

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 Shashlik • 12.5
Marinated cubes of chicken 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 • 14

Lamb or Chicken Tikka • 15

King Prawn • 19.5

Vegetable • 12

Naga Lamb or Naga Chicken Tikka • 16

Akbari Biryani • 21.5
Lamb, minced meat and a 1/4 tandoori chicken with tarka daal

Sundries (Add £3 for main)

Bombay Aloo • 6 **Bindi Bhaji** • 6
Potatoes cooked in mild spices Okra cooked in mild spices

Saag Bhaji • 6 **Brinjal Bhaji** • 6
Spinach cooked in mild spices Aubergine cooked in mild spices

Saag Aloo • 6 **Tarka Daal** • 6
Potatoes and spinach cooked with mild spices Lentils cooked with turmeric, fried onions and garlic

Gobi Bhaji • 6 **Matar Paneer** • 7
Cauliflower cooked in mild spices Peas cooked with homemade cheese

Mushroom Bhaji • 6 **Saag Paneer** • 7
Mushrooms cooked in mild spices Spinach cooked with homemade cheese



Rice

Plain Rice 3.7

Pilau Rice 4

Mushroom Rice 5
Pilau rice cooked with mushrooms

Special Rice 5
Pilau rice cooked with egg and peas

Coconut Rice 5
Pilau rice cooked with coconut

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

Keema Naan 6
Leavened bread stuffed with minced meat

Paratha 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)

Free 330ml bottle of Cobra with collection orders over £30, or free bottle of Wine on collection orders over £125

DELIVERY SERVICE AVAILABLE
£20 MINIMUM ORDERS.

TRY OUR SUNDAY LUNCH BUFFET
SERVED FROM 1PM - 5PM (Last seating at 4pm)
Adult - £21.50
10 - 12 years - £14 • 5 - 9 years - £8.50
4 and under - Free

- BCA Restaurant of the Year 2013 •
- BCA Restaurant of the Year 2024 •
- BCA Chef of the Year 2015 •

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.

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 Momo ●	8.5
Flaked chicken cooked with olive oil and spring onions wrapped in a puri bread	
Lamb Chops ●	11.5
Lamb chops marinated overnight, cooked in the clay oven	
Meat Platter ●	9
Lamb somosa, chicken tikka and lamb chop	
Vegetable Platter ●	8
Vegetable somosa, paneer tikka and onion bhaji	
Onion Bhaji ●	6
Chopped onion mixed with gram flour, spices, deep fried	
Spicy Kofta ●	9.5
Minced lamb marinated in spices and spinach, with cheese	
Vegetable Somosa ●	5
Lamb Somosa ●	6
Homemade spicy minced lamb or vegetable wrapped in pastry and deep fried	
Chilli Paneer ●	7.5
Homemade cheese cooked in a light sweet and sour spicy sauce	
King Prawn Puri ●	10.5
Cooked with herbs and spices served on a deep fried puri bread	
Tandoori King Prawns ●	10.5
King prawns marinated overnight, cooked in the clay oven	
Dynamite King Prawns ●	12.5
Battered king prawns covered in sweet, spicy, creamy sauce	



Main Courses

Chicken / Lamb Korma ●	11 / 12
King Prawn Korma ●	17
Cooked in cream, mild flavours with coconut	
Chicken / Lamb Bhuna ●	10.5 / 11.5
King Prawn Bhuna ●	16.5
Cooked with onions, tomatoes and ground spices	
Chicken / Lamb Patia ●	11.5 / 12.5
King Prawn Patia ●	17.5
Cooked with fenugreek, onion and tomatoes slight sweet and sour taste	
Chicken / Lamb Dansak ●	12 / 13
King Prawn Dansak ●	18
Cooked with lentils and fenugreek sweet and sour flavourings	
Chicken / Lamb Madras ●	10.5 / 11.5
King Prawn Madras ●	16.5
Cooked with red chilli puree, minced garlic in a thick onion & tomato sauce	
Chicken Tikka Masala / Lamb Masala ●	12 / 13
Tandoori King Prawn Masala ●	19
Marinated in exotic spices cooked in the clay oven then blended in a creamy masala sauce	
Butter Chicken ●	12
Tandoori Butter King Prawns ●	19
Prepared in a butter sauce with almonds and coconut	
Chicken Tikka Pasanda ●	12
Lamb Pasanda ●	13
Tandoori King Prawn Pasanda ●	19
Cooked with almonds, coconut and mango pulp	
Garlic Chicken / Lamb ●	11 / 12
Garlic King Prawn ●	17
Cooked with spices and garlic	
Sizzling Chicken ●	12
Cooked with onions, peppers, tomatoes and a dash of brandy	
Korahi Chicken / Lamb ●	10.5 / 11.5
Korahi King Prawns ●	16.5
Cooked with spices, mixed peppers, onions and garlic	
Balti Chicken / Lamb ●	12 / 13
Balti King Prawns ●	18
cooked with spices, mixed peppers, onions in our sour balti sauce	
Chicken / Lamb Jalfrezi ●	11 / 12
King Prawn Jalfrezi ●	17
Cooked with turmeric, onions, peppers and green chillies in a fairly spicy sauce	

Neelakash Specials

Kali Mirch Chicken ●	15
Flaked chicken cooked with black peppercorn and prawn cocktail sauce	
Naga Chicken / Lamb ●	14.5 / 15.5
Naga King Prawns ●	19
Naga Lamb Chops ●	18
Cooked with onions, peppers and fiery naga chillies	
Hara Mirch Chicken ●	15
Strips of marinated chicken served in a green sauce of pureed coriander and tamarind	
Hariyali Chicken ●	14
Hariyali King Prawns ●	18.5
Marinated in spinach, mint, coriander puree char grilled and carried in a creamy sauce	
Anarashi Chicken ●	15
Chicken tikka strips cooked with mild spices, fresh pineapple in a medium sauce	
Tawa Garlic Chilli Chicken ●	15
Tawa Garlic Chilli Lamb ●	16
Tawa Garlic King Prawns ●	20
Cooked with dry peppercorn orange, lime, onion garlic and chilli	
Archari Chicken / Lamb ●	14.5 / 15.5
Archari King Prawns ●	19
Archari Lamb Chops ●	18
Cooked with mixed pickles, ginger, garlic, cumin, turmeric, fennel seeds and vinegar	
Bagari Lamb ●	15.5
Bagari Lamb Chops ●	19.5
Cooked with onions, tomatoes, ground spices and jalapeño relish	
Crispy Sea Bass ●	
Crispy sea bass cooked with tamarind sauce	
1 Fillet / 2 Fillet	12.5 / 20
Fish Masala ●	
Telapia fish from the rivers of Bangladesh cooked with garlic, bay leaves and tomatoes	
1 Fillet / 2 Fillet	12.5 / 20
Mustard King Prawns ●	20
King prawns cooked with ginger, garlic, mustard seed and green chillies	
Akbari Vegetable ●	10.5
Mixed vegetable cooked in medium spices, topped with spiced potatoes	