

APPETIZERS

Poppadum	£1.00	Mint Sauce	£1.00
Spicy Poppadum	£1.00	Mango Chutney	£1.00
Onion Salad	£1.00	Lime Pickle	£1.00

STARTERS

TIKKA	Marinated in our homemade Tikka sauce, which consists of many herbs and spices giving that renowned flavour. Chicken/Lamb £5.50 Duck £7.95 King Prawns £7.95		
TANDOORI CHICKEN	Quarter spring chicken on the bone marinated in our homemade tikka sauce and freshly cooked in the tandoor oven.		£5.50
CHICKEN PAKORAHS	Succulent tikka pieces in a homemade batter with garden mint, mustard and mixed spices.		£5.95
ONION BHAJEES	Finely sliced onions, fennel seeds, lentils and mixed spices and then deep-fried.		£4.95
SHEEK KEBAB	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor oven.		£5.50
SHAMI KEBAB	Rounded pieces of minced meat in a selection of mixed spices and herbs, fried with egg.		£5.50
BOTTY KEBAB	Lamb marinated in mustard oil with toasted whole coriander and fresh coriander, skewered and cooked in the tandoor oven.		£5.50
TANDOORI MIX KEBAB	A starter for tandoori lovers which consists of a piece of Sheek kebab, 2 pieces of Tikka chicken and 2 pieces of Tikka lamb.		£7.25
MIXED KEBAB	A mixture of Sheek and Shami kebabs accompanied by onion bhajees.		£7.25
CHATT	Finely sliced pieces of tikka with tomatoes and cucumber in a chat massala. Chicken/Lamb £5.95 Duck £7.95		
ALOO CHATT	Sliced potatoes cooked the same as the chatt.		£4.95
CHATT PURI	Chatt as described above served on a Puri (deep fried thin wheat flour bread). Chicken/Lamb £6.50 Duck £7.95		
MEAT SAMOSAS	Handmade triangular pieces of light crispy pastry filled with spicy lamb and garden peas.		£4.25
VEGETABLE SAMOSAS	Filled with a mixture of fresh vegetables in a light blend of herbs and spices.		£4.25
KING PRAWN BUTTERFLY	A whole king prawn in our homemade batter lightly spiced in a blend of herbs and garden mint.		£7.50
PRAWN PURI	Prawns cooked with fresh garlic, tomatoes and onions, lightly spiced creating a dry sauce and served on a Puri (deep fried thin wheat flour bread). Prawn £6.95 King Prawn £8.50		

TANDOORI SPECIALITIES

All our Tandoori dishes are freshly cooked to order, served on sizzling platters with salad and homemade mint sauce on the side.

TIKKA	Spring chicken marinated in our homemade Tikka Sauce and slow cooked. Chicken/Lamb £9.95 Duck/King Prawns £14.95		
TANDOORI CHICKEN	Spring chicken marinated in our homemade Tikka Sauce and slow cooked. Half £9.95 Full £15.50		
BOTTY KEBAB	Lamb in a rich marinade of toasted coriander pods, fresh garlic, ginger and mustard, skewered and slow cooked.		£9.95
SHEEK KEBAB	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor oven.		£9.95
SHAMI KEBAB	Rounded pieces of minced meat in a selection of mixed spices, herbs and fried with egg.		£9.95
KEBAB PLATTER	A feast for kebab lovers consisting of a mixture of Sheek, Botty and Shami kebabs.		£14.50
SHASLIK	A dry dish marinated in our Tikka Sauce with tomatoes, capsicum and onions. Chicken/Lamb £13.95 Duck/King Prawns £15.50		
MIXED SHASLIK	A mixture of chicken, lamb, duck and king prawns as the dish described above.		£15.50
TANDOORI MIX GRILL	Chicken, Lamb, Tandoori chicken, Sheek kebab all marinated in our Tikka Sauce and slow cooked in a tandoor oven. Chicken £90.00 Lamb £100.00		

Recommended for 4 people
48 Hours notice and a £40 deposit is required

Allergies

Please be advised that food prepared here may contain the following ingredients:
Milk, Eggs, Wheat, Soybeans, Peanuts and fish.
If you suffer from allergies, please let a member of staff know.

HOUSE SPECIALS

This has been divided into three sections
Mild & Creamy • Spicy (Highly Flavoured) • Chilli Hot
There's a curry to suit all palates.

MILD & CREAMY

The four dishes below are cooked in ground almonds with our special homemade Tikka sauce. A recipe more than 25 years old, consisting of over 20 different fresh herbs and spices.

TIKKA	Marinated in our homemade Tikka sauce for several hours and cooked in our tandoor oven. Chicken/Lamb £10.50 Duck £14.50 King Prawns £14.50 Vegetables £9.25		
TIKKA MASSALA	Our massala dish is true to the recipe since the very first Purbani back in 1986. It is still cooked the same way creating that fusion of flavours, hitting sweet and tangy notes.		
SALI BOTI	Sun dried apricots caramelised in Tikka sauce garnished with crisp straw potatoes and fresh coriander.		
SHAHI TIKKA	Generous amounts of fresh coriander are at the heart of this tasty dish creating a different variation on the Tikka Massala.		
PASSANDA	Lightly spiced and enriched with a splash of red wine, adding a completely different dimension of flavour and aroma.		
SPECIAL MASSALA	A rich creamy and fruity dish cooked with a combination of mixed spices, toasted coconut and lychees. Chicken/Lamb £13.95 King Prawns £15.50 Prawns £13.95 Duck £15.50 Vegetables £11.95		

MAKAHANI	Toasted almonds cooked in rich butter with a blend of mixed spices and cream.		
Plain	Chicken/Lamb £10.50 King Prawns £13.95 Prawns £10.50 Vegetables £9.25		
Tikka	Chicken/Lamb £10.95 King Prawns £14.50 Duck £14.50		

SHUGUNDA	Lightly cinnamon-spiced butter with ground almonds and cream, topped with sweet mangoes and lychees, creating a delicately rich and fruity dish. Chicken/Lamb £12.95 King Prawns £14.95 Duck £14.95		
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SPICY

(Highly Flavoured)

These dishes are intensely flavoured and rich in taste. If you always have something mild and are never quite sure about trying something new, then this section is for you. We offer the dishes in the following two ways:

Cooked with our unique blend of herbs and spices.

PLAIN	Chicken/Lamb/Prawns £10.25 King Prawns £14.50 Vegetables £9.25		
	Marinated in our homemade Tikka sauce for several hours and cooked in our tandoor oven.		
TIKKA	Chicken/Lamb £10.95 King Prawns £14.95 Duck £14.95		
SATHKORA	A Bangladeshi fruit belonging to the citrus family and very popular in the region of Sylhet. The addition of sathkora provides a distinctive and unique flavour that can only be described as a wild lemon fragranced curry. A faintly bitter smooth taste to begin with, and ending with a slightly sweet effect on the palate. It is cooked in a thick bhuna style sauce.		
KORAI	A highly spiced dish cooked with fresh tomatoes, onions and coriander, served in a sizzling hot korai (metal wok) which brings out the pungency of the sauteed garlic, ginger and fenugreek, creating a dish of intense flavour.		
PALAK	Sauteed spinach in fresh garlic cooked with onions and tomatoes creating a dry bhuna-style sauce.		
DOPIAZA	Onions caramelised in ghee and cooked in a combination of blended herbs and mixed spices, finished with a second serving of onions, hence the name "Do-piazza" meaning two onions.		
PURBANI DELIGHT	Tandoor oven roasted capsicum, stuffed with finely sliced Tikka, accompanied with tomatoes and cucumbers in a spicy bhuna sauce, garnished with salad. Chicken/Lamb £12.95		
TANDOORI MURUG MASSALA	Tandoori chicken pieces (on the bone) cooked in a blend of spices with fresh garlic, ginger and tomatoes, served in a sizzling korai with generous amounts of fresh coriander. Chicken £12.95		

SPICY & CHILLI HOT

(Highly Flavoured)

The following dishes are intensely flavoured, rich in taste with plenty of chillies. We offer the dishes in a Plain or Tikka version (see top of the page).

NAGA MASSALA	Bangladeshi Naga is one the worlds hottest chillies, the aroma and fragrance alone can fill a room. This dish is cooked with fresh onions and garlic, with a combination of mixed spices and herbs creating a wonderfully hot and tasty dish.		
ROSHUN-MORICH	Fresh cloves of caramelised garlic and sliced green birds-eye chillies, creating a mouth watering curry cooked in spices and herbs giving it a pungent taste.		
ACHARI	Marinated limes in mixed spices and ground red chillies cooked with our blend of mixed herbs and spices in a thick sauce.		
JALFREZI	Chunky onions and fresh green birds eye chillies cooked with garlic, tomatoes and coriander.		
RAJA CHINGRI CHAGRA	Split fresh king prawns cooked in their shells with plenty of garlic and capsicums with the addition of fresh green birds eye chillies and tomatoes. With a hint of our special homemade tikka sauce, creating tender, juicy king prawns in a magnificent tasty sauce.		£14.95

TRADITIONAL DISHES

From Mild and Creamy, Just Spicy and Chilli Hot.
A curry to suit all palates.

Plain

Cooked with our unique blend of herbs and spices.

OR

Tikka

Marinated in our homemade Tikka sauce for several hours and cooked in our tandoor oven.

KORMA	Cooked in lightly spiced, sweet and creamy coconut sauce with ground almonds.		
Plain	Chicken/Lamb/Prawns	£9.50	King Prawns Vegetables £12.50 £8.50
Tikka	Chicken/Lamb Duck	£9.95 £13.50	King Prawns £13.50

CURRY A simple dish cooked with garlic and mixed spices, with fresh coriander creating a thin sauce. Recommended for those who want to venture to something different from the milder curries.

Plain	Chicken/Lamb/Prawns	£9.50	King Prawns Vegetables £12.50 £7.95
Tikka	Chicken/Lamb Duck	£9.95 £13.50	King Prawns £13.50

BHUNA Caramelised onions, finely sliced capsicums cooked with our blend of herbs and mixed spices. Creating a thicker sauce full of pungent flavours, compared with curry sauce. This cooking style is known as a 'Bhuna' curry.

Plain	Chicken/Lamb/Prawns	£9.50	King Prawns Vegetables £12.50 £8.50
Tikka	Chicken/Lamb Duck	£9.95 £13.50	King Prawns £13.50

ROGAN JOSH The essence of this dish is fresh tomatoes sauteed in dry methi leaves (fenugreek) and garlic. With our special blend of mixed herbs and spices, creating a delightful bhuna style dish full of flavour.

Plain	Chicken/Lamb/Prawns	£9.95	King Prawns Vegetables £12.95 £8.50
Tikka	Chicken/Lamb Duck	£10.95 £13.50	King Prawns £13.50

BIRYANI Basmati rice sauteed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice. Then spiced moderately and stir fried with the selection of your choice below, garnished with sliced tomatoes and cucumbers. Served with a side of vegetable curry.

Plain	Chicken/Lamb/Prawns	£12.50	King Prawns Vegetables £14.50 £10.95
Tikka	Chicken/Lamb Duck	£13.50 £14.95	King Prawns £14.95

MIXED BIRYANI Similar to the Biryani described above with the combination of tender chicken, mutton, prawns and vegetables. £14.50

MADRAS A similar dish to the curry, cooked with the addition of ground red chillies lending itself to add a pungent kick, without the loss of flavour.

Plain	Chicken/Lamb/Prawns	£9.50	King Prawns Vegetables £12.50 £8.50
Tikka	Chicken/Lamb Duck	£9.95 £13.50	King Prawns £13.50

DANSAK Red split lentils being at the core of this delicious dish; fused with caramelised sugar, a splash of lemon juice in a blend of mixed spices and ground chillies. Creating a well-balanced dish hitting sweet and sour notes, with a pungent kick. Served with a side of Pilau rice.

Plain	Chicken/Lamb/Prawns	£13.50	King Prawns Vegetables £14.50 £11.50
Tikka	Chicken/Lamb Duck	£13.95 £14.95	King Prawns £14.95

PATIA A sweet and sour dish, with finely sliced onions and capsicums cooked with our blend of herbs and mixed spices. Added with caramelised sugar, a dash of lemon juice and ground chillies, creating a thick sauce full of pungent flavours. Served with a side of Pilau rice.

Plain	Chicken/Lamb/Prawns	£13.50	King Prawns Vegetables £14.50 £11.50
Tikka	Chicken/Lamb Duck	£13.95 £14.95	King Prawns £14.95

VINDALOO Ground red chillies and diced potatoes create the essence of this dish. Cooked with mixed herbs, spices and fresh coriander, producing a thin curry sauce full of taste, and balanced chilli heat.

Plain	Chicken/Lamb/Prawns	£10.50	King Prawns Vegetables £12.95 £8.95
Tikka	Chicken/Lamb Duck	£10.95 £13.50	King Prawns £13.50

VEGETABLE SIDES

BHAJEE £5.25
All our bhajee dishes are sauteed in fresh garlic and onions, seasoned with fresh herbs and spices creating a delicious and dry accompaniment to any of the main dishes.

Mushroom Bhajee	Cup mushrooms in mixed herbs and spices.
Bindi Bhajee	Okra, a green vegetable also known as ladies fingers.
Begun Bhajee	Fresh aubergine.
Khodu Bhajee	Fresh courgettes.
Khodu Mattar	With chick peas.
Shobji Bhajee	A selection of mixed vegetables.
Gobi Bhajee	Fresh florets of cauliflower.
Bombay Aloo	Potatoes.
Aloo Mattar	With chick peas.
Aloo Gobi Chips	With cauliflower. £3.50

SAG BHAJEE £5.25
Spinach sauteed in fresh garlic and onions, with mixed herbs. Available on its own or with the variations below.

Sag Aloo	With potatoes.
Sag Gobi	With cauliflower.
Sag Mattar	With chickpeas.
Sag Paneer	With Indian cheese.

Shobji Curry	A simple curry, moderately spiced with garlic and fresh coriander, creating lots of flavour. £5.25
Tarka Dhall	Red split lentils with a sauteed fresh garlic and herb topping. £5.25
Dhai	Plain natural yoghurt. £1.95
Raitha	Natural yoghurt with finely sliced cucumbers or tomatoes. £2.50

SPECIAL BREADS

From the dough to the table all our breads are handmade and freshly cooked.

NANS

Plain	Unleavened bread, baked in the tandoor oven.	£3.25
Peshwari	Stuffed with sultanas, almonds and coconut.	£3.75
Garlic	Diced fresh garlic.	£3.75
Keema	Stuffed with spicy marinated minced lamb.	£3.95
Chilli	Freshly chopped green chillies.	£3.75
Cheese	Generously topped with grated mild cheddar.	£3.95
Dhania	Finely chopped fresh coriander.	£3.75
Onion	Sliced red onions.	£3.75

Tandoori Roti	Thin wheat flour bread, baked in the tandoor.	£2.95
Paratha	Traditional Bangladeshi layered bread sauteed in clarified butter.	£3.95
Chapathi	A thin wheat flour bread lightly toasted and flame cooked.	£1.75
Puri	Deep fried thin wheat flour bread.	£1.95

RICE

Pilau	Basmati rice sauteed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice.	£3.95
Boiled	Long grain white rice.	£3.50
All the rice dishes below use the Pilau, described above and sauteed in mixed herbs and spices.		£4.75

Mushroom	Finely sliced cup mushrooms.
Shobji	Mixed vegetables.
Peas	Green garden peas.
Lemon	Sliced fresh lemon.
Special	Select vegetables and prawns
Keema	Marinated minced lamb.
Garlic	Chunks of garlic.
Coconut	Lightly toasted coconut.
Onion	Finely sliced sweet red onions.
Egg	Whole egg fried with fenugreek leaves and fresh coriander.

SET MEALS

SET MEAL A	Starters: Poppadoms, onion bhajees. £20.50 For 1 person (Vegetarian) Main: Vegetable curry. Sides: Tarka dhal, Pilau rice and a nan bread.
SET MEAL B	Starters: Poppadums, Tandoori Chicken. £23.50 For 1 person Main: Bhuna - Lamb. Sides: Pilau rice and plain nan bread.
SET MEAL C	Starters: Poppadums, Chicken Tikka. £40.50 For 2 persons Main: Lamb Rogan-josh and Bhuna prawn. Sides: 2 Pilau rice and a nan bread.
SET MEAL D	Starters: Poppadums, Shami Kebab & Chicken Tikka. £40.50 For 2 persons (Tandoori) Main: Tandoori chicken (Half) & Tikka lamb. Sides: Begun bhajee, 2 Pilau rice and a nan bread.

PURBANI

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