



Fully Licensed | Fully Air-Conditioned  
**Classic Indian Restaurant & Takeaway**

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[www.dine-india.co.uk](http://www.dine-india.co.uk)

Dine India is a trading name for Digonto Limited

## *Welcome to Dine India*

Dine India has been established since 1999,  
during which we have won many awards and accolades  
for our outstanding cuisine and friendly and attentive service.

We hope you have a memorable dining experience  
and look forward to seeing you again.

## **CHEF'S NEW CREATIONS**

### **SALMON TIKKA**

Marinated salmon, grilled in tandoori oven.

**Starter £8.95 Main £17.50**

### **CRISPY CHICKEN**

Crispy chicken in corn flour & wheat batter,  
cooked in a black pepper soya sauce.

**Starter £6.95 Main £12.50**

### **SALMON SUNDERBON**

Salmon cooked in a mild to medium sauce,  
created from lime leaves, butter and garlic

**£17.95**

### **HONEY SIZZLER**

Grilled chicken cooked with medium spices,  
and a drizzle of honey.

**£12.50**

### **MONIPURI CHICKEN/LAMB**

Medium dish created by our own chef using a  
blend of coriander, tamarind and our house secret recipe.

**Chicken £11.95 Lamb £12.95**

**Please Note:**

The management reserve the right to refuse admission without giving reason.

## STARTERS - VEGETARIAN

<b>ONION BHAJI</b>	£4.95
Thinly Sliced onions, deep fried with specially prepared batte	
<b>SAMOSA</b>	£4.95
Spicy vegetable wrapped in pastry, deep fried.	
<b>VEGETABLE PURI</b>	£5.95
Mixed vegetables, cooked with onions in a slightly sour sauce, served in a puri (thin fried bread)	
<b>VEGETABLE CHILLI</b>	£5.50
Mixed vegetables, cooked with fresh chillies, coriander, in our chefs own special recipe.	
<b>BAINGAN PAKORA</b>	£5.50
Aubergine dipped in lightly spiced batter & deep fried.	
<b>CHOT POTTI</b>	£5.50
Chickpeas & Boiled egg cooked in a tangy thick medium sauce.	
<b>ALOO CHAAT</b>	£4.95
Pieces of potatoes, medium spiced, cooked in a tangy Tamarind sauce.	
<b>DALL SOUP</b>	£3.95
Lentils soup	
<b>ALOO PAKORA</b>	£4.95
Thin slices of potatoes dipped in lightly spiced batter and deep fried.	
<b>PANEER SHASHLICK</b>	£6.50
Curd cheese, onion & peppers cooked with fresh coriander & touch of tandoori sauce.	

## STARTERS - MIXED

<b>STUFFED MUSHROOMS</b>	£7.50
Mushroom stuffed with spicy minced lamb, covered with breadcrumb & deep fried.	
<b>MIXED KEBAB</b>	£7.95
An assortment of chicken tikka, lamb tikka & sheek kebab.	
<b>KEBAB PUREE</b>	£7.95
Pieces of sheek kebab, chicken kebab, wrapped in thin fried bread & served with fresh salad.	
<b>KEBAB PLATTER</b>	£7.95
An assortment of chicken kebab, sheek kebab & jhal tikka.	
<b>KEBAB ROLL</b>	£7.95
Chicken & lamb kebab & chef's special salad dressing. Served on a chapati.	

## STARTERS - LAMB

<b>TANDOORI LAMB CHOP</b>	£7.95
Spicy lamb chops grilled in tandoori.	
<b>LAMB ATOSHI</b>	£7.50
Tender Lamb cooked with fresh medium spices in a lemony sauce.	
<b>SHEEK KEBAB</b>	£6.50
Finely minced lamb, marinated & grilled in tandoori.	
<b>LAMB HASINA</b>	£7.95
Grilled lamb, peppers, tomato, onion, coriander & tandoori sauce.	
<b>LAMB TIKKA</b>	£6.50
Marinated pieces of lamb grilled in tandoor.	
<b>SHAMI KEBAB</b>	£6.50
Finely minced lamb, marinated & shallow - fried.	

## STARTERS - SEAFOOD

<b>KING PRAWN BUTTERFLY</b>	£8.95
Lightly spiced, covered with bread crumb & deep fried.	
<b>PRAWN COCKTAIL</b>	£6.95
Succulent prawns, mixed with salad & served with cocktail sauce.	
<b>PRAWN PURI</b>	£7.50
Prawn cooked with onions and served in a puri.	
<b>AAM JINGHA SANGAM</b>	£9.95
King prawns and mushrooms lightly spiced & served with mango sauce.	
<b>KING PRAWN PURI</b>	£9.95
King Prawn cooked with onions & served on a puri.	
<b>CHILLI KING PRAWN</b>	£9.95
King Prawn cooked in a spicy & fairly hot chilli sauce.	
<b>FISH PAKORA</b>	£6.95
Lightly spiced Bengal fish covered in batter & fried.	

## STARTERS - DUCK

<b>DUCK SHASHLICK</b>	£8.95
Marinated pieces of duck, grilled in a tandoori oven, with onions tomatoes and capsicum.	
<b>DUCK TIKKA</b>	£7.95
Tender pieces of duck marinated & cooked in a tandoori oven.	
<b>DUCK CHILLI (HOT)</b>	£8.95
Grilled pieces of duck, cooked with fresh green chillies, coriander, in our chefs own special recipe.	

## STARTERS - CHICKEN

<b>CHICKEN KOMBI</b>	£6.50
A combination of chicken & mushroom cooked in a medium to mild sauce.	
<b>CHICKEN CHILLI (HOT)</b>	£6.50
Grilled pieces of chicken, cooked with fresh green chillies & Coriander in our chefs own special recipe.	
<b>JHAL TIKKA</b>	£6.50
Chicken goujon, delicately spiced with garam masala, fresh chillies, Coriander and grilled in a tandoor.	
<b>TANDOORI CHICKEN</b>	£5.95
On the bone chicken slightly spiced & grilled.	
<b>CHICKEN CHAAT</b>	£6.50
Cooked in tangy tamarind flavoured sauce with cucumber.	
<b>CHICKEN TIKKA</b>	£5.95
Marinated pieces of chicken grilled in tandoor oven.	
<b>CHICKEN PAKORA</b>	£6.50
Pieces of chicken, dipped in lightly spiced batter & deep fried.	
<b>CHICKEN KEBAB</b>	£6.50
Minced chicken mixed with fresh herbs & spices, grilled in a tandoor.	
<b>CHICKEN SHASHLICK</b>	£6.95
Chicken, onion, peppers and tomatoes marinated & grilled in a tandoori oven.	
<b>BANARASI CHICKEN</b>	£6.95
Chicken goujon, chopped finely and cooked in chef's own recipe.	
<b>TANDOORI WINGS</b>	£5.95
Marinated chicken wings, grilled in tandoori oven.	

## DINE INDIA SPECIALITIES

<b>CHICKEN BABRI</b>	£11.95
A combination of almond, lemon, peppers & cream. Light spices are used to make this mild dish created by our own chef.	
<b>CHICKEN KATTA META</b>	£11.95
Mango, lemon, tamarind, fresh chilli & coriander all combined with other herbs & spices to create a mouth watering dish full of hot, sweet & sour flavour.	
<b>ANWARI BUTTER - KOMBI</b>	£11.95
Chicken tikka, fresh mushrooms, onions cooked with mild spices and butter.	
<b>HONEY SIZZLER</b>	£11.95
Chicken strips cooked in mild spices with drizzle of honey.	
<b>CHICKEN CHENAI</b>	£11.95
Chicken goujon finely chopped & cooked with fresh coriander, green chilli & fresh herbs in a hot tandoori sauce.	
<b>LAMB JOYPUR</b>	£13.50
Tender pieces of lamb, spring onions, fresh coriander, green chillies & onions cooked in a spicy moist sauce served on a sizzler.	
<b>LAMB BADAM PASANDA</b>	£13.50
Grilled lamb, cashews with a touch of red wine, mild spices & a creamy sauce.	
<b>LAMB BENGAL</b>	£13.50
Tender pieces of lamb, fresh mushrooms, cashew nuts & boiled egg cooked in a medium thick sauce.	
<b>CHICKEN REZALLA</b>	£11.95
Off the bone tandoori chicken, cooked with minced lamb, fresh chillies, coriander in a thick hot sauce.	
<b>SHAHI JALFREZE</b>	£11.95
Grilled chicken, cooked in a hot & creamy sauce using green chillies and fresh cream.	
<b>CHICKEN MAKHONI</b>	£11.95
Tandoori grilled chicken, tossed in butter, cultured yoghurt, fresh cream & mild spices with exotic sauce (mild).	
<b>GARLIC CHILLI MASALA</b>	£11.95
Tandoori grilled chicken, cooked in a hot & spicy sauce. Created from garlic, green chillies, onion and coriander.	
<b>NARYALI CHICKEN</b>	£11.95
Chicken pieces grilled in a tandoori oven, and cooked in a highly spiced sauce, created from fresh chilli, coriander & coconut.	
<b>CHICKEN THAWA</b>	£11.95
Barbecued chicken cooked in a medium spicy sauce, garnished with fresh capsicum, tomatoes, onions & coriander.	
<b>ACHARI GOSHT</b>	£12.50
Tender pieces of lamb cooked with pickled chilli, mango, lime & other special spices, in a thick sauce to create a distinctive flavour.	
<b>LAMB CHOP BHUNA</b>	£14.50
Tender lamb chops cooked with fresh herbs, onions, peppers, tomatoes & coriander in a thick medium spicy sauce.	
<b>TRIBUJI</b>	£14.95
Selection of chicken tikka, lamb tikka, duck tikka, Cooked with onions, tomatoes, fresh herbs in a medium thick sauce.	
<b>MIXED KHARAI</b>	£16.95
Selection of chicken tikka, lamb tikka, sheek kebab, Tandoori chicken, duck tikka cooked in a medium thick sauce, served in a hot iron kharai to create a distinctive flavour.	
<b>SHAHEE MIXED TIKKA</b>	£14.50
Chicken Tikka, lamb tikka & jhal tikka cooked in a mild creamy & exotic sauce.	
<b>DUCK TIKKA KHAZANA</b>	£14.95
Grilled pieces of duck cooked with fresh herbs, onions peppers, tomatoes and coriander in a thick spicy medium sauce.	
<b>AKBARI KING PRAWNS</b>	£17.95
Grilled king prawns cooked in a mild and creamy sauce.	
<b>BORO AISA</b>	£19.95
Succulent Bangladeshi jumbo king prawns cooked in a specially prepared medium sauce and served on a sizzler.	

## POULTRY DISHES

<b>CHICKEN CURRY</b> Medium (Madras or Vindaloo 50p extra)	£9.50
<b>CHICKEN TIKKA MASALA</b> Britain's most popular dish, marinated and grilled chicken, cooked in a rich yoghurt and fresh cream based medium to mild sauce.	£11.50
<b>CHICKEN DHANSAK</b> Slightly sweet, sour and fairly hot dish cooked with fresh lentils.	£10.95
<b>CHICKEN KORMA</b> Very mild dish, slightly sweet, cooked with almonds, coconut and fresh cream.	£10.95
<b>CHICKEN BALTI</b> Barbecued chicken cooked with fresh spices & a touch of mint.	£10.95
<b>CHICKEN JALFREZE</b> A highly spiced dish, cooked with finely chopped green chillies and fresh coriander.	£10.95
<b>CHICKEN BHUNA</b> Medium thick sauce, generous amount of onions, tomatoes, capsicum and fresh coriander.	£10.95
<b>CHICKEN MALAYA</b> A medium to mild dish cooked with pineapple.	£10.95
<b>JEERA CHICKEN</b> Fairly dry, cooked with cumin, onions and other fresh herbs (medium).	£10.95
<b>CHICKEN SAAG</b> Chicken cooked in medium spices and spinach.	£10.95
<b>CHICKEN DOPIAZA</b> Chicken cooked with seasoned onions in a fairly spicy sauce.	£10.95
<b>CHICKEN ZAFLONG</b> Tandoori grilled chicken, cooked with cubes of onions, tomatoes, capsicums and touch of tandoori sauce.	£11.95
<b>ROYAL CHICKEN</b> Barbecued chicken cooked with garam masala, bay leaves, Cinnamon to our chef's own special recipe (medium).	£11.95
<b>CHICKEN REZOTTI</b> Grilled chicken cooked with fresh mushrooms, onions in a fairly spicy sauce.	£11.95
<b>MORCHI CHICKEN</b> Chicken goujon, chopped finely & cooked with fresh green chillies, coriander & served in a kharai for a special flavour.	£11.95

## LAMB DISHES

<b>LAMB CURRY</b> Medium (Madras or Vindaloo 50p extra)	£10.50
<b>LAMB TIKKA MASALA</b> Marinated and grilled lamb, cooked in a rich yoghurt and fresh cream based medium to mild sauce.	£12.50
<b>LAMB ROGAN JOSH</b> Spicy dish, garnished with fried tomatoes on top.	£11.95
<b>LAMB BHUNA</b> Medium thick sauce, generous amount of onions, tomatoes, capsicum and fresh coriander.	£11.95
<b>LAMB KHARAI</b> A highly spiced dish, cooked with onions, capsicums, garam masala and served in a hot iron korai.	£11.95
<b>LAMB KORMA</b> Very mild dish, slightly sweet, cooked with almonds, coconut & fresh cream. Very mild dish, slightly sweet, cooked with almonds, coconut and fresh cream.	£11.95
<b>LAMB JALFREZE</b> Tender lamb cooked with fresh chillies and coriander.	£11.95
<b>LAMB KASHMIR</b> A very mild dish, slightly sweet cooked with lychees.	£11.95
<b>KEEMA CURRY</b>	£11.50
<b>LAMB BAHAR</b> Tender pieces of lamb, cultured yoghurt, fresh cream in a thick sauce (medium to mild).	£12.50
<b>ALOO GOSHT</b> Lamb cooked with roasted potatoes, onion, fresh herbs & spiced in medium sauce.	£12.50
<b>BENGAN BORTHA</b> Tender lamb cooked with fresh aubergine in a thick medium sauce.	£12.50

## PRAWN DISHES

<b>KING PRAWN MASALA</b>	£18.95
Marinated and grilled king prawns in a rich cream & yoghurt sauce.	
<b>KING PRAWN CURRY</b>	£15.95
Medium (Madras or vindaloo 50p extra).	
<b>KING PRAWN KHARAI</b>	£16.95
Highly spiced, cooked with onions capsicums, garam masala served on a korai.	
<b>KING PRAWN SAAG</b>	£16.95
Cooked with spinach and fresh coriander in a medium sauce.	
<b>KING PRAWN PATHIA</b>	£16.95
King prawn in a fairly hot & sour sauce.	
<b>KING PRAWN CHILLI MASALA</b>	£17.95
Jumbo king prawns, cooked with yoghurt, worcester sauce, Fresh chilli & coriander in a thick hot sauce.	
<b>PRAWN BHUNA</b>	£11.95
A dish with onions and tomatoes in a thick sauce.	
<b>PRAWN PATHIA</b> Fairly hot and sour dish	£11.95
<b>PRAWN CURRY</b> Medium (Madras or vindaloo 50p extra).	£10.95

## FISH DISHES

<b>TANDOORI FISH</b>	£12.95
Trout lightly spiced with Tandoori spices & grilled in our Tandoori oven.	
<b>FISH BENGAL</b>	£13.50
Boneless fillet of Pangash fish served in a specially prepared medium sauce.	
<b>FISH BHUNA</b>	£13.50
Boneless fillet of Pangash fish cooked with onions, tomatoes & fresh herbs in a medium sauce.	

## VEGETABLE GOURMET

<b>ALOO MUSHROOM MALAYA</b>	£8.95
Potatoes and mushroom cooked with fresh pineapples in a medium sauce.	
<b>VEGETABLE CURRY</b>	£8.95
Medium (Madras or vindaloo 50p extra).	
<b>VEGETABLE CHILLI BHUNA</b>	£8.95
Fresh mixed vegetable cooked with green chillies, coriander and tomatoes in a fairly hot sauce.	
<b>CHANA ALOO SAAG</b>	£8.95
Chick peas, potatoes and spinach in a medium sauce.	
<b>VEGETABLE KORMA</b>	£8.95
Vegetable cooked with almonds, coconuts and fresh cream to form a mild sweet dish.	
<b>VEGETABLE MASALA</b>	£9.95
Cooked in a rich yoghurt & cream based medium to mild sauce.	
<b>MUSHROOM SAAG</b>	£9.25
Spinach & fresh mushrooms cooked with fresh herbs in a medium sauce	
<b>CHANA ALOO</b>	£8.95
Chick peas & potatoes in a slightly tangy sauce. Medium.	
<b>VEGETABLE ZAFLONG</b>	£9.95
Selected mixed vegetables cooked with cubes of onions, capsicums & tomatoes with a touch of tandoori sauce. (Medium to mild)	

## TANDOORI DISHES

The following dishes are marinated over a period of time and then grilled in a tandoori oven served with a side salad.

TANDOORI KING PRAWN	£19.95
TANDOORI CHICKEN (1/2)	£10.50
DUCK TIKKA	£14.95
LAMB TIKKA	£11.50
CHICKEN TIKKA	£10.95
CHICKEN SHASHLICK	£12.95
MIXED GRILL	£15.95
JHAL TIKKA	£12.95
DINE INDIA MIX GRILL	£16.95

## BIRIANI DISHES

Biriani dishes are prepared by cooking meat or vegetables with pilao rice, and served with a medium vegetable curry sauce.

SPECIAL BIRIANI	£14.95
CHICKEN BIRIANI	£11.95
LAMB BIRIANI	£12.95
PRAWN BIRIANI	£12.95
VEGETABLE BIRIANI	£10.95
CHICKEN TIKKA BIRIANI	£13.95
LAMB TIKKA BIRIANI	£14.50
KING PRAWN BIRIANI	£17.95

## SIDE DISHES

MIXED VEGETABLE BHAJI	£5.50
Selected vegetables cooked in thick medium sauce.	
SAAG ALOO Spinach and potatoes (medium).	£5.50
BOMBAY ALOO	£5.50
Roasted potatoes cooked in fairly hot and spicy thick sauce.	
MUSHROOM BHAJI Medium spiced mushroom.	£5.50
SAAG BHAJI	£5.50
Fresh spinach (dry).	
BINDI MASALA	£5.50
Fresh okra, in medium sauce.	
TARKA DHAL	£5.50
Lentils cooked with garlic.	
ALOO GOBI	£5.50
Medium, potatoes & cauliflower.	
BENGAN BHAJI	£5.50
Aubergine cooked in a medium sauce.	
MATTAR PANIR	£5.95
Curd cheese cooked in a medium sauce.	
SAAG PANIR Spinach and curd cheese.	£5.95
CHANA BAINGAN	£5.75
Chick - peas and aubergine.	
DHAL MAKHONI	£5.50
Black lentils cooked in a mild cream sauce.	

## RICES

BOILED RICE	£3.25
PILAU RICE	£3.50
EGG FRIED RICE	£4.50
MUSHROOM RICE	£4.50
VEGETABLE RICE	£4.50
KEEMA PILAU RICE	£4.95
PRAWN PILAU RICE	£4.95
SPECIAL RICE (peas, mushroom & egg)	£4.95

## NAN BREADS

PLAIN NAN	£3.25
GARLIC NAN	£3.50
PESHWARI NAN	£3.50
KEEMA NAN	£3.75
STUFFED NAN	£3.50
CHEESE NAN	£3.75
CHEESE & CHILLI NAN	£3.95
PLAIN PARATHA	£2.95
TANDOORI ROTI	£2.95
CHAPATI	£2.50
POPADOM (plain or spicy)	£1.00
PICKLES (per tray)	£3.75

## SUNDAY BUFFET

1 PM - 8 PM Eat as much as you like  
from a choice of 12 dishes.

**ADULTS £11.95**

**CHILDREN (under 12 years) £5.95**

### FOOD ALLERGIES & INTOLERANCES



Crustaceans



Sesame



Nuts



Gluten



Eggs



Fish



Shell Fish



Mustard



Celery



Peanuts



Milk



Sulphite



Soya



Lupins

Some items may contain traces of nuts or dairy products. If you are allergic or have any food intolerance, kindly let us know when ordering.

A GIFT VOUCHER MAKES A PERFECT PRESENT  
DINE INDIA GIFT VOUCHERS  
PLEASE ASK FOR DETAILS