



appetisers

CHOW KI TIKKI * (V)	£3.75
Lightly spiced traditional potato cakes served with tamarind and ginger chutney.	
PANEER DIL KHUSH TIKKA * (V)	£4.25
Non-Melting farmer cheese slices mixed with a green herb puree marinated with traditional Tandoor spices then roasted with bell peppers, served with tamarind and ginger chutney.	
NIZAM - 88™	£4.75
Pieces of chicken marinated with garlic and herbs served with chick peas.	
BATAKH TIKKA *	£5.95
Skewered pieces of succulent duck marinated, spiced and barbecued in the tandoor (clay oven).	
KANDHARI MURGH TIKKA *	£4.75
Skewered spring chicken marinated in garlic, ginger paste, yoghurt and garam masala then roasted with chillies, cumin and black cardamom to be barbecued in the tandoor (clay oven). Served with mint chutney.	
RAAVAS KI SPICE	£5.50
Fresh water salmon marinated in herbs and spices to a mild taste.	
TUNA FISH BORA	£4.95
Tuna fish lightly spiced and the served with fresh coriander leaves.	
TIKKA	£4.75
Skewered pieces of spring chicken or succulent lamb marinated, spiced and barbecued in the tandoor.	
SHEEK KEBAB	£4.50
Tender, succulent lamb spiced with fresh herbs, skewered and barbecued in the tandoor (clay oven), a mouth watering appetiser.	
TANDOORI CHICKEN	£4.75
Spring chicken marinated, spiced and barbecued in the tandoor.	
KING PRAWN TIKKA	£5.75
Fresh water king prawn skewered marinated, spiced and barbecued in the tandoor.	
PRAWN POORI	£4.95
Fresh water prawns served on a fried partha served with slice of lemon.	
ONION BHAJI (V)	£4.25
Onion fritters presented in balls served with salad and sauce.	
SAMOOSA (V)	£4.25
Stuffed with either meat or a variety of 5 vegetables delicately spiced and wrapped in a light pastry.	
MIXED PLATTER	£4.95
Pieces of chicken tikka one onion bhaji and somossa served with salad and mint sauce.	

* New Dishes - Recently added

V Denotes Vegetarian

N Contains Nuts – Other dishes may also contain nuts as nuts are used in our kitchen, if you or a member of your party have any types of allergies please ask your server or for Salim who can inform the Head Chef to take the ingredients out of the recipe if possible.



master strokes

Nizam Indian's Specials prepared by our *Head Chef de cuisine*.

MURUG KHURCHAN	£9.50
A chef's speciality – breast of chicken cooked with garlic pickle, spring onion and dried red chillies. – (slightly hotter than madras)	
SABJI MURGH	£9.50
Prepared with breast of chicken and finely chopped cabbage, medium to mild spice taste.	
SABJI GOSTH	£9.50
Prepared with tender lamb and finely chopped cabbage, medium to mild spice taste.	
MURUG JHUL	£12.95
Chicken cooked with garlic cloves, olive oil, red chillies, red onion & garnished with coriander, served with Pillau rice. (Highly Recommended by the Head Chef)	
CHINGRI JHUL	£15.95
Complete Fresh water king prawn cooked with garlic cloves and red onion spices. Served with Pillau rice. (Highly Recommended by the Head Chef)	
GOAN CHICKEN MASALA	£9.50
Tender breast of chicken cooked with coriander, garlic and green chillies and a sauce made with yoghurt then garnished with ginger, fairly hot to taste.	
GREEN CHICKEN MASALA	£9.50
Pieces of chicken breast cooked in coriander and green pepper sauce, garnished with fried onion. (fairly hot)	
HYDRABADI CHICKEN MASALA (N)	£9.50
Breast of marinated chicken in a mild mango and yogurt sauce, mild to taste dish.	
MACHLI BERAN * (SEA BASS)	£16.50
Sea Bass filleted then marinated with soy sauce and cooked in rich red wine, sauce made with garlic cloves and chilli beans, served with Pillau rice.	
SHAHEE MURGH MASALA (N)	£9.50
Peaces of breast chicken with a fruity flavour - (a mild dish)	
LAMB RAAN	£14.50
Lamb shank marinated in a medium spiced sauce in olive oil, cooked with garlic, garam masala, green pepper, baby potatoes and cherry tomatoes. Garnished with onions served on the bone.	
NAWABI LAMB OR CHICKEN MASALA	£13.95
Medium to mild spice taste cooked with garlic, small whole onion red chillies, served with Pillau rice.	
BADAMI KURMA CHICKEN (N)	£9.50
Cooked with breast of chicken tikka with yoghurt sauce and garnished with green peppers and fried onions.	
DUCK MASALA	£14.95
Tender duck marinated in yoghurt sauce then cooked with mild spices and baby potatoes – served with basmati rice.	

time-honored specials

GARLIC MIRICH MURGH	£9.50
Prepared with breast of chicken, cooked in cumin seeds and garam masala then simmered with garlic cloves, chillies and turmeric.	
CHICKEN OR LAMB PASANDA (N)	£9.50
Prepared with butter and thickened with cream, cooked in red wine and flavoured with cinnamon, cardamom & cloves.	
CHICKEN TIKKA MASALA (N)	£9.50
Pieces of spring chicken marinated in spices and herbs, cooked with tomatoes almonds and cashew nuts in a cream sauce.	
PALLAK CHICKEN	£9.50
Medium hot - chicken tikka pieces cooked with green spinach and garlic.	
KORAI	
Medium flavoured prepared with green peppers, onions, tomatoes, capsicum and coriander dish served in a pre heated "wok".	
CHICKEN £9.50 ~ LAMB £10.50 ~ BATAKH (DUCK) £12.95 ~ KING PRAWN* £14.25	

JALFREAZY

Pieces of either chicken, lamb, duck or king prawn barbecued in the tandoor, cooked with fresh chillies, green peppers and onions in a medium to a hot sauce.

CHICKEN £9.50 ~ LAMB £10.50 ~ BATAKH (DUCK) £12.95 ~ KING PRAWN* £14.25



tandoor dishes

Exotic tandoor dishes spiced and barbequed in a fired “clay oven” known as a Tandoor, to suit all palates, prepared by our *Tandoor-Chef de partie*.

TANDOORI CHICKEN	£9.95
Half chicken marinated, spiced and barbequed.	
CHICKEN TIKKA	£8.95
Skewered pieces of spring chicken marinated, spiced and barbequed.	
LAMB TIKKA	£9.50
Skewered pieces of tender, succulent lamb marinated, spiced and barbequed.	
BATAKH TIKKA *	£10.95
Skewered pieces of succulent duck marinated, spiced and barbequed in the tandoor.	
KANDHARI MURGH TIKKA *	£8.95
Skewered spring chicken marinated in garlic and ginger paste, yoghurt with traditional spicy masala of chilli, roasted cumin and black cardamom. Served with mint chutney.	
CHICKEN SHASLIK	£10.95
Skewered and barbequed with onion, tomato and capsicum, very tasty and specially made for the discerning diner.	
LAMB SHASLIK	£11.75
As above but prepared with tender succulent lamb.	
TANDOORI KING PRAWN	£16.75
Pieces of fresh water king prawns skewered marinated, spiced and barbequed.	

traditional meat dishes

Chicken or Lamb prepared by our *Head Chef de cuisine, who has also suggested appropriate side dishes. If you wish to make a different or additional choice, please consult the complete list of side dishes which includes descriptions & outlay.*

KURMA (N)

A classic mild but tasty saffron flavoured dish, inspired from South Indian culinary. Slowly cooked to perfection, thickened with butter and cream a favourite for lovers of mild dishes.

(Head Chef Suggests: A side order of *Mottar Paneer* to complement your main course)

BHOONA

A medium hot dish cooked in its own moisture mixed with medium spices, onion and tomatoes to give a consistent coating of gravy to the meat.

(Head Chef Suggests: A side order of *Tarka Dall* to complement your main course)

DUPIUAZA

A medium hot dish prepared with potato and fried onion.

(Head Chef Suggests: A side order of *Dall Sag* to complement your main course)

MADRAS

A classic fairly hot dish to taste of strong spices & mouth watering cascade of flavour, consisting of shallots, tomatoes, coconut and curry leaves.

(Head Chef Suggests: A side order of *Bindi Bhajee* to complement your main course)

VINDALOO

A classic very hot dish prepared with potatoes.

(Head Chef Suggests: An accompaniment of *Cucumber Raitha* or *Honey Raitha*, which helps to cool mouth down)

KASHMIR

A mild fruit flavoured dish consisting of banana and pineapple.

(Head Chef Suggests: A side order of *Chana Masala* to complement your main course)

ROUGAN

Originated from the North of India Prepared with medium hot aromatic spices garnished with fried tomatoes.

(Head Chef Suggests: A side order of *Sag Aloo Bhajee* to complement your main course)

PATHIA

Hot sweet and sour with a thick tomato, onion and chilli sauce and complemented with coconut and lemon juice.

(Head Chef Suggests: A side order of *Dum Aloo* to complement your main course)

**ALL THE ABOVE DISHES CAN BE PREPARED WITH EITHER:
CHICKEN £7.95 ~ LAMB £8.25 ~ DUCK £10.95**



sea food dishes

CURRY

A classic medium dish

KURMA (N)

A classic mild but tasty saffron flavoured dish, inspired from South Indian culinary. Slowly cooked to perfection, thickened with butter and cream a favourite for lovers of mild dishes.

BHOONA

Cooked in its own moisture mixed with medium spices, onion and tomatoes to give a consistent coating of gravy to the king prawn.

BALCHAO *

Flavoured with garlic, whole coriander seeds, jamain, dry roast red chillies, made in a medium to taste Korai style sauce.

DUPIUAZA

A classic medium hot dish with potato and fried onion.

MADRAS

A classic fairly hot dish to taste of strong spices & mouth watering cascade of flavour, consisting of shallots, tomatoes, coconut and curry leaves.

VINDALOO

A classic very hot dish prepared with potatoes

ALL THE ABOVE DISHES CAN BE PREPARED WITH EATHER:

PRAWN £9.50 ~ KING PRAWN £15.95

vegetarian main course

All vegetables are kept freshly in stock by our *Sous-Chef de cuisine* and Prepared by our *Head Chef de cuisine*.

BINDI KORAI * (V)

£6.95

Pan fried okra until golden brown, simmered with cumin seeds, green chillies, sliced onions and gram flour served in a "wok".

GOAN SABJI MASALA (V)

£6.95

Fresh vegetables cooked with coriander, chillies in fairly hot sauce and garnished with ginger.

HYDRABADY SABJI TANDOORI MASALA (V) (N)

£7.50

Fresh vegetables cooked in a mild mango and yoghurt sauce, a mild to taste dish.

SABJI MIRICH MASALA (V)

£6.95

Fresh vegetables cooked with fresh chillies – very hot.

SABJI DHANSAK (V)

£6.95

Fresh vegetables cooked with lentils, cumin seeds and ginger served slightly hot with a sweet and sour flavour.

NIRAMISH (V)

£6.95

Mixed vegetarian curry as a main course prepared medium madras or vindaloo hot.

balti dishes

Balti is a very Authentic Dish – It is quite spicy but not very hot, made with mainly Garam Masala and garlic garnished with coriander leaves.

JALFREAZY BALTI (Chicken or Lamb)

£9.95

KORAI CHICKEN BALTI

£9.95

CHICKEN OR LAMB TIKKA BALTI

£9.95

BATAKH JALFREAZY BALTI (Duck)

£12.50

PRAWN BALTI

£10.25

KING PRAWN BALTI

£14.50

SABJI BALTI (V) (Vegetarian)

£6.95



biriany dishes

Biriany dishes are a special combination, cooked with Pillau Rice and served with vegetable curry as a side dish prepared by our *Sous-Chef de cuisine*.

NIZAM BIRIANY™ £13.95

Nizam Indian's most iconic dish prepared with chicken, Pillau rice and mixed with dried fruit, served with a vegetable curry.

DUM BIRIANY * (Chicken or Lamb) £14.50

Created from Hyderabad south India, simmered with Pillau rice blended with a host of aromatic spices, cardamom, saffron and fenugreek then garnished with coriander.

CHICKEN BIRIANY £12.25

LAMB BIRIANY £12.95

PRAWN BIRIANY £13.50

KING PRAWN BIRIANY £15.95

SABJI BIRIANY (V) (Vegetarian) £9.25

BIRIANY LAMB SHANK £15.95

Lamb Shank is served on the bone.

persian dish

Dhansak dishes are cooked with lentils, cumin seeds and ginger served slightly hot with a sweet and sour flavour, prepared by our *Head Chef de cuisine*.

CHICKEN DHANSAK £8.50

LAMB DHANSAK £9.25

BATAKH DHANSAK (Duck) £10.95

PRAWN DHANSAK £9.25

KING PRAWN DHANSAK £15.50

healthy eating

MURGH TIKKA (Chicken) £10.95

Marinated in olive oil and lightly spiced served with basmati rice or tandoori roti.

FILLET OF SALMON IN SPICE £12.95

Marinated in olive oil and lightly spiced with a caper sauce made with capers honey, mustard and yoghurt.

TANDOOR VEGETABLES (V) £7.50

Barbecued baby potatoes, green pepper, aubergine tomatoes and mushrooms, served with a salad.

west meets exotic orient

OMELETTE (V) £5.95

Served with French fries and peas.

FRIED CHICKEN £6.95

Served with French fries, tomatoes and peas.

PRAWN SALAD * (V) £6.75

SUNDAY SET MENU

Appetisers Main course & Sundries served to your table, presenting the true culinary of India put together by our *Head Chef de cuisine*.

Lunch child: £5.95 | Adult: £8.95 ~ ~ Dinner Child: £7.95 | ADULT: £10.95



vegetarian side dishes

Condiment of Bangladesh & India, all vegetables are kept freshly in stock by our *Sous-Chef de cuisine*.

ONION BHAJEE (V) Onion fritters.	£3.25
NIRAMISH (V) Mixed vegetarian curry.	£4.25
HARI GOBHI KI SPICE (V) Broccoli pan fried in aromatic spices.	£4.25
DALL MASALA * (V) Lentils cooked in rich masala spices.	£4.25
KADHAI PANEER * (V) Non-melting farmer cheese simmered in a rich Bhoona style sauce with onions and red peppers, medium spice to taste.	£4.25
CHANA MASALA (V) Chick peas cooked in rich masala spices.	£4.25
MUSHROOM BHAJEE (V) Pan fried mushrooms.	£4.25
GOBHI BHAJEE (V) Pan fried Cauliflower in rich masala.	£4.25
BINDI BHAJEE (V) Pan fried okra.	£4.25
BRINJAL BHAJEE (V) Pan fried aubergine.	£4.25
DUM ALOO (V) Baby potatoes.	£4.25
SAG ALOO BHAJEE (V) Green spinach pan fried with baby potatoes.	£4.25
BOMBAY ALOO (V) Spicy baby potatoes.	£4.25
SAG BHAJEE (V) Pan fried green spinach.	£4.25
TARKA DALL (V) Lentils cooked with fresh garlic, onions, green herbs, cumin and spices.	£4.25
SAG PANEER (V) Green spinach and non-melting farmer cheese.	£4.95
SAG CREAM (V) Green spinach simmered in cream helps to cool mouth down when accompanied by a spicy dish.	£4.25
DALL SAG (V) Lentils cooked with tomato, spinach and fresh herbs.	£4.25

sundry accompaniments

FRAGRANT RICE Plain boiled basmati rice.	£2.80
PILLAU RICE Basmati rice cooked with saffron.	£3.10
SPECIAL FRIED RICE Stir-fried basmati rice mixed with egg and peas.	£3.95
MUSHROOM PILLAU Basmati rice gently stir-fried with mushrooms.	£3.95
ZEERA PILLAU * Boiled basmati rice gently stir-fried with cumin seeds.	£3.95
CHAPATHI Flat wheat dough cooked on a preheated dry skillet much like a handkerchief roti.	£1.95
NAN Bread out of the tandoor (clay oven).	£2.80
KEEMA NAN Bread as above but stuffed with mincemeat and topped with coriander.	£3.25
LAHSUN NAN Bread out of the tandoor topped with garlic and coriander for aroma.	£3.25
STUFFED NAN (V) Bread out of the tandoor stuffed with vegetable.	£3.25
PESHWARI NAN (N) Stuffed with nuts, almond flakes and sultanas.	£3.50
PARATHA Thick dried bread cooked on a preheated dry skillet.	£2.75
STUFFED PARATHA (V) Stuffed with vegetable.	£2.95

accompaniments

PAPADOM	£0.65
MASALA PAPADOM	£0.65
CHUTNEY A fine texture of mango flavoured sauce	£0.60
LIME PICKLE	£0.60
LMLI CHUTNEY * A fine texture of tamarind flavoured sauce.	£0.60
COCONUT POWDER A chunky texture of coconut flavoured powder.	£0.60
CUCUMBER RAITHA An Indian cool whip of yogurt mixed with cucumber helps to cool mouth down when accompanied by a spicy dish.	£1.50
HONEY RAITHA * Cool whip of yogurt blended with pure honey.	£1.45
GREEN SALAD	£2.25
MOOLLI LACHAA * An Indian salad of radish marinated with ginger and lime juice, mixed with chopped tomatoes, green chillies and garnished with coriander leaves.	£2.25

**SERVICE CHARGE is not included – PRICES INCLUDE VAT
MANAGEMENT RESERVE THE RIGHT TO REFUSE ADMISSION.**

PLEASE NOTE CHEQUES REGRETTABLE NOT ACCEPTED