

**FISH & CHIPS**

<b>Chips</b> (Small)	£1.00
<b>Chips</b> (Regular)	£1.60
<b>Chips</b> (large)	£2.20
<b>Cod</b> (Regular)	£3.30
<b>Cod</b> (Large)	£4.50
<b>Haddock</b>	£3.50
<b>Plaice</b>	£3.50
<b>Scampi</b>	£3.50
<b>Fish Cake</b>	£1.00

**PIES**

<b>Steak &amp; Kidney</b>	£2.25
<b>Chicken &amp; Mushroom</b>	£2.25
<b>Minced Beef &amp; Onion</b>	£2.25

**BURGERS**

<b>Beef Burger</b> (Small)	£1.60
<b>Beef Burger</b> (Large)	£2.30
<b>Cheese Burger</b> (Small)	£1.80
<b>Cheese Burger</b> (Large)	£2.50
<b>Chicken Burger</b>	£2.50
<b>Vegetable Burger</b>	£2.30

**CHICKEN**

<b>Chicken Nuggets</b>	£2.30
<b>Chicken Breast</b>	£3.20

**SAUSAGES**

<b>Small Sausage</b>	£1.00
<b>Small Battered Sausage</b>	£1.00
<b>Jumbo Sausage</b>	£1.40
<b>Jumbo Battered Sausage</b>	£1.50

**KEBABS**

<b>Doner</b> (Regular)	£4.00
<b>Doner</b> (large)	£4.60
<b>Chicken</b> (Regular)	£5.00
<b>Chicken</b> (large)	£5.60
<b>Lamb</b> (Regular)	£5.60
<b>Lamb</b> (large)	£6.70
<b>Mix</b> (large)	£7.50

**EXTRAS**

<b>Crispy Mushrooms</b>	£1.80
<b>Onion Rings</b>	£1.00
<b>Pea Fritter</b>	£1.30
<b>Curry Sauce</b>	£1.10
<b>Mushy Peas</b>	£1.00
<b>Baked Beans</b>	£1.00

**PICKLES**

<b>Pickled Onion</b>	£0.75
<b>Pickled Gherkin</b>	£0.75
<b>Pickled Egg</b>	£0.75

**DRINKS**

<b>Cans</b>	£0.80
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# Nippy Chippy & Little India

**Opening Hours**

**Sun - Thurs:** 5.00 pm - 11.00 pm  
**Fri - Sat:** 12.00 noon - 1.45 pm  
 5.00 pm - 11.00 pm

**Open 7 Days a Week****Free Home Delivery**

minimum order £10 in lambourn  
 £15 in sorrounding villages  
 Further areas are charged  
 Deliveries are only available on Indian food unless specified

## Tel: (01488) 71003

41 Newbury Street, Lambourn, Berkshire RG17 8PG

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“Our aim is to provide fast, excellent quality hot food at very reasonable prices.”  
 “If your satisfied tell your friends - if not tell us”



**Starters** All served with a crispy fresh green salad & cool mint sauce

**Mixed kebab** 3.95  
A selection of traditional flavours which convey the taste of the Indian sub-continent

**Chicken**

**Tandoori Grilled chicken** 3.00  
Quarter piece of Chicken on the bone, marinated in exotic spices

**Chicken tikka** 3.00  
Deiced pieces of Chicken marinated in mild spices

**Lamb**

**Lamb tikka** 3.10  
Deiced pieces of Lamb marinated in mild spices

**Sheek kebab** 3.10  
Skewered & barbecued

**Shami kebab** 3.10  
Grilled patties of spicy lamb

**Meat samosas** 3.10  
Delicious savoury pastry stuffed with spicy minced lamb

**Seafood**

**Prawn puri** 4.50  
Lightly spiced prawns, served on a traditional fried puri bread

**King prawn shahi puri** 5.50  
Chopped king prawns cooked in a delicious sweet and tangy sauce, served on a puri bread

**Vegetarian**

**Onion bhaji** 2.75  
Delicious balls of onions, with potatoes, lentils, herbs and spices

**Aloo chat** 2.95  
Chopped potatoes cooked in a special blend of herbs and spices

**Vegetable samosas** 2.95  
Delicious savoury pastry filled with spicy vegetables

**Tandoori Grill** Cooked in the clay oven

**Mixed grill** 11.95  
Consists of tandoori chicken, lamb tikka, chicken tikka and sheek kebab

**Tandoori chicken** (on the bone) 5.95

**Chicken tikka** (off the bone) 5.95

**Chicken shashlick** 6.95  
The chicken is barbecued with green peppers, tomatoes and onions

**Tandoori Grill** (continued)

**Lamb tikka** (off the bone) 6.25

**Lamb shashlick** 7.25  
The lamb is barbecued with green peppers, tomatoes and onions

**Tandoori king prawns** 11.95

**Curry Favourites**

Available as:

**Chicken tikka** 7.10

**Lamb tikka** 7.25

**King prawn** 12.95

**Massala** Cooked in a mildly spiced tandoori sauce with almonds & cream

**Passanda** Cooked in mild spices with cashew nuts, almonds and cream

**Karahi** Flambéd in an iron wok with aromatic spices, with garlicks, tomatoes, green pepper & caramelised onions

**Balti** Cooked in a tangy medium balti sauce

**Jalfrezi** Cooked hot with fresh green chillies, shredded ginger & a slice of fresh lemon

**Biryani** Stir-fried in aromatic spices, nuts, rice and served with a separate vegetable curry sauce

**Classic Dishes**

Available as:

**Chicken** 5.75

**Lamb** 5.95

**Prawn** 6.25

**King prawn** 9.95

**Vegetable** 4.95

**Please Choose from:**

**Curry** (medium), **Madras** (fairly hot) 🌶, **Vindaloo** (very hot) 🌶🌶, **Phall** (extremely) 🌶🌶🌶  
A sauce based on a traditional range of Indian spice, giving a rich flavour, according to your taste

**Kurma** Delicate sauce with cream, almonds and coconuts

**Bhuna** Cooked with onions, tomatoes and green pepper

**Rogan** Cooked in a tangy tomatoes, garlic, funnel and mustard

**Pathia** A sweet, sour and hot dish

**Dupiaza** Medium strength dish with cubed peppers & onions

**Classic Dishes** Continued:

**Dansak** Cooked with lentils and pineapple, hot, sweet & sour

**Saagwalla** Well spiced cooked with thick onion gravy with frsh spinach, herbs and spices

**Kashmiri Delight** A mild curry with pineapple and mango in a special Kasmiri sauce

**Little India Special Dishes**

Little Indias special dishes are a true reflection of the native taste from all over the Indian sub-continent. The extensive use of strong fresh herbs and spices to cook the various ingredients gives these dishes their distinctive flavours, texture and colours.

**Chicken**

**North Indian garlic** 7.25  
Cooked with extra sliced garlic, fresh green chillies, fresh coriander, red tomatoes and green pepper

**Hare massala wali** 7.25  
Cooked in a tangy lemon and coriander sauce

**Red fort special** 7.25  
Cooked with home cultured yogurt and almonds, delicate mild herbs and spices

**Chakmai Chicken** 7.25  
Marinated and lightly fried to seal the flavour cooked with garlic, chilli, onions, herbs and spices in a thick sauce

**Lamb**

**Jhali bhuna** 7.50  
Cooked in the classic style with extra chilli peppers and garlic

**Achari** 7.50  
Cooked in pickled lime, green chillies and coriander

**Adraki** 7.50  
CentralIndian style of cooking, Spring Lamb with onions, tomatoes, ginger and coarsley ground spices

**Seafood**

**King prawn zull** 11.95  
Slit king prawns in the shell cooked in a medium spicy sauce with garlic, ginger, green pepper, spring onion and tomatoes

**North Indian garlic king prawn** 11.95  
Cooked with extra sliced garlic, fresh green chillies,fresh coriander, red tomatoes and green pepper

**Vegetarian**

**Biryani** 6.50  
Mixed vegetables stir-fried in aromatic spices, nuts, rice and a seperate vegetable curry sauce

**Karahi** 4.75  
Mixed vegetables cooked in an iron wok with garlic, caramelised onions, tomatoes and green peppers

**Balti aloo pallak** 4.75  
Sweet potatoes and spinach cooked in a traditional balti sauce

**Chana nabrathon** 4.75  
Medium spiced dish cooked with chick peas, eggs, spring onion and fresh coriander

**Side Dishes**

**Saag Aloo** Spinach with potato 3.10

**Aloo Gobi** Cauliflower and potato bhaji 3.10

**Mushroom Bhaji** Mushroom in ghee 3.10

**Mumbai Aloo** Spicy Potatoes 3.10

**Tarka Dall** Lentils with garlic 3.10

**Sabzi Bhaji** Mixed vegetable 3.10

**Bringal Bhaji** Aubergine 3.10

**Bindi Bhaji** Okra Ladysfinger 3.10

**Sag Panir** 3.50

**Rice & Bread**

**Sada Rice** Boiled Basmati rice 1.95

**Pilau Rice** Saffron Basmati rice 2.20

**Stir Fried Rice** available as: 2.95  
**Pazia Rice**, **Mushroom Rice**, **Egg Rice**, **Vegetable Rice**, **Keema Rice**, **Special Fried Rice**

**Naan Bread** 1.95  
Leavened bread baked in our clay oven

**Stuffed Naans** 2.50  
**Vegetable Naan**, **Keema Naan**, **Peshwari Naan**, **Garlic Naan**

**Paratha** fried, layered wholewheat bread 2.25

**Stuffed Paratha** 2.25  
Fried, layered wholewheat bread with vegetables

**Chapatis** 0.95  
Thin unleavened wholewheat bread

**Popadums** 0.70  
Crispy, thin lentil bread

**Spicy Popadums** 0.70  
Spiced, crispy, thin lentil bread

**Pickles & Chutney** 0.50  
Mango Chutney, Mint Sauce, Onion Chutney, Lime Pickle, Cucumber/Onion Raitha