

Tandoori Selection

Served with salad and chutneys

Tandoori Chicken 1/2 • 11.5
Half chicken marinated and cooked in the clay oven

Chicken Tikka Main • 11.5
Marinated cubes of chicken or lamb cooked in the clay oven

Chicken or Lamb Shashlik • 12.5
Marinated cubes of chicken or lamb cooked in the clay oven with onions, tomatoes and red peppers

King Prawn Shashlik • 18.5
Marinated king prawns cooked in the clay oven with onions, tomatoes and red peppers

Salmon Shashlik • 16
Salmon steaks, red peppers, tomatoes and onions soaked in spiced yoghurt and cooked in the clay oven

Tandoori Mixed Grill • 18.5
Chicken tikka, tandoori chicken, lamb chop, sheek kebab, and king prawn served with a naan

Biryani

Aromatic rice delicately spiced and stir fried with choice of meat, chicken, vegetable or seafood, served with vegetable curry

Chicken • 13

Lamb or Chicken Tikka • 14

King Prawn • 18.5

Vegetable • 11

Naga Lamb or Chicken Tikka • 15

Akbari Biryani • 19.5
Lamb, minced meat and a 1/4 tandoori chicken with tarka daal

Sundries

Bombay Aloo • 5 **Bindi Bhaji •** 5
Potatoes cooked in mild spices Okra cooked in mild spices

Saag Bhaji • 5 **Brinjal Bhaji •** 5
Spinach cooked in mild spices Aubergine cooked in mild spices

Saag Aloo • 5 **Tarka Daal •** 5
Potatoes and spinach cooked with mild spices Lentils cooked with turmeric, fried onions and garlic

Gobi Bhaji • 5 **Matar Paneer •** 5.5
Cauliflower cooked in mild spices Peas cooked with homemade cheese

Mushroom Bhaji • 5 **Saag Paneer •** 5.5
Mushrooms cooked in mild spices Spinach cooked with homemade cheese

Rice

Plain Rice 3.5

Pilau Rice 4

Mushroom Rice 5
Pilau rice cooked with mushrooms

Special Rice 5
Pilau rice cooked with egg and peas

Egg Rice 5
Pilau rice cooked with egg

Garlic Rice 5
Pilau rice cooked with garlic

Coconut Rice 5
Pilau rice cooked with coconut

Lemon Rice 5
Pilau rice cooked with lemon skin

Keema Rice 5.5
Pilau rice cooked with minced meat

Bread

Plain Naan 4
Leavened bread

Garlic Naan 4.5
Leavened bread topped with garlic and coriander

Peshwari Naan 5
Leavened bread stuffed with coconut and almonds

Cheese Naan 5
Leavened bread stuffed with cheese

Chilli Cheese Naan 5
Leavened bread stuffed with cheese and green chillies

Garlic Cheese Naan 5
Leavened bread stuffed with cheese topped with garlic

Vegetable Naan 5
Leavened bread stuffed with vegetables

Keema Naan 5.5
Leavened bread stuffed with minced meat

Paratha 4.5
Multi layered fried bread

Chapati 2.5
Thin unleavened bread

Condiments

Papadom 0.85 **Raita** (cucumber or plain) 2.5

Masala Papadom 0.85 **Skinny Fries** 4

Chutney **Chunky Chips** 4

Selection (Per Pot) 1
Mango Chutney, Mint Yoghurt, Onion Salad, Tamarind Dip, Mixed Pickle



Neelakash

OPENING TIMES

Monday: Closed

Tuesday to Thursday: 5PM - 10.30PM

Friday to Saturday: 5PM - 11.30PM

Sunday: 1PM - 9.30PM

(Last orders 30 minutes before closing)

**10%
DISCOUNT ON
COLLECTION
ORDERS
OVER £15**

DELIVERY SERVICE AVAILABLE
£20 MINIMUM ORDERS.

TRY OUR SUNDAY LUNCH BUFFET

SERVED FROM 1PM - 5PM

Adult - £15

12 and under - £8.5

3 and under - Free

TELEPHONE ORDERS WELCOME

01920 487038 / 487807

3 AMWELL END, WARE, HERTS SG12 9HP

WIFI AVAILABLE



ORDER ONLINE @

www.neelakash.co.uk

in association with www.lowcostmenus.co.uk

All major credit cards accepted. Management reserve the right to refuse service without explanation. All prices include VAT. Some dishes contain nuts and dairy products, please enquire with waiting staff for further information.

Please Note: All dishes are made to order, please allow additional waiting time during peak periods (approximately 45 minutes from order taken).

Allergies & Intolerances: Please speak to a member of staff when placing your order.

Most dishes can be made vegetarian or vegan, please speak to a member of staff.

● Mild, Sweet ● Touch of Chilli ● Fairly Hot ● Hot

Appetisers

Chicken Tikka ● Chicken morsels marinated in spiced yoghurt, cooked in the clay oven	7
Chicken Momo ● Flaked chicken cooked with olive oil and spring onions wrapped in a puri bread	7.5
Spicy Kofta ● Minced lamb, spiced and cooked with spinach and cheese	8.5
Lamb Chops ● Lamb chops marinated overnight, cooked in the clay oven	8
Meat Platter ● Lamb somosa, chicken tikka, lamb tikka and lamb chop	8.5
Vegetable Platter ● Vegetable somosa, paneer tikka and onion bhaji	7.5
Mushroom Garlic Puri ● Garlic mushrooms stir fried with spices and served on a puri bread	7
Onion Bhaji ● Chopped onion mixed with gram flour, spices, deep fried	5
Vegetable Somosa ●	5
Lamb Somosa ● Homemade spicy minced lamb or vegetable wrapped in pastry and deep fried	5.5
Chilli Paneer ● Homemade cheese cooked in a light sweet and sour spicy sauce	6.5
Prawn Puri ●	7.5
King Prawn Puri ● Cooked with herbs and spices served on a deep fried puri bread	10.5
Tandoori King Prawns ● King prawns marinated overnight, cooked in the clay oven	10.5
Dynamite King Prawns ● Battered king prawns covered in sweet, spicy, creamy sauce	12.5



Main Courses

Chicken / Lamb Korma ● King Prawn Korma ● Cooked in cream, mild flavours with coconut	10.5 / 11.5 16.5
Chicken / Lamb Bhuna ● King Prawn Bhuna ● Cooked with onions, tomatoes and ground spices	10 / 11 16
Chicken / Lamb Patia ● King Prawn Patia ● Cooked with fenugreek, onion and tomatoes slight sweet and sour taste	11 / 12 17
Chicken / Lamb Dansak ● King Prawn Dansak ● Cooked with lentils and fenugreek sweet and sour flavourings	11.5 / 12.5 17.5
Chicken / Lamb Madras ● King Prawn Madras ● Cooked with red chilli puree, minced garlic in a thick onion & tomato sauce	10 / 11 16
Chicken Tikka Masala ● Marinated in exotic spices cooked in the clay oven then blended in a creamy masala sauce	11.5
Butter Chicken ● Tandoori Butter King Prawns ● Prepared in a butter sauce with almonds and coconut	11.5 18.5
Chicken / Lamb Pasanda ● Tandoori King Prawn Pasanda ● Cooked with almonds, coconut and mango pulp	11.5 / 12.5 18.5
Garlic Chicken / Lamb ● Garlic King Prawn ● Cooked with spices and garlic	10.5 / 11.5 16.5
Sizzling Chicken / Lamb ● Sizzling King Prawns ● Cooked with onions, peppers and tomatoes flamed with a dash of brandy	10 / 11 16.5
Korahi Chicken / Lamb ● Korahi King Prawns ● Cooked with spices, peppercorn and green peppers	10 / 11 16
Balti Chicken / Lamb ● Balti King Prawns ● Generous pureed onions with mix peppers cooked in our sour balti sauce	11.5 / 12.5 17.5
Chicken / Lamb Jalfrezi ● King Prawn Jalfrezi ● Cooked with turmeric, onions, peppers and green chillies in a fairly spicy sauce	10.5 / 11.5 16.5

Neelakash Specials

Kali Mirch Chicken ● Flaked chicken cooked with black peppercorn and prawn cocktail sauce	14.5
Naga ● Cooked with onions, peppers and fiery naga chillies	14 / 15
Chicken / Lamb King Prawns Lamb Chops	18.5 17.5
Hara Mirch Chicken ● Strips of marinated chicken served in a green sauce of pureed coriander and tamarind	14.5
Hariyali ● Marinated in spinach, mint, coriander puree char grilled and carried in a creamy sauce	13.5
Chicken King Prawns	18
Anarashi Chicken ● Chicken tikka strips cooked with mild spices, fresh pineapple in a medium sauce	14.5
Tawa Garlic Chilli ● Cooked with dry peppercorn orange, lime, onion garlic and chilli	14.5
Chicken King Prawns	19
Archari ● Cooked with mixed pickles, ginger, garlic, cumin, turmeric, fennel seeds and vinegar	14 / 15
Chicken / Lamb King Prawns Lamb Chops	18.5 17.5
Bargari ● Cooked with onions, tomatoes, ground spices and jalapeño relish	15
Lamb Lamb Chops	18.5
Ginger ● Cooked with onions, tomatoes, ground spices and ginger	13.5 / 14.5
Chicken / Lamb Lamb Chops	17.5
Crispy Sea Bass ● Crispy sea bass cooked with tamarind sauce	12 / 20
1 Fillet / 2 Fillet	12 / 20
Fish Masala ● Telapia fish from the rivers of Bangladesh cooked with garlic, bay leaves and tomatoes	12 / 20
1 Fillet / 2 Fillet	12 / 20
Mustard King Prawns ● King prawns cooked with ginger, garlic, mustard seed and green chillies	18.5
Tandoori King Prawn Masala ● King prawns marinated in exotic spices cooked in the clay oven, then blended in a creamy masala sauce	18.5
Chilli Paneer ● Homemade cheese morsels cooked with peppers in a sweet and sour spicy sauce	10.5
Akbari Vegetable ● Mixed vegetable cooked in medium spices, topped with spiced potatoes	9.5