

## kinaracreamykorma

<b>bahar korma</b>	<b>£5.95</b>
chicken or lamb cooked with fresh cream, coconut cream and topped with almonds	
<b>kashmiri korma</b>	<b>£5.95</b>
chicken or lamb cooked with mango and pineapple	
<b>mirchi korma</b>	<b>£5.95</b>
a hot creamy sauce with green chilli and coriander	
<b>punjabi korma</b>	<b>£5.95</b>
a creamy mild sauce with ground cashew nuts	
<b>tikka korma</b>	<b>£5.95</b>
chicken or lamb cooked in cream, coconut and ground almonds to produce a creamy sauce (very mild)	

## housebiryanis

are prepared with basmati rice, very slightly spiced & served with a vegetable sauce

<b>chef's special biryani</b>	<b>£6.85</b>
prawn, lamb, chicken & mushroom cooked with onion, green peppers & fresh coriander	
<b>chicken tikka punjabi biryani (hot)</b>	<b>£6.30</b>
with green chilli, onion, green peppers & fresh coriander	
<b>chicken tikka biryani</b>	<b>£5.85</b>
<b>lamb biryani</b>	<b>£5.65</b>
<b>king prawn biryani</b>	<b>£7.50</b>
<b>chicken biryani</b>	<b>£5.65</b>
<b>vegetable biryani</b>	<b>£5.30</b>

## sundriesandbreads

<b>tandoori nan</b>	<b>£1.40</b>
<b>garlic nan</b>	<b>£1.95</b>
<b>peshwari nan (sweet)</b>	<b>£2.10</b>
<b>garlic and cheese nan</b>	<b>£2.20</b>
<b>keema nan</b>	<b>£2.10</b>
<b>pilau rice</b>	<b>£1.40</b>
<b>boiled rice</b>	<b>£1.25</b>
<b>special fried rice</b>	<b>£1.90</b>
<b>mushroom pilau</b>	<b>£1.90</b>
<b>poppadoms</b>	<b>£0.45</b>
<b>chips</b>	<b>£1.50</b>
<b>chapati</b>	<b>£0.95</b>
<b>pickle or chutney (per portion)</b>	<b>£0.50</b>



## vegetarianmain

<b>saag aloo</b>	<b>£4.20</b>
spinach & potato	
<b>aloo gobi</b>	<b>£4.20</b>
potato & cauliflower	
<b>tarka dall</b>	<b>£4.20</b>
lentils cooked with butter & Indian spices	
<b>aloo chana</b>	<b>£4.30</b>
potato & chickpeas	
<b>vegetable korma</b>	<b>£4.45</b>
<b>bombay potatoes</b>	<b>£4.25</b>
Indian style spicy potatoes	
<b>mixed vegetable curry</b>	<b>£4.20</b>
<b>mixed vegetable balti</b>	<b>£4.95</b>
<b>vegetable patia</b>	<b>£4.85</b>
hot, sweet & sour	
<b>vegetable madras</b>	<b>£4.25</b>
fairly hot	
<b>vegetable vindaloo</b>	<b>£4.30</b>
very hot	



## sidedishes

<b>mixed vegetable curry</b>	<b>£2.95</b>
mixed vegetables with spicy herbs and sauce	
<b>mixed vegetable bhagee</b>	<b>£2.95</b>
mixed vegetables in light Indian spices (dry)	
<b>saag aloo</b>	<b>£2.95</b>
spinach and potatoes cooked in Indian spices (dry)	
<b>tarka dall</b>	<b>£2.95</b>
lentils cooked with butter & Indian spices	
<b>bombay potatoes</b>	<b>£2.95</b>
Indian style spicy potatoes	
<b>cauliflower bhagee</b>	<b>£2.95</b>
cauliflower cooked with spices and herbs (dry)	
<b>mushroom bhagee</b>	<b>£2.95</b>
cooked in light Indian spices	
<b>chana bhagee</b>	<b>£2.95</b>
chickpeas cooked in onion, tomatoes, & green peppers (dry)	
<b>aloo gobi</b>	<b>£2.95</b>
potatoes and cauliflower lightly spiced (dry)	
<b>side salad</b>	<b>£1.50</b>
mixed green salad	



**Indian Restaurant**  
Fully Licensed

**675 Shore Road, Jordanstown**  
**(Whiteabbey Village)**



(Panoramic Sea Views)

Telephone

**028 9036 5800**

**028 9086 7755**

**Delivery Service Available**

### Opening Hours

**Lunch: 12 noon - 2.00pm**  
**Mon - Sun: 5.00pm - 11.00pm**

**Take Away**  
**Menu**



## starter

<b>mix vegetable starter</b>	<b>£3.10</b>
vegetable samosa, vegetable pakora, onion bhagee	
<b>vegetable samosa</b>	<b>£2.45</b>
very fine pancake with vegetable and deep fried	
<b>chicken pakora</b>	<b>£3.10</b>
chicken fillets mildly spiced and deep fried	
<b>onion bhagee</b>	<b>£2.45</b>
gently spiced onions in buttered gram flour	
<b>vegetable pakora</b>	<b>£2.45</b>
mildly spiced vegetable fritters	
<b>chicken tikka puri</b>	<b>£3.10</b>
<b>king prawn puri</b>	<b>£3.55</b>
<b>chicken puri</b>	<b>£2.95</b>
all puri cooked with onion & spicy tomato sauce served in deep fried bread	
<b>prawn puri</b>	<b>£3.10</b>

## tandooristarter

<b>tandoori mix</b>	<b>£3.70</b>
a selection of marinated chicken tikka, lamb tikka, tandoori chicken and sheek kebab	
<b>chicken tikka</b>	<b>£2.45</b>
boneless chicken marinated in delicate spices cooked in tandoori oven	
<b>lamb tikka</b>	<b>£3.10</b>
lamb marinated in delicate spices cooked in tandoori oven	
<b>sheek kebab</b>	<b>£2.45</b>
minced lamb pungently spiced and grilled on charcoal	
<b>tandoori chicken</b>	<b>£2.45</b>

## tandoorimaindishes

<b>served with curry sauce</b>	
Marinated in fresh yoghurt mixed spices fresh coriander ginger garlic and mustard oil, then barbecued in tandoori oven.	
<b>chicken tikka</b>	<b>£3.70</b>
<b>lamb tikka</b>	<b>£2.45</b>
<b>tandoori chicken</b>	<b>£3.10</b>
half chicken on the bone	
<b>chicken or lamb shashlik</b>	<b>£2.45</b>
barbecued with mushroom, onion & green pepper	
<b>tandoori mix</b>	<b>£6.50</b>
chicken tikka, lamb tikka, seekh kebab and tandoori chicken	
<b>seekh kebab</b>	<b>£6.50</b>
minced lamb pungently spiced and grilled on charcoal	

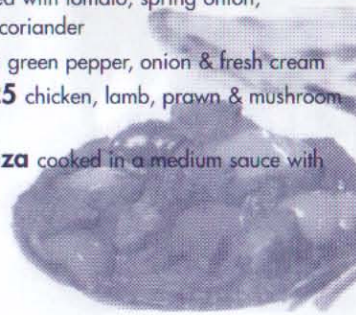


## housespecialities

all available in

**lamb tikka** £5.85 **chicken tikka** £5.85 **king prawn** £6.20

<b>tikka pasanda (mild)</b> cooked with mild spices, a sauce of cream, a little yoghurt, cream coconut & flaked almonds	
<b>tikka khazana (mild)</b> a selection of chicken, lamb and prawn cooked with onion & green pepper with a mild sauce	
<b>tikka chilli masala (hot)</b> cooked in a karahi with a masala sauce, fresh tomato herbs, garlic, ginger & green chilli	
<b>tikka masala (mild)</b> cooked in a karahi with a masala sauce, herbs, garlic & ginger	
<b>tikka punjabi masala (mild)</b> cooked with capsicums, onion, punjabi spices & served with a creamy sauce	
<b>tikka jalfrezi (hot)</b> cooked with tomato, spring onion, green pepper, green chilli & coriander	
<b>tikka jalfrezi (mild)</b> with green pepper, onion & fresh cream	
<b>tikka special dish £7.25</b> chicken, lamb, prawn & mushroom in a mild spice sauce	
<b>tikka mushroom dopiaza</b> cooked in a medium sauce with chopped onion & mushroom	
<b>tikka rogan josh</b>	
<b>tikka bhuna</b>	
<b>tikka patia</b>	



## kinaraspecialities

all available in

**lamb tikka** £5.95 **chicken tikka** £5.95 **king prawn** £6.35

<b>tikka pardesi (med)</b> a pungent dish cooked with onions, mushroom & spinach	
<b>tikka sharabi (med)</b> a touch of Scotch Whiskey, blended with fresh ground spices, Punjabi masala & fresh coriander	
<b>tikka garam masala</b> cooked with garlic butter & fresh ground spices giving you an excellent dish of medium strength	
<b>tikka kashmiri masala (mild)</b> with fresh cream, mixed fruit & light spices	
<b>tikka reshimi masala (med)</b> cooked in chasni sauce with mushroom, green peppers, ground cashew nuts and topped with almond flakes and coriander	
<b>tikka royal masala (mild)</b> a royal occasion dish cooked with herbs and brandy liqueur	
<b>tikka garlic chilli</b> cooked in fresh garlic & chilli with fresh coriander, finished off with a crisp red chilli	

## baltidishes

all these dishes are cooked with fresh garlic, ginger and a touch of mixed pickle with the addition of methi leaf (fenugreek) this dish has a unique flavour

<b>chicken balti</b>	<b>£5.45</b>
<b>lamb balti</b>	<b>£5.55</b>
<b>chicken tikka balti</b>	<b>£5.60</b>
<b>king prawn balti</b>	<b>£6.50</b>
<b>tikka chilli balti</b>	<b>£5.65</b>
<b>special balti</b>	<b>£6.25</b>
prawn, lamb, chicken & mushroom	
<b>vegetable balti</b>	<b>£4.95</b>



## oldfavourites

all available in: chicken breast, lamb or prawn

<b>chicken or lamb rogan josh</b>	<b>£4.85</b>
cooked with tomato, chopped onion and capsicum in a creamy sauce	
<b>chicken or lamb dopiaza</b>	<b>£4.75</b>
cooked in a medium sauce with chopped onion	
<b>chicken or lamb bhuna</b>	<b>£4.75</b>
cooked with tomato, capsicums, onion and served in a thick medium sauce	
<b>chicken or lamb malaya</b>	<b>£4.85</b>
cooked in a mild sauce with pineapple	
<b>chicken or lamb madras (fairly hot)</b>	<b>£4.55</b>
<b>chicken or lamb vindaloo (very hot)</b>	<b>£4.65</b>
<b>chicken or lamb dansak</b>	<b>£4.75</b>
cooked with lentils (sweet & sour)	
<b>chicken or lamb patia</b>	<b>£4.70</b>
sweet & sour curry	
<b>chicken or lamb saag</b>	<b>£4.70</b>
cooked with spinach & coriander	
<b>chicken or lamb curry</b>	<b>£4.35</b>
medium sauce	
<b>chicken or lamb korma</b>	<b>£4.75</b>
cooked in a very mild sauce with cream almond & coconut	
<b>chicken or lamb mushroom</b>	<b>£4.70</b>
cooked with a different blend of herbs, spices and fresh mushrooms	

