

rice		breads		sides	
Plain Basmati Rice	£4.00	Roti	£2.75	Mango Lassi	£3.50
Jeera Pulao Rice	£4.50	Butter Naan	£2.75	Papadum Basket 2 PCS. (served with set of chutney)	£2.50
Veg Fried Rice	£5.50	Laccha Paratha	£3.50	Mix Raita	£3.50
Egg Fried Rice	£6.50	Garlic \ Chilli Naan	£4.00	Chips	£3.50
		Cheese Naan	£5.00	Masala Chips (Dry)	£4.00
		Peshwari Naan	£5.00	French Fries	£3.50
		Keema Naan	£5.00	Masala French Fries	£4.00
		Aloo Kulcha	£4.50	Crispy Coated Chips	£5.50
		Cheese Garlic Naan	£5.50	Sweet Potato Fries	£6.00
				Chilli Garlic Chips (Tangy Sauce)	£6.00

noodles	
Vegetable Noodle	£9.00
Chicken Noodle	£10.50

**biryani**  
Biryani dishes served with Raita

Vegetable Biryani	£11.00	Lamb Biryani	£14.50
Chicken Biryani	£12.00	Prawn Biryani	£16.50

Kids Menu

£6.50

Non-Veg

Chicken Burger Chips

Fish 'N' Chips

Chicken Nuggets With Chips

Fish Finger 'N' Chips

Popcorn Chicken

Vegetarian

Chilli Cheese Nuggets

Onion Rings

Cheesy Bites with Chips

Mozzarella Fingers With Chips

WRAPS

served with chips

£10.00

Paneer Tikka Wrap

Chicken Tikka Wrap

Sheek Kebab Wrap

Grilled Chicken Wrap

Roast Fish Wrap

Soya Tikka Wrap

GOOD FOOD  
GOOD COMPANY  
GREAT MEMORIES

# Greyhound TAPAS

All Tapas are made medium to hot

## Veg Munchurian (v)

£8.50

Assorted vegetarian crispy dumplings, tossed in manchurian sauce with fresh assorted peppers.

## Chilli Paneer (v)

£10.00

Cubes of cottage cheese deep fried and tempered with fresh garlic, ginger and green chilli and cooked in home made sauce.

## Fairy Wings (Joint Wings)

£9.50

Very special and authentic cooking of chicken wings in desi style.

## Chicken 65

£11.00

Very popular Hyderabad starter, yogurt based, tempered with fresh curry leaves.

## Chilli Chicken

£11.00

Known to all, a must try.

## Chilli Salmon

£17.00

Best combination of salmon and home made chilli sauce cooked with fresh peppers.

## Salmon Tikka

£17.00

Cubes of fresh salmon marinated and cooked to your order flavoured with carom seed and other Indian herbs.

# the GRILL SELECTION

## VEGETABLE PLATTER

Selection of Vegetarian Tapas, Soya Tikka, Mushroom, Chilli Paneer, Corn, Cashew Roll & Samosa Chaat.

£20.50

## MIXED GRILL

Crispy Prawn, Lamb Chops, Fish Pakora, Hariyali Tikka, Lamb Kebab, Chicken Tikka & Chicken Wings.

MEDIUM  
£22.50

LARGE  
£29.50

## MIXED GRILL *Boneless*

Crispy Prawn, Fish Pakora, Hariyali Tikka, Lamb Kebab, Chicken Tikka

MEDIUM  
£22.50

LARGE  
£29.50

## All The CHICKEN

Hariyali Tikka, Chicken Tikka, Chicken Wings

MEDIUM  
£17.50

LARGE  
£29.50

## vegetarianstarter

### Veg Spring Roll (4pcs) - £5.50

Stuffed with fresh seasonal vegetables deep fried served with chutney.

### Corn Roll - £7.00

Home made dumplings stuffed with corn served with salad and tangy sauce.

### Punjabi Samosa Chaat - £7.00

Home made samosa served with spiced chickpeas and relish.

### Salsa Paneer Tikka - £10.00

Indo-Mexican fusion cottage cheese.

## meatstarter

### Meat Samosa (Portion of 4) - £5.50

Served with salad and tamarind sauce.

### Tandoori Chicken Wings - £7.50

Two joint wings marinated and cooked in our charcoal oven.

### Achari Chicken Tikka - £8.00

Cubes of chicken marinated in pickled paste and cooked to achieve tanginess.

### Chicken Tikka - £7.50

Most popular dish served with salad and mint sauce.

### Hariyali Tikka - £7.50

Marinated in fresh mint and coriander based paste with selected herbs overnight to achieve dominating flavour of fresh paste.

### Greyhound Special Tikka - £10.00

Chicken supreme simply made for mild spice lovers.

### Lamb Sheek Kebab - £10.00

Lamb mince mixed with authentic spices and cooked in tandoor.

### Aloo Tikki Chaat - £7.00

Must try, this our own Greyhound creation.

### Tandoori Roast Mushroom - £8.50

Another Greyhound creation, must try.

### Soya Tikka - £11.00

Soya chunks marinated in our secret recipe, spiced and cooked to perfection.

### Paneer Tikka - £10.00

Cubes of cottage cheese and fresh peppers marinated in our home made spice and cooked in tandoor to perfection.

### Amritsari Fried Fish (Pangas) - £11.00

Chunks of fish well spiced and deep fried served with relish.

### Chilli Fish (Pangas) - £11.50

Word says everything , cooked with all fresh tempering.

### Tempura Prawns - £14.00

Crispy deep fried prawns served with dressed salad and spicy sauce

### Lamb Chops (4 pcs) - £15.00

Marinated and spiced rack of lamb cooked to achieve tenderness.

### Tandoori Jumbo Prawns - £20.50

Singnature seafood dish, freshly cooked to your order.

### Chilli Garlic Chicken Tikka - £10.00

Chicken thigh marinated in roasted garlic and chilli flakes.

### Murgh Malai Tikka - £10.00

Chicken breast marinade with cashew cream and yogurt.

## add extra **Tadka**

TOMATOES - GARLIC - ONION - GINGER



## **SPICE** level

SPICY - HOT - EXTRA HOT



## vegetarianmain

### Aloo Gobi Mutter - £8.50

Home style cooking with fresh tomato and onion based massala.

### Channa Massala - £8.00

Chickpeas with authentic tempering and cooked in desired spice level.

### Yellow Dal Tadka - £8.00

Moong Massor Ki Dal, tempered with fresh garlic, ginger and green chilli.

### Dal Makhani - £8.50

Black lentil cooked on slow fire with authentic tempering and lot of butter in it.

### Bombay Aloo - £8.50

Potato cooked in semi dry massala prepared with authentic Indian spice.

### Mix Veg Curry - £8.50

Seasonal vegetables cooked in our tomato and onion based sauce.

### Paneer Makhani / Karahi - £10.50

Cottage cheese cooked in tomato cashew based sauce. Karahi dish made in desi style

### Veg Kofta Curry - £9.00

Potato based vegetarian dumpling, deep fried and simmered in our homemade tangy gravy.

### Mushroom Mutter

### Massaledar - £10.00

Fresh button mushroom, cooked to your order, to achieve taste you desire.

### Bhindi Do Pyaza - £10.00

Tender pieces of fresh okra cooked in onion based sauce to achieve tanginess.

### Soya Curry / Saag / Makhani - £11.50

Our own way of doing soya chunks, very typical vegetable dish with a different flavour, can be cooked to your spice level.

### Saag Paneer - £10.50

Cottage cheese cooked in our palak and sarson ka saag based sauce.

### Shahi Paneer - £10.50

Cubes of cottage cheese, cooked in our very rich cashew nut base sauce, sweet and mild dish.

### Dhaba Methi Paneer - £10.50

Cubes of paneer cooked in fresh fenugreek and desi masala.

## chickenmain

### Murg Chutney Wala - £11.50

Cubes of chicken breast cooked gently in our corriander and mint based gravy, a must try for that real desi taste.

### Chicken Karahi - £11.50

Cubes of chicken breast cooked gently in our own karahi massala.

### Saag Chicken - £11.50

Chicken cooked in blend of sarson and palak based sauce, punjabis favourite.

### Methi Chicken - £11.50

Fresh methi and cubes of chicken cooked to your ordered with fresh green chilli tempering.

### Chicken Tikka Massala - £12.00

Traditional Indian dish. (Chicken Thigh)

### Murg Kalimirchi - £11.00

Black peppercorn crushed and blended with the indian herbs to create the kalimirchi sauce. its hot and spicy dish.

### Greyhound Butter Chicken - £12.00

Common name but our own way of doing it, must try for difference. (Chicken Thigh)

### Chicken Korma - £11.00

Another traditional dish for those who love mild and creamy dish.

### Chicken Jalfrezi - £11.50

Very popular spicy dish, chicken cooked with peppers and onions.

## fishmain

### Fish curry (Pangas) - £11.50

Chunks of fish gently simmered in our onion based sauce with desi tadka.

### Salmon Curry - £17.00

Cubes of fresh salmon cooked gently in an onion tomato based sauce.

### King Prawn Massala - £17.50

King prawns cooked in our own special massaledar sauce.

## lambmain

### Lamb Karahi - £13.00

Lamb cubes cooked gently in our home made karahi sauce.

### Lamb Madras - £13.00

Spicy lamb curry cooked according to your taste.

### Saag Gosht - £13.00

Lamb cooked to your taste in spinach and sarson saag based gravy.

### Lamb Rogan Josh - 13.00

Known to all, must try for difference.

### Maans Ka Achar - £13.00

(Achari Gosht)

Cubes of lamb cooked to your order in our home made pickle gravy with panch phoran tempering.

### Garlic Lamb - £13.00

Good combination of tempered garlic and lamb curry, cooked to your spice level.

### Keema Mutter - £13.50

Lamb mince and green peas cooked in onion and tomato based gravy.

### Lamb Chop Massala - £16.50

Tandoori lamb chops cooked in our very spicy punjabi tadka sauce.

### Lamb Vindaloo - £13.00

This traditional Goan curry is not for the faint hearted.

### King Prawn Saag - £17.50

King prawns cooked in spinach and sarson ka saag puree.

### Mix Seafood Curry - £17.50

Prawns and fish cooked together in curry sauce.

### King Prawn Kalimirch - £17.50

Prawns cooked in spicy and hot in black pepper corn based sauce.

EXTRA Chutney Set | £2.00

EXTRA Salad | £2.50

## FOOD ALLERGY?

Ask before you order...

Management advices that food prepared here may contain or have come in contact with certain allergens. All ingredients are natural with no artificial colours or flavours.