

Biryani Dishes

Preparation of saffron rice, almonds and sultanas - garnished with boiled egg, tomatoes and Indian spices. Served with vegetable curry.

Chicken	£7.95
Chicken Tikka	£8.95
Lamb	£7.95
Lamb Tikka	£8.95
Keema	£8.95
Prawn	£8.95
King Prawn	£9.95
King Prawn Tikka	£10.95
Royal Mixed Biryani	£10.95
Vegetable	£7.95

Rice Dishes

Garlic Pilau	£2.95
Lemon Pilau	£2.95
Keema Pilau	£2.95
Vegetable Pilau	£2.95
Mushroom Pilau	£2.95
Onion Pilau	£2.95
Peas Pilau	£2.95
Egg Pilau	£2.95
Chana Pilau	£2.95
Chicken Tikka Rice	£3.95
Pilau Rice (basmati)	£2.45
Plain Boiled Rice	£2.45

Sundries

Nan Bread	£1.95
Peshwari Nan (coconut)	£2.45
Makon Nan (cheese)	£2.45
Sobzi Nan (stuffed vegetables)	£2.45
Keema Nan (lamb mince)	£2.45
Garlic Nan	£2.45
Chapati	£0.75
Chips	£1.95
Puree	£0.95
Paratha	£1.95
Papadom	£0.60
Spicy Papadom	£0.80
Pickle Tray	£1.95

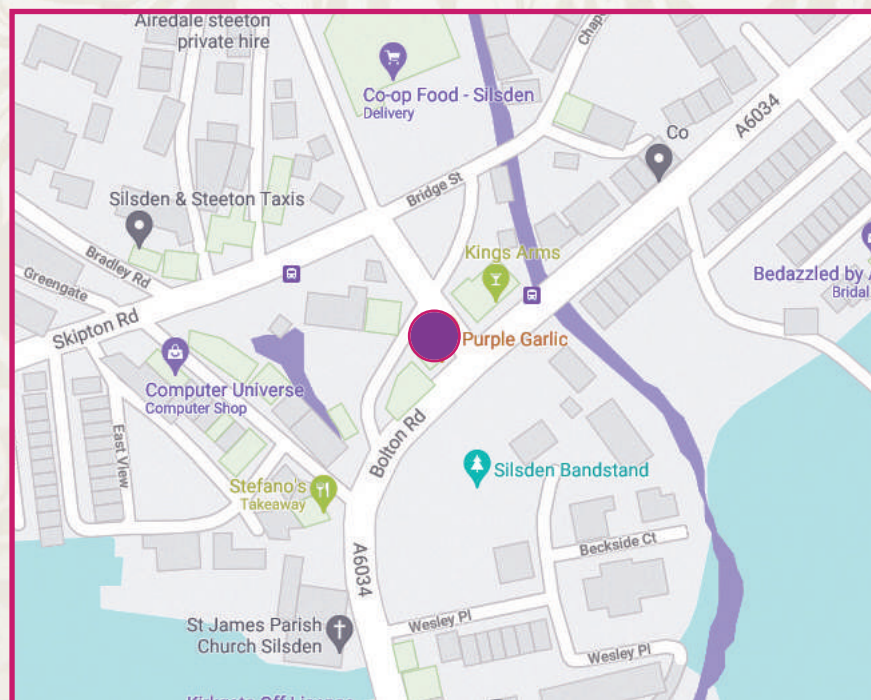
English Dishes

All dishes are served with chips and salad

Omelette and Chips (various)	£6.45
Chicken Nuggets	£6.65

Vegetable Side/Main Dishes

Mixed Vegetable Bhaji	£3.45/£4.95
Mushroom Bhaji	£3.45/£4.95
Cauliflower Bhaji	£3.45/£4.95
Bhindi Bhaji (okra)	£3.45/£4.95
Brinjal Bhaji (aubergine)	£3.45/£4.95
Sag Bhaji (spinach)	£3.45/£4.95
Sag Aloo (spinach and potato)	£3.45/£4.95
Bombay Aloo (potatoes)	£3.45/£4.95
Chana Aloo (chick peas)	£3.45/£4.95
Aloo Gobi (potato and cauliflower)	£3.45/£4.95
Chana Bhaji (chick peas)	£3.45/£4.95
Dhall Massala (lentils)	£3.45/£4.95
Tarka Dhall (lentils)	£3.45/£4.95
Brinjal Dhall (aubergine and lentils)	£3.45/£4.95
Sag Paneer (spinach and Indian cheese)	£3.45/£4.95
Matter Paneer (Indian cheese and green peas)	£4.45/£5.95



Purple

Garlic

TAKEAWAY MENU



INDIAN RESTAURANT AND TAKEAWAY

www.purplegarlic.co.uk

01535 655 995

Bolton Road, Silsden, BD20 0JY

OPENING TIMES

Tuesday - Sunday: 5pm - 10pm

Closed Monday (Open on Bank Holidays)



All images are for illustration purposes only

FREE DELIVERY ON ORDERS OVER £15.00 IN SILSDEN
£1.50 DELIVERY CHARGE WITHIN 3 MILES

Starters

Mixed Starter For 2 <i>Sheek kebab, shami kebab, chicken tikka, lamb tikka and onion bhaji.</i>	£6.95
Royal Mixed Kebabs <i>Chicken tikka, lamb tikka and sheek kebab.</i>	£3.95
Mixed Kebab <i>Sheek kebab, shami kebab and onion bhaji.</i>	£3.95
Chicken Tikka	£3.45
Lamb Tikka	£3.45
Sheek Kebab	£3.45
Shami Kebab	£3.45
Chicken Pakora	£3.45
Chicken Chat	£3.45
Lamb Chat	£3.45
Somosa (meat)	£3.45
Tandoori Chicken	£3.45

SEAFOOD

Prawn Puree	£3.95
King Prawn Puree	£4.95
Tandoori Fish	£4.95
Fish Pakora	£4.95

VEGETARIAN

Mushroom Pakora	£2.95
Garlic Mushroom	£2.95
Onion Bhaji	£2.95
Chana Puree	£2.95
Somosa	£2.95
Brinjal Pakora	£2.95

Shashlik and Tandoori Gourmet

All meats are cooked in the tandoori clay oven, marinated for 12 hours and cooked only when you order. Served sizzling with fried onions, salad and mint sauce.

Chicken Tikka	£7.95
Lamb Tikka	£7.95
Tandoori Chicken	£6.95
<i>On the bone</i>	
King Prawn Shashlik	£11.50
Chicken Shashlik	£8.95
Lamb Shashlik	£8.95
Tandoori Mixed Grill	£9.95
Tandoori King Prawn	£11.50
Tandoori Fish	£10.95

Tender fish marinated with Indian spices and cooked in a tandoori clay oven. Served sizzling with fried onions, salad and mint sauce.

Tandoori Masala Specialities

Tikka Masala

Cooked with creamy masala sauce which is specially prepared with herbs and spices with coconut powder.

Chicken Tikka	£7.95
Lamb Tikka	£7.95
King Prawn Tikka	£11.50

Tikka Pasanda

Cooked in a clay oven then delicately flavoured with a creamy sauce and nuts - very mild and a very tasteful dish.

Chicken Tikka	£7.95
Lamb Tikka	£7.95
King Prawn Tikka	£11.50

Tikka Makhani

Cooked in a creamy butter sauce with almonds.

Chicken Tikka	£7.95
Lamb Tikka	£7.95
King Prawn Tikka	£7.95

Chef's Homemade Gourmet

Bangla Garlic (medium/hot)

Exquisite flavour, cooked in bengal style, dry and strong taste with lots of coriander for an aromatic flavour.

Jalfrazi (medium)

Cooked with onions, tomatoes, peppers and fresh coriander along with green chillies to give a medium spicy taste.

Karahi (medium)

Prepared with mild spices to give a mild to medium taste, served sizzling.

Dhanyamirchi (hot)

Cooked with grinded chillies and coriander, spicy and hot.

Jal Massala (very hot)

Cooked with great use of garlic and green chillies in a spicy massala sauce making this dish very hot and extremely spicy.

Garlic Chilli (medium)

A medium spicy dish prepared with garlic, green chillies, bullet chillies, coriander and Indian herbs.

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King Prawn Tikka	£10.95
Fish	£9.95
Special Mix	£8.95
<i>Chicken, lamb and prawns.</i>	
Vegetable	£5.95
Paneer	£7.65

Popular Gourmet Dishes

Choose the dish you want from....

Korma (mild)

Dhansak (sweet and sour)

Malayan (mild and fruity)

Bhuna (medium)

Massala (medium)

Dupiaza (medium)

Curry (medium)

Rogon Josh (medium)

Pathia (medium/hot)

Madras (hot)

Vindaloo (very hot)

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Paneer	£6.95

Traditional Gourmet Dishes

(Medium)

Chicken Tikka Shashlik

Bhuna

Marinated and cooked in clay oven with assorted spices, onions, garlic and tomatoes. Then cooked in a medium sauce, garnished with coriander.

Lamb Zafrani.....

Marinated lamb in garlic and selected spices cooked with sliced onions and peppers.

Butter Chicken Tikka

Marinated chicken, cooked in a mild creamy butter sauce.

Ceylon

Chicken or lamb cooked in a hot, creamy and tangy sauce with dried chillies and lemon.

Jahingir

Tender pieces of lamb or chicken in a spicy sauce cooked with garlic and mushrooms.

Achari

Tender pieces of lamb or chicken roasted in a clay oven, cooked with garlic and mushrooms.

Hydrabadi.....

Lamb or chicken in mild and creamy sauce.

Mix Shah Jahan

Lamb, chicken, prawns and mushrooms cooked together with onions, garlic, ginger and green peppers in a selection of herbs and spices.

Jaipuri Chicken Tikka

Tender pieces of chicken grilled in the tandoori clay oven, then cooked with fried mushrooms, onions and peppers with panjabi masala in a thick sauce.

Murgh Roshon

Marinated chicken grilled with garlic, ginger, tomatoes, strong eastern spices and garnished with coriander.

Murghi Massala

Marinated chicken cooked with lamb mince - dry and spicy dish.

Fish Jhol

Diced fish cooked in medium sauce with fresh garlic, green peppers, tomatoes and a selection of spices especially prepared for this dish.

Habibi Khana

Spicy medium hot combination cooked with haddock fish and king prawns in a succulent sauce with aromatic spices.

Traditional Homestyle Baltis

Balti Curry (medium)

Cooked with garlic and coriander in a rich thick sauce.

Balti Sag (medium)

Cooked with spinach.

Balti Bhuna (medium)

Tasty flavour with onions, tomatoes and coriander. Ideal for balti beginners.

Balti Fiazzi (medium)

Cooked with spicy chunks of onions.

Balti Royal (medium)

Cooked with boiled egg in a thick, rich medium sauce.

Balti Massala (medium/hot)

Cooked with massala sauce.

Balti Roshon (spicy hot)

Cooked with a great use of garlic, giving a traditional flavour with fresh green chillies to give a strong spicy taste.

Balti Dhall (medium)

Cooked with lentils.

Balti Wurri (medium)

Marinated and cooked with green beans, garlic, green chilli, tomatoes and coriander.

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