated chicken or lamb-roasted with onion, tomatoes and green peppers.	
<b>CHINGRI-E-BAHAR (Shell on)</b>	<b>£12.95</b>
King prawns marinated in chef's own special marinade and grilled in the tandoor.	
<b>TANDOORI SALMON</b>	<b>£10.95</b>
Tandoori home- smoked salmon flavoured with mustard and dill.	
<b>MIXED TANDOORI GRILL</b>	<b>£11.50</b>
A medley of King prawn , salmon, Lamb Chop, malai tikka and tandoori chicken.	
<b>GRILLED SEA BASS</b>	<b>£13.95</b>
Sea bass fillet marinated in fresh herbs and spices and grilled in the tandoor.Served with chef special side sauce. (Chef's recommendation.)	
<b>PANEER SHASLIK</b> 🍃	<b>£8.25</b>
Paneer roasted with onion,tomatoes and green peppers.	

## PRESIDENTIAL CHEF'S SPECIALS

<b>MURG DE GAMA (limited availability)</b>	<b>£13.95</b>
Whole breast of chicken staffed with mince meat, and roasted in the oven and then cooked with garlic, ginger paste and mustard seed flavour sauce garnish with boiled egg.	
<b>CHEF SPECIAL'S KERELA FISH (Dine in Only)</b>	<b>£13.95</b>
Fillet of tilapia or whole sea bass fish cooked with fresh ginger, garlic, coriander, spring onion, flavour sauce, garnish with cauliflower & broccoli.	
<b>OXTAIL MADRAS (ON THE BONE)</b> 🌶️	<b>£12.95</b>
Small pieces of oxtail marinated overnight with fresh ground spices slowly cooked in madras sauce with a twist Chef recommendation.	
<b>CHICKEN KAMA-SUTRA</b> 🌶️ 🌶️	<b>£11.95</b>
<b>Lovers Be Aware This Is An Aphrodisiac.</b> Whole Breast Chicken cooked with Red Wine (Off The Bone). Hot And Spicy. Chef's Secret Recipe. This Dish Is Addictive!	
<b>GOAN CHICKEN OR FISH RED CURRY</b> 🌶️	<b>Chicken £10.95</b> <b>Sea Bass £12.95</b>
Chicken or fillet of Seabass fish Cooked With Mustard Seeds, Whole Methi, Coconut Milk, Goan Red Chillies & Curry Leaves	
<b>SIZZLING JULIET</b> 🌶️	<b>£11.95</b>
Chicken or lamb tikka slice cooked with brandy and chef secret recipe and serve in red hot sizzler with fire	
<b>JHINGA KALI MIRCHI</b> 🌶️	<b>£13.95</b>
King size prawn marinated and infused with light tomato sauce and freshly grounded black pepper.	
<b>BOLLYWOOD LAMB SHANK</b> 🌶️	<b>£12.95</b>
A superb cut of lamb given the traditional Goan treatment, full of flavour, spiced with onion, tomatoes and coriander. Not be missed.	
<b>BEEF XACUTI pronounced shakooti</b> 🌶️	<b>£11.50</b>
Beef in a full flavoured massala. Roasted star anise, javantri, fenugreek, red Goan chillies, coconut and cinnamon all contribute to the stunning flavour of this regional dish. Lemon rice recommended to accompany this dish.	

## PRESIDENTIAL CHEF'S SPECIALS

<b>CHETTINAND</b> 🌶️	<b>£10.95</b>
Chicken or lamb in a hot sauce of ginger, garlic, tomatoes, onion and coconut. A delicacy of chettinand.	
<b>GURKHA'S REVENGE</b> 🌶️ 🌶️	<b>Chicken £8.95</b> <b>Lamb £9.50</b>
Tender pieces of grilled lamb or chicken in garlic and chilli sauce. Hot, spicy and full of flavour.	
<b>HYDERABADI BIRYANI</b>	<b>Chicken or Lamb £9.95</b> <b>Tikka £10.95</b> <b>Vegetable £8.50</b> <b>Beef £10.50</b>
A true biryan. Your choice of vegetables, chicken or lamb, cookedwith Himalayan basmati rice in a sealed pot, flavoured with cardamom, cinnamon and clove served with mixed vegetable curry or bhuna sauce.	
<b>KAZANA-E-MALABAR COAST</b>	<b>£11.95</b>
A medley of sea food. A mild curry using crab meat, king prawn, fish, squid and coconut milk.	
<b>PANEER BUTTER MASALA</b> 🌶️	<b>£8.95</b>
Most popular north indian dish paneer cooked in tomato butter sauce, Full of flavour.	
<b>COCONUT LAMB</b> 🌶️	<b>£9.95</b>
A keralan speciality of diced lamb with desiccated coconut cooked to a spicy dry finish.	

## HOUSE SPECIALS

Most of the dishes below prepared with Tikka meat

<b>VEGETABLES</b>	<b>£7.25</b>	<b>PRAWN</b>	<b>£8.95</b>
<b>CHICKEN or LAMB</b>	<b>£7.95</b>	<b>KING PRAWN</b>	<b>£11.95</b>
<b>TIKKA</b>	<b>£8.50</b>	<b>BEEF</b>	<b>£9.95</b>
<b>TIKKA MASALA</b>	Britains's most popular dish with a twist. A choice of chicken or lamb tikka in a creamy sauce of fresh tomatoes, butter and cream.		
<b>PUDINA BAHAR</b> 🌶️	Tender pieces of lamb or chicken yield to a secret coriander and mint marinade to make a succulent, delicious and memorable dish		
<b>MAKHANWALA</b> 🌶️	Vegetables, chicken or lamb cooked with cherry tomatoes and butter creamy sauce		
<b>SHATKARI</b> 🌶️	Chicken, lamb or black king prawns cooked in calamansi juice, lemon leaf and naga chilli. A crisp, hot and tangy flavour.		
<b>PARSEE DHANSAK</b> 🌶️	A parsee dish: hot sweet sour with lentils.		
<b>PALAK</b>	Delicious curry with green spinach medium to taste.		
<b>PASANDA</b>	Tender pieces of lamb or chicken cooked in a mild creamy sauce with red wine.		
<b>BALTI</b> 🌶️ 🌶️	A popular dish, cooked with tomatoes, onions and coriander, fairly spicy.		
<b>JALFREZI</b> 🌶️ 🌶️	A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.		
<b>DESI KARAH</b> 🌶️	A truly authentic dish. One of the most popular dishes of the Asian sub-continent. Hot and spicy for true curry lovers.		
<b>NAGA CHILLI</b> 🌶️ 🌶️ 🌶️	A rich hot curry cooked with naga pickle. (Vampires beware!)		