



BIRIANY

Cooked with basmati rice, light spices and served with mixed vegetable curry

- 67. Lamb £13.95
- 68. Chicken £13.95
- 69. Prawn £13.95
- 70. King Prawn £18.95
- 71. Vegetables (V) £11.95

BALTI DISHES

Balti cuisine uses its own distinctive range of spices in a rich aromatic sauce.

- 72. Lamb £12.95
- 73. Chicken £12.95
- 74. Prawn £12.95
- 75. King Prawn £17.95

VEGETABLES (SIDE DISHES) (V)

- 76. Any vegetable dish £8.95
Can be ordered as a main dish
- 77. Mixed Vegetables £5.95
Mixed vegetables cooked in spices
- 78. Bombay Aloo £5.95
Potatoes cooked in bombay style, hot
- 79. Aloo Gobi £5.95
Fresh Cauliflower and potatoes cooked dry with tomatoes and herbs
- 80. Saag Bhaji £5.95
Fresh spinach cooked with spices
- 81. Tarka Dhal £5.95
Lentils cooked with herbs and spices flavoured with garlic
- 82. Chana Massala £5.95
Boiled chickpeas spiced with fresh ginger and onions
- 83. Mushroom Bhaji £5.95
Fresh mushrooms cooked in chef's recipe
- 84. Bhindi Bhaji £5.95
Fresh okra cooked in chef's recipe
- 85. Brinjal Bhaji £5.95
Fresh aubergines cooked with onions fried in medium hot spices
- 86. Saag Aloo £5.95
Lightly spiced fresh potatoes cooked with fresh spinach
- 87. Saag or Mattar Paneer £6.95
Cottage cheese cooked with spinach or peas in a medium spicy sauce
- 88. Vegetable Korma £6.95
Mixed vegetables cooked in a mild sauce with fresh cream
- 89. Chips £2.95
- 90. Green Salad (V) £2.95
A wide selection of fresh green vegetables

*Award for food & Service
Parties for all occasions catered for.
Outside catering undertaken*

RICE & ROTI (BREAD)

- 91. Special Fried Rice £4.50
Basmati rice with peas, egg, almonds and sultana, flavoured with special recipe.
- 92. Mushroom Fried Rice (V) £4.50
Basmati rice cooked with fresh mushrooms and spices
- 93. Pilau Rice £3.50
Basmati rice cooked with a special recipe
- 94. Steamed Boiled Rice £3.00
Boiled basmati rice
- 95. Naan £2.95
Leavened bread baked in a clay oven with touch of butter
- 96. Peshwari Naan £3.95
Naan stuffed with sultanas and almonds
- 97. Garlic Naan £3.95
Special bread baked in a clay oven topped with fresh garlic
- 98. Keema Naan £3.95
Naan stuffed with minced meat
- 99. Cheese Naan £3.95
Naan stuffed with cheddar cheese
- 100. Paratha £3.50
Unleavened bread buttered
- 101. Stuffed Paratha £4.50
Unleavened bread stuffed with vegetables
- 102. Tandoori Roti £2.50
Unleavened bread baked in a clay oven
- 103. Chapati £2.50
Unleavened thin bread

SUNDRIES

- 104. Pappadom £0.75
Plain or Massala
- 105. Raitha / Yoghurt £1.75
Yoghurt with cucumber
- 106. Assorted Chutneys (per person) £0.75

If there is a dish you may like and which is not listed on the menu, kindly enquire from the manager and if possible within the time available, we will be happy to prepare it for you.

*Take Away Service Available.
For parties & outside catering please enquire with the manager.
All major credit card accepted.*

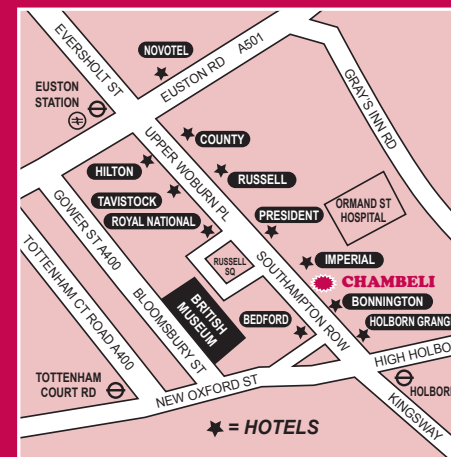
*The Management reserves the right to refuse service in any circumstance without reason
All prices are inclusive of VAT*

A discretionary 12.5% Service Charge will respectfully be added to your bill when seating in

No service charge for take away. Minimum order One main dish per person eating in.

Allergy awareness: *If you suffer from allergies, then please inquire when ordering.
Our dishes may contain: Gluten, Nuts, Dairy, Soybeans, Mustard, Sesame seeds, Lupin, Egg, Crustaceans, Celery, Squid / Fish / Fish bone, Sulphur Dioxide
*Above Allergens mentioned may present in any of our dishes.
Customers with any allergy, eat at their own risk.*

(V) Suitable for vegetarians



THE CHAMBELI

Indian Restaurant

Est. 1985

TAKE AWAY MENU



Highly Recommended By Leading Food Critics & Guides For The Best Curry & Tandoori Dishes In London.

**No Minimum Order Require
for Take Away**

Parties for all occasions catered for.
Outside catering undertaken.

**Tel: 020 7837 3925
020 7837 6177**

**146 Southampton Row, Bloomsbury,
Russell Square, London WC1B 5AG**

www.chambelirestaurant.co.uk



APPETISERS AND SOUPS

- 1. Carrot & Coriander Soup (V)** £4.95
Home made soup with fresh coriander & carrots
- 2. Mulligatawny Soup (V)** £4.95
The famous South Indian Potage simmered with lentils and spices thickened with rice
- 3. Onion Bhaji** £3.95
Sliced onion mixed with gramflour and herbs, deep fried
- 4. Samosas (Meat or Vegetable)** £3.95
Triangular shaped savoury snacks filled with spicy minced meat or vegetables
- 5. Chicken or Lamb Tikka** £5.95
Boneless chicken or lamb pieces barbequed in the clay oven
- 6. Garlic Malay Mushroom** £4.95
Fresh mushroom cooked in a creamy cheese sauce
- 7. Mix Platter** £6.95
Chicken Pakora, Onion Bhaji, Samosas, Sheek Kebab
- 8. Chicken Kebab** £4.95
Chicken minced with onions flavoured with spices and herbs skewered and cooked in a clay oven
- 9. Reshmi Sheek Kebab** £4.95
Minced lamb flavoured with spices and herbs covered with omelette served with green salad
- 10. Fish or Chicken Pakora** £4.95
Fish or chicken chunks coated with gramflour and deep fried
- 11. Avocado Shrimp or Prawn Cocktail** £4.95
Our own special recipe, recommended with confidence, Cocktail served with salad
- 12. Chicken Chat** £4.95
Chicken cooked in mildly spiced hot and sour sauce
- 13. Prawn on puree** £5.95
Medium spice prawn on fried puree bread

CHAMBELI RECOMMENDS SET MEALS

- 14. Choice For Two** £39.95
STARTER: Tandoori chicken, sheek kebab, salad
MAIN: Rogon josh, chicken korma, mixed vegetables, pilau rice, naan & raitha
COFFEE OR TEA - You can choose any main dish from Poultry or Lamb.
- 15. Choice For Three** £59.95
AS ABOVE
- 16. Choice For Four** £79.95
STARTER: Tandoori chicken, Lamb tikka, salad
MAIN: Korai khaybari chicken, Lamb korma, mixed vegetables, pilau rice, naan & raitha
TEA OR COFFEE - You can choose any main dish from Poultry or Lamb. (EACH EXTRA PERSON £19.95)
- 17. Meat Thali** £16.95
Piece of tandoori chicken, sheek kebab, rogan josh or chicken korma, mixed vegetable, raitha, pilau rice and naan

Number : 14 / 15 / 16 You can choose any main dish from Poultry or Lamb.

- 18. Vegetarian Thali (V)** £14.95
Onion Bhaji, matar paneer, aloo gobi, tarkha dhal, raitha, pilau rice and naan
- 19. Fish Thali** £17.95
Tandoori fish, dry vegetables, raitha, dhal, pilau rice and naan
- 20. Fish Special** £17.95
Grilled salmon fish served with lightly spiced vegetables, rice & fresh crispy salad and nan.

TANDOORI CHARCOAL & GRILLS

The traditional clay oven known for the mysterious and unique flavour it gives to a variety of meats and breads. Every province in India, Pakistan & Bangladesh has its own special barbeque and grill roasted on various meats, poultry, game and fish.

- 21. Chicken Tandoori** £9.95
Spring chicken marinated in special Indian spices and barbequed on flaming charcoal in the tandoor
- 22. Chicken or Lamb Tikka** £9.95
Boneless chicken or lamb pieces barbequed in the clay oven
- 23. Chicken or Lamb Shashlick** £9.95
Diced chicken or lamb marinated with spices and capsicum, herbs roasted in clay oven with tomatoes and onions
- 24. Sheek Kebab (Lamb or Chicken)** £9.95
Lamb or chicken minced with onions, special herbs and spices cooked in clay oven, served with salad
- 25. Tandoori Mixed Grill** £16.95
Pieces of tandoori chicken, chicken tikka, lamb tikka, sheek kebab. Served with naan bread.
- 26. Tandoori King Prawn** £16.95
King sized prawn marinated in yoghurt and selected spices, cooked in a clay oven
- 27. Tandoori Fish (seabass)** £14.95
Whole fresh succulent seabass, grilled slowly in the clay oven
- 28. Fish Tikka (Salmon)** £15.95
Chef's recipe, marinated, specially prepared in a clay oven

CHEF'S SPECIALS

- 29. Chicken Makhni (Chicken Tikka Massala)** . £12.95
Diced chicken, barbequed, tossed in butter, with almond nuts, fresh cream and served with exotic sauce.
- 30. Lamb Tikka Massala** £12.95
Pieces of lamb baked in a clay oven and cooked with almonds nuts, cream and butter
- 31. Lamb or Chicken Pasanda** £12.95
Sliced lamb/chicken cooked in fresh cultured yoghurt & mixed with almond nuts, very mild
- 32. Gosht Kata Massala** £12.95
Succulent lamb with creamy almonds sauce, cultured yogurt, garlic and mild garam massala

- 33. Tandoori King Prawn Massala** £17.95
King sized prawn, charcoal grilled, cooked with almond nuts and served in a special sauce.
- 34. Chef's Ralwa** £12.95
A dish of marinated chicken, diced lamb and prawns in a lean keema & ginger sauce, pan fried with spring onions and garam massala
- 35. Garlic Malai Chicken** £11.95
Breast of chicken marinated in cream garlic & black pepper, grilled in our clay oven, served in cheese sauce
- 36. King Prawn Malai** £17.95
King prawns marinated in cream garlic & black pepper, grilled in our clay oven, served in cheese sauce

HOUSE SPECIALS

- 37. Lamb Tikka Biriany** £14.95
Lamb cooked with special basmati rice, sultanas, almonds nuts and served with vegetable curry
- 38. Chicken Tikka Biriany** £14.95
Chicken cooked with special basmati rice, sultanas, almonds nuts and served with vegetable curry
- 39. Tandoori King Prawn Biriany** £19.95
Barbeque king prawn fried in ghee and mixed with pilau rice and topped with raisins, nuts, ets and served with vegetable curry

POULTRY

- 40. Chicken Curry** £9.95
Pieces of chicken cooked in medium spices and sauce
- 41. Chicken Madras or Vindaloo** £9.95
Diced chicken cooked in fairly hot or extra hot respectively spices
- 42. Chicken Bhuna** £9.95
Chicken cooked in medium spices with tomatoes, onions and herbs
- 43. Shahi Chicken Korma** £9.95
Diced chicken cooked with fresh cream and nuts (very mild)
- 44. Chilli Chicken Massala** £9.95
Chicken with fried green chillies cooked in a hot and sour sauce
- 45. Karahi Khyberi Chicken** £10.95
A speciality of Khyber - diced chicken cooked in Khyber spices with tomatoes and capsicums served from the iron karahi
- 46. Chicken Jalfrezi** £10.95
Grilled chicken marinated in fresh lemon with hot, strong green herbs
- 47. Garlic Chicken** £9.95
Diced chicken cooked with garlic and herbs
- 48. Garlic Chilli Chicken** £9.95
Hot & spicy supreme chicken in garlic and chilli sauce
- 49. Chicken Dhansak** £9.95
Very tasty persian dish, hot, sweet and sour, cooked with lentils

LAMB

- 50. Lamb Curry** £10.95
Pieces of lamb cooked in medium spices and sauce
- 51. Lamb Madras or Vindaloo** £10.95
Pieces of lamb cooked in fairly hot or extra hot respectively spices
- 52. Karahi Khyberi Lamb** £11.95
A speciality of Khyber-diced lamb cooked in Khyber spices with tomatoes and capsicums served from the iron karahi
- 53. Saag Gosht** £11.95
Lamb and spinach cooked with herbs
- 54. Methi Gosht** £11.95
Lamb and fenugreek leaves cooked with herbs
- 55. Rogan Josh** £11.95
Lamb cooked with glazed tomatoes & green herbs & spices (medium hot)
- 56. Shahi Lamb Korma** £11.95
Diced lamb cooked in fresh cream and nuts (very mild)
- 57. Lamb Dhansak** £11.95
Very tasty persian dish, hot, sweet and sour, cooked with lentils
- 58. Special Lunch** £10.95
A specially prepared meal compromising of the following:
Starter Of The Day
Main Dish (choice of poultry or lamb)
Side Dish (vegetables of the day) Rice or Nan
Monday – Friday (12 Noon – 3pm)

MACCHI (FISH & SEAFOOD)

- 59. Fish Curry** £9.95
Special fish telapia cooked in a medium hot thick sauce
- 60. Prawn Curry / Madras** £9.95
Prawns cooked in bengal fisher folk recipe. Fairly hot or Medium hot.
- 61. Prawn Bhuna** £10.95
Prawn cooked with flavoured spices, served with dry sauces
- 62. Prawn Dhansak** £10.95
Very tasty persian dish, hot, sweet and sour, cooked with lentils
- 63a. Saag Prawn** £10.95
Prawn and fresh spinach cooked in onion, capsicum and spices
- 63b. Garlic Prawn** £10.95
Prawn cooked fresh garlic and herbs.
- 63c. Garlic Prawn with Chilli** £10.95
Prawn with fried green chilli and cooked with garlic and hot sauce.
- 64. Shahi King Prawn Korma** £16.95
Cooked with almonds, fresh cream and served with exotic sauce
- 65a. King Prawn Bhuna** £16.95
King prawn cooked with flavoured spices served with thick sauce
- 65b. King Prawn Dhansak** £16.95
Very tasty persian dish, hot, sweet and sour, cooked with lentils
- 65c. Garlic King Prawn** £17.95
King Prawn cooked fresh garlic and herbs.
- 66. Garlic King Prawn with Chilli** £17.95
King Prawn with fried green chilli and cooked with garlic and hot sauce.