THE VICEROY

Finest Bangladeshi Cuisine

APPETISERS

POPADOM	£1.00
SPICED POPADOM	£1.00
DIPS / PICKLES	£0.80

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STARTERS

ONION BHAJI	£4.50
KING PRAWN BHAJI ON PURI	£7.95
TANDOORI KING PRAWN	£7.95
BHUNA PRAWN ON PURI	£5.50
CHICKEN PAKORA	£5.50
VEGETABLE PAKORA	£4.50
TANDOORI CHICKEN (On The Bone)	£5.95
CHICKEN TIKKA (Boneless Pieces)	£5.50
LAMB TIKKA	£5.50
TANDOORI MIXED KEBAB	£6.95
SHEEK KEBAB	£5.50
CHICKEN CHAT	£6.50
MEAT SAMOSA	£4.50
VEGETABLE SAMOSA	£4.50
SALMON TIKKA	£7.50

TANDOORI SPECIALITIES

These dishes are cooked on charcoal in a specially designed clay oven, the meat having been previously marinated in our own special mixtures and roasted on skewers.

TANDOORI CHICKEN (On The Bone)	£9.95
LARGE CHICKEN TIKKA	£8.95
LARGE LAMB TIKKA	£9.95
TANDOORI KING PRAWN	£16.95
TANDOORI MIXED GRILL	£16.95
CHICKEN TIKKA SHASHLIK (Boneless Pieces)	£11.95
LAMB TIKKA SHASHLIK	£12.95
SALMON TIKKA	£13.95

VICEROY SPECIALS

CHICKEN APELA £9.95
It's not Masala it's not Korma but it is something different! A mild creamy sweet dish cooked with chicken, green apples and low fat cream.

THAWA CHICKEN OR LAMB TIKKA £9.95
Cooked with garlic, ginger, onions, tomatoes and peppers in a medium strength sauce.
A true Viceroy favourite.

PILI PILI MURGHI (Fillet of Chicken) £9.95
A spicy hot curry dish cooked with ginger, garlic, green peppers, green hot chilli and herbs, fresh coriander with gives a uniquely rich hot flavour.

CHICKEN MANGO £9.95
Cooked with coconut, yogurt and mango, producing a mild creamy and sweet sauce.

AMERI CHICKEN £9.95
Chicken cooked with chick peas and pineapple in a medium spicy sauce, garnished with a fresh touch of coriander and lemon juice. Cooked with onions, garlic, ginger, chilli, hot curry paste, coconut, coriander and lemon juice.

SALAM VICEROY £9.95
Tender pieces of lamb cooked with potatoes, methi, onions garlic and fresh coriander.

SYLHETI CHICKEN OR LAMB £9.95
Tender pieces of chicken or lamb grilled in the tandoor and cooked with fried mushrooms, onions, capsicums with Punjabi masala in a thick sauce.

JAIPUR £9.95
Chicken tikka or lamb tikka cooked with fresh garlic, sliced peppers and mushrooms giving off a sweet and sour flavour, served mild.

VERY HOT CHICKEN NAGA £9.95
Cooked with chunky onions and special Bangladeshi naga that give a delicious hot and aromatic sauce

SYLHETI £9.95
Tender pieces of chicken tikka or lamb tikka grilled in the tandoor and cooked with fried mushrooms, onions, capsicums with Bangladeshi spices in a thick medium spiced sauce

MACHLI SPECIALS

KING PRAWN SAGWALA £16.95
King prawns and fresh spinach cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with fresh coriander.

KING PRAWN BADAMI £16.95
Marinated king prawns, cooked in a special thick, rich, mild creamy sauce, prepared with cream, cultured yoghurt, almonds and cashew nuts.

PRAWN SAGWALA £9.95
Prawns and fresh spinach moistly cooked with garlic, ginger and cumin with a mixture of herbs and spices garnished with fresh coriander.

TANDOORI KING PRAWN MASALA £16.95
King prawns cooked in a sauce produced in the tandoori from fresh cream, yoghurt, Punjabi spices and red sauce.

TANDOORI KING PRAWN JALFREZI £16.95
King prawns and tender pieces of chicken and lamb grilled over the charcoal, cooked with green peppers in Punjabi herbs and spices with tomatoes and onion sauce. Distinctive strong flavours, medium strength.

KING PRAWN GARLIC £16.95
Garlic king prawns cooked in a medium thick curry sauce with finely chopped onions, garlic and ginger. Medium spice strong flavours, medium strength.

KING PRAWN BALTI £16.95
A classic dish that has been around forever!
The famous Balti is cooked with onions, tomato, pepper, freshly ground spice and garnished with coriander. Served medium or hot.

CHEFS SPECIALS

KHORAI (Chicken or Lamb) £9.95
The meats are cooked in mustard oil, ground spices and fresh coriander.

JALFREZI £9.95
Tender pieces of chicken or lamb grilled over the charcoal, cooked with green peppers in Punjabi herbs and spices with tomatoes and onion sauce.
Distinctive strong flavours, medium strength.

MASALA £9.95
Chicken Tikka with It's unique flavour is produced using fresh cream and yoghurt with fresh green capsicums and Punjabi spices served in a tasty thick sauce.

SOUTH INDIAN GARLIC £9.95
Chicken Tikka cooked with onions, slices of garlic chilli sauce, ginger and fresh green chillies.

MAKHANI £9.95
Spring chicken cooked with a selection of herbs and spices which creates a mild creamy, buttery sensation.

KHALIA £9.95
Chicken Tikka cooked in a smooth curry sauce similar to a madras curry. Sharp distinctive hot spicy taste, topped with crispy shredded aloo garnished with fresh coriander.

ALI'S SPECIAL MEATBALLS £10.95
Chicken cheese and meatballs cooked with onions in a medium strength rich sauce giving off a tangy flavour.

KOOFTA SPECIAL £10.95
Minced lamb meatballs cooked with onions in a medium bhuna style sauce. A true favourite of Ali's.

BALTI SPECIALS

Cooked with fresh garlic, tomatoes, onions, green peppers, fresh coriander and freshly ground spices,

BALTI CHICKEN	£9.95
BALTI LAMB	£10.95
BALTI CHICKEN TIKKA	£9.95
BALTI PRAWN	£9.95
BALTI MASALA (Chicken, Lamb or Prawn)	£9.95

This means sauce. It's unique flavour is produced using fresh cream and yoghurt with fresh green capsicums and Punjabi spices, served in a tasty thick sauce.

BIRYANI SPECIALS

A biryani made by gently cooking special basmati rice with a mixture of mild spices. Served with vegetable curry sauce.

CHICKEN BIRYANI	£10.95
LAMB BIRYANI	£11.95
CHICKEN TIKKA BIRYANI	£11.95
KING PRAWN BIRYANI	£16.95
VEGETABLE BIRYANI	£7.50
MIXED MEAT BIRYANI	£11.95
ALI'S SPECIAL BIRYANI	£12.95

TRADITIONAL FAVOURITES

KORMA A preparation of mild spices cooked with coconut and fresh cream to create a delicate flavour and creamy texture.
MALAYA A preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour.
BHUNA A combination of a special blend of spices fried together to provide a dish of a dry consistency compared to curry.
ROGAN JOSH This dish is derived from the use of tomatoes, pimentos and onions, garnished with fresh coriander.
DANSAK Prepared with oriental spices, pineapple, lentils and lemon juice to add sweetness and a sharp sour flavour.
DUPIAZA A method of preparation similar to bhuna, where onion and spice are briskly fried together.
SRI LANKA Strongly flavoured spices makes this dish hot, similar to a madras but with the use of ground coconut.
PATHIA Sweet and sour, fairly hot.
MADRAS A classic which most of us are familiar with. Garam masala is used to give it a rich, fiery taste.
VINDALOO Similar to madras but much more garlic, lemon, ginger and black pepper used, very hot.

Choose a filling from below

CHICKEN	£9.95
LAMB	£9.95
VEGETABLE	£7.50
CHICKEN TIKKA	£10.95
PRAWN	£9.95
KING PRAWNS	£16.95

VEGETABLE SIDE DISHES

SAG PANEER	£5.95
VEGETABLE CURRY	£4.50
MUSHROOM BHAJI	£4.50
BHINDI BHAJI	£4.50
CAULIFLOWER BHAJI	£4.50
BOMBAY ALOO (Hot Potatoes)	£4.50
SAG BHAJI (Spinach and Onions)	£4.50
SAG ALOO (Spinach and Potatoes)	£4.50
TARKA DAHL (Lentils)	£4.50
CURRY SAUCE	£4.50
CHIPS	£2.50
MASALA CHIPS	£4.95

RICE

Pilau is Basmati cooked in ghee, flavoured with saffron, cardamon, cinnamon, bay leaves and other ingredients.

KEEMA PILAU	£3.95
VEGETABLE PILAU	£3.95
MUSHROOM PILAU	£3.95
EGG PILAU	£3.95
ONION PILAU	£3.95
PLAIN PILAU	£2.95
BOILED RICE	£2.95

NAN

GARLIC NAN	£3.95
KEEMA NAN	£3.95
PESHWARI NAN	£3.95
CHEESE NAN	£3.95
PLAIN NAN	£3.50
CHAPATI (Plain, Garlic or Butter)	£1.95
PURI	£1.95
PARATHA	£3.95
STUFFED PARATHA (Aloo or Keema)	£4.50

CREATE YOUR OWN WRAP

£8.95

STEP ONE - Pick a filling

- Chicken Tikka
- Masala
- Korma
- Balti
- Bhuna
- Thawa
- South Indian Garlic
- Ceylon
- Jalfrezi
- Madras

STEP TWO - Select your Nan

- Plain Nan
- Garlic Nan
- Peshwari Nan (sweet)
- Cheese Nan
- Keema Nan (meat)

OPENING HOURS

Open 7 days a week

including all public and bank holidays

Sunday - Thursday 4.00pm - 10.00pm

Friday - Saturday 4.00pm - 10.30pm

Unit 1 Shaddongate, Carlisle, Cumbria CA2 5TY

01228 590909 - 01228 512300

www.viceroycarlisle.co.uk theviceroy@hotmail.co.uk

SPECIAL DIETARY REQUIREMENTS

If you have any allergies or special requirements please bring these to our attention before placing your order.
Some dishes may contain traces of nuts or other allergens.
If there is a particular dish you prefer thats not on the menu, please ask and we will try to recreate this for you.

The management and staff would like to take this opportunity to thank you for your custom.