STARTERS *Kick it off*

POPPADOMS BASKET (CLASSIC OR MIXED) £3.50
Choose from classic or mixed poppadoms, served with our signature pickles and chutneys.

CHICKEN TIKKA £8.00
Tender chicken breast pieces, marinated in yogurt and authentic indian spices, cooked in a tandoor, served with mint sauce and salad.

SALMON TIKKA £11.50
Salmon pieces marinated with fresh dill and Indian spices, roasted in the tandoor.

CRISPY BATTERED FRIED KING PRAWNS £12.50
Served with mango and cucumber salsa.

ATOMIC CRISPY CHICKEN £8.00
Crispy chicken fillets tossed with ginger, garlic, sriracha, and crushed chilli.

LAMB CHOPS £11.00
Tender lamb chops marinated and cooked in the tandoor, served with potato wedges seasoned in cumin and herbs.

SEEKH KEBAB £9.00
Ground lamb and crushed paprika , cooked in the tandoor, served with raita and salad.

TANDOORI CHICKEN WINGS £7.50
Chicken wings marinated in yogurt and Indian spices.

FISH PAKORA £9.50
Amritsari fish deep-fried with a crispy batter, served with tartar sauce and masala chilli sauce.

KEEMA SAMOSA £8.00
A delicious samosa filled with lamb mince, served with a tamarind sauce.

CRISPY CHICKEN WINGS (6 WINGS) £7.50
Crispy wings in a lightly spiced batter.

SZECHUAN CHICKEN MEATBALLS £7.50
Juicy chicken meatballs tossed in a fiery Szechuan sauce, bursting with bold garlic, ginger, and chili flavours.

CHILLI CHICKEN £8.00
Chunks of chicken seasoned with Szechuan sauce.

CHICKEN LOLLIPOPS £8.00
Chicken finished with an aromatic sauce, garnished with spring onions, and served with a sweet chilli sauce.

TANDOORI METHI CHICKEN £9.50
Chicken thigh marinated with spices and kasoori methi cooked in the tandoor.

SALADS *Fresh Favourites*

CHICKEN TIKKA SALAD £8.95
Tender pieces of chicken tikka served on a bed of fresh mixed salad.

PANEER TIKKA SALAD £8.95
Marinated paneer tikka served on a bed of fresh mixed salad.

SOYA TIKKA SALAD £8.95
Tender pieces of soya tikka served on a bed of fresh mixed salad.

Veggie STARTERS

KALE, ONION & MINT BHAJI (V) £6.00
A twist on the popular bhaji served with mango and mint sauce.

SHASLIK PANEER TIKKA (V) £7.50
Paneer marinated in tikka spices, cooked in a tandoor, and served with mint sauce and salad.

CHILLI PANEER (V) £7.00
Chunks of paneer and peppers seasoned with Szechuan sauce.

SOYA TIKKA (V) £6.00
Soya marinated in tikka spices, served with mint sauce and salad.

ALOO CHANA PAPRI CHAAT (V) £5.50
A selection of crispy, crunchy pastries with chunky masala potatoes & chickpeas, garnished with tangy chutneys. Served with sweet yogurt.

SAMOSA CHAAT (V) £5.50
A popular punjabi snack of samosa and channa masala, dressed with various chutneys and spices. Served with yogurt.

ALOO TIKKI CHAAT (V) £6.00
Golden fried potato patty served with chickpeas and a variety of sauces.

VADA BATATA (V) £6.50
Soft mashed potatoes sautéed with mustard seeds, turmeric, green chillies and fresh coriander.

INDO CHINESE *Signatures*

CHICKEN IN BLACK BEAN SAUCE £11.00
Tender chicken cooked in a savoury black bean sauce with garlic and spring onions.

CHINESE GARLIC CHILLI CHICKEN £12.00
Crispy chicken tossed in a spicy garlic and chilli sauce with peppers and onions.

CHINESE GARLIC CHILLI SOYA £11.00
Crispy bites in a rich garlic and soy chilli sauce – bold, savoury and spicy.

CHICKEN MANCHURIAN MEAT BALL £12.00
Crispy chicken pieces in a tangy Indo-Chinese Manchurian gravy.

SOYA MANCHURIAN £12.00
Fried soya chunks tossed in classic Indo-Chinese Manchurian sauce.

VEG NOODLES £8.50
Peppers and onions tossed in soy sauce.

SOYA TIKKA NOODLES £11.00
Soya Tikka in soy sauce with vegetables and peppers.

PANEER TIKKA NOODLES £11.00
Paneer in soy sauce with vegetables and peppers.

PRAWN NOODLES £11.50
Prawns in soy sauce with vegetables and peppers.

CHICKEN TIKKA NOODLES £11.50
Chicken Tikka in soy sauce with vegetables and peppers.

CHILLI CHICKEN NOODLES £11.50
Chilli chicken in soy sauce with vegetables and peppers.

MIXED GRILLS *Cooked to Perfection*

VEGETARIAN MIXED GRILL £13.00
Made up of soya, paneer, onion & mint bhaji, served with spicy corn on the cob.

MIXED GRILL (1–2 PEOPLE SHARING) £15.00
Made up of chicken tikka, tandoori chicken wings, crispy chicken wings, seekh kebab & fish pakora.

XL MIXED GRILL (2–3 PEOPLE SHARING) £25.00
Made up of chicken tikka, methi chicken, tandoori chicken wings, crispy chicken wings, seekh kebab & fish pakora.

ALMA MEGA MIXED GRILL £37.00
Made up of chicken tikka, methi chicken, seekh kebab, tandoori chicken wings, crispy chicken wings, fish pakora, lamb chops & tandoori king prawns.

ALMA SPECIALS *Chef's Favourites*

BEEF CURRY £13.00
Pan roast Angus beef cooked in a sauce with aromatic spices.

MIXED MEAT CURRY £18.00
A rich curry with a mix of chicken, prawns and lamb – packed with flavour.

LAMB ON THE BONE CURRY £12.00
Slow-cooked lamb on the bone in a rich, traditional punjabi curry.

THE
ALMA INN
INDIAN MENU

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Speciality
LAMB DISHES

LAMB CURRY £12.50
Tender lamb pieces served in a delicious North Indian sauce.

PUNJABI LAMB KEEMA £12.50
A North Indian dish of minced lamb and green peas cooked in traditional spices.

LAMB METHI £12.50
Tender lamb in a thick, aromatic fenugreek-based gravy.

LAMB BALTI £12.50
Tender lamb pieces cooked in an onion and tomato-based sauce.

LAMB SAAG £12.50
Cubes of lamb cooked with spinach.

LAMB MADRAS £12.50
Lamb pieces cooked in a smooth curry sauce with chillies, garlic, and ginger.

LAMB KARAHI £12.50
Boneless, tender lamb pieces with mixed peppers, served in a karahi.

LAMB JALFREZI £12.50
Boneless, tender lamb pieces cooked with a pepper, onion and tomato sauce.

NAANS

PLAIN NAAN	£3.00
BUTTER NAAN	£3.00
GARLIC NAAN	£3.50
PESHWARI NAAN	£3.50
KEEMA NAAN	£4.00
CHEESE NAAN	£4.00
KEEMA & CHEESE NAAN	£4.00
CHILLI & CHEESE NAAN	£4.00
GARLIC & CHEESE NAAN	£4.00
ROTI	£3.00
CHICKEN TIKKA NAAN	£4.50

SEAFOOD *Dishes*

SALMON CURRY £16.50
Salmon fillets cooked in a sauce with traditional Indian spices, served with steamed rice.

KING PRAWN MASALA CURRY £16.50
Prawns cooked in an onion-tomato sauce, finished with fresh herbs, and served with a choice of rice.

PRAWN JALFREZI £16.50
Marinated king prawns with mixed peppers served in a karahi.

Indian Inspired
NAAN PIZZAS & WRAPS

Our pizzas & wraps are cooked on a naan base and served with chips or masala chips (Gluten free pizza options available).

MARGARITA PIZZA £12.00
Mozzarella cheese & tomato pizza.

HAM & PINEAPPLE PIZZA £12.50
Ham, pineapple & tomato sauce.

MEAT PIZZA £13.50
Chicken tikka, seekh kebab with onions & peppers.

PEPPERONI PIZZA £12.50
Pepperoni and tomato sauce.

VEGGIE PIZZA £12.50
Onions, peppers and sweetcorn.

CHICKEN JALFREZI PIZZA £13.50
A spicy twist – loaded with jalfrezi-style toppings on a naan pizza base.

PANEER PIZZA £13.50
Tandoori-spiced paneer, peppers and onions on a naan pizza base.

CHICKEN JALFREZI WRAP £12.00
Chicken & peppers cooked with a tangy masala sauce, wrapped in a freshly cooked buttery flatbread.

CHICKEN TIKKA WRAP £12.00
A freshly cooked naan bread filled with chicken tikka, salad, and choice of mint, chili, or mayo sauce.

SEEKH KEBAB WRAP £12.00
A freshly cooked naan bread filled with lamb seekh, salad, and choice of mint, chili, or mayo sauce.

PANEER TIKKA WRAP £12.00
Tandoori baked paneer stuffed in a freshly cooked naan bread with salad, and choice of mint, chili, or mayo sauce.

MIXED MEAT WRAP £12.00
Chicken tikka & lamb kebab stuffed in a freshly baked naan bread with salad, and choice of mint, chili, and mayo.

VEGETARIAN DISHES
Vibrant & Full of Flavour

MALAI KOFTA (V) £11.00
Potato & Cottage Cheese croquettes cooked in a creamy fenugreek tomato curry.

PANEER BUTTER MASALA (V) £11.00
Cottage Cheese cooked in a fenugreek -flavored tomato and cream sauce.

DESI KARAI PANEER (V) £11.00
Cottage Cheese & Peppers cooked in a spicy tomato curry.

ALOO SAAG (V) £11.00
Chunks of potato cooked in a fresh spinach gravy, tempered with cumin.

DAAL MAKHANI (V) £11.00
Classic black lentils slow-cooked overnight with tomatoes, cream, and butter.

MEAT-FREE CHICKEN KARAHI (V) £11.00
Soya chicken pieces cooked with peppers and onion-based karahi masala.

CHANNA MASALA (V) £11.00
Chickpeas cooked in a rich, spiced tomato and onion gravy.

METHI PANEER (V) £11.00
Paneer cubes in a creamy, mildly spiced fenugreek-flavoured sauce.

JEERA ALOO (V) £11.00
Potatoes stir-fried with cumin and spices – a simple, comforting dish.

BAINGAN BHARTHA (V) £11.00
Smoke roasted aubergines cooked with onions, tomatoes, peas and spices.

TARKA DAAL (V) £9.00
Medium spiced lentil soup.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.

Menu designed by Focus Design Studio Limited. www.focusdesignstudio.co.uk

SIDES *A bit on the side*

STEAMED RICE	£3.00
JEERA RICE	£3.50
PILAU RICE	£3.50
EGG FRIED RICE	£4.00
GARLIC MUSHROOM FRIED RICE	£3.50
CHIPS	£3.50
MASALA CHIPS	£4.00
CHEESY CHIPS	£4.50
CHILLI CHIPS	£5.00
PLAIN YOGURT	£3.00
RAITA	£3.50
CHALO SAUCE	£3.50
SALAD	£2.50
LUCHA ONION SALAD	£3.00
KEEMA & CHEESE LOADED FRIES	£7.00

Speciality
CHICKEN DISHES

BUTTER CHICKEN £11.50
Tandoor-cooked chicken tikka simmered in a rich, aromatic tomato sauce.

CHICKEN KARAHI £11.50
Boneless chicken chunks in a pepper-based tomato and onion gravy.

CHICKEN TIKKA MASALA £11.50
Britain's favorite dish featuring roasted chicken in a creamy sauce.

CHICKEN BIRYANI £11.50
A central Indian dish of chicken in spicy rice, served with raita, salad, sauce and chalo sauce.

CHICKEN MADRAS £11.50
Tender chicken pieces in a smooth curry sauce with ground chillies, garlic and ginger.

CHICKEN SAAG £11.50
Cubes of chicken cooked with spinach.

CHICKEN BALTI £11.50
Tender chicken pieces cooked in an onion and tomato-based sauce.

CHICKEN KORMA £11.50
Succulent chicken pieces cooked in a sauce with almonds.

CHICKEN JALFREZI £11.50
Marinated chicken with mixed peppers, served in a karahi.

CHICKEN CURRY £11.50
A simple yet delicious chicken curry.

METHI CHICKEN £11.50
Tender chicken in a thick, aromatic fenugreek-based gravy.

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