

# WELCOME TO INDIAN EDGE

Our aim is to give you a simple taste of our families traditional recipes with a few modern twists. All dishes are made to order, so some dishes would take more time than others.

The head chefs and their team have a wealth of experience with which they produce authentic and modern Indian cuisine at its best. By fusing flavours to make each dish wonderfully mouth watering and appetising. Along with emphasis on stylish presentation which can only be described as cutting edge.

Our team of dedicated managers and staffs are always ready to ensure your experience at the edge is a memorable one. It is our pleasure to welcome you to the Indian Edge Restaurant & Lounge.

“ With more than 14 years of establishment of the edge and after the new refurbishment, We are confident that our guests who visit The edge, day in day out, see how hard our team have worked to make The Edge a special place to wine and dine with both family and friends. We would personally like to thank all of our customers and friends who have been supporting us during the past decade. ”



With great passion

## Indian Edge Management



## GUIDES

 No Chilli	 Slightly Hot	 Madras	
 Madras Plus	 Vindaloo	 Vindaloo Plus	
 May Contain Nuts	 Gluten Free	 Contains Dairy Product	 Vegetarian

Dishes may have traces of  , we have only highlighted dishes with high concentrates of products, please ask a member of staff for more information. All dishes may have traces of dairy from butter or ghee. Please inform staff at time of ordering if Non-dairy is required.

Adding extra hot to any curries - slightly hot, madras, vindaloo - 60p extra per dish.

Adding Tikka meats to any dish £1.00 extra per dish.

Adding extra vegetables £1.00 extra per vegetable.

## LIGHT APPERTISERS

- 1 **Condiments & pickles** 50p each  
Mango chutney, Lal sauce, onion chutney, mint sauce 🍷, mixed pickles
- 2 **Plain popadom** 🍷 £1.00
- 3 **Spiced popadom** 🍷 £1.00

## VEGETARIAN STARTERS

- 4 **Mulligatawny soup** 🍷 🍷 🍷 £4.50  
A hearty soup with a hint of black pepper garnished with rice
- 5 **Dhaal soup** 🍷 🍷 🍷 🍷 £4.50  
A traditional homemade soup of mixed lentils flavoured with cumin
- 6 **Samosa** 🍷 🍷 £4.95  
Mixed vegetable with spices in the famous triangular pastry.
- 7 **Onion bhaji** 🍷 🍷 🍷 £4.95  
Finely chopped onions fused with herbs & spices with chick pea flour, rolled into pakoras & deep fried.
- 8 **Aloo or chana chaat** 🍷 🍷 🍷 🍷 £4.95  
Roasted potatoes cooked with roasted onions, tomatoes, pink salt & spices.
- 9 **Spiced potatoes & garlic mushroom** 🍷 🍷 🍷 £4.95  
Lightly spiced stir fry of sliced garlic & mushrooms.
- 10 **Edge's vegetarian assorted** 🍷 🍷 £5.50  
Selection of Indian vegetarian hors d'ouvres. Somosa, onion bhaji, spinach & potato pate.
- 11 **Paneer shashlick** 🍷 🍷 🍷 £6.25  
Marinated Indian cottage cheese with tomatoes, onions & peppers, cooked in the tandoor.















## SEAFOOD STARTERS

- 12 **Crab roti** 🍷 £6.95  
Homemade with roasted medium spices, wrapped in a bread
- 13 **Kakra cutlets** 🍷 £6.50  
Goan style slightly spiced crab cakes
- 14 **Salmon tikka** 🍷 🍷 🍷 £7.95  
Juicy pieces of pink salmon cooked tandoori style.
- 15 **Fish shashlick** 🍷 🍷 🍷 £6.50  
Fish marinade cooked in tandoor with Fresh peppers, onions, tomatoes served with hint of lemon.
- 16 **Fish tikka** 🍷 🍷 🍷 £5.95  
Fish marinated in yoghurt & aromatic spices cooked in tandoor oven.
- 17 **Boro chingri butterfly** 🍷 £6.95  
Deep fried large prawn in spiced bread crumbs
- 18 **Roti boro chingri** 🍷 🍷 £7.95  
Savoury spiced giant prawns wrapped in puri bread also in mild creamy option
- 19 **Roti chingri** 🍷 🍷 £6.95  
Same as above, with shrimps.
- 20 **Fried garlic tiger prawns** 🍷 🍷 🍷 £7.95  
Tiger prawns sautéed in garlic, butter & coriander, served with garlic sauce.
- 21 **Bhaja fish** 🍷 🍷 £6.50  
South Indian style roasted fish with sautéed onions.

## NON VEGETARIAN STARTERS

- 22 **Duck tikka** 🍷 🍷 🍷 £5.95  
Juicy pieces of duck cooked in traditional tandoori spices.
- 23 **Chicken chaat** 🍷 🍷 £5.95  
Diced chicken breast pieces cooked with roasted onions, tomatoes, pink salt & spices.
- 24 **Edge's meat assorted** 🍷 🍷 🍷 £6.50  
Selection of Indian meat hors d'ouvres. Chicken tikka, lamb tikka, latti kebab
- 25 **Stuffed paprika** 🍷 🍷 £5.95  
Choice of chicken pieces, mince lamb or mixed vegetables in herbs & spices stuffed in pepper & cooked in tandoori oven.
- 26 **Tikka** 🍷 🍷 🍷 £5.95  
Chicken or Lamb marinated in yoghurt & aromatic spices cooked in tandoor oven
- 27 **Samosa** 🍷 £4.95  
Minced meat with spices in the famous triangular pastry.
- 28 **Nargis kebab** 🍷 🍷 £5.95  
Lamb mince shaped like Faberge eggs stuffed with hard boiled egg & topped with omelette.
- 29 **Murgh paneer** 🍷 🍷 🍷 £6.50  
Lightly spiced chicken barbecued in clay oven and dressed with cheese, served with salad



- |           |  |              |
|-----------|--|--------------|
| <b>30</b> | <b>Shashlick</b> (Chicken or Lamb)    | <b>£6.95</b> |
|           | Marinade & cooked in tandoor with Fresh peppers, onions, tomatoes served with hint of lemon.   |              |
| <b>31</b> | <b>Latti kebab</b> (sheesh)    | <b>£5.95</b> |
|           | Marinated minced lamb skewered & grilled in clay oven  |              |
| <b>32</b> | <b>Edge's paneer kebab</b>      | <b>£6.50</b> |
|           | Lightly spiced minced lamb, cooked with Indian cottage cheese, served with a spicy sauce.  |              |
| <b>33</b> | <b>Tandoori lamb chops</b>      | <b>£6.95</b> |
|           | Marinated Lamb chops cooked in tandoor   |              |
| <b>34</b> | <b>Tandoori chicken</b>         | <b>£5.95</b> |
|           | Chargrilled 1/4 of chicken cooked in aromatic herbs & yoghurt.   |              |

## *Mains*

### CLAY OVEN SPECIALITIES

These dishes are marinated in herbs & traditional spices then grilled in the coal fired clay oven.  
(All served with leafy salad & mint sauce )

- |           |  |               |
|-----------|--|---------------|
| <b>35</b> | <b>Paneer shashlick</b>     | <b>£11.95</b> |
|           | Indian cheese (paneer) marinated & grilled in the tandoori with juicy peppers, onions & tomatoes.  |               |
| <b>36</b> | <b>Tikka</b> (chicken or lamb) (Duck when available extra £1.00)    | <b>£10.50</b> |
|           | Marinated with yoghurt & light spices, tender boneless chicken or lamb.  |               |
| <b>37</b> | <b>Tandoori chicken</b>     | <b>£10.50</b> |
|           | Traditional favourite, Half chicken on the bone marinated in medium spices.  |               |
| <b>38</b> | <b>Tandoori lamb chops</b>                                          | <b>£12.95</b> |
|           | Tender chops of lamb cooked with garlic & spices in special yoghurt marinade.  |               |
| <b>39</b> | <b>Latti kebab</b> (sheesh)    | <b>£10.95</b> |
|           | Skewered Luscious spicy minced lamb.   |               |
| <b>40</b> | <b>Tandoori mix grill</b>                                     | <b>£13.95</b> |
|           | Combination of the clay oven special meats. A delight for the taste buds.  |               |
| <b>41</b> | <b>Shashlick</b> (Chicken or lamb)                            | <b>£12.95</b> |
|           | Fresh succulent Tikka pieces cooked in clay oven with sweet peppers, onions, tomatoes & gentle spices.   |               |
| <b>42</b> | <b>Tandoori Boro Chingri</b>                                  | <b>£19.95</b> |
|           | Juicy giant prawns in tandoori oven with edge's special recipe.  |               |
| <b>43</b> | <b>Fish tikka</b>     | <b>£11.95</b> |
|           | Delicately spiced, barbecued pieces of fish served with fried onions with hint of lemon.   |               |
| <b>44</b> | <b>Fish shashlick</b>                                         | <b>£12.95</b> |
|           | Tender pieces of fish cooked in clay oven with sweet peppers, onions & tomatoes with gentle spices.  |               |
| <b>45</b> | <b>Salmon shashlick</b>                                       | <b>£16.95</b> |
|           | Fresh pieces of salmon fish cooked in a clay oven with sweet peppers, onions and tomatoes with gentle spices.  |               |

### INDIAN EDGE SPECIALS

A selection of dishes made using the finest ingredients, continental cooking ideas fused carefully together with Indian spices to create a FUSION of tastes that can only be described as "Cutting Edge".

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|-----------|---|---------------|
| <b>46</b> | <b>Coriander &amp; lemon chicken</b> (Jaipur)     | <b>£16.50</b> |
|           | Fresh coriander fused with fresh lemon sauce, slow cooked with onions and spicy chicken. Finished with freshly squeezed lemon, coriander and garlic, served with basmati rice.  |               |
| <b>47</b> | <b>Chilli &amp; lemon chicken</b> (Uttar Pradesh)    | <b>£16.50</b> |
|           | Spicy chicken cooked with diced onions, tomatoes & fresh chillies curried together with lemon grass & coriander, served with basmati rice.  |               |
| <b>48</b> | <b>Rajshahi</b> (Chicken) (Rajasthan)                | <b>£14.95</b> |
|           | Peppers, onions, chillies & spicy pickled garlic cooked with spicy hot sauce.   |               |
| <b>49</b> | <b>Chennai salmon samber</b> (Madras)                | <b>£18.95</b> |
|           | Fresh boneless salmon fillets, cooked delicately in a south Indian lentil sweet & sour sauce, served with basmati rice.   |               |
| <b>50</b> | <b>Lamb chop pepsila</b> (Bangladesh)    | <b>£19.95</b> |
|           | Lamb chops grilled in a special yoghurt marinated, then cooked in a smoked onion sauce with peppers, bullet chillies, tangy and spicy. Served with basmati rice.  |               |
| <b>51</b> | <b>Duck jala</b> (Bangladesh)     | <b>£16.95</b> |
|           | Duck breast pieces cooked with orange & pineapples. Slightly hot, sweet & sour. Served with basmati rice.   |               |
| <b>52</b> | <b>Hydrabadi lamb biryani</b> (Pakistan)             | <b>£16.95</b> |
|           | Tender pieces of lamb cooked in a sauce on a bed of rice.   |               |

## OCEAN SPECIALS

Fishes are boned & filleted, but may still contain a few bones.

- |  |  |        |
|--|--|--------|
| 53   | <b>Pataan king prawn</b> 🍴🔥              | £19.50 |
| A famous Afghanistan dish using ginger, chilli & garlic, cooked with lemon. Hot & spicy.   |  |        |
| 54   | <b>Bengal fish hara mossalla</b> 🍴🔥🌿     | £14.95 |
| Bengal fish is marinated for several hours then cooked in a freshly prepared coriander with ginger root, tomato, green peppers, chilli, lemon & black pepper sauce. Served with a leafy salad. |  |        |
| 55   | <b>Boro chingri special</b> 🌿🔥           | £19.95 |
| Tiger prawns prepared in typical goan style, this spicy & tangy dish is cooked medium hot with fresh garlic & coriander.   |  |        |
| 56   | <b>Crab mossalladar</b> 🌿🔥               | £14.95 |
| Minced crab meat cooked in goan style with coconuts, onion & peppers in a slightly hot special sauce.  |  |        |
| 57   | <b>Tandoori tiger prawn mossalla</b> 🍴🌿🔥 | £19.50 |
| Giant tiger prawns cooked with coconut, in special creamy tandoori sauce.  |  |        |
| 58   | <b>Tandoori tiger prawn jalfrezi</b> 🍴🔥🌿 | £19.50 |
| Tiger prawns prepared in tandoor, and then cooked with onions & peppers in savoury medium sauce.   |  |        |
| 59   | <b>Boro chingri roshni</b> 🍴🌿            | £19.50 |
| Slow cooked tiger prawns, fused with the famous spicy achari sauce.  |  |        |
| 60   | <b>Bengal fish curry</b> 🍴🌿🔥             | £14.95 |
| Marinated fish cooked in medium curry sauce.   |  |        |
| 61   | <b>Roshun fish</b> 🍴🌿🔥                   | £14.95 |
| Garlic flavoured sauce cooked medium with bengal fish tikka.   |  |        |
| 62   | <b>Fish tikka bhoona</b> 🍴🌿🔥             | £14.95 |
| Bengal fish tikka cooked with finely chopped onions, garlic & tomatoes dressed with coriander.   |  |        |
| 63   | <b>Boro chingri nawabi passanda</b> 🍴🌿🔥  | £19.50 |
| Tiger prawns slow cooked with cinnamon & bay leaves in creamy coconut sauce.   |  |        |

## THALI

DINE IN ONLY

Selection of a variety of dishes selected by the chef to give a taster of different dishes.

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|---|-----------------------------|--------|
| 64  | <b>Meat thali</b> 🍴         | £19.95 |
| Selection of chicken Dakeshwari, lamb Roshni, shish kebab, chicken tikka, pilau rice & nan.     |                             |        |
| 65  | <b>Vegetarian thali</b> 🍴🌿🔥 | £18.95 |
| Selection of somosa, onion bhaji, palook paneer, tarka dhaal, chana mossalla, boiled rice & nan |                             |        |

## SUB-CONTINENTAL

CHICKEN: £11.50

LAMB: £12.50

All dishes are cooked with the choice of chicken or lamb

### 66. Pataan chicken

A famous Afghanistan dish using ginger, chilli & garlic, cooked with lemon. Hot & spicy.

### 67. Nepalese tikka mossala

Chicken or lamb tikka cooked in a mild rich, creamy, coconutty sauce.

### 68. Murgh-i-mossalla

The famous Mossalla containing minced lamb, chicken & boiled egg cooked in a savoury spicy sauce.

### 69. Xacuti

A classical Goan dish with coconut, spices & ground black peppercorn. Slightly hot, hint of lemon.

### 70. Chasney

Strips of marinated chicken or lamb stirred with sweet peppers & onions, tangy & sweet spicy sauce.

### 71. Jalfrezi

A famous Bangladeshi dish cooked with peppers & onions. Covered in a rich tomato sauce, finished with garlic, coriander & fresh green chillies.

### 72. Korahi

Fresh herbs cooked with roasted jeera, onions peppers & tomatoes & spices fused together in "Korahi" (wok) to bring out a roasted flavour.

### 73. Morichcha

Pickled Bengal naga chillies cooked in a hot sauce.

### 74. Murgh jeera

A light tantalising slow cooked chicken dish delicately flavoured with roasted cumin served with basmati rice.



### 75. Razzella 🍗🌶️🌶️

Smoked onion sauce with coriander, lemon & jalapenos, hot & spicy.

### 76. Roshun 🍗🌶️

Rich & spicy tomato & garlic sauce with slithers of deep fried garlic & coriander.

### 77. Roshni 🌶️🍗

Slow cooked with lime, green mangoes, coriander & hints of green chillies. Full of flavour & spice.

### 78. Bengal keema 🍗🌶️

Spicy minced lamb cooked with potatoes in a garlic savoured sauce.

### 79. Punjab makhni 🍗🌶️🍗

A lovely romantic dish with lots of flavour. Creamy & spicy in buttery sauce.

### 80. Makhani 🍗🍗🌶️

Mild & creamy dish slow cooked with ripe sweet mangoes & grounded coconut.

### 81. Nawabi passanda 🍗🍗🌶️

A north Indian dish using chicken tikka or lamb pieces that have been marinated in aromatic spices & cooked with cinnamon & bay leaves. Creamy mild, sweet.

### 82. Fruit passanda 🍗🌶️

Choice of chicken or lamb. Traditional passanda dish with fruits.

### 83. Dakeshwari 🍗🍗🌶️

Marinated chicken tikka cooked with coriander, coconut & fenugreek leaves to give a unique taste of rich cream & herbs, sweet.

### 84. Jaipuri 🌶️🌶️🍗

Marinated chicken cooked in tandoor. Pan cooked, slightly hot in pickled onions, roasted peppers & tomatoes with coriander finish. Contains fresh jalapenos.

### 85. Dalda murgh 🍗🍗🌶️

Morsels of spiced chicken marinated with light spices cooked to perfection in a delicious creamy coconut & buttery sauce, sweet.

## AUTHENTIC TAWA

A most sought after dish. A combination of bengal style sauce with rich herbs & spices. Thoroughly blended with a touch of crushed cumin, coriander seeds. Garnished with paprika, tomatoes & spring onions. Semi dry dish. Slightly hot.

- |    |   |        |
|----|---|--------|
| 86 | Chicken or prawn 🍗🌶️  | £11.95 |
| 87 | Lamb 🍗🌶️  | £13.95 |
| 88 | King prawns 🍗🌶️   | £16.95 |
| 89 | Paneer tikka 🍗🍗🌶️🌶️   | £12.50 |
| 90 | Naga tawa Prepared with any of the above items £1 EXTRA 🍗🌶️🌶️ |        |












































## TRADITIONAL INDIAN

- |    |  |  |     |  |  |
|----|--|--|-----|--|--|
| 91 | Balti 🍗🌶️  |  | 97  | Rogan josh 🍗🌶️                                   |  |
|    | Special Savoury sauce with fresh ground spices & herbs, cooked in Balti wok. |  |     | Cooked with garlic & herbs in rich tomato sauce. |  |
| 92 | Korma 🍗🍗🌶️   |  | 98  | Malaya or kashmir 🍗🌶️                            |  |
|    | Very mild creamy rich & coconutty sauce.                                     |  |     | Medium dish cooked with fruits.                  |  |
| 93 | Curry 🍗🌶️  |  | 99  | Pathia 🌶️🍗                                       |  |
|    | Traditional medium savoury sauce.  |  |     | A fresh & spicy dish cooked sweet & sour.        |  |
| 94 | Saagwala 🍗🌶️   |  | 100 | Dupiaza 🍗🌶️                                      |  |
|    | Authentic dish cooked with spinach.  |  |     | Medium spiced dish with fried onions.            |  |
| 95 | Chilli mossalla 🍗🌶️🌶️🌶️  |  | 101 | Bhoona 🍗🌶️                                       |  |
|    | Tangy, spicy with fresh green chillies in spicy sauce.                       |  |     | Cooked in a medium refreshingly spicy sauce.     |  |
| 96 | Dansak 🍗🌶️🍗  |  | 102 | Methi 🍗🌶️  |  |
|    | Pan cooked in spicy sweet & sour sauce with lentils.                         |  |     | Prepared with fresh spices & fenugreek leaves.   |  |

- |                    |        |
|--------------------|--------|
| Chicken or prawn   | £9.95  |
| Lamb               | £10.50 |
| King prawns        | £14.95 |
| Mixed vegetables 🍗 | £8.50  |


























## VEGETARIAN DISHES

Most of these dishes are cooked the traditional way by being tossed with fresh coriander, tomatoes & onions.

		Main Dishes	Side Dishes
103	<b>Palok paneer</b>   	£8.95	£4.95
	Diced Indian cottage cheese in a puree of spinach tempered with spices and whole cumin		
104	<b>Veg paneer makhani</b>   	£8.95	£4.95
	Assorted vegetables and Indian cottage cheese in an Indian style tomato fondue sauce.		
105	<b>Mattar paneer</b>   	£8.95	£4.95
	Green peas & Indian cheese.		
106	<b>Sabji roshun</b>  	£8.50	£4.50
	Fresh veg cooked with garlic.		
107	<b>Sabji samba</b>   	£8.50	£4.50
	Fresh veg cooked with lentils medium spiced.		
108	<b>Niramish</b>  	£8.50	£4.50
	Spicy dry veg curry.		
109	<b>Bombay potatoes</b>  	£8.50	£4.50
	Cooked the classic way but with a twist.		
110	<b>Aloo chana</b>  	£8.50	£4.50
	Soft potatoes cooked with chick peas.		
111	<b>Chana mossalla</b>  	£8.50	£4.50
	Spicy Chick peas.		
112	<b>Roshni mushroom</b>  	£8.50	£4.50
	Button mushrooms with the Bengal touch.		
113	<b>Aloo gobi</b>  	£8.50	£4.50
	Potatoes & cauliflower.		
114	<b>Bhindi bhajee</b>  	£8.50	£4.50
	Fresh okra.		
115	<b>Bringal bhajee</b>  	£8.50	£4.50
	Fresh aubergines.		
116	<b>Palook aloo</b>  	£8.50	£4.50
	Spinach & potatoes.		
117	<b>Tarka dhaal</b>  	£8.50	£4.50
	Lentils & roasted garlic.		
118	<b>Chana paneer</b>   	£8.95	£4.95
	Chick peas & Indian cheese.		
119	<b>Mushroom bhaji</b>  	£8.50	£4.50
	Button mushrooms tossed with onions & tomatoes.		
120	<b>Vegetable curry</b>  	£8.50	£4.50
	Medium spiced veg in savoury curry sauce.		
121	<b>Saag bhaji</b>  	£8.50	£4.50
	Leaf spinach & garlic cooked in savoury spices.		

## BIRYANI

These Dishes are famous in both East and West Bengal and are cooked with Basmati Rice, served to complete meal with medium spiced vegetable curry.

122	<b>Malayan</b>   (King prawns extra £4.50)	£13.95
	Chicken, lamb or prawns cooked in the traditional biryani rice with herbs & spices. An exotic burst of pineapple fruits.	
123	<b>Chicken</b>  	£12.95
124	<b>Lamb</b>  	£13.95
125	<b>Prawn</b>  	£13.95
126	<b>King prawn</b>  	£17.95
127	<b>Aloo &amp; mushroom</b>   	£11.95
128	<b>Niramish</b> (mixed vegetables)    	£11.95
129	<b>Chefs special</b> (chicken, lamb & prawn)  	£15.95
130	<b>Tikka chicken or lamb</b>   	£14.95
131	<b>Tandoori king prawn</b>   	£19.95



## ACCOMPANIMENTS

132	Steamed plain rice	£3.50
133	Basmati pilau rice	£3.50
134	Lemon rice	£3.95
135	Mushroom pilau rice	£3.95
136	Peas pilau rice	£3.95
137	Chana pilau rice (chick peas)	£3.95
138	Vegetable pilau rice	£3.95
139	Keema pilau rice (minced lamb)	£3.95
140	Special fried rice	£3.95
141	Garlic rice	£3.95
142	Egg fried rice	£3.95
143	Fried rice (onions)	£3.95
144	Mustard & chilli rice	£3.95
145	Coconut rice	£3.95
146	Raitha Creamy style yoghurt with cucumber or onion or mixed.	£3.25
147	Paneer Rice	£3.95

## FRESH BREADS

148	Gluten free bread (Pita Style)	£1.95	156	Coriander & garlic nan	£3.75
149	Keema & cheese nan	£3.95	157	Chillie & cheese nan	£3.75
150	Plain nan	£3.25	158	Cheese nan (mozzarella)	£3.75
151	Peshwari nan (coconuts & fruits)	£3.75	159	Puri bread	£3.25
152	Keema nan (minced lamb)	£3.75	160	Tandoori roti	£3.25
153	Vegetable nan	£3.75	161	Chapati	£1.95
154	Bangla nan (coriander, garlic & cheese)	£3.95	162	Plain paratha	£3.25
155	Garlic nan	£3.75	163	Stuffed paratha	£3.75
			164	Bhatura bread	£3.25

## EUROPEAN

Served with salad and chips

165	Omelette (chicken/mushrooms/prawns)	£10.95
166	Plain omelette	£8.95
167	Tangri chicken Breadcrumb coated pieces of chicken, deep fried. Served with fries & salad	£10.95
169	Chips	£2.95

## CHILDREN'S MENU

We know the little ones are the future, so it's important to feed and treat them well

**ALL CHILDREN'S DISHES £6.95**

C1	Chicken Nuggets & Chips	
C2	Chicken Tikka & Chips	
C3	Chicken Pakora & Chips	
C4	Chicken Tikka Masala & Pilau Rice	
C5	Fried Chicken & Chips	
C6	Mild Chicken Curry & Pilau Rice	
C7	Mild Vegetable Curry & Steamed Rice	
C8	Additional Baby Nan, Chips, Rice	£2.10

Other dishes can be available for children, please ask a member of staff.

## SET MEALS

see allergy advice

### **A** Set Meal for 1 - Non Vegetarian

Edge's Meat Assorted | Chicken Tawa

Sag Aloo | 1 Plain Rice | Plain Nan

**£29.95**

### **B** Set Meal for 1 - Vegetarian

Edge's Sabji Assorted | Aloo & Chana Bhoona

Sag Bhajee | 1 Rice | Garlic & Coriander Nan

**£25.95**

### **C** Set Meal for 2 - Non Vegetarian

Latti Kebab | Meat Samosa

Chicken Tikka Mossalla | Lamb Roshni

Sag Aloo | Mushroom Bhajee

2 Pilau Rice | Garlic Nan | Plain Nan

**£49.95**

### **D** Set Meal for 2 - Vegetarian

Vegetable Samosa | Paneer Shashlick

Aloo & Chana | Vegetable Dansak

Mushroom Bhajee | Sag Aloo

2 Rice | Garlic Nan | Plain Nan

**£45.95**

### **E** Set Meal for 4 - Non Vegetarian

Sheek Kebab | Meat Samosa | Chicken Shashlick | Lamb Tikka  
Chicken Tikka Mossalla | Lamb Roshni | Chicken Chasney | Lamb Tawa

Sag Aloo | Mushroom Bhajee

2 Pilau Rice | Garlic Nan | Keema Nan | Plain Nan

**£89.95**

### **F** Set Meal for 4 - Vegetarian

Vegetable Samosa | Paneer Shashlick | Onion Bhajee

Spiced Potatoes & Garlic Mushrooms

Vegetable Chilli Mossalla | Mushroom Roshni | Vegetable Dansak | Aloo & Chana

Tarka Dhaal | Sag Aloo

2 Rice | Garlic Nan | Peshwari Nan | Plain Nan

**£79.95**