

## APPETISERS

<b>Poppadum</b>	£0.95	<b>Mint Sauce</b>	£0.95
<b>Spicy Poppadum</b>	£0.95	<b>Mango Chutney</b>	£0.95
<b>Onion Salad</b>	£0.95	<b>Lime Pickle</b>	£0.95

## STARTERS

<b>TIKKA</b>	Marinated in our homemade Tikka sauce, which consists of many herbs and spices giving that renowned flavour.	
<b>Chicken/Lamb</b>	£4.95	<b>Duck/King Prawns</b> £7.50
<b>TANDOORI CHICKEN</b>	Quarter spring chicken on the bone marinated in our homemade tikka sauce and freshly cooked in the tandoor oven.	£4.95
<b>TANDOORI HOT WINGS</b>	Chicken wings marinated in our Tikka sauce with red chillies.	£4.95
<b>CHICKEN PAKORAHS</b>	Succulent tikka pieces in a homemade batter with garden mint, mustard and mixed spices.	£5.50
<b>SHEEK KEBAB</b>	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor.	£4.95
<b>SHAMI KEBAB</b>	Rounded pieces of minced meat in a selection of mixed spices and herbs.	£4.95
<b>BOTTY KEBAB</b>	Lamb marinated in mustard oil with toasted whole coriander seeds and fresh coriander, skewered and cooked in the tandoor oven.	£4.95
<b>TANDOORI MIX KEBAB</b>	A starter for tandoori lovers which consists of a piece of Sheek kebab, 2 pieces of Tikka chicken and 2 pieces of Tikka lamb.	£6.75
<b>MIXED KEBAB</b>	A mixture of Sheek and Shami kebabs accompanied by onion bhajees.	£6.50
<b>CHATT</b>	Finely sliced pieces of tikka with tomatoes and cucumber in a chat massala.	<b>Chicken/Lamb</b> £5.50
<b>ALOO CHATT</b>	Sliced potatoes cooked the same as the chatt.	£4.50
<b>CHATT PURI</b>	Chatt as described above served on a Puri (deep fried thin wheat flour bread).	<b>Chicken/Lamb</b> £5.95
<b>PRAWN PURI</b>	Prawns cooked with fresh garlic, tomatoes and onions, lightly spiced creating a dry sauce and served on a Puri (deep fried thin wheat flour bread).	<b>Prawns</b> £6.50 <b>King Prawns</b> £7.50
<b>KING PRAWN BUTTERFLY</b>	A whole king prawn in our homemade batter lightly spiced in a blend of herbs and garden mint.	£6.95
<b>MEAT SAMOSAS</b>	Handmade triangular pieces of light crispy pastry filled with spicy lamb and garden peas.	£3.50
<b>VEGETABLE SAMOSAS</b>	Filled with a mixture of fresh vegetables in a light blend of herbs and spices.	£3.50
<b>ONION BHAJEES</b>	Finely sliced onion, fennel seeds, lentils and mixed spices and then deep fried.	£4.25

## TANDOORI SPECIALITIES

All our Tandoori dishes are freshly cooked to order, served on sizzling platters with salad and homemade mint sauce on the side.

<b>TIKKA</b>	Spring chicken marinated in our homemade Tikka Sauce and slow cooked.	
<b>Chicken/Lamb</b>	£8.95	<b>Duck/King Prawns</b> £11.95
<b>TANDOORI CHICKEN</b>	Spring chicken on the bone marinated in our homemade tikka sauce and slow cooked.	
<b>Half</b>	£8.95	<b>Full</b> £14.50
<b>SHEEK KEBAB</b>	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor oven.	£8.95
<b>SHAMI KEBAB</b>	Rounded pieces of minced meat in a selection of mixed spices and herbs.	£8.95
<b>BOTTY KEBAB</b>	Lamb in a rich marinade of toasted coriander pods, fresh garlic, ginger and mustard, skewered and slow cooked.	£8.95
<b>KEBAB PLATTER</b>	A feast for kebab lovers consisting of a mixture of Sheek, Botty and Shami kebabs.	£11.95
<b>SHASLIK</b>	A dry dish marinated in our Tikka Sauce with tomatoes, capsicum and onions.	
<b>Chicken/Lamb</b>	£10.95	<b>Duck/King Prawns</b> £13.95
<b>MIXED SHASLIK</b>	A mixture of chicken, lamb, duck and king prawns as the dish described above.	£12.95
<b>TANDOORI MIXED GRILL</b>	Chicken, Lamb, Tandoori chicken, Sheek kebab all marinated in our Tikka Sauce and slow cooked in a tandoor oven.	£12.50

## Allergies

Please be advised that food prepared here may contain the following ingredients:  
Milk, Eggs, Wheat, Soybeans, Peanuts and Shellfish.  
If you suffer from allergies, please let a member of staff know.

<b>Nuts</b>	<b>Egg</b>
<b>Wheat</b>	<b>Vegetarian</b>
<b>Dairy</b>	<b>Shellfish</b>

We are happy to make any changes to the ingredients of your dish, which will incur an additional cost.

## HOUSE SPECIALS

This has been divided into two sections  
Mild & Creamy and Spicy (Highly Flavoured)  
There's a curry to suit all palates.

### MILD & CREAMY

The four dishes below are cooked in ground almonds with our special homemade Tikka sauce. A recipe more than 25 years old, consisting of over 20 different fresh herbs and spices.

Your meat choice can be cooked in any of the following dishes below:

<b>Chicken/Lamb</b>	£10.50	<b>Duck</b>	£11.50
<b>King Prawns</b>	£11.50	<b>Vegetables</b>	£8.95

**TIKKA MASSALA** Our massala dish is true to the recipe since the very first Purbani back in 1986. It is still cooked the same way creating that fusion of flavours, hitting sweet and tangy notes.

**SALI BOTI** Sun dried apricots caramelised in Tikka sauce garnished with crisp straw potatoes and fresh coriander.

**SHAHI TIKKA** Generous amounts of fresh coriander are at the heart of this tasty dish creating a different variation on the Tikka Massala.

**PASSANDA** Lightly spiced and enriched with a splash of red wine, adding a completely different dimension of flavour and aroma.

**SPECIAL MASSALA** A rich, creamy and fruity dish cooked with a combination of mixed spices, toasted coconut, almonds and lychees. Pilau rice included.

<b>Chicken/Lamb</b>	£11.95	<b>Duck/King Prawns</b>	£12.50
<b>Prawns</b>	£11.95	<b>Vegetables</b>	£9.95

**MAKHANI** Toasted almonds cooked in rich butter with a blend of mixed spices and cream.

**Plain** Cooked with our unique blend of herbs and spices

<b>Chicken/Lamb</b>	£10.25	<b>King Prawns</b>	£12.50
<b>Prawns</b>	£10.25	<b>Vegetables</b>	£8.50

**Tikka** Your choice of meat marinated in house special Tikka sauce for several hours and cooked in our tandoor oven.

<b>Chicken/Lamb</b>	£10.50	<b>Duck/King Prawns</b>	£12.95
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**SHUGUNDA** Lightly cinnamon-spiced butter with ground almonds and cream, topped with sweet mangoes and lychees, creating a delicately rich and fruity dish.

<b>Chicken/Lamb</b>	£11.95	<b>Prawns</b>	£11.95
<b>Duck</b>	£12.50	<b>King Prawns</b>	£12.50

## SPICY

(Highly Flavoured)

These dishes are intensely flavoured and rich in taste. If you always have something mild and are never quite sure about trying something new, then this section is for you. We offer the dishes in the following two ways:

**PLAIN** Your meat choice cooked with our unique blend of herbs and spices.

**Chicken/Lamb/Prawns** £9.95    **King Prawns** £12.50  
**Vegetables** £8.50

**TIKKA** Marinated in our homemade Tikka sauce for several hours and cooked in our tandoor oven.

**Chicken/Lamb** £10.50    **Duck/King Prawns** £12.95

**SATHKORA** A Bangladeshi fruit belonging to the citrus family and very popular in the region of Sylhet. The addition of sathkora provides a distinctive and unique flavour that can only be described as a wild lemon fragranced curry. A faintly bitter smooth taste to begin with, and ending with a slightly sweet effect on the palate. It is cooked in a thick bhuna style sauce.

**KORAI** A highly spiced dish cooked with fresh tomatoes, onions and coriander, served in a sizzling hot korai (metal wok) which brings out the pungency of the sautéed garlic, ginger and fenugreek, creating a dish of intense flavour.

**DOPIAZA** Onions caramelised in ghee and cooked in a combination of blended herbs and mixed spices, finished with a second serving of onions, hence the name "Do-piazza" meaning two onions.

**PALAK** Sautéed spinach in fresh garlic cooked with onions and tomatoes creating a dry bhuna-style sauce.

**NAGA MASSALA** Bangladeshi Naga is one the worlds hottest chillies, the aroma and fragrance alone can fill a room. This dish is cooked with fresh onions and garlic, with a combination of mixed spices and herbs creating a wonderfully hot and tasty dish.

**GARLIC CHILLI** Fresh cloves of caramelised garlic and sliced green birds-eye chillies, creating a mouth watering curry cooked in spices and herbs.

**BALTI** Caramelised onions and peppers cooked in a special Balti sauce creating a rich flavour.

**JALFREZI** Chunky onions and fresh green chillies cooked with garlic, tomatoes and coriander.

**RAJA CHINGRI CHAGRA** Split fresh king prawns cooked in their shells with plenty of garlic and capsicums with the addition of fresh green chillies and tomatoes. Cooked with a hint of our special homemade tikka sauce, creating tender, juicy king prawns in a magnificent tasty sauce. £13.50

**TANDOORI MURUG MASSALA** Tandoori chicken pieces (on the bone) cooked in a blend of spices with fresh garlic, ginger and tomatoes, served in a sizzling korai with generous amounts of fresh coriander. **Chicken** £10.50

**PURBANI DELIGHT** Tandoor oven roasted capsicum, stuffed with finely sliced Tikka, accompanied with tomatoes and cucumbers in a spicy bhuna sauce, garnished with salad. **Chicken/Lamb** £10.25

## TRADITIONAL DISHES

From Mild & Creamy, Just Spicy or Chilli Hot a curry to suit all palates.

### Plain

Your desired meal cooked with our unique blend of herbs & spices

OR

### Tikka

Marinated in our homemade Tikka sauce for several hours and cooked in our tandoor oven.

**KORMA** Cooked in lightly spiced, sweet and creamy coconut sauce.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.75
	<b>King Prawns</b>	£12.25
	<b>Vegetables</b>	£7.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.50
	<b>Duck/King Prawns</b>	£12.50

**CURRY** A simple dish cooked with garlic and mixed spices, with fresh coriander creating a thin sauce. Recommended for those who want to venture to something different from the milder curries.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.75
	<b>King Prawns</b>	£12.25
	<b>Vegetables</b>	£7.50

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.25
	<b>Duck/King Prawns</b>	£12.50

**BHUNA** Caramelised onions, finely sliced capsicums cooked with our blend of herbs and mixed spices. Creating a thicker sauce full of pungent flavours, compared with curry sauce. This cooking style is known as a 'Bhuna' curry.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.75
	<b>King Prawns</b>	£12.25
	<b>Vegetables</b>	£7.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.25
	<b>Duck/King Prawns</b>	£12.50

## ROGAN JOSH

The essence of this dish is fresh tomatoes sautéed in dry methi leaves (fenugreek) and garlic. With our special blend of mixed herbs and spices, creating a delightful bhuna style dish - full of flavour.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.95
	<b>King Prawns</b>	£12.25
	<b>Vegetables</b>	£7.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.25
	<b>Duck/King Prawns</b>	£12.50

**BIRYANI** Basmati rice sautéed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice. Then spiced moderately and stir fried with the selection of your choice below, garnished with sliced tomatoes and cucumbers. Served with a side of vegetable curry.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£11.50
	<b>King Prawns</b>	£13.50
	<b>Vegetables</b>	£9.50

<b>Tikka</b>	<b>Chicken/Lamb</b>	£12.50
	<b>Duck/King Prawns</b>	£14.50

**MIXED BIRYANI** Similar to the Biryani described above with the combination of tender chicken, mutton, prawns and potatoes. £12.95

**MADRAS** A similar dish to the curry, cooked with the addition of ground red chillies lending itself to add a pungent kick, without the loss of flavour.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.95
	<b>King Prawns</b>	£12.50
	<b>Vegetables</b>	£7.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.25
	<b>Duck/King Prawns</b>	£12.95

**DANSAK** Red split lentils being at the core of this delicious dish; fused with caramelised sugar, a splash of lemon juice in a blend of mixed spices and ground chillies. Creating a well-balanced dish hitting sweet and sour notes. Served with a side of Pilau rice.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£11.95
	<b>King Prawns</b>	£13.95
	<b>Vegetables</b>	£9.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£12.50
	<b>Duck/King Prawns</b>	£14.50

**PATIA** A sweet and sour dish, with finely sliced onions and capsicums cooked with our blend of herbs and mixed spices. Added with caramelised sugar, a dash of lemon juice and ground chillies, creating a thick sauce full of flavour. Served with a side of Pilau rice.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£11.95
	<b>King Prawns</b>	£13.95
	<b>Vegetables</b>	£9.95

<b>Tikka</b>	<b>Chicken/Lamb</b>	£12.50
	<b>Duck/King Prawns</b>	£14.50

**VINDALOO** Ground red chillies and diced potatoes create the essence of this dish. Cooked with mixed herbs, spices and fresh coriander, producing a thin curry sauce full of taste, and balanced chilli heat.

<b>Plain</b>	<b>Chicken/Lamb/Prawns</b>	£9.95
	<b>King Prawns</b>	£12.50
	<b>Vegetables</b>	£8.50

<b>Tikka</b>	<b>Chicken/Lamb</b>	£10.50
	<b>Duck/King Prawns</b>	£12.95

## VEGETABLE DISHES

**BHAJEE** All our bhajee dishes are sautéed in fresh garlic and onions, seasoned with fresh herbs and spices creating a delicious and dry accompaniment to any of the main dishes. £4.75

<b>Meeta Lao</b>	Cubed pieces of butternut squash and fresh green chillies
<b>Mushroom</b>	Cup mushrooms in mixed herbs and spices
<b>Shobji Bhajee</b>	A selection of mixed vegetables
<b>Bindi Bhajee</b>	Okra, a green vegetable also known as ladies fingers
<b>Gobi Bhajee</b>	Fresh florets of cauliflower
<b>Brinjal Bhajee</b>	Fresh aubergine
<b>Bombay Aloo</b>	Potatoes
<b>Aloo Mattar</b>	Potatoes with chick peas
<b>Khodu Bhajee</b>	Fresh courgettes
<b>Khodu Mattar</b>	Fresh courgettes with chick peas
<b>Aloo Gobi</b>	With cauliflower

**SAG BHAJEE** Spinach sautéed in fresh garlic & onions, with mixed herbs. Available on its own or with the variations below:- £4.75

<b>Sag Aloo</b>	With potatoes
<b>Sag Gobi</b>	With cauliflower
<b>Sag Mattar</b>	With chickpeas
<b>Sag Paneer</b>	With Indian cheese

**Shobji Curry** A simple curry, moderately spiced with garlic and fresh coriander, creating lots of flavour £4.75

**Tarka Dhall** Red split lentils with a sautéed fresh garlic and herb topping £4.75

**Dhai** Plain natural yoghurt £1.20

**Dhai Raitha** Natural yoghurt with finely sliced cucumbers or tomatoes £1.50

## SPECIAL BREADS

From the dough to the table all our breads are handmade and freshly cooked.

### NAANS

<b>Plain</b>	Unleavened bread, baked in the tandoor oven	£3.25
<b>Peshwari</b>	Stuffed with sultanas, almonds and coconut	£3.50
<b>Garlic</b>	Diced fresh garlic	£3.50
<b>Keema</b>	Stuffed with spicy marinated minced lamb	£3.75
<b>Chilli</b>	Freshly chopped green chillies	£3.50
<b>Cheese</b>	Generously topped with grated mild cheddar	£3.75
<b>Dhania</b>	Finely chopped fresh coriander	£3.50
<b>Onion</b>	Sliced red onions	£3.50
<b>Tandoori Roti</b>	Thin wheat flour bread, baked in the tandoor	£2.95
<b>Paratha</b>	Traditional Bangladeshi layered bread sauteed in clarified butter	£3.50
<b>Chapathi</b>	A thin wheat flour bread lightly toasted and flame cooked	£1.50
<b>Puri</b>	Deep fried thin wheat flour bread	£1.75

## RICE

<b>Pilau</b>	Basmati rice sauteed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice.	£3.50
<b>Boiled</b>	Long grain white rice	£3.10
<b>All the rice dishes below use the Pilau, described above and sauteed in mixed herbs and spices</b>		£4.25

<b>Mushroom</b>	Finely sliced cup mushrooms	
<b>Shobji</b>	Mixed vegetables	
<b>Peas</b>	Green garden peas	
<b>Lemon</b>	Sliced fresh lemon	
<b>Special</b>	Vegetables and prawns	
<b>Keema</b>	Minced lamb	
<b>Garlic</b>	Chunks of garlic	
<b>Coconut</b>	Lightly toasted coconut	
<b>Onion</b>	Finely sliced sweet red onions	
<b>Egg</b>	Whole egg fried with fenugreek leaves and fresh coriander	£3.25
<b>Chips</b>		£3.25

## SET MEALS

<b>A</b>		£16.50
For 1 person (Vegetarian)	Starters: Poppadoms, onion bhajees Main: Vegetable Curry Sides: Tarka Dhall, Pilau rice and a Naan bread.	
<b>B</b>		£19.50
For 1 person	Starters: Poppadums, Tandoori Chicken Main: Lamb Bhuna Sides: Mushroom Bhajee, Pilau rice and plain Naan bread.	
<b>C</b>		£31.50
For 2 persons	Starters: Poppadums, Onion Bhajees, Chicken Tikka Main: Lamb Rogan-josh and Prawn Bhuna Sides: Mushroom Bhajee, 2 Pilau rice and a Naan bread.	
<b>D</b>		£31.50
For 2 persons (Tandoori)	Starters: Poppadums, Shami Kebab & Chicken Tikka Main: Tandoori chicken (Half) & Tikka lamb Sides: Brinjal Bhajee, 2 Pilau rice and a Naan bread.	

# PURBANI NETLEY

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