

## Vegetable Dishes

	Side	Main
<b>Aloo Gobi</b> <i>Potatoes and cauliflower</i>	2.95	4.95
<b>Aloo Bengan</b> <i>Aubergine and potatoes lightly spiced</i>	2.95	4.95
<b>Bhindi Bhajee</b> <i>Okra in peppers and onions</i>	2.95	4.95
<b>Bombay Potatoes</b> <i>Spicy dry potatoes</i>	2.95	4.95
<b>Panir Sabji</b> <i>Cooked with fresh vegetables &amp; Roasted paneer</i>	3.50	5.25
<b>Channa Massala</b> <i>Chickpeas cooked with medium spices</i>	2.95	4.95
<b>Mushroom Bhajee</b> <i>Mushrooms, pan fried with mix spices</i>	2.95	4.95
<b>Bengan Bhajee</b> <i>Mild spiced aubergines cooked over slow heat</i>	2.95	4.95
<b>Sag Aloo Bhajee</b> <i>Spinach and potatoes</i>	2.95	4.95
<b>Sag Bhajee</b> <i>Spinach, cooked over slow heat</i>	2.95	4.95
<b>Sag Panir</b> <i>Spicy spinach and cottage cheese</i>	3.50	5.25
<b>Tarka Daal</b> <i>Medium spiced lentils fried with garlic</i>	2.95	4.95
<b>Vegetable Bhajee</b> <i>Mixed vegetables</i>	2.95	4.95

## Rice

<b>Boiled Rice</b>	1.85
<b>Pilau Rice</b>	1.95
<b>Fried Rice</b>	2.25
<b>Mushroom Pilau</b>	2.35
<b>Peas Fried Rice</b>	2.35
<b>Egg Fried Rice</b>	2.35
<b>Garlic Fried Rice</b>	2.35
<b>Keema Fried Rice</b>	2.50
<b>Poppadum</b>	0.60
<b>Spiced Poppadum</b>	0.60
<b>Chips</b>	1.85

## Nan Breads

<b>Plain Nan</b>	1.85
<b>Keema Nan</b> (mince lamb stuffed)	2.35
<b>Peshwari Nan</b> (almond, sultanas stuffed)	2.00
<b>Garlic Nan</b>	1.95
<b>Chicken Tikka Nan</b>	2.75
<b>Rongila Nan</b> <i>Red &amp; green pepper, chicken tikka &amp; green chilli stuffed</i>	2.95
<b>Cheese Nan</b>	2.35
<b>Chilli &amp; Coriander Nan</b>	2.35
<b>Parata</b>	1.50
<b>Stuffed Parata</b>	1.95
<b>Roti</b>	1.30
<b>Chapati</b>	1.00
<b>Puree</b>	1.00

*Any dish not listed on this menu, please do not hesitate to ask, we will do our utmost best to prepare it for you upon request.*

# Free Delivery

(minimum order for free delivery £12 within 3 mile radius)



Executive chef M. All has a trail of excellence in Indian cooking that began in Bangladesh, working for 5\* star hotel chains. Finally his work has bought him over to England working in various exclusive restaurants. He has been the resident chef of Monsoon for over 4 Years.

### the chef

Enjoy a menu that has traditional as well as modern and innovative dishes. We pride ourselves at being the best Indian restaurant in the area. Hence we only use the finest ingredients and the very best of Asian spices, freshly prepared dishes; using no colouring and using only low cholesterol sunflower oil in our dishes.

### the food

At Monsoon you will find friendly and attentive staff that are here to look after you. We are very proud of our staff and together we aim to bring a sense of luxury and excellence to patrons of the restaurant. Come eat, drink and relax with us.

### the staff

**Monsoon**  
HOLLYWOOD

Awarded 5 Star Excellent, food hygiene by Bromsgrove District Council



**Monsoon**  
HOLLYWOOD  
INDIAN RESTAURANT  
& TAKEAWAY

The best Indian Restaurant in the Area

EAT • DRINK • RELAX

75 May Lane • Hollywood • Birmingham • B47 5PA Tel: 01564 829 200

www.monsoon-restaurant.co.uk

open 5pm till late Mon-Sat



(V) = Vegetarian  
 🌶️ = Slightly hot  
 🌶️🌶️ = Madras hot

### Traditional Starters

<b>Mix Kebab</b>	3.75
<i>Three assorted kebab sheekh, lamb &amp; chicken tikka.</i>	
<b>Sheekh Kebab</b>	2.75
<i>Spiced minced lamb, grilled on a skewer in a clay oven.</i>	
<b>Chicken Tikka</b>	2.75
<i>Breast chicken lightly marinated and grilled on charcoal.</i>	
<b>Lamb Tikka</b>	2.85
<i>Lamb lightly marinated and grilled on charcoal.</i>	
<b>Onion Bhajee (V)</b>	2.35
<i>Onion pastry with gram flour, cumin and coriander.</i>	
<b>Prawn or Chicken Puree</b>	2.95
<i>Tender prawns or shredded chicken breast in rich sauce served on puree bread.</i>	
<b>Samosa (V)</b>	2.45
<i>Veg or lamb, pastry pancake stuffed with veg or minced lamb.</i>	
<b>Chicken Pakora</b>	3.25
<i>Golden, crispy parcel of chicken lightly spiced.</i>	
<b>Jhinga Sweet'n Sour Puri</b>	4.50
<i>Fresh king prawns in rich sweet &amp; sour sauce served on puri Bread.</i>	
<b>Aloo Tikki (V)</b>	2.75
<i>Lightly spiced potato cakes, in fresh herbs, mint leaves, ground coriander and then pan fried.</i>	

### Monsoon Selected Starters

<b>Reshami Chicken</b>	3.25
<i>Fillet of chicken spiced in mint, garlic, and mustard. Served with spicy capsicum and onion.</i>	
<b>Chargrill Fish</b>	3.50
<i>Mackerel Marinated In Green Herbs And Spices Grilled Over Charcoal</i>	
<b>Salmon Samosa</b>	3.50
<i>Pan fried salmon slightly spiced, deep fried in pastry pan cake.</i>	
<b>Stuffed Potato Skins</b>	3.15
<i>Stuffed with lightly marinated shredded chicken breast.</i>	
<b>Bombay Wrap</b>	3.25
<i>Fillets Of Chicken Tikka, Cooked In Medium Sweet Spice With Peppers And Onions. Wrapped In Tortilla Style Bread</i>	
<b>Monsoon Bites</b>	3.95
<i>Salmon samosa, lamb samosa &amp; vegetable samosa.</i>	
<b>Lamb Chops</b>	3.75
<i>Chops marinated in ginger paste, fresh herbs &amp; spices, hung yoghurt and onion paste, cooked in clay oven.</i>	
<b>Magic Mushroom</b>	3.25
<i>Mushroom stuffed with spicy lamb mince. Coated in batter and deep fried. Served with green salad.</i>	
<b>Nimki (V)</b>	3.50
<i>Self raising bread, lightly pan fried served with tikka masala sauce</i>	
<b>Goan Fish Cakes</b>	3.95
<i>White fish minced in light fresh spices, tossed in red/green peppers and mushrooms.</i>	
<b>Nargis Kebab</b>	3.95
<i>Boiled egg covered with spiced lamb mince, deep fried and covered with fried egg.</i>	

### Achievements

- Awarded 5★ Excellent, food hygiene by Bromsgrove District Council Nov 2008 / Nov 2010
- Runner-up of Solihull chef of the year 2001/02 (sister branch little India)
- "Modern magic in the city suburb" Paul Fulford, food critic of Evening mail.
- Nominated for Customer excellence award 2008 by The AAA Guide
- "Good eating guide- certificate for outstanding achievement" 2004 - 2007
- Appeared on BRMB tea for free campaign with Rick Vaughan
- Award of 'Excellence' 2011

### Monsoon Collection

<b>Roasted Red Chilli &amp; Garlic Karahi (Chicken or Lamb)</b> 🌶️	7.50
<i>Roasted Chilli &amp; Garlic, Hint Of Fenugreek Spicy Curry Sauce.</i>	
<b>Monsoon Flower</b>	6.50
<i>Minced lamb, marinated chicken in fresh herbs and spices cooked with little sweetcorn.</i>	
<b>Mumbai Rustica</b>	6.50
<i>Roasted red peppers, vine tomatoes, new potatoes cooked in a delicious tandoori sauce, with (chicken, lamb or paneer cheese)</i>	
<b>Chicken or Lamb Jalfrazi</b> 🌶️	6.50
<i>Marinated chicken in pepper, onion, fresh green herbs and rich spices.</i>	
<b>Indian Summer</b>	7.50
<i>Tender chicken, lamb &amp; king prawns, simmered in tomatoes, onion and mix spices.</i>	
<b>Murghi Keema</b>	6.50
<i>Marinated chicken, stir fried with minced lamb, simmered in medium spices and aromatic herbs.</i>	
<b>Gost Rajasthan</b> 🌶️	6.50
<i>Lamb cooked in light tangy and hot sauce with chilli, ginger and olives</i>	
<b>Lal Kumro (Red Pumpkin)</b>	6.95
<i>Chicken Or Lamb, A Classic Dish From North Bengal, Tastefully Spiced With Variety Of Herbs And Spices, Cooked With Sweet Red Pumpkin</i>	
<b>Chicken Tikka Masalla (Mild)</b>	6.50
<i>Cooked in ground almonds, coconut flour and cream, mild and creamy sauce.</i>	
<b>Makhani Chicken (Mild)</b>	6.50
<i>Succulent Chicken Tikka Cooked In Aromatic And Rich Fenugreek Flavoured Tomato Sauce.</i>	
<b>Lamb or Chicken Passanda (Mild)</b>	6.50
<i>Tender fillet, mildly spiced with cream, garnished with rich mild sauce.</i>	

### Tandoori Dishes

<b>Tandoori Mixed Grill</b>	7.95
<i>Assorted Kebabs, Sheekh, Lamb, Chicken and tandoori chicken.</i>	
<b>Chicken Shashlick</b>	6.95
<i>Marinated chicken cooked with green pepper, onions or tomatoes.</i>	
<b>Chicken Tikka</b>	5.95
<i>Breast chicken lightly marinated and grilled on charcoal.</i>	
<b>Lamb Tikka</b>	6.25
<i>Lamb lightly marinated and grilled on charcoal.</i>	
<b>Tandoori King Prawn</b>	10.95
<i>Fresh prawn marinated.</i>	
<b>Tandoori Chicken</b>	5.95
<i>Half chicken marinated and grilled.</i>	

### Balti Dishes

<b>Chicken Balti</b>	4.95
<b>Chicken Mushroom Balti</b>	5.50
<b>Chicken Chilli Balti</b> 🌶️	5.50
<b>Chicken Spinach Balti</b>	5.50
<b>Chicken Potato Balti</b>	5.50
<b>Chicken Chickpeas Balti</b>	5.50
<b>Keema Peas Balti</b>	5.95
<b>Lamb or Prawn Balti</b>	4.95
<b>Lamb or Prawn Mushroom Balti</b>	5.65
<b>Lamb or Prawn Chilli Balti</b> 🌶️	5.65
<b>Lamb or Prawn Spinach Balti</b>	5.65
<b>Lamb or Prawn Potato Balti</b>	5.65
<b>Lamb or Prawn Chickpeas Balti</b>	5.65
<b>Chicken or Lamb Tikka Balti</b>	6.50
<b>Chefs Mix Balti</b>	7.95
<b>King Prawn Balti</b>	10.95
<b>King Prawn Jalfrezi Balti</b> 🌶️	10.95
<b>Vegetable Balti (V)</b>	4.95

### Biryanies

Prepared with Basmati rice, cooked with green herbs, pure butter and spices. Served with vegetable sauce.

<b>Chicken Biryani</b>	6.50
<b>Lamb Biryani</b>	6.95
<b>Prawn Biryani</b>	6.95
<b>King Prawn Biryani</b>	10.95
<b>Vegetable Biryani (V)</b>	6.50
<b>Chicken or Lamb Tikka Biryani</b>	7.95
<b>Chef's Special Biryani</b>	8.95

### Traditional Dishes

Choose from the following

<b>Chicken</b>	4.95	<b>Fresh Veg (V)</b>	4.95
<b>Lamb</b>	5.25	<b>Chicken Tikka</b>	6.50
<b>Prawns</b>	5.25	<b>Lamb Tikka</b>	6.75
<b>King Prawn</b>	10.95	<b>Keema</b>	5.95

<b>Korma</b>	Very mild and creamy, with almond, sultanas and coconuts. Recommended for beginners.
<b>Dupiaza</b>	Chunky cut onions and capsicum simmered in medium strength gravy.
<b>Pathia</b> 🌶️	Sweet and sour sauce with tomatoes, onions and fresh herbs. A popular dish.
<b>Bhuna</b>	A popular dish cooked in a thick sauce with finely chopped onions, tomatoes and flavoured with green herbs.
<b>Curry</b>	Curry dish can be cooked as Madras or Vindaloo.
<b>Dansak</b> 🌶️	A Parsee dish, from western India. Combination of red lentil and chana sauce with fresh pineapple. Producing a sweet and sour sauce.
<b>Rogan josh</b>	Originates from province of Kashmir. A rich bhuna style sauce complimented with freshly cooked tomato and coriander salsa.
<b>Sagwalla</b>	Cooked with cumin and fresh spinach leaves, lightly stir-fried.
<b>Sabzji</b>	Cooked with fresh vegetables, medium hot.
<b>Kallan</b>	This dish originated from south India, cooked with mango, yogurt, coconut to give a tropical flavour.
<b>Ceylon</b> 🌶️🌶️	Cooked with lemon to give a tangy and hot mouth watering taste.
<b>Arbi</b>	Garnished with herbs and slices of spiced potatoes, cooked in medium sauce, simmered over slow heat

