

Tandoori King Prawn Massala £14.95

King prawn cooked in a clay oven and then prepared in tandoori sauce with cream and yoghurt

Chicken Pasanda or Lamb Pasanda £10.95

A special mild dish cooked with almond, sultanas and fresh cream

Chicken Shashlic Kebab or Lamb Shashlic Kebab £10.95

Marinated lamb on skewers with spicy green peppers, tomatoes and onions served sizzling hot.

Chicken Jalferezi or Lamb Jalferezi £10.95

A spicy fairly hot curry cooked with diced onions, green peppers and hot chillies.

Chicken Tikka Bhuna or Lamb Tikka Bhuna £10.95

Cooked in spicy curry sauce and cream - mild flavour.

Chicken Karahi or Lamb Karahi £10.95

An exotic dish prepared in a blend of mild herbs, spices, diced onion and peppers.

Assam Chicken or Assam Lamb £10.95

A spicy fairly hot curry cooked with green chillies and coriander.

Gujeratie Chicken or Gujeratie Lamb £10.95

A special fairly hot dish cooked with spinach and fresh chillies.

Goan Chicken or Goan Lamb £10.95

Goa's signature dish with coconut, tamarind, red chillies, turmeric and paprika.

Jhinga Dandas £14.95

King prawn cooked in onion, coconut, tamarind, dry red chillies, green chillies, garlic, ginger and medium spices

Indian Breads

Nan (v) £2.95

Leaven bread cooked in charcoal oven

Peshwari Nan (v) £4.95

Prepared with oriental nuts, sultanas and coconuts

Garlic Nan (v) £4.95

Baked with freshly chopped garlic

Keema Nan £4.95

Stuffed with spicy minced meat

Cheese and Coriander Nan (v) £4.95

Baked with grated cheddar and coriander

Kulcha Nan (v) £4.95

Baked with freshly sliced onion and coriander

Tandoori Roti (v) £2.95

Unleaven whole wheat bread baked in the clay oven

Paratha (v) £2.95

Layered whole white wheat bread

Stuffed Paratha (v) £4.95

Layered, whole wheat bread with vegetable stuffing

Chapthi (v) £1.95

Soft thin whole wheat bread

Vegetable Dishes (served as side dishes)

Takari Handi (v) £4.95

Seasonal vegetables tossed with cumin and crushed black pepper

Khatte Baingan (v) £4.95

Aubergine in a gravy made of onions, red chillies, coriander seeds and cashew nuts

Fresh Butternut Squash (v) £4.95

Fresh butternut squash with fennel and coriander leaves

Methi Aloo (v) £4.95

Baby potatoes tossed with fresh fenugreek leaves

Khumb Muttar (v) £4.95

Mushrooms and peas in onion, tomato and cashew nut sauce

Bhindi Masala (v) £4.95

Okra tossed with onions, tomatoes, cumin, spices and coriander leaves

Tadka Dal (v) £4.95

Yellow lentils finished with browned garlic, cumin and red chillies

Fresh Mushroom Bhaji (v) £4.95

Mushrooms light spiced with cumin and turmeric

Sag Bhaji (v) £4.95

Fresh spinach cooked with onion, tomato and ground spices

Mutter Paneer (v) £4.95

Peas flavoured with cheese and ground spices

Palak Paneer (v) £4.95

Fresh spinach flavoured with grated cheese and ground spices

Bombay Potato (v) £4.95

Fresh potato cooked with onion and ground spice

Asparagus and French Beans (v) £4.95

Cooked with mustard seeds, curry leaves and grated fresh coconut and crushed pepper

Aloo Gobi (v) £4.95

Cauliflower and potato cooked with onion and fresh ground spices

Sag Aloo (v) £4.95

Spinach and potato cooked with onion and freshly ground spices

Chana Massala (v) £4.95

Chickpeas cooked with onion, tomatoes, cumin, spices and coriander leaves

Raita / Yoghurt

Cucumber Raita (v) £3.95

Yoghurt with cucumber

Onion Raita (v) £3.95

Yoghurt with onion

Sundries

Pilau Rice (v) £3.25

Flavoured basmati rice

Plain Rice (v) £2.95

Saffron Rice (v) £4.95

With saffron and cumin

Coconut Rice (v) £4.95

Special Fried Rice (v) £4.95

Basmati rice fried with peas and omelette on top

Mushroom Fried Rice (v) £4.95

Basmati rice fried with mushrooms

Lemon Rice (v) £4.95

Basmati rice fried with cashew nuts, green peppers, chilli and lemon juice

Plain Papadam (v) £0.75

Massala Papadam (v) £0.75

Spicy and hot

Plain Papadam (v) £0.75

Massala Papadam (v) £0.75

Spicy and hot

Pickles & Chutneys

A tray of selected pickles and chutneys (v) £2.95

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Should you have any cause for complaint, please do not hesitate to let us know.

Any other dishes not on this menu can be prepared on request

Prices include VAT

Veranda

Traditional Indian Restaurant



HIGHEST QUALITY INDIAN FOOD

MULTI AWARD WINNING CHEF

Take Away Menu

Tel: 01329 835566

Tel: 01329 834466

**The Square, Wickham,
Hampshire, PO17 5JG**

Telephone Orders Welcome

OPENING HOURS:

Monday - Saturday: 4pm - 11pm

Sunday: 4pm - 10.30pm

Orders & Reservations can be placed online at:

www.verandaofwickham.co.uk

A La Carte Starters

King Prawn Puri <i>Tiger prawns flavoured with herbs and roasted spice, served on Indian bread</i>	£6.95
Orissa Style Chilly Fried Squid <i>Squid marinated in yoghurt, roasted cumin, fresh herbs, green chillies and cucumber</i>	£5.95
Grilled Scallops <i>Fresh scallops flavoured with green, pink and black peppercorns, drizzled with oven roasted spices and crushed fenugreek in olive oil</i>	£9.95
Grilled Paneer (v) <i>Indian Cottage cheese with red pepper, Onion & Mild Spices, grilled in Tandoor.</i>	£6.95
Tandoori Sardines <i>Sardines marinated in yoghurt and ground spices, grilled in the tandoor</i>	£5.95
Aloo Tuk (v) <i>Pan fried cakes of potato with split lentils, ginger, toasted cumin and spinach stuffing</i>	£4.95
Mixed Kebab <i>Chicken tikka, lamb tikka and sheek kebab</i>	£6.95
Onion Bhaji (v) <i>Grated onions and fresh herbs, deep fried in spicy batter</i>	£4.95
Lamb Tikka <i>Diced lamb, marinated in yoghurt and ground spices, grilled in the tandoor</i>	£5.95
Chicken Tikka <i>Fresh chicken marinated with herbs and freshly ground spices, yoghurt and grilled in the tandoor</i>	£5.95
Samosa-Vegetables (v) <i>Triangles of pastry stuffed with vegetables</i>	£4.95
Samosa - Meat <i>Triangles of pastry, stuffed with minced lamb</i>	£4.95
Sheek Kebab <i>Succulent skewered minced lamb kebabs</i>	£5.95
King Prawn Butterfly <i>Fresh king prawn deep fried in butter</i>	£6.95
Chicken Pakora <i>Diced marinated chicken deep fried in gram flower coating finished with mixed peppers</i>	£5.95
Jhinga Bezule <i>Crispy fried king prawns tossed with mustard seeds, curry leaves and green chillies</i>	£6.95

Traditional Curry Dishes

Choice of chicken or lamb

Korma <i>Very mild creamy curry</i>	£8.95
Curry <i>Medium, cooked in a traditional curry sauce</i>	£8.95
Madras <i>Cooked with fairly hot spices</i>	£8.95
Vindaloo <i>Very hot</i>	£8.95
Dupiaza <i>Medium sauce with onion cubes</i>	£8.95
Mathi <i>Medium strength curry with fenugreek</i>	£8.95
Bhuna <i>Moist medium spicy curry</i>	£8.95
Rogan Josh <i>A popular dish with fresh tomato - medium</i>	£8.95
Kashmiri <i>Medium with fruits</i>	£8.95
Dhansak <i>Fairly hot, sweet and sour with lentils</i>	£8.95

‘The essence of culinary art is time’

We ask for your kind indulgence

(v) Denotes Vegetarian Dish.

Food allergies and Intollerances

Please speak to a member of our staff about the ingredients in your meal, when making your order. Some of our dishes may contain traces of nuts, milk and wheat. Thank you.

Biryani Dishes

All lightly spiced, mixed, fried with basmati rice and served with vegetable curry

Tandoori Chicken Tikka Biryani <i>Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice</i>	£12.95
Lamb Tikka Biryani <i>Lamb marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice</i>	£12.95
Tandoori King Prawn Biryani <i>Tiger prawns marinated in yoghurt and freshly ground spices, grilled in tandoor, then mixed and fried with basmati rice</i>	£14.95
Beef Biryani <i>Hampshire beef flavoured with freshly ground spices then mixed and fried with onions and basmati rice</i>	£14.95
Venison Biriani <i>New Forest wild venison cooked with onion and freshly ground spices, then mixed and fried with basmati rice</i>	£14.95
Vegetable Biryani (v) <i>Seasonal vegetables cooked with onion and freshly ground spices, then mixed and fried with basmati rice</i>	£10.95
Kadhai Bonhoor <i>New Forest wild venison, diced, simmered with onions, tomatoes, capsicum and ground spices finished with coriander leaves</i>	£14.95
Fish Malabar <i>A speciality of Kerala. Fresh filleted seabass cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel</i>	£12.95
Goan Fish <i>Fresh filleted salmon marinated in spices and cooked with tamarind, red chillies, coconut, coriander and cumin</i>	£12.95
Lamb Laal Maas <i>A fiery Rajasthani speciality, diced lamb cooked with red chilli paste and yoghurt</i>	£10.95
Narangi Batakh <i>Especially succulent and juicy Gressingham duck breast cooked to perfection in a tangy orange flavoured korma sauce</i>	£12.95
Lassoni Beef <i>Hampshire beef on a bed of crisp spinach with a sauce made of freshly ground spices and cream</i>	£14.95
Char Grilled Wild King Prawns <i>King prawns grilled in a delicate, onion, yoghurt and freshly ground spices. Served on a creamy saffron sauce</i>	£14.95

Chicken Pistachio Korma **£10.95**

A very delicate dish with creamy pistachio, green chillies, yoghurt, garam masala, turmeric and cinnamon

Vegetable Samber (v) **£8.95**
Traditional South Indian vegetable and lentil curry

Shahie Paneer (v) **£10.95**
Indian Cottage Cheese with Butter, Cream, Saffron & Spice.

Momruzpur Lobster **£59.95**
(Please order one day in advance)
Locally caught fresh lobster cooked with herbs and freshly ground spices, served with lemon rice.

Tandoori Cuisine & Chef's Recommendations *(Charcoal Barbecue)*

Tandoori Sea Bass **£14.95**
Sea bass marinated in spices and herbs and barbecued over flaming charcoal on skewers. Served with salad

Tandoori King Prawn **£14.95**
King prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad

Lamb Tikka **£10.95**
Diced lamb marinated with a touch of herbs and spices, cooked on skewers over charcoal. Served with salad

Chicken Tikka **£10.95**
Diced boneless chicken marinated, mildly seasoned and cooked over charcoal. Served with salad

Tandoori Chicken **£10.95**
Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers, served with salad

Tandoori Subzi (v) **£8.95**
Delicately spiced aubergine, peppers, onion, mushroom and tomato marinated In yoghurt and grilled in the tandoor. Served with salad

Tandoori Mixed Grill **£14.95**
Tandoori Chicken, Sheekh Kebab, Tandoori Lamb. Served with salad

Murgh Makhani **£10.95**
Chicken Tikka from the tandoor - Immersed In a spiced creamy butter sauce

Chicken Tikka Massala **£10.95**
Chicken tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream

Lamb Tikka Massala **£10.95**
Lamb pieces garnished with rich home-prepared spices herbs and yoghurt sauce