Appetisers

		7 -
1.	Plain Popadom (g)	£1.00
2.	Spicy Popadom (g)	£1.00
3.	Pickle Tray (d) (mint sauce, mango, onion salad)	£2.95
3a.	Spicy Pickle Tray (Spicy onion, mix pickle & mint sauce)	£3.95
-9//	Starters Starters	
3	311 3111	
	Vegetarian	1
4.	Onion Bhaji (g) (e)	£4.95
5.	Vegetable Samosa (g)	£4.95
6.	Aloo Chat (With Puree)	£4.95
7.	Paneer Tikka	£5.50
8.	Coated Mushrooms New Coated in breadcrumbs with a hint of garlic.	£4.95
9.	Garlic Chilli Mushrooms	£4.95
10.	Mirchi Nuggets New Stuffed with cheese and chopped peppers.	£4.95
11.	Vegetable Chilli New	£4.95
47	Mixed vegetables combines with onion, green chillies coriander. Cooked to our chef's own special recipe.	3
12.	Tikka Paneer Shaslick	£5.95
13.	Chilli Paneer Shaslick	£5.95
	Non Vegetarian	Co No.
14.	Meat / Chicken Samosa (g)	£4.95
15.	Chicken / Lamb Tikka	£4.95
16.	Sheek Kebab	£4.95
17.	Jhal Tikka New	£5.50
	Chicken goujons in spicy green chutney (hot).	11/14 4
18.	Mix Kebab	£5.95
19.	Prawn Puree (g)	£5.95
20.	King Prawn Puree (g)	£6.50
21.	Tandoori King Prawns	£6.50
22.	Chilli King Prawns (Hot)	£6.50
23.	Crispy King Prawns Butterfly New	£6.50
24.	Fish Pakora	£5.50
25.	Sweet Chicken Chilli Stir-fry	£4.95
26.	Chicken Tikka Pakora (g)	£4.95
27.	Tandoori Chicken (leg or breast)	£4.95
28.	Garlic Chicken Tikka New	£4.95
29.	Chicken / Lamb Shaslick (dry or saucy)	£5.50
/30.	Garlic Chilli Chicken	£5.50
31.	Chicken Chat (with Puree)	£4.95
32.	Tandoori Lamb Chop New	£7.50
Key	y: (n) contains Nuts (g) contains Gluten (d) contains	Dairy
	(e) contains Egg (a) contains Allergens	
16 31		

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Cooked with special herbs & spices, onions, green peppers, and fresh coriander.

33.	Tandoori Mixed Balti	£11.95
34.	Tandoori Chicken Balti (off the bone)	£10.95
35.	Chicken or Lamb Tikka Balti	£10.95
36.	Vegetables Balti	£8.95
37.	Prawn Balti (a)	£10.95
38.	King Prawn Balti (a)	£13.95
39.	Tikka Panner Balti	£10.95
		3/1/1/1

Sameeha House Special

40.	Chicken or Lamb Pasanda (n) (d) Thin slices of chicken or lamb marinated in spices & herbs, slowly simmered in a rich cream sauce with ground almonds.	£11.50
41.	Honey and Chilli Chicken A well balanced spiced curry consisting of chillies and honey with a dis	£11.50 tinctive taste.
42.	Garlic Chilli Chicken / Lamb	£11.50

T	Carno Crimi Chicken / Lamb	~11.00
	Stripped tandoori chicken pieces cooked in garlic flavoured hot l	bhuna sauce.
400		102
43	Chicken or Lamb Tawa	£11.50
то.	OHIONCH OF EATHER TAYYO	~ 11.00

43.	Chicken or Lamb Tawa		£11.50
	Fresh chicken or lamb marinated in fresh garlic,		
	ginger and cucumber with herbs & spices.	1001	16 3

44.	Chicken or Lamb Jalfrazi	£11.50
	Hot curry cooked with chopped onions, ginger,	4/15
	penner and fresh green chilli-garnished with coriander	1 and

45.	Chicken or Lamb Korahi	£11.50
	Choice of chicken or lamb cooked with onions, tomato & fresh	
	coriander with a generous helping of crushed garlic	

46.	Chicken or Lamb Naga	£11.50
	Tandoori grilled chicken cooked in a bhuna style hot naga pickle sauce.	3 1 1

47.	Tandoori Mixed Korahi	100 3	£12.95
	Pieces of tandoori chicken, chicken tikka, lamb tikka,	1	
	sheek kebab, chicken kebab, cooked with onions,		
	tomatoes & green peppers (medium strength)		

48. Chingri Chicken / Lamb Khazana (a) New £12.95 Chicken tikka & king prawns cooked with onions, peppers & fresh coriander in a special sauce. A mouth watering, personal favourite of ours!

49.	Chicken or Lamb Makhani (n) (d)	£11.50
	Tender pieces of lamb or chicken breast cooked in	
1/4	almond coconut with sultanas, touch of yoghurt & a mild creamy sauce.	

50.	Bhindi Chicken / Lamb	£11.50
6 7	A medium spiced lamb / chicken curry cooked with garlic, ginger & okra	

51.	Chicken Rezalla	£11.50
100	Strips of Tandoori chicken, cooked with minced lamb,	
	fresh chillies & coriander in a thick hot sauce.	

52.	Chicken or Lamb Saag	1 1	£11.50
	Cooked in a medium spice with spinach		

53. Butter Chicken (Mild) (n) (d) New

Tender pieces of chicken breast cooked in almond, coconut with buttery flavours sauce.

Chefs Special

200000	Cheis special	
54.	Chicken Cashew (n)	£11.50
	This is a thick nutty curry of chicken with cashew nuts, grated with coconut garlic cloves, fresh ginger, coriander, onions & green chillies.	
67	cooked in a fairly hot sauce. This dish can be varied to suit your own taste.	
55.	Sameeha Special (a)	£12.95
311	A combination of chicken, lamb and prawn cooked in thick sauce in our chefs special recipes, fairly hot dish.	
56.	Railway Lamb Curry	£11.50
	Anglo Indian slow Railway lamb curry cooked with coconut and baby potate	
57.	Morchi Chicken / Lamb New	£11.50
	Fresh chicken / lamb cooked with chef's special herbs, spices and fresh green chillies. (fairly hot)	W. Ju
58.	Chicken Hariyali (d)	£11.50
W.	Chicken breast marinated with mint leaves, spinach, salt, pepper and fresh	
59.	cream. Cooked in a medium creamy sauce.	£13.95
39.	Goan King Prawn (a) King prawns cooked with roasted garlic, onions, coriander, green chilli & cu	
	leaves. A fairly hot dish, strength can be varied to suit.	1 2/1
60.	Chicken / Lamb Samber New	£11.50
1	Unique dish created by the staff at Sameeha! Cooked with spinach, lentils and a hint of lemon juice.	
61.	Chicken Nawaabi New	£11.50
100	Marinated chicken tikka cooked with mince meat, fresh garlio, ginger & spices. Mouthwatering.	A
62.	Chicken Rezotti	£11.50
	Grilled chicken, cooked with fresh mushrooms, and onions in a fairly spicy	
63.	Naryali Chicken	£11.50
	Chicken pieces grilled in a tandoori oven, cooked in a highly spiced sauce created from fresh chilli, coriander and coconut.	E
64.	Aloo Gosht	£11.50
04.	Lamb cooked with roasted potatoes, onion, fresh herbs and spices in a me	THE STATE OF THE S
65.	Chicken Chana Saag	£11.50
~~	Off the bone tandoori chicken, chickpeas and spinach cooked in a medium	
66.	Shahi Jalfreze (d) Grilled chicken, cooked in a hot & creamy sauce using	£11.50
1/2 1/	green chillies and fresh cream	
67.	Lamb / Chicken Delight New	£11.50
14	Our chef is proud to present you with another one of his creations. Tender pieces of lamb / chicken cooked with	
	fresh herbs and spices in a very special medium strength sauce.	
68.	Murghi Massalla (e)	£11.95
	Chicken marinated and barbecued, cooked with spicy minced lamb to medium strength, garnished with boiled egg and tomato.	
69.	Chicken / Lamb Habigonj New	£11.50
7	Delicately spiced chicken cooked with black mushrooms, caramalised onio	ns in a
14 3	medium strength sauce. The subtle taste of maple syrup is amongst the wo flavours of this dish. Served on a sizzling skillet to enhance the distictive fla	
70.	King Prawn Chilli Masala (d) (a)	£13.95
7 3	King prawns, cooked with yoghurt, Worcester sauce,	1/2
-	fresh chilli and coriander in a thick hot sauce.	640.05
71.	Fish Special (a) New Boneless Tilapla grilled and cooked in a medium hot sauce with garlic and gr	£12.95 een chillies.
/72.	Chicken Zaflong New	£11.50
200	Grilled chicken cooked with diced onions, tomatoes,	1/2
	green peppers and fresh coriander, with a touch of tandoori sauce. Served on a sizzling skillet to enhance the distinctive flavours.	
34	The distriction	- Deie
Ke	y: (n) contains Nuts (g) contains Gluten (d) contains (e) contains Egg (a) contains Allergens	Sualry
	(e) solitains Egg (a) contains Anergens	

73. £11.50 Chicken / Lamb Achari New Tender pieces of lamb or chicken cooked together with spicy mixed pickles, fresh

garlic, soya sauce and fresh coriander. A hot, sour and spicy dish to madras strength.

74. Chicken / Lamb Chasni New £11.50

Barbecued chicken or lamb cooked with a combination of garlic, tamarind, fresh coriander and fresh yoghurt, together with a selection of spices and herbs. A spicy and tangy dish to medium strength.

£11.50 75. Chicken Jeera New Tender, inner fillet of chicken breasts, marinated in rapeseed oil, cooked with finely chopped onions, peppers and most specially with cumin (herb). A dry and spicy dish to medium strength.

76. £11.50 Green Herb Lamb / Chicken New Barbecued lamb or chicken cooked with dill week, parsley, fresh coriander oregano, green chillies and fresh lemon juice. A dish designed madras strength

77. £11.50 Begum Bahar New Chicken cooked in a creamy sauce and served over a bed of minced lamb, a very popular dish.

£13.95 78. Akbari King Prawn New King prawns cooked with fresh cream, almonds and coconut.

Tandoori Special Masala

(n) (d) Marinated in special herbs & spices, cooked almonds with a creamy coconut masala sauce

79.	Chicken or Lamb Tikka Masala	£11.95
80.	Tandoori Chicken Masala (off the bone)	£11.95
81.	Vegetables Masala	£10.95
82.	Mushroom Masala	£10.95
83.	Tandoori King Prawn Masala	£14.95
84.	Paneer Tikka Masala	£11.95

Old Favourites

85. Korma (d) Cooked with cream and coconut, almond to produce a very mild dish.

86. Curry Medium / Madras / Vindaloo For when you are feeling a little more adventurous. Cooked with basic medium spices with plenty of sauce.

87. A drier than usual curry packed with spicy flavours.

88. Dupiaza

An elegant dish cooked with whole spices and garnished with onion rings. 89.

Malaya (d) Cooked with bananas, flavoured using aromatic mild spices.

90. A Parsee dish. Hot, sweet & sour with a lentil base.

91. Rogan Josh A medium dish cooked with green herbs, tomatoes, served with a rich sauce.

92. Pathia Sweet, sour and slightly hot taste.

All above dishes are available in:

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Chicken	£10.95	Prawn (a)	£11.50
Lamb	£10.95	King Prawn (a)	£13.95
Chicken Tikka	£11.50	Mixed Veg	£10.50
Lamb Tikka	£11.50	Paneer (d)	£11.50
Tandoori Chickon	C11 E0		

landoori Chicken (off the bone)

Tandoori Specialities

93.	Chicken or Lamb Shaslick (Dry or saucy) Chicken marinated then baked in a clay oven cooked with onions, tomatoes and capsicum	£11.95
94.	Tandoori Chicken (Half) Spring chicken marinated in yoghurt with herbs and spices then cooked in the tandoor.	£10.50
95.	Chicken or Lamb Tikka Pieces of chicken or lamb marinated in yoghurt then cooked over charcoal with special spices.	£11.50
96.	Tandoori King Prawn (a) Kafir lime and perfume chilli scented king prawns cooked in the tandoor.	£13.95
97.	Mixed Grill Assorted platter consisting of lamb tikka, chicken tikka, sheek kebab, tandoo chicken, lamb chops, served with fresh mixed salad.	£13.95

Biryani

Cooked with Basmati rice and a special blend of spices served with vegetable curry.

98. Chicken or Lamb	£11.50
99. Chicken Tikka or Lamb Tikka	£11.95
100. Tandoori Chicken (Off the bone)	£11.95
101. Prawn (a)	£11.50
102. King Prawn (a)	£13.95
103. Mixed Vegetable	£10.50
104. Special (e) (a) (chicken, prawn, lamb and egg omelette on top)	£12.95

English (served with chips, peas & salad)

105. Chicken or Prawn Omelette (e) (d) (a)	£9.95
106. Mushroom Omelette (e)	£9.95
107. Chicken & Cheese Omelette (e) (d)	£10.95
108. Southern Fried Wings & Chips	£10.50
109. Chicken Nuggets & Chips	£9.95

Side Dishes

110.	Daal Sambar New With fresh garlic, lemon juice, lentils & spinach.	£5.50
111.	Bombay Aloo (Potatoes)	£5.50
112.	Tarka Dall (Lentils)	£5.50
113.	Chana Massala (Chick Peas)	£5.50
114.	Saag Aloo (Potatoes with spinach)	£5.50
115.	Aloo Gobi (Potatoes with cauliflower)	£5.50
116.	Mutter Paneer (d) (Cheese with green peas)	£5.50
117.	Saag Paneer (d) (Chesse with spinach)	£5.50
118.	Saag Bhaji (Spinach with garlic)	£5.50
119.	Mushroom Bhaji	£5.50
120.	Mixed Vegetable Bhaji	£5.50
121.	Bindi Bhaji (Okra / ladies finger)	£5.50

Rice & Sundries

122.	Steamed Rice	£3.50
123.	Pilau Rice	£3.50
124.	Garlic Rice	£3.95
125.	Peas Pilau Rice	£3.95
126.	Mushroom Rice	£3.95
127.	Vegetable Rice	£3.95
128.	Fried Rice	£3.95
129.	Coconut Rice	£3.95
130.	Egg Rice (e)	£3.95
131.	Lemon Rice New	£3.95
132.	Jeera Rice New	£3.95
133.	Keema Rice	£4.50
134.	Special Rice (e)	£3.95
135.	Raitha (d) (Plain or cucumber or onion)	£2.50
136.	Green Salad	£2.50
137.	Chips	£3.95
138.	Piri Piri Chips	£4.50

Breads (d) (g) (e)

420		CODE
139.	Plain Nan	£2.95
140.	Keema Nan	£3.95
141.	Peshwari Nan (n)	£3.50
142.	Garlic and Coriander Nan	£3.50
143.	Cheese & Garlic Nan	£3.95
144.	Cheese & Tomato Nan	£3.95
145.	Cheese & Chilli Nan New	£3.50
146.	Ginger & Dates Nan New	£3.50
147.	Chicken Tikka Nan New	£3.95
148.	Paratha (fried bread)	£3.95
149.	Stuffed Paratha (with potatoes)	£4.95
150.	Roti (dry bread)	£2.95
151.	Chapatti (thin bread)	£2.95
152.	Puree (thin bread deep fried)	£2.50

Drinks		1
Dilliks	Regular	Large
Coke	£2.50	£4.25
Diet Coke	£2.50	£4.25
Lemonade	£2.50	£4.25
Sprite	£2.50	£4.25
Vimto	£2.50	£4.25
J2O (Orange & passionfruit, apple & mango or apple & raspberry)	£2.95	
Orange & Blackcurrant Cordial	£2.50	£4.25
Orange Juice	£2.50	£4.25
Apple Juice	£2.50	£4.25
Tonic Water	£2.50	£4.25
Soda Water	£2.50	£4.25
Sparkling Water	£2.50	£4.25
Still Water	£2.50	£4.25
Tea/Coffee	£2.50	

Our chef can prepare any dishes is not on the menu list & any curry can be made on your strength.

Please consult our staff before you ordering.

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.



SAMEEHA'S MID-WEEK SPECIAL MENU FIRST COURSE

Popadum & Pickles

SECOND COURSE

Mix Veg Platter

Onion Bhaji, Vegetable Samosa & Coated Mushroom served with sauce and salad

Mix Meat Platter

Chicken Tikka, Lamb Tikka & Sheekh Kebab served with sauce and salad

THIRD COURSE

CHICKEN OR LAMB CHICKEN OR LAMB TIKKA
VEGETABLE MUSHROOM PANEER TIKKA

Korma: Cooked With Cream & Coconut To Create a Very Mild Dish

Malaya: Cooked With Bananas, Flavoured Using Aromatic Mild Spices

Curry: With Basic Medium Spices with Plenty Of Sauce

Rogan Josh: Medium Dish with Green Herbs, Fresh Tomatoes & Onions Served in a Rich Sauce

Pathia: Sweet & Sour Taste with Onions, Garlic, Tomato Puree and Mango Chutney

Dupiaza: An Elegant Dish Cooked with Whole Spices and Garnished with Onions

Bhuna: Semi Dry Sauce with Finely Chopped Onions,

Tomatoes & Flavoured with Green Herbs

Dhansak: A Parsee Dish, Hot, Sweet & Sour with a Lentil Base

Masala: Marinated in Special Herbs & Spices, Cooked Almonds with a Creamy Coconut Masala Sauce

Jalfrezi: Hot Curry Cooked with Chopped Onions, Ginger, Peppers, Fresh Green Chilies & Coriander

CHOOSE ANY ONE OF YOUR FAVOURITE BITES WITH ANY SAUCE MENTIONED ABOVE.

Served with choice of Steam Rice, Pilau Rice, Plain Nan or Chips.

Alternative type of rice or nan can be ordered for an additional charge of £1.00

Side dish and other dishes available on request at additional cost.

Three Course Meal £14.95 per person (Monday - Wednesday Only) (Except Bank Holidays)