

TAKEAWAY MENU

STARTERS

Any Starter that is not on this list can be made on request.

Mixed Platter	£7.95
Barbecued garlic spiced tandoori chicken, pakoras, sweet potato cake & Punjabi samosa. (Ideal for two people)	
Chicken Tikka Chat	£3.95
Piece of back strap marinated and coriander then lightly char-grilled for a delicious taste.	
Jinga Zafrani	£5.95
King prawns marinated with coastal spices then spiked with crushed fennel and coriander seeds.	
Salmon Tikka	£4.95
Pink salmon matured in a mildly spiced marinade of dill fennel, mustard and lemon grass. Cooked in tandoor.	
Onion Bhaji	£3.50
Crisp nuggets of spinach, potato, onions and crushed coriander seeds, deep fried.	
Tandoori Chicken	£3.95
Chicken marinated in a special blend of medium spices and barbecued over charcoal.	
Chicken or Lamb Tikka	£3.95
Marinated in a special blend of mild spices and barbecued over charcoal.	
Sheekh Kebab	£3.50
Juicy minced lamb blended with spices and onions, grilled in tandoor.	
Prawn Puri	£3.95
Prawns cooked to sweet and sour taste, served on deep fried bread called "puri".	
King Prawn Puri	£4.25
King prawns cooked to sweet and sour taste, served on deep fried bread called "puri".	

MAIN COURSES

Chef's signature dishes

Rimjhim Chicken	£7.95
With strips of corn fed chicken breast pieces, mixed with spiced fried onions, peppers and mushrooms, cooked in medium strength with few fresh green chillies and coriander.	
Duck Jalsha	£8.95
Lean duck pieces first crisped over charcoal then mixed with apricot and ginger, then cooked in strong spiced sauce with bay leaves and cardamom.	
Rajasthani Style Lamb Leg Curry	£7.95
Braised tender cubes of lamb cooked in a special spicy Rajasthani sauce.	
Old Delhi Style Chicken Curry	£7.95
In aromatic spices with coconut cream and tomatoes.	
Modu Murg	£7.95
Chicken breast strips with honey and coconut, in mild spices with a touch of cream and garnished with crispy parsnips. A wonderful dish, to replace the favourite chicken korma.	
Dalcha Goth	£7.95
Roasted lamb strips fused with fresh green chillies and coriander. A tasty dish!	
Chicken or Lamb Badam Passanda	£7.95
Barbecued chicken or lamb pieces cooked with ground almonds in a rich creamy sauce.	
Chicken or Lamb Jalfrezi	£7.95
Stir fried pieces of poultry or meat, well spiced with peppers and fresh green chillies. A hot and tasty dish!	
Karahi Chicken or Lamb	£7.95
Chicken or lamb cooked with mixed peppers and onions, medium spiced.	
Narikel Duck	£8.95
Glazed Gressingham duck breast in cream coconut and cinnamon, medium spiced, a perfect combination.	
Garlic Chilli Chicken	£7.95
Chicken tikka cooked with fresh garlic and green chillies.	

VEGETARIAN DISHES

All Vegetarian Dishes are prepared with fresh market vegetables and natural ingredients without using any artificial colourings and cooked with sunflower oil.

Baby Aubergine	£6.25
With a touch of yoghurt, peanuts and sesame sauce.	
Ramish	£6.25
Asparagus and broccoli with sweetcorn, garlic and green chillies for added flavour, cooked in medium strength. Medium.	
Aloo Baigan	£6.25
New seasoned baby potatoes and aubergine pieces mixed with tomatoes and coriander in a delicious sauce of fresh herbs.	
Sabzi Makhani	£6.25
Seasonal vegetables in aromatic spices with fresh cream, tomatoes and fenugreek.	

SPECIAL SEAFOOD DISHES

King Prawn Bhuna	£9.95
A distinctive combination of onions, tomatoes and garlic, cooked in a medium strength sauce.	
Saag King Prawn	£9.95
Prawns mixed with fresh garlic and spinach cooked in an aromatic flavour, medium or	
King Prawn Madras	£9.95
Prawns cooked in traditional madras sauce of garlic and ginger.	

PERSI & PATHIA DISHES

All Persi and Pathia Dishes are with a balance of sweet, sour and hot. Cooked with extra cinnamon and garlic.

King Prawn Dansak	£9.95
Chicken or Lamb Dansak	£6.95 / £7.75
Chicken Pathia	£6.95
King Prawn Pathia	£9.95

SIDE DISHES

Saag Aloo	Spinach with potatoes	£3.25
Saag Bhaji	Spinach with garlic and spices	£3.25
Brindi Bhaji	Aubergine with spices	£3.25
Bendi Bhaji	Okra with spices	£3.25
Saag Paneer	Spinach and cheese	£3.25
Stir Fried Cauliflower with Baby Potatoes		£3.25
Roasted Aubergine		£3.25
Stir fried with coriander, onions and tomatoes. Hot!		
Daal Makhani	Black lentils	£3.25
Okra & Baby Potatoes in Medium Spices		£3.25
Bombay Style Spicy Baby Potatoes		£3.25

RICE

Steamed Rice	£2.50
Mushroom Rice	£2.95
Saffron Rice	£2.95
Lemon Rice	£2.95
Keema Rice	£2.95
Vegetable Rice	£2.95

BREAD

Plain Nan	£2.50
Cheese & Chilli Nan	£2.95
Kulcha Nan	£2.95
with onions and vegetables	
Garlic Nan	£2.95
with fresh garlic and coriander	
Peshwari Nan	£2.95
filled with raisins and coconut	
Tandoori Roti	£2.20
Lachharder Parata	£2.95
Stuffed Parata	£2.95
Chapati	£2.20

SAVOURIES

Cucumber Raita	£2.50
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Samosa	£3.95
Triangular pastry filled with a choice of minced lamb or vegetables.	

Choila	£3.95
Chicken or lamb with garlic and Nepalese style spices medium hot.	

Popadums Each	£0.60
Of two types: masala or plain.	

Pickles Each	£0.60
Onion, mango, lime and home-made extras.	

BIRYANI DISHES

A dish which adheres to the traditions. All biryanis are a kind of rice meal; meat or vegetables are baked with basmati rice and raisins. Flavoured with bay leaves, cardamom and pure vegetable ghee. Served with a medium hot, fresh market vegetable curry.

Chicken or Lamb Biryani	£8.50
Mixed Vegetable Biryani	£7.50
King Prawn Biryani	£9.95
Prawn Biryani	£7.95



Chilli Masala Chicken or Lamb	£7.95
Nepalese style – fresh green peppers, onions, tomatoes and chillies.	

Chicken Tikka Masala	£7.95
Oven baked spicy chicken cooked to a secret recipe and garnished with fresh ground coconut.	

Tandoori King Prawn Masala	£10.95
Medium spiced, marinated king prawns charcoal grilled and stir fried with ground coconut, then finished in a secret sauce for a dazzling flavour.	

Hydrabadi Style Fresh Herb Chicken Curry	£7.95
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Chicken breast cubes marinated with fresh herbs: coriander, dill, mint and basil. Roasted in the tandoor, then cooked in a spinach, green chilli, garlic, ginger and tomato sauce.

Lamb Achari	£7.95
Tender cubes of lamb cooked with whole spices and assorted seeds in a richly flavoured sauce.	

TANDOORI DISHES

Each dish is left to marinate overnight in a special sauce then barbecued on order in a clay oven for that distinctive flavour. Served with salad and yoghurt dressing.

Tandoori Chicken	£7.50
Succulent pieces of on the bone chicken.	

Chicken or Lamb Tikka	£7.50
Marinated in a special blend of mild spices and barbecued over charcoal.	

Tandoori King Prawn	£9.95
King prawns marinated in delicate spices and barbecued on skewers.	

Chicken or Lamb Shaslik	£7.50
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Pieces of chicken or lamb skewered with pieces of onion, tomato, capsicum and baked in the tandoor.



CHICKEN OR LAMB DISHES

£6.95 / £7.75

A dish that is not on this list can be made on request.

Korma	Tender pieces of meat cooked off the bone in a creamy, mildly spiced sauce.
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Bhuna	Extensively treated to provide a medium strength. One of the most tasteful dishes.
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Dupiaza	Bangalora style curry with spiced fried onions in a delicious sauce.
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Saag	Mixed with fresh spinach and garlic. A medium spicy dish.
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Bhuna Tikka	Chicken or lamb tikka in a thick medium strength sauce.
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Curry	Traditional dish that needs no introduction!
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Rogan Josh	A special preparation with pimento, garnished with peppers and tomatoes in a rich tasting sauce.
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Madras	South Indian style with hot and tangy taste with garlic and ginger.
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Ceylon	Pieces of chicken or lamb with black pepper, coconut and a touch of lemon juice. A spicy dish.
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Vindaloo	A very hot curry from Goa with garlic, ginger and extra red chillies.
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Balti	A popular dish, cooked with tomatoes, onions and coriander. Any dish that is not on this list can be made on request.
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Rimjhim

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Takeaway Trading as Orient Daisy