



(V) = Vegetarian
 🔥 = Slight hot
 🔥🔥 = Madras hot

Traditional Starters

Meat Platter For Two	7.50
Lamb Tikka, Chicken Tikka, Sheek Kebab, Meat Samosa	
Vegetable Platter For Two (v)	7.50
Fritters, Vegetable Kofta, Paneer Tikka, Veg Samosa	
Prawn Cocktail	2.95
Popular Starter Of All Nations	
Onion Bhaji (v)	2.95
Finely Chopped Onions, Lentils, Spiced And Deep Fried	
Samosas Veg (v) Or Lamb	2.95
Pastry Pancake Stuffed With Minced Lamb Or Vegetables	
Chicken Tikka Or Lamb Tikka	3.45
Marinated In Yoghurt And Spices, Cooked In Clay Oven	
Papri Chana Chatt (v)	2.95
Potato And Chickpea With Chat Masala And Tamarind Sauce	
Sheek Kebab	3.45
Minced Lamb Skewered And Cooked In Clay Oven	
Prawn Or Chicken On Puree	3.35
Our Version Bombay's Most Popular Street Food Chicken Or Prawn Well Spiced With Tamarind Chutney And Served On A Puree Bread	
Chicken Pakora	3.50
Tender Crispy Nuggets Of Spicy Chicken Delicately Coated In Batter And Deep Fried	
Roasted Stuffed Peppers (v)	3.75
Roasted Capsicum Stuffed With Minced Lamb Or Vegetable Cooked In Clay Oven	
South Indian Mussels	4.50
Fresh With Far Eastern Flavours Of Goa, Cooked In Medium Spice Sauce Then Sprinkled With Coriander And Lime	
Paneer Shaslik (v)	3.95
Indian Cheese Marinated And Cooked In Tandoori Oven	
Aloo Tikki (v)	2.95
Lightly Spiced Potato Cakes, In Fresh Herbs, Mint Leafs, Ground Coriander And Then Pan Fried	
Nargis Kebab	3.75
Boiled Egg Covered With Spiced Lamb Mince, Deep Fried And Served With Fried Egg.	

Monsoon Selected Starters

Honey Mustard Kebab Rolls	3.95
Minced Lamb Cooked In Medium Spice, Wrapped In Pastry Rolls, Slowly Cooked In The Tandoori Oven.	
Reshami Chicken	3.50
Fillet Of Chicken Spiced In Mint, Garlic, And Mustard. Served With Spicy Capsicum And Onion.	
Chargrill Fish	3.95
Mackerel Marinated In Green Herbs And Spices Grilled Over Charcoal	
Salmon Samosa	3.95
Pan Fried Salmon Slightly Spiced, Deep Fried In Pastry Pan Cake.	
Stuffed Potato Skins	3.35
Stuffed With Lightly Marinated Chicken.	
Bombay Wrap	3.50
Fillets Of Chicken Tikka, Cooked In Medium Sweet Spice With Peppers And Onions. Wrapped In Tortilla Style Bread	
Monsoon Bites	3.95
Salmon Samosa, Lamb Samosa & Vegetable Samosa.	
Lamb Chops	3.65
Chops Marinated In Ginger Paste, Fresh Herbs & Spices, Hung Yoghurt And Onion Paste, Cooked In Clay Oven.	
Mix Chaat Masala	3.35
Diced Chicken, Paneer Cheese, Chick Peas Suated With Chopped Onion Fritters, Lemon & Tamarind Juice, Garnished In Chaat Masala.	
Nimki (v)	3.35
Self Raising Bread, Lightly Pan Fried Served With Tikka Masala Sauce	
Goan Fish Cakes	3.50
White Fish Minced In Light Fresh Spices, Tossed In Red And Green Pepper Sauce	
Salmon Dil Tikka	3.95
Fresh Salmon Fillet Marinated In Spices & Herbs, Pan Fried With Dil And Coriander	
Sweet And Sour King Prawns	3.95
King Prawn Cooked In Tangy Sweet And Sour Thick Sauce, Served With A Puree Bread	
Singara Chaat	3.50
Potatos, Battered Chick Peas, Masala Chaat All Served With Tangy Mint Yoghurt In A Singara Triangle Pastry	

Chef's Recommendations

Thai Bangla Chicken Stir Fry	8.95
Thai Style Chicken Stir Fried With A Touch Of Bangla Spices.	
Butterfly Chicken In Lamb Mince	8.95
Egg And Flower Coated Chicken, Cooked In A Ginger And Garam Masala Spice With Lamb Mince. Medium To Dry Sauce	
Thai Chicken Jalfrezi	8.95
Thai Style Chicken Cooked With Onions, Red Peppers And Mexican Green Pepper To Give Spicy, But An Exquisite Pan Asian Taste.	
Roasted Red Chilli & Garlic Karahi (chicken Or Lamb)	7.95
Roasted Chilli & Garlic, Hint Of Fenugreek Spicy Curry Sauce.	
Methi Gosht Or Chicken	7.95
Fresh Fenugreek Leaves Cooked In Medium Spice To Bring Out Fragrant Flavour.	
Gost Rajasthan	7.25
Lamb Cooked In Light Tangy And Hot Sauce With Chilli, Ginger And Olives	
Grilled Murghi Lemon Masalla	7.25
Grilled Chicken Cooked With Spicy Lamb Mince With Boiled Egg. In Medium Spicy Sauce, With Hint Of Citrus Lemon Strips.	
Jalfrezi	6.95
Chicken Or Lamb Cooked With Onions, Red Pepper And Mexican Green Peppers To Give A Spicy But Exquisite Taste	
Chicken Tikka Masalla	6.95
Chicken Tikka In Smooth Velvety Masalla Creamy Sauce	
Pasanda Curry (chicken Or Lamb)	6.95
Tender Lamb Or Chicken Cooked With Almonds, Fresh Yoghurt In Creamy Sauce	
Makhani Chicken (mild)	6.95
Succulent Chicken Tikka Cooked In Aromatic And Rich Fenugreek Flavoured Tomato Sauce	
Monsoon Flower	6.95
Minced Lamb, Marinated Chicken In Fresh Herbs And Spices Cooked With Little Sweetcorn.	
Murghi Keema	6.95
Marinated Chicken, Stir Fried With Minced Lamb, Simmered In Medium Spices And Aromatic Herbs.	
Lal Kumro (red Pumpkin)	7.25
Chicken Or Lamb, A Classic Dish From North Bengal, Tastefully Spiced With Variety Of Herbs And Spices, Cooked With Sweet Red Pumpkin	
Chef Kofta Karahi (chicken Or Lamb)	7.25
Marinated Chicken Mince Or Lamb Mince, Cooked In Medium Spice, Fresh Herbs. A Delightfully Tasty Dish.	
Indian Summer	8.50
Tender Chicken, Lamb & King Prawns, Simmered In Tomatoes, Onion And Mix Spices.	
Pati Bola (v)	6.95
Fresh Red Pumpkin, Cooked In Mix Masala Sauce, Served With Rice Tortilla Bread	
Garlic Chilli Chicken Or Lamb	7.25
Chicken Cooked With Green Chilli And Garlic	
Mumbai Rustica	7.95
Roasted Red Peppers, Vine Tomatoes, New Potatoes Cooked In A Delicious Tandoori Sauce, With (chicken, Lamb Or Paneer Cheese)	
Orange Chicken Jalfrezi	7.25
Breast Of Chicken Marinated In Mustard, Garlic & Monsoon Sweet Chilli Spice, Cooked In Fresh Orange, Mango & Almond Sauce	
Persian Chicken Royal	7.25
Chicken Cooked In Honey And Mint Spicy Sauce	

Sizzling Specials

These Dishes Are Marinated And Cooked In Clay Oven, Served With Green Salad.

Tandoori Mix Grill	8.95
Chicken Tikka	6.95
Lamb Tikka	6.95
Salmon Tikka Shashlik (fresh Salmon And Roasted Vegetables)	9.95
Tandoori Chicken	6.95
Shashlik (chicken Or Lamb)	7.25
Tandoori Lamb Chops	7.25
Tandoori King Prawn Shashlik	10.95

Catch Of The Day

(may Contain Bones)

Salmon In Fresh Vine Tomatoes	9.95
Salmon Cooked In Fresh Finely Chopped Vine Tomatoes, Lightly Spiced	
Tandoori King Prawn Fantasy	9.95
Marinated King Prawn Pan Fried With Red Chilli & Turmeric, Followed By Separate Aubergine, Potato, Tomato And Green Chilli Sauce.	
Calcuta Jumbo Prawns	10.95
Marinated Jumbo Prawns, Grilled In Tandoor, Followed By Medium Spicy Red Pumpkin Curry Sauce. Served With Pilau Rice	
Jalfari Fish Bhuna	8.95
Tilapia Fish Cooked With Cumin And Fresh Methi Leaves, Chopped Onions And Lightly Stir-fried	
Served With Steamed Rice.	
Tandoori King Prawn Masala	11.95
Marinated King Prawn Cooked In Smooth Velvety Masalla Creamy Sauce	
Fish Fillet Biryani	8.95
Pangush Fish Marinated In Spice, Lightly Fried And Served With Egg Fried Rice	
Bombay Duck And Prawn Bhuna	8.95
A Popular Dish Cooked In A Thick Sauce With Finely Chopped Onions, Tomatoes, Baby Potatoes And Flavoured With Green Herbs	

Traditional Favourites

Chicken 6.25	Fresh Veg 6.25 (v)	Lamb 6.50
Prawn 6.50	Chicken Tikka 6.95	Lamb Tikka 7.15
King Prawn 10.95		
Korma	Very Mild And Creamy, With Almond, Sultanas And Coconuts. Recommended For Beginners.	
Dupiaza	Chunky Cut Onions & Capsicum Simmered In Medium Strength Gravy.	
Pathia	Sweet'n Sour Sauce With Tomatoes, Onions & Fresh Herbs. A Popular Dish. 🔥	
Bhuna	A Popular Dish Cooked In A Thick Sauce With Finely Chopped Onions, Tomatoes And Flavoured With Green Herbs.	
Curry	Can Be Cooked As Madras Or Vindaloo. 🔥 🔥	
Dansak	A Parsee Dish, From Western India. Combination Of Red Lentil And Chana Sauce With Fresh Pineapple, Producing A Sweet And Sour Sauce. 🔥	
Rogan Josh	Originates From Province Of Kashmir. A Rich Bhuna Style Sauce Complimented With Freshly Cooked Tomato And Coriander Salsa.	
Sagwalla	Cooked With Cumin And Fresh Spinach Leaves, Lightly Stir-fried.	
Sabzji	Cooked With Fresh Vegetables Stir Fried, Medium Hot.	
Kallan	This Dish Originated From South India, Cooked With Mango, Yogurt, Coconut To Give A Tropical Flavour.	
Ceylon	Cooked With Lemon To Give A Tangy And Hot Mouth Watering Taste. 🔥	
Arbi	Garnished With Herbs And Slices Of Spiced Potatoes, Cooked In Medium Sauce, Simmered Over Slow Heat.	

Balti Dish

Chicken Balti	6.50
Chicken Mushroom Balti	6.95
Chicken Chilli Balti	6.95
Chicken Spinach Balti	6.95
Chicken Potato Balti	6.95
Chicken Chana Balti	6.95
Chicken Tikka Balti	7.25
Prawn Balti	6.75
Prawn Mushroom Balti	6.95
Prawn Chilli Balti	6.95
Prawn Spinach Balti	6.95
Prawn Potato Balti	6.95
Prawn Chana Balti	6.95
Lamb Balti	6.75
Lamb Mushroom Balti	6.95
Lamb Chilli Balti	6.95
Lamb Spinach Balti	6.95
Lamb Potato Balti	6.95
Lamb Chana Balti	6.95
Lamb Tikka Balti	7.25
Keema Peas Balti	6.95
King Prawn Balti	10.95
Chef Mixed Balti	8.95
King Prawn Jalfrezi Balti	11.95

Biryani

Originates From The Extravagant Tradition Of The Moghul Empire. Special Basmati Rice Baked In Low Oven, Cooked With The Following:

Chicken Or Meat Or Vegetable Biryani	8.95
Chicken Tikka Or Lamb Tikka Biryani	9.95
Tandoori King Prawn Biryani	11.95
Chef Mix Biryani - Chef Recommendation	11.95
Malayan Chicken Or Lamb Biryani (cooked With Pineapple)	9.95
All Above Biryani's Accompanied With Mix Vegetable Curry Sauce.	

Selection of Vegetables

	Side	Main
Aloo Gobi		
- Potatoes And Cauliflower		
Aloo Bengan	3.35	6.25
- Aubergine And Potatoes Lightly Spiced		
Bhindi Bhajee		
- Okra In Peppers And Onions		
Bombay Potatoes		
- Cumin Sanded Baby Potatoes		
Cauliflower Bhajee		
- Tender Cauliflower In Bhuna Sauce		
Channa Massala		
- Chickpeas Cooked With Medium Spices		
Mushroom Bhajee		
- Mushrooms, Pan Fried With Mix Spices		
Bengan Bhajee		
- Mild Spiced Aubergines Cooked Over Slow Heat		
Sag Aloo Bhajee		
- Spinach And Potatoes		
Sag Bhajee		
- Garlic Tempered, Fresh Spinach, Cooked Over Slow Heat		
Sag Paneer		
- Spicy Spinach And Indian Cottage Cheese		
Sabzi Paneer		
- Cooked with selection of fresh vegetables and Indian Cottage Cheese		
Five Lentils Tarka Daal		
- Medium Spiced Lentils Fried With Garlic		
Vegetable Bhajee		
- Seasonal Mix Veg In Authentic Spicy Curry Sauce (Dry)		

Sundries

Steamed Rice (Basmati Steamed White Rice)	2.00
Pilau Rice	2.40
Pan Asian Egg Fried Rice	2.95
Lemon Fried Rice	2.95
Fried Rice	2.95
Mushroom Pilau Rice	2.95
Peas Fried Rice	2.95
Egg Fried Rice	2.95
Keema Fried Rice	2.95
Garlic Fried Rice	2.95
Poppadom	1.00
Spiced Poppadom	1.00
Chips	1.85

Fresh Breads

Plain Nan	1.85
Keema Nan (Mince Lamb Stuffed)	2.50
Peshwari Nan (Almond, Sultanas, Coconut & Honey Stuffed)	2.50
Garlic Nan	2.25
Malai Nan (Coriander And Cheese)	2.50
Chicken Tikka Nan	2.95
Rongila Nan Red & green pepper, chicken tikka & green chilli stuffed	2.95
Cheese Nan	2.50
Chilli & Coriander Nan	2.50
Parata	1.75
Stuffed Parata	2.25
Malaysian Paratha	1.95
Roti	1.50
Chapati	1.00
Puree	1.00

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EAT · DRINK · RELAX

Monsoon
HOLLYWOOD

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