

# BOKHARA

## STARTERS

<b>Samosa</b> A spicy blend of Vegetables encased in perfect Pastry Parcels mixed with either Chicken or Lamb.	<b>4</b>
<b>Chicken Shashlik</b> Chicken Pieces marinated in Garlic, Ginger, Indian Spices, Lemon Juice, Homemade Yoghurt and Garam Masala. Cooked in our Clay Oven and served on a bed of Indian Spiced Onion, Green and Red Peppers and delivered on a Hot Sizzler.	<b>6</b>
<b>Chicken Pakora</b> Spiced Chicken Pieces fried in Gram Flour Batter.	<b>6</b>
<b>Murgh Malai Kebab</b> Creamy Kebab of Boneless Chicken blended with Cream, Yogurt, Lemon Juice, and Green Coriander, grilled in Clay Oven.	<b>6</b>
<b>Basil Chicken Tikka</b> Chunks of Chicken marinated with a blend of Sweet Basil Bay Leaf and Indian Spices grilled in a Clay Oven.	<b>6</b>
<b>Bhatti Murgh</b> Whole Chicken Thigh, marinated with Yoghurt and our Secret Spices, grilled and served on a Hot Sizzler.	<b>6</b>
<b>Chicken Khati Roll</b> Egg Wrap containing Tandoori grilled Chicken Juliennes blended with Sautéed Onions, Coriander and Chat Masala.	<b>6</b>
<b>Lamb Shashlik</b> Lamb Pieces marinated in Garlic, Ginger, Indian Spices, Lemon Juice, Homemade Yoghurt and Garam Masala. Cooked in our Clay Oven and served on a bed of Indian Spiced Onion, Green and Red Peppers and delivered on a Hot Sizzler.	<b>7</b>
<b>Barrah Kebab</b> Chunks from the Leg of Lamb, marinated in a mixture of Yogurt and Vinegar with a Melange of Spices and char grilled over Red Hot Amber.	<b>7</b>
<b>Seekh Kebab</b> Tender Rolls of Lamb, minced, mixed with Ginger-Garlic Paste, Green Chillies and Coriander, spiced with Cumin and Saffron, skewered and grilled over Charcoal Oven.	<b>7</b>
<b>Kakori Kebab</b> Lamb marinated with Indian Spices, skewered and cooked in our Clay Oven served on a Sizzler.	<b>7</b>
<b>Curried Fish Cakes</b> Medium spices Indian Fish Cakes with Coriander and Garlic.	<b>6</b>
<b>Tandoori Salmon</b> Chunks of Salmon Fish, marinated with Indian Spices rested on Yogurt and then cooked in a Clay Oven.	<b>7</b>
<b>Tandoori Jhinga</b> Jumbo Prawns marinated with Yoghurt, flavoured with Ajwain, Red Chillies, Turmeric and Garam Masala. Skewered and roasted over Charcoal, served with Lemon Slices.	<b>9</b>
<b>Mix Non Vegetarian Platter (individual portion)</b> An Assortment of Kebabs giving you a taste of our best starters. Please ask your server for details.	<b>8</b>
<b>Chemeen Pattichatha</b> Made famous on the streets of Kerela. This is a simple but tasty Prawn Dish. Onion, Ginger, Garlic, Chilli, Spices with a hint of Coconut and Tamarind. Served on a Puri Base.	<b>10</b>

## MAIN COURSES

	Chicken	Lamb	King Prawn
<b>Dhansak</b> A Combination of Hot, Sweet and Sour containing Lentils and Spices.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Dopiaza</b> Spiced Chicken Tikka cooked in plenty of Onion and Tomatoes Gravy.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Jalfrezi</b> 🌶️ Stir Frying Green Peppers, Onions and Green Chillies as a Base to create this Spicy Curry.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Kadhai</b> 🌶️ Cooked in a Tomato Sauce and finished with Coriander Seed, Black Pepper and Capsicum.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Korma</b> A Tasty but Mild Curry containing Cashew Nut Gravy and garnished with Cream.	<b>10</b>	<b>11</b>	<b>12</b>

## MAIN COURSES

	Chicken	Lamb	King Prawn
<b>Madras</b> 🌶️🌶️ Our Madras is rich in Tomatoes and comes with plenty of Sauce and strongly spiced.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Masala</b> The most famous legacy of the Moghul Empire. This Rich Curry is cooked in an extremely flavourful Chop Masala.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Rogan Josh</b> Medium Hot Curry, highly spiced containing Red Peppers and Tomatoes.	<b>10</b>	<b>11</b>	<b>12</b>
<b>Saag</b> A traditional Punjabi favourite. Using Spinach Leaf a Gravy is formed finished off lightly with Garlic.	<b>10</b>	<b>11</b>	<b>12</b>

## CHEFS RECOMMENDATIONS

<b>Chole Bhature</b> 🌱🌶️ A most popular Punjabi Dish consisting of Chole, a Spicy White Chickpea Curry and Bhatura, a Thick Fried Leavened Flat Bread.	<b>9</b>
<b>Rattan Manjusha</b> 🌱 Paneer Koftas, stuffed with Nuts, Honey and Seasoning, dipped in a Creamy Tomato Gravy.	<b>9</b>
<b>Shahi Matar Paneer</b> 🌱 A unique Combination of Garden Peas and Homemade Cottage Cheese cooked in a Blend of Cashew Nut Gravy and flavoured with Light Spices.	<b>9</b>
<b>Banana Kofta Curry</b> 🌱 Fresh Raw Banana Dumplings mixed in authentic Indian Spices, deep fried and cooked in a Creamy Cashew Nut Tomato Gravy.	<b>9</b>
<b>Baingan Ka Bharta</b> 🌱🌶️🌶️ Roasted Aubergine sautéed with Tomatoes, Onions, Garam Masala, Yellow Chillies and Coriander and garnished with Juliennes of Ginger and Green Chillies.	<b>9</b>
<b>Murgh Makhani</b> Tandoori Chicken cooked with Fresh Tomatoes, Cream, Butter, Cashew Nuts and Ginger-Garlic Paste.	<b>11</b>
<b>Methi Murgh</b> Boneless Chicken Thigh cooked in Mild Creamy Marinade, flavoured with Fenugreek Leaves.	<b>11</b>
<b>Kundan Kaliyon</b> Try the Dish of Kings from the region of the Taj Mahal. This Chicken Dish is slowly simmered in an Aromatic Saffron Sauce.	<b>11</b>
<b>Chicken Chettinard</b> 🌶️🌶️ A delicacy from the South India, prepared with Chunks of Chicken in a Blend of Spices and Tomatoes Gravy tempered with Curry Leaves Red Chillies.	<b>11</b>
<b>Chicken Kali Mirch</b> Tender Chicken Pieces marinated in Yoghurt, Ginger and Garlic Paste, dipped in Black Pepper flavoured Cashew Gravy.	<b>11</b>
<b>Murgh Begum Bahar</b> The Dish fit for a King. This Chicken is served whole and boneless stuffed with a Chicken Biryani Mix and covered in a Lababdar Gravy. <i>(Please place your order 24 hours in advance. Serves 4.)</i>	<b>32</b>
<b>Mutton Boti Balti Curry</b> Tender Mutton Pieces marinated with Garlic, Onions, Turmeric and Homemade Garam Masala, cooked in a Clay Oven and "stir fried" over high heat and covered in our Homemade Rich Curry Sauce.	<b>12</b>
<b>Nargisi Kofta</b> The British Scotch Egg was inspired by this Moghul Dish. Pieces of Hard-Boiled Egg are encased in a Layer of Minced Lamb. These are then soaked in a Traditional Spiced Onion and Tomato Gravy.	<b>12</b>
<b>Keema Mutter</b> Minced Lamb, cooked with Onion, Tomato and Green Peas infused with Garlic and Ginger.	<b>12</b>

## CHEFS RECOMMENDATIONS

<b>Rara Gosht Cymru</b> Chunks of Lamb with Lamb Mince mixed with Leeks, Ginger, Garlic, Green Chillies, Cinnamon, Cumin, Coriander and braised in Marinade.	<b>12</b>
<b>Raan - e - Khandar</b> Whole Leg of Lamb marinated overnight, grilled in the Tandoori and cooked in Fresh Aromatic Masala. <i>(Please place your order 24 hrs in advance. Serves 6.)</i>	<b>42</b>
<b>Sesame Prawn</b> Jumbo Prawns marinated in a Sesame Paste and Yogurt and then cooked in a Clay Oven. Served with our Delicious Seafood Rice.	<b>14</b>
<b>Alleppey Curry</b> Cubes of Monkfish or Prawn served in a Blend of Mango, Coconut and Ginger finished with Mustard and Curry Leaf.	<b>13</b>
<b>Nadan Chicken Curry</b> This rich and creamy Chicken Dish gets its aromatic flavour from Masala and Coconut Milk.	<b>11</b>

## VEGETARIAN STARTERS

<b>Kalongi Paneer Tikka</b> Kebabs of Fresh Cottage Cheese marinated in a Batter of Cream, Gram Flour, "Kalongi" with Yellow Chillies cooked and skewered in the Earthen Oven.	<b>6</b>
<b>Bharwan Shimla Mirch</b> Capsicum stuffed with Potatoes, Cottage Cheese, Carrot, Cashew Nuts and Sultanas, spiced with Cumin and Yellow Chillies and roasted in skewer.	<b>6</b>
<b>Tandoori Chaat</b> Onion, Capsicum, Paneer, Potatoes and Pineapple, seasoned with tangy mixture of Chaat Masala and Lemon Juice and skewered in the Clay oven.	<b>6</b>
<b>Mix Pakora</b> Ring of Onion, Potato and Spinach Leaves, battered with Gram Flour flavoured with Green Chillies, Turmeric, Garlic and Ajwain and then deep fried.	<b>4</b>
<b>Vegetable Samosa</b> A Spicy blend of Vegetables encased in perfect Pastry Parcels.	<b>3</b>
<b>Mix Vegetarian Platter (individual portion)</b> An Assortment of Vegetarian Starters giving you a taste of our best starters. Please ask your server for details.	<b>7</b>
<b>Kumbh Tandoori</b> Mushrooms marinated in Tandoori Paste, skewered and cooked to perfection in our Charcoal Tandoor Oven.	<b>4</b>
<b>Paneer Stuffed Tomato</b> Indian Grated Cheese with Indian Spices placed in a Cut Tomato finished with a Cheddar Cheese Topping and cooked in our Clay Oven.	<b>6</b>

## VEGETARIAN MAIN COURSES

<b>Aloo Gobi</b> 🌱 A Cauliflower and Potato Dish blended with Herbs and Spices.	<b>8</b>
<b>Bombay Aloo</b> 🌱 Potato cooked with Mustard Seed and Indian Spices.	<b>8</b>
<b>Dal Makhani</b> A harmonious combination of Black Lentils, Ginger-Garlic Paste, simmered overnight over slow fire, garnished with Cream and Dollops of Homemade Butter.	<b>8</b>
<b>Palak Paneer</b> Chunks of Paneer in Spinach Puree cooked with Garam Masala and Ginger-Garlic Paste, thickened with Cream enhanced with Ginger.	<b>8</b>
<b>Paneer Tikka Masala</b> Cottage Cheese Tikkas cooked in a Melange of Chop Masala.	<b>8</b>

## HOTEL MENU

For those who want something more traditional, why not try a taste of Wales with a few old favourites thrown in for good measure.

### STARTERS

<b>Soup of the Day</b> 	5
Served with Bread Roll.	
<b>Classic Prawn Cocktail</b>	6
Served with Salad Leaves in a Homemade Marie Rose Sauce with Buttered Brown Bread on the side.	
<b>Halloumi Cheese Fries</b> 	5
Served with a Side Salad and Honey Chilli Jam.	
<b>Chicken Liver Pate</b>	6
Served with Toasted Crostini and Onion Chutney.	
<b>Southern Fried Style Chicken Breast Strips</b>	6
Served with a BBQ Sauce.	
<b>Garlic Mushrooms</b> 	5
Served on Toasted Crostini.	

### MAIN COURSES

<b>Glamorgan Sausages</b> 	10	<b>Beef Steak Trinchado</b>	15
Cheese, Onions, Herbs, Eggs and Wholemeal Breadcrumbs rolled into Homemade Sausages and deep fried served with Homemade Chips or Salad.		Trinchado is a traditional South African Mozambican Beef Dish made with Sirloin Steak with strong Portuguese influences in its origin. Cooked in a very flavourful sauce with a spicy kick made from Chilli, Garlic and Red Wine, served with a Baguette and Chips for dunking.	
<b>Trio of Welsh Sausages</b>	11	<b>Colman Burger</b>	12
A Variety of Three Welsh Sausages served with Mashed Potatoes, Gravy and Garden Peas.		Lamb Burger with Minted Yogurt Dressing served with Onion Rings, Chips and a Side Salad.	
<b>Fish and Chips</b>	12	<b>Colman Vegetarian Burger</b> 	10
Battered Fish served with a Homemade Tartare Sauce, Chips and a Side Salad.		Halloumi Burger with Honey Chilli Jam served with Onion Rings, Chips and a Side Salad.	
<b>Hand Carved Ham</b>	11	<b>Sirloin Steak</b>	18
Slices of Ham served with two Eggs, Chips and Garden Peas.		A 8oz Sirloin Steak, chargrilled to your taste and served with Chips, Onion Rings and a Side Salad.	
<b>Salmon Fillet</b>	15		
Either Pan Seared served with Caper Butter Sauce or Poached with a Hollandaise Sauce and Chips, Mashed Potato or Rice.			
<b>Chicken Fricassé</b>	15		
A Chicken Breast cooked with Onion, Garlic, Mushroom in a White Wine Creamy Sauce. Served with Homemade Chips or Salad.			



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### DESSERTS

<b>Gulab Jamun</b>	5
Gulab Jamuns or 'Rose-Fruits' are Deep Fried Dumplings made of Milk Powder, Flour, Butter and Cream or Milk, and then soaked in Sugar Syrup.	
<b>Gajar Ka Halwa</b>	5
This Indian version of Carrot Cake originated in the Punjab. It's made with Grated Carrots, Whole Milk, Dried Fruit and Nuts. It has a delicious light fudgy texture.	
<b>Kheer</b>	5
The Indian Subcontinents version of Rice Pudding, made with Boiling Rice, Broken Wheat, Vermicelli with Milk and Sugar; it is flavoured with Cardamom, Raisins, Saffron, Cashews and Pistachios.	
<b>Mango Brulée</b>	5
The classic Baked Cream Dessert with an Indian Twist. Crème Brulée made with Fresh Mango.	
<b>Chocolate Samosa (2 pieces)</b>	5
The traditional Fried Turnover Dish with a Chocolate Twist.	
<b>Kulfi Ice Cream</b>	4
Mango, Pistachio or Cardamom flavoured Kulfi.	
<b>Sorbet Delight</b>	5
Lemon or Orange flavoured Sorbet served in Real Fruit Skin.	
<b>Red Velvet Cheese Cake</b>	5
Moist Red Velvet Sponge layered with Smooth White Chocolate Cheesecake set on a Crispy Crumb Base. Decorated with White Chocolate Shavings.	
<b>Chocolate Cookie Bash Ice Cream Cake</b>	5
A Fudgie, Chewy Brownie Base with Rich, Dark Chocolate Mousse topped with Clotted Cream Dairy Ice Cream and finished with Real Chocolate Chunks and Bourbon Biscuit Crumble.	
<b>Chocolate Stairway to Heaven</b>	5
A rich and creamy Trio of Dark, White and Milk Chocolate Layers, topped with Plain Chocolate Icing.	

### RICE AND BREADS

<b>Naan Bukhara (Plain or Butter)</b>	3
Refined Flour Bread.	
<b>Tandoori Roti</b>	3
Wholemeal Bread.	
<b>Bharwan Kulcha</b>	3
Naan Bread stuffed with Potato.	
<b>Cheese Naan</b>	3
Naan Bread stuffed with Cheese.	
<b>Keema Naan</b>	3.5
Naan Bread stuffed with Minced Lamb.	
<b>Peshwari Naan</b>	3.5
Bread sweetened with Raisins, Coconut and Pistachios.	
<b>Lacha Parantha</b>	3
Crispy layered Wholewheat Bread.	
<b>Hydrabadi Dum Biryani (Mixed Vegetables/Chicken/Mutton/King Prawn)</b>	8/11/12/15
Basmati Rice with chosen Seasoned Accompaniment sealed with Puff Pastry, cooked over slow fire to retain its aroma and flavour served with Biryani Sauce. A spicy, fragrant and colourful version of a Traditional Biryani.	
<b>Pulao / Steamed / Jeera / Mutter Pulao / Mushroom / Rice</b>	3.5
<b>Keema Rice</b>	4

### EXTRAS

<b>Raita</b>	2
Plain Yoghurt with mixed Vegetables / Cucumber.	
<b>Papadom</b>	1
<b>Chutney Tray</b>	2
Mixed Selection of Chutneys.	
<b>Sauces</b>	2
Pepper or Garlic and Mushroom.	
<b>Chips</b>	2
<b>Garlic Bread</b>	2
<b>Onion Rings</b>	2
<b>Lacha Parantha</b>	2.5
Crispy layered Wholewheat Bread.	



Before placing your order please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens. In addition we can not guarantee a nut free environment.