

Vegetarian Dishes

£4.25 per choice Side Dish | £6.45 per choice Main Dish

Bombay Aloo
Chana Chat
Saag Aloo
Sagg Paneer
Vegetable Bhaji

Cauliflower Bhaji
Bhindi Bhaji
Brinjal Bhaji
Mushroom Bhaji
Aloo Gobi

Tarka Dal
Jaipuri potato's
Soya mince curry (Main Course)

Breads

Chapatti £1.75
Roti £2.25
Naan £2.25
Garlic Naan £2.75
Garlic & Coriander Naan £2.75
Cheese Naan £2.75

Cheese and Chilli £2.95
Mushroom Naan £2.75
Keema Naan £2.95
Peshwari Naan £2.95
Paratha £2.95
Chicken Tikka Naan £3.25
Chicken Tikka Cheese and Chilli £3.45

Rice

Boiled Rice £2.25
Pilau Rice £2.45
Garlic Rice £2.75
Mushroom Rice £2.75
Vegetable Rice £2.95
Egg Rice £2.75
Lemon Rice £2.75
Zeera Rice £2.75
Keema Rice £2.95
Chicken fried Rice (Indo Chinese Style) £3.25
Special Rice £3.55

Sundries

Papadum (Plain or Spicy) £0.75
Salad £2.50
Raitha £2.25
Pickle Tray £1.80
Chips £2.50
Curry Sauce £3.25
Tandoori Sauce £3.75
Korma Sauce £3.75

'Winner of Leicestershire's Best Restaurant'

Swatlands

Home Dining Menu



Presents this
"Award Winning Menu"

*A gourmet trail
of regional foods of
India prepared
by master chefs.*

**Delivery
service
available:
for orders over
£15.00
and within
5 miles
radius.**

38 London Road,
Oadby, Leicester
LE2 5DG

t: 0116 2711 117

www.swatlandsrestaurant.co.uk

**ALLERGIES: PLEASE INFORM
US OF ANY ALLERGIES
BEFORE ORDERING YOUR
MEALS...THANK YOU**

**10% Discount
Applies on all
Collections**



Starters

Vegetarian

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|-------------------------------------------------------------------|-------|
| Onion Bhaji | £3.25 |
| Onions cooked with gram flour, spiced and deep fried | |
| Vegetable Samosa | £3.25 |
| Wafer thin pastry filled with a vegetable filling | |
| Chilli Mushrooms | £3.95 |
| Cooked with garlic, a blend of spices and finely chopped chillies | |
| Honey Ginger Mogo | £4.45 |
| Cassava chips cooked with a chef's special sauce | |
| Chefs Special Mogo | £4.45 |
| Cassava chips cooked with a chef's spicy special sauce | |
| Crispy Chilli Paneer | £4.45 |
| Cubed Indian cheese cooked in a Chef's special spicy sauce | |
| Paneer Shashlik | £4.75 |
| Cubed Indian cheese cooked with peppers onions and tandoori sauce | |

Poultry & Meat

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| Tandoori Chicken | £3.95 |
| Marinated chicken baked in a clay oven | |
| Chicken Tikka | £3.95 |
| Breast of chicken marinated and baked in a clay oven | |
| Lamb Tikka | £5.45 |
| Marinated pieces of lamb baked in a clay oven | |
| Sheek Kebab | £3.95 |
| Mince lamb spiced and skewered baked in a clay oven | |
| Chicken Chat | £4.55 |
| Cooked with onions and peppers and chat massala | |

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| Crispy Chicken | £4.95 |
| Chef's special starter highly recommended | |
| Chicken Shashlik | £4.95 |
| Chef's special starter highly recommended | |
| Popcorn Chicken Bombay Style | £4.95 |
| Chef's special starter | |
| Jal Tikka | £4.55 |
| Chicken marinated in peppers, coriander and chillies baked in a clay oven | |
| Honey Chilli Chicken | £4.95 |
| Tender pieces of chicken cooked with peppers onions and chillies drizzled with honey | |
| Tandoori Mix Grill | £6.25 |
| Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori King Prawn | |
| Karai Mix Grill | £6.25 |
| Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori King Prawn cooked with a sauce | |

Fish

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| Prawn Puri | £4.95 |
| Spiced prawns with a unique flavour served on a puri | |
| Fish Pakora | £5.95 |
| Talapia fish in a spicy crispy batter | |
| Tandoori King Prawns | £5.95 |
| Sizzling-Marinated baked in a clay oven | |
| Garlic Chilli King Prawns | £5.95 |
| Chef's special blended with garlic and chilli | |
| Chefs Special King Prawn | £6.25 |
| Chefs special king prawns cooked in delicate sauce | |
| King Prawn Puri | £6.25 |
| Spiced King prawns with a unique flavour served on a puri | |

Tandoori (Clay Oven) Specialities

Mains Courses Served with a side salad

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| Chicken Tikka | £7.45 |
| Tandoori Chicken | £7.45 |
| Lamb Tikka | £7.75 |
| Chicken Shashlik | £7.95 |
| Tandoori King Prawns | £10.95 |
| Tandoori Mix Grill | £10.45 |

Biryani

A risotto style dish served with a vegetable curry sauce

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| Vegetable Biryani | £7.50 |
| Chicken Biryani | £8.25 |
| Chicken Tikka Biryani | £9.95 |
| Lamb Biryani | £8.95 |
| King Prawn Biryani | £12.95 |
| Tandoori Mixed Biryani | £11.95 |

Strength Guide

- All Main courses available in a variety of strengths
- Mild
 - Medium - as standard
 - Spicy - a touch spicier
 - Madras - hot dish
 - Vindaloo - very hot dish

Chefs Special

Specials

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|------------------------------------------------------------------------------------------------------------------------------------|---------------|--------------------------------------|---------------|
| Swatlands Special Dish This dish is cooked with chicken tikka, lamb tikka, tandoori chicken in a chef's special sauce. | | £9.45 | |
| Bombay Fish Talapia white fish marinated with a blend of subtle spices with lemon and cooked on a griddle | | £9.45 | |
| Tawa Bahar This dish is cooked with tandoori chicken and mince lamb in a chef's special sauce. | | £8.95 | |
| | | | |
| Vegetable or Paneer | £6.95 | Mushrooms or Soya mince | £6.95 |
| Chicken or chicken Tikka | £7.95 | Lamb or Lamb Tikka | £8.25 |
| Prawns | £8.25 | King Prawn | £12.95 |
| Fish | £10.95 | Tandoori Mix | £10.95 |

"Select one of the ingredients from the above with a cooking method from below and we will create a tantalising dish."

Recommended Dishes

- Jaipuri** - A dish with specially blended spices unique to Swatlands full of flavour.
- Tawa** - Chef's recommended dish with peppers, onions, dry fenugreek and cooked on a cast iron griddle.
- Hydrabadi** - A mouth watering herby dish full of flavour cooked with green pepper, coriander and green chillies.
- Punjabi** - Highly spiced intensely flavoured with garam massala. A speciality dish.
- Karai** - Zeera infused dish in a cast iron wok cooked with mushrooms.
- Goan** - Chefs special recipe cooked with fenugreek, butter, black pepper and a hint of cream.
- Kerala** - This wonderful dish is cooked with coconut, Lime and a hint of tamarind.
- Jalfrezi** - A favourite dish cooked with aromatic spices blended with a hint of mustard.
- Methi** - This popular dish very traditional flavours with fenugreek and garlic
- Butter** - One of Swatland's favourite dishes
- Garlic Chilli** - This intensely flavoured dish is cooked to perfection with garlic & chilli.
- Sri Lankhan** - A fiery hot dish full of flavour cooked with special spicy paste
- Kantoni** - A dish cooked with caramelised onions mushrooms peppers in a special sauce
- South Indian Chilli** - A warming dish from the south of India cooked with chillies
- Delhi Style** - An intensive flavoured dish perfectly balanced to give you a really traditional aroma
- Garlic & Chilli Massala** - This dish is cooked as our garlic chilli but infused with a special massala sauce

Traditional & Creamy Favourites

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|--------------------------|-------|-------------------------|--------|
| Vegetable or Paneer | £6.45 | Mushrooms or Soya mince | £6.45 |
| Chicken or chicken Tikka | £7.25 | Lamb or Lamb Tikka | £7.95 |
| Prawns | £7.95 | King Prawn | £11.95 |
| Fish | £9.95 | Tandoori Mix | £9.95 |

"Select one of the ingredients from the above with a cooking method from below and we will create a tantalising dish."

- Swatlands Curries** - The finest ingredients with blended onions infused with spices to create a memorable flavour
- Bhuna** - Cooked with tomatoes and onions a very popular dish
- Rogan Josh** - Cooked with tomatoes and garam massala
- Dhansak** - Cooked with lentils
- Dopiazza** - Cooked with onions and cumin
- Pathia** - This sweet and tangy dish is cooked with chat massala lemon and a touch of cream
- Sagg** - Cooked with spinach
- Masala** - Britain's No 1 dish is creamy and full of flavours cooked with cashews
- Korma** - traditionally a sweet creamy mild dish
- Pasanda** - a mild dish cooked with almonds and cream
- Kerri** - a new recipe cooked with mango and cream, korma lovers will enjoy this one
- Kashmiri** - a special dish cooked with mixed fruits with cream

