

STARTERS

chicken tikka breast of chicken marinated in yogurt with allspice and turmeric. baked in the tandoor	8.00
sheek kabab minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers	8.00
chole chat chick peas and potatoes in a special sweet and sour masala with herbs	7.00
samosa	7.00
vegetables, coriander and cumin. wrapped in pastry. deep fried	
onion bhaji finely sliced onions coated in light spicy batter. deep fried	7.00
prawn pathia on puri spicy sweet and sour tiger prawns served on deep fried wholemeal puff bread	9.00
jhinga barah king prawns marinated in mild spices, barbecued on skewers	9.00
pesh tikka lamb fillet mildly seasoned in yogurt. baked in the tandoor	8.00
reshami mali tikka tender chicken filets coated in basil, cheese and coriander. cooked in the tandoor	8.00
machli bhaja pan fried seabass filets in blend of select spices	9.00
aloo tikki fried galettes of spiced potato, lentils and peas	7.00
tandoori chicken Spring chicken marinated, spiced & barbecued	8.00

CHICKEN DISHES

chicken shashlick chicken tikka baked in the tandoor with peppers, onions and tomatoes	15.00
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	15.00
safaid mirchi murgh chicken breast cooked in silky smooth sauce infused with green chilli and garlic. garnished with cashews	15.00
chicken korma chicken pieces cooked in a mild smooth coconut sauce	15.00
chicken jalfrezi chicken cooked with onions, lemon zest and green chillies. fairly hot	15.00
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish	15.00
chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spiced	15.00
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor	15.00
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	15.00
adrakh chicken chicken and ginger cooked in a thick tomato and coconut milk sauce with crushed chillies. medium spiced	15.00
roshni chicken tikka bhuna chicken cooked with fresh tomatoes, peppers garlic and coriander. medium spiced	15.00
aachari murgh aachar – PICKLE. chicken cooked in a special selection of spices with a distinct tangy flavour	15.00

LAMB DISHES

lamb bhuna tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced	17.00
khumbani ma gosht lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced	17.00
lamb dhansak classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot	17.00
lahsun goshtaba sliced tender lamb cooked in a very hot garlic-based sauce. garnished with coriander	17.00
lamb pasanda kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce	17.00
lamb tawa specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices	17.00
lamb biryani combination of fragrant basmati rice and spiced lamb, served with a vegetable curry side dish	18.00
nehari famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.	17.00
mamsa gosht tender lamb cooked with beetroot, sweet and spicy	17.00
aachari lamb aachar – PICKLE. lamb cooked in a special selection of spices with a distinct tangy flavour	17.00
lamb saagwalla lamb cooked with fresh spinach, herbs and garlic. medium spiced	17.00
lamb maharaja thick medium curry flavoured with fenugreek and coriander leaves	17.00
tandoori lamb cutlets lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic	26.00
tandoori lamb cutlets bhuna lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic	28.00

chicken tikka chat puree chicken tika in a special sweet and sour masala with herbs and deep fried wholemeal bread	8.00
fish pakora white fish coated in a delicately spiced butter (deep fried)	9.00
tandoori lamb cutlets lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic	13.00

MIX PLATTER

two person - starter platter reshmi mali tikka, pesh tikka and samosa	20.00
four person - starter platter chicken tikka, pesh tikka, samosa, aloo tikki and sheek kabab	40.00

POPPADUMS & CONDIMENTS

poppadums plain/spiced	1.00
raita yogurt with cucumber or onion	2.00
selection of pickles and chutneys (per person)	1.50

murgh mirch masala chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot	15.00
tawa chicken specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices	15.00
garlic chilli chicken hot and spicy chilli garlic sauce, garnished with fresh coriander	15.00
Rajasthani chicken special masala chicken tikka slices, with ground almond, ginger and coriander	15.00
peshawar khas murgh chicken thighs cooked in a yogurt and besan sauce with cardamoms and mace. slightly hot	15.00
ishtew nalli chicken thighs cooked in whole spices in a thick spicy sauce. garnished with fresh coriander. medium spiced	15.00
kashmiri chicken curry chicken cooked in a rich tomato sauce with kashmiri spices and yogurt. medium spiced	15.00
butter chicken tikka chicken cooked in butter and tomato sauce with almonds and cream	15.00
alphonso chicken chicken cooked in a very mild smooth mango based sauce. garnished with pistachios	15.00
hyderabadi chicken biryani fragrant basmati rice cooked with select spicy aromatic spices. served with a vegetable curry	17.00
tandoori mixed grill Pieces of chicken tikka, lamb tikka, tandoori chicken & sheek kebab	20.00

SEAFOOD

mitaa jhinga bhaja stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers	17.00
palak jhinga tiger prawns cooked in medium spices with spinach and garlic	17.00
aachari jhinga aachar – PICKLE. tiger prawns cooked in a special selection of spices. with a distinctly tangy flavour	17.00
amm aur chingri salan tiger prawns cooked with onions in spicy mango sauce with coconut milk. garnished with ginger juliennes. medium	17.00
king prawn dhansak classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce	18.00
goan prawn tiger prawns cooked in a chilli flavoured coconut suace	18.00
roshni bhuna jhinga king prawn cooked with fresh tomatoes, peppers, garlic and coriander. medium spiced	18.00
machli tandoor sea bass marinated in ginger, garlic, tandoori massala . baked in the tandoor	18.00
goan fish curry (slightly hot) chunks of white fish in a coconut sauce, flavoured with goan chillies and tamarind, reminiscent of palm trees on goan shores	18.00
machili bhuna Bengali style fish in onion & tomato curry	18.00
tandoor masala jhinga tandoor-cooked king prawn simmered in a delicate almond and cream sauce	19.00
zinga laziz garlic scented BBQ king prawn cooked with tomato, onion and finished with lime juice	22.00
tandoori king prawn king prawns marinated, spiced & barbecued	22.00

VEGETARIAN

baingan aloo aur channa aubergine, potato and chick peas in light spices with garlic. garnished with coconut	13.00
vegetable biryani combination of fragrant basmati rice cooked with spiced vegetable, served with a vegetable curry	14.00
aloo saag channa potato, spinach and chick peas in medium spice with cumin	13.00
kumbi paneer masala mushroom and paneer cooked in a mild creamy yoghurt sauce with ground almonds	13.00
vegetable imli vegetables cooked with whole spices and garam masala in tamarind sauce	13.00
panner shashlik paneer tikka baked in the tandoor with peppers, onions and tomatoes	14.00
karahi panner cottage cheese cooked with onions, belle peppers, chilli and coriander	14.00
vegetable & paneer mirch wali goan style, coriander, chilli seeds, coconut & ground cashews. hot dish	14.00

RICE

pilau rice basmati rice cooked in butter and aromatic spices	4.00
boiled rice boiled basmati rice	4.00
fried rice rice with onions, herbs and spices	4.00
kashmiri pilau with nuts and fruits	6.00
mushroom pilau with spiced mushroom	6.00

ALLERGY ADVICE

Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions.
If you are allergic or have any food intolerance, kindly let us know when ordering.

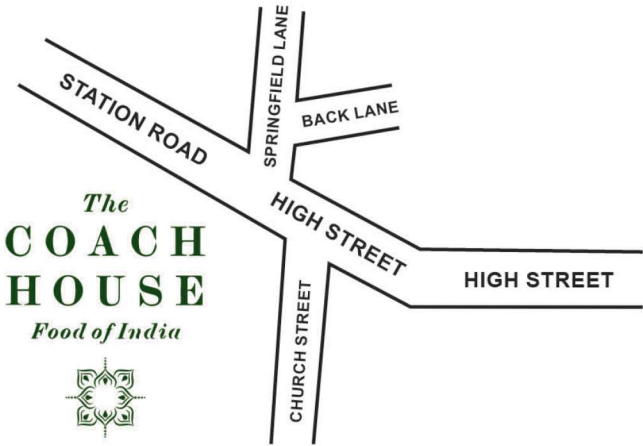
SIDE DISHES

shabzi mixed vegetables in curry sauce or dry	7.00
bhindi bhaji tender spiced okra	7.00
saag bhaji fresh spinach with onion and garlic	7.00
mushroom bhaji spiced mushroom	7.00
saag aloo potato and spinach	7.00
bombay aloo spiced hot potatoes	7.00
baingan bhaji spiced aubergine	7.00
saag paneer spinach with curd cheese	7.00
tarka dhall lentils with garlic	7.00
channa masala curried chick peas	7.00

BREADS

naan leavened bread baked in tandoor	4.00
peshwari naan with almonds, sultana and coconut	4.00
keema naan with spiced minced lamb	4.00
garlic naan	4.00
chapati unleavened bread	3.00

OPENING HOURS
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