

OLD SCHOOL FAVOURITE

BHUNA

A dish garnished with onion, tomatoes, masala cooked in a condensed gravy sauce.

DANSAK

Cooked with lentils, pineapple, garlic, fresh lemon giving a sweet and sour taste.

MADRAS/VIDALOO

Both are mainly hot and saucy dishes. Vindaloo is hotter than madras.

PATHIA

A unique taste you have to admire, slightly hot, sweet & sour dish.

KURMA

Cooked with fresh cream, coconut and almonds giving the dish a mild sweet taste.

MALAYA

Mildly spiced dish prepared with pineapples.

DOUPIAZA

Medium hot and spicy, cooked with extra chunks of onions.

ROGON JOSH

Finely chopped onions, peppers, tomatoes and garlic to produce a medium strength dish.

SAGWALLA

Garnished with tomatoes, onions, coriander and fresh spinach.

Vegetable	£8.95	Chicken or Lamb Tikka.....	£11.95
Chicken or Prawn.....	£10.95	King Prawn	£16.95
Lamb or Pannir Tikka	£11.95	House Special Mix.....	£13.95

BALTI SPECIALITIES

Nothing to say about balti, it is the most recognised dish in the UK. All dishes are individually cooked with a combination of fresh ingredients & served in a cast iron pot known as a balti

Balti Delight £14.95
Fresh chicken marinated with all tandoori spices, garnished with fresh mince meat, coriander, onions and tomatoes.

Edana Balti £14.95
Chicken and lamb tikka and mushrooms garnished with fresh green chillies, tomatoes, onions and coriander. Highly recommended to who are keen on hot and spicy food.

Tandoori Mix Balti..... £14.95
Chef recommendation, all tandoori cooked with tandoori sauce, garnished with fresh mince meat. Medium.

House Special Balti £14.95
This is the introduced from experience gained that balti lovers requested often, a balti comprising of chicken, meat, prawns & king prawn medium hot soft-sauce spiced.

	Veg	Chicken, Lamb or Prawn	Chicken or Lamb Tikka	Tandoori Chicken	King Prawn
Brummies Balti	£9.95	£11.95	£12.95	£12.95	£16.95
A plain balti cooked with herbs and spices.					

Balti Sag Aloo..... £9.95 £11.95 £12.95 £12.95 £16.95
Spinach & potato garnished with onions, tomatoes, coriander.
Served in a medium hot balti.

Balti Mushroom..... £9.95 £11.95 £12.95 £12.95 £16.95
Fresh mushroom garnished with onions, tomatoes, coriander. Served in a medium hot balti.

Balti Morichi..... £9.95 £11.95 £12.95 £12.95 £16.95
Fresh green chillies garnished with fresh coriander, onions and spice.

Balti Chana..... £9.95 £11.95 £12.95 £12.95 £16.95
Chick peas garnish with coriander. Spice and herb.

Fruity Balti..... £9.95 £11.95 £12.95 £12.95 £16.95
Fruity curry made out of slice almond, sultana and seasonal fruit.

NEW EATING

Listed ingredients can be added to any dish to create a different variation and taste you can add as many toppings as you like to your choice of dish.

Tomatoes, Potatoes, Pepper, Spinach, Mushroom, Aubergine, Cauliflower, Dill,
Mix Vegetable, Pineapple, Channa £1.00 (each)
Chicken, Meat, Keema and Prawn..... £2.00 (each)
King Prawn..... £2.95 (each)

SIDE DISHES

Sag Pannir (Spinach & Indian Cheese).....	£5.95
Motor Pannir (Peas & Indian Cheese).....	£5.95
Sag Bhaji (Spinach).....	£5.95
Sag Aloo (Spinach & potato)	£5.95
Tarka Dall (Lentils)	£5.95
Bindi Bhaji (Okra).....	£5.95
Aloo Gobi (Potato & Cauliflower)	£5.95
Bhagare Begun (Aubergine).....	£5.95
Bombay Aloo (Spicy Potatoes).....	£5.95
Mushroom Bhaji.....	£5.95
Channa Masala (Chick Peas)	£5.95
Palak Nadir (Spinach & Chick Peas).....	£5.95
Mix Vegetable Bhaji	£5.95

RICE

Boiled Rice.....	£2.95	Keema Pilau Rice.....	£3.95
Pilau Rice	£3.95	Sag Pilau Rice.....	£3.95
Fried Rice	£3.95	Mushroom Pilau Rice.....	£3.95
Egg Fried Rice.....	£3.95	Chicken Fried Rice.....	£3.95
Garlic Rice	£3.95	Fruity Rice.....	£3.95
Vegetable Pilau Rice.....	£3.95	Special Pilau Rice.....	£3.95
Lemon Rice.....	£3.95	Edana Favourite Rice.....	£5.50

NAN

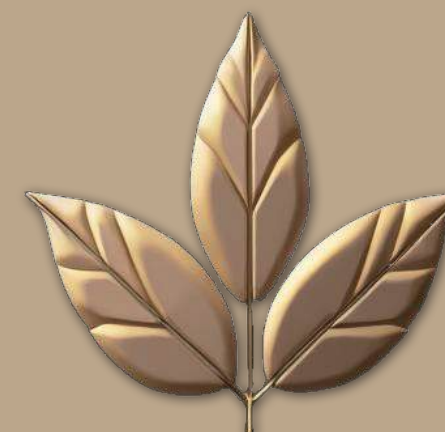
Nan	£2.95
Garlic Nan.....	£3.95
Keema Nan	£3.95
Cheese Nan	£3.95
Peshwari Nan	£3.95
Chilli Nan.....	£3.95
Cheese and Garlic Nan	£3.95
Garlic and Coriander Nan	£3.95
Keema & Cheese Nan.....	£3.95
Bangla Nan (Garlic, coriander, chilli onion & pepper).....	£3.95
Chicken Tikka Nan.....	£3.95
Garlic, Chilli & Keema Nan.....	£3.95
Royal Edana Nan (8 Ingredients)	£5.50
Tandoori Roti	£2.95
Parata (Plain, vegetable or keema)	£2.95
Chapatti	£1.50
Chips.....	£2.95
Raitha	£1.95

ENGLISH DISHES

All dishes served with green salad, peas & tomato

Fried Chicken & Chips.....	£9.50
Scampi & Chips	£9.50
Chicken or Prawn Omelette & Chips	£9.50
Mushroom or Cheese Omelette & Chips	£9.50
Chicken Nugget & Chips.....	£9.50
Salad (Chicken/Prawn).....	£9.50

Any dish not mentioned on our menu of your choice, please bring it to our attention and we will be happy to prepare it for you.



Royal Edana
INDIAN DINING

Eat
Drink
Relax

DINE IN MENU

APPETISERS

Papadom (Plain or Spicy)	£1.00
Pickle Tray (Mango Chutney, Mixed Pickle)	£2.50

SHOBI STARTERS

Shobji Platter (For 2 Persons)	£11.95
Mixture of four different vegetable starters.	
Malabar Platter (For 2 Persons)	£10.95
Potato, aubergine, pannir and onion dipped in light batter and deep fried.	
Chana Purri (Chick Peas)	£5.95
Pannir Tikka.....	£5.95
Soup of the Day.....	£5.95
Garlic Mushroom.....	£5.95
Onion Bhajee	£5.95
Somosa (Vegetable/Meat).....	£5.95

FUSION & TRADITIONAL STARTERS

Royal Edana Platter (For 2 Persons)	£12.95
A panorama of our finest starters recommended by our master chef. Simply pick a choice of our platter while you chat. Chefs choice of seafood, chicken and vegetables.	
Tikka Tikka Platter (For 2 Persons).....	£11.95
A selection of chicken, lamb shashlick, pannir tikka and garlic tikka.	
Kebaba-E-Ghelafee	£6.95
Sheek kebab stuffed with chillies, onions and topped with cheese and omelette.	
Garlic Tikka.....	£6.95
Boneless chicken marinated with garlic sauce.	
Paratha Roll (Chicken, Lamb or Prawns)	£6.95
It's cooked with fresh onion, pepper and chef secret spice wrapped in paratha bread.	
Bucket Tomato/ Pepper	£6.95
Tomato or pepper oven baked, stuffed with chicken, prawn, lamb or vegetable in a special chefs spices.	
Tandoori Lamb Chop	£6.95
Spiced lamb cooked in a clay oven, served with onion and peppers.	
Mango Tikka	£6.95
Chicken or lamb cooked with mango and fresh lime, served slightly sweet and tangy	
Chatt Purri (Chicken, Meat or Prawn).....	£6.95
Chicken Tikka / Lamb Tikka / Tandoori Chicken.....	£6.95
Pakora (Chicken or Meat)	£6.95
Special Mix Kebab	£6.95
Tandoori Mix Stir Fry.....	£6.95
Sheesh Kebab/ Shame Kebab	£6.95
Nargis Kebab.....	£6.95

SEAFOOD STARTERS

Seafood Milli Juli (For 2 Persons)	£16.95
A mixture of tandoori fish, tandoori king prawns, scallops and mussels.	
Scallop Sizzler	£6.95
Marinated scallops fried with diced pieces of onions and peppers, with special herbs & spices	
Mussel-Ke-Chatt	£6.95
Mussel cocked with onion, garlic, fresh coriander and touch of lime.	
Fish Pakora.....	£6.95
Boneless fish, coated in batter and deep fried to perfection.	
Fish Chatt	£6.95
Boneless fish mashed with fried red onions, mustard and herbs. Served on a purri bread	
Tandoori Tiger Prawns.....	£6.95
Giant tiger prawns marinated with tandoori spice and fresh herbs served in hot sizzler.	
Garlic King Prawn.....	£6.95
King prawn, marinated with garlic, cashew nuts, cream and green chillies.	
King Prawn Purri	£6.95
King prawns cooked with garlic, onions, herbs and spices in a very condensed sauce. Wrapped in a soft flat thin purri.	
Mass Biran	£6.95
Bangladeshi fish stir fried in a mustard sauce, with garlic, onion and peppers.	
Salmon Tandoori	£6.95
Pan fried salmon steak coated in a sprinkle of tandoori sauce.	

SEAFOOD EXCLUSIVES

Salmon Ka Salon (Bhuna)	£16.95
Dice pieces of Scottish salmon delicately blended and cooked with finely chopped onions, tomato, carom seed and touch of coconut milk. Medium hot.	
Mass Byran Kaybari	£16.95
Fillet salmon fish pan fried with onions and papers served in a bhuna sauce.	
Salmon Tandoori Mosola	£16.95
Salmon marinated with herbs and spice cooked with ground almond and creamy sauce to give a desirable taste.	
Scallops Rangela.....	£16.95
Scallops cooked with fresh spinach, onions, pepper and garnished with cheese.	
Lime Ginger Thelafia.....	£16.95
Bangladeshi fish thelafia cooked with delicious sauce of spice and herb, green chilli, coriander and garlic in home style cooking.	
Bangla Mass Steak.....	£16.95
Bangladeshi fish marinated in tandoori spice, then grilled in clay oven. Served with tandoori potatoes and fresh seasonal salad.	
Sea Bass Fantasy	£16.95
Aubergine and potato cooked in medium - slightly hot sauce with pan fried fillet of wild sea bass on top.	
Pangash Jhul.....	£16.95
Boneless white fish cooked with shatkora (Citrus fruit), herbs and spices. A traditional village method Bangladeshi dish.	
King Prawn Delight.....	£16.95
Ocean fresh king size prawns, tandoori roasted with medium hot strength sauce.	
Tandoori King Prawns Mosala.....	£16.95
Marinated king prawns cooked in a special aromatic smooth creamy mosala sauce.	
Kulna Chingrii Special.....	£16.95
Bay of Bengal tiger prawns with roasted baby coconut. A particular favorite dish in Kulna where no meal is complete without fish. Though fairly hot, this has been toned down with coconut milk.	
Bangla Sea Food Special.....	£16.95
A tantalising mixture of seafood cooked with a sensational hot, tangy sauce.	

CHEFS RECOMMENDATIONS

Chasni.....	£12.95
Very popular dish from Dinajpur district of Bangladesh. Marinated chicken/lamb tikka, garnished with almonds, yoghurt, mango chutney to give a mild, tangy taste.	
Tikka Mossala.....	£12.95
Chicken/ Lamb tikka cooked in our clay oven first then a delicate creamy curry is made for desirable taste.	
Butter Chicken.....	£12.95
Recommended to those who are keen on mild food, Marinated chicken tikka cooked with ground almond, coconut and butter.	
Rezella	£12.95
Chicken or lamb cooked with green chilli, yogurt, fresh coriander and a hint of pickle to create a rich hot and spicy dish.	
Chicken or Lamb Tikka Shorisha.....	£12.95
Pieces of chicken or lamb cooked with red onion, mustard, fresh tomatoes, coriander, to medium strength, but rich in mustard.	
Nowakali Naga	£12.95
This is a favorite dish from Nowakali District of Bangladesh, where a meal is not complete without naga (hottest chilli). This dish cooked with Mr. Naga. chilli pickle a favorite for hot eater.	
Korai Special.....	£12.95
Chicken or lamb cooked with fresh ginger, green pepper, tomato, onion, medium hot.	
Cheese-Na-Pallak Special	£12.95
Chicken or lamb, cooked with cheese, garnished with fresh spinach, coriander, tomatoes and onions. Recommended for those who keen on cheese.	
Chicken / Lamb Passanda	£12.95
Clay oven cooked lamb or chicken, simmered in mild creamy sauce, made with nuts, almonds, cream and home-made yoghurt.	
Jaipuri Tawa	£12.95
Garlic flavored chicken cooked with mushrooms, peppers, curry leaves, red onions and a touch of tomato ketchup. (Hot or mild on request)	
Jalfrezie.....	£12.95
(Chicken or Lamb) Widely renowned dish of distinction made from our tandoori selection and then cook with fresh garlic tomato onion and capsicum with hint of green chillies.	
Bengal Garlic Chilli.....	£12.95
Tender pieces of garlic chicken tikka, cooked with fresh chillies and fresh coriander with lots of diced fried garlic its hot and tasty. Highly recommended for people who love garlic and chillies.	
Tandoori Murgi Mosala.....	£12.95
A Bangladeshi wedding feast dish comprised of half tandoori chicken off the bone, and mince lamb cooked with the chefs special mild and creamy sauce.	
Roshuni Tikka Mosala.....	£12.95
Chicken marinated with garlic, chillies, nuts and fresh cream. (no spices) then added to a chefs creative sauce made from coconut, almonds, fresh cream and red chilli powder. (Slight Hot)	
Tandoori Special Mix Bhuna	£12.95
Combination of chicken tikka, lamb tikka and mince meat, cooked with fresh ginger, garlic, tomatoes, onions, coriander and a mixture of ground spices.	

ABOVE ALL DISHES ALSO CAN COOKED WITH PRAWN
FOR AN EXTRA £1.50 OR KING PRAWN FOR AN EXTRA £2.95

We can cook **gluten** & **dairy** free meals on request. Some of our dishes may contain **NUTS** or **BONES**.
Please ask a member of staff if you have a allergies.

TANDOORI CHEF SPECIALITIES

All the dishes of this section are barbecued in a traditional tandoori clay oven and served with fresh crisp seasonal salad, mint sauce

Chicken or Lamb Tikka	£12.95
Tandoori Chicken (Half)	£12.95
Roshuni Tikka.....	£12.95
Boneless chicken marinated in a garlic sauce, without spice	
Shashlick (Chicken, Lamb or Pannir).....	£12.95
King Prawn Shashlick	£16.50
Tandoori Fish (Salmon)	£12.95
Tandoori King Prawns.....	£15.95
Tandoori Mix Grill.....	£16.50
Chicken tikka, lamb tikka, sheek kebab & tandoori chicken served with nan	
Scallops Sizzler	£14.50
Marinated in tandoori spice, grilled with chunks of onions, peppers & tomatoes	

EXCLUSIVE AT ROYAL EDANA

Mo's Tawa Special.....	£15.95
Fresh tandoori chicken or lamb tikka cooked in mo's special sauce with fresh onions, peppers and fenugreek. Served on a sizzling hot tawa.	
Mo's Lamb Chop Khazana	£15.95
Fresh lamb chops cooked in mo's own special sauce with fresh spinach. Medium hot.	
Edana Chana Palak.....	£15.95
Tandoori chicken off the bone cooked with chickpeas and fresh spinach in a special bhuna sauce.	
Shanazi Kana	£15.95
Combination of chicken, lamb and tandoori chicken garnish with mince meat, fresh garlic, tomato, spring onion, finely chop spinach, lemon zest and trace of olive oil. (Highly Recommended)	
King Prawn 'X' Cutti.....	£17.95
An exceptional king prawn curry, unique to Royal Edana. Our chef's special sauce is hot, sweet, sour and spicy.	
Goan King Prawn.....	£17.95
Speciality king prawn curry cooked with chef's special spices, freshly chopped garlic and hot chillies for an absolute delight.	
Hill Station Chicken or Lamb.....	£15.95
Zingy curry cooked with lemon, mustard and organic honey. Tangy and mind-blowing.	
Chettinad Chicken or Lamb.....	£15.95
A recipe from South India cooked with grated coconut, garlic, red pepper, mango & Kashmiri red chillies. A unique flavour sensation.	
Chom Chom Chicken or Lamb	£15.95
A goan speciality marinated in mango and cooked in white, creamy onion and cashew nut sauce. A taste to remember.	
Dhaaba Chicken or Lamb.....	£15.95
Roadside famous dish with travelling drivers. A very spicy but not hot curry with thick sauce and cooked with chef's special spices.	
Donia Roshon	£15.95
A very highly recommended dish for those garlic and coriander lovers, chicken cooked with extra coriander and garlic, in a dry and medium sauce.	
Nawabii Pride	£15.95
Breast chicken grilled in a bamboo skewer with peppers, tomatoes and onions, that have been marinated with ginger, garlic, lemon juice and fresh ground spices. Served in a sizzler with chefs special bhuna sauce and fresh crispy salad. (Very Popular Choice)	

BIRYANIS

Basmati rice cooked with sultanas and green herbs in a special blend of spice with touch of rose water and lemon juice. Biryani dishes are meals in themselves, served with choice of sauces. (Mild or Hot on request)

Tehari Vegetable Biryani	£14.50
Chicken / Lamb or Prawn Biryani.....	£15.50
Chicken Tikka or Lamb Tikka Biryani	£15.50
King Prawn Biryani	£17.50
House Special Biryani (Chicken, meat, prawn & king prawn)	£17.50
Royal Edana Biryani.....	£16.50
(Chicken tikka, lamb tikka, tandoori chicken & kebab)	
Bombay Biryani	£15.50
(Chicken, lamb, spiced potatoes, kewra water (screw pine) & dried plums)	
Chettinad Chicken or Lamb Biryani.....	£15.50

MAKE IT PERSIAN OR MALAYAN BIRYANI?

Persian: Banana with omelette.....	£1.50 Extra
Malayan: Pineapple omelette.....	£1.50 Extra