

## TAWA DISHES

(Unique dishes which speaks for its self)  
Cooked with capsicum, fresh herbs and tandoori masala sauce. Garnished with cheddar cheese and served on a sizzling tawa. A semi dry dish

CHICKEN TIKKA	11.95	MIX VEG	9.95
LAMB TIKKA	12.95	KING PRAWN	15.95

## TRADITIONAL DISHES

A selection of age old popular and favourite dishes, specially prepared for Basmati. All carefully prepared using fresh ingredients and finely ground spices and herbs

**MALAYAN** - A mild dish prepared with pineapple, fruit juices, coconut and cream, all beautifully balanced

**KORMA** - A delicate preparation of cream and selected spices, to provide a delicious, condensed, mild strength dish

**BHUNA** - A thoroughly garnished dish with onion, garlic, tomato and selected spices to provide a delicious condensed, medium strength dish

**ROGAN JOSH** - Specially prepared with pimento and garlic, garnished with tomato. Medium dish

**PATHIA** - A hot, sweet and sour dish prepared with garlic, red chilli, onion, capsicum and tomato puree

**DUPIAZA** - A medium dish cooked with onions, seasoned with fresh spices and herbs to produce a medium taste

**DHANSAK** - A beautiful combination of spices with pineapple and lentils producing a sour, sweet and hot taste

**MADRAS** - A popular dish from the madras province, a rich, hot and sour dish to taste. Prepared extensively with chilli, lemon juice and tomato puree. Hot

**VINDALOO** - A fabulously rich, fiery hot taste. Potatoes, ginger and red chilli are a few spices to add quality to this dish, as it is the most extravagantly hot

CHICKEN	10.95	TANDOORI CHICKEN	11.95
LAMB	11.25	HASH (duck)	13.95
PRAWN	10.95	KING PRAWN	14.95
CHICKEN TIKKA	11.95	FISH (Bangladesh freshwater fish)	12.95
LAMB TIKKA	12.25	VEGETABLES	9.95

## EUROPEAN DISHES

Served with green salad and chips

OMELETTE (chicken or prawn)	9.95	FRIED CHICKEN (1/2 chicken)	10.95
SCAMPI & CHIPS	9.95	SIRLOIN STEAK & CHIPS	14.95
CHICKEN NUGGETS	9.95	T-BONE & CHIPS	19.95

## VEG SIDE DISHES

A perfect compliment any dish. Can be prepares as a main dish (please ask)

MIXED VEG BHAJEE	4.95	SAAG ALOO	5.95
MUSHROOM BHAJEE	4.95	SAAG BHAJEE	4.95
CAULIFLOWER BHAJEE	4.95	TARKA DHAL	4.95
BHINDI BHAJEE	4.95	MOTTOR PANEER	5.95
BRINJAL BHAJEE	4.95	SAAG PANEER	5.95
BOMBAY POTATO	4.95	CURRY SAUCE	4.25
ALOO GOBI	5.95		

## FRESH BREAD RICE

NAN	3.20	BOILED RICE	3.20
KEEMA NAN	3.95	PILAU RICE	3.50
GARLIC NAN	3.95	FRIED RICE	3.50
CHEESE NAN	3.95	MUSHROOM PILAU RICE	3.95
ONION NAN	3.95	EGG FRIED RICE	3.95
PESHWARI NAN	3.95	VEG PILAU RICE	3.95
VEG NAN	3.95	LEMON RICE	3.95
GARLIC & CHEESE NAN	4.25	EGG & PEAS PILAU RICE	4.25
CHEESE & CHILLI NAN	4.25	GARLIC RICE	3.75
KEEMA & CHEESE NAN	4.25	KEEMA PILAU RICE	4.50
TIKKA NAN	3.95	SAAG RICE	3.95
CHAPATTI	1.75	COCONUT PILAU RICE	3.95
PURI	1.75	KASHMIRI RICE (fruity)	3.95
TANDOORI ROTI	2.95	BASMATI SPECIAL RICE (mix veg and egg)	4.50
PARATHA (plain)	2.95	KABULI ALOO RICE (chick peas and potato)	3.95
PARATHA (stuffed-veg)	3.50		

## EXTRAS

PAPADOM (Plain)	1.00	CHIPS	3.00
PAPADOM (Spiced)	1.10	SPICY CHIPS	3.50
CHUTNEYS (each)	1.00	RAITHA (cucumber/tomato)	1.50
CHUTNEY TRAY	3.00	GREEN SALAD	2.50

## SET MENUS\*

### (FOR TWO)

Papadoms & Condiments  
Any 2 Starters  
Any 2 Main Dishes  
1 Side Dishes  
Any 1 Rice & 1 Nan

**£34.95**

### (FOR FOUR)

Papadoms & Condiments  
Any 4 Starters  
Any 4 Main Dishes  
2 Side Dishes  
Any 2 Rice & 2 Nan

**£59.95**

(excluding Seafood dishes and English dishes) (takeout only)  
(cannot be used in conjunction with another offer/promotion)

## BANQUET NIGHTS\*

4 COURSES (Dining in only)

SUN - THUR **£17.95**  
FRI & SAT **£19.95**

(Charges will apply on any alterations)

Not available on all Bank Holidays, last two weeks of December,  
Mother's Day, Valentines Day £19.95

DISABLE ACCESS

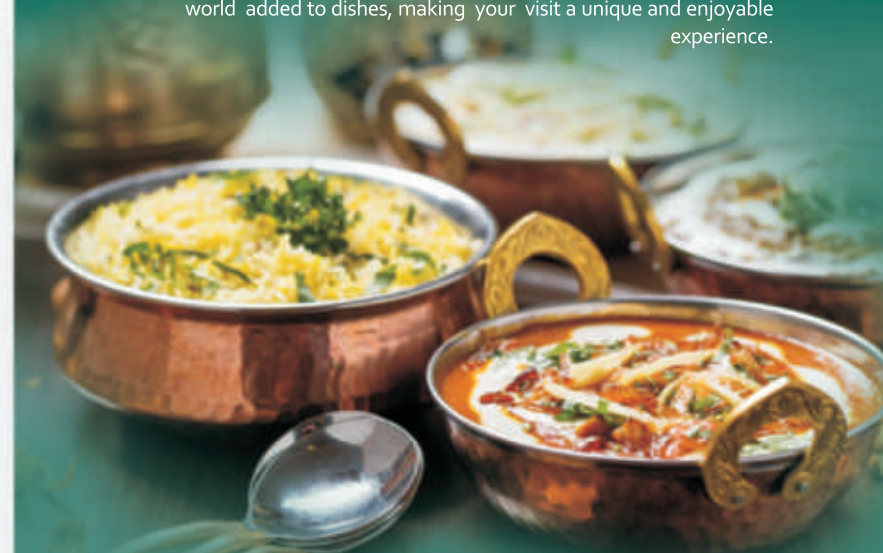
UP TO 130 SEATING CAPACITY  
LARGE PARTIES CATERED FOR

Management reserves the right to refuse service without reason



Here at Basmati, it is our philosophy to make your visit an enjoyable experience. The design and décor have been put together by our concept creators to be a rich and welcoming feel. Our staff are friendly and attentive. It is their aim to ensure that your visit will make a lasting impression,

With this menu we have modernised Indian cuisine, taking it to its next level yet still keeping its authentic flavours but approached in a contemporary manner, with different accents from around the world added to dishes, making your visit a unique and enjoyable experience.



**15% DISCOUNT**  
(collections over £10)

### OPENING HOURS

SUN - THURS : 6pm - 11pm  
FRI & SAT : 6pm - 11.30pm

(Open all year round including  
Bank Holiday, Christmas Day & Boxing Day)

13 BRUNSWICK ST | NEWCASTLE | STAFFORDSHIRE | ST5 1HF

**01782 710 580**

[www.basmatinewcastle.co.uk](http://www.basmatinewcastle.co.uk)  
[basmati.restaurant@yahoo.co.uk](mailto:basmati.restaurant@yahoo.co.uk)





## STARTERS

All starters are served with green salad and mint sauce.

### (NON-VEGETABLE)

**SHEEK KEBAB** 5.95  
Skewered mince lamb distinctively flavoured with coriander, garlic and ginger creating an abundance of taste

**SHAMI KEBAB** 5.95  
Spicy minced lamb shallow fried flat

**TANDOORI LAMB CHOP** 6.95  
Marinated lamb chops barbecued in the tandoor

**CHICKEN PAKORA** 5.95  
Succulent pieces of chicken marinated in various spices and herbs, roasted in the tandoor then coated in gram flour and deep fried

**CHICKEN OR LAMB TIKKA** 6.25  
Succulent pieces of chicken or lamb marinated in various spices and herbs, roasted in the tandoor and laced with kashmiri royal cumin

**PERI PERI CHICKEN TIKKA** 6.95  
Marinated in a slightly hot peri peri sauce, fresh herbs, spices and grilled

**TANDOORI CHICKEN** 5.95  
Chicken breast or leg marinated in various tandoori spices and herbs then roasted in the tandoor

**NARGIS KEBAB** 6.25  
Boiled egg dressed with mince lamb then deep fried and garnished with an omelette

**CHICKEN TIKKA CHATT** 6.25  
Chicken tikka pieces, medium spiced with delicate use of chatt massala sauce on a bed of soft flat thin bread

**STUFFED PEPPER** 5.95  
Whole pepper barbecued in clay oven served with chicken, lamb or veg filling

**TETUL MIX** 6.25  
Lamb and chicken tikka, together with button mushrooms, crunchy onion and capsicum. Pan fried in tangy tamarind and served with a paratha

**SHASHLIK (chicken or lamb)** 6.50  
Chicken tikka, crispy onions and capsicum marinated in subtle spices

**TANDOORI MIX KEBAB** 6.95  
Mix of chicken tikka, lamb tikka and sheek kebab

### (VEGETABLE)

**PANEER TIKKA** 6.25  
Indian cheese spiced, slightly with herbs and spices and laced with cardamom and roasted gently in the tandoor

**ONION BHAJEE** 4.95

**SAMOSA** (vegetable or lamb) 4.50

**MIXED VEG PAKORA** 5.25  
Crispy nuggets of mixed vegetable and spices, coated with spiced batter then deep fried

**SPICY POTATO WITH GARLIC MUSHROOMS** 5.25  
Mashed potato nuggets in aromatic spice, coated with spiced batter and deep fried. Served on a bed of fried garlic and mushrooms

**AFGAN CHATT** 4.95  
Chick peas cooked to medium strength in a condensed sauce then wrapped in soft, flat thin bread

**(SEAFOOD)**  
(may contain small traces of bones)

**BENGAL FISH BIRAN** 6.95  
Tilapia fish marinated in turmeric, cumin, garlic, ginger and lemon juice, then pan fried

**PRAWN COCKTAIL** 5.25  
Prawns coated with cocktail sauce over bed of English lettuce

**PRAWN BHUNA ON PUREE** 6.50  
Cooked with garlic, onions, herbs and spices in a very condensed sauce then wrapped in a soft, flat thin bread

**FISH PAKORA** 6.50  
Bangladeshi fresh water fish lightly spiced and coated in batter then deep fried until golden brown

**SPECIAL KING PRAWN** 7.95  
Large king prawns cooked on the shell, in a homemade sauce with garlic and ginger

**KING PRAWN BUTTERFLY** 6.95  
Large king prawn coated in bread crumbs and deep fried until golden and crispy

**KING PRAWN BHUNA ON PUREE** 7.95  
Cooked this garlic, onion, herbs and spices in a very condensed sauce then wrapped in a soft, flat, thin bread

**TANDOORI KING PRAWN** 7.95  
Marinated king prawns cooked with herbs and spices in a clay oven

**SALMON TIKKA** 7.55  
Salmon marinated in tandoori sauce and cooked in the clay oven

**TIKKA PLATTER** (for two) 11.95  
Tandoori chicken, lamb tikka, chicken tikka and sheek kebab

**VEG PLATTER** (for two) 10.95  
Vegetable pakora, onion bhajee and vegetable samosa

## HOUSE SPECIALITIES

**TIKKA MASSALA** 11.95  
Chicken or lamb marinated then grilled in the tandoori and cooked in a thick, mild sauce

**BUTTER CHICKEN** 11.95  
Chicken tikka cooked in a very mild sauce with almond, cream and a special butter sauce, slightly sweet and mild dish

**TANDOORI MAKHNAI MASSALA** 11.95  
Boneless tandoori chicken cooked in a very mild, creamy sauce

**PASSANDA** 11.95  
Tender pieces of chicken marinated with spices, cooked with ground almonds, fresh cream and herbs. Mild and sweet dish

**ACHARI** 11.95  
Chicken cooked with pickle, herbs and spices. Tangy and slightly hot

**JALFREZI** 11.95  
Chicken prepared with strip of peppers, onions and fresh green chillies in a medium hot sauce

**NORTHERN INDIAN GARLIC CHILLI** 11.95  
(Chicken or Lamb) steam cooked in a hot chilli and garlic sauce. Garnished with coriander

**KORAI** 11.95  
These dishes are prepared in a cast iron korai (wok). A rich flavour is obtained by using fresh ginger, garlic, green peppers, onions and coriander. Ask for green chillies for that extra bite!

**JEERA CHICKEN** 11.95  
Tender pieces of chicken marinated in garlic and ginger. Cooked with fresh fried cumin seeds and other spices

**ACHARI MASSALA** 11.95  
Chicken tikka cooked in a masala sauce with ground almonds, coconut and tamarind sauce

**MINT YOGHURT** 11.95  
Tender lamb cooked in a delicious mild mint yoghurt sauce

**SAAGWALA** 11.95  
Lightly spiced and cooked with fresh spinach in bhuna style

**AFGHAN CHANA** 11.95  
A famous dish from Afghanistan. Tender chicken stewed with Afghan chick peas. Medium spiced with fresh ginger and lemon juice, garnished with fresh coriander.

**JAIPURI** 11.95  
A very popular dish from Jaipur with chicken marinated and grilled in the tandoori then cooked with fried mushrooms, fried onions, fried capsicum and fresh Punjabi massala in a thick sauce

**HAASH-R-ANANSH** 14.95  
Breast duck cooked in slightly spicy sauce and finished with fresh pineapple, coconut and ground almonds

**SHATKORA TENGGA** 11.95  
A very popular dish from Bengal. Chicken cooked with Sylhet's most treasured citrus fruit which gives a sour twist to the flavour of this wonderful dish. Recommended

**ALOO DAAN** (medium) 11.95  
Pieces of chicken tikka cooked with minced meat, roasted capsicum and potatoes in Bhuna style sauce

**CHOT POTI KHANA** 11.95  
Chicken tikka cooked with brinjal and chick peas with green pepper and gram masala. Slightly hot, garnished with fenugreek

**TANDOORI KING PRAWN SHORISHA** 15.95  
A hot dish cooked with mustard seeds, cinnamon, elychee and ginger in a bhuna style sauce

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All dishes prepared with chicken can also be prepared with :  
Lamb £12.25 | King Prawns £15.95 | Fish £12.95 | Veg £9.95  
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## FISH SPECIALITIES

(may contain small traces of bones)

**SALMON TIKKA MASSALA** 15.95  
Marinated and grilled in the tandoori oven then cooked in a thick, mild mossala sauce

**LIME & GINGER SEABASS** 15.95  
Pan fried fillet of sea bass served on a bed of delicately spiced sautéed spinach and potatoes

**KING PRAWN JALFREZI** 16.95  
King prawn grilled over charcoal and then cooked with tomatoes, onions, green peppers and green chillies

**MACHLI TIKKA** 15.95  
Salmon marinated with herbs and spices then barbecued in a clay oven. Served on a bed of spiced potatoes, cauliflower and served with salad

Add extra vegetable/s to your dish, i.e ; potatoes, mushroom, chick peas, spinach etc... for £1.50 extra (each)

## CHEFS SPECIALS

**ANARKALI** 13.95  
Whole breast of chicken stuffed with minced lamb, cooked in a special medium spiced sauce

**MURGHI MANCHURIAN** 13.95  
Tender chicken strips cooked with peppers, onions, fresh coriander and numerous spices in a tandoori massala sauce

**GOA GARLIC CHICKEN** 12.95  
Thoroughly seasoned with fine onions, capsicums, tomatoes, garlic fresh coriander and selected herbs and spices, sprinkled with roasted garlic to give a most appetising taste

**TANDOORI CHICKEN NAGA** 12.95  
Tandoori chicken (of the bone) cooked with garlic, cumin seeds, bay leaf, peppers and naga pickle (Bangladesh's hottest chilli). Madras hot dish

**CHICKEN CHILLI KHYBARI** 12.95  
Seasoned tikka pieces simmered in their own juices with fresh green chillies, coriander and fresh spice

**ANARASH MURGHI** 12.95  
Tender chicken cooked with chunks of pineapple, creating a sweet but spicy mouth watering dish

**MURGHI MASSALA** 12.95  
Tandoori chicken (of the bone) cooked with mince meat and a boiled egg in a bhuna style sauce. Medium dish

**AKBARI PASSANDA** 12.95  
Chicken or lamb tikka cooked in a very mild and creamy sauce with ground almonds and fresh yoghurt. Slightly sweet dish (Onion free)

**METHI CHICKEN** 12.95  
Cooked with methi (fenugreek) in a medium bhuna style sauce

## TANDOORI SPECIALITIES

Marinated overnight in spices to give its own distinctive flavour and grilled over charcoal clay oven (Tandoori) Served with green salad and mint sauce

**CHICKEN TIKKA** 10.95

**LAMB TIKKA** 11.95

**TANDOORI CHICKEN** 11.25  
(on the bone)

**CHICKEN TIKKA SHASLIK** 11.95  
**LAMB TIKKA SHASLIK** 12.25

**PERI PERI CHICKEN TIKKA** 11.95

**TANDOORI LAMB CHOP** 12.95  
Marinated lamb chops barbecued

**TANDOORI KING PRAWN** 14.95

**SALMON TIKKA** 13.95  
Marinated with herbs and spices then cooked in the tandoor

**MALI SATTER** 14.95

Combination of chicken and lamb tikka and garlic mushrooms, served with pathia sauce and a nan

**BENGAL FISH BIRAN** 12.95  
Tilapia fish marinated in tumeric, cumin, garlic, ginger and lemon juice, then pan fried

**FISH PLATTER** 16.95  
An assortment of King Prawn, Salmon, Fish Pakora and Bengal Fish

**TANDOORI SPECIAL MIX** 14.95  
Mix of Chicken tikka, Lamb tikka, Tandoori chicken and sheek kebab. Served with a nan

## BIRYANIS

Special preparation of saffron rice together with meat, prawn or chicken with delicate herbs and spices. Served with vegetable curry. Please ask for mild, medium or hot

**CHICKEN** 10.95

**LAMB** 11.50

**PRAWN** 11.25

**CHICKEN TIKKA** 12.50

**LAMB TIKKA** 12.95

**KING PRAWN** 15.95

**MIX VEG** 9.95

**SPECIAL BIRYANI** 16.95

(chicken tikka, lamb tikka, prawn and tandoori king prawn)

## BALTI DISHES

Individually prepared with a combination of fresh ingredients to give unique taste. Please ask for mild, medium or hot to suit your taste

**CHICKEN** 10.95

**LAMB** 11.25

**PRAWN** 10.95

**CHICKEN TIKKA** 11.95

**LAMB TIKKA** 12.25

**KING PRAWN** 14.95

**FISH** 12.95

**VEGETABLE** 9.95

### ALLERGIES

We cannot guarantee our dishes nut and dairy free. Please let us know of any allergies or dietary requirements you may have and we will try our best to accommodate.