

Blyth's premier Indian restaurant welcomes you to a world of exotic tastes and aromas! Using fresh, authentic ingredients, our head chefs use age old recipes to craft delicious Indian and Bangladeshi dishes which will tantalise your tastebuds.

Our menu provides dishes to match all tastes, from silky smooth mild korma to the fiery hot vindaloo! We are more than happy to help you choose the ideal curry based on your preferences.

We hope you enjoy your meal.

shurawat starters

Mixed Kebab	£5.95
Chicken tikka, lamb tikka, sheek kebab and onion bhaji	
King Prawn on Puri	£5.95
Puri bread topped with spicy curried Bengal Tiger king prawns	
Prawn on Puri	£4.75
Puri topped with spicy curried prawns	
Meat Nafran	£4.95
Chopped sheek kebab stir fried with sliced onions and diced potatoes.	
Chicken Chatt	£4.75
Small pieces of chicken cooked with chatt masala, served on puri bread	
Tandoori Chicken	£4.75
A piece of spring chicken marinated with spices, skewered and barbecued in tandoor (Quarter)	
Lamb Tikka	£4.75
Diced lamb marinated with spices, skewered & barbecued in tandoor	
Chicken Tikka	£4.75
Skewered diced spring chicken marinated & barbecued in tandoor	
Sheek Kebab	£4.75
Minced lamb with herbs & spices, skewered & barbecued in tandoor	
Chana Puri	£4.75
Chick peas cooked and lightly spiced, served on a puri	
Samosa (Meat or Vegetable)	£3.95
Layers of wafer-thin pastry filled with spiced minced meat or vegetables	
Reshmi Kebab	£4.75
Spiced mince patty wrapped with a spicy omelette	
Onion Bhaji	£3.95
Highly spiced deep fried onion balls	
Aloo Chatt	£4.75
Potato diced, lightly spiced and rolled in puri bread	
Garlic Mushroom on Puri	£4.75
Puri topped with spicy mushroom and extra garlic	
Bengali Roast	£4.75
Quarter of chicken roasted and smothered in a lightly spiced onion and tomato sauce	
Shabji Puri	£4.75
Bhuna style cooked veg with various spices, served on puri bread	
Chingri Sizzler	£5.95
Famous Bengal tiger prawns stir fried with onions and potatoes, served on a sizzler.	
Hot Meat Puri	£4.75
Lamb cooked in a hot spicy sauce and served on a puri bread.	
Special Mixed Starter For 2	£11.95
Chicken tikka, lamb tikka, sheek kebab mixed with onions and peppers then served on a sizzler.	

tandoori ka kazana

Tandoor is an oven made from clay, a simple artefact which does many things, i.e. bake bread, or barbecue lamb, chicken and fish. All preparations cooked in the tandoor are marinated in yoghurt together with a special blend of Himalayan herbs and spices that complements each variety of meal. The tandoor is maintained at a high temperature with charcoal such that the heat from the smouldering charcoal combines with that radiated from the oven walls to do the cooking. This process seals in the goodness while the smouldering charcoal gives the food a special flavour.

Lamb Tikka **£9.95**

Pieces of lamb marinated with spices, skewered and barbecued making the lamb deliciously tender

Chicken Tikka **£9.95**

Spring chicken marinated and served off-the-bone

Lamb Shashlik **£9.95**

Tender pieces of lamb marinated with spices and cooked on a skewer with tomato, onion and green pepper

Chicken Shashlik **£9.95**

Chicken marinated with spices and cooked on a skewer with tomato, onion and green pepper

Mix Shaslik **£11.50**

Chicken and lamb marinated with spices and cooked on a skewer with tomato, onion and green pepper

Tandoori King Prawn **£14.95**

Whole Bengal Tiger king prawns marinated with herbs and spices to give a distinctive flavour

Tandoori Chicken **£10.95**

Spring chicken marinated with herbs and spices to give a distinctive flavour

Jambo Ka Kazana **£14.95**

A delicious selection of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, tandoori king prawn and nan bread, served with a bhuna sauce

Dishes For

the maharajas palate

(Please note - 24 hour's notice required)

Kurzi Lamb (Suitable for 2 persons) **£67.95**

Whole leg of lamb marinated in spiced yoghurt sauce, roasted for four hours to acquire special taste, smothered with highly flavoured minced meat curry, garnished with salad dressing; served with egg fried rice.

Murghi Musalam (Suitable for 2 persons) **£44.95**

Whole spring chicken marinated in richly flavoured sauce and roasted for two hours to acquire special taste, smothered with highly flavoured egg curry, garnished with salad dressing; served with peas pilau rice.

Please note when cooking these dishes ginger and garlic is a must

agra house specials

- Agra House Special Biryani** £11.95
Flavoured Basmati rice cooked with chicken, meat and prawns, garnished with salad and an omelette, served with a vegetable curry
- Chana Ghust** £9.95
Lamb cooked with chick peas, medium-spiced with a moist sauce
- Chicken Tikka Ceylon** £9.95
Pieces of tender chicken cooked with coconut in a spicy, fairly hot sauce
- Chicken Tikka Shishlik** £9.95
Chicken marinated with spices and cooked on a skewer with tomato, onion and green pepper in a spiced sauce
- Lamb Tikka Shishlik** £9.95
Lamb marinated with spices - grilled in a tandoor with onions, green peppers and tomatoes and served in a spiced sauce
- Tandoori King Prawn Koraya** £15.95
Barbecued Bengal tiger prawn with herbs and spiced tomatoes, diced onions and peppers.
- Chicken Tikka Pathia** £9.95
Cubes of chicken cooked in a sweet and sour sauce (fairly hot)
- Chicken Tikka Sag** £9.95
Cubes of chicken with spinach in a medium strength moist sauce
- Chicken Tikka Pasanda** £9.95
Slices of chicken cooked in fresh cream, cultured yoghurt, mixed ground nuts and with a dash of red wine
- Lamb Tikka Pasanda** £9.95
Sliced lamb cooked in fresh cream, cultured yoghurt, mixed ground nuts and with a dash of red wine
- Ajuan Butter Chicken** £9.95
Pieces of tender chicken cooked with fresh cream, almond powder and spices, and marinated with butter sauce; for those who like a delicately flavoured curry
- Chicken Tikka Masala** £9.95
Pieces of tender chicken marinated with spices and cooked in a specially-flavoured sauce
- Lamb Tikka Masala** £9.95
Cubes of lamb marinated with herbs and spices in a thick, flavoured sauce
- Garlic Chicken Tikka** £9.95
Cooked with fresh garlic, plum tomatoes and ginger with a special sauce; recommended for lovers of garlic
- Garlic Lamb Tikka** £9.95
Cooked with fresh garlic, plum tomatoes & ginger with a special sauce
- Lamb Tikka Jhalfarezi** £9.95
Small pieces of lamb cooked with onions, tomatoes, green peppers and herbs; sprinkled with green chillies
- Chicken Tikka Jhalfarezi** £9.95
Small pieces of chicken cooked with onions, tomatoes, green peppers, herbs; garnished with green chillies to get those taste buds dancing
- Chicken Tikka Koraya** £9.95
Barbecued chicken cooked in a spicy sauce with green peppers, tomatoes and onions
- Lamb Tikka Koraya** £9.95
Barbecued pieces of lamb cooked in a spicy sauce with green peppers, tomatoes and onions

exclusive to agra house

Each of the following dishes is a favourite chosen by one of our family members working at Agra House, so to keep the authenticity of each dish they can't be changed in any way.

Akbhari **£11.95**

Filleted pieces of chicken or lamb cooked in a tandoor and mixed with richly spiced minced lamb, mustard seeds, capsicum & topped with fresh coriander.

Mango Delight **£11.95**

Barbecued strips of chicken breast, cooked in a creamy, mild, rich sauce topped with ripe mango.

Achari Bahar **£11.95**

Marinated pieces of chicken or lamb cooked in a tandoor and then smothered in a very spicy sauce with pickled Indian fruit.

Tikka Nisha **£11.95**

Pieces of chicken or lamb cooked in a tandoor and then stir fried with spiced onions and mustard seed; this dish is accompanied with a refreshing Indian salad, garnished with fresh chillies.

Capsicum Noorani **£11.95**

Whole green peppers barbecued and then stuffed with tender chicken and cooked with chatt-masala, served in a spicy curried sauce.

Chicken or Lamb Pathia Sizzler **£11.95**

Cooked with garlic, lemon juice, plum tomatoes, fenugreek, served sizzling. (Available with King Prawn for £12.95)

Shaban Khazana **£11.95**

Chicken, lamb, mince meat, sliced onions and peppers with strips of paneer (Indian cottage cheese).

Chicken or Lamb Panshi Special **£11.95**

Chef's own secret recipe with a sizzling spicy tangy sauce. Highly recommended.

set meal for one

Meat A **£19.95**

1 lamb tikka (starter), 1 chicken tikka - dupiaza, 1 vegetable bhaji, 1 pilau rice, 1 nan bread

Vegetarian B **£17.95**

1 onion bhaji (starter), 1 vegetable balti, 1 mushroom bhaji, 1 pilau rice, 1 nan bread

set meal for two

Meal A **£46.95**

2 Bengal Tiger kin prawns on puri (starters), 1 chicken tikka masala, 1 lamb jhalfarezi, 1 aloo gobi, 1 plain rice, 1 mushroom fried rice, 1 peshawari nan, 2 ice creams, 2 coffees

Meal B **£46.95**

2 chicken tikka (starters), 1 garlic chicken masala, 1 lamb shashlik, 1 vegetable curry (side dish), 1 special fried rice, 1 pilau rice, 1 garlic nan, 2 ice creams, 2 coffees

chefs exotic specialities

- King Prawn Delight** **£14.95**
Barbecued Bengal Tiger king prawns, cooked in a delicate, mild-flavoured yoghurt sauce
- Chef's Special Chicken** **£10.95**
Breast of spring chicken marinated with spices - barbecued and cooked with fresh garlic, ginger, sultanas, tomatoes and herbs
- Lamb Tikka Badam Bahar** **£10.95**
Pieces of barbecued lamb cooked with fresh cream, cultured yoghurt, almond powder, lemon juice and selected, highly-flavoured spices and sultanas
- Makhani Chicken** **£10.95**
Chicken tikka fillet with almond, coconut, mango in a light creamy sauce
- Chicken or Lamb Milbana** **£10.95**
Chicken or lamb cooked with plum tomatoes, mango, pineapple in a spicy medium sauce.
- Chicken Tikka Sag Paneer** **£10.95**
Chicken cooked with roasted spinach, garlic and paneer (indian cheese).
- Lamb Khobani** **£10.95**
Lamb and potatoes cooked with green chillies and soy sauce and garnished with stir fried peppers.
- Akbar Chicken Saag** **£10.95**
Cooked in medium spices with spinach and topped with spicy mushrooms.
- Chicken Rezallah** **£10.95**
Strips of marinated chicken cooked in a spicy tandoori massala with onions, peppers, mushrooms and chopped green chilli. Fairly hot.
- Chicken Tamil** **£10.95**
Cooked in a tandoori with green chilli, fresh garlic, spices, coriander and a touch of lemon juice.
- Aromatic Kaka Sizzler** **£11.95**
A very aromatic dish cooked with chopped tomato, desiccated coconut, tandoori masala and mango for a rich and spicy, medium dish. Served sizzling!

balti dishes

- Chicken or Lamb** **£9.45**
- Chicken Tikka or Lamb Tikka** **£10.45**
- Prawn** **£10.45**
- King Prawn** **£13.95**
- Chicken and Mushroom** **£10.45**
- Meat and Mushroom** **£10.45**
- Prawn and Mushroom** **£10.45**
- King Prawn and Mushroom** **£14.45**
- Chef's Special Mix Balti** **£14.45**
Chicken, lamb, prawn and king prawn.

from the chef's pan

The gourmet will find that our cuisine offers far more than simple curries. We maintain that to be worthy of being presented as a meal, a curry must blend at least a dozen individual flavours of herbs and freshly ground spices into a piquant whole. Our dishes are prepared with the addition of fragrant, warm and pungent spices from India, separately prepared each day and delicately blended in meticulous proportions to give the distinctive flavours and aromas of the variety of meals we list below.

curry dishes

Medium spiced curry, a balanced flavour suitable for those new to Indian cuisine

rogon josh dishes

Medium, slightly spiced and topped with tomatoes.

korma dishes

Mild with cream, coconut, sugar, sultanas and almonds

bhuna dishes

Mild or medium, served in a moist sauce, garnished with fresh coriander

dansak dishes

Fairly hot, sweet and sour, cooked with lentils and pineapple

madras dishes

Hot dish cooked with chilli & hint of lemon

vindaloo dishes

Very hot dish cooked with plenty of chillies

dupiaza dishes

Medium dish cooked with lots of onions

Chicken	£8.95
Meat	£9.50
Prawn	£9.50
King Prawn	£12.95

biryani dishes

Saffron-flavoured Basmati rice, lightly spiced and garnished with green salad; served with a mixed vegetable curry. Recommended for those new to Indian cuisine.

Chicken or Lamb	£9.95
Chicken Tikka or Lamb Tikka	£10.95
Prawn	£9.95
King Prawn	£13.95
Chicken and Mushroom	£11.95
Meat and Mushroom	£11.95
Prawn and Mushroom	£11.95
King Prawn and Mushroom	£14.95



shabji corner

- Mixed Vegetable Podina** £8.95
Vegetables cooked in a specially prepared fresh garden mint flavoured sauce, to make a mild, sweet and slightly sour taste with lemon zest
- Mixed Vegetable Jhalfarezi** £8.95
Cooked with onions, tomatoes, green peppers and herbs, garnished with fresh chillies. (To get those taste buds dancing)
- Mixed Vegetable Balti** £8.95
Gently flavoured curry, traditionally eaten straight out of the dish with nan.
- Mushroom Masala** £8.95
Richly spiced creamy sauce with coconut, almond powder, chopped mushrooms
- Brinjal Rogon** £8.95
Aubergine cooked in a spicy sauce topped with tomatoes
- Mixed Vegetable Curry** £8.95
Vegetables in a very slightly spiced curry sauce
- Bindy Bhuna** £8.95
Okras cooked in a spiced, medium-flavoured sauce
- Aloo Madras** £8.95
Cubed potatoes cooked in a juicy and slightly tangy hot sauce
- Chana Bhuna** £8.95
Chick peas cooked in a medium-flavoured thick sauce
- Mixed Vegetable Dansak** £8.95
Vegetables cooked in a sweet & sour sauce with lentils, pineapples. Fairly hot.
- Mushroom Biryani** £8.95
Saffron flavoured rice cooked with mushrooms, served with a vegetable curry

The majority of our fresh vegetables are locally produced.
We only use low fat vegetable oil for cooking

vegetable side dishes

- Mixed Vegetable Bhaji** £3.95
- Bombay Aloo** £3.95
- Aloo Gobi** £3.95
- Sag Bhaji** £3.95
- Sag Aloo** £3.95
- Sag Ponir** £3.95
- Mushroom Bhaji** £3.95
- Bindy Bhaji** £3.95
- Brinjal Bhaji** £3.95
- Tarka Dhall** £3.95
- Dhall Masala** £3.95
- Gobi Bhaji** £3.95
- Chana Bhaji** £3.95

For non-meat eaters main courses of the above are available.



breads

Nan	£2.95
Keema Nan	£3.50
Garlic Nan	£3.50
Peshwari Nan	£3.50
Stuffed Nan	£3.50
Cheese Nan	£3.50
Garlic & Keema Nan	£3.75
Garlic & Cheese Nan	£3.75
Paratha	£3.50
Stuffed Paratha	£3.50
Keema Paratha	£3.50
Tandoori Roti	£1.95

rice

Plain Rice	£2.95
Pilau Rice	£3.20
Fried Rice	£3.20
Mushroom Rice	£3.50
Vegetable Rice	£3.50
Special Fried Rice	£3.50
Fruit Rice	£3.50
Egg Fried Rice	£3.50

sundries

Plain Popadoms	£0.90
Pickle Tray	£3.00
Raitha - Cucumber/Onion	£2.50
Indian Salad	£2.50
Chips	£3.25

WE CAN CATER FOR VEGANS, PLEASE ASK!

Please allow time for preparation as all our meals are cooked to order. This enables us to maintain our high standards.

If you do not see the dish of your choice, management will be pleased to oblige if at all possible.

Many of our dishes use certain allergens such as egg, gluten, dairy etc. Please ask about your meal when ordering and we will be happy to advise you.