



gourmet **menu**



blue
ginger

appetisers

Plain Popadum

Spicy Popadum

starters

Sizzling Chicken

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

Chicken tikka pieces stir fried with onions, peppers, green chilli, garlic and coriander

Navratan Tikka Puri

Diced chicken tikka cooked with curry leaves, mint, onions, peppers and spring onions. Served on deep fried bread.

Malai Chicken Tikka

Marinated in yoghurt cream and nut paste. Delicately mild spiced and wonderfully tender.

Tandoori Chicken or Chicken Tikka

Tender spring chicken, marinated in fresh ground spices and yoghurt roasted in the tandoor.

Onion Bhaji

Sliced onions with chick peas flour and deep fried.

Meat Samosa

Triangular shaped pastry, stuffed with minced meat.

Vegetable Samosa

Triangular shaped pastry, stuffed with vegetables.

Pannir Kebab

Rolled mince pannir, gram flour and roasted cumin, delicately spiced and wonderfully tender.

Chutney Tray

Minty yoghurt, mango chutney and garlic chilli sauce

Onion Salad

Mint onion salad and red onion salad

Pannir Chilli

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

Betatawada

Mashed potato balls with herbs and spice, battered and deep fried.

Aloo Puri

Spicy potatoes served on a deep fried bread.

Gilafi Sheek Kebab

Cocktail sheek kebabs cooked with green herbs and tossed dry.

Gujarati Kofta

Minced meat ball cooked with fresh garlic, ginger and garamasala.

Tandoori Lamb Chops

Marinated in spices, mint and yoghurt, grilled in tandoor.

Prawn Puri

Prawn cooked with herbs and spices served on a deep fried bread.

Telapia Delight

Fillet of tellapia fish, medium spiced and pan fried with garlic, ginger and lemon juice with a hint of fresh mint served with salad

tandoori specialities biryani dishes

Tandoori Chicken or Chicken Tikka

Tender spring chicken, marinated in fresh ground spices and yoghurt roasted in the tandoor.

Chicken Shaslik

Succulent pieces of chicken breast with onions, capsicum and tomatoes barbecued to perfection.

Tandoori Lamb Chops

Spring lamb chops marinated in yoghurt, mint and spices, grilled in the tandoor.

Chicken or Meat Biryani

Basmati rice, cooked with cubed pieces of meat or chicken, garnished with almonds and sultanas, served with a separate sauce

Chicken Tikka Biryani

Tender pieces of chicken cooked with pilau rice, served with a separate sauce, decorated with nuts.

Vegetable Biryani

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

specialities

Clay-Pot Chicken or Meat

Tender spring chicken or meat roasted in the clay oven, cooked in fenugreek and coriander in chef's special bhuna sauce

Adhrak Salan Chicken or Meat

Fillets of chicken or diced meat, specially prepared with herbs, spice, fresh ginger and coriander

Khada Masala Chicken or Meat

Succulent Meat 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 Meat

Prepared with a special blend of masala. Pieces of meat or chicken cooked in a coriander relish sauce with a touch of garlic and ginger

Jalfrezi Chicken or Meat

Chicken tikka or meat cooked with green herbs, onions, fresh green chilli, pepper and coriander. A hot dish.

Garlic Chilli Chicken or Meat

A most popular meat or chicken dish extensively prepared with fresh green chillies, tomatoes and garlic. A hot dish

Chicken Tikka Masala

Tender chicken barbecued in the clay oven and delicately blended in subtle cream and nut sauce. A firm favourite

Murghi Amdani

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

Chicken Tikka Badami

Chicken tikka cooked with ground nuts, sliced almonds and cashew nuts in chef's special mild sauce and fresh cream

Buttered Chicken

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

Khodu Gosht

Fillets of meat lightly spiced and slow cooked with turmeric, jeera, garamasala and butternut squash creating a spicy yet sweet taste

Tapeli Chicken or Meat

A casserole of spring chicken or meat cooked with spring onion, bell peppers, chilli flakes, coconut and a small amount of cream.

traditional dishes

Karahi Chicken or Meat

Tender cubes of chicken or meat moderately spiced and cooked with green herb. Served in a sizzling iron skillet

Saag Chicken or Meat

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

Korma Chicken or Meat

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

Rogan Josh Chicken or Meat

Medium hot with green capsicum, tomatoes and onions served in a thick spicy sauce

Bhuna Chicken or Meat

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

Dhansak Chicken or Meat

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

fish & prawn dishes

Karahi Prawn

Prawns moderately spiced, cooked with green herbs and tossed in an iron skillet.

Saag Prawn

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

Garlic Chilli Prawn

Ocean fresh prawns, cooked in medium spices, coriander, onions, capsicum and extra garlic and chilli. A hot dish.

Tellapia Tarkari

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

Tellapia Delight

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

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

vegetable main dishes

Paneer Vegetable Claypot

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

Pannir Tikka Masala

Diced pannir prepared with herbs and delicately blended in a subtle nut and cream sauce

Mixed Vegetable Masala

Assorted fresh vegetables delicately blended in an exclusive cream and nut sauce

Mixed Vegetable Relish

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

Karahi Mixed Vegetable

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

Garlic Shabji Chilli

A very hot dish of assorted vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce

rice dishes

Boiled Rice

Pilau Rice

Mushroom Pilau Rice

Spinach Fried Rice

Egg Fried Rice

Peas Pilau Rice

Garlic Fried Rice

indian breads

Naan

Garlic Naan

Keema Naan

Peshwari Naan

Cheese Naan

Tandoori Roti

Chapati

Gourmet Special

Blue Ginger is delighted to offer a scrumptious meal from our Gourmet menu. With our extensive selection you will be spoilt for choice.

For only **£12.95** you will enjoy:-
Popadum, any starter, any main meal and
any rice or naan of your choice - Simple!

Any dishes ordered from the
main menu will incur an extra charge.
Any starters an extra charge of **£2.00**
Any main dish an extra charge of **£4.95**
Any rice or naan an extra charge of **£1.00**

Childrens portions are available at a cost of **£6.95**

Doggy bags will be charged £1.00 each bag
for packaging.

How it works

Appetiser

Popadum with salad and dips.

Starter

Any starter from the menu.

Main

Any Main meal from the menu.

Then Choose

Any Rice or Naan bread from the menu.

£12.95 per person



www.bluegingerindianrestaurant.com

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.

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