

starters

Speciality Starters

Tandoori Platter Selection For 4 Persons **£24.95**

Chicken tikka, tandoori chicken, sheek kebab and tandoori lamb chops.

Tandoori Platter Selection For 2 Persons **£12.50**

Chicken tikka, tandoori chicken, sheek kebab and tandoori lamb chops.

Agra Palace Platter For 1 Person **£6.95**

An array of chicken tikka, lamb tikka, sheek kebab, veg samosa & onion bhajee.

Tandoori Medley **£6.75**

An array of succulent chicken tikka, tender lamb tikka, flavoursome sheekh kebab and tandoori lamb chop.

Vegetarian Milloni **£4.95**

A combination of aloo kofta, vegetable somosa, onion bhaji & paneer tikka.

Lamb Kabli **£5.50**

Tender lamb cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Chicken Kabli **£4.50**

Diced chicken cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Tawali Kebab **£6.95**

Marinated chicken, lamb and sheek kebab stir fried with green and red pepper, onions, sliced mushroom, coriander and tamarind sauce and served on a sizzling platter.

Tandoori Lamb Chops **£6.95**

Tandoori style spicy lamb chops, cooked on a skewer.

Seabass Biran **£5.75**

Sea bass fillet lightly spiced then pan fried. Garnished with onions & peppers.

Chicken

Chicken Pakora **£3.95**

Succulent chicken pieces in spicy batter & deep fried.

Chicken Tikka Chaat Puri **£3.95**

Marinated chicken breast with onions, tomato and cucumber with various spices and chaat massalla, served on a puri.

Chicken Tikka **£4.50**

Tandoori Chicken **£4.50**

Lamb

Lamb Tikka Chaat Puri **£4.95**

Marinated lamb cooked with onions, tomato, cucumber, various spices and chaat massalla, served on a puri.

Sheek Kebab **£3.95**

Shami Kebab **£3.95**

Spicy lamb mince discs flavoured with garlic, ginger and coriander cooked on a traditional 'Tawa'.

Lamb Tikka **£4.95**

Trio Keema Somosa **£4.50**

Seafood

King Prawn Tandoori **£7.50**

King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Three large king prawns in portion.

King Prawn Puri **£5.95**

King prawns cooked with onions, garlic and spices in a medium strength sauce and served on puri.

Prawn Puri **£4.95**

Prawns cooked with onions, garlic and spices in a medium strength sauce and served on thin deep fried bread.

Machlee Tandoori (May contain bones, please be aware) **£5.50**

Cod pieces marinated with various spices, ginger, lemon juice & mustard oil.

Machlee Pakora (May contain bones, please be aware) **£5.50**

Lightly spiced cod pieces deep fried in batter.

Turmeric Salmon Biran **£6.95**

Salmon fillets marinated with turmeric, lemon juice, ginger, spices then pan fried.

Prawn Cocktail **£4.50**

Vegetarian

Garlic Mushroom **£3.95**

Fresh mushroom wedges pan fried with garlic paste.

Mushroom Puri **£3.95**

Button mushroom slices cooked with onions and tomato in a medium spiced sauce, served on puri.

Paneer Tandoori **£4.50**

Indian cheese cubes marinated with tandoori spices & cooked in the tandoor.

Onion Bhaji **£3.95**

Trio Vegetable Somosa **£4.50**

tandoori main courses

All these dishes are served with side salad and yoghurt mint sauce

Chicken Tikka **£8.95**

Tender chicken breast pieces marinated in various spices, skewered and roasted in the tandoor.

1/2 Tandoori Chicken **£8.95**

On the bone chicken leg and breast marinated in tandoori spices, skewered and roasted in the tandoor.

Lamb Tikka **£9.90**

Lamb fillets marinated with herbs, spices roasted on a skewer in the tandoori oven.

King Prawn Tandoori **£14.95**

King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Six large king prawns in portion.

Agra Tandoori Mixed Grill **£14.95**

An array of succulent chicken tikka, spicy tandoori chicken, tender lamb tikka, flavoursome sheekh kebab. Served with naan & mixed vegetable curry.

traditional dishes

Dupiaza A maximum quantity of diced onions cooked with a selection of fresh herbs and spices, medium strength.

Bhoona Finely chopped onions, tomatoes cooked with various herbs and spices to create a medium strength flavour.

Pathia A sour and hot curry created by the maximum use of tomato puree, fresh tomato, onions, red chilli and selected herbs and spices.

Dansak A medium to hot strength curry cooked with lentils, selection of herbs and spices and pineapple chunks.

Madras A hot and spicy dish prepared with dozens of herbs and spices, red chilli and fresh coriander.

Vindaloo A fabulously rich and fiery dish created by the extensive use of red chilli, strong spices and fresh coriander.

Rogan Josh A medium strength dish cooked with onions, herbs and spices, garnished with a maximum quantity of freshly cooked tomatoes.

Saag A medium spiced dish cooked with onions, garlic, ginger, and a generous amount of spinach leaves.

All of the above dishes are priced as follows:

Chicken **£7.95**

Lamb **£9.95**

Prawn **£8.95**

King Prawn **£10.95**

Chicken Tikka **£8.50**

Vegetable **£6.95**

agra signature dishes

Sylheti Chicken **£9.25** Lamb **£10.50**

Strips of chicken or lamb cooked with onions, green peppers, red peppers, whole green chillies and sliced shatkora infused with chef's own spice selection, served slightly hot.

Podina Chicken **£9.25** Lamb **£10.50**

Chicken or lamb cooked with onions, red peppers, tomato and chopped mint leaves cooked to a medium spiced flavour.

Naga Chicken **£9.25** Lamb **£10.50**

Roasted garlic cloves, onions, tomato, coriander and naga chilli (officially the hottest chilli in the world!) toned down to give a distinctive, aromatic flavour. A throat warming dish for lovers of hot and spicy dishes.

Dalcha Chicken **£9.25** Lamb **£10.50**

Marinated chicken or lamb cooked with sliced lemons, sliced peppers, tomato and coriander then served upon a garlic lentil sauce.

Korai Chicken **£9.25** Lamb **£10.50**

Tender marinated chicken breast or lamb cooked with onion, tomato, garlic, ginger, green chilli, spices then simmered in a cast iron korai (wok).

Shatkora Chicken **£9.25** Lamb **£10.50**

Cooked with chopped onions, coriander, ground spices and sliced Bangladeshi citrus papeda to create the traditional and very popular Bangladeshi dish, highly recommended.

Achar Beguni Chicken **£9.25** Lamb **£10.50**

Tender chicken or lamb pieces cooked with onions, garlic, ginger, simmered with a selection of authentic pickles, aubergines & pickled aubergine.

Special Tawah Pakwan Chicken **£9.25** Lamb **£10.50**

Chicken or lamb cooked with minced lamb, peas, onions and peppers, medium spiced dish sizzled on a tawah with onions and garlic.

Lamb Shank Nihari **£13.95**

Slow cooked, succulent lamb shank, cooked with onions, chopped tomato, coriander, mustard, mint, cardamom and star anise.

Jaflongi Murgh **£9.25**

Chicken breast pieces cooked with cumin and coriander seeds a hint of mustard then infused with chef's own spice mix.

Murgh Manchurian **£9.25**

Tender chicken strips, julienne peppers and onions, fresh coriander cooked with numerous spices in a tandoori massalla sauce.

Murgh Kandhari **£9.25**

Tandoori chicken strips and boiled egg cooked with onions, minced lamb, garlic, tomato, selected spices in a medium strength sauce.

Lamb Hyderabadi **£10.50**

Tender marinated lamb pieces cooked with chopped onions, mustard seeds, and birdseye chilli in a slightly hot and tangy sauce, garnished with fried onions, red pepper and garlic.

Jaipuri Jeera Murgh **£9.25**

Marinated chicken barbecued in the tandoor then cooked with shahi jeera, fried mushrooms, capsicum and onions in a thick spicy sauce..

Garlic Chilli Murgh **£9.25**

Tender marinated breasts of chicken cooked with sliced garlic, onions, green chillies, green peppers, herbs and spices and fresh coriander.

Chasni Tikka **£9.25**

A popular South Indian dish which is prepared with marinated chicken in a sweet and sour tasting sauce using onions, garlic, tamarind and lime juice.

Anaroshi Lamb **£10.50**

Tender lamb cooked with onions, tomato, coriander, chopped pineapple, mixed array of spices and garam massalla. Garnished with fried onions and served medium or slightly hot, please specify.

fish specials

Extra preparation time should be allowed for all fish special dishes. (May contain bones, please be aware)

Machlee Tandoori **£10.95**

Cod pieces marinated with various spices, ginger, garlic, lemon juice, mustard oil.

Machlee Malabar **£10.95**

Cod pieces and king prawns marinated with various spices, ginger, lemon juice and mustard oil, pan fried and cooked in a tangy sauce with onions, green peppers and tomato.

Salmon Jhulli **£12.95**

Salmon fillets marinated with turmeric, lemon juice, ginger and mild spices, pan fried and then simmered in a onion and tomato sauce.

Goan Jhinga **£10.95**

Juicy whole king prawns cooked with onions, tomato, grated coconut and garnished with fried onions, peppers and aubergines.

Tenga Seabass **£13.95**

Popular Bangladeshi sweet and sour fish dish cooked with seabass fillets, onions, coriander, selective spices in tomato rich gravy, tempered with mustard seeds and curry leaves. Served with spinach and spiced potatoes.

Tiger Chingri **£10.95**

Succulent tiger prawns sautéed with onions, curry leaves, mustard seeds and mustard oil, simmered in garlic scented tomato gravy.

Jhinga Shatkora **£11.95**

Jumbo king prawn cooked with onions, cherry tomatoes, fresh coriander and slices of Bangladeshi citrus shatkora. Highly recommended.

Machlee Komla Jhool **£10.95**

Marinated fish pieces pan fried then cooked in a bhoona style sauce infused with shredded tangerine peel and cherry tomato a traditional Bangladeshi fish dish.

agra specialities

Ginger Massala Grated root ginger, onions, tomato, fresh coriander, herbs and spices cooked in a spicy sauce.

Chilli Massala Fresh green chillies, onions, tomatoes, garlic, fresh coriander are used to acquire a hot, but tasteful flavour.

Jalfrezi Onions, green peppers, tomato, garlic, ginger and an array of spices cooked in a succulent sauce (Medium or hot please specify).

Rezalla Fresh mushrooms and sliced potatoes cooked with, onions, garlic, ginger, and selected spices in a rich sauce.

Tawah Tawah dishes are cooked and served on a 'Tawah' (sizzling platter). Onions, fresh garlic, coriander, spring onions, garam massalla, selective herbs and spices are used to create a special flavour.

All of the above dishes are priced as follows:

Chicken **£8.95**

Lamb **£9.95**

Prawn **£8.95**

King Prawn **£11.95**

Vegetable **£7.50**

mild dishes

Butter Chicken **£8.95**

Chicken Tikka cooked in a rich creamy sauce, created by the mixture of fresh cream, herbs, yoghurt and mango.

Badam Passanda Chicken **£8.95** Lamb **£9.95**

Chicken or lamb tikka cooked with crushed cashew nuts, crushed almonds, in a creamy sauce, garnished with pistachio nuts.

Tikka Massala Chicken **£8.95** Lamb **£10.50**

Ground almonds, coconut, fresh cream and mild spices to create the popular nations favourite dish.

Korma

A very mild curry created by using milk, cream, sultanas, desiccated coconut, almond, mild herbs and spices giving a very rich creamy taste.

Chicken **£7.95**

Lamb **£9.95**

Chicken Tikka **£8.95**

Vegetable **£7.25**

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balti dishes

Chopped onions, green peppers, ginger, garlic and a selection of spices are cooked and served with a choice of meat in the Balti dish. (For an extra bite ask for green chillies to be added).

Agra Special Balti	£10.50
Chicken tikka, lamb tikka, king prawns and mushroom.	
Chicken Balti	£7.95
Chicken Tikka Balti	£8.50
Chicken & Mushroom Balti	£8.95
Lamb Balti	£9.95
Lamb & Mushroom Balti	£10.95
Prawn Balti	£8.95
King Prawn Balti	£10.95
King Prawn Saag Aloo Balti	£11.95
Vegetable Balti ✓	£7.50

Any other type of Balti can be prepared on request

vegetarian selection ✓

Also available for main course £3.20 extra

Sabzi Hindustani ✓	£4.25
Okra, aubergines, chick peas, green peppers, onions cooked with fresh coriander.	
Aloo Mottar ✓	£3.75
Spicy potatoes & peas cooked with onions, coriander, tomato & selected spices.	
Mushroom Piaz ✓	£3.75
Sliced mushrooms with diced onions, tomato, tempered cumin seeds, lightly spiced.	
Sabzi Bhoona ✓	£3.75
Mixed vegetables cooked with onions, tomato, fresh coriander & selected spices	
Sarso Baingon ✓	£3.75
Baby aubergines fried with mustard seeds, onions, tomato and spices.	
Bindi Piaz ✓	£3.75
Okra cooked with diced onions, tomato, tempered cumin seeds and lightly spiced.	
Chana Aloo ✓	£3.75
Chick peas and diced potatoes, cooked with onions and selected spices.	
Bombay Aloo ✓	£3.75
Spicy potatoes cooked with onions, coriander, tomato & a selection of spices.	
Mottar Paneer ✓	£3.75
Indian cheese cubes and peas.	
Tarka Dhall ✓	£3.75
Lentils with fried garlic.	
Dhall Navratan ✓	£3.75
Lentils with fried garlic & seasonal vegetables.	
Paneer Palak ✓	£3.75
Indian cheese and spinach stir fry.	
Aloo Palak ✓	£3.75
Potato and spinach cooked with onions, fresh coriander and a selection of spices.	

biryani 🌶️

An elegant rice dish cooked with sultanas, almonds and Basmati rice, flavoured with cardamom, cinnamon and pure ghee. A separate vegetable curry is included to compliment this dish.

Agra Special Biryani	£11.95
Marinated chicken, lamb, prawns and king prawn.	
Chicken Tikka Biryani	£9.95
Lamb Tikka Biryani	£11.95
Chicken Biryani	£9.50
Lamb Biryani	£10.95
Vegetable Biryani ✓	£8.25
Prawn Biryani	£9.95
King Prawn Biryani	£11.95

english dishes

Scampi <small>Served with salad and fries</small>	£9.95
Omelette (various) <small>Served with salad and fries</small>	£8.95
Chicken Nuggets & Chips <small>Child Portion</small>	£6.95

breads

Plain Nan ✓	£2.40
Ginger Nan ✓	£2.75
Garlic Nan ✓	£2.75
Garlic Coriander Nan ✓	£2.95
Mint and Garlic Nan ✓	£2.95
Keema Nan	£3.25
Keema Cheese Nan	£3.50
Chilli Cheese Nan ✓	£3.50
Garlic Cheese Nan ✓	£3.50
Peshwari Nan 🌶️ ✓	£3.50
Tikka Nan	£3.75
Tandoori Roti ✓ ♥️	£2.40
Chapatti ✓ ♥️	£1.70

rice dishes

Boiled Rice ✓ ♥️	£2.40
Pilau or Fried Rice ✓	£2.60
Mushroom Pilau Rice ✓	£3.25
Keema Pilau Rice	£3.50
Agra Special Rice <small>Chicken, peas and mushroom.</small>	£3.95
Tikka Pilau	£3.50
Lemon Fried Rice	£3.25

sundries

Chips ✓	£2.80
Green Salad ✓	£2.10
Raita ✓	£1.50
Cucumber Raita ✓	£1.75
Onion Raita ✓	£1.75
Papadom ✓	£0.80
Spiced Papadom ✓	£0.90
Chutney Tray ✓ <small>per person usage</small>	£0.80
<small>Mango chutney, mint yoghurt and onion salad</small>	
Pickle Tray ✓ <small>per person usage</small>	£0.80
<small>Lime, chilli and mixed pickle</small>	

♥️ = Healthy Option. Minimal oil and salt used.

✓ = Suitable for Vegetarians.

🌶️ = Contains Nuts.

wine list

House Wines	
Marcel Hubert Medium Dry White	£12.95
Marcel Hubert Dry White	£12.95
Marcel Hubert Red	£12.95

Champagne	
Paul Langier Brut	£25.95
Moet et Chandon Brut NV	£49.95
Dom Perignon	£175.00

Sparkling Wine	
Martini Asti	£17.95
Prosecco	£21.95

Rose Wines	
Mateus Rose	£14.95
Pinot Grigio Cortefresca	
Delle Venezie Rose	£15.95
Blossom Hill, White Zinfandel	£12.95

White Wines	
Brancott Estate Sauvignon Blanc	£18.95
Cortefresca Pinot Grigio Delle Venezie	£15.95
Mont Rocher Viognier	£15.95
Roos Estate Chenin Blanc	£14.95
Jacobs Creek Chardonnay	£13.95
Chablis	£24.95
Artesa Rioja Viura	£15.95

Red Wines	
Las Montanas Cabernet Sauvignon 2009	£15.95
Rioja De Alto Amo	£16.95
Para Dos Malbec	£17.95
San Andreas Chilean Merlot	£12.95
Jacobs Creek Shiraz	£13.95
Cerro Anon Rioja	£18.95
Sierra Grande Pinot Noir	£19.95

glass of wine

White Wine By The Glass (187ml)	
Sauvignon Blanc	£4.75
Chardonnay	£4.75
Pinot Grigio	£4.75

Red Wine By The Glass (187ml)	
Merlot	£4.75
Shiraz	£4.75
Malbec	£4.75
Rioja	£5.75

Rose Wine By The Glass (187ml)	
Zinfandel Rose	£4.75

Sparkling Wine By The Glass (200ml)	
Prosecco	£6.75

gin list Prices include a mixer

Alfred Button Lemon Sherbert	£4.95
Bombay Sapphire Gin	£5.75
Gordon's London Dry Gin	£4.95
Gordon's Pink Gin	£4.95
Whitley Neill Parma Violet Gin	£5.50
Whitley Neill Raspberry Gin	£5.50
Whitley Neill Rhubarb & Ginger Gin	£5.50

bar tariff

Draught Beers	
Cobra Premium Lager	<small>Half</small> £2.30 <small>Pint</small> £4.50
Cobra Malabar Pale Ale	<small>Half</small> £2.30 <small>Pint</small> £4.50
Guinness Surger <small>(520ml Can)</small>	£4.50
Tetley Smoothflow Bitter <small>(440ml Can)</small>	£3.75
Bottle	
Bangla Lager <small>(330ml)</small>	£3.75
Kingfisher Lager <small>(330ml)</small>	£3.75
Budweiser <small>(330ml)</small>	£3.75
Peroni Nastro Azzuro	£3.75
Strongbow Cider <small>(275ml)</small>	£3.75
Magners Cider <small>(330ml)</small>	£3.75
Smirnoff Ice <small>(275ml)</small>	£3.75
Kopparberg <small>(500ml)</small>	£4.50

Aperitifs - £3.40

Cinzano Bianco, Martini (dry or sweet), Campari, Pimms No1, Archers

Spirits (25ml) - £3.40

Smirnoff Vodka, Bacardi, Pernod, Famous Grouse Whisky, Jameson Whisky, Malibu, Captain Morgans Spiced Rum, Captain Morgans Dark Rum, Southern Comfort, Jack Daniels

Liqueurs (25ml) - £3.40

Ameretto, Tia Maria, Cointreau, Drambuie, Grand Marnier, Sambucca, Tequila Bailey's Irish Cream (50ml)

Cognac (25ml)

Martell £3.40
Hennessey XO £7.50
Macallan Malt Whisky £4.70

Port

Cockburn's Ruby Port £3.40

Soft Drinks

Pepsi, Diet Pepsi Pint **£3.60** **£1.90**
Lemonade, Orangeade Pint **£3.60** **£1.90**
Coca Cola, Diet Coke (330ml Glass Bottle) **£2.60**
Tonic Water, Ginger Ale **£1.90**
Soda Water, Bitter Lemon **£1.90**
Fruit Juice: Orange/Pineapple/Apple **£1.90**
J20 (Orange & Passionfruit) **£2.60**
Still / Sparkling Mineral Water (250ml) **£1.90**
Still / Sparkling Mineral Water (750ml) **£4.10**
Fever Tree Tonics (Various) **£1.75**
Mixer **£1.10**

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