

About Basmati

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.

Birthdays, Anniversary, Engagement or any Celebration; We offer catering to any events or special occasion. We also can take bookings of up to 50 persons for any special celebration within the restaurant.

Salad / Soup



Kachumber Salad

£2.95

Diced cut cucumber and tomato almost in the same amount, less than onion pepper and green chilli combined together, with added salt lemon and olive oil



Evergreen Salad

£2.95

Quickly and easy simple green salad mixed some sliced cucumber, tomato, onion, carrots, pepper, green chilli topped with salt and pepper corn and lemon slice



Mulligatawny Soup

£3.50

This soup specially made form yellow lentil, rice, chopped apple, fresh garlic and spice. A delicacy with great taste



Chicken and Mushroom Soup

£3.95

Soup served with diced chicken breast and mushroom, with homemade stock, herbs and species. This recipe has lots of delicious and plenty of flavour

Sundries

1 Poppadom	£0.70
2 Masala Poppadom	£0.75
3 Mango Chutney	£0.60
4 Mint Chutney	£0.60
5 Pickle (Lime or mixed)	£1.00
6 Cucumber Raita	£1.75
7 Plain Yogurt	£1.50
8 Onion Salad	£0.60



Vegetarian Starter

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|--|--------------|
| 1 Vegetable Samosa | £3.25 |
| Golden triangular pastry stuffed with vegetables and mild spices, served with chutney | |
| 2 Onion Bhajee | £3.25 |
| Deep fried sliced onions rolled in gram flours with herbs and spices | |
| 3 Pakora (Vegetable/Mushroom/Paneer) | £3.25 |
| Light batter with Pakora spices, shallow fried | |
| 4 Garlic Mushroom | £3.50 |
| Chopped roasted garlic cooked in light traditional spices with mushroom and pepper | |
| 5 Chilli Paneer | £3.95 |
| Pan fried cottage cheese cooked with mixed peppers, green chilli, garlic and sesame seed | |
| 6 Mogo masala | £3.95 |
| Fries mogo(cassava), mixed in chef's special herbs and spices with traditional Nepalese sauce | |
| 7 Aloo tikki Chat | £3.95 |
| Lightly spiced pan fried potato cake topped with chickpeas, tamarind sauce and yoghurt | |
| 8 Poleko Paneer/Paneer Shashlik | £4.25 |
| Pieces of cottage cheese marinated in yoghurt sauce and cooked in clay oven with peppers, tomato and onion | |
| 9 Mushroom Chilli | £3.50 |
| A combination of mushroom, chilli and pepper with homemade chilli sauce | |
| 10 Dum Aloo | £3.50 |
| Diced potatoes stir fried with light batter and cooked with chat masala, herbs and peppers | |
| 11 Cheese potato cake | £3.95 |
| Deep fried mashed potatoes, grated cheese mixed with onion, fresh coriander, salt, pepper and rolled in bread crumbs | |

Non-Vegetarian Starter

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|---|--------------------|
| 1 Chicken/Lamb Tikka | £3.95/£4.25 |
| Cubes of chicken or lamb marinated in mustard oil, yoghurt and spices baked in a clay oven | |
| 2 Samosa (Chicken/Lamb) | £3.25 |
| Golden triangular pastry stuffed with lamb or chicken mince and peas, flavours of spices | |
| 3 King Prawn Puri | £4.95 |
| King Prawn sautéed in medium spicy sauce, fresh herbs on a bed of crispy bread | |
| 4 Seekh Kebab | £3.95 |
| Fine minced lamb blended with fresh herbs, spices and grilled in a tandoori oven | |
| 5 Salmon Tikka | £5.95 |
| Pieces of salmon marinated with yoghurt and spices, grilled in a clay oven | |
| 6 Mixed Kebab | £4.95 |
| A combination of chicken Tikka, Seekh Kebab and Onion Bhajee | |
| 7 Malai wala tikka | £3.95 |
| Chicken breast pieces marinated in yogurt, cream, cheese and spices grilled in the charcoal | |
| 8 Chicken Lolly | £3.95 |
| Chicken wings deep fried with tempura battered, lightly spiced with chillies and coriander | |
| 9 Batak Bhatti | £5.50 |
| Dices of duck marinated with chef's special spices roasted in a charcoal flame | |
| 10 Tarai ko Macha | £5.50 |
| Fillet of Sea bass with light spices, lemon juice baked in tandoor and served with salad and lime | |

Main Course

1 Modhu Murgh (N)

£8.95

Chicken breast strips with honey, coconut mild spices cooked with tomato sauce. A wonderful dish with a light touch of cream, butter and sugar

2 Lekali Kofta Curry

£9.50

Deep fried lamb meat balls, combined with the skilful blending of Nepalese spices. Cooked in rich tomato sauce. A delicious main course

3 Kashmiri style Chicken/Lamb (N)

£8.95/£9.50

Cooked in a creamy almond base medium to mild sauce with pineapple and dry fruit

4 Lamb/Chicken Sag

£9.50/£8.95

Spinach cooked with Lamb or Chicken in a medium sauce with traditional spices

5 Chicken/Lamb Kalimirchi

£8.95/£9.50

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

6 Achari Gosht

£9.95

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)

£8.95

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

8 Himali Rogan Josh

£9.50

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

9 Khumbi Chicken

£8.95

Chicken breast pieces mixed cooked with mushroom in medium spicy sauce

Vegetarian Dishes

Main- £6.95 Side-£4.50

1 Paneer with mushroom and Peas 🌶️🌶️

Stir fired cottage cheese cooked in medium spices with mushroom and peas

2 Dry Spiced Potatoes and Cauliflower 🌶️🌶️

Baby potatoes and florets of cauliflower cooked with garlic, onion and medium spices

3 Roasted Aubergines with Spring Onion (N) 🌶️🌶️

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

4 Spinach and Golden Potatoes 🌶️🌶️

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

5 Seasonal mixed Vegetable Shabzi 🌶️🌶️

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

6 Karahi Potatoes with whole Spice 🌶️🌶️🌶️

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

7 Taraka Dal 🌶️🌶️

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

8 Chana Masala 🌶️🌶️

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

9 Mushroom Tomato and Spring Onion 🌶️🌶️

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

10 Fried Spicy Bhindi 🌶️🌶️🌶️

Fried okra cooked in a spicy rich onion sauce with pepper, tomato and coriander

11 Lasooni Wali Palak 🌶️🌶️

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

12 Malai Kofta (N) 🌶️🌶️

Deep fry potatoes ball with cottage cheese and cashew nuts. Served in a creamy, medium sauce

Chef's Special/Recommendation

- 1 Lasuni Chicken with Chilli** 🌶️🌶️🌶️ **£9.50**
Light batter fried chicken cooked in hot and spicy sauce with roasted garlic, onion, pepper and fresh coriander
- 2 Methi Machhili** 🌶️🌶️ **£10.25**
Salmon with fenugreek leaves powder, yogurt and spices grilled in a clay oven on the bed of mushroom and spinach
- 3 Chicken/Lamb sally** 🌶️🌶️ **£8.95/£9.75**
Tender chicken or lamb cooked in special spicy tomato and onion sauce. Topped with crispy fine potatoes
- 4 Whole Spicies Jhinga** 🌶️🌶️ **£11.95**
Tiger prawn cooked with mustard, cumin seeds, garlic, diced peppers and onion in medium hot sauces
- 5 Kathmandu Sweet and Sour Duck** 🌶️🌶️ **£11.95**
Duck barbecued in a Tandoori. Cooked with ginger, tomato, pepper, selected herbs and spices to make a delicious preparation
- 6 Smoked Fillet** 🌶️🌶️ **£11.75**
Seabass fillet marinated with olive oil, lemon juice and crushed black peppercorn grilled on charcoal served with special sauces
- 7 Minced Lamb with Peas** 🌶️🌶️ **£9.50**
Our interpretation of Keema matter cooked with Nepalese special herbs and spices

Tandoori Dishes

- 1 Tandoori Mix and Match** **£13.50**
A mouth watering selection of Tandoori grills including salmon chicken lamb and king prawn
- 2 Chicken/ Lamb Shashlik** **£8.95 / £9.95**
Chicken/Lamb marinated in yogurt sauce and cooked in Tandoori oven with peppers, tomato and onion
- 3 Vegetable shashlik** **£8.25**
Potato, Onion, Tomato, Mushroom and Peppers marinated with olive oil, yogurts and light spices cooked in charcoal
- 4 BBQ King Prawn with Ajwain** **£12.25**
King prawn marinated with Tandoori special sauce, Ajwain, Capcium, Onion and tomato baked in clay oven

5 Tandoori Machali Tikka

£11.25

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

Basmati Special

TASTE OF NEPAL

1 Local Bhale ko Masu (D)

£9.50

Boneless chicken deep fried with batter. Cooked with green chilli, pepper, onion, tomatoes in a hot and sour sauce

2 MO:MO(Chicken or Lamb) (D)

£9.95

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

3 Khasi ko Bhuton (D)

£9.50

Lamb heart, liver and kidney boiled and cooked in special Nepalese spices with mixed pepper and coriander served with salad

4 Hansh ko Choila (D)

£11.95

Off the bone duck lightly pan fried with spring onion, green herbs and spices

5 Sekuwa (Khasi/Kukhura) (D)

£9.95/£8.95

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

6 Alu Khursani (D)

£7.25

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

Most common Indian Dishes at Basmatí can be made on request

	Bhuna	Kurma	Masala	Madras	Dhansak	Jalfrezey	Vindaloo
Chicken	£8.25	£8.25	-	£8.25	£8.25	£8.25	£8.25
Chicken Tikka	£8.50	£8.50	£8.50	£8.50	£8.50	£8.50	£8.50
Lamb	£9.25	£9.25	-	£9.25	£9.25	£9.25	£9.25
Lamb Tikka	£9.50	£9.50	£9.50	£9.50	£9.50	£9.50	£9.50
King Prawn	£10.95	£10.90	£10.95	£10.95	£10.95	£10.95	£10.95
Salmon Tikka	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95	£9.95
Vegetable	£6.95	£6.95	£6.95	£6.95	£6.95	£6.95	£6.95

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: 🌶️🌶️

With Lentil in a hot, sweet and source sauce

Jalfrezey: 🌶️🌶️🌶️

Hot and spicy sauce with Peppers Onion and Tomato

Vindaloo: 🌶️🌶️🌶️🌶️

Fiery hot sauce with Potato

Biryani Dish

1 Lamb/ Chicken Biryani

£9.50 /£8.95

Basmati rice cooked slowly with aromatic stock, biryani spices and chicken or lamb pieces

2 Dum Subzi Biryani

£7.95

Seasonal vegetables and caramelised onion cooked together with basmati rice and biryani masala at low heat

3 Bhatti wala Biryani

£9.50

A delicious combination of chicken tikka, basmati rice and whole spices with biryani masala

4 Special Biryani

£10.95

Our chef 's special interpretation of the biryani. Oven baked using special spices, chicken, lamb and king prawn with basmati rice. Flavoured with bay leaf, cardamom and pure ghee

Nepali Thali (Set Meals)

1 Vegetarian Meal

£13.50

For One Person – Vegetable Samosa, 3 different vegetable curry, Basmati Rice, Nann, Poppadom

2 Non- Vegetarian Meal

£15.95

For One Person – Chicken tikka, lamb or chicken curry, 2 different vegetable curry, Boiled Rice, Naan, Poppadom

RICE

1 Plain Rice	£2.25
Steamed Basmati rice	
2 Kesari Pilau Rice	£2.50
Saffron flavoured aromatic Basmati rice cooked with ghee and butter	
3 Egg fried Rice	£3.25
Steam Basmati rice fried with egg	
5 Mushroom Rice	£3.25
Boiled rice fried with mushroom and onion	
6 Vegetable rice	£3.25
Crunchy vegetable fried with basmati rice	
7 Special fried Rice	£3.75
Rice with egg, peas, mushroom and onion	
8 Keema rice	£3.50
Plain rice fried with lamb mince	
9 Jeera rice	£2.50
Cumin seed fried with boiled rice	

Naan and Bread

1 Plain Naan	£2.25
Puffy, leavened refined flour bread	
2 Keema Naan	£2.75
With spicy lamb mince	
3 Garlic Naan	£2.50
With fresh garlic	
4 Chilli Naan	£2.50
With Green Chillies	
5 Cheese Naan	£2.75
Stuffed with grated cheese	
6 Peshwari Naan (N)	£2.75
Stuffed with sweet coconut, raising and cashew nut	
7 Chapatti	£1.50
A chapatti is unleavened bread made from chapatti flour	
8 Tandoori Roti	£1.50
Bread made with wholemeal flour	
9 Paratha	£2.75
Thick bread fired with pure ghee	
10 Stuffed Paratha	£2.95
Stuffed with potatoes, peas and chat masala	

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

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