

# Oh! Calcutta!

See the blackboard for our Chef's Specials

## INDIAN KITCHEN

### Starters

<b>ONION BHAJEE</b> V   GF   VG <b>£4.50</b> Finely sliced onion coated with lightly spiced batter, deep fried until crispy.
<b>VEGETABLE ROLLS</b> V <b>£4.50</b> A selection of vegetables coated in our special lightly spiced batter and fried until golden.
<b>VEGETABLE SAMOSA</b> V <b>£4.50</b> Filo pastry filled with spicy potatoes and green peas. Fried until golden.
<b>MASSALA MUSHROOMS</b> V   GF <b>£4.50</b> Button mushrooms in a spiced creamy sauce.
<b>SNAPPER PAKOORA</b> GF   DF <b>£4.95</b> Boneless pieces of red snapper coated in our special lightly spiced batter and fried until golden.
<b>MURGH TIKKA</b> GF <b>£4.95</b> Tender chicken pieces marinated in yoghurt and fresh spices and flame cooked in our Tandoor oven.
<b>SHEEK KEBAB</b> GF   DF <b>£4.95</b> Minced lamb combined with fresh herbs and spices and flame grilled.
<b>CHAAT PURI</b> DF <b>£4.95</b> Diced chicken cooked with massala spices and tamarind chutney.
<b>PAWN PURI</b> DF <b>£4.95</b> Tiger prawns cooked with massala spices and tamarind chutney. Served on a fried chapatti.
<b>BINDYA CHINGRI</b> GF   DF <b>£4.95</b> Tiger prawns spiced in garlic, chilli and coriander, then lightly fried and served with a sweet chilli sauce.
<b>CALCUTTA COMBO</b> GF   DF <b>£10.50</b> Two onion bhajees, red snapper pakora and butterfly prawns. Served with salad and mint sauce (two to share).
<b>MIXED TANDOORI KEBAB</b> GF <b>£4.95</b> Chicken tikka, sheek kebab and lamb tikka cooked with marinated spices in our tandoor oven.

### Tandoor

All these dishes are cooked in our traditional clay oven and served on a sizzling skillet with fried onions, peppers and side salad.

<b>CHICKEN TIKKA</b> GF <b>£9.90</b> Selected tender pieces of chicken flavoured with yoghurt and spices and roasted in the tandoor.
<b>MIXED TANDOORI GRILL</b> GF <b>£13.90</b> Lamb tikka, sheesh kebab, chicken tikka and prawns. Served with onions on a sizzler.
<b>LAMB HASINA</b> GF <b>£12.90</b> Tender pieces of lamb roasted in the tandoori oven with peppers, onions and tomatoes.
<b>MURGH TIKKA SHASHLIK</b> GF <b>£10.90</b> A pakistani special dish, chicken tikka skewered with roasted peppers, onion, mushrooms and tomatoes.
<b>PANEER SHASHLIK</b> V   DF <b>£9.50</b> A vegetarian special dish, paneer, tikka skewered with roasted peppers, onion, mushrooms and tomatoes.

### Regional Dishes

<b>VEGETABLE</b> <b>£6.90</b>
<b>PANEER</b> <b>£6.90</b>
<b>CHICKEN</b> <b>£8.90</b>
<b>LAMB</b> <b>£9.90</b>
<b>TIGER PRAWN</b> <b>£9.90</b>
<b>CHICKEN TIKKA OR LAMB TIKKA*</b> add 50p
<b>KORMA</b> V   GF   N <b>£6.90</b> Mild creamy dish with onions, cloves and coconut milk.
<b>TIKKA MAKHANI* (Mogul Dish)</b> V   GF   N <b>£8.90</b> Marinated pieces of chicken tikka, cooked in a rich sauce of yoghurt, plum tomatoes and garnished with toasted almonds.
<b>TIKKA MASSALA*</b> V   GF   N <b>£8.90</b> Tikka pieces infused in a thick mild sauce with melted tomatoes, cream and ground almonds.
<b>MALAYSIAN CURRY</b> V   GF   N <b>£8.90</b> Fresh tomatoes cooked with pineapple and thickened in coconut milk.
<b>BHUNA</b> V   GF   N   VG <b>£8.90</b> A favourite amongst the Bengali, fresh tomatoes, stir-fried garam massala, coriander leaves and chillies in a thick sauce.
<b>ROGAN JOSH</b> V   GF   N   VG <b>£8.90</b> Rich blend of tomatoes and spices in a favourite North-Indian dish.
<b>SAGWALA</b> V   GF   N   VG <b>£8.90</b> Baby spinach cooked in a thick sauce with onion, garlic and spices.
<b>BALTI</b> V   GF   N   VG <b>£8.90</b> Onions, peppers and tomatoes stir-fried then layered on top of a thick, spicy Balti sauce.
<b>PATHIA</b> V   GF   DF   VG <b>£8.90</b> A sweet and sour Kashmiri dish cooked with fresh tomatoes and lime juice.
<b>DHANSAK</b> V   GF   DF   VG <b>£8.90</b> A Parsee recipe, lentils sweetened in a thick sauce with fried chillies and garlic.
<b>MADRAS</b> V   GF   DF   VG <b>£8.90</b> South India's most popular dish, hot and tangy.
<b>JALFEZI</b> V   GF   DF   VG <b>£8.90</b> South Indian dish, a thick spicy sauce with fresh lime and stir-fried with chillies, peppers and onions.
<b>CHILLI BENGAL</b> V   GF   DF   VG <b>£8.90</b> A traditional South Bengal dish with whole green chillies and fresh garlic.
<b>OH! PHALL</b> V   GF   DF   VG <b>£8.90</b> Exploding nuclear flavours of habeneros and dry chillies, painfully hot on both tongue and cheeks.

### Fish

<b>TANDOORI JHEENGA SHEESH</b> <b>£13.90</b> King prawns in a spicy yoghurt marinade with tomatoes, peppers and mushrooms, roasted in the Tandoori oven. Served with side salad.
<b>MACHLI TIKKA SHEESH</b> <b>£12.90</b> Boneless red snapper marinated in spices and yoghurt. Cooked in the tandoor oven and served on a sizzler with onions, peppers and tomatoes. Served with side salad.
<b>SNAPPER BALTI</b> GF   DF <b>£9.50</b> Red snapper cooked with onions, peppers and tomatoes. Stir-fried in a thick spicy Balti sauce.
<b>MACHLI KHATTA</b> GF   DF <b>£9.50</b> A Sylheti dish, chunks of red snapper smothered in a rich, juicy tomato curry with garlic and fresh coriander.
<b>KASHMIRI</b> GF   N <b>£9.50</b> Red snapper marinated with herbs and spices, cooked with yoghurt and pineapple.
<b>GOAN FISH CURRY</b> GF   DF   N <b>£9.50</b> Tender red snapper in a delicious sauce with coconut cream and fresh lime.
<b>MACHLI TIKKA MALABAR</b> GF   DF <b>£9.50</b> Tandoori roasted red snapper cooked with tomatoes, fresh garlic and garam massala spices.

### Vegetable Sides

<b>TARKA DAHL</b> V   GF   DF   VG <b>£5.95</b> A puree of lentils, fried with onions and garlic.
<b>BOMBAY ALOO</b> V   GF   DF   VG <b>£5.95</b> Spiced potato, oven roasted in a rich dry sauce.
<b>SAAG ALOO</b> V   GF <b>£5.95</b> Famous Hindi dish cooked with potatoes and spinach.
<b>BHINDI (OKRA) PYAZA</b> V   GF   DF   VG <b>£5.95</b> Bengali favourite vegetable, okra, stir-fried with tomato and onions.
<b>CHANA</b> V   GF   DF   VG <b>£5.95</b> Chickpea curry with onions and chilli. Popular on the streets of Bombay.
<b>ALOO MOOTAR</b> V   GF   DF   VG <b>£5.95</b> Potato and green peas, cooked with garlic, onion and spices.
<b>SAAG PANEER</b> V   GF <b>£5.95</b> Spinach and Indian cheese, fried with garlic and spices.
<b>MOTOOR PANEER</b> V   GF <b>£5.95</b> Peas and Indian cheese, cooked in garlic and spices.

### Biriyani

<b>TIKKA BIRYANI</b> GF <b>£12.90</b> A popular Persian dish of chicken tikka pieces, highly spiced with basmati rice and served with a mixed vegetable curry side.
<b>MACHLI TIKKA BIRYANI</b> GF   DF <b>£12.90</b> Chunks of red snapper, fried with onions, peas and basmati rice. Served with vegetable curry.
<b>CHINGRI FRIED RICE</b> GF   DF <b>£12.90</b> Tiger prawns, fried in onions and light spices, then mixed together with basmati rice and served with a special curry sauce.
<b>SABJI BIRIYANI</b> V   GF   VG <b>£10.50</b> Potato, cauli florets, chickpeas and mushrooms, served with vegetable massala.
<b>LAMB BIRIYANI</b> GF <b>£12.90</b> A South-Asian dish of lamb pieces, highly spiced with basmati rice and served with a mixed vegetable curry side.

### Extras

<b>SPECIAL FRIED RICE</b> <b>£3.50</b> Basmati rice, fried with egg and peas.
<b>SABJI PILAU</b> <b>£3.50</b> Mixed vegetable rice.
<b>MUSHROOM FRIED RICE</b> <b>£3.50</b>
<b>PILAU RICE</b> <b>£3.00</b>
<b>BOILED RICE</b> <b>£3.00</b>
<b>NAAN</b> <b>£2.50</b>
<b>GARLIC NAAN</b> <b>£2.90</b>
<b>PESHWARI NAAN</b> <b>£3.50</b>
<b>KEEMA NAAN</b> <b>£3.50</b>
<b>CHILLI NAAN</b> <b>£2.50</b>
<b>CHEESE NAAN</b> <b>£2.90</b>
<b>TANDOORI ROTI</b> DF   VG <b>£2.10</b>
<b>CHAPATTI</b> <b>£1.90</b>
<b>POPPADOM</b> V   GF   DF   VG <b>75p</b>
<b>CUCUMBER RAITA</b> <b>£1.50</b>
<b>PICKLE TRAY</b> (per person) <b>75p</b>
<b>CHIPS</b> <b>£2.25</b>
<b>SAUCES</b> <b>each 75p</b> Mint Sauce - Onion salad - Hot Lime Pickle - Mango Chutney

<b>MED</b> 	<b>V</b> Vegetarian	<b>VG</b> Vegan
<b>HOT</b> 	<b>GF</b> Gluten Free	<b>N</b> Nut Allergy
<b>V HOT</b> 	<b>DF</b> Dairy Free	

ALL DISHES MAY CONTAIN TRACES OF NUTS  
Management reserve the right to refuse entry. 10% service charge included in your bill.

[www.ohcalcutta.co.uk](http://www.ohcalcutta.co.uk)

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