

## APPETISERS

**Poppadoms** £0.75 each  
**Chutney Tray** £2.00  
(or 50p each)

## SMALL PLATES

**Paani Poori** £4.95  
Crisp puffed balls stuffed with spiced potatoes & chickpeas, served with both a sweet & tangy water

**Onion Bhaji** £4.95  
Spiced onion fritters

**Aloo Tikki** £4.95  
Popular Indian street food snack made with aloo tikki; topped with spicy yogurt & tamarind sauce

**Veg Harra Bharra** £4.95  
Green veg patties with Indian herbs and coated in breadcrumbs

**Veg Samosa** £4.95

**Samosa Chaat** £5.95  
Veg samosas topped with chickpeas, tomatoes & red onion salsa, drizzled with an assortment of chutneys & sweet yoghurt

**Papdi Chaat** £4.95  
Mini crispy fried discs served with a medley of potatoes & chickpeas, topped with yogurt & tamarind sauce

**Bhindi Kurkuri** £4.95  
Crispy okra fries in a special batter

**Cauliflower 65** £5.95  
Glazed masala cauliflower bites

**Chilli Paneer** £6.95  
Paneer cheese cooked in a sweet & sour hot sauce tossed with bell peppers

**Vegetable Manchurian** £5.95  
Vegetable dumplings tossed with bell peppers and a sweet & sour sauce

**Chilli Chips** £3.95  
Crispy chips tossed in sauce & seasoning.

**Lamb Taka Tak** £6.95  
Tender cubes of lamb tossed with onions, peppers & spices

**Prawn Koliwada** £8.95  
Mumbai's favourite cocktail snack -Tempura battered prawns with shezwan sauce

**Meat Samosas** £5.95  
Golden flakey pastry stuffed with minced lamb

**Chicken Chaat Puri** £6.95  
Spiced chicken tossed in a tomato & onion based sauce rolled in puri bread **Swap to Prawns +£2.00**

**Chicken Pakora** £5.95  
Strips of chicken coated with a spicy batter and fried

**Fish Amritsari** £6.95  
Succulent chunks of fish coated with a special masala crispy batter

**Chilli Chicken** £6.95  
Marinated chicken tossed in a sweet & sour sauce and bell peppers **Swap to Fish +£1.00**

**Chicken Lollipop** £6.95  
Crispy fried chicken niblets in salt, pepper & soy sauce. Served with chilli sauce

**Chilli Squid** £9.95  
Strips of squid in a spiced crispy batter served with a side of chips

**Gunpowder Scallops** £10.95  
Scallops tossed in our special gunpowder masala

## SHASHLIK & GRILLS

	Starter	Main
<b>King Prawn Shashlik</b> Jumbo prawns skewered with onion, bell pepper & grilled in a clay oven	£8.95	£16.95
<b>Paneer Tikka</b> Marinated in yogurt & herbs, cooked in a tandoor	£6.95	£12.95
<b>Chicken Tikka</b>	£6.95	£12.95
<b>Malai Chicken Tikka (Mild)</b> Tender boneless chicken marinated with cheese, yogurt, turmeric and herbs	£6.95	£12.95
<b>Salmon Dill Bahar</b> Salmon marinated in yogurt, spices with hint of Dill - chargrilled	£8.95	£17.95
<b>Tandoori Lamb Chops</b> Tender Lamb chops marinated with special spices	£7.95	£15.95
<b>Tandoori Chicken</b> World famous delicacy from Punjab (On the bone)	£6.95	£12.95
<b>Chicken Shashlik</b> Marinated chicken skewered with shallots, bell peppers & cooked in a tandoor	£7.95	£15.95
<b>Seekh Kebabs</b> Minced lamb with bell peppers, onion, coriander, leaves and roasted in the tandoor	£6.95	-
<b>Chicken Wings</b> Marinated in yogurt & tandoori spices for a depth of flavour & cooked in the tandoor	£5.95	-

*Main portions are served with a choice of side sauce.*

## PLATTERS

### SURBHI VEGETABLE PLATTER

Veg Samosa, Veg Hara Bara, Paneer Tikka & Onion Bhaji



£12.95  
Two People

### SURBHI MIX GRILL

Chicken Tikka, Chicken Wings, Seekh Kebabs & Tandoori King Prawns



£14.95  
Two People

### SURBHI ROYAL PLATTER

Tandoori Chicken, Murg Malai Tikka, Seekh Kebabs, Lamb Chops & Tandoori Prawns



£24.95  
Three People

## KIDS

Choose one:

**Fried Chicken**

**Fish Fingers**

**Vegetable Spring Rolls**

**Chicken/Veg Korma**

Served with a side of chips or rice  
£7.95

## FANCY SOMETHING SWEET?

Ask a member of our team for the dessert menu.

## ALLERGY INFORMATION



Contains Dairy



Contains Nuts



Vegetarian



Vegan



Contains Gluten

Although we take great care we cannot guarantee any dish will be allergen free as we cook in an open kitchen. Please let us know if you have any allergies when ordering.

## CELEBRATING A BIRTHDAY OR EVENT?

A private space for a corporate dinner/ presentation?

Our upstairs is available for exclusive hire, speak to a manager for further information.

## FOLLOW US

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## SCAN ME





# CHEF SPECIALS

## Surbhi Lamb Shank £14.95

Slow cooked lamb shank flavoured with roasted cumin and glazed with onions & tomatoes

## Masaledar Pasliyan (Chops) £14.95

Tender Lamb Chops cooked in a thick onion and tomato sauce

## Madras Meen Kolumbu (Medium) £12.95

Staple Fish curry from the southern coast line of India made using juicy tomatoes and a hint of curry leave

## Railway Lamb Curry £12.95

An authentic dish on the railways of India  
Tender lamb in a spicy onion, tomato and potato curry

## Chicken Chettinad £11.95

South Indian Delicacy of tender chicken breast cooked in onions and black pepper base, a spicy concoction laced with coconut milk

Swap for fish + £2.00

Swap to King Prawn + £4.00

# MAINS

## Murgh Mirch Masala (Hot) £11.95

Boneless chicken tikka cooked with black pepper & green chillies flavoured with nutmeg

## Raga Chicken (Medium) £10.95

Chicken cooked with onions and tomato, finished with fried onion, coriander & cream

## Chicken Shahi (Medium) £11.95

Tender chicken breast cooked with spiced minced lamb, fit for royalty

## Desi Butter Chicken Masala (Med) £11.95

A staple dish in India, chicken tikka cooked in onion and tomato with cream & butter for a decadent flavour

## Saag Chicken (Medium) £11.95

Swap to Lamb +£1.00

A traditional Punjabi dish made from fresh spinach, flavoured with ginger, garam masala & fenugreek

## Naga Chicken (Very Hot) £11.95

Chicken cooked with onions, garlic, ginger and special naga chilli from North East India

## Keema Muttar £11.95

Spiced lamb mince cooked with potatoes & green peas

## Gosht Kali Mirch £11.95

Tender cubes of lamb cooked in onion & black pepper sauce

## Elaichi Bhuna Lamb (Medium) £11.95

Cardamom flavoured cubes of tender lamb cooked to perfection in an onion and tomato based gravy

## Lamb Shirazi £11.95

Lamb cooked with onion, tomato, cream and flavoured with fennel, garnished with coriander and fried onions

## Jumbo Jhinga Masala (Med - Hot) £14.95

Sauteed king prawns cooked with silky onions and tomato gravy

## Jhinga Mirchi (Very Hot) £14.95

King Prawns cooked with mixed bell peppers, onion, green chilli and coriander

## Duck Chilli (Hot) £12.95

Shredded duck breast cooked with pepper, chillies, tomato, onion and coriander

# BIRYANI

A traditional aromatic rice dish, served with a side of sauce & plain yoghurt.

## Surbhi Special Biryani £14.95

Elegant combination of chicken, lamb, prawns, mushroom with selected herbs and spices

## Chicken Biryani £12.95

Delicately flavoured with spices & fresh mint

## Lamb Biryani £13.95

Lamb, spiced lamb stock and flavoured with cardamom

## King Prawn Biryani £14.95

King prawns & basmati rice flavoured with special spices

## Vegetable Biryani £11.95

Aromatic assortment of seasonable vegetables with a selection of spices

# TRADITIONAL DISHES

Vegetable £9.95, Chicken £10.95, Lamb £11.95, King Prawn £14.95

+£1 for chicken tikka

Pair with your choice of curry

## Korma (Mild)

Cashew nuts, yoghurt, coconut cream, butter & Indian spices

## Karahi (Mild - Hot)

Peppers, onions, tomatoes & ginger cooked with aromatic spices

## Bhuna (Mild - Medium)

A traditional dish fried with onions, giving a rich & intense flavour

## Rogan Josh

Onions, tomatoes, ginger & garlic

## Dopiaza

Made with '2 onions' fresh & fried

## Pathia (Sweet n Sour)

Cooked with oriental herbs & spices to achieve a hot, sweet & sour flavour

## Madras (Hot)

Black pepper, coriander seeds, coconut & dried red chillies

## Jalfrezi (Very Hot)

Onions & peppers cooked with tomatoe & green chillies

## Tikka Masala (Mild)

A mild dish cooked with cashew nuts and creamy tomato sauce (GB's national favourite)

## Balti (Medium)

Chillies, vinegar, coriander, cumin & turmeric powder are ground together

# VEGETARIAN FEAST

	Side	Main
<b>Makkie Khumb Muttar</b>	£5.95	£9.95
Baby corn, mushrooms and garden peas cooked in creamy tomato sauce		
<b>Palak Paneer</b>	£5.95	£10.95
Freshly prepared spinach with cubes of paneer & flavoured with fenugreek		
<b>Paneer Butter Masala</b>	£5.95	£10.95
A creamy staple of India seasoned with spices & paneer		
<b>Malai Kofta</b>	£5.95	£9.95
Potato and paneer dumpling in a creamy sauce		
<b>Channa Masala</b>	£5.95	£8.95
Chick peas cooked Punjabi style in tomato & onions		
<b>Bombay Potatoes</b>	£5.95	£8.95
Cumin flavoured potatoes with a touch of green coriander		
<b>Bhindi-Do-Pyaza</b>	£5.95	£9.95
Okra and shallots cooked in a tangy masala sauce		
<b>Saag Mushroom</b>	£5.95	£9.95
Mushrooms cooked in fresh spinach seasoned with selected spices, ginger & garlic		
<b>Veg Kohlapuri (Very Hot)</b>	£5.95	£9.95
Vegetables and paneer cooked with dried chilli, chilli paste and coriander		
<b>Dal Tadka</b>	£5.95	£8.95
Yellow lentil cooked with onions, tomatoes & garlic		
<b>Dal Makhani</b>	£5.95	£9.95
Whole black lentil and kidney beans cooked in a slow fire, finished with cream and butter		

# ACCOMPANIMENTS

## BREADS

## Tandoori Roti £2.00

## Plain Naan £3.00

## Butter Naan £3.50

## Garlic Naan £3.50

Fresh naan bread coated with freshly ground garlic and coriander cooked in a tandoor

## Peshwari Naan £3.95

Stuffed with almond, coconut and aniseed

## Keema Naan £4.50

Stuffed with finely minced lamb, spices & fresh coriander

## Lachcha Paratha Plain/Mint £3.95

Layered refried flour bread

## Kulcha £3.95

Naan dough stuffed with your choice of fragrantly spiced filling:  
Onion / Potato / Cheese

## RICE

## Basmati Rice £3.00

## Basmati Pilau Rice £3.50

Topped with crispy fried onions

## Jeera Pilau Rice £3.95

Classic Indian way of sauteing cumin seeds to fragrance the pilau rice.

## Mushroom Pilau Rice £4.50

Aromatic basmati rice cooked with mushrooms, garlic & onions

## Lemon Rice £4.50

Basmati rice with saffron, fresh lemon & tempered with mustard & cumin seeds

## Egg/Veg Fried Rice £4.50

Wok fried with eggs & spring onions

## Keema Rice £4.95

Basmati rice cooked with saffron & minced keema

## SIDES

## Chips £2.50

## Kutchumber Salad £2.50

Diced mixed salad

## Onions & Chillies £1.00

## Plain Yogurt £1.95

## Raita Yogurt £2.95

## Mix Pickle £0.50

## Curry Sauce £4.50

## Chutneys & Dips £0.50

Mint

Mango, Tamarind, Tomato & Onion

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