Accempaniments

PAPADAM individual **0.50**

CHUTNEY SELECTION 1.50

onion relish, mango chutney, mint sauce, chilli sauce, tamarind chutney

KACHUMBER SALAD 2.45

chopped cucumber, tomato, onions, corriander and herbs and can be made mild/spicy

CHANA SALAD 2.45 NEW

chickpeas, onion, tomato, cucumber, green chillies, corriander with a minty yoghurt

Starters

SHEEK KEBAB 3.20

HOT ROD 3.50 III

authentic spicy sheek kebab

SHAMI KEBAB 3.20

CHICKEN TIKKA 3.50

GARLIC

CHICKEN TIKKA 3.90 NEW

TANDOORI CHICKEN 3.50

LAMB CHOPS 4.20

GARLIC CHILLI CHOPS 4.50 III

TANDOORI LEMON CHOPS 4.50

CHICKEN CHAAT 4.20

SAMOSA CHAT 4.50

MEAT SAMOSA 3.20

CHICKEN PAKORA 3.20

RONG PURI CHICKEN CHILLI 4.10 III

Mix Vegetable Starter

ONION BHAJI, ALOO TIKKA, VEGETABLE SAMOSA

one **3.90** two **6.90** four **13.50**

Mix Starter

CHICKEN TIKKA, MEAT SAMOSA, SHEEK KEBAB, ONION BHAII

one 4.10 two 7.75 four 14.50

Seafeed Selection

FISH TIKKA 4.20

FISH PAKORA 4.20

DESHI FISH 4.50

PRAWN COCKTAIL 3.50

PRAWN CHAAT PURI 4.50

KING PRAWN PURI 5.50

TANDOORI KING PRAWN 5.50

DESHI CHINGRI 5.90 !! king prawn with garlic, onion and chlli

Vegetarian Selection

VEGETABLE SAMOSA 2.90

VEGETABLE PAKORA 2.90

MUSHROOM PAKORA 2.90

ONION BHAJI 2.90

ALOO.

CHANA CHAAT 3.50

SAMOSA CHAT 4.50

PANEER TIKKA 3.50

PANEER CHILLI 4.20 III

ALOO TIKKA 3.20

DAL STUFFED PURI 2.95

ALOO.

STUFFED PURI 2.95 NEW



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Chef Signatures

All dishes can be prepared with chicken, lamb, vegetable or seafood

KING PRAWN & FISH 2.00 EXTRA

CHOCÓ TOFFEE CARAMEL 7.50

korma rich creamy dish using coconut and nuts which can be infused with either one of the flavours

CHOM CHOMI 7.50

strips of chicken cooked in a thick masala sauce with onion and peppers

BOMBAY

OMELETTE 7.50 | NEW

spicy masala omelette with peppers, onions, corriander, green chillies and tomatoes, seasoned with our special spice mix. Perfect protein packed meal of the day served with rice

MAKHANI CHICKEN 7.50

mild creamy dish cooked with nuts, tomato and butter with a dash of fresh cream

ACHARI 7.50 11 NEW

a very synonymus North Indian curry cooked with pickle, yoghurt and Indian five spices. Can be served with chicken or lamb

METHI 7.50 11

medium spiced dish can be cooked with chicken, lamb or fish infused with fenugreek

RANGLI MASALA 7.50

onions, peppers and spices in an tomato based exotic masala sauce

HYDERBADI GOSHT 7.50 W

lamb cooked in a very special spice with spinach and paneer

DAAL GOSHT 7.50 11

lamb cooked with chana daal in a special sauce

LASANI MANCHURA 7.50 II whole garlic, onions and peppers slowly cooked to produce a full garlic flavour dish

NABI NAGAR 7.50 IIII

small chunks of green and red peppers mixed with onions and hot naga chilli paste to make a flavoursome spicy dish

SASHLIK TIKKA KARAHI 7.50 !!

chicken or lamb grilled with onions and peppers before being cooked in a traditional karahi sauce

SASHLIK TIKKA MASSALA 7.50

chicken or lamb grilled with onions and peppers before being cooked in a aromatic traditional masala sauce

EXOTIC

LAZEEZ KARAHI 7.50 II mix of chicken lamb tikka, tandoori chicken and a lamb chop in an exotic karahi sauce

RAANI SPECIAL 7.50 || lamb keema, potatoes and peas cooked with

peppers, onions and green chillies

SABZI LAMB 7.50 11

lamb cooked with cauliflower and aubergine in a thick medium sauce

SHANGRILI 7.50 III

fairly hot dish cooked with chicken or lamb with peppers, onions and yoghurt to produce a tangy sauce

LAMB SUPREME 7.50 |

succulent lamb cooked with okra in an authentic style sauce

CHICKEN 71 7.50 | NEW

cubes of chicken cooked with cumin, curry leaves and mustard to create a flavoursome dish

HEELEY'S CHILLI MOSOLLA 7.50 III

hot, sweet and sour dish in a spicy chilli infused masala sauce

TANDOORI CHICKEN SAAG 7.50 III

rustic strips of tandoori chicken of the bone cooked in a medium spiced dish with spinach

SWEET

CHICKEN CHILLI 7.50 sweet sticky chinese sauce infused with

Indian marinated chicken cooked with onions and peppers

PUDINA 7.50 \

green pepper, onions, fresh mint and yoghurt are combined to create a truly unique dish

GRANNY'S HANDI SPECIAL 8.90 II

succulent pieces of chicken or lamb off the bone slowly cooked in a pot to bring out the authentic taste of india on your plate

Seafeed

(Boneless Pangasius white fish is used)

FISH SHORISHA 8.90 II

bangladeshi fish off the bone cooked with cumin seed and wholegrain mustard in a medium spiced sauce

FISH PIAZU BHUNA 8.90 III

fillet of fish cooked in a onion and tomato based indian style gravy

KERALAN FISH CURRY 8.90 | NEW

white fish cooked with mustard seeds, coconut milk, chillies, tomato and curry leaves to give a true taste of South India

FISH BANGLA 8.90 II NEW

fillet of fish cooked with beans in a medium spiced sauce authentic bangladeshi curry

KING PRAWN JINGHA SAAG 11.90 II

large king prawns cooked with a hint of garlic and whole leaf spinach

KING PRAWN IINGHA MASSALA **11.90**

large king prawns marinated and cooked in a clay oven, transferred to a medium spiced ginger and masala sauce

KING PRAWN JINGHA BHUNA 11.90 II

large king prawns cooked with ginger and garlic in a traditional bhuna sauce

Vegetarian

PANEER GARAM MASSALA 7.10 II

hot and spicy dish of paneer infused with our special Indian five spice

10%

Dis

count

0

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collection'

December

PANEER MAKHANI 7.10

mild and creamy dish also known as paneer butter masala (contains nuts)

DUM ALOO CURRY 6.90 W chunks of potato cooked with kashmiri

MAHARANIS MIX VEG 7.10 11

medium to hot dish, cooked with seasonal vegetables, chickpeas and panneer

PALAK SHEEM 7.10 !!

mild to medium spiced spinach dish with broad beans and a touch of garlic

ALOO CHANA SAAG 7.10 II

medium spiced dish cooked with spinach, potato and chick peas

BRINJAL MASSALA 6.90 || aubergine cooked in herbs and onions in Bangladeshi style

PALAK PANEER 7.10 | NEW a favourite of India, spinach with Indian

GOBI JALALI 6.90 III NEW cauliflower cooked in spicy, tangy runny

Millennium Currus

MASALA

sweet and mild dish with coconut, nuts and a special masala sauce and nuts

PASSANDA

mild dish using coconut, nuts, sugar and a touch of cream and voghurt and a dash of red wine

ROGAN JOSH

green peppers, red peppers and tomatoes to create a thick, medium spiced sauce

BALTI !

prepared from the grinding some of India's most powerful spices

KARAHI !

a blend of spices fused with sautéed onions, peppers and herbs

IALFREZI |||

green chillies, peppers and sliced onions, producing a thick and spicy sauce

VEGETABLE 6.90

Mild | Medium | Hot | | Very Hot III Extremely Hot IIII

BIRIYANI

special rice briskly tossed in a wok with spices and accompanied with a curry sauce CHICKEN or CHICKEN TIKKA 7.50 VEGETABLE 7.20

CHICKEN TIKKA 7.20

LAMB **7.50**

PRAWN 7.90

KING PRAWN 9.95

Mind Blowing IIIII

LAMB **7.90** PRAWN **7.90** KING PRAWN 9.90

Lazeez Sizzling Main Course

CHICKEN TIKKA 6.95 cubed and grilled after marinating in a voghurt and tikka sauce

TANDOORI CHICKEN 6.95

two pieces of grilled chicken on the bone with a tandoori marinade

TANDOORI LAMB CHOPS 8.50

succulent pieces of lamb chops grilled with a balanced marinade

TANDOORI CHILLI CHOPS 8.90 III

succulent pieces of lamb chops grilled with a garlic and chilli marinade

SHASHLIK 8.90

chicken or lamb cubed and tandoori grilled with onion, peppers and tomatoes

TANDOORI MIX GRILL 9.10

chicken tikka, lamb chops, sheek kebabs and tandoori chicken

TANDOORI FISH TIKKA 8.50

fillet of fish marinated in a blend of tandoori spices

DESI FISH 8.90 NEW

fillet of fish panfried in an authentic blend of Indian spices

TANDOORI KING PRAWN 11.90

marinated in a tandoori sauce cooked in the tandoor

LAZEEZ SPECIAL GRILL 10.90 NEW

fish, chicken tikka, lamb chop, tandori chicken, sheek kabab and king prawn

Curries frem the nineties

CURRY

cooked with medium spices

BHUNA !

sautéed onion with a basic blend of spice

KURMA

mild and creamy dish, using coconut, almonds, sugar and cream

DUPIAZA

cooked in a medium spiced thick sauce and garnished with fried onions

DANSAK

cooked in lentils in exotic sweet and sour sauce with a pineapple fruit twist

SAMBER !

hot and sour dish combining lentils and lemon juice to produce a sharp full flavoured dish

MADRAS III

hot and tangy sauce, fairly thick consistency

PATTA IIII

sweet, hot and sour dish, producing a unique taste bud tingling experience

VINDALOO IIII

hot and spicy dish using a great deal of spices and chillies

PHALL IIII

an extremely hot dish, with the use of extra hot chillies from bangladesh

CHICKEN or CHICKEN TIKKA 6.10

VEGETABLE 5.70 LAMB **6.30**

PRAWN **6.50**

KING PRAWN 8.90

Choose a Lazeez Meal Deal MEAL DEAL B

MEAL DEAL A PAPADAMS PLUS DIPS CHOOSE ANY CURRY' RICE OR NAAN OR CHIPS

PAPADAMS PLUS DIPS MIXED STARTER CHOOSE ANY CURRY* RICE OR NAAN OR CHIPS

*Terms and Conditions Excludes Fish, King Prawn and grill dishes.

Collection ONLY and discount on take away not available on deals. Offer cannot be used in conjunction with any other offers

5ides 3.30

Can be served as main 6.20

MIXED VEG BHAJI mixed vegetables cooked with sautéed onions in a dry sauce

MUSHROOM BHAJI

mushrooms cooked in a thick spicy sauce with onions

BOMBAY ALOO

chunks of potatoes cooked in a thick spicy sauce with onions

GOBI BHAII

fried pieces of cauliflower cooked in a medium spiced bhuna sauce

ALOO GOBI

cauliflower and potatoes cooked in a medium spiced bhuna sauce

ALOO MATAR

chunks of potatoes and green peas cooked in a thick medium sauce

BINDI BHAJI

okra cooked in a medium dry sauce

BRINIAL BHAIL

aubergines cooked in a medium dry

CHANA SAAG

chickpeas and spinach cooked together with onions and spices

TARKA DAAL

red split peas cooked with garlic to produce a truly authentic Indian dish

DAAL CHANA SAAG spinach and chickpeas cooked in a

medium sauce

CHANA BHAII

chickpeas cooked in a medium dry sauce

SAAG ALOO

spinach and potato cooked in a medium dry sauce

SAAG MUSHROOM

spinach and mushroom cooked in a medium dry sauce

MATAR PANEER

green peas and paneer (Indian cheese) cooked in a medium dry sauce

ALOO METHI

potato flavoured with fenugreek

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We also accept Master Card, Switch, Access and Visa. The management reserve the right to refuse admission. All prices are inclusive of V.A.T. Telephone transaction by card is 50p for debit card and £1.00 for credit card. Deliveries available: minimum spend £16.00 and within a 3 mile radius otherwise £2.00 charge per delivery. * 10% approximate discount.

Rice and Bread

BOILED RICE 2.20

PILAU RICE 2.30

ZEERA RICE 2.50

MUSHROOM

FRIED RICE 2.50

EGG FRIED RICE 2.50

CHANA RICE 2.50

LEMON RICE 2.50

ONION FRIED RICE 2.50 VEGETABLE RICE 2.50

COCONUT RICE 2.50

GARLIC RICE 2.50

KEEMA RICE 2.85

SPECIAL FRIED RICE 2.75

NAAN 2.30

KEEMA NAAN 2.40

PESHWARI NAAN 2.40

CHEESE NAAN 2.40 GARLIC NAAN 2.40

CHILLI NAAN 2.40

CORIANDER NAAN 2.40

GARLIC &

CORIANDER NAAN 2.50 TANDOORI ROTI 1.95

CHAPATI 1.95

CHIPS 1.95

PARATHA plain/Veg/Aloo 2.40 PURI (2) 1.95

European Distres

served with salad and chips

FRIED CHICKEN CUBES 6.90

FRIED SCAMPI 6.90 FISH FINGERS 6.50

CHILDRENS PORTION 4.95



