

## BALTI DISHES

The following dishes do not include rice or naan  
They are prepared at any strength required

CHICKEN	£9.50	CHICKEN TIKKA	£9.95
LAMB	£9.95	LAMB TIKKA	£10.95
PRAWN	£10.95	KING PRAWN	£14.95
VEGETABLE V	£8.50		

## BIRYANI DISHES

Of central Asian origin, these are rich, very aromatic but mild dishes. They consist of a special saffron rice treated together with chicken, lamb, fish or vegetable in spiced ghee with almonds and sultanas. Served with vegetable curry to suit your taste. A comprehensive preparation of delicate character. Suits almost every kind of palate especially recommended for beginners.

<b>HOUSE SPECIAL</b>			<b>£12.95</b>
Chicken & lamb tikka, minced lamb & fresh garden peas			
CHICKEN	£10.50	LAMB	£10.95
PRAWN	£10.95	VEGETABLE V	£9.50
CHICKEN TIKKA	£10.95	LAMB TIKKA	£11.95
KING PRAWN	£14.50		

## PERSIAN DISHES

Rice not included

CHICKEN £9.95 LAMB £10.95

VEGETABLE £7.95 PRAWN £8.95 KING PRAWN £14.95

### DANSAK

A beautiful combination of spices with lentils, garlic, lemon and sugar producing a hot sweet and sour taste

### PATHIA

Garlic, onion, tomato puree, red chilli, black pepper, sugar and lemon are extensively used to give hot sweet and sour taste

## VEGETABLE SIDE DISHES

SAG BHAJI Spinach and onion	£4.25
ALOO GOBI Potato and cauliflower	£4.25
TARKA DAAL Lentils with garlic	£4.25
MUTTER PANIR Peas and home made cheese	£4.25
DALL MASSALA Medium spiced lentils	£4.25
ONION BHAJI	£3.25
CAULIFLOWER BHAJI	£4.25
MIXED VEGETABLE CURRY	£4.25
DAAL PALOOK Spinach with yellow lentils	£4.25
SAG ALOO Spinach and potato	£4.25
CHANA MASSALA Chick peas	£4.25
SAG PANIR Spinach and homemade cheese	£4.25
BRINJAL BHAJI Aubergine	£4.25
BOMBAY ALOO	£4.25
MUSHROOM BHAJI	£4.25
MIXED VEGETABLE BHAJI Dry	£4.25
BHINDI BHAJI Okra (ladiesfingers)	£4.25
DALL SAMBAR Lentil & vegetable stew	£4.25

## RICE

PLAIN RICE	£2.95	LEMON RICE	£3.75
PILAU RICE <small>Basmati rice</small>	£3.50	VEGETABLE RICE	£3.75
MUSHROOM RICE	£3.75	SPECIAL PILAU RICE	£4.50
EGG FRIED RICE	£3.75	<small>Basmati rice fried with</small>	
ONION FRIED RICE	£3.75	<small>peas &amp; egg</small>	
COCONUT RICE	£3.75	KEEMA RICE	£4.50
		<small>With minced lamb</small>	

## NAAN BREADS

NAAN	£2.95	CHILLI CHEESE NAAN	£3.50
<small>Wheatened dough baked in the clay oven</small>		CHEESE NAAN	£3.50
PESHWARI NAAN	£3.50	PARATHA	£3.50
<small>With sultanas and almonds</small>		<small>Unleavened bread, buttered &amp; baked</small>	
GARLIC & CORIANDER NAAN	£3.50	CHAPATI <small>Thin wheat bread</small>	£1.95
KEEMA NAAN	£3.50	TANDOORI ROTI	£3.50
<small>With minced lamb</small>		<small>Leavened bread baked in the clay oven</small>	
GARLIC NAAN	£3.50		
VEGETABLE NAAN	£3.50		

## SUNDRIES

POPADUM	£0.80
CHIPS	£2.95
CHUTNEY / PICKLE	Each £0.80

A SET MEAL  
FOR ONE - £15.95

STARTER:  
ONION BHAJI  
MAIN DISH:  
CHICKEN TIKKA MASSALA  
SIDE DISHES:  
PILAU RICE, NAAN

B SET MEAL  
FOR TWO - £27.95

STARTER: 2 POPADUM  
MAIN DISHES:  
CHICKEN TIKKA MASSALA  
CHICKEN TIKKA JALFREZI  
SIDE DISHES:  
2 PILAU RICE, NAAN

C SET MEAL FOR TWO - £35.95

STARTERS: 2 POPADUM, CHICKEN TIKKA, ONION BHAJI  
MAIN DISHES: CHICKEN TIKKA MASSALA, CHICKEN BHUNA  
SIDE DISH: BOMBAY ALOO,  
2 PILAU RICE, NAAN

D SET MEAL FOR FOUR - £65.95

STARTERS: 4 POPADUM, 2 ONION BHAJI, 2 CHICKEN TIKKA  
MAIN DISHES: LAMB BHUNA, CHICKEN TIKKA MASSALA,  
CHICKEN MADRAS, LAMB BALTI  
SIDE DISHES: MUSHROOM BHAJI, BOMBAY ALOO,  
2 PILAU RICE, 2 NAAN

FOOD ALLERGY NOTICE: Most of our dishes contain garlic, onions, peppers, coriander, vegetable oil and curry powder. Some dishes may contain these 14 allergens as follows:



If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order



# Miah's Castle

Indian Restaurant & Takeaway

## OPENING HOURS

5:00PM - 10:00PM

7 DAYS A WEEK

INCLUDING BANK HOLIDAYS

**01963 350425 / 351888**

Find us on Facebook



Miah's Castle



Woodcock Street, Castle Cury, Somerset BA7 7BL

[www.miahscastlecury.co.uk](http://www.miahscastlecury.co.uk)

## STARTERS

<b>ONION BHAJI V</b>	<b>£3.25</b>
Thinly sliced onion, gram flour & spices shaped into round cakes & deep fried	
<b>LAMB OR VEGETABLE V SAMOSA</b>	<b>£3.25</b>
Freshly made parcels of either minced lamb or vegetables	
<b>CHICKEN CHAT OR ALOO CHAT V</b>	<b>£5.50</b>
Small juicy pieces of chicken, spices and sour sauce	
<b>SHEEK KEBAB</b>	<b>£4.95</b>
Spicy minced lamb cooked in tandoori oven	
<b>RESHMI KEBAB</b>	<b>£4.95</b>
Spicy minced lamb with onions, herbs, spices and egg	
<b>MIXED KEBAB</b>	<b>£5.50</b>
A selection of chicken tikka, sheek kebab and lamb tikka	
<b>CHICKEN TIKKA OR LAMB TIKKA</b>	<b>£4.95</b>
Diced chicken marinated with mild spices and barbecued	
<b>TANDOORI CHICKEN (on the bone)</b>	<b>£4.95</b>
Tender chicken, specially marinated in yoghurt and spices	
<b>TANDOORI KING PRAWN</b>	<b>£6.95</b>
King prawns marinated in yoghurt with herbs	
<b>PRAWN AND PUREE</b>	<b>£5.50</b>
Cooked in rich spices served on deep fried bread	
<b>KING PRAWN BUTTERFLY</b>	<b>£5.95</b>
Marinated and cooked with breadcrumbs, served with a salad	
<b>CHICKEN PAKORA</b>	<b>£4.95</b>
Marinated then coated with breadcrumbs, served with a salad	
<b>KEBAB BEHAR</b>	<b>£5.50</b>
Pancake stuffed with spiced lamb, cooked in chef's secret recipe	
<b>CHICKEN CHOM CHOM</b>	<b>£4.95</b>
Deep fried crispy chicken pieces	

## TANDOORI DISHES

*Tandoori and Tikka dishes are not curries. They are marinated, skewered and cooked in a Clay Oven which is fired with charcoal then served with a green salad and mint sauce. Their taste is deliciously sensational and defies description. To go with the meal, and for perfect satisfaction try a vegetable curry dish.*

<b>TANDOORI CHICKEN (on the bone)</b>	<b>£9.95</b>
Tender chicken, specially marinated in yoghurt and spices	
<b>CHICKEN TIKKA</b>	<b>£9.95</b>
Chicken marinated in yoghurt with mild spices	
<b>LAMB TIKKA</b>	<b>£10.50</b>
Diced lamb marinated in yoghurt with mild spices	
<b>CHICKEN SHASHLICK</b>	<b>£10.95</b>
Marinated in yoghurt with herbs, tomatoes, pepper & onion	
<b>LAMB SHASHLICK</b>	<b>£11.50</b>
Marinated in yoghurt with herbs, tomatoes, pepper & onion	
<b>KING PRAWN SHASHLICK</b>	<b>£14.95</b>
Marinated in yoghurt with herbs, tomatoes, peppers & onion	
<b>TANDOORI MIXED GRILL</b>	<b>£14.95</b>
Chicken tikka, lamb tikka, tandoori chicken & sheek kebab, served with salad and naan	
<b>PANEER SHASHLICK</b>	<b>£11.50</b>
Prepared with roasted peppers, onions, and tomatoes.	

## CURRY MAIN DISHES

<b>CHICKEN</b>	<b>£8.95</b>	<b>LAMB</b>	<b>£9.50</b>
<b>VEGETABLE</b>	<b>£7.50</b>	<b>PRAWN</b>	<b>£9.95</b>
<b>KING PRAWN</b>	<b>£14.95</b>		
<b>BASIC CURRY</b> Produced from a wide but balanced range of spices giving a standard medium flavour			
<b>KORMA</b> A delicate preparation of cream and spices producing a very mild but rich creamy texture			
<b>MALAYA</b> Cooked with pineapple. Suitable for those who prefer a medium to sweet taste			
<b>KASHMIR</b> Cooked with mixed fruit. Suitable for those who prefer a medium to sweet taste			
<b>SAG</b> Medium strength with spinach			
<b>BHUNA</b> Thoroughly garnished with onions in medium sauce			
<b>DO-PLAZA</b> Cooked with chunks of onions in a medium sauce. A suitable dish for those who prefer a medium to sweet taste			
<b>ROGHAN JOSH</b> A special preparation with green peppers, garlic, garnished with tomatoes			
<b>MADRAS</b> Another popular dish of south Indian origin. A rich, fairly hot taste, extensively prepared with garlic, chilli & tomato puree			
<b>VINDALOO</b> A south Indian dish wildly known for its fiery, fabulously rich hot taste. Black pepper, lemon, ginger & red chilli are a few of the spices added to this quality dish as 'most extravagantly hot' Only suitable for those with a strong constitution			

## CHEF'S RECOMMENDATIONS

<b>CHICKEN</b>	<b>£9.95</b>	<b>LAMB</b>	<b>£10.95</b>	<b>VEGETABLE</b>	<b>£8.50</b>
<b>PRAWN</b>	<b>£10.95</b>	<b>KING PRAWN</b>	<b>£14.95</b>		

<b>MIAH'S SPECIAL</b>	Spicy, slightly hot sauce with spring onions, chilli tomatoes & fresh herbs
<b>TIKKA MASSALA</b>	Marinated in yoghurt, herbs and spices, barbecued in the tandoori oven and enriched with an exotic massala sauce
<b>PASSANDA NAWABI</b>	A delightful Mughal dish. The meat is marinated in a yoghurt based sauce and cooked with fresh cream, mixed nuts and almond powder
<b>BUTTER DISHES</b>	Tandoori pieces cooked with a special butter and fresh cream sauce
<b>PANEER TIKKA MASSALA</b>	Marinated grilled tandoori paneer cubes cooked with onions, tomatoes & yoghurt. Dairy based curry <b>£10.95</b>
<b>REZALA</b>	Prepared in yoghurt & almond flavoured sauce with a touch of herbs
<b>ACHARI</b>	Cooked with a special achari massala and sour yoghurt
<b>KORAI</b>	Marinated with garlic, ginger and special spices and cooked with tomato, green peppers and onion
<b>JALFREZI</b>	Spicy, fairly hot dish prepared with fresh green chilli, onion, tomato & green peppers
<b>NARCIAL TARKARI</b>	Cooked in fresh coconut and hot spices
<b>GARLIC CHILLI MASSALA</b>	Very hot with fresh chillies
<b>DEVIL'S TAMARINO CHICKEN OR LAMB</b>	Marinated in tamarind sauce and cooked in the tandoor then pan-fried with aromatic spices with a dynamic twist of sweet and sour flavours.
<b>SPECIAL MURGI MASALA</b>	Half a spring chicken (on or off the bone) marinated in fresh herbs and medium spices, cooked in a moist sauce.
<b>SIZZLING KING PRAWN (on shell)</b>	Cooked with chef's secret recipe

## LAMB DISHES

<b>Rice not included</b>	
<b>LAHORE GOSHT</b>	Tender meat pieces cooked in a thick spicy sauce, garnished with spring onions and fresh green chillies <b>£10.95</b>
<b>SHAH NAUZ</b>	Marinated in delicate spices and cooked in a special sauce <b>£10.95</b>
<b>GOSHT KATA MASSALA</b>	Succulent lamb braised golden brown in clarified butter with chopped onions, sliced ginger & a touch of garlic cooked with whole spice <b>£10.95</b>
<b>AKBARI GOSHT</b>	Lamb tikka cooked with exotic herbs & spices in fresh cream <b>£10.95</b>
<b>KEEMA PEAS BHUNA</b>	Minced lamb cooked with garden peas in a special thick sauce <b>£10.95</b>

## CHICKEN SPECIALITIES

<b>Rice not included</b>	
<b>CHEF'S OWN NAHAIRE CHICKEN</b>	Marinated pieces of chicken, cooked in a special blend of spices known as 'Nahaine Massala' - Fairly hot <b>£9.95</b>
<b>SIZZLING CHICKEN</b>	Cooked with chef's secret recipe <b>£10.95</b>
<b>GARLIC CHICKEN</b>	Cooked in a rich and spicy gravy with garlic and ginger <b>£9.95</b>
<b>SUNDOR BON CHICKEN</b>	Chicken tikka cooked with minced meat in a special medium sauce <b>£10.95</b>
<b>SPECIAL CHANA CHICKEN</b>	Well spiced chicken cooked with chick peas, onions & tomatoes <b>£9.95</b>
<b>CHICKEN CHAT MASSALA</b>	Pieces of chicken barbecued and cooked in a special blend of spices known as 'chat massala' - Fairly hot <b>£9.95</b>
<b>CHICKEN SHAHJAHANI</b>	Breast fillet, delicately spiced, shallow fried in ghee, then blended with home made cheese and cream sauce <b>£9.95</b>
<b>JEERA CHICKEN</b>	Barbecued & cooked in a sauce enriched with roasted cumin seeds <b>£9.95</b>
<b>BOMBAY FLAME</b>	A hot curry cooked with potato in special sauce known as naga chilli, madras or vindaloo. A very adventurous curry with an extra kick <b>£10.95</b>
<b>MURGH NAGA CHILLI MASSALA</b>	A very aromatic and exotic Bangladesh chilli. A unique dish of smooth and spicy pieces of chicken tikka, where smoothness of the buttery coriander and tomato followed by the spicy hot sensation <b>£10.95</b>
<b>MURGH MANGO</b>	Chicken with specially made sauce using mango pulp, cashew nuts, onion, cream and butter - mild mango chicken curry <b>£9.95</b>

## GOAN DISH

<b>Rice not included</b>			
<b>CHICKEN</b>	<b>£9.95</b>	<b>LAMB</b>	<b>£10.95</b>
<b>CEYLON</b>	Cooked with coconut - Fairly hot		

## FISH DISHES

<b>Rice not included</b>	
<b>FISH KARAHAI</b>	Fried fish in a medium spiced rich flavour sauce obtained from slightly charred garlic, onions and green peppers <b>£10.95</b>
<b>FISH JALFREZI</b>	Fried fish cooked with fresh green chillies, spring onions and tomatoes <b>£10.95</b>
<b>FISH BHUNA</b>	Garnished dish with garlic, onion, tomato, chilli and a few selected spices <b>£10.95</b>
<b>GOAN FISH CURRY</b>	Fish cooked in coconut milk gravy with onion, tomatoes, ginger, garlic and touched with fresh chilli and mustard <b>£10.95</b>