

## BREAD

<b>Plain Naan (G) (E) (M)</b> Leavened white flour fluffy bread	£2.65
<b>Cheese Naan (G) (E) (M)</b> Naan bread stuffed with smooth cheddar cheese. This also makes delicious starter	£3.40
<b>Bullet Naan (G) (E) (M)</b> 🌶️ spread with chopped chilli, onion and garlic	£3.50
<b>Lachha Paratha (G) (VG)</b> Crisp unleavened whole wheat bread	£3.40
<b>Garlic Naan (G) (E) (M)</b> Naan bread infused with garlic	£3.00
<b>Pudina Paratha (G)</b> Mint flavoured crisp unleavened whole wheat bread This also makes delicious starter	£3.50
<b>Peshawari Naan (M) (G) (E)</b> White flour dough, leavened and stuffed with nuts, sultanas and coconut, cooked in tandoor	£3.25
<b>Keema Naan (M) (G) (E)</b> Naan bread stuffed with spicy minced lamb	£3.35
<b>Tandoori Roti (G) (VG)</b> Unleavened whole wheat flour bread	£2.25
<b>Chapati (G) (VG)</b> Irresistible bread made fresh to order	£1.95

## RELISHES AND POPPADOMS

<b>Selection of Relishes</b> Mint Sauce (M) / Mango Chutney / Onion Salad / Lime Pickle (G) (MU)	£1.80
<b>Per Relish</b> Mint Sauce (M) / Mango Chutney / Onion Salad / Lime Pickle (G) (MU)	£0.55
<b>Poppadom Plain or Masala (spiced)</b> 🌶️	£0.85

🌶️ Medium 🌶️🌶️ Medium Hot 🌶️🌶️🌶️ Hot  
G GLUTEN | M MILK | E EGG | N NUTS | SU SULPHATE |  
MU MUSTARD | VG VEGAN | F FISH | CR Crustaceans | MO Molluscs

## DRINKS MENU

### WHITE WINES

Sauvignon Blanc Wonder Creek	(Chile)	£17.95
Pinot Grigio III Bandiera	(Italy)	£19.95
Chardonnay Flarestone	(Australia)	£19.95

### ROSE WINES

Vina Arroba Tempranillo Rosado	(Spain)	£17.95
Pinot Grigio Rose III Caggio	(Italy)	£19.95

### RED WINES

Merlot Wonder Creek	(Chile)	£17.95
Shiraz Flarestone	(Australia)	£19.95
Malbec Valle De Ciebo	(Argentina)	£19.95

### SPARKLING WINES & CHAMPAGNES

Prosecco Terre Di Guilio	(Italy)	£19.95
Charles Vercey Brut	(France)	£29.95
Moet & Chandon Brut Imperial	(France)	£49.95

### BEERS

Cobra	Large Bottle	£5.35
Kingfisher	Large Bottle	£5.60
Non-Alcohol Beer	Small Bottle	£2.95

### SOFT DRINKS

Coke	Can	£1.50
Diet Coke	Can	£1.50
Lemonade	Can	£1.50

### LARGE BOTTLE

Coke	£3.50
Diet Coke	£3.50
Still Water	£2.50

Sparkling Water	Large Bottle	£3.50
	Small Bottle	£2.50

### Sunday Banquet Lunch

5 Course Meal - 12 To 3pm  
Adult £12.95 & Child £8.95

🌶️ Medium 🌶️🌶️ Medium Hot 🌶️🌶️🌶️ Hot

G GLUTEN | M MILK | E EGG | N NUTS | SU SULPHATE |  
MU MUSTARD | VG VEGAN | F FISH | CR Crustaceans | MO Molluscs

#### ALLERGY ADVICE:

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY,  
PLEASE LET A MEMBER OF STAFF  
KNOW BEFORE YOU ORDER AND THEY WILL BE ABLE TO  
SUGGEST THE BEST DISH FOR YOU.

**DISHES ARE PREPARED IN AREAS WHERE ALLERGENIC  
INGREDIENTS ARE PRESENT SO WE CANNOT  
GUARANTEE THAT OUR DISHES ARE 100%  
FREE OF THESE INGREDIENTS.**

#### FOOD HYGIENE RATING



#### follow us on :

Facebook@yasmin restaurant Indian by nature &  
@bishopsmeadparade

**We Accept All Major Credit Cards**

### LOYALTY CARD TAKEAWAY



Get 30% off on every 6th order  
Collect your stamp from our staff on every  
collection or delivery

Not in conjunction with any other offer

Our chefs would be delighted to accommodate  
requests for any of your favourite curries not on our menu

# Yasmin

## Indian By Nature

Owned And Managed  
By Award Winning Chef Harry

## TAKEAWAY MENU

Free Home Delivery

15 Bishopsmead Parade,  
Ockham Road South,  
East Horsley KT24 6RT

**T. 01483 282 282**

www.yasminrestaurant.com  
yasmin.easthorsley@gmail.com

#### Opening Times

Monday to Saturday 12 - 2.30pm & 6pm - 11pm  
Sunday 12 - 3.00pm & 6.00pm - 10.30pm

We Provide Outdoor Catering For All Occasions

## STARTERS

### Chicken Tikka (M) (MU) £4.10

Chargrilled and succulent chicken breast pieces matured in a delicately spiced marinade

### Lamb Seekh Kebab (E) £4.45

Ground lamb with aromatic herbs and spices, grilled in the tandoor

### Curry Leaf Calamari (MO) £5.25

Curls of Squid sautéed with crushed garlic, curry leaves and assorted pepper and onions

### Punjabi Lamb Samosa (G) £4.75

Crispy home made triangular pastry filled with lamb mince and peas

### Murgh Kalimirch (MU) (M) £4.75

Tender supreme of chicken marinated in yogurt, crushed black pepper, mustard seeds and curry leaves

### Fish Amritsari (Macchi) (F) (G) £5.25

Crispy fish deep fried in Gram flour batter with blend of spices and ginger

### Prawn Poori (CR) (G) £4.65

Spiced prawns in rich and spicy tangy sauce served on a poori

### Onion Bhaji (E) £3.65

Onion mixed with blend of spices, fennel, ginger, fresh herbs and gram flour deep fried

### Aloo Tikki Chaat (M) £4.75

A popular Indian dish prepared with potato cakes and chick peas, drizzled with sweet and sour tamarind and yogurt sauce

### Gobhi 65 (VG) £4.50

Cauliflower florets deep fried in gram flour tossed with garlic and curry leaves

### Chilli Paneer (M) £4.55

Cottage cheese tossed with chilli, garlic, onion and peppers

### Punjabi Vegetable Samosa (G) (VG) £4.50

Crispy home made triangular pastry filled with potatoes and peas

### Makai Galouti Kebab (G) (M) £4.50

A speciality kebab of Awadhi cuisine, made of sweet corn, cottage cheese, fresh herbs and spices.

## GRILL

### Delhi Tandoori Chicken (M) (MU) £9.95

Marinated leg and breast of chicken on the bone, cooked in clay oven.

### Afghani Chicken (M) (N) £10.95

Chicken breast marinated in cashew nut, cream cheese, green chillies and chargrilled.

### Paneer Shashlik (M) (MU) £9.95

Cottage cheese, tomato, onion and bell peppers marinated in a tangy marinade and grilled in tandoor.

### Tandoori Mixed Grilled Platter (M) (MU) (F) £14.95

Chef selection of Kebabs Fish, chicken and lamb.

### Patiala Tandoori King Prawn (M) (MU) (CR) £14.95

King size prawns marinated in our own special recipe and barbecued over a charcoal fire.

### Ajwaini Fish Tikka (F) (M) (MU) £12.95

Delicate talapia fish pieces marinated with tandoori masala, flavoured with Ajwain (carom seeds) barbecued in our chargrill oven.

### Achari Murgh Tikka (N) (M) (MU) £10.95

Boneless chicken marinated in yogurt, delicious homemade pickle spices and grilled to juicy perfection.

### Gilafi Seekh Kebab (E) £10.95

Lamb mince with aromatic herbs and spices, finished with a gilaf (cover) of onion and capsicum, cooked in tandoor.

### Chicken Shashlik (M) (MU) £9.95

Chicken breast, tomato, onion and bell peppers marinated in a tangy marinade and grilled in tandoor

### Chicken Tikka (M) (MU) £8.50

Chargrilled and succulent chicken breast pieces delicately spiced marinade.

## HOUSE SPECIALS

### Murg Malai Seekh Khaas (M) (N) £9.95

A popular mughlai semi dry (CREAMY) curry, ground chicken meat (SEEKH) served on special (KHAAS) occasions.

### Murgh Tikka Labaabdaar (M) (MU) (N) £9.95

Chicken tikka cooked in thick tomato based gravy, Richness of flavours and spices.

### Chicken Tikka Masala (M) (MU) (N) £8.95

British favourite chicken tikka cooked with coconut, almond and creamy tomato gravy

### Nawabi Lamb shank (G) £13.95

A classic North Indian dish of Lamb shank marinated in a blend of spices and yogurt, simmered in rich onion gravy

### King Prawn Tawa (CR) £13.95

An exotic preparation of king prawns, cooked in a rich masala gravy with a blend of spices distinctly flavoured with carom seeds (ajwain)

### Tandoori King Prawn Masala (M) (MU) (N) (CR) £13.95

Tandoori King Prawn cooked with coconut, almond and creamy tomato gravy

### Taka Tak Khargosh (Rabbit) Masala (G) £13.95

Rabbit slow cooked with special bhuna masala, tossed with mixed peppers and herbs

### Paneer Makhani (M) (MU) (N) £8.95

Indian cottage cheese cooked in creamy tomato and fenugreek sauce

### Tilak Nagar Makhani Chicken (M) (MU) (N) £9.95

Chicken tikka cooked in creamy tomato and fenugreek sauce

### Chandni Chowk Lamb (G) £9.95

Lamb cooked on slow fire with ajwaini tadka, ginger and roasted with freshly made onion paste, finished in traditional Indian spices

## MAIN COURSES

### Curry (VG)

Cooked with spices and served in medium sauce.

### Rezala (VG)

Cooked in hot and slightly tangy sauce finished with fresh green chillies.

### Madras (VG)

Hot curry cooked with blend of spices and herbs

### Vindaloo (VG)

Very hot curry with Potatoes

### Rogan Josh (VG)

Josh Classic Indian dish simmered in a rich onion and tomato sauce with Kashmiri chillies

### Saag (VG)

Chopped fresh spinach sautéed with cuminand garlic, garnished with chopped ginger and tomatoes

### Korma (N) (M)

British favourite creamy rich gravy with coconut and almonds

### Bhuna (VG)

Prepared with blend of spices, onion and tomato.

Served with mixed herbs.

### Dhansak (VG)

Slow cooked hot sweet and sour lentils served with fresh herbs

### Calcutta Naga (VG) (G) (MU)

East Indian dish cooked in very hot naga chilli thick sauce, served with fresh herbs

### Pathia (VG)

Sweet and sour fairly hot, cooked in thick rich sauce

### CHICKEN £7.95

### LAMB £8.95

### TIGER PRAWN (CR) £9.95

### VEGETABLE £6.95

### KING PRAWN (CR) £12.95

### CHICKEN TIKKA (M) (MU) £8.95

### TANDOORI KING PRAWN (CR) (M) (MU) £13.95

## TRADITIONAL FAVOURITES

### Chicken Tikka Jalfrezi (M) (MU) £8.95

chargrilled and succulent chicken breast pieces cooked in Medium hot sauce tossed with onion, pepper and mixed herbs

### Chicken Karahi £8.95

Chicken cooked in tomato, capsicum and thick rich sauce, finished with fresh herbs

### Chicken Balti £8.95

Chicken cooked in specially prepared Balti sauce, served with green peppers and tomatoes.

### Chicken Tikka Achari (M) (MU) (G) £8.95

Chicken tikka cooked in rich and spicy pickle sauce, tossed with fresh herbs, peppers and onions.

## VEGETARIAN

### Side Main

### Bombay Aloo (VG) £3.95 £6.95

Potatoes cooked with turmeric, cumin, tomato and onion.

### Saag Paneer (M) / Aloo (VG) £4.25 £7.50

Potatoes / Paneer stir fried with baby spinach flavoured with garlic and cumin

### Dal Makhani (M) (N) £5.50 £7.95

Black lentils and red kidney beans cooked overslow fire flavoured with cumin seeds and fresh herbs

### Amritsari Chholle (VG) £4.25 £7.50

Chick peas cooked with masala of onion, tomatoes, cumin and fresh herbs

### Aloo Gobhi (VG) £4.25 £7.50

Potatoes stir fried with cauliflower and tomatoes

### Mixed Vegetables (VG) £4.25 £6.95

Melange of vegetables cooked in tomato and onion sauce

### Bhindi / Mushroom Do Pyaza (VG) £4.25 £7.50

Okra / mushrooms stir fried with onions and tomatoes

### Dal Tadka (VG) £4.25 £7.50

Yellow lentils tempered with cumin, tomato onion and garlic. Served with fresh herbs

## BIRYANI’S AND RICE

### Chicken Biryani (G) £9.95

The finest basmati rice cooked with tender chicken pieces flavoured with biryani spices, served with Raita / Veg curry.

### Lamb Biryani (G) £10.95

The finest basmati rice cooked with lamb and authentic spices, served with Raita/ Veg curry

### Tiger Prawn Biryani (CR) £11.95

Tiger prawns cooked with the finest basmati rice and authentic spices, served with Raita / Veg curry.

### Vegetable Biryani (VG) £8.95

A unique combination of garden fresh vegetables and basmati rice, served with Raita / Veg curry.

### King Prawn Biryani (CR) £13.95

King prawns cooked with the finest basmati rice and authentic spices, served with Raita / Veg curry.

### Plain Rice (VG) £2.65

Fragrant Steamed Basmati Rice

### Lemon Rice (MU) (VG) £3.40

Lemon flavoured basmati rice tossed with curry leaves and mustard seeds

### Mushroom Rice (VG) £3.25

Basmati rice tossed with mushrooms

### Special Fried Rice (E) (SU) (N) £3.50

Basmati rice tossed with egg, peas, almonds and raisins

### Pulao Rice (VG) £2.95

Fragrant Basmati rice with cumin