

Starters

where the flavour story begins...

Saffron - Seared Scallops

Tender scallops finished in rich, aromatic Saffron Sauce. (L)

£8.95

Chilli Garlic Tempura Prawns

Lightly battered prawns, toasted in Garlic, Pepper and Soya Chilli. (L)

£7.95

Dill & Honey Salmon Tikka

Paired with chilli jam. (L/M)

£6.95

Calamari Kali Mirch

Crisp Spiced Squid with homemade sauce and Cracked Peppers. (G)

£6.95

Sheekh Kebab Gilafy

Tandoor roasted lamb Seekh Kebabs with caramelised onions and bell peppers crust.

£6.95

Grilled Lamb Chops & Veg Patty (L)

Chargrilled, spiced lamb chops with crispy seasonal veg patty.

£7.95

Chicken Momo (G)

Indo-Tibetan steamed dumplings served with SESAME seed chutney.

£6.95

South Coast Malai Chicken (L)

Boneless chicken grilled with creamy malai and aromatic malabari spices.

£6.95

Old Delhi Smoked Fiery Chicken (L)

Traditional old Delhi boneless chicken, gently smoked for depth.

£6.95

The Signature Smoked Kebab Trio (L/G)

Grilled Chicken Tikka, lamb chops and Seekh Kebab Gilafy recommended for two.

£16.95

Starters beyond the usual

Staffordshire's Pride (L)

Soft locally made oatcakes filled with ginger masala - a meeting of midlands comfort and eastern depth.

£7.95

Rajkachori (L)

Rajasthani Royal Chat, - crisp golden kachori crowned with cooling mint, yoghurt, sweet tamarind and warming ginger.

£7.95

Indian Street Stories

Street flavours inspired by centuries of trade and tradition...

Samosa Chat (G)

Homemade pastry with vegetables, served with tamarind and mint chutney.

£6.95

Hand-Rolled Paneer Roll

Pulled Cottage Cheese, masala rolled to perfection in Roomali Roti.

£6.95

Onion Bhaji

£5.95

Aloo Tikki

(Lentil Stuffed Potato Patties)

Golden lentils - stuffed potato on a bed of masala hummus.

£6.95

Please inform your server for any allergies. (L) = Lactose (M) = Mustard (G) = Gluten (N) = Nuts

Classic Mains

the flavour story continues...

Roasted Coconut Fish Curry (M)

From India's South-Western Coast, tender fish in a slow simmered coconut curry, infused with spices.

£14.95

Goan Prawn Curry (M) - Juicy prawns in a rich sauce of tamarind, coconut and South Indian aromatics.

£14.95

Seafood Moilee (M) - A delicate coastal curry - mixed seafood in coconut milk, gently scented with lime leaf and spice.

£14.95

Chilli Chicken - With egg fried rice.

£16.95

Butter Chicken (L) - Slow-cooked chicken in caramelised tomato, fenugreek and warm spices - a rich, velvety north Indian Classic.

£12.95

Chicken Tikka Masala (L) (*NRI)

£12.95

Chicken Korma (L) (*NRI)

£12.95

Kadhai Chicken (L) - Succulent chicken, tossed in crushed spices, with coriander and juliennes of ginger, finished with lemon, fenugreek and roasted cumin.

£12.95

Gunpowder Chicken

Chicken with Gunpowder Masala and RedChilis

£12.95

Hyderabadi Lamb Chops (L)

Slow-cooked lamb chops in velvety, aromatic sauce.

£16.95

Rajasthani Lal Maas - Spicy lamb simmered in deep aromatic blend of chilli, garlic and cumin.

£13.95

Lamb Rogan Josh - Slow cooked lamb to richness with green cardamom and mace. Finished with green coriander.

£13.95

John Midwinter Railway Lamb (L) - Aromatic lamb, slow cooked with fresh mint leaves and served with crispy samosas, created in honour of a cherished guest.

£13.95

Staffordshire Lamb Shank - Pulled lamb shank cooked with saffron, crispy onions, and spices.

£18.95

Bunny Chow (G) - Indian South African lamb delicacy served in hollow bread loaf - gold, rich and deeply comforting.

£14.95

Mother's Lamb Curry - Our speciality of Lamb on the bone with slit green chillis and roomali roti, rooted in home cooking.

£15.95

Duck Lemongrass (M) - Duck fillet marinated in lemongrass and lime leaves, cooked with lemon zest sauce, Served with garlic naan.

£15.95

Chicken or Lamb Biryani (L)

Slow-cooked rice & curry leaf flavoured chicken or lamb. Accompanied with Mirchi Ka Salan and Raita.

£15.95

Mains beyond the usual

Lobster - With Indian Basil (L/M)

Gently poached and draped in a silken coconut - buttermilk sauce served with Lemon rice.

£24.95

Steamed Sea Food (M/N)

Salmon, Seabass, King Prawns and Scallops. Steamed with white wine. Served with lemon rice, coconut and Star Anise Sauce.

£17.95

Walnut Chicken (L)

Strips of chicken cooked with peppers, mango pulp, fenugreek leaves - garlic Naan or Pullao.

£15.95

Nalli

Lamb leg with bone marrow, saffron birista paste and fragrant aromatic spices and served with butter Naan.

£16.95

Vegetables

Main . . . £11.95

Side . . . £7.95

Paneer Makhani

Soft paneer simmered in velvety tomato butter sauce.

Dal

Red lentils tempered with cumin and garlic.

Lotus Seeds & Potatoes (L)

Cooked with raisins and South Indian spices.

Aloo Achari

Crispy potato with a unique blend of pickling spices - chilli kissed finish.

Kadhai Paneer (L)

Paneer sautéed with crushed spices, peppers and onions.

Methi Malai Muttar (L)

(Green Peas) Garden peas in a smooth fenugreek cream sauce.

Lasooni Palak

Silken spinach with tomato and garlic.

Mixed Vegetables

South Indian mixed vegetable.

Side Orders

Rice Selection

Pullao Rice - £3.25
Steamed Rice - £2.95

Pishori Rice - £3.95
Lemon Rice - £3.95

Mushroom Rice - £3.75
Vegetable Rice - £3.75

Naan Selection

Plain Naan - £2.75
Keema Naan - £3.95
Parantha - £2.75

Garlic Naan - £2.95
Rosemary Naan - £2.95
Cheese Naan - £3.95
Roomali Roti - £3.50

Roti - £2.25
Pishori Naan - £3.75
Chilli Garlic Naan - £2.95

Chips - £3.25

Masala Chips - £3.95

Salads & Yogurts

Green Salad - £4.10
Plain Yogurt - £2.75

Cucumber Raita - £2.95
Lassi
(Sweet, Salted or Plain)
£2.95

Papadums - £0.95
Chutney Tray Set - £1.80

Children's Menu

All £8.95

Chicken Nuggets & Chips
Fish Finger & Chips

Chicken Tikka Masala & Rice
Korma & Rice

*Not Really Indian
Balti, Bhuna and a few more.
Chicken & Lamb @ £13.95
Prawns @ £14.95*

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Sanjeev's

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Sanjeev's

The fine art of Indian Cuisine



À la carte Menu

Specially Compiled for you...