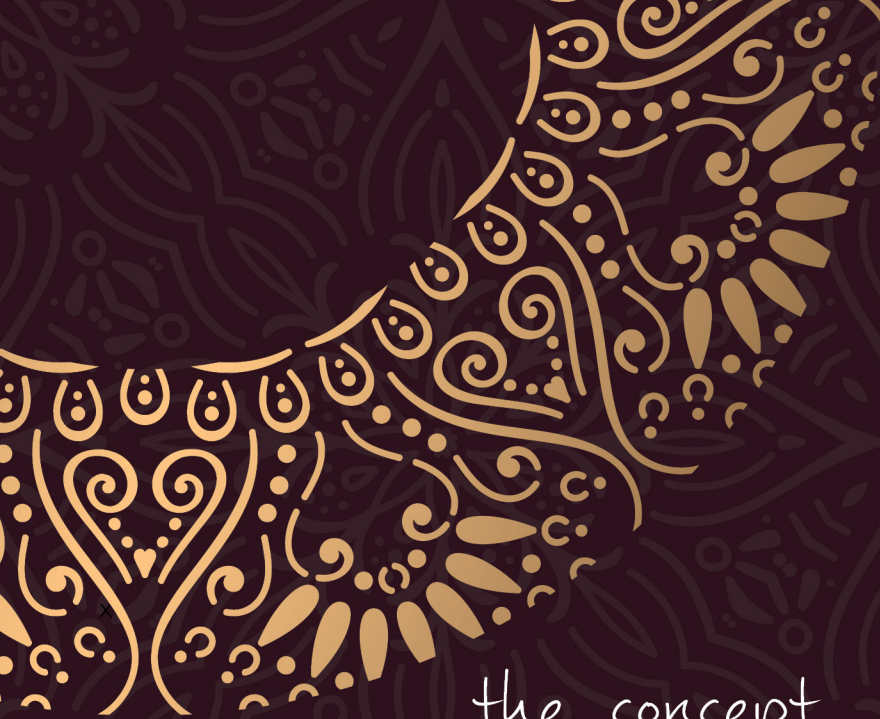




the concept

Fine Indian cuisine with unique attention to detail to make your gastronomic experience one to remember.

Let us indulge you in a world of exotic spices and flavours that will tantalise your tastebuds.

Experience the true taste of Indian cuisine with an exclusive stroke of perfection applied by our award winning chef in Mezbaan's unique signature dishes.

the place

Mezbaan Fine Indian Dining. We look forward to serving you delicious food that will meet the highest standards that the staff and management at Mezbaan Fine Indian Dining strive to deliver.

Our chef's will be happy to create any dish that is not included in our menu, so be creative and let us serve you a meal customised to your preferences

information

allergens notice

Food allergies and intolerance: before ordering, please speak to a member of staff your requirements. Food may contain or have come in contact with the following allergens: PEANUTS, NUTS, CRUSTACEANS (SHELLFISH), MOLLUSCS (SHELLFISH), FISH, EGGS, MILK, SULPHUR DIOXIDE, LUPIN, MUSTARD, CELERY, SESAME SEEDS, SOYA, CEREALS CONTAINING GLUTEN.

ALLERGENS

(D)	(G)	(N)	(VE)
DAIRY	GLUTEN	NUT	VEGAN

signature starters

Twisted Onion Bhajis (G) crispy spiced onion fritters with a modern twist.	£6.25
Fish / Chicken Pakora (G) marinated in a traditional style spices. Served with salad	£5.95
Cheese Palak (DXG) pastry stuffed with cheese and spinach. deep fried	£5.95
Crab and Prawn Cake (D) crab meat and fresh water prawns spiced with garlic and fenugreek seed, coated in breadcrumbs and deep fried.	£6.95
Chot Poti (DXG) chick peas fried with chopped onions, peppers, coriander, and garnished with chopped egg with an essence of tamarind sauce.	£5.50
Bilati Maas pan fried fillet of cod, served on a bed of curried diced potatoes and baby spinach.	£7.95
Mirchi Jhinga (D) king prawns marinated with fresh herbs and spices, roasted to perfection in the tandoor.	£7.50
Keema Roll (G) slow cooked minced meat, served in a crispy paratha	£6.50
Machli Bahaar salmon fillet lightly spiced and pan fried.	£7.50
Calamari and Prawn squid and prawn braised with herbs and light spices.	£7.95
Scallops Kebab scallops tava fried in oil, served on a skewer with onions and peppers.	£8.10
Somosa Chat (D) vegetable samosa, served with chick peas, yoghurt & a chat masala	£5.50
Garlic Jhinga Nisha king sized prawns tossed with chunky mushrooms and onions, very lightly spiced with fresh herbs and spices, then fried with garlic.	£7.95

Machli Palak fillet of seabass lightly spiced and pan fried, served on a bed of seasoned spinach.	£7.95
Papri Prawn (D) fresh water prawns and mushrooms seasoned with salt, pepper and lime juice, then simmered in a buttered cream sauce and garnished with fried garlic	£6.95
Creamy King Prawn (D) cooked in a creamy sauce with onions, peppers & garlic.	£7.95
Paneer Chilli (D) strips of paneer, stir fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.	£6.25
Buffalo Wings (D) marinated chicken wings with lemon juice, cayenne peppers and crushed chillies, served spicy.	£5.95
Machli Biran pan fried Indian boneless white fish, very lightly spiced with a touch of haldi, onions, peppers and fresh coriander.	£5.95
Mumbai Chops (D) chops marinated with garlic, ginger, lime, coriander, mustard, a hint of chilli dipped in yoghurt and roasted in the tandoor.	£7.25
Garlic King Prawns (D) pan fried king prawns in butter and herbs	£7.50
Tempura Prawns (D) crispy battered prawns tossed in a sweet chilli sauce.	£7.50

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papadoms & chutneys

Plain Papadom	£1.00
Spicy Papadom	£1.10
Condiment Tray (D) chutneys per person	£1.00

starters

Special Platter

chicken tikka, lamb tikka, sheek kebab and onion bhaji. (serves 2)
£12.95

Vegetable Platter (D)(N)

aloo bora, onion bhaji and vegetable samosa. (serves 2)
£10.95

Samosa (D)(G) £5.50
triangular shaped pastry stuffed with mildly spiced vegetables or minced meat.

Chicken Chat (Sweet & Sour)(G) £6.25
freshly chopped chicken cooked in a special sweet & sour sauce. Served on a soft puffy bread.

Prawn Cocktail £6.50
fresh prawns on top of fresh bed of mixed lettuce topped with cocktail sauce

Chicken / Lamb Tikka (D) £5.95 / £6.25
pieces of chicken or lamb marinated in herbs and spices then roasted in the tandoor.

Tandoori Chicken (on the bone) (D) £6.25
chicken marinated in herbs and spices then roasted in the tandoor.

Jhinga Butterfly (D) £7.50
king sized prawn seasoned, dipped in egg and breadcrumbs then shallow fried.

Mumbai Sheek Kebab (D) £6.25
minced meat flavoured with spices, fresh mint, onion and ginger then cooked in the tandoor, cased in a fried puffy bread.

Paneer Shashlik (D) £6.50
paneer cooked in the tandoor with peppers, tomatoes and onions.

Onion Bhaji (D) £5.50
finely chopped onions and herbs fried with lentils.

Stuffed Mushrooms Chicken or Veg (D) £6.25
specially prepared mushrooms with diced chicken or veg with breadcrumb and egg

Mirchi Mirchi £6.50
pepper roasted in the tandoor, filled with mildly spiced chicken, meat or vegetable.

Aloo Bora (D) £5.95
potato finely spiced with fried mustard seeds and turmeric, coated in breadcrumbs and deep fried.

Chana Puree (D) £5.50
chick peas cooked in a dry bhuna sauce served on a puffy bread

Nargis Kebab (D) £6.95
egg coated with spicy minced meat, served with an omelette.

King Prawn Puree (D) £7.50
king prawn cooked in a dry bhuna sauce served on a puffy bread

allergens notice

we make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. please make your server aware of any allergens & any other dietary requirements

signature mains

Chicken Lababdar (D) tender pieces of chicken cooked with onions, green peppers, tomatoes with chef's own special sauce & cream. This is a hot, spicy & creamy dish.	£13.25	Mustard tender lamb cooked with english mustard, mustard seeds, onions, coriander and fenugreek.	£11.95
Kashi Tehari Homestyle lamb dish fused with green chillies.	£14.95	Egg Curry (D) hard boiled eggs cooked in aromatic Indian spices	£10.95
Murgh Nawabi (D) marinated chicken cooked in a special sauce with peppers, fresh green chillies, coriander, garlic, then slightly spiced and simmered with fresh cream to give a creamy and spicy taste.	£12.50	Beguni (D) pieces of delicately spiced pieces of chicken with mashed aubergine, peas, olive and fresh ground spices	£12.25
Jaipuri (D) chicken or lamb marinated and grilled in the tandoor and cooked with fried mushrooms, fried onions and fried peppers, with fresh masala in a thick sauce.	£12.50	Palak Fusion (D) chicken, mince meat spinach cooked in a slightly hot sauce with chillies	£12.95
Khodu Ghosht (D) tender pieces of spiced lamb tossed in chunky peppers and onion topped with butternut squash a dry dish served medium hot, accompanied by a thick medium spiced sauce.	£13.50	Jhinga Bijlee king prawns cooked in a thick spicy sauce to a fairly hot strength, using fresh garlic, ginger, a touch of scotch bonnet, coriander and various other ground spices.	£15.95
Chicken Calabash (D) supreme pieces of chicken with cinnamon, garlic & ginger paste, spiced with freshly ground coriander seeds, a very home style dish.	£13.50	Chicken Mezbaan (D) marinated grilled chicken cooked with peppers, pickles garlic in a thick lightly hot sauce. Served with pilau rice	£15.95
Bengal Naga barbecued chicken or lamb cooked in a thick sauce, with plentiful spices and herbs, special naga chilli, peppers and tomatoes to give a hot and fragrant taste of chilli, garnished with bullet chillies, a hot dish.	£12.50	Machli Aam Tok whole fillet of sea bass, steam cooked in a sauce made with raw mango, sun dried tomatoes, olive oil, garlic and lightly spiced.	£15.95
Lebu Mirch (D) cooked in a sweet, spicy and lime sauce with tomato, onion and pepper.	£13.25	Machli Palak Aloo fillets of monk fish, cooked with spinach and potatoes, garnished with herbs and spices.	£16.95
Shahi Rogan Josh (D) tender chicken cooked with fresh onions, green peppers and fresh coriander in a garlic and plum tomato sauce	£12.25	Salmon I' Orange (dining in only) (D) tandoori salmon served on a bed of simmered coconut milk sauce, with crushed mustard, chilli flakes, authentic spices and the zest of fresh orange.	£16.50
		Machli Mela cod, prawn and king prawn cooked in a tomato and lemon sauce with fresh green chilli and coriander (hot).	£17.50

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signature mains

Murgh Zarka

thinly sliced chicken tikka stir fried with peppers, spring onions, infused with seasoning and layered with a garlic sauce.

£12.25

Alphonso (D)

chicken or lamb cooked with fresh cream, mango puree and lemon juice in a thick sauce of onions, tomatoes and mild spices, for a sweet and creamy taste.

£12.95

Molee Khasaa

king prawns cooked with coconut milk, a slightly hot and spicy south indian dish with exquisite flavour.

£15.95

Lamb Radhuni

lamb cooked in a rich thick sauce made with onions, tomatoes, peppers, fresh garlic and garnished with fresh coriander, a medium hot dish.

£12.95

Scallop Bunjaa

scallops tossed with tomatoes, onion and peppers, a dry pan fried dish served medium.

£16.50

Imily (D)

a dish served hot Imily curry, tamarind, chilli flakes twist of sweet and sour taste madras strength.

£12.95

Goan Fish Curry

Indian white fish slightly pan fried, then cooked in herbs and light spices with coconut milk, red chilli and mustard seeds, a slightly hot dish.

£13.95

Murgh Dawa (D)

whole pieces of chicken breast marinated with fresh herbs and spices cooked in the tandoor, simmered with mushrooms, potatoes, black pepper and coriander in a silky creamy sauce.

£13.25

Mezbaan Special Lobster (dining in only)

lobster marinated with fresh herbs and spices, infused in a rich sauce, cooked with potatoes, with a touch of scotch bonnet, garnished with coriander.

£38.95

Kidney-E-Kash

lamb & kidney cooked with spicy onions, green peppers and fresh coriander to form a semi dry dish for the curry connoisseur.

£13.50

Handi

on the bone chicken or lamb cooked homestyle sauce with tomatoes, coriander and green chillies, Desi style

£13.50

Madras Fish Curry of Seabass

a hot and sour South Indian curry with tomato, tamarind, and tangy pickled onions that enhances the flavour of the fish.

£16.25

Aloo Dan Lasan

spiced mince meat cooked with roasted capsicum, kidney beans and potatoes, garnished with grated cheddar and served on cast iron skillet.

£13.50

Beef

desi style beef curry cooked with potatoes. Slightly hot dish

£14.95

Mirchi Duck (D)

succulent pieces of duck cooked in a thick spicy sauce with fresh green chillies.

£15.95

Makani (D)(N)

chicken tikka cooked in a mild sauce. Sweet & creamy dish.

£12.95

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traditional specialities

Achar

cooked with pickles, herbs and spices. tangy and hot.

Garlic Chilly Walla

a hot and spicy dish cooked with plentiful garlic, with added chilli, peppers and onions.

Tawa Special

tawa dishes are cooked with onions, peppers, strongly spiced and herbed, then served in a sizzling pan.

Aada Muktaaj

cooked with fresh ginger in a special medium spicy sauce

Korai

medium to hot strength dish cooked with plentiful onions, peppers, tomatoes and coriander.

Podina Special

cooked with various fresh mixed spices, sweet medium strength dish with a touch of mint.

Massala (D)(N)

smooth and creamy massala sauce, with aromatic herbs, spices and almonds.

Pasanda (D)(N)

a creamy mild dish, with fresh cream, yoghurt and almonds

Jalfrezi

cooked with chopped onions, capsicum, green chilli slightly hot.

Butter (D)

cooked in a special sauce & cream & butter.

Vegetable

Chicken Tikka (D)

Lamb Tikka (D)

Paneer Tikka (D)

King Prawn (D)

£9.25

£11.95

£12.25

£12.25

£15.95

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traditional mains

Dupiaza

medium strength dish garnished with diced onions and capsicums, cooked with spices and fresh herbs to create a unique taste.

Korma (N)

very mildly spiced, cooked with coconut in a rich creamy sauce.

Bhuna

a semi dry dish prepared with chopped onions, ginger, garlic, green peppers, slightly spiced.

Pathia

sweet and sour tasty dish prepared with garlic, onion and capsicum, a little hot.

Rogon

medium spiced with exotic fresh herbs, fried onions and tomato to create a unique flavour.

Vindaloo

cooked in a very spicy sauce with potato, extremely hot.

Madras

special selection of herbs and spices,creating a fairly hot taste.

Sagwala

freshly chopped spinach and onions, lightly spiced with added herbs and spices.

Dansak

slightly hot dish cooked with lentils to give a sweet and sour taste with pineapple.

Balti

a classic dish made with medium spices, chopped onions, garlic, whole cumin, tomatoes and fresh coriander

Curry

a classic dish made with medium spices

Vegetables (D)	£8.25
Chicken (D)	£10.00
Meat (D)	£10.50
Prawn (D)	£10.50
King Prawn (D)	£14.95
Chicken Tikka (D)	£10.95
Lamb Tikka (D)	£11.25
Paneer Tikka (D)	£11.25
Fish (Indian White fish) (D)	£11.50

tandoori dishes

Mezbaan Platter (D) £15.95

tandoori chicken, chicken tikka, lamb tikka, bbq wing, onion bhaji and sheek kebab. Served with garlic & coriander nan bread.

Tandoori Jhinga (D) £14.95

king sized prawns marinated in herbs and spices, then grilled in the tandoor.

Chicken or Lamb Tikka (D) £10.95 / £11.50

diced pieces of chicken or lamb, marinated and mildly spiced then grilled in the tandoor.

Tandoori Garlic Duck (D) £15.95

succulent pieces of duck, marinated in delicate herbs and spices, grilled in the tandoor, then fried with onions, green peppers and onion.

Machli Tikka (D) £11.95

fillets of marinated Indian boneless white fish pan fried with herbs, spices, onions, tomatoes and peppers.

Tandoori Chicken (on the bone) (D) £11.95

tender half chicken, marinated in yoghurt with fresh herbs and spices, roasted in the tandoor.

Shashlik (D) £13.95

chicken tikka, lamb tikka or paneer tikka, marinated with mild herbs and spices, grilled in the tandoor with tomatoes, onions and fresh peppers.

Salmon Bahaar £15.50

salmon marinated in herbs, spices and lemon juice then pan fried.

Chingri Shashlik (D) £16.95

king prawns finely seasoned and roasted to perfection, served with roasted onions, peppers and tomatoes.

Mumbai Chops (D) £15.25

marinated in fresh ground roasted herbs and spices with homemade yoghurt

Mumbai Sheek Kebab (D) £12.95

minced meat flavoured with spices, fresh mint, onion and ginger then cooked in the tandoor

biryani dishes

These dishes are prepared from the finest basmati saffron rice, garnished with tomatoes, onions and other light spices and herbs, served with a separate vegetable curry sauce to the strength you desire

Chicken £11.95

Meat or Prawn £12.50

Chicken Tikka (D) £13.25

Lamb or Paneer Tikka (D) £13.95

King Prawn £16.95

Mixed Vegetables £10.25

Beef £15.95

Desi Mix Biryani £14.95

Chicken tikka, lamb tikka, keema and chilli

Mezbaan Special Biryani (D) £15.50

(served with a spiced omelette)

kids menu

Chicken Nuggets & Chips (C) £7.50

Fish Finger & Chips (C) £7.50

Korma & Boiled Rice (Chicken or veg) (D)(N) £7.95

Massala & Boiled Rice (Chicken or veg) (D) £7.95

vegetarian specialities

Side
£5.25

Main
£8.95

Gobi Sag

cauliflower, spinach cooked with onions, herbs and spices.

Bhindi Bhaji

fresh tender okra cooked with onions,
herbs and spices.

Chana Masala

lightly spiced chick peas cooked with onions.

Aloo Gobi

cauliflower and potatoes cooked with
medium spices.

Tarka Dall

spiced lentils cooked with garlic.

Mattar Paneer (D)

green garden peas cooked with Indian
cottage cheese and onions.

Sag Aloo

spinach and potatoes cooked
with garlic, onions and light herbs.

Gobi Bhaji

cauliflower cooked with onions, herbs
and spices.

Shobzi Chillies

mixed vegetables cooked with fresh
chillies, onions, herbs and spices.

Dal Palak

spiced lentils cooked with spinach and garlic

Sag Bhaji

spinach cooked with garlic, onions and herbs.

Bombay Aloo

lightly spiced baked potatoes.

Sag Paneer (D)

spinach and Indian cheese cooked with
garlic, onions and light herbs.

Shobzi Bhaji

mixed vegetables cooked with onions, herbs
and spices.

Mushroom Bhaji

mushrooms lightly spiced with onions.

Brinjal Bhaji

aubergines cooked with onions, herbs and spices.

Dall Samba

lightly spiced lentils cooked with mixed vegetables.

Shobzi Niramish

sliced cabbage, carrot and peas cooked
with cumin seeds and very light spices

Khodu Bhaji

indian vegetable cooked with onions,
herbs and spices.

extras

Chips

£3.50

Masala Chips

£3.95

Mixed Salad

£3.95

Raita (D)

Indian yoghurt, with
light spices & cucumber.

£3.50

rice

Mezbaan Signature Rice £4.50
basmati rice cooked with spring onions, grated cauliflower and infused with seasoning.

Steamed Rice plain, boiled basmati rice.	£3.50	Coriander & Chilly Rice basmati rice fried with onions, coriander and fresh green chillies.	£3.95	Special Rice (D) rice fried with chick peas, green peas and scrambled egg with light spices.	£4.50
Pilau Rice basmati rice tempered with whole spices	£3.75	Keema Rice basmati rice cooked with mince meat and spices	£4.50	Prawn Chilli Egg Fried Rice (D) rice fried with prawn, chilli and egg	£5.25
Fried Rice rice fried with onions.	£3.75	Mushroom Pilau Rice basmati rice fried with mushrooms and onions.	£3.95	Garlic Fried Rice rice fried with light spices & garlic	£3.95
Egg Fried Rice (D) rice fried with egg and onions.	£3.95	Sag Rice rice lightly spiced with spinach.	£3.95	Lemon Rice rice fried with lemon	£3.95
Coconut Rice (N) rice cooked with coconut for a light sweet and fragrant flavour	£3.95			Lime & Chilli Rice rice fried with lime & chilli	£3.95
				Vegetable Rice rice fried with mixed vegetables	£3.95

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breads

Special Nan £4.50
stuffed with mince meat, peppers, onion, garlic and coriander.

Nan Bread (D)(G) plain.	£3.50	Chilli Nan (D)(G) baked with fresh green chillies.	£3.75	Special Tawa Nan (D)(G) stuffed with cheese & onion	£4.25
Keema Nan (D)(N) stuffed with mince meat.	£3.75	Garlic and Coriander Nan (D)(G) baked with garlic and coriander.	£3.95	Chapati (G) thin baked bread.	£2.50
Garlic Nan (D)(G) baked with garlic.	£3.75	Cheese Nan (D)(G) baked with cheese.	£3.75	Tandoori Roti (G) thick bread baked in the tandoor.	£3.50
Peshwari Nan (D)(G)(N) stuffed with special sweet mix.	£3.95	Tawa Nan (D)(G)	£3.75	Paratha (G) thick bread slightly fried in butter.	£3.50
Tikka Nan (D)(G) stuffed with chicken tikka.	£3.75	Peshwari & Chilli Nan (D)(G)(N) stuffed with special sweet mix & chillies	£4.25	Stuffed Paratha (D) (G) thick bread slightly fried in butter stuffed with vegetables	£3.95
		Aloo Kulcha Nan (D)(G) mash potatoes stuffed with spices and green chillies	£4.50		

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special banquet night

EVERY TUESDAY NIGHT

Mezbaan Fine Indian Dining invites you to our Special Banquet Night, so you can enjoy great food as well as great savings.

Any Starter, Any Main, Rice or Bread
From our À La Carte Menu

£19.95
per person

Please note that Lobster, Scallop, Special Biryani, Machli Mela and Duck are excluded from this offer. £3 extra surcharge will be applied for any seafood, fish, king prawn and prawns.

Early booking is advisable to avoid disappointment. This offer is not available for takeaways or in conjunction with any other offer or promotion. Also, this offer is not available during the month of December.

THE MANAGEMENT RESERVE THE RIGHT TO REMOVE THE OFFER AT THEIR OWN DISCRETION

"Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people get together to eat"

information

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