

*Restaurant Menu*

 **Alishaan** *Café*  
 *Exclusive Indian Restaurants & Takeaway*

## Appetisers

Papadom	£0.70
Spiced Papadom	£0.70
Raitha	£0.80
Pickle Tray	£2.00

## Starters

### Alishaan Favourite

**Alishaan Plater** £5.95

A selection of our best starters. Served with salad.

**Alishaan Lamb Chop** £4.95

Marinated with mixed spices in yoghurt

**Alishaan Mixed Kebab** £4.95

Chicken tikka, sheek kebab and onion bhaji.

**Lamb Stuffed Pepper** £4.55

**Chingri Mirch** £4.55

**Tandoori Scallops** £6.95

### Tandoori Favourite

**Chicken Tikka** £3.95

**Tikka Lamb** £3.95

**Chicken Tikka Chat Puri** £3.95

**Tikka Chicken Paneer** £3.95

Tikka chicken served with cheese

**Tandoori King Prawn** £5.45

**Sheek Kebab** £3.50

### Traditional Favourite

**Onion Bhaji** £2.95

**Somosa (MeatorVeg)** £3.20

**Chicken Pakora** £4.50

**Vegetable Pakora** £3.40

**Garlic Mushroom on Puri** £3.95

**Bhuna Chicken on Puri** £3.95

### Seafood Favourite

**Fish Momo** £3.95

Cooked homestyle in special spices and rolled in a puri.

**King Prawn Suka** £5.45

Made with tamarind, garlic, honey, chilli, slat and turmeric with puree.

**King Prawn on Puri** £5.45

**Grilled Garlic King Prawn** £5.45

**King Prawn Butterfly** £5.45

**Bhuna Prawn on Puri** £3.95

**Machi Ajwaini** £5.50

Marinated salmon cooked in a clay oven flavoured with ajwain.

**Bangalore Jinga** £5.95

King prawns sauteed in onion, with mustard seed, coconut, chilli and curry leaves.

**Baja mach** £5.50

Telapia fish fried with onion & peppers.

## Tandoori Special Main Meals

Served with salad

<b>Alishaan Mixed Tandoori Cocktail</b>	<b>£12.95</b>	<b>Tikka Chicken Shashlik</b>	<b>£9.00</b>
A tandoori selection of Tikka Chicken, Tikka Lamb, Sheek Kebab, Tandoori Chicken, Lamb Chop & King Prawn, served on a sizzler. A sheer delight recommended by chef.		Special pieces of chicken barbecued on skewer with tomatoes, capsicum & onion.	
<b>Tikka Chicken Sizzler</b>	<b>£8.95</b>	<b>Tikka Lamb Shashlik</b>	<b>£9.50</b>
Cubes of chicken marinated in yoghurt & spices, cooked in clay oven & served on sizzler.		<b>Tandoori King Prawn</b>	<b>£10.95</b>
<b>Tikka Lamb Sizzler</b>	<b>£9.50</b>	<b>King Prawn Shashlik</b>	<b>£11.95</b>
Spring lamb marinated in yoghurt & spices cooked in clay oven & served on sizzler.		<b>Garlic Tandoori King Prawn</b>	<b>£11.95</b>
<b>Tandoori Chicken (Half)</b>	<b>£7.45</b>	<b>Tandoori King Prawn Masala</b>	<b>£11.95</b>
On the bone chicken marinated in a special sauce, cooked in clay oven.		<b>Lamb Chop Sizzler</b>	<b>£9.95</b>

🔥 - Medium 🔥🔥 - Hot 🔥🔥🔥 - Very Hot 🥚 - Nut

# House Specials

## Poultry

**Farsi Pista Korma** **N** £9.45  
Chicken tikka cooked with cashew nuts, pistachio nuts & Ground nuts.

**Rangeela Khana** **🔥🔥** £9.45  
Marinated tikka chicken & lamb cooked with fresh spinach, simmered in a medium to hot sauce with ginger, garlic, coriander, tomato & fenurgeek leaves to add an aromatic taste

**Murg-E-Azam** **🔥** £9.45  
Chicken tikka cooked with minced lamb, onions, green peppers, & other special herbs & spices. It is highly flavoured & served medium hot

**Jal Jul Chicken** **🔥🔥🔥** £9.45  
Breast of chicken tikka, cooked with onion, green peppers, fresh green chillies & coriander with naga pickle. It is served very hot

**Chicken Shatkora** **🔥🔥** £9.45  
Marinated tikka chicken cooked in medium spices with citrus fruit called Shatkora.

**Chicken Malai** **N** £9.45  
It's a very creamy, sweet & mild curry, tikka chicken cooked with very special spices. Finally decorated with mango & cashew nuts

**Hariali** **🔥** £9.45  
Tikka chicken cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream & spinach. The dish is of distinctive colour, hence the name Hariali (green)

**Sabka Maza** **🔥🔥** £9.45  
Cooked with chicken tikka garlic, ginger, onions, tomatoes, green chilli & hot spices - Highly recommended by our chef

**Tikka Mirch Masala** **🔥🔥** £9.45  
Tikka chicken cooked with fresh green chilli, coriander, green peppers, a touch of masala sauce, onions & spices to give a hot taste.

**Nawabi Chicken** **N** £9.45  
Tender pieces of chicken breast marinated and barbecued then cooked with almond and rich ingredients in creamy sauce, mild.

**Jaipur Tikka Chicken** **🔥** £9.45  
Grilled chicken, fried mushrooms, onions, capsicums, fresh Punjabi sauce.

**Tikka Bhuna Masala** **£9.45**  
Medium strength, Tikka Chicken and boiled egg with a special sauce which is made with minces together with other spices.

**Makhani** **N** £9.45  
Tikka Chicken in a rich creamy sauce, consists of butter, fresh cream, ground mixed nuts, ground coconut and mildspices.

**Chicken Tikka Karahi** **🔥** £9.45  
Tikka chicken cooked with onions, green chillies, herbs & spices

**Chicken Tikka Zalfrezi** **£8.45**  
Fairly hot dish, Tikka Chicken or lamb cooked with diced green peppers, onions, green chillies, garlic & a mixture of tandoori spices

**Chicken Tikka Roshuni** **£8.45**  
Bhuna style, tikka chicken cooked with lots of garlic, onions, green peppers, fresh spices & herbs

**Chicken Tikka Sagwala** **£8.45**  
Tikka chicken cooked with fresh spinach mostly cooked with garlic, ginger, cumin & a mixture of herbs & spices, garnished with coriander

**Chicken Tikka Masala** **£8.45**  
Tikka chicken cooked with ground nuts, coconut powder, sugar & fresh cream. It's a very mild dish

**Chom Chom Tikka Chicken** **£9.45**  
Chicken tikka cooked bhuna style with fresh egg, fresh cream and mild spices.

## Lamb

**Alishaan Lamb Chop Bahar** **£11.95**  
Marinated on the bone lamb chop with special spices, onions, capsicum, ginger and tomatoes. It is highly flavoured, very tasty and our own home style dish.

**Lamb Chilli Bhuna Massala** **🔥🔥🔥** **£10.95**  
Fairly hot sauce. Cooked with fresh green chillies, ginger, garlic, fresh coriander and spices

**Yakni Korma** **N** **£10.95**  
Lamb cooked with cashew paste and almond paste with all green herbs. Light sweet and mild

**Lamb Karahi** **🔥** **£10.95**  
Cooked with onions, green chillies, herbs & spices

**Lanka Piaza** **🔥🔥🔥** **£10.95**  
It's a very hot dish. Cooked with cubed onions, capsicums and green chillies. It's a highly flavoured. Very tasty, hot dish

**Sally Gusht** **£10.95**  
Cooked in bhuna style using our own spice. Home style medium crispy straw potatoes on the top

**Badami Gusht** **N** **£10.95**  
Succulent pieces of lamb, cooked in a creamy sauce, garnished with cashew nuts & sultanas. A marvellous mild dish.

**Pasanda** **N** **£10.95**  
Cooked in fresh cream, cultured yoghurt with cus cus, almond, and cashew nuts in a subtle delicate sauce.

**🔥** - Medium **🔥🔥** - Hot **🔥🔥🔥** - Very Hot **N** - Nut

## Fish

Served with pilau rice

- Alishaan Special Mach Bhuna** £10.95  
Bangladesh's sweet water fish Telapia, pan fried with garlic, peppers, crushed tomatoes, bay leaves, methi & spices. It is cooked in our very own home style traditional curry.
- Salmon Manchery** £11.95  
Tandoori marinated fresh salmon fillet, pan seared and served with a sauce of chilli, ginger and curry leaves.
- Keralan Fish Curry** £11.95  
Kerala spices infused into fresh telapia, pan seared with a curry leaf and tomato sauce.
- Seabass King Prawns** £14.95  
Seabass stuffed with king prawns, with a sauce of tamarind tomatoes, coconut milk and curry leaves.
- Alishaan Mixed Varaval** £14.95  
A selection of grilled king prawns, seabas, king scallop, tetapia, salmon on a bed of special sauce.
- Baja Seabass** £12.95  
Pan seared seabass with chef's own spices.
- Tandoori Scallops Bhuna** £11.95  
Cooked in a special blend of spices fried together to provide a dish of medium strength & dry consistency

## Biryani

Basmati rice gently fried with a blend of spices, raisins and nuts.  
Served with vegetable curry

- Chicken Biryani** £8.95  
**Hansh Biryani** £9.95  
**King Prawn Biryani** £10.95  
**Lamb Biryani** £9.95  
**Prawn Biryani** £8.95  
**Tikka Chicken Biryani** £9.95  
**Vegetable Biryani** £7.95  
**Alishaan Special Biryani** £10.95  
Cooked with chicken, lamb & prawn, Served with Tarka Dall  
**Sylheti Zal Biryani** 🌶️ Served with Tarka Dall £8.95

## King Prawns

Served with Pilau Rice

- Sylhet-er-Jhinga** £12.95  
Cooked with fresh spices and prepared with vegetable. It's our very own home style dish
- Zaffron King Prawn** £12.95  
Cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with crispy okra
- King Prawn Kapachila** £12.95  
Marinated with special spices, onions, capsicum and tomato. With fresh salad
- Hariyah Jinga** £12.95  
Pan friend king prawns sauteed in onions, tomatoes with the Mumbia blend of spices and curry leaves
- Goan King Prawns** £12.95  
King prawns cooked in cumin and coriander, dressed with tomatoes and coconut milk

## Duck

- Alishaan Special Hansh** £9.95  
Marinated diced duck, highly flavoured spices. Delicately spiced with our high standard home style cooking
- Roshuni Hansh** £9.95  
Bhuna type of curry specially prepared spice with lots of garlic, green pepper & fresh herbs
- Jal Jul Hansh** 🌶️🌶️🌶️ £9.95  
Breast of duck coated in a spicy sauce. It's very hot & a traditional Bengal curry
- Imlidar Mishti Hansh** £9.95  
Lean slices of duck breast cooked with tamarind & honey in a mild sauce

## Balti

This dish has its own distinctive look & taste. It's cooked with mincemeat, freshly blended spices, fresh tomato, green pepper, onion & balti paste then served in a cast iron Kashmiri dish.

- Chicken Balti** £7.95  
**Hansh Balti** £9.95  
**King Prawn Balti** £10.95  
**Lamb Balti** £9.95  
**Prawn Balti** £8.95  
**Tikka Chicken Balti** £9.95

🌶️ - Medium 🌶️🌶️ - Hot 🌶️🌶️🌶️ - Very Hot 🥜 - Nut

# TRADITIONAL FAVOURITES

## PLAIN CURRY

<b>Chicken Curry</b>	<b>£7.50</b>
<b>Chicken Tikka Curry</b>	<b>£8.50</b>
<b>King Prawn Curry</b>	<b>£9.50</b>
<b>Lamb Curry</b>	<b>£8.50</b>
<b>Prawn Curry</b>	<b>£7.50</b>

## MADRAS 🌶️🌶️

Fairly hot curry. Originated from Central & Eastern India, using garam spices, which lend a richness taste to its taste

<b>Chicken Madras</b>	<b>£7.50</b>
<b>Chicken Tikka Madras</b>	<b>£8.50</b>
<b>King Prawn Madras</b>	<b>£9.50</b>
<b>Lamb Madras</b>	<b>£8.50</b>
<b>Prawn Madras</b>	<b>£7.50</b>

## VINDALOO 🌶️🌶️🌶️

Very hot. Similar to madras but cooked using more garlic, tomato, lemon, ginger & black pepper

<b>Chicken Vindaloo</b>	<b>£7.50</b>
<b>Chicken Tikka Vindaloo</b>	<b>£8.50</b>
<b>King Prawn Vindaloo</b>	<b>£9.50</b>
<b>Lamb Vindaloo</b>	<b>£8.50</b>
<b>Prawn Vindaloo</b>	<b>£7.50</b>

## BHUNA 🌶️

A combination of a special blend of spices fried together to provide a dish of medium strength & dry consistency

<b>Chicken Bhuna</b>	<b>£7.50</b>
<b>Chicken Tikka Bhuna</b>	<b>£8.50</b>
<b>King Prawn Bhuna</b>	<b>£9.50</b>
<b>Lamb Bhuna</b>	<b>£8.50</b>
<b>Prawn Bhuna</b>	<b>£7.50</b>

## DUPIAZA 🌶️

A method similar to bhuna where the onions are chopped & mixed with fresh spices & fried briskly

<b>Chicken Dupiaza</b>	<b>£7.50</b>
<b>Chicken Tikka Dupiaza</b>	<b>£8.50</b>
<b>King Prawn Dupiaza</b>	<b>£9.50</b>
<b>Lamb Dupiaza</b>	<b>£8.50</b>
<b>Prawn Dupiaza</b>	<b>£7.50</b>

## ROGAN 🌶️

Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic & lots of tomatoes

<b>Chicken Rogan</b>	<b>£7.50</b>
<b>Chicken Tikka Rogan</b>	<b>£8.50</b>
<b>King Prawn Rogan</b>	<b>£9.50</b>
<b>Lamb Rogan</b>	<b>£8.50</b>
<b>Prawn Rogan</b>	<b>£7.50</b>

## PATHIA 🌶️

Cooked with onions, lentils, flavoured with a hot & sourly taste

<b>Chicken Pathia</b>	<b>£6.50</b>
<b>Chicken Tikka Pathia</b>	<b>£7.50</b>
<b>King Prawn Pathia</b>	<b>£8.50</b>
<b>Lamb Pathia</b>	<b>£7.50</b>
<b>Prawn Pathia</b>	<b>£6.50</b>

## DANSAK 🌶️

Cooked with oriental spices, pineapple, lentils & lemon juice to add the sweetness & sharp sour flavour

<b>Chicken Dansak</b>	<b>£7.50</b>
<b>Chicken Tikka Dansak</b>	<b>£8.50</b>
<b>King Prawn Dansak</b>	<b>£9.50</b>
<b>Lamb Dansak</b>	<b>£8.50</b>
<b>Prawn Dansak</b>	<b>£7.50</b>

## SRILANKA 🌶️ N

A fairly hot dish, strong Indian flavours with ground coconut

<b>Chicken Srilanka</b>	<b>£7.50</b>
<b>Chicken Tikka Srilanka</b>	<b>£8.50</b>
<b>King Prawn Srilanka</b>	<b>£9.50</b>
<b>Lamb Srilanka</b>	<b>£8.50</b>
<b>Prawn Srilanka</b>	<b>£7.50</b>

## KURMA N

A mild & creamy dish cooked with ground coconut

<b>Chicken Kurma</b>	<b>£7.50</b>
<b>Chicken Tikka Kurma</b>	<b>£8.50</b>
<b>King Prawn Kurma</b>	<b>£9.50</b>
<b>Lamb Kurma</b>	<b>£8.50</b>
<b>Prawn Kurma</b>	<b>£7.50</b>

## MALAYAN

Cooked with banana, pineapple, cream & a mixture of mild spices to create a unique flavour

<b>Chicken Malayan</b>	<b>£7.50</b>
<b>Chicken Tikka</b>	<b>£8.50</b>
<b>King Prawn Malayan</b>	<b>£9.50</b>
<b>Lamb Malayan</b>	<b>£8.50</b>
<b>Prawn Malayan</b>	<b>£7.50</b>

## Thali

### **Tandoori Thali** **£12.95**

Tikka Chicken, Tikka Lamb, Sheek Kebab, Tandoori Chicken, King Prawn, fresh salad and Naan.

### **Vegetable Thali** **£10.95**

Bindi Bhaji, Bombay Aloo, Spinach Bhaji, Tarka Dall, Pilau Rice and Chapati.

🌶️ - Medium   🌶️🌶️ - Hot   🌶️🌶️🌶️ - Very Hot   N - Nut

## Naan Breads

Plain Naan	£2.25
Cheese Naan	£2.50
Garlic Naan	£2.50
Peshwari Naan <b>N</b>	£2.50
Tikka Naan	£2.50
Keema Naan	£2.50
Keema Garlic Naan	£2.80
Red Garlic Naan (sweet & hot)	£2.50
Tandoori Roti	£2.00

## Side Vegetable

Bindi Bhaji	£2.95
Bombay Aloo <b>🔥</b>	£2.95
Sag Aloo	£2.95
Vegetable Bhaji	£2.95
Sag Bhaji	£2.95
Mushroom Bhaji	£2.95
Sag Paneer	£2.95
Tarka Daal	£2.95

## Rice

Boiled Rice	£2.50
Pilau Rice	£2.90
Egg Fried Rice	£3.10
Keema Pilau	£3.10
Vegetable Pilau	£3.10
Onion Pilau	£3.10
Garlic Pilau	£3.10
Mushroom Pilau	£3.10
Tikka Chicken Pilau	£3.50
Cashew Nut Pilau <b>N</b>	£3.50

## English

Served with chips & salad

Mushroom Omelette	£5.95
Chicken Omelette	£6.50
Prawn Omelette	£6.50
Tikka Chicken Omelette	£6.95
Chicken & Chips	£6.50
Chicken Nuggets (10pcs)	£6.50

## Sundries

Stuffed Paratha	£2.50
Plain Paratha	£2.20
Chappati / Puri	£0.95
Chips	£1.95

**🔥** - Medium **🔥🔥** - Hot **🔥🔥🔥** - Very Hot **N** - Nut

**EARLY BIRD MENU Mon to Wed 5-7pm**



**THURSDAY & SUNDAY NIGHT All night**

**ANY STARTER**

£1.50 extra for King Prawn & Mixed Kebab, £2.50 for Alishaan Platter, Lamb Chop, Tandoori Scallops, Machi Ajwaini, Bangalore Jinga Starter.

**MAIN DISH**

From Traditional Favourites

£2 extra for Tikka Sizzlers, £2.50 extra for King Prawn Main Courses, £4 extra for Tandoori Cocktail. £3 extra for House Specials Poultry, Lamb dishes. £1.50 extra for Tikka Curry

**PILAU RICE OR BOILED RICE**

Any other rice 50p extra

**PLAIN NAAN**

Any other naan 50p extra

**ICE CREAM OR COFFEE**

**£10.95**

# Alishaan Café

Exclusive Indian Restaurants & Takeaway

Some dishes contain nuts & dairy products. If you are allergic to nuts or any other ingredients, please notify a member of the staff. Although every precaution has been taken to remove bones from our dishes, some may remain.

The management reserve the right to change the price and offers without prior notice and also the right to refuse custom. Errors and omissions excepted.



We accept all major credit and debit cards

**11 Station Rd • Sunderland • Tyne and Wear • SR6 9AA**

**Tel: 0191 548 1590**

Soyful Design & Print • Sunderland • 07780552531 • syed.soyful@gmail.com