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menu

blue ginger

starters

Duck Tikka 9.95
Duck breast marinated in cumin, coriander, mint and honey. Flovoured with sessemi oil, mustard with a hint of chilli.

Sizzling Chicken 5.75
Strips of chicken in batter, stir fried with onions, peppers, lemon grass and spring onions. A fusion dish, delightfully different

Garlic Chilli Chicken Stir Fry 5.75
Chicken tikka pieces stir fried with onions, peppers, green chilli, garlic and coriander.

Navratan Tikka Puri 5.75
Diced chicken tikka stir fried with curry leaves, mint, onions, peppers and spring onions,served on puri.

Malai Chicken Tikka 5.45
Marinated in yoghurt, cream and nut paste. Delicately mild spiced and wonderfully tender

Tawa Chicken 5.75
Chicken fillets marinated in spices, malt vinegar, lemon juice and pan fried with chilli, shallots, bell pepper and fresh herbs.

Chicken Tikka or Tandoori Chicken 5.45

Lamb or Vegetable Samosa 3.95
Triangular shaped pastry, stuffed with vegetables or mince lamb

Onion Bhaji 4.95

Pannir Kebab 4.95
Rolled mince pannir and potato, gram flour and roasted cumin, delicately spiced and wonderfully tender .

Pannir Chilli 4.95
Strips of pannir, stir fried with fresh green chillies, spring onions and peppers in chef 's special relish

Betatawada 4.95
Mashed potato balls with herbs and spice, battered and deep fried

Aloo Puri 4.95
Spicy potatoes served on a deep fried bread

Gilafi Sheek Kebab 5.45
Cocktail sheek kebabs cooked with green herbs and tossed dry

Gujarati Kofta 5.45
Minced meat ball cooked with fresh garlic, ginger and garamasala

Tandoori Lamb Chops 5.95
Marinated in spices, mint and yoghurt, grilled in tandoor

Tandoori King Prawn 6.45
King sized prawn delicately spiced and barbecued on a skewer

King Prawn Puri 6.45
King size prawn cooked with herbs and spices served on a deep fried bread

Salmon Mahi Tikka 6.45
Salmon marinated in ajwain, basil, coriander turmaric and lime juice and seared in a clay oven.

Monkfish Tandoori 6.45
Diced pieces of monkfish lightly spiced and marinated with coriander and ginger sauce then flame grilled in the tandoor

Tellapia Delight 5.95
Fillet of tellapia fish, medium spiced and pan fried with garlic, ginger and lemon juice with a hint of fresh mint

Mussels Khafna 5.95
Fresh mussels fried in olive oil with garlic, lemon grass, strips of cabbage and lemon juice to create a robust and spicy flavour

Fish Platter (2 Person £12.95) 6.95
A selection of individually prepared tantalizing sea food delicacies

Kebab Platter (2 Person £10.95) 5.95
A gourmet selection of mixed starters in our own style

Vegetable Platter (2 Person £9.95) 5.45
A selection of tempting vegetable starters













blue ginger fusion dishes

Duck Hariyali 13.95
Duck breast marinated in mixed spices, sessmi oil, lime juice, garlic and ginger, served with lightly spiced potato in a chef's special citrusy chilli flavoured gravy

Chicken Silsila 13.95
Chicken, onions, peppers, tomatoes toasted in a clay oven, then prepared with mushroom sauce spiced with green herbs. Served on a bed of noodles

Kalai Jalsa 12.95
Barbecued chicken and roasted peppers, onion and tomato. Cooked with bengali, chilli, fresh coriander. Hot and deeply spicy dish, reduced in an iron skilet for perfect taste

Murgh Shahi Tukra 14.95
Chicken breast stuffed with minced meat and nuts, spiced with star anise then cooked in a kashmiri style sauce. Served with pilau rice and batora

Lamb Shank Nihari 14.95
Tender pieces of lamb shank, slow cooked in mint, bayleaf and chefs special spices

Chicken Munchurian 12.95
Spiced strips of chicken breast, fried then cooked in a special hot, sweet and tangy sauce. Something new and different!

Desi Lasagne 12.95
Chicken tikka, minced lamb, tomato, coriander, herbs and spices cooked with an infusion of mustard and fresh chilli then dressed with mashed potato and covered in cheese.

Malai Chicken Jalfrezi 12.95
Chicken fillets cooked in yoghurt, cream, green chillies, onion, capsicum, curry leaves and fresh herbs. A hot dish. Exclusive to Blue Ginger!

Murgh Monipuri 12.95
Chicken fillets marinated in spices then cooked in ginger, lemon grass, coriander, spring onions, chilli and coconut milk sauce. A fairly spicy dish.

Chicken breast stuffed with minced meat and nuts, spiced with star anise then cooked in a kashmiri style sauce. Served with pilau rice and batora

fish and seafood dishes

Exotic Salmon 13.95
Chunks of salmon delicately spiced and marinated in herbs, then cooked in ginger, lemongrass, coriander and coconut milk sauce

Salmon Paturi 13.95
Fillet of salmon, delicatley spiced in turmaric, cumin and lemon juice. Cooked with butternut squash, flavoured with honey, chilli and fresh coriander

Roshuni Monkfish 13.95
Monkfish with dhania, cardemom, olive oil and garlic, then grilled in the tandoor oven.
Served on a bed of spicy mixed vegetable sambar

Kerela Monkfish 13.95
Monkfish, lavishly spiced and grilled in the tandoor cooked in a special blend of fresh coriander and coconut cream sauce with a slight infusion of garlic and ginger

Nawabi Tuna 13.95
Tuna steak coated in a rich and spicy marinade, baked in tandoor, simmered in luscious peppercorn and cinnamon tangy sauce.

Seabass Aloo Palak 13.95
Wonderfully tasty seabass fillet, pan fried in olive oil and cooked with chatt masala and black pepper, baby potatos and spinach leaves

Seabass Malai Jhool 13.95
Fillet of seabass, spiced with a special blend of massala and served in a sauce with mustard seeds, curry leaves, coconut milk and kashmiri chilli flakes.

Tellapia Tarkari 13.95
Fillet of tellapia marinated and cooked with strips of capsicum, onion and tomatoes in a light, spicy cumin sauce

Tellapia Delight 11.95
Fillet of tellapia fish, medium spiced and pan fried with onion, garlic, ginger and lemon juice with a hint of fresh mint served on a sizzler with salad

Roshuni Tuna 13.95
Succulent tuna, seasoned with garlic and herbs, shallow fried in olive oil and served on a bed of spicy green bean Bhajia

specialities

Clay-Pot Chicken or Lamb 10.95
Tender spring chicken or lamb roasted in the clay oven, cooked in fenugreek and coriander in chef's special bhuna sauce

Adhrak Salan Chicken or Lamb 10.95
Fillets of chicken or diced lamb, specially prepared with herbs, spice, fresh ginger and coriander

Khada Masala Chicken or Lamb 10.95
Succulent Lamb or Chicken, braised golden brown with chopped onions and slices of ginger, with a touch of garlic and unground whole spices.

Coriander Relish Chicken or Lamb 10.95
Prepared with a special blend of masala. Pieces of lamb or chicken cooked in a coriander relish sauce with a touch of garlic and ginger

Dhaba Chicken or Lamb 10.95
Small roundlets of lamb or chicken cooked in tandoor . Finished with nutmeg and exotic spices in a thick sauce. A tender tasty dish

Tapeli Ceylon Chicken or Lamb 10.95
A casserole of spring chicken or lamb cooked with spring onion, bell peppers, chilli flakes, coconut and a small amount of cream

Jalfrezi Chicken or Lamb 10.95
Chicken tikka or lamb cooked with green herbs, onions, fresh green chilli, pepper and coriander. A hot dish.

Garlic Chilli Chicken or Lamb 10.95
A most popular lamb or chicken dish extensively prepared with fresh green chillies, tomatoes and garlic. A hot dish

Chicken Tikka Masala 10.95
Tender chicken barbecued in the clay oven and delicately blended in subtle cream and nut sauce. A firm favourite cooked to our own recipe.

Murghi Amdani 10.95
Succulent chicken tikka prepared in the tandoor then cooked in an exclusive rich mango and cream sauce

Chicken Tikka Badami 10.95
Chicken tikka cooked with mixed nuts, sliced almonds and whole cashew nuts in chef 's special mild sauce and fresh cream

Buttered Chicken 10.95
Barbecued boneless chicken flavoured with herbs and spice, cooked in butter with nuts and fresh cream sauce

Karahi Chicken Tikka or Lamb 10.95
Diced chicken, or lamb roasted in the tandoor and cooked with green herbs, tomatoes, capsicums in a karahi sauce then tossed in an iron skillet

Khodu Gosht 10.95
Fillets of lamb lightly spiced and slow cooked with turmeric, jeera, garamasala and butter nut squash creating a spicy yet sweet taste

Extra £1 for Lamb

prawn dishes (small prawns £10.95)

Clay Pot 13.95
King size or small prawns cooked in fenugreek, coriander, garlic, ginger and chef's special bhuna sauce

Khada Masala 13.95
Caramelized onions with slices of fresh ginger, spring onion, and unground whole spices. A full flavoured dish

Amdhani 13.95
Delicatley spiced in mix masala and fresh herbs. Cooked in an exclusive rich mango and cream sauce.

Jalfrezi 13.95
A hot dish cooked with fresh green chilli, onion, peppers, herbs and coriander

Tandoori Masala 13.95
Only king sized prawn, tandoor roasted and cooked in mild spices with fresh cream and nuts, cooked to our own recipe

Saag 13.95
Spinach, garlic, ginger and spices put together to create a robust mild to medium taste

Karahi 13.95
A beautifull combination of spices with onion, peppers, tomato and green herbs in a karahi sauce served in an iron skillet

Garlic Chilli 13.95
A fine combination of garlic, chilli, ginger, spring onion and various spices. A hot and tasty dish













traditional dishes

Saag 9.95
A beautiful combination of spinach, garlic and spices to produce a medium semi-dry dish

Korma 9.95
A delicate preparation with cream, nuts and mild spices to produce a very mild taste

Rogan Josh 9.95
Medium spice with green capsicum, tomatoes and onions served in a thick spicy sauce

Bhuna 9.95
Boneless piece of chicken cooked in a thick spicy sauce with onions, tomatoes and green herbs. Medium strength.

Dhansak 9.95
Lamb or chicken cooked with a beautiful combination of spices, lentils, lemon juice, producing a sweet, sour and slightly hot taste

Pathia 9.95
A sweet, sour and slightly hot dish cooked with red onion, tomato, malt vinegar in a combination of spices and fresh herbs

Karahi Keema Peas 9.95
Humble minced meat and peas transformed into a delightful spicy dish. Served in an iron skillet

Vindaloo 9.95
Very hot goan dish! Cooked with vinegar mustard, lime juice, potato, extra chilli and a combination of spices, garlic and ginger

Extra £1 for Lamb

tandoori specialities (Healthy Grills)

Chicken Tikka or Tandoori Chicken 9.95
Tender spring chicken, marinated in fresh ground spices and yoghurt roasted in the tandoor

Chicken Shaslik 10.95
Succulent pieces of chicken breast with onions, capsicum and tomatoes barbecued to perfection

Tandoori Lamb Chops 10.95
Spring lamb chops marinated in yoghurt, mint and spices, grilled in tandoor

Mixed Grill 14.95
An assortment of tandoori chicken, lamb chops, chicken tikka, sheek kebab and special king prawn

Panir Shaslik 9.95
Diced pieces of indian cheese with onion, capsicum and tomato barbecued in tandoor

Fish Shaslik 13.95
Choice of salmon, king prawn or monkfish grilled in a clay oven with tomato, onion and capsicum, garnished with fresh coriander

Salmon Tikka 12.95
Delectable salmon subtly marinated in tantalizing spices and tenderly baked in a clay oven

Monkfish Tandoori 12.95
Diced pieces of monkfish fillet lightly spiced and marinated with coriander, ginger and yoghurt sauce then flame grilled in the tandoor

Tandoori King Prawn 12.95
King sized prawns marinated in spices and delicately cooked in the clay oven

vegetable main dishes (served as a side dish at £5.45)

Vegetable Munchurian 8.95
A selection of vegetables cooked with a beautiful combination of spices, vinegar and herbs, producing a sweet, sour and hot taste. A fusion delightfully different

Pannir Vegetable Claypot 8.95
Fresh vegetable and Indian cheese paneer cooked in fenugreek, dhania and chef 's special sauce

Pannir Tikka Masala 8.95
Diced pannir prepared with herbs and delicately blended in a subtle nut and cream sauce

Mixed Vegetable Masala 8.95
Assorted fresh vegetables delicately blended in an exclusive cream and nut sauce

Mixed Vegetable Relish 8.95
Fresh vegetables prepared in a special blend of coriander, relish sauce with an infusion of garlic and ginger

Karahi Mixed Vegetable 8.95
Garden fresh mixed vegetables cooked with green herbs and thick sauce. Served in an iron skillet

Garlic Shabji Chilli 8.95
A very hot dish of assorted vegetables evtensively prepared with fresh garlic and chillies in a lingering piquant sauce

Mixed Vegetable Jalfrezi 8.95
A combination of mixed vegetables cooked with onion, fresh chilli, capsicum and fresh coriander
A hot dish!

vegetable side dishes (served as a main dish at £8.95)

Saag Bhaji 4.95
Spinach with garlic and turmeric

Bombay Aloo 4.95

Chana Masala 4.95
Chick peas cooked with exotic spices

Cauliflower Bhaji 4.95

Bengan Bhaji 4.95
A traditionally cooked aubergine delight

Mushroom Bhaji 4.95

Bhindi Bhaji 4.95
Sliced okra, cooked blue ginger style

Tarka Dal 4.95
Mixed lentils with fried garlic

Saag Aloo 4.95
Spinach and potatoes in exotic spices

Saag Pannir 4.95
Spinach and Indian cheese

Miloni Niramish 4.95
Dry mixed vegetable with herbs and spices

Makai Peas Paneer 4.95
Sweet corn, makai peas and Indian cheese, cooked and spiced






biryani dishes

Chicken or Lamb Biryani 10.95
Basmati rice, cooked with cubed pieces of lamb or chicken, garnished with almonds and sultanas, served with a separate sauce

Chicken Tikka Biryani 11.95
Tender pieces of chicken cooked with pilau rice, served with a separate sauce, decorated with nuts

Malayan Biryani 12.95
Tandoori chicken pineapple, cashew nuts, almonds and sultanas cooked with saffron flavoured rice. Served with a separate sauce

King Prawn Biryani 13.95
Basmati rice, cooked with succulent fresh prawns, garnished with almonds and sultanas, served with a separate sauce

Vegetable Biryani 10.95
Special basmati rice, cooked together with several fresh vegetables, spices and nuts. Served with a separate sauce

Special Biryani 14.95
Tandoori king prawn, chicken tikka, tandoori chicken (boneless) cooked with saffron flavoured rice, almonds and cashew nuts, topped with omelette. Served with a separate sauce

Extra £1 for Lamb

rice dishes

Boiled Rice 2.95

Pilau Rice 3.45

Mushroom Pilau Rice 3.75

Spinach Fried Rice 3.75

Egg Fried Rice 3.75

Peas Pilau Rice 3.75

Garlic Fried Rice 3.75

Mothi Pilau 3.95
Basmati rice, with nuts, spring onions and sultanas

Sizzling Rice 3.95
Basmati rice cooked with spring onions and soy sauce

Lemon and Chilli Fried Rice 3.95
Basmati rice cooked with lemon and green chilli

Keema Pilau Rice 3.95
Basmati rice cooked with mince lamb and onions

Blue Ginger Special Rice 4.95
Basmati rice cooked with chicken tikka, prawn ginger and spring onions

indian breads

Naan 2.95

Garlic Naan 3.45

Keema Naan 3.75

Peshwari or Cheese Naan 3.75

Garlic and Chilli Naan 3.95
Leavened bread cooked with fresh garlic and chopped green chilli-red hot!

Garlic and Coriander Naan 3.95
Leavened bread with garlic and fresh coriander

Keema and Cheese Naan 3.95
Leavened bread stuffed with minced meat and topped with cheese

Tandoori Roti 2.95
Clay oven roasted wheat bread

Paratha 1.95
Extra light buttered wheat bread

Chapati 1.95

extras

Plain or Spicy Popadum 0.75

Chutney Tray 1.50
Minty yoghurt, mango chutney and garlic chilli sauce

Onion Salad 1.00
Mint onion salad and red onion salad

Pickle Tray 1.50
Lime pickle, mango pickle and chilli pickle

Raita 1.50
A delicious yoghurt preparation

Green Salad 1.95

Chips 2.95

Please let us know if you have any allergies or dietary restrictions.













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superb traditional and fusion indian cuisine

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The management reserve the right to refuse entry at any time without reason.
The management also reserve the right to ask patrons to vacate the premises should the management feel such action is warranted.
Doggy bags will be charged at £1.00 perbag for packaging.