About Basmatí

Nepal is a very Beautiful country, where the highest peak in the world (Sagarmatha) lies, birth place of Siddhartha Gautam who later became Lord Buddha and the land of the famous and mightily brave Ghurkhas.

Basmati is a type of rice grown in the Himalayas of Nepal. It is a long grain rice that is characterized by a light nutty flavours, and becomes longer still when cooked. It can be either white or brown, with the white variety having more flavour when cooked. The rice is lighter and more fluffy, and does not stick together.

We warmly welcome you to Basmati for traditional Nepalese and Indian Cuisine. An Experience that you will never forget.

We offer fresh and quality Nepalese and Indian Cuisine, which is prepared by experienced and specialist Chefs and served by friendly staff recruited directly from Nepal.

All of the dishes we serve, are made using finest ingredients, herbs and traditional spices, without using any artificial colour and flavour.

Sundríes

1 Poppadom	
2 Masala Poppadom	
3 Mango Chutney	
4 Mint Chutney	
5 Pickle (Lime or mixed)	
6 Onion Salad	

£0.95 £1.00 £0.80 £0.80 £1.40 £0.80





Vegetarían Starter

1 Vegetable Samosa Golden triangular pastry stuffed with vegetables and mild spices, served with chutney	£4.40
2 Onion Bhajee Deep fried sliced onions rolled in gram flours with herbs and spices	£4.40
3 Pakora (Mushroom) Light batter with Pakora spices, shallow fried	£4.40
4 Chilli Paneer Pan fried cottage cheese cooked with mixed peppers, green chilli, garlic and sesame seed	£5.40
5 Paneer Shashlik Pieces of cottage cheese marinated in yoghurt sauce and cooked in clay oven with peppers, onion	£5.80 tomato and
6 Cheese potato cake Deep fried mashed potatoes, grated cheese mixed with onion, fresh coriander, salt, pepper a bread crumbs	£5.40 and rolled in

Non-Vegetarían Starter

1 Chicken Tikka Cubes of chicken or lamb marinated in mustard oil, yoghurt and spices baked in a clay over	£5.40
2 Lamb Tikka Cubes of chicken or lamb marinated in mustard oil, yoghurt and spices baked in a clay over	£5.80 n
3 Samosa (Chicken/Lamb) Golden triangular pastry stuffed with lamb or chicken mince and peas, flavours of spices	£4.40
4 Seekh Kebab Fine minced lamb blended with fresh herbs, spices and grilled in a tandoori oven	£5.40
5 Salmon Tikka Pieces of salmon marinated with yoghurt and spices, grilled in a clay oven	£8.10
6 Mixed Kebab A combination of chicken Tikka, Seekh Kebab and Onion Bhajee	£6.70
7 Malai wala tikka Chicken breast pieces marinated in yogurt, cream, cheese and spices grilled in the charcoal	£5.40

Maín Course

1 Modhu Murgh (N)	£12.20
Chicken breast strips with honey, coconut mild spices cooked with tomato sauce. A wonde with a light touch of cream, butter and sugar	erful dish
2 Chicken Sag	£12.20
3 Lamb Sag	£13.00

4 Chicken Kalimirchi 🥢

Diced Chicken with ginger and garlic cooked in medium tomato onion base with crushed black peppercorn

5 Lamb Kalimirchi 🧷

Diced Lamb with ginger and garlic cooked in medium tomato onion base with crushed black peppercorn

6 Achari Gosht 🖉 🖉

Tender lamb marinated in ginger garlic paste, herbs and special spices. Cooked in a tangy hot sauce with green chilli, pepper and fresh coriander

7 Murgh Makhan Masala (N) 🖉

Boneless chicken breast BBQ in Tandoori oven, cooked in tomato, onion, cream and mild almond sauce. Full of wonderful flavours

8 Himali Rogan Josh 🧷

Diced lamb cooked in a tomato based with mild and bright chilli powder, herbs and spicies. A popular Lamb dish

9 Khumbi Chicken 🥓

Chicken breast pieces mixed cooked with mushroom in medium spicy sauce

Vegetarían Díshes

Main- £9.45 / Side- £6.10

1 Roasted Aubergines with Spring Onion (N)

Oven roasted Aubergine, tomato, pepper and selected herbs and spices cooked with ground peanuts

2 Spinach and Golden Potatoes 🖉

Wonderful combination of potatoes, spinach and chef's special spices with pan fired garlic

3 Seasonal mixed Vegetable Shabzi 🥓

Seasonal vegetable cooked in medium spicy tomato paste, yogurt and fenugreek leaf powder

4 Karahi Potatoes with whole Spice

Hot and spicy potato with cumin and mustard seeds cooked in onion, pepper, ground chilli and fresh coriander

5 Taraka Dal 🧷

Boiled lentil with ginger and garlic, turmeric and light spices topped with roasted onion, cumin seed, green chilli and coriander

£12.20

k

£13.00

£13.50

£12.20

£12.20

£13.00

6 Chana Masala

Boiled chick peas in thick tomato and onion based sauce, herbs and medium spices garnished with coriander

7 Mushroom Tomato and Spring Onion

Fresh mushroom with tomato, spring onion and homemade special spices garnished with coriander

8 Lasooni Wali Palak 🦯

Spinach cooked with pan fried garlic, onion, tomato, capsicum with selected herbs and spices

Chef's Special/Recommendation

1 Lasuni Chicken with Chilli

Light batter fried chicken cooked in hot and spicy sauce with roasted garlic, onion, pepper and fresh coriander

2 Methi Machhili 🥓

Salmon with fenugreek leaves powder, yogurt and spices grilled in a clay oven on the bed of mushroom and spinach

3 Chicken sally 🖉

Tender chicken cooked in special spicy tomato and onion sauce. Topped with crispy fine potatoes

4 Lamb sally

Tender lamb cooked in special spicy tomato and onion sauce. Topped with crispy fine potatoes

Tandoorí Díshes

1 Tandoori Mix and Match A mouth watering selection of Tandoori grills including salmon chicken lamb and prawn 2 Chicken Shashlik Chicken marinated in yogurt sauce and cooked in Tandoori oven with peppers, tomato and onion

3 Lamb Shashlik

Lamb marinated in yogurt sauce and cooked in Tandoori oven with peppers, tomato and onion

4 Tandoori Machali Tikka

Salmon Fillet prepared in a chef's special yogurt sauce and barbecue in a clay oven

£13.30

£12.20

£15.30

£12.20

£13.00

£13.90

£16.50

£13.50

Basmatí Specíal

TASTE OF NEPAL

1 MO:MO(Chicken) (D)

A traditional and one of the most popular dishes all over Nepal. Steamed dumplings filled with Lamb/Chicken mince, vegetable and mixed in traditional Nepali MO:MO masala served with tomato chutney

2 Sekuwa (Kukhura) (D) 🧷

Tender lamb or chicken pieces mixed with mustard oil, chef's special spices, grilled on skewers

3 Alu Khursani (D)

Boiled and roasted potato with peppers, onion, tomato and green chilli shallow fried in hot and spicy sauce

Bíryaní Dísh

1 Chicken Biryani	£12.20
Basmati rice cooked slowly with aromatic stock, biryani spices and chicken pieces	
2 Lamb Biryani	£12.90
Basmati rice cooked slowly with aromatic stock, biryani spices and lamb pieces	
3 Dum Subzi Biryani	£10.80
Seasonal vegetables and caramelised onion cooked together with basmati rice and biryani to heat	masala at

£12.20

£13.50

£9.90

Most common Indían Díshes at Basmatí can be made on request

	Bhuna	Kurma	Masala	Madras	Dhansak	Jalfrezey	Vindaloo
Chicken	£11.20	£11.20	-	£11.20	£11.20	£11.20	£11.20
Chicken Tikka	£11.60	£11.60	£11.60	£11.60	£11.60	£11.60	£11.60
Lamb	£12.60	£12.60	-	£12.60	£12.60	£12.60	£12.60
Lamb Tikka	£12.90	£12.90	£12.90	£12.90	£12.90	£12.90	£12.90
Salmon Tikka	£13.50	£13.50	£13.50	£13.50	£13.50	£13.50	£13.50
Vegetable	£9.45	£9.45	£9.45	£9.45	£9.45	£9.45	£9.45

Bhuna:

Thick medium spicy sauce with Tomato and Onion

Korma: (N) Mild creamy and Coconut sauce

Masala: (N) ∠ Creamy smooth and Almond sauce

Madras: /// Hot spicy and Rich sauce

Dhansak: *I* With Lentil in a hot, sweet and source sauce

Jalfrezey: *I* Hot and spicy sauce with Peppers Onion and Tomato

Vindaloo: PPPP Fiery hot sauce with Potato

$\mathcal{R}IC\mathcal{E}$

1 Plain Rice	£3.10
Steamed Basmati rice	
2 Kesari Pilau Rice	£3.40
Saffron flavoured aromatic Basmati rice cooked with ghee and butter	
3 Egg fried Rice	£4.40
Steam Basmati rice fried with egg	
4 Mushroom Rice	£4.40
Boiled rice fried with mushroom and onion	
5 Special fried Rice	£5.10
Rice with egg, peas, mushroom and onion	

Naan and Bread

1 Plain Naan Puffy, leavened refined flour bread	£3.10
2 Garlic Naan With fresh garlic	£3.40
3 Chilli Naan With Green Chillies	£3.40
4 Cheese Naan Stuffed with grated cheese	£3.70
5 Peshwari Naan (N) Stuffed with sweet coconut, raising and cashew nut	£3.70
6 Tandoori Roti Bread made with wholemeal flour	£2.00

Note: Our kitchen is not gluten & dairy free. If you have any concerns, please let our staff know.

Dry: (D) | Nuts: (N) | Medium: *P* | Spicy: *PP* | Very Spicy: *PP*