



Cardamons

Indian cuisine at it's best

Thank you for choosing to eat at Cardamons today. We know that you won't be disappointed. Our menus reflect the true art and culture of the originator and exponents of 'Indian' food as the British know it. Our sole purpose is to make sure you have the best food, service and ambience possible, so that this occasion is one that you will want to repeat.....

our experienced staff are delighted to serve in the right atmosphere to make your visit a special occasion.

All aspects of business luncheons catered for i.e. large or small conference etc.

Simply phone our restaurant and talk to the manager about your food and order.

Cardamons is available for hire for private functions such as:
Birthday's, Anniversaries, Christmas and
other special occasions.

All major cards are accepted. Cheques are not accepted.
All prices are inclusive of VAT. Service charge is not included.

Opening Hours

Open 7 days a week including Bank holidays

Sunday to Thursday: 5:30pm to 11:30pm

Friday & Saturday: 5:30pm to Midnight

Management reserves the right to refuse service without any explanation.

Any dishes not listed on our menu can be prepared upon request.

ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree nuts, Sesame, Mustard,

Sulphites, Molluscs, Crustaceans. Fish dishes may contain bones.

Please speak to a member of staff when ordering if you have an allergy.



Medium - 🌶️ Hot - 🌶️🌶️ Very Hot - 🌶️🌶️🌶️



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APPETISERS (STARTERS)

MACCHI MOULLI	6.95
Fresh fillet of sea bass lint spices and fried on fresh green herbs moulli.	
METHI FISH TIKKA	5.95
Fresh monkfish with fenugreek and turmeric.	
SALMON TIKKA	5.95
Fillets of salmon diced and marinated with dill, fennel, ginger and honey.	
LAMB CHOPS	5.95
MIX KEBAB	4.95
BLACK PEPPER CHICKEN TIKKA (Rich pepper marinating)	3.95
CHICKEN PAKORA	3.95
TANDOORI PANEER	4.95
TANDOORI BROCOLLI	3.95
ONION BHAJI 🌶️	2.95
TANDOORI CHICKEN (quarter, on the bone) 🌶️	2.95
CHICKEN TIKKA 🌶️	2.95
LAMB TIKKA 🌶️	3.95
TANDOORI KING PRAWN 🌶️	6.95
MEAT SOMOSA or VEGETABLE SOMOSA 🌶️	2.95
SHEEK KEBAB 🌶️	3.95
SHAMEE KEBAB 🌶️	3.95
RESHMEE KEBAB 🌶️	3.95
STUFFED MUSHROOM 🌶️	2.95
Button mushrooms stuffed with spicy minced meat	
KING PRAWN ON PUREE 🌶️	5.95
Diced king prawn delicately spiced and bread deep fried	
KING PRAWN BUTTERFLY 🌶️	5.95
A whole king prawn delicately spiced and bread deep fried	
PRAWN ON PUREE 🌶️	3.95
CHICKEN CHAT ON PUREE 🌶️	3.95
CHICKEN CHAT OR ALOO CHAT 🌶️	2.95
PRAWN COCKTAIL	2.95



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MAIN COURSE TANDOORI SPECIALITIES

Tandoori is the traditional deep clay oven highly treated with charcoal which adds to all tandoori dishes a distinct smoky flavour, ingredients of these dishes are marinated overnight in yoghurt, with various spices and herbs, threaded onto long metal skewers, then baked over the charcoal flame.

Served with Salad and Mint Sauce.

TANDOORI KING PRAWN 🌶️	10.95
KING PRAWN SHASHLICK 🌶️	11.95
METHI FISH TIKKA	10.95
Fresh monkfish with fenugreek and turmeric.	
SALMON TIKKA	10.95
Fillets of salmon diced and marinated with dill, fennel, ginger and honey.	
MACCHI MOULLI	10.95
Fresh fillet of sea bass lint spices and fried on fresh green herbs moulli.	
DUCK TIKKA	8.95
LAMB CHOPS	9.95
MIX PLATTER	12.95
TANDOORI MIXED GRILL 🌶️	10.95
Contains: Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab and Nan	
BLACK PEPPER CHICKEN TIKKA (Rich pepper marinating)	7.95
TANDOORI PANEER SHASHLICK	7.95
CHICKEN TIKKA 🌶️	5.95
LAMB TIKKA 🌶️	6.95
TANDOORI CHICKEN (half) 🌶️	5.95
CHICKEN SHASHLICK 🌶️	6.95
LAMB SHASHLICK 🌶️	7.95

MASALA DISHES

Ingredients of these dishes are primarily baked in Tandoori then simmered in a specially prepared ground almond, coconut and creamy yoghurt base, mild sauce.

MONKFISH MASALA	12.95
DUCK TIKKA MASALA	9.95
CHICKEN TIKKA MASALA	7.95
LAMB TIKKA MASALA	7.95
KING PRAWN MASALA	11.95
SOBZEE MASALA (mixed vegetable)	6.95





Medium - 🌶️ Hot - 🌶️🌶️ Very Hot - 🌶️🌶️🌶️



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SPECIALITIES OF THE HOUSE

- SPECIAL DUCK (Chef's own recipe) 9.95
- SPECIAL CHICKEN (Chef's own recipe) 9.95
- SPECIAL LAMB (Chef's own recipe) 9.95
- CHICKEN TIKKA OR LAMB TIKKA NAGA 9.95
- CHICKEN OR LAMB SHATKORA 8.95
- CHICKEN TIKKA OR LAMB TIKKA SHATKORA 9.95
- KING PRAWN SHATKORA 10.95
- MURGH MAKHANI 6.95
Boneless barbecued chicken pieces cooked with mango chutney
pineapples, ground nuts and fresh cream
- MURGHI MOSSALA  7.95
Off the bone tandoori chicken cooked with spicy minced lamb,
boiled egg and tomato, medium strength
- SHASHLICK BHUNA  9.95
Chicken or lamb shashlick cooked bhuna style. A highly recommended dish.
- CHICKEN KABULI  6.95
Chunks of chicken breast tossed in a thick sauce made with pureed tomato, garlic and
yoghurt gently cooked in butter ghee with various aromatic spices, finely cracked pepper and
fresh cream, coriander leaves enhance the distinctive colour and flavour
- COCONUT CHICKEN 6.95
Supreme chicken pieces cooked in rich coconut milk and a blend of Moghul spices garnished with fried
cashew nuts and fresh cream. A marvellously mild dish
- ACHAR LAMB OR CHICKEN   6.95
A traditional Southy Indian dish cooked with tamarind sauce and slices of garlic, medium,
sweet and sour
- BUTTER CHICKEN 6.95
- CHICKEN CHILLI MASSALA   7.95
Fairly hot with green chilli topped with spring onion and coriander
- CHICKEN PASSANDA 6.95
- PANEER KARAHI 7.95
- SABZI JALFREZI 6.95
- JEERA CHICKEN   7.95
Cooked with whole cumin seeds and onion in a thick dry sauce



Medium -  Hot -   Very Hot -   



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SPECIAL TIKKA DISHES

	CHICKEN	MEAT	DUCK	K. PRAWN
TIKKA CURRY 🌶️	6.95	7.95	9.95	10.95
TIKKA DUPIAZA 🌶️	6.95	7.95	9.95	10.95
TIKKA BHOONA 🌶️	6.95	7.95	9.95	10.95
TIKKA JALFREZI 🌶️🌶️	7.95	7.95	9.95	10.95
TIKKA GARLIC 🌶️🌶️	7.95	7.95	9.95	10.95
TIKKA DHANSAK 🌶️🌶️	8.95	8.95	9.95	10.95
TIKKA METHI KARAHAI 🌶️	7.95	8.95	9.95	10.95

AUTHENTIC BALTI DISHES

Balti is a type of Kashmiri curry, whose origins go back centuries in the area which is now known as North Pakistan. All balti dishes are individually prepared with only the freshest ingredients and properly blended mixture of authentic spices and herbs. The results are aromatic and very tasty indeed.

ALL BALTI DISHES ARE SERVED WITH NAN OR PULAO RICE

BALTI DUCK (NEW) 🌶️	9.95
BALTI CHICKEN 🌶️	6.95
BALTI MEAT 🌶️	7.95
BALTI PRAWN 🌶️	7.95
BALTI KING PRAWN 🌶️	10.95
BALTI KORMA (Chicken, Lamb or Prawn) 🌶️	7.95
BALTI DANSAK (Chicken, Lamb) 🌶️🌶️	8.95
BALTI TROPICAL (Chicken, Lamb or Prawn) 🌶️🌶️	8.95
BALTI VEGETABLE (Mixed vegetable) 🌶️	5.95
CHICKEN GARLIC BALTI 🌶️	8.95
BALTI TIKKA MASALA 🌶️	8.95
BALTI JALFREZI 🌶️🌶️	8.95
GREEN CHILLI GARLIC BALTI	8.95



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CLASSIC FAVOURITES

	CHICKEN	MEAT	PRAWN	K. PRAWN
KORMA (very mild)	5.95	5.95	6.95	9.95
MEDIUM CURRY 🌶️	4.95	5.95	5.95	9.95
MADRAS (hot) 🌶️🌶️	4.95	5.95	5.95	9.95
VINDALOO (very hot) 🌶️🌶️🌶️	5.95	5.95	5.95	9.95
BHOONA 🌶️ Dry, Aromatic, Medium	4.95	5.95	5.95	9.95
DOPIAZA 🌶️ With onion, medium	5.95	6.95	6.95	9.95
ROGAN JOSH 🌶️ Garlic, Cream with onions	5.95	6.95	6.95	9.95
PATHIA 🌶️🌶️ With herbs, hot, sweet and sour. Served with rice	6.95	7.95	7.95	9.95
DHANSAK 🌶️🌶️ With lentils, hot, sweet and sour. Served with rice	6.95	7.95	7.95	9.95
JALFREZI (fairly hot) 🌶️🌶️ With garlic, green pepper, coriander, green chilli	6.95	7.95	7.95	9.95
PALOK 🌶️ With spinach and garlic	5.95	6.95	6.95	9.95
KARAHİ 🌶️ Fried with onion, capsicum and tomato	6.95	7.95	7.95	9.95
GARLIC MADRAS 🌶️🌶️	5.95	6.95	6.95	9.95

BIRIANI DISHES

All dishes are served with vegetable curry, medium spicy, cooked with Pilau Rice

CHICKEN BIRIANI 🌶️	6.95
LAMB BIRIANI 🌶️	7.95
CHICKEN TIKKA BIRIANI 🌶️	7.95
PRAWN BIRIANI 🌶️	7.95
VEGETABLE BIRIANI 🌶️	6.95
KING PRAWN BIRIANI 🌶️	11.95
CARDAMON SPECIAL MIXED BIRIANI 🌶️	9.95
HYDERABADI BIRIANI 🌶️	9.95

Medium - 🌶️ Hot - 🌶️🌶️ Very Hot - 🌶️🌶️🌶️



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ENGLISH DISHES

Served with chips, peas and tomatoes

FRIED CHICKEN AND CHIPS	5.95
MUSHROOM OR PLAIN OMELETTE	5.95
CHICKEN NUGGETS AND CHIPS	5.95

FRESH VEGETABLE AND PULSES

Served as Side Dish

FRIED BRINJAL BHAJI (Aubergine cooked with capsicum & onion)	3.95
ALOO CHANA (Potato cooked with chick peas)	2.95
VEGETABLE BHAJI (Dry stir-fried mixed vegetable)	2.95
SAG ALOO (Spinach & potato)	2.95
BOMBAY POTATO	2.95
ALOO GOBI (Potato and cauliflower)	2.95
SAG BHAJEE (Garlic flavoured spinach)	2.95
MUSHROOM BHAJEE	2.95
CAULIFLOWER BHAJEE	2.95
BINDI BHAJEE (stir-fried okra)	2.95
BRINJAL BHAJEE (aubergine)	2.95
CHANA MASALA (chick peas)	2.95
TARKA DALL (garlic flavoured lentils)	2.95
MOTOR PANEER	3.95
Peas cooked with homemade cheese	
SAG PANEER	3.95
ONION BHAJEE	2.75
VEGETABLE CURRY	2.95



Medium - 🌶️ Hot - 🌶️🌶️ Very Hot - 🌶️🌶️🌶️



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ACCOMPANIMENTS, RICES AND NAN

PILAU RICE / BOILED RICE	1.95
KEEMA RICE	3.95
LIME RICE <small>Fresh lime juice and dessicated coconut</small>	2.95
MUSHROOM PULAO RICE	2.95
SPECIAL FRIED RICE	2.95
HOUSE RICE <small>Mixed vegetables, mushroom & chick peas</small>	2.95
NAN	1.95
KEEMA NAN	2.25
GARLIC NAN	2.25
PESHWARI NAN	2.25
STUFFED NAN	2.25
CHEESE NAN	3.95
CHILLI NAN	2.75
STUFFED PORATHA	2.95
PORATHA	2.75
CHAPATI	1.95
CHIPS	1.95
PAPADOM <small>(plain)</small>	0.50
MOSSALA PAPADOM <small>(spicy)</small>	0.60
RAITHA <small>Available as onion, cucumber or plain</small>	1.95
CHUTNEYS, PICKLES	0.55

Nan is a Persian word, which means bread. It is made using white flour, egg, yoghurt, milk and baking powder. Nan is a leavened teardrop Indian bread.



Medium - 🌶️ Hot - 🌶️🌶️ Very Hot - 🌶️🌶️🌶️