

POPPADUMS

S-1 Poppadums with Dips (per person) £1.00

APPETIZERS

S-3 Muligutawny Soup (Traditional lentil soup) £2.95

STARTERS (Meat)

S-4 Chicken Tikka £3.90
Juicy chunks of spring chicken delicately spiced & grilled in the tandoor oven.

S-5 Lamb Tikka £3.90
Tender chunks of Lamb seasoned with mixed spices & slowly grilled in the tandoor.

S-6 Joshila Tikka £4.90
Succulent pieces of chicken thigh marinated with yogurt and freshly chopped coriander, green chilly, crushed peppercorn spiced and finished in tandoor.

S-7 Lamb Sheek Kebab £2.95
Minced lamb combined with roasted spices and fresh herbs and skewered in the tandoor.

S-8 Shami Kebab £2.95
Minced lamb mashed with pepper corn, cardamon, Garam Masala and finished off with mace and rose petals.

S-9 Lamb Chop £4.90
Grilled rack of lamb.

S-10 Mixed Grill (for 2) £8.90
Mixed platter of chicken tikka, tandoori salmon, sheek kebab and chop tikka.

S-11 Chicken Samosa £2.70

S-12 Chicken Pakora £3.90
Deep fried chicken breast delicately treated by cumin seeds, garlic and battered with fine gram flour.

S-13 Tandoori Baby Chicken (Half) £5.20
Succulent pieces of chicken thigh marinated with yogurt and freshly chopped coriander, green chilly, crushed peppercorn spiced and finished in tandoor.

S-14 Chicken Boti Shashlik £3.90
Marinated chicken accompanied by capsicums, tomato, onion & slowly char-grilled.

Vegetarian Starters

S-15 Paneer Pakora £2.30

S-16 Onion Bhaji £2.30

S-17 Samosa (Vegetable) £2.30

S-18 Vegetable Pakora £2.30

S-19 Aloo Ki Tikki £2.30

S-20 Paneer Tikka £2.30

S-21 Vegetable Platter (for 2) £5.90
Mixed platter of vegetable pakora, vegetable samosa, onion bhaji & paneer tikka

S-22 Garlic Mushroom Puri £2.95

S-23 Chot Poti (traditional street snack) £3.90
Mix of peas tossed with lentils, panch-fron (mix of five aromatic seeds), chilli and infused by tangy tamarind and decorated with boiled egg.

Seafood Starters

S-30 King Prawn Puri £5.90
Tiger prawns cooked with onion, lime juice and fresh coconut then wrapped by deep fried unleavened bread.

S-31 King Prawn Tikka £5.90
Tiger prawns marinated with yoghurt, ginger, garlic and five spices mix finished in clay oven with mint chutney.

S-32 Tandoori Salmon £4.90
Fresh Salmon marinated with lime, cumin, ginger, touch of low fat yogurt and delicately grilled.

S-33 Ajwani Machli £4.90
Fillet of tilapia fish marinated with carom seeds and exotic spices, deep-fried in gram flour batter served with mint chutney.

S-34 Fish Tikka £4.90
Succulent pieces of fish matured with dill and lemon juice, finished off with dried chilli and cumin then grilled to perfection.

TANDOORI (Grilled)

M-39 Chicken Tikka (Breast) £7.70
Succulent pieces of chicken (Off the bone) marinated in mixed spices, yoghurt, garlic and ginger and finally grilled in Tandoor oven.

M-40 Tandoori Baby Chicken (Full) £8.90
Tandoori baby chicken (on the bone) marinated in mixed spices, yoghurt, garlic and ginger and finally grilled in Tandoor oven.

M-41 Makhmali Tikka (Mild) £7.90
Succulent pieces of chicken thigh marinated with yogurt and freshly chopped coriander, green chilly, crushed peppercorn spiced and finished in tandoor.

M-42 Rack of Lamb chops £8.90
Tender lamb chop is treated with sweet chillies, pepper-corn and ginger. It is then cooked to perfection with marjom, Served in a pepper based sauce with a touch of yoghurt and mint.

M-43 King Prawn Delight (Mild) £11.90
King Prawns (on open shell) dusted with Tandoori Masala, sweet corns and onion and grilled for perfection.

M-44 Fish Tikka £9.25
Succulent pieces of fish matured with dill and fresh lemon juice, finished with dried chilli and cumin then grilled to perfection.

M-45 Salmon Tikka Haryali £9.25
Fresh salmon fish marinated with green chilli, coriander and mint leaves and mixed spiced, and then it is cooked on slow heat. Served with salad.

M-46 Tawa Sea Bass £9.25
Pan fried Sea bass fish is all about the Indian condiments and spices that make you fish real delicious, savour the subtle flavour and juicy taste of the fish. Served with salad.

M-47 Paneer Tikka Shashlik £6.90
Home made Cottage cheese marinated with tomato sauce, yogurt, onion and capsicums.

M-47 Extra Curry Sauce £1.80

MAIN COURSES

Duck

M-51 Duck Malai Curry (Mild) £8.55
Succulent breast of spring duck marinated by saffron and low fat cream and slowly prepared with fresh coconut milk, gravy and nuts.

M-52 Duck Jalali (hot) £8.55
Chunks of simmered Duck cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.

Please Ask Staff for 'NO NUTS'.

For any food intolerances, please inform the member of staff.
Also if you want extra mild or extra hot, please let us know.

Chicken M-53 Butter Chicken (Mild) £6.90
Breast of Chicken slowly grilled and tempered with onion, cashew nut and roasted fenugreek seeds and finished off with butter cream.

M-54 Mango Chicken Korma (Mild) £6.90
Lakhnawi delicacy, boneless chicken in classic rich gravy of nuts.

M-55 Chicken Tikka Masala (Mild) £6.90
Britain's most popular dish. Try it without knowing the recipe. Let it be our secret.

M-56 Chicken Jalali (hot) £6.90
Chunks of simmered chicken (Thigh of chicken but can be cooked with Breast of chicken as well) cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.

M-58 Chicken Spinach Dilruba (Medium) £6.90
Spring chicken (Thigh of chicken but can be cooked with Breast of chicken as well) treated with lime, ginger, garlic and vine tomato and cooked with freshly blended Spinach.

M-59 Chicken Kasha (Medium) £6.90
Mix of chicken (bone and bone less) marinated with mustard and yoghurt and slowly cooked with roasted chillies, ginger, garlic and coriander.

M-60 Chicken Jhalfrajee (hot) £6.90
Chunks of tender chicken (Thigh of chicken but can be cooked with Breast of chicken as well) seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit green chilli.

M-61 Chicken Minty (Mild) £6.90
Tender breast of spring chicken matured by fresh coconut extract and cooked with cardamom, cinnamon and flavoured with gentle touch of cream.

M-62 Sawadi Chicken (Medium) £6.90
Chunks of chicken (Thigh of chicken but can be cooked with Breast of chicken as well) cooked in spicy gravy with tomatoes, bell peppers and fresh coriander flavoured with crushed coriander and black pepper.

M-63 Murgh Tikka Lababdar (Medium) £7.90
Tandoori grilled chicken pieces in creamy fresh tomato gravy, onion flavoured with ginger and garlic.

Lamb M-66 Swadesh Special Lamb (Medium) £7.90
Juicy chunks of lamb matured by mustard, mint, cumin, chilli paste, coriander and cooked with Swadesh special secret Masala which gives sweet and hot taste to your taste bud.

M-67 Gosht Haydrabadi (Medium) £7.90
Juicy chunks of lamb seasoned with herb and spices and delicately tempered with sauce which is combination of yoghurt, fresh mint and blended cashew nut.

M-68 Aloo Gosht (Medium) £7.90
Chunks of lamb slowly cooked with roasted red chilli paste, ginger, garlic, coriander, lime and roasted potato and finished off with cumin seeds.

M-69 Gosht Kalia (Medium) £7.90
Lamb matured by herbs and spices and tossed with onion, tomato, coriander, chillies and pepper corn.

M-70 Lamb Pumpkin (Mild) £7.90
Chunks of Lamb treated by freshly blended mustard seeds and cumin and tossed with lovely Pumpkins which were sautéed by five herbs and curry leaf.

M-71 Elaichi Gosht (Mild) £7.90
Succulent lamb cooked in a rich and creamy yogurt gravy spiced with saffron, cardamom in mughlai korma sauce.

M-72 Hari Mirch Ka Keema (Medium) £9.25
Minced lamb cooked with onion, tomato gravy and tempered with green chillies, ginger and garlic.

M-73 Palak Gosht (Medium) £7.90
Lamb treated with lime, ginger, garlic and vine tomato and cooked with freshly blended Spinach.

M-74 Lamb Jalfrajee (Hot) £7.90
Chunks of tender Lamb seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit green chilli.

M-75 Lamb Jalali (Hot) £7.90
Chunks of simmered Lamb cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.

M-76 Achari Gosht (Hot) £7.90
An Indian delicacy diced lamb cooked in ground spices, tomato, onion and chilly pickle.

TRADITIONAL DESI APNA STYLE

The following dishes are prepared according to our Punjabi home style which is spicy and relatively hot.

M-77 Handi of the Day	chicken or Lamb on the bone and off the bone mix	£7.55
M-78 Karahi Chicken		£7.55
M-79 Karahi Lamb		£7.55
M-80 Karahi Chicken with Dal		£7.55
M-81 Karahi Lamb with Dal or Bhindi		£7.55
M-82 Karahi King Prawn		£11.90
M-83 Tawa Chicken		£7.55

OLD SCHOOL FAVOURITE

Choose any item

M-86 Balti	M-87 Samber	M-88 Madras	Roast Chicken	£4.40
M-89 Dupiaza	M-90 Bhuna		Adult	£6.40
(Also Vindaloo, Dansak, Rogan Josh available)				
Chicken.....	£6.40		Adult	£7.55
Lamb	£6.70		Chicken Nuggets	£4.15
Vegetable.....	£5.50		Fish Fingers	£4.15
Fish	£6.40		Omlette	£4.15
King Prawn.....	£11.90		(Plain or Mushroom or Chicken)	

CHILDREN MENU

Served with chips

SEAFOOD

M-95 Dahiwala Jhinga (Mild)		£12.90
M-96 Jhinga Saag (Medium)	King prawn treated by lime, turmeric, peppers and delicately tempered by blended fresh spinach and fresh coriander.	£11.90
M-97 King Prawn Tikka Masala (Mild)	King prawn cooked with Tikka Masala sauce.	£11.90
M-98 Ratanpuri Machli (Mild)	Cod fish seasoned with citrus and cumin to be grilled then tossed with peanut and pineapple.	£8.40
M-99 Punjabi Machali Masala	Tilapia fish cooked with onion and tomato gravy, flavored with ground roasted spices.	£7.55
M-100 Fish Anarkali (Medium)	Fresh water Pangas fillet pan-cooked with green chilli, capsicum, roasted potato and finished off with curry leaves.	£7.55
M-101 Malabar Chemmeen Curry (Medium)	King prawns simmered in a sauce of coconut and ground spices flavoured with mustard and curry leaves.	£11.90

BIRYANI

M-105 Nurjahani Biryani	Aromatic Basmati rice and spring chicken steam cooked together with rose water, sun dried plum, herbs and spices.	£8.40
M-106 Hydrabadi Biryani	Aromatic Basmati rice and tender lamb steam cooked together with fresh mint, sun dried plum, herbs and spices.	£9.25
M-107 Samundri Biryani	Fresh water king prawn steam cooked in basmati rice with combination of Masala and herbs.	£12.70
M-108 Subz Biryani	Assorted fresh vegetable simmered with turmeric, garlic, cumin and tossed with aromatic Basmati rice.	£6.40

VEGETABLE

	Main	Side
M-109 Paneer Chilli (Hot)	£6.90	£4.20
M-110 Mattar Paneer Masala (Mild)	£6.90	£4.20
M-111 Panjabi Rajmah Paneer	£6.50	£4.20
	Red kidney beans and paneer in a tangy tomato and onion gravy.	
M-112 Karahi Paneer	£6.50	£4.20
	Cottage cheese cubes cooked in spicy gravy with tomatoes, bell peppers and fresh coriander flavoured with crushed coriander	
M-113 Vegetable Mishali	£6.50	£4.20
	Assorted vegetable is sautéed by panch Phoron (great five famous seeds), onion and coriander.	
M-114 Chana Masala	£6.50	£4.20
	Chickpeas cooked with onion, tomato with curry masala.	
M-115 Bhindi (Okra) Masala	£6.50	£4.20
	Fresh Okra cooked with onion, tomatoes, green chilly and fresh coriander in Indian spices	
M-72 Aloo Joypuri (Potato)	£6.50	£4.20
	Chunk of potatoes tossed with crushed coriander, cumin seed and black pepper, garnished with fresh coriander leaves	
M-117 Tarka Dal	£6.50	£4.20
	Yellow lentils tempered with roasted cumin, garlic, fresh coriander and tomatoes.	
M-118 Dal Makhani	£6.50	£4.20
	Slow cooked black lentils, a speciality of the north-west frontier, finished with butter and cream	
M-119 Mushroom Bhajee	£6.50	£4.20
M-120 Saag Paneer	Spinach with cottage cheese	£4.20
M-121 Saag Chana	£6.50	£4.20
	Spinach dish served and cooked with chickpeas and potatoes, tempered with ginger and garlic.	
M-122 Saag Aloo (Spinach with potato)	£6.50	£4.20
M-123 Aloo Mattar	£6.50	£4.20

RICE

M-125 Boil Rice	£1.70	M-130 Egg Rice	£2.55
M-126 Pulao Rice	£2.15	M-131 Safron Rice	£2.85
M-128 Mushroom Rice	£2.55	M-132 Onion Rice	£2.55
M-129 Vegetable Rice	£2.70	M-133 Keema Rice	£3.50

NAAN BREAD

M-135 Plain Naan	£1.90	M-136 Butter Naan	£1.95
M-137 Garlic Nan	£2.30	M-138 Chilli Nan	£2.30
M-139 Cheese Nan	£2.70	M-140 Keema Nan	£3.00
M-141 Tandoori Roti	£1.00	M-142 Tandoori Lassa Paratha	£2.40
M-143 Peshaweri Nan (coconut based sweet)			£2.40
M-144 Chips	£1.70	M-145 Masala Kulcha	£2.70
		Traditional Punjabi stuffed bread with spiced mash potato	

TRADITIONAL RAITA

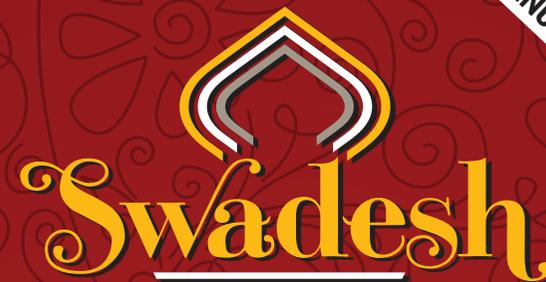
M-146 Cucumber	£1.55
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Salad

M-150 Garden fresh Salad	£1.60
	Combination of fresh cucumber, tomato, lettuce, leaves and lemon
M-151 Chicken Salad	£4.80
	Simmered shredded breast of chicken tossed with onion, tomato and herbs and finished off with fresh coriander.
M-152 Kachumber Salad	£1.70
	Chopped onion, green chilli, tomato, herbs, yoghurt & finished off with fresh coriander.
M-153 Extra Dips (Chutney, Pickle etc.)	£0.50
	Various fruits and potatoes tossed with our special creamy sauce.

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TAKEAWAY
MENU



Manchester

The House of Healthy & Authentic Indian Cuisine

www.swadeshrestaurant.com

Home Delivery Available

Please contact restaurant directly
for terms and conditions

OPENING HOURS

Mon-Thurs 12noon - 11.00pm
Friday & Sat 12noon - 11.30pm
Sunday & Bank Holidays 1.00pm - 10.00pm