

88.SOBZI METHI (Award Winner)	Vegetable and fenugreek leaves, a little bitter and naturally scented (medium or hot)	£13.90
89.SOBZI JEERA	Whole jeera, cumin seeds, tomato, capsicum & onions	£13.90
90.TARKA DALL	Lentils cooked with coriander, garlic and onions	£13.90
91.SAAGWALLA PANEER	Homemade cottage cheese and spinach, stir fried with herbs and spices	£13.90
92.VEGETABLE MASSALA	Vegetables with onion, coconut, mild spices and herbs	£13.90
93.VEGETABLE PASSANDA	Mild and creamy sauce	£13.90
94.VEGETABLE BIRIYANI	Served with vegetable sauce	£15.90
95.CHANA ALOO SAAGWALLA	Chickpeas, potatoes, spinach, cooked in a balti sauce	£13.90

NAAN BREADS

96.TRADITIONAL NAANS	Choice of plain, keema, peshwari or garlic	£4.90
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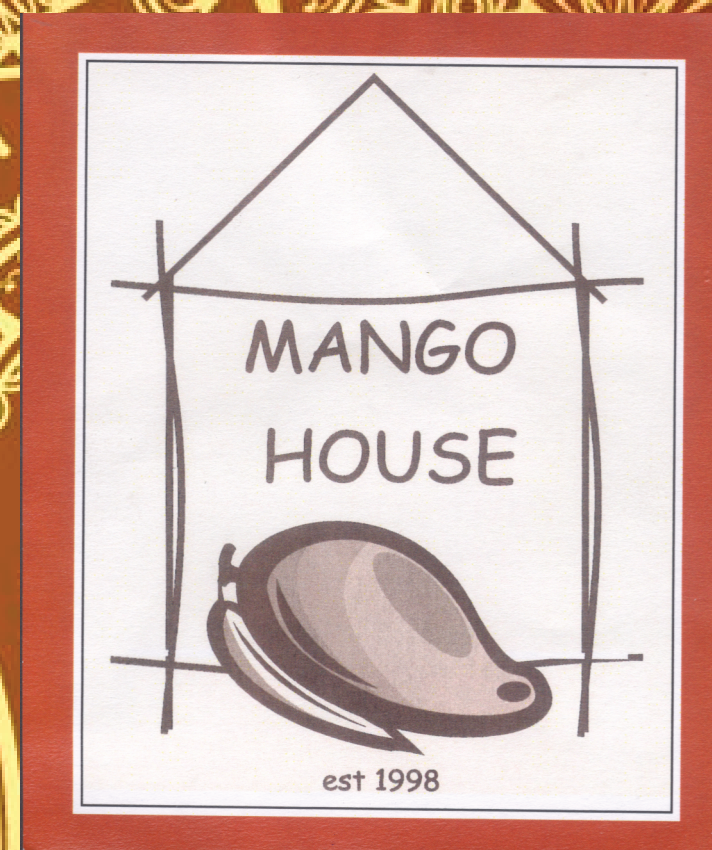
RICE DISHES

97.SPECIAL FRIED RICE	With green peas, onion and egg	£4.90
98.FRIED RICE	Choice of mushroom, keema or egg	£4.90
99.PILAU RICE OR PLAIN RICE		£3.90
100.GARLIC RICE		£4.90
101.ONION RICE		£4.90

SIDE DISHES

These enhance the flavour of your main course, highly recommended. Choose any and taste the difference.

102.MUSHROOM OR CAULIFLOWER BHAJEE		£6.50
103.SPINACH BHAJEE		£6.50
104.SAAG ALOO OR BOMBAY ALOO OR ALOO GOBI		£6.50
105.VEGETABLE BHAJEE OR VEGETABLE CURRY		£6.50
106.ALOO CHANA	Chickpeas and potatoes	£6.50
107.TARKA DALL OR CURRY SAUCE		£6.50
108.CHANNA BHAJEE		£6.50
109.CHIPS		£3.50
110.PLAIN OR MASSALA PAPPADAMS		£1.00
111.CHUTNEY TRAY		£4.50



MANGO HOUSE APPETISERS

1.LAMB OR CHICKEN TIKKA		£6.90
2.WINGS OF INDIA	Marinated wings served with BBQ, mango or relish sauce	£6.90
3.SHEEK KEBAB	Cooked in clay oven on skewers	£6.90
4.CHICKEN OR LAMB CHILLI CHAT	Chilli freak special	£6.90
5.CHICKEN OR LAMB CHAT	Served spicy 'n' sour	£6.90
6.CHICKEN OR LAMB PASSANDA	Creamy sauce	£6.90
7.CHICKEN / MEAT SAMOSA		£6.90

VEGETARIAN APPETISERS

8.ONION BHAJI		£5.90
9.MUSHROOM BHAJI	diced mushroom cooked in light mixed spice	£5.90
10.VEGETARIAN SAMOSA		£5.90
11.GARLIC MUSHROOM		£5.90
12.ALOO CHAAT	Potato served spicy 'n' sour	£5.90
13.ALOO GOBI CHAAT	Potatoes & cauliflower served in a dry chaat sauce	£5.90
14.CHANNA ALOO CHAAT	Chick peas & potatoes served in a dry chaat sauce	£5.90

SEAFOOD APPETISERS

15.THAL PRAWNS	With mushrooms in a seafood sauce	£9.90
16.FISH TIKKA	Marinated cod barbecued in a clay oven	£9.90
17.GARLIC KING PRAWN	Whole king prawn prepared in a garlic and coriander sauce	£9.90
18.KING PRAWN SUCCA	Whole king prawn served in a rich, tangy tamarind sauce	£9.90
19.PRAWN CHILLI CHAAT	(CHILLI FREAK SPECIAL)	£7.90
20.PRAWN CHAAT	shallow fried prawns cooked in a dry medium spicy 'n' sour sauce served with salad "Great tasting experience"	£7.90

APPETISERS TO SHARE

21.TANDOORI MIXED GRILL	Chefs choice of meat selection	£18.90
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75.SAAG KING PRAWNS

Prepared with spinach, garlic & tomatoes, simply mouth watering. served with pilau rice or nan bread. "chefs recommendation"

£15.95

76.GARLIC KING PRAWN HANDHI

Cooked in natural herbs and fresh garlic a spicy rich sauce. served with pilau rice or nan bread

£15.95

77.TANDOORI KING PRAWN SHASHLEAK

(Served with nan bread) a gorgeous dish which is celebrated as the meal for the royals. Large prawns firstly barbecued in a clay oven with tomatoes, onions and peppers served on a sizzling platter. a must have meal.

£18.95

78.TANDOORI KING PRAWN METHI

(Served with rice or nan) this dish is full of flavour from the east. Large prawns are prepared in the clay oven then placed in a very rich sauce. mind blowing will not disappoint

£15.95

79.TIGER PRAWN MASALA

Large tiger prawns cooked with mild herbs and pistachio nuts and almonds marinated in tikka massala sauce. served with rice or nan.

£15.95

80.TANDOORI KING PRAWN MASALA

Indias most popular dish in massala sauce served with pilau rice or nan bread

£15.95

VEGETARIAN SPECIALS

81.MANGO HOUSE VEGETABLE BALTI SPECIAL

Exotic vegetables served in a rich spicy sauce

£13.90

82.VEGETABLE IN TAMARIND SAUCE

A delicious dish prepared with various vegetable served in a rich fruity sauce

£13.90

83.CHANNA BIRIYANI

Chickpeas & onions cooked with basmati rice and herbs accompanied with a separate vegetable sauce

£13.90

84.VEGETABLES IN HONEY BALTI SAUCE

Various vegetables in a rich authentic honey balti sauce

£13.90

85.VEGETABLES IN COCONUT & ALMOND SAUCE

Traditional vegetables cooked with sliced coconut and almonds in a very rich sauce

£13.90

86.CHANNA DHANSK

Hot sweet 'N' sour chickpeas and lentils

£13.90

87.VEGETABLE HANDHI

Exotic vegetables cooked in a unique rich sauce with a distinctive taste and aroma, chefs recommendation

£13.90

BIRIYANI DISHES

A traditional dish stir fried with basmati rice and spices, garnished and served with a side vegetable curry.	
56.CHICKEN OR LAMB TIKKA	£18.95
57.CHICKEN OR LAMB	£18.95
58.PRAWN BIRIYANI	£19.95
59.KING PRAWN BIRIYANI	£22.95

HANDHI DISHES

The latest and new asia subcontinent art of cooking. These dishes are prepared in a skillful manner and marinated in special spices which are processed by our experienced and qualified chef.	
60.HANDHI CHICKEN, LAMB OR PRAWN	£15.95
61.HANDHI DUCK	“Delicious” £18.95

	CHICKEN, LAMB PRAWN	KING PRAWN	DUCK	VEGETABLE
62.MEDIUM	£15.90	£18.90	£18.90	£13.90
63.KORMA <i>mild creamy with coconut and almond</i>	£15.90	£18.90	£18.90	£13.90
64.MADRAS <i>fairly hot</i>	£15.90	£18.90	£18.90	£13.90
65.VINDALOO <i>Very hot</i>	£15.90	£18.90	£18.90	£13.90
66.JALFREZI <i>Hot, chillies, jalapenos, garlic, very spicy</i>	£15.90	£18.90	£18.90	£13.90
67.DHANSAK <i>Hot, sweet & sour thick with lentils</i>	£15.90	£18.90	£18.90	£13.90
68.PATHIA <i>Hot, sweet & sour onions, tomatoes, lemon, relish</i>	£15.90	£18.90	£18.90	£13.90
69.DUPIAZA <i>Onions, green pepper rich in a thick sauce</i>	£15.90	£18.90	£18.90	£13.90
70.BHUNA <i>rich dry garlic thick sauce</i>	£15.90	£18.90	£18.90	£13.90
71.ROGON <i>Tomatoes, coriander and garlic in a thick sauce</i>	£15.90	£18.90	£18.90	£13.90

SEAFOOD SPECIAL

72.BALTI TIGER PRAWNS WITH MUSHROOMS	Tomato based sauce with fresh tiger prawns, green peppers, onions and herbs. served with pilau rice and green salad	£18.95
73.TIGER PRAWN ALOO	Fresh tiger prawns, peeled potatoes in a rich bhuna sauce	£18.95
74.KORRAI JINGA	King prawn slightly hot, wholesome dish well cooked in thick gravy, enriched with various spices	£18.95

HOUSE SPECIALS

22.DUCK ROHAN	Duck breast cooked in a spicy bhuna sauce served with pilau rice	£22.95
23.DUCK MASSALA	Duck breast cooked in a mild massala sauce served with pilau rice	£22.95
24.JEERA CHICKEN	Prepared with whole Jeera, cumin seeds, tomato, capsicum, onions and fresh coriander with a variety of traditional herbs, served with pilau rice	£18.95
25.ACHARI CHICKEN OR LAMB	Achari is the indian word for ‘pickling spices’ which flavour the marinade. This traditional dish is prepared in chilli pickle, ginger, mustard and mixed spice, a taste of original and authentic indian food. fairly hot served with pilau rice or nan bread	£18.95
26.METHI CHICKEN or LAMB or PRAWN	Fenugreek leaves with thick sauce enriched with mixed spices served with pilau rice or nan bread	£18.95
27.GARLIC CHILLI CHICKEN or LAMB or PRAWN	Marinated in garlic & fresh chilli, jalapeno, coriander & herbs. served with pilau rice or nan bread	£18.95
28.CHILLI TIKKA MASSALA CHICKEN or LAMB or PRAWN	India’s most famous dish cooked in massala sauce & green chillies served with pilau rice or nan bread	£18.95
29.ALOO LAMB / CHICKEN	Spicy potatoes with tender poultry cooked in coriander and tomatoes served with pilau rice or nan bread	£18.95
30.CHANNA CHICKEN or LAMB or PRAWN	Chick peas prepared in tumeric, mixed spices & cumin seeds in a rich sauce served with pilau rice or nan bread	£18.95
31.LAMB KEEMA & PEAS CURRY	A homemade favourite. Mince lamb cooked in a rich medium sauce with tomatoes, onions, peppers, mustard & peas. ‘delightful’ served with pilau rice or nan bread	£18.95
32.BALTI PIYAZ CHICKEN / LAMB	Very rich tomato based sauce cooked with peppers & onions with chefs special blend of secret herbs served with pilau rice or nan bread “house recommendation”	£18.95

33.MANGO PERI PERI

(Served with salad & pilau rice or nan bread) tandoori marinated chicken, lamb or prawn tikka cooked with peppers, onions, fresh chillies, with Indias most famous spice garam massala, tumeric, coriander and fenugreek. served on a sizzler, medium or hot ‘brilliant one to have’ 10/10

£18.95

34.CHICKEN / LAMB or PRAWN WITH ACHAR SAUCE

(Served with pilau rice or nan bread) this dish not only tastes great but also looks very colourful. cooked with coriander, lime ginger, garlic & fresh peppers in a rich sauce, medium or hot

£18.95

35.CHICKEN / LAMB or PRAWN IN JALAPENO SAUCE

(Served with pilau rice or nan bread) prepared in a rich sauce including jalapeno peppers, tomatoes, tumeric, fresh garlic, ginger and garam massala ‘try it’ medium to hot

£18.95

36.CHICKEN / LAMB OR PRAWN WITH SPINACH & MUSHROOMS

(Served with pilau rice or nan bread) a popular dish amongst the new generation of curry eaters, cooked with spinach & mushrooms with a rich traditional garlic & coriander sauce. mild to medium.

£18.95

37.CHICKEN / LAMB IN HONEY BALTI SAUCE

(Served with pilau rice or nan bread) prepared in a rich sauce cooked with local honey and almonds, sultanas & Thayer’s cream. mild “lovely” 10/10

£18.95

38.CHICKEN / LAMB IN COCONUT & ALMOND SAUCE

(served with pilau rice or nan bread) this dish is prepared in a rich balti sauce with fresh grated coconut, almond flakes & coriander. mild to medium full of flavour one to try

£18.95

MARINATED TANDOORI DISHES

39.TIKKA MAKHANI

Mild with nuts& raisins in Thayer’s cream

£15.95

40.TIKKA MASSALA

Chicken or lamb

£15.95

41.BUTTER SUPREME

Chicken or lamb. Marinated in butter and spices with Thayer’s cream

£15.95

42.FRESH CREAM PASSANDA

Chicken or lamb. in yoghurt and Thayer’s cream mild spiced with nuts and raisins

£15.95

43.KORRAI CHICKEN / LAMB

A slightly hot Pakistani special, wholesome dish well cooked in thick gravy, enriched with various spices

£15.95

44.TANDOORI KING PRAWN MASSALA

£20.95

45.ANAR KALI BAHAR

Boneless spring chicken with onions, lightly sweetened in a thick mild sauce

£15.95

46.CHICKEN BREASTS WITH MANGO SAUCE

Served mild in a sweet mango sauce “house recommendation”

£15.95

SIZZLING TANDOORI SPECIALS

Tandoori dishes are marinated in yoghurt with herbs and spices and then cooked in a tandoor, served sizzling, with salad and mint sauce.

47.CHICKEN OR LAMB TIKKA

Served with pilau rice or nan bread

£18.95

48.SHEEK KEBAB

Finely minced lamb mixed with a delicate blend of herbs and spices, barbecued on skewers. served with pilau rice and nan bread

£18.95

49.TANDOORI SHASHLEAK

A succulent mixed grill of chicken, lamb and shish served sizzling with sauteed onions and peppers. served with pilau rice or nan bread

£18.95

50.TANDOORI FISH

Cod fillet marinated, pan fried with onions and green peppers, served with a delicious house sauce. served with pilau rice or nan bread

£22.95

51.TANDOORI KING PRAWNS

Served with Mango house rice or nan bread, chefs recommendation

£22.95

ORIGINAL PUNJABI BALTI DISHES

Mango house presents to you one of the oldest recopies from the time of the Raj. The unique flavour has been recreated not in india but in birmingham, the home of good balti cuisine. the chef has personally found the best recipe secrets of the master chefs and has included them in our selection. All our dishes are individually prepared with only the freshest ingredients.the fine flavours and aromas are enhanced by our special marinating herbs and spices to enrich each balti dish.

52.ORIGINAL BALTI

Chicken or lamb

£15.95

53.SAAGWALA BALTI

Chicken or lamb with spinach

£15.95

54.PRAWN BALTI

£15.95

55.SPECIAL KING PRAWN BALTI

In a mango house special sauce with tender king prawns

£18.95