

## APPETIZERS / SMALL PLATES

Freshly made to order. **Served with salad and mint or tamarind sauce.**

<p><b>Crispy Palak Chicken Pakora (D)</b> 6.45 Marinated chicken pieces coated in a mixture of roasted cumin powder, chaat masala seasoned gram flour batter and deep fried</p> <p><b>Kati Roll (G)</b> 7.50 West Bengal favourite. Flaky paratha flatbread filled with mince lamb kebab, caramelised onions and tamarind sauce</p> <p><b>Onion Bhajis (V)</b> 5.45 Classic north Indian snack</p> <p><b>Sheek Kebab</b> 5.95 Minced lamb, lightly spiced and cooked on a skewer in the clay oven, tender with a crispy coating</p> <p><b>Vegetable Punjabi Samosa (V) (VG) (G)</b> 6.50 Traditional Punjabi samosa with potato-pea stuffing and vegetables. Crispy and flaky.</p> <p><b>Samosas (G)</b> 5.50 Lightly spiced and seasoned crispy pastry parcels, deep fried. <b>Choose</b> Vegetable (VG)(V) or Lamb.</p>	<p><b>Prawn on Puri (G)</b> 7.50 Lightly spiced bhuna prawns on light fluffy puri bread</p> <p><b>Mixed Kebab (D)</b> 7.75 Tender marinated chicken and lamb tikka, sheek kebab, onion bhaji, with caramelised onion</p> <p><b>Crispy Butterfly King Prawn (G)</b> 6.65 Sliced prawns coated in egg and a lightly spiced breadcrumb mix then deep fried</p> <p><b>Okra Fries (V) (VG)</b> 4.95 Fresh Okra lightly spiced and seasoned, coated in breadcrumbs and deep fried.</p> <p><b>Aubergine Fries (V) (VG)</b> 4.95 Aubergine wedges lightly spiced, dipped in gram flour and deep fried, a Bengali favourite</p> <p><b>Chicken Tikka (D)</b> 5.65 Chicken cooked on a skewer in the tandoor oven, mixed with caramelised onions, lightly spiced</p>
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## HOUSE SPECIALS

Our house specials are created using unique recipes by our experienced Head Chef, using unique blends of spices to bring new flavours into old palates.  
+ 1.75 for Lamb | + 3.50 for King Prawns

<p><b>Assamese Fish Curry</b> 14.95 This dish features local white fish cooked in a spicy and tangy marinade made with turmeric powder, fish masala, mustard oil with baked aubergines</p> <p><b>Punjabi Lamb Gosht</b> 13.50 Succulent lamb, masala potatoes, red and green peppers, mixed in a thick medium spiced Bhuna sauce</p> <p><b>Sundorbbon House Bhuna</b> 12.95 Chicken, Lamb and King Prawn in a thick medium spiced onion sauce, minced Lamb keema, infused with a blend of house special spices</p> <p><b>Hatkora</b> 11.75 Chicken, Lamb or King Prawn, cooked in a slightly spicy tangy, caramelised onion sauce using a zesty Bangladeshi signature fruit to cut the heat</p> <p><b>South Indian Garlic Chilli</b> 11.75 Chicken Tikka or Lamb, a rich spiced curry cooked in a garlic, ginger and chilli sauce, topped with chunks of fried garlic and red chilli's</p>	<p><b>Spicy Masala Bhuna (D)</b> 11.75 Chicken Tikka, Lamb or King Prawn in a rich creamy coconut based masala sauce cooked with peppers and green chilli for an added spicy kick.</p> <p><b>South Indian Naga</b> 11.75 Chicken Tikka or Lamb in a hot pickled Naga chilli sauce, onions, tomato and garlic; a rich curry for spice lovers. Enjoy with Lemon or coconut rice.</p> <p><b>Goan Sobuj Sabji (V) (VG)</b> 9.95 A vegan friendly mix of fresh seasonal vegetables cooked in a lightly spiced onion sauce, with peppers, garlic, ginger and tomatoes</p> <p><b>Paneer Rezala (V) (D)</b> 12.50 A delicious stir fry curry with chunks of fresh marinated paneer with onions, tomatoes, and bell peppers cooked in a tomato based sauce.</p> <p><b>Tikka Masala (D)</b> 9.95 Sweet/Mild. Chicken Tikka, Lamb Tikka, King Prawn or Paneer (V) roasted in a creamy coconut base with rich tomato sauce and traditional Indian herbs &amp; spices. A British Classic.</p>
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## CLASSIC VEGETABLE SIDES

All our vegetable dishes are prepared using fresh locally sourced produce

<p><b>Bombay Aloo (V) (VG)</b> 5.60 Lightly spiced potato cooked with onions &amp; tomato, seasoned to perfection</p> <p><b>Sag Aloo (V) (VG)</b> 5.60 Potatoes, fresh palak spinach, onions, fresh garlic, tomatoes, cooked in a Punjabi style sauce</p> <p><b>Masala Daal (V) (VG)</b> 5.60 Thick lentil curry, cooked with garlic, ginger and tomato, lightly spiced, goes great with a fresh chapati or paratha bread</p> <p><b>Tarka Daal (V) (VG)</b> 5.60 A lighter version of Masala Dhall, cooked with garlic and tomato, lightly spiced. Goes great on the side to add extra sauce.</p> <p><b>Sag Paneer (V) (D)</b> 5.60 A rich mix of fresh palak spinach and homemade paneer Indian cheese</p>	<p><b>Brinjal Bhaji (V) (VG)</b> 5.60 Indian style Aubergines cooked with garlic, onion, tomatoes and lightly spiced</p> <p><b>Mushroom Bhaji (V) (VG)</b> 5.60 Fresh mushrooms cooked with light spices, onions and fresh coriander</p> <p><b>Aloo Gobi (V) (VG)</b> 5.60 Cauliflower and potatoes lightly spiced and cooked with ginger, garlic and onions, topped with coriander</p> <p><b>Sag Bhaji (V) (VG)</b> 5.60 A traditional north Indian dish of long-cooked spinach and spices</p> <p><b>Sag &amp; Bhindi Bhaji (V) (VG)</b> 5.60 Spinach and Fresh okra bhaji</p> <p><b>Bhindi Bhaji (V) (VG)</b> 5.60 Fresh okra bhaji</p>
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# BRITISH CLASSIC CURRIES

Try our traditional original recipe classic curries, just like the very first Indian dishes introduced to the UK in the early 90's

**Madras** A rich, hot taste prepared extensively with garlic, chilli and tomato purée. Hot.

**Dhansak** A combination of spices with lentils, garlic, lemon and sugar, producing a hot sweet and sour taste. Medium.

**Pathia** Garlic, onion, tomato purée, red chilli, sugar and lemon. A medium, sweet and sour taste.

**Vindaloo** Fiery, fabulously rich, very hot

**Sag** Spinach, garlic, tomato and onion. Medium.

**Achar** Hot curry with tantalising lime pickle

**Balti** Medium spiced curry with peppers, garlic & onions

**Jalfrezi** Onion chunks, peppers, cooked in a hot chilli sauce with garlic. Sliced green chillies on top

**Butter (D)** Tomato, butter, chopped chilli and cream sauce

**Rogan Josh** A special preparation with garlic, tomato, chilli and selected spices. Medium.

**Karahi** Flavoured with green peppers, tomatoes and spices. Garnished with fresh garlic and coriander. Medium.

**Bhuna** Onion, garlic, tomato. Mild.

**Korma (D)** Very mild and sweet creamy sauce

Chicken 8.95 | Chicken Tikka 9.55 | Lamb 10.95 | King Prawn 12.95

Paneer (D)(V) 11.50 | Mixed Vegetable (V)(VG) 8.50

## TANDOOR GRILL

Marinated in fresh homemade yoghurt, mixture of aromatic ground spices, cooked in a charcoal tandoor oven. **Served with caramelised onions, fresh homemade salad and mint sauce.**

**Tandoori Mixed Sizzler (D)** 13.95  
Chunks of chicken breast, lamb tikka, on the bone tandoori chicken leg and sheek kebab

**Half Tandoori Chicken (D)** 10.95  
On the bone chicken breast and leg marinated in a mixture of aromatic Indian ground spices

**Chicken Tikka Sizzler (D)** 9.95  
Succulent chicken breast pieces marinated in our special blend spices, topped with fried onions and coriander

**Tandoori King Prawn Tikka (D)** 14.50  
Barbecued whole king prawns with fried onions

**Chicken Shashlik (D)** 11.20  
Marinated chicken chunks with grilled peppers, onion and tomato topped with spring onion and fresh coriander

**Paneer Skewers (V) (D)** 10.95  
Succulent rich cubes of marinated Indian Paneer cheese, served with grilled peppers, onion and tomato topped with fresh coriander.

## TANDOOR BREAD

Special recipe fresh dough made in-house daily, baked at high temperatures in a traditional clay oven

**Blue Cheese & Red Onion Naan (V) (D) (G)** 4.95

**Plain / Buttered Naan (V) (D) (G)** 3.85/3.95

**Keema Naan (D) (G)** 4.25

**Coconut Peshwari Naan. (V) (D) (G)** 3.95

**Garlic Buttery Naan (V) (D) (G)** 3.95

**Paratha Flatbread 2 pieces (V) (VG) (G)** 4.50

**Stuffed Daal Paratha 2 pieces (V) (G) (D)** 4.85

**Wholemeal Chapati (V) (VG) (G)** 2.85

## RICE

Our rice is unique. We use saffron and a rich mild seasoning to create a beautiful texture and smell in our rice dishes

**Steamed Basmati (V) (VG)** 3.75

**House Pilau (V)** 3.95

**Egg Fried (V)** 4.95

**Lamb Keema** 4.95

**Coconut (V)** 4.95

**Onion Methi Fried (V)** 4.95

**Lemon (V)** 4.95

**Garlic Chilli (V)** 4.95

## SUNDRIES

**Raita (D) (V)** Homemade Indian yoghurt 3.00

**Papadum (V) (VG)** (Chutneys 0.95 per head) 0.95

**Chicken Nuggets and Chips (G)** 8.95

**Chips / Masala Chips (V) (VG)** 3.20/3.40  
Masala chips are coated in a spicy salt.

**Kachumber Salad (V) (VG)** 2.95

Pickled red onions, tomatoes, carrots, peppers, cucumbers, lettuce and coriander seasoned with special chaat masala salt and a lemon dressing.

## HOUSE BIRYANI

Cooked with saffron, ghee and ginger infused pilau rice, cooked with ground spices. **Served with our homemade mixed raita (Yoghurt) and curry sauce.**

**Chicken Tikka (D)** 12.95

**Lamb** 13.50

**King Prawn** 14.50

**Mixed Vegetable (V)** 11.50

**Chef's Recipe Biryani** 14.50

Mix of chicken, lamb, prawns, mushrooms marinated with special biryani chaat, then cooked with saffron and ginger infused buttery basmati rice

If you have any dietary requirements please let us know. Vegan, gluten and dairy-allergy dishes are available.

We can adjust the spice level on any curry. Just let us know.

**(V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy**

Nut products are not used in any of our dishes except desserts.

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