

## ENGLISH DISHES

Fred Chicken & Chips	£8.95
Scampi & Chips	£8.95
Omelette & Chips	£8.95

## FRESH VEGETABLES

Mixed Vegetabe Bhaji	£4.50
Mushroom Bhaj	£4.50
Sag Bhaji	£4.50
Sag Aloo	£4.50
Sag Paneer	£4.50
Aloo Gobi	£4.50
Bombay Aloo	£4.50
Channa Bhaji	£4.50
Tarka Dhal	£4.50
Bhindi Bhaji	£4.50



## FRESH BREADS

Chapati	£2.00	Garlic Naan	£3.50
Paratha	£3.00	Garlic & Cheese Naan	£3.50
Plain Naan	£3.00	Tandoori Roti	£3.00
Keema Naan	£3.50	Stuffed Paratha	£3.50
Peshwari Naan	£3.50		

## RICE

Boiled Rice	£3.00	Peas Pilau Rice	£3.50
Pilau Rice	£3.00	Special Rice	£3.50
Fried Rice	£3.50	Chana Pilau Rice	£3.50
Mushroom Rice	£3.50	Coconut Rice	£3.50
Egg Fried Rice	£3.50	Keema Pilau Rice	£3.50

## SUNDRIES

Masala Chips	£3.50
Chips	£3.00
Any Curry Sauce	£4.00

## SOFT DRINKS

Bottled Soft Drink	£3.00
--------------------	-------



FOR TAKE AWAY AND RESERVATIONS

01785 242 845



20% off on collection orders over £10

Open 7 Days a Week

5.30pm - 11.00pm

Including Bank Holiday

Free Home delivery  
within 4 miles radius  
minimum order over £15

Scan to visit  
our website



## STARTERS

Traditional King Prawn	£6.95
Tandoori Fish	£5.95
Chicken / Lamb Shashlick Kebab	£4.95
Chicken Chat Puree	£4.50
Garlic Mushroom Puree	£4.50
Prawn Puree	£4.50
Chicken Pakora	£4.95
Chicken Tikka	£4.50
Lamb Tikka	£4.50
Tandoori Mixed Kebab	£4.95
Tandoori Chicken	£4.50
Seekh Kebab	£4.50
Onion Bhaji	£4.00
Samosa (Veg/lamb)	£4.00
Spiced Poppadom	£0.80
Poppadom	£0.80
Pickle Set	£3.00

we are delighted to welcome award winning celebrity Indian Chef Sudha Saha , Our consultant at OKRA.

Stemming from his love for authentic flavours and innovative and imaginative techniques of cooking. Sudha is truly passionate about being able to share a fresh perspective on the cuisine. Offering a modern approach to traditional cooking, Sudha looks to break down the conventional barriers and both inspire and educate people in Indian cuisine.

With appearances on Brit Asia TV's 'Culinary King' Channel 4's 'Iron Chef', ITV's 'Britain's Dish', BB2's Restaurant with Alex Polizzi', CBBC's 'Disaster Chef, and Food Network's 'Birmingham to Bombay; Sudha's Culinary career spans over three decades



16-18 Mill Street , Stafford, ST16 2AJ

## TANDOORI

This style of cooking entails marinating meats than roasting over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad.

<b>Tandoori Chicken</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£8.95</b>
<b>Lamb Tikka</b>	<b>£8.95</b>
<b>Seekh Kebab</b>	<b>£8.95</b>
<b>Tandoori Fish</b>	<b>£9.95</b>
<b>Chicken or Lamb Shashlick</b>	<b>£9.95</b>
<b>Sizzler Special</b>	<b>£12.95</b>
<b>Tandoori King Prawn</b>	<b>£13.95</b>

## CHEF'S SIGNATURE DISHES

<b>Chicken or Lamb Hariyali</b>	<b>£10.50</b>
Cooked with special home made spices, with spinach and garlic mint, lightly spiced	
<b>Chciekn Makhani</b>	<b>£10.50</b>
Tandoori cooked chicken morsels simmered in satin smooth creamy tomato and fenugreek sauce	
<b>Sylheti Madras</b>	<b>£10.50</b>
Diced chicken cooked in hot sauce, with fresh Bangladeshi Chillies	
<b>Chicken Tikka Razela</b>	<b>£10.50</b>
Cooked with tomatoes, onions, garlic & fresh green Chillies	
<b>Tandoori Shashlick Jhol</b>	<b>£10.50</b>
Marinated pieces of chicken tikka and spiced green peppers and onions, chargrilled. cooked in a mouth watering tomato and spring onion sauce	
<b>Achari Chicken</b>	<b>£10.50</b>
Pieces of marinated chicken tikka prepared with mixed pickle, a touch of fresh lemon Juice & Chillies	
<b>Tandoori Murgh Masala</b>	<b>£10.50</b>
Tender strips of chicken in a rich tomato and minced lamb ragout. Cooked with a boiled egg.	

### Allergy Alert

Most mild dishes are likely to contain nuts. All other dishes may contain traces of nuts or other allergens. Please speak to a member of staff before ordering if you have any concerns.

## TRADITIONAL SPECIALS

<b>Vegetable</b>	<b>£7.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>Chicken Tikka or Lamb Tikka</b>	<b>£9.95</b>
<b>Tandoori Mix</b>	<b>£10.95</b>
<b>Tandoori King Prawn</b>	<b>£13.95</b>

### Tikka Masala

Marinated meats or seafood chargrilled in a tandoori oven and immersed in an opulent, creamy almond sauce. Mild to taste

### Pasanda

Combination of saffron and mixed nuts with a velvety cream and yoghurt sauce. A good introduction to Indian food

### Jaipur

Mushroom sauce of a complex nature and explosion of flavours releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang

### Garlic Chilli

Char roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp fresh chillies

### Jalfrezi

Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies. A firm favourite for one who prefers a more challenging dish

### Minty

A classic Sylheti favourite. Succulent pieces of Lamb or chicken in a medium strength yoghurt and podina sauce producing a sharp, mint like fresh.

### Butter Chicken

Strips of tandoori chicken laced ith a silky plum tomato and makhon sauce. A refined and elegant dish.

### Karahi

Cooked in a Karahi with fresh garlic, ginger, herbs, sliced onions and capsicums



## TRADITIONAL DISHES

<b>Vegetable</b>	<b>£7.95</b>
<b>Chicken or Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>Chicken Tikka or Lamb Tikka</b>	<b>£9.95</b>
<b>Tandoori Mix</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£12.95</b>

### Curry

The traditional basic curry, served at desired srengths Madras, Vindaloo, Tindaloo or Phall

### Korma

Sweet, Creamy coconut sauce

### Malaya

A flowing, medium strength sauce cooked with pineapple

### Dhansak

A Parsee dish originating from western India. A combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce

### Pathia

A fairly condensed tomato and onion sauce with a squeeze of fresh lemon. Fairly hot with a sweet and sour finish

### Bhuna

Tomato and Onion sauce, simmered for a considerable amount of time until the meat is tendered and the sauce is well reduced

### Rogan Josh

A speciality originating in the mountainous province of Kashmir. A rich bhuna style sauce, complemented by a garlic, tomato, onion and coriander sambal

### Dupiaza

Crisp, Chunky cut onions and capsicums dressed in a reduced strength onion gravy

### Sagwala

Sauteed Spinach and garlic blended with a reduced sauce

### Balti

Very rich in taste, served to a medium strength

## BIRYANI

Basmati rice coked with a selection of dried spices (Cardamom, Cinnamon., Star Anise & Saffron) Complemented by Vegetable Curry

<b>Vegetable Biryani</b>	<b>£7.95</b>
<b>Mushroom Biryani</b>	<b>£7.95</b>
<b>Chicken Biryani</b>	<b>£8.95</b>
<b>Lamb Biryani</b>	<b>£8.95</b>
<b>Prawn Biryani</b>	<b>£9.95</b>
<b>Chicken Tikka Biryani</b>	<b>£9.95</b>
<b>Lamb Tikka Biryani</b>	<b>£9.95</b>
<b>Tandoori Mix Biryani</b>	<b>£10.95</b>
<b>King Prawn Biryani</b>	<b>£12.95</b>