



BRITISH
Curry Awards

godiva
awards



agrapalace

award winning indian dining

We are delighted to welcome you to our extensive menu. We have included many of your firm favourites alongside a careful selection of dishes which are unique to the Agra Palace.

The array of wonderful starters, the more familiar dishes as well as the many new dishes are all freshly prepared with only the finest ingredients and an authentic blend of spices, remaining true to the regional cuisines of India and Bangladesh.

We at Agra Palace are committed to sourcing locally produced food and drinks and where possible we use such ingredients.

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WHERE POSSIBLE WE USE LOCALLY SOURCED PRODUCE

CHEQUES NOT ACCEPTED. All major credit/debit cards accepted.
Management reserves the right to refuse service and admission without reason.

PLEASE NOTE: Most of our dishes contain certain allergens such as dairy, gluten, shellfish, nuts, peanuts etc. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

STARTERS

PLATTERS

Agra Palace Platter For One **8.95**

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

Tandoori Medley For One **8.95**

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

Tandoori Platter For Two **15.95** For Four **31.95**

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

Vegetarian Milloni ♪ For One **6.95** For Two **13.90**

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

SPECIALITY STARTERS

Lamb Kabli **5.95**

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

Chicken Kabli **5.75**

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

Tawali Kebab **8.95**

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 Chops **8.95**

Tandoori style spicy mutton chops, cooked on a skewer.

Seabass Biran **5.95**

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

CHICKEN

Chicken Pakora **5.95**

Succulent chicken pieces in spicy batter & deep fried.

Chicken Tikka Chaat Puri **5.95**

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

Chicken Tikka ♥ **5.95**

Tandoori Chicken ♥ **5.95**

LAMB

Lamb Tikka Chaat Puri **5.95**

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

Sheek Kebab **5.95**

Shami Kebab **5.95**

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

Lamb Tikka **6.95**

Trio Keema Somosa **4.95**

SEAFOOD

- King Prawn Tandoori ♥** 8.50
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** 6.95
King prawns cooked with onions, garlic and spices in a medium strength sauce and served on puri.
- Prawn Puri** 5.95
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)** 6.95
Cod pieces marinated with various spices, ginger, lemon juice and mustard oil.
- Machlee Pakora (May contain bones, please be aware)** 6.95
Lightly spiced cod pieces deep fried in batter.
- Salmon Tandoori** 9.50
Salmon fillets marinated with turmeric, lemon juice, ginger, spices then roasted in the tandoori oven.
- Prawn Cocktail** 5.95

VEGETARIAN

- Garlic Mushroom √** 4.95
Fresh mushroom wedges pan fried with garlic paste.
- Mushroom Puri √** 4.95
Button mushroom slices cooked with onions and tomato in a medium spiced sauce, served on puri.
- Paneer Tandoori √ ♥** 5.95
Indian cheese cubes marinated with tandoori spices and cooked in the tandoor.
- Onion Bhaji √** 4.95
- Trio Vegetable Somosa √** 4.95

TANDOORI MAIN COURSES

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

- Chicken Tikka ♥** 11.95
Tender chicken breast pieces marinated in various spices, skewered and roasted in the tandoor.
- 1/2 Tandoori Chicken ♥** 11.95
On the bone chicken leg and breast marinated in tandoori spices, skewered and roasted in the tandoor.
- Lamb Tikka ♥** 13.95
Lamb fillets marinated with herbs and spices roasted on a skewer in the tandoori oven.
- King Prawn Tandoori ♥** 16.95
King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Six large king prawns in portion.
- Tandoori Chops** 17.90
Tandoori style spicy mutton chops, cooked on a skewer.
- Agra Tandoori Mixed Grill** 18.95
An array of succulent chicken tikka, tandoori chicken, tender lamb tikka, mutton chop and flavoursome sheekh kebab. Served with naan and mixed vegetable curry.

AGRA SIGNATURE DISHES

Sylheti *Chicken* 12.95 *Lamb* 13.95

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* 12.95 *Lamb* 13.95

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

Naga *Chicken* 12.95 *Lamb* 13.95

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* 12.95 *Lamb* 13.95

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

Korai *Chicken* 12.95 *Lamb* 13.95

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

Tawah Pakwan *Chicken* 12.95 *Lamb* 13.95

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

Lamb Shank Nihari 16.95

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

Sarso Murgh 12.95

Succulent marinated chicken cooked with chopped onions, coriander, mustard, selection of ground spices and mustard seeds to create a spicy aromatic curry.

Murgh Manchurian 12.95

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

Murgh Kandhari 12.95

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

Lamb Hyderabad 12.95

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 12.95

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

Garlic Chilli Murgh 12.95

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

Chasni Tikka 12.95

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 13.95

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

MILD DISHES N

Butter Chicken N 11.50

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

Badam Passanda N *Chicken* 11.50 *Lamb* 12.95

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

Tikka Massala N *Chicken* 11.50 *Lamb* 12.95

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

Korma N

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

Chicken 9.95 **Lamb** 11.95

Chicken Tikka 10.95 **Vegetable γ** 8.95

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 10.95 **Lamb** 11.95

Prawn 10.95 **King Prawn** 13.95

Vegetable γ 9.50

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 12.95

Chicken tikka, lamb tikka, king prawns and mushroom.

Chicken Balti 9.95

Chicken Tikka Balti 10.95

Chicken & Mushroom Balti 10.95

Lamb Balti 11.95

Lamb & Mushroom Balti 12.95

Prawn Balti 10.95

King Prawn Balti 13.95

King Prawn Saag Aloo Balti 14.95

Vegetable Balti γ 9.50

Any other type of Balti can be prepared on request

FISH SPECIALS

Extra preparation time should be allowed for all fish special dishes.

(May contain bones, please be aware)

Machlee Tandoori 13.95

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

Machlee Malabar 13.95

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 17.95

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

Goan Jhinga 🇳🇵 14.95

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

Tenga Seabass 16.95

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.

Jhinga Shatkora 14.95

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

Salmon Tandoori 18.95

Salmon fillets marinated with turmeric, lemon juice, ginger, spices then roasted in the tandoori oven.

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.*

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.*

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.*

All of the above dishes are priced as follows:

Chicken 9.95

Lamb 11.95

Prawn 10.95


King Prawn 13.95

Chicken Tikka 10.95

Vegetable 🌿 9.50

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	13.95
<i>Marinated chicken, lamb, prawns and king prawn.</i>	
Chicken Tikka Biryani	12.95
Lamb Tikka Biryani	13.95
Chicken Biryani	11.95
Lamb Biryani	12.95
Vegetable Biryani 	9.95
Prawn Biryani	11.95
King Prawn Biryani	14.95

VEGETARIAN SELECTION

Also available for main course 4.50 extra

Sabzi Hindustani 	5.45
<i>Okra, aubergines, chick peas, green peppers, onions cooked with fresh coriander.</i>	
Aloo Mottar 	4.95
<i>Spicy potatoes & peas cooked with onions, coriander, tomato & selected spices.</i>	
Mushroom Piaz 	4.95
<i>Sliced mushrooms with diced onions, tomato, tempered cumin seeds, lightly spiced.</i>	
Sabzi Bhoona 	4.95
<i>Mixed vegetables cooked with onions, tomato, fresh coriander and selected spices</i>	
Sarso Baingon 	4.95
<i>Baby aubergines fried with mustard seeds, onions, tomato and spices.</i>	
Bindi Piaz 	4.95
<i>Okra cooked with diced onions, tomato, tempered cumin seeds and lightly spiced.</i>	
Chana Aloo 	4.95
<i>Chick peas and diced potatoes, cooked with onions and selected spices.</i>	
Bombay Aloo 	4.95
<i>Spicy potatoes cooked with onions fresh coriander, tomato & a selection of spices.</i>	
Mottar Paneer 	5.25
<i>Indian cheese cubes and peas.</i>	
Tarka Dhall 	4.95
<i>Lentils with fried garlic.</i>	
Dhall Navratan 	4.95
<i>Lentils with fried garlic & seasonal vegetables.</i>	
Paneer Palak 	5.25
<i>Indian cheese and spinach stir fry.</i>	
Aloo Palak 	4.95
<i>Potato and spinach cooked with onions, fresh coriander and a selection of spices.</i>	

ENGLISH DISHES

Scampi <i>Served with salad and fries</i>	10.95
Plain Omelette <i>Served with salad and fries</i>	9.95
Cheese Omelette <i>Served with salad and fries</i>	10.95
Chicken Omelette <i>Served with salad and fries</i>	10.95
Chicken Nuggets & Chips <i>Child Portion</i>	7.95
Sirloin Steak	18.95
<i>Served with salad, fried mushrooms and onions and fries.</i>	

BREADS

Plain Nan \vee	2.90
Ginger Nan \vee	3.50
Garlic Nan \vee	3.50
Garlic Coriander Nan \vee	3.75
Mint and Garlic Nan \vee	3.75
Keema Nan	4.75
Keema Cheese Nan	4.50
Chilli Cheese Nan \vee	4.50
Garlic Cheese Nan \vee	4.50
Peshwari Nan N \vee	4.50
Tikka Nan	4.50
Tandoori Roti \vee \heartsuit	2.80
Chapatti \vee \heartsuit	1.95

RICE DISHES

Boiled Rice \vee \heartsuit	2.90
Pilau or Fried Rice \vee	3.10
Mushroom Pilau Rice \vee	3.95
Lemon Fried Rice	3.95
Keema Pilau Rice	3.95
Tikka Pilau	3.95
Agra Special Rice <i>Chicken, peas and mushroom</i>	4.50

SUNDRIES \vee

Chips \vee	3.95
Green Salad \vee	2.95
Raita \vee	1.95
Cucumber Raita \vee	2.25
Onion Raita \vee	2.25
Papadom \vee	0.90
Spiced Papadom \vee	0.90
Chutney Tray \vee	per person usage 0.90
<i>Mango chutney, mint yoghurt and onion salad</i>	
Pickle Tray \vee	per person usage 0.90
<i>Lime, chilli and mixed pickle</i>	

\heartsuit = Healthy Option. Minimal oil and salt used.

\vee = Suitable for Vegetarians.

N = Contains Nuts.