

## Seafood Dishes

King Prawn Curry	£8.95
<small>King Prawn cooked in a medium sauce.</small>	
King Prawn Bhuna	£9.85
<small>King prawn cooked with spices, herbs, onions and tomatoes in a thick sauce.</small>	
King Prawn Jalfrezy	£10.15
<small>King prawn served in a thick, hot curry sauce made with a variety of fresh spices, onions, peppers, tomatoes and fresh green chillies.</small>	
King Prawn Bangla Special	£10.15
<small>King Prawn marinated in a selection of herbs and spices. Served in a cream sauce with a subtle hint of coconut.</small>	
King Prawn Mussala	£10.15
<small>King prawn cooked with yogurt and mussala sauce.</small>	
King Prawn Kashmir – with fruit	£9.85
<small>King prawn cooked in a mild fruity sauce with lychees.</small>	
King Prawn Dupiaza	£9.85
<small>King Prawn cooked in a Bangalore style, with spicy onions and capsicum in a delicious curry sauce.</small>	
Prawn Bhuna	£6.75
<small>Prawn cooked with spices, herbs, onions and tomatoes in a thick sauce.</small>	
Prawn Mussala	£6.75
<small>Prawn cooked with yogurt and mussala sauce.</small>	
Prawn and Spinach	£6.75
<small>Prawn cooked with spinach.</small>	
Prawn Dansak	£9.20
<small>Prawn cooked in a Persian style; hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek. Served with one portion of pilau rice.</small>	
Prawn Pathia	£9.20
<small>Prawn cooked in a sauce with an unusual balance of hot, sour and sweet. Served with one portion of pilau rice.</small>	
Prawn Kashmir – with fruit	£6.75
<small>Prawn cooked in a mild fruity sauce with lychees.</small>	
Prawn Vindaloo – very hot	£6.50
<small>Prawn cooked in a very hot sauce with potatoes.</small>	
Prawn Madras – fairly hot	£6.35
<small>Prawn cooked in a fairly hot sauce.</small>	
Prawn Curry – medium	£6.25
<small>Prawn cooked in a medium sauce.</small>	
Prawn Kurma	£6.50
<small>Prawn cooked in a mild creamy sauce with coconut and raisins.</small>	

## Vegetarian Main Dishes

Karai Sabzi	£4.45
<small>Mixed vegetables, lightly spiced and cooked with fresh ginger, garlic, onions, capsicum, tomatoes and coriander.</small>	
Vegetable Chilli Fry – hot	£4.70
<small>A melange of vegetables, cooked in a special garlic &amp; chilli sauce.</small>	
Sag Paneer	£4.70
<small>Cheese and spinach.</small>	
Navratan Kurma	£4.45
<small>A combination of seasonal vegetables cooked in a mild sauce with cream and raisins.</small>	
Achari Sabzi	£4.70
<small>A combination of mixed vegetables cooked in mango and lime sauce.</small>	
Sabzi Panchrattan	£4.95
<small>Mushroom, chickpeas, potatoes, spinach and cauliflower tossed with richly spiced and invigorating mussala sauce.</small>	
Malai Kofta	£4.95
<small>Potatoes and paneer with cashew nuts, garam mussala, and turmeric. Served in spicy medium creamy sauce.</small>	

## Vegetarian Side Dishes

Niramish Specialty of the House.	£2.25
Bindi Bhaji – okra ladies fingers.	£2.25
Dumaloo – Bombay potatoes	£2.25
Mushroom Bhaji	£2.25
Bringal Bhaji – aubergine	£2.25
Cauliflower Bhaji	£2.25
Sag Bhaji – spinach	£2.25
Sag Paneer – spinach & cheese	£2.45
Onion Bhaji	£1.90
Sag Aloo – spinach & potatoes	£2.25
Aloo Gobi – potatoes & cauliflower	£2.25
Kabuli – chickpeas	£2.25
Aloo Chana – potatoes & chickpeas	£2.25
Musalla Dall	£2.25
Tarka Dall	£2.25
Khumbi Palak - Mushroom with Sag	£2.25
Plain Raitha	£1.00
Cucumber or Onion Raitha	£1.10
Chips	£2.25

## Divine Rice

Chicken Tikka Biryani	£8.95
<small>Chicken tikka cooked with basmati rice, flavoured with cardamom, cinnamon, bay leaf, saffron and garnished with cucumber and tomatoes. Served with vegetable curry.</small>	
Biryani a'la King Prawn	£11.65
<small>King prawn prepared as above.</small>	
Biryani a'la Kashmiri	£8.05
<small>Chicken prepared as above.</small>	
Biryani a'la Nuwabi	£8.55
<small>Mutton as prepared above.</small>	
Biryani a'la Navratan	£6.75
<small>Vegetable prepared as above.</small>	
Mixed Biryani	£9.85
<small>Chicken, mutton and prawn prepared as above.</small>	
Keema Rice – minced lamb	£3.15
Saffron Rice	£2.25
Special Fried Rice	£2.45
Special Mushroom Rice	£2.45
Garlic Rice	£2.45
Onion Rice	£2.45
Lemon Rice	£2.45
Chingri Rice (prawns)	£3.15
Fluffy White Rice	£1.95

## Bread

Special Naan – stuffed with coconut and sultanas	£2.25
Araby Naan – stuffed with minced lamb	£2.25
Garlic Naan	£2.25
Chilli Naan	£2.25
Paneer Naan – stuffed with cheese	£2.45
Plain Naan	£1.95
Stuffed Paratha – mixed vegetables	£2.25
Plain Paratha	£1.95
Chapathi	£0.85



# Eastern Nights

## Indian Cuisine



## Take Away Menu

**OPENING HOURS**  
**6 days a week**  
**5.30pm ~ 11.30pm**  
 (Closed Mondays - Except Bank Holidays)

**56 Thornhill Park Road**  
**Southampton SO18 5TQ**

**023 8047 3269**

# Appetisers

Plain Papadam	£0.45
Mussala Papadam	£0.55
Pickle Tray Per person	£0.45

## As a beginning

<b>Eastern Nights Platter - 2 Sharing</b>	£7.15
A delicious combination of chicken tikka, sheekh kebab, vegetable samosa and onion bhaji.	
<b>Chicken Tandoori</b>	£2.75
Succulent piece of chicken on the bone marinated in a spicy sauce and barbecued in a clay oven.	
<b>Chicken Tikka</b>	£3.00
Delicious tender chicken marinated with tandoori spices, yoghurt, ginger and then barbecued in a clay oven.	
<b>King Prawn Butterfly</b>	£4.50
Flattened king prawn marinated in spices, coated in batter and deep fried.	
<b>Lamb Tikka</b>	£4.10
Delicious tender lamb marinated with tandoori spices, yoghurt, ginger and then barbecued in a clay oven.	
<b>Sheekh Kebab</b>	£2.90
Minced lamb blended with spices, skewered and grilled in a clay oven.	
<b>Onion Bhaji</b>	£2.50
Sliced onions in a spicy batter, deep fried.	
<b>Mixed Kebab</b>	£3.55
A classic combination of sheekh kebab, shami kebab and onion bhaji. Served with salad.	
<b>Shami Kebab</b>	£2.90
Minced lamb patties with freshly ground aromatic spices, grilled in a pan.	
<b>Prawn Puri</b>	£3.55
Pan fried prawns in a dry medium spiced sauce, served on a pun.	
<b>Chicken Chat</b>	£3.15
Boneless chicken cooked in a specially prepared homemade spicy and sour sauce.	
<b>Samosa – Lamb or Vegetable</b>	£2.45
Minced lamb or spiced vegetables wrapped in a thin crispy pastry.	
<b>Chot Photia</b>	£2.65
Chickpeas, coriander, green chillies and spices.	
<b>Chicken Pakora</b>	£3.55
Chicken pieces dipped in a special spiced batter and deep fried until golden.	
<b>Chappa Kebab</b>	£3.80
Minced lamb marinated in ginger, garlic, coriander, mint leaves and spices, coated with chapati flour then cooked in a clay oven.	
<b>Dal Shorba</b>	£2.45
Light lentil soup flavoured with Indian herbs and spices to give an aromatic flavour to the soup – served with mini naan bread.	
<b>Stuffed Mushroom Pakora</b>	£3.15
Mushrooms stuffed with cheese, covered with bread crumbs and deep fried to a golden finish.	
<b>Garlic Chilli Chingri</b>	£4.05
Succulent tiger prawns cooked with garlic, chilli and coriander.	
<b>Mass Biran</b>	£3.55
Boneless Bengali fresh water fish, marinated in saffron ground spices. Pan fried with onions and peppers.	
<b>Salmon Tikka</b>	£4.65
Tender pieces of salmon marinated in yoghurt, lemon juice, ground spices and baked in the tandoori.	
<b>Chilli Paneer</b>	£3.15
Paneer (Indian Cheese) coated in bread crumbs, tossed in a spicy and sweet sauce with peppers and onions.	
<b>Garlic Mushroom</b>	£3.15
Mushrooms tossed in fresh garlic and lightly fried in a pan.	
<b>Stuffed Pepper</b>	£4.05
Whole capsicum grilled in the tandoor, stuffed with shredded chicken, lamb or vegetables and covered with melted cheese.	

## From the Tandoori

<b>Chicken Tandoori – full</b>	£8.95
Succulent piece of chicken on the bone marinated in a spicy sauce and barbecued in a clay oven.	
<b>Chicken Tandoori – half</b>	£4.60
Succulent piece of chicken on the bone marinated in a spicy sauce and barbecued in a clay oven.	
<b>Chicken Tikka - main</b>	£5.85
Delicious tender chicken marinated with tandoori spices, yoghurt, ginger and then barbecued in a clay oven.	
<b>Lamb Tikka - main</b>	£7.65
Delicious tender lamb marinated with tandoori spices, yoghurt, ginger and then barbecued in a clay oven.	

<b>Sheekh Kebab - main</b>	£5.35
Minced lamb blended with spices, skewered and grilled in a clay oven.	
<b>King Prawn Tandoori</b>	£11.65
King prawns delicately spiced and barbecued on a skewer.	
<b>Tandoori Mixed Grill</b>	£9.85
A mixture of Tandoori chicken, lamb tikka, chicken tikka, sheekh kebab and onion bhaji served with plain naan.	
<b>Tandoori Shashlik</b>	£8.05
Tandoori chicken combined with the taste of roasted peppers, onions and tomatoes.	
<b>Tandoori Salmon</b>	£9.20
Salmon marinated with yoghurt, herbs and spices then grilled in a tandoori.	

## Maharaja's Choice

<b>Eastern Nights Special</b>	£8.10
Specially spiced chicken with minced meat, egg and tomatoes.	
<b>Afghani Karai Ghost</b>	£7.15
Choice cuts of tender mutton cooked in a tomato based sauce with slices of onion, capsicum, flavoured with garlic, ginger and a selection of spices.	
<b>Jehangiri Karai Chicken</b>	£6.10
Choice cut tender chicken cooked as above.	
<b>Tandoori King Prawn Mussala</b>	£11.65
Tandoori king prawn cooked with yogurt and mussala sauce.	
<b>Murghi Mussala – for two persons</b>	£16.30
Chicken cooked in a specially prepared, delicately flavoured sauce.	
<b>Khurji Lamb – for four persons 24hrs notice required</b>	£60.25
Whole leg of lamb cooked in a specially prepared, delicately flavoured sauce.	
<b>Special Main Thali – for 2 persons</b>	£22.95
7 small dishes; 4 meat dishes and 3 vegetable dishes, served with 2 chicken tikka starters, 2 papadams, 1 plain naan and 1 saffron rice.	
<b>Mixed Vegetable Thali – for 2 persons</b>	£16.75
7 small vegetable dishes, served with 2 portions of onion bhaji, 2 papadams, 1 plain naan and 1 saffron rice.	

## Chef's Specials

<b>Chicken Tikka Makhani</b>	£7.40
Chicken tikka marinated in spices and cooked on a low flame with butter and almond – slightly sweet and buttery.	
<b>Lamb Badam Pasanda</b>	£8.05
Lamb in a mild sauce made of almonds and cream then flavoured with subtle spices.	
<b>Lamb Tikka Jalfrezy</b>	£8.05
Lamb tikka served in a thick, hot curry sauce made with a variety of fresh spices, onions, peppers, tomatoes and fresh green chillies.	
<b>Chicken Tikka Jalfrezy</b>	£7.40
Chicken tikka served as above.	
<b>Tandoori King Prawn Jalfrezy</b>	£11.65
Tandoori king prawn served as above.	
<b>Garlic Chilli Chicken</b>	£7.40
Chicken marinated in herbs and spices then cooked with a special garlic, green chilli and coriander sauce.	
<b>Tamarind Chicken – hot</b>	£7.40
Slices of tender chicken cooked in the tandoori and finished with a blend of chillies, garlic, tamarind and mustard seed to produce a unique flavour.	
<b>Sabzi Chicken</b>	£7.40
Slices of tender chicken tikka and mixed vegetables cooked to our chef's own recipe.	
<b>Gosht Lal Mirchi</b>	£7.40
A popular home cooked tender lamb dish from the South of India with strong flavours of crushed red chillies, coriander, lemon and peppers.	

## Chicken Dishes

<b>Chicken Tikka Mussala</b>	£6.75
Chicken tikka cooked with yoghurt and mussala sauce.	
<b>Chicken Tikka Pasanda</b>	£7.40
Chicken tikka cooked in a mild sauce made from almonds and cream, then flavoured with subtle spices.	
<b>Chicken Bangla Special</b>	£6.25
Tender chicken marinated in a selection of herbs and spices and served in a cream sauce with a subtle hint of coconut.	
<b>Chicken Bhuna</b>	£5.60
Chicken cooked with spices, herbs, onions and tomatoes in a thick sauce.	
<b>Chicken Dupiaza</b>	£5.30
Chicken cooked in a Bangalore style curry sauce with spicy onions and capsicum in a delicious sauce.	

<b>Chicken Dansak</b>	£8.05
Chicken cooked in a Persian style; hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek. Served with one portion of pilau rice.	
<b>Chicken Kashmir – with fruit</b>	£5.60
Chicken cooked in a mild fruity sauce with lychees.	
<b>Chicken Vindaloo – very hot</b>	£5.25
Chicken cooked in a very hot sauce with potatoes.	
<b>Chicken Madras – fairly hot</b>	£5.15
Chicken cooked in a fairly hot sauce.	
<b>Chicken Curry – medium</b>	£4.95
Chicken cooked in a medium sauce.	
<b>Chicken Kurma</b>	£5.35
Chicken cooked in a mild creamy sauce with coconut and raisins.	
<b>Chicken Jalfrezy</b>	£5.85
Chicken served in a thick, hot curry sauce made with a variety of fresh spices, onions, peppers, tomatoes and fresh green chillies.	
<b>Chicken Balti</b>	£5.60
Chicken cooked with garlic, tomatoes, capsicum, onion and coriander in a special balti sauce.	
<b>Chicken Pathia</b>	£8.05
Chicken cooked in a sauce with an unusual balance of hot, sour and sweet. Served with one portion of pilau rice.	
<b>Chicken Rogan</b>	£5.85
Chicken cooked in medium hot sauce with herbs, garnished with cooked tomatoes and coriander.	
<b>Mango Delight</b>	£7.15
Chicken tikka in a mild coconut, almond and alphonso mango flavoured sauce.	

## Mutton & Lamb Dishes

<b>Lamb Tikka Mussala</b>	£7.40
Lamb tikka cooked with yogurt and mussala sauce.	
<b>Meat Bangla Special</b>	£6.50
Mutton marinated in a selection of herbs and spices and served with a cream sauce with a subtle hint of coconut.	
<b>Meat Bhuna</b>	£6.50
Mutton cooked with spices, herbs, onions and tomatoes in a thick sauce.	
<b>Meat Dupiaza</b>	£6.25
Mutton cooked in a Bangalore style curry sauce with spicy onions and capsicum in a delicious sauce.	
<b>Meat and Spinach</b>	£6.50
Mutton cooked with spinach.	
<b>Meat Dansak</b>	£8.95
Mutton cooked in a Persian style; hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek. Served with one portion of pilau rice.	
<b>Meat Vindaloo – very hot</b>	£6.25
Mutton cooked in a very hot sauce with potatoes.	
<b>Meat Madras – fairly hot</b>	£6.05
Mutton cooked in a fairly hot sauce.	
<b>Meat Curry – medium</b>	£5.95
Mutton cooked in a medium sauce.	
<b>Meat Kurma</b>	£6.05
Mutton cooked in a mild creamy sauce with coconut and raisins.	
<b>Lamb Jalfrezy</b>	£6.50
Lamb served in a thick, hot curry sauce made with a variety of fresh spices, onions, peppers, tomatoes and fresh green chillies.	
<b>Lamb Tikka Balti</b>	£7.40
Lamb tikka cooked with garlic, tomatoes, capsicum, onion and coriander in a special balti sauce.	
<b>Meat Pathia</b>	£8.95
Mutton cooked in a sauce with an unusual balance of hot, sour and sweet flavour. Served with one portion of pilau rice.	
<b>Meat Rogan</b>	£6.50
Mutton cooked in medium hot sauce with herbs, garnished with cooked tomatoes and coriander.	
<b>Lamb Paneerwala</b>	£7.15
Tender lamb cooked with Indian cheese, red & yellow peppers with medium spiced sauce and herbs.	
<b>Lamb Achari</b>	£7.15
Spiced barbecue lamb first cooked in the tandoor then pan fried with achari sauce and garnished with coriander.	
<b>Lamb Sali</b>	£7.40
Tender pieces of lamb cooked with garlic and chilli, served with fresh spinach. Garnished with a grating of fried potatoes.	