

EDGBASTON

# PRAZA

BY PUSHKAR

## STARTERS

Poppadum & Chutney	£3.50
Chips	£4.50
Masala Chips	£5.00

## VEG

Gol Gappa	£4.00
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*Crispy shells of pastry filled with onion and chickpeas served with tangy Indian herb water.*

Onion and Lentil Bhaji	£5.00
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*Crispy onion and red lentil fritters bound in corn & gram flour, seasoned with cumin, garam masala and carom seeds.*

Trio of Chaat	£6.00
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*Papdi chaat, Dahi Puri Chaat & Mumbai Bhel*

Punjabi Samosa	£6.00
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*An ever-popular crispy pasty stuffed with spiced potato & peas.*

Paneer Tikka	£7.00
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*Indian cottage cheese marinated with carom seed and saffron flavoured hung yoghurt, grilled in a clay oven.*

Beetroot Tikki	£7.00
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*Beetroot tikki is a delicious combination of beetroot, potatoes, carrot, cauliflower and India whole spices.*

Praza Vegetarian Platter (for two to share)	£12.00
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*Selection of Paneer Tikka, Beetroot Tikki, Onion & Lentil Bhaji.*

## NON-VEG

Chicken Shashlik	£7.00
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*Chicken breast marinated with Kashmiri chilli, spiced yogurt served with colourful peppers and onions.*

Chicken Makhmali Tikka	£8.00
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*Chicken breast delicately flavoured with cheese and hung yogurt cooked in tandoor.*

Avocado Chicken Tikka	£8.00
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*Chicken breast coated with avocado, mint & coriander roasted in a clay oven*

Lamb Seekh Kebab	£8.00
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*Minced lamb skewers flavoured with cheese, fresh mint & coriander roasted in clay oven.*

Salmon Tikka	£9.00
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*Fillets of fresh Scottish salmon marinated with aromatic Indian herbs, slow cooked in a clay oven.*

Amritsari Pakora	£9.00
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*Chunks of white fish marinated in spice and carom seed, golden fried in gram flour batter.*

Prawn Tikka	£12.00
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*King Prawns marinated with spiced yogurt, black salt and fenugreek powder, slow cooked in a clay oven*

Praza Kabab Platter (for two to share)	£18.00
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*Selection of Chicken Tikka, Murgh Hariyali Tikka, Lamb Seekh, Salmon Tikka.*

## INDO CHINESE

Chilli Paneer	£8.00
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*Crispy cubes of cottage cheese tossed in an Indochinese mix of fresh green chilli, garlic and soya sauce.*

Chilli Chicken	£9.00
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*Dry preparation of crispy chunks of boneless chicken tossed in an Indochinese mix of fresh green chilli, garlic and soya sauce.*

Chicken 65	£9.00
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*Boneless chicken cubes marinated in a spicy batter, deep-fried and sauteed with yoghurt sauce.*

## MAINS

### CHICKEN

- Highway Chicken Curry** £10.00  
*A dhaba speciality- Chicken breast slowly simmered in onion and tomato gravy, tempered with onion seeds*
- Punjabi Chicken Masala** £12.00  
*Semi-dry preparation of diced chicken breast cooked with onions and tangy tomatoes spiced with green chilli, ginger and garam masala.*
- Chicken Tikka Masala** £12.00  
*Chicken tikka cooked in an onion and tomato creamy masala with dried fenugreek leaves.*
- Chicken Makhanwala (Butter)** £12.00  
*A classic North Indian dish of chicken tikka simmered in a creamy tomato and cashew nut gravy with dried fenugreek leaves and honey*
- Chicken Sagwala** £13.00  
*A north Indian speciality of chicken breast cooked with spinach puree.*
- Achari Chicken Masala** £13.00  
*A semi dry chicken masala, cooked with pickling sauce*
- Kadhai Chicken** £13.00  
*Semi dry preparation of diced chicken cooked with whole spices, onions, tomatoes, mixed peppers cooked in a wok.*
- Methi Chicken** £13.00  
*Diced chicken breast cooked with onion, tomato, fresh fenugreek and a hint of garlic.*

### LAMB

- Lamb Roganjosh** £14.00  
*Chunks of lamb cooked slowly in a refreshing gravy of onion, tomatoes finished with garam masala and fresh coriander.*
- Lamb Kadai** £14.00  
*Semi dry preparation of diced lamb cooked with whole spices, onions, tomatoes and mixed peppers cooked in a wok*
- Lamb Saagwala** £14.00  
*A north Indian speciality of diced lamb chunks cooked with spinach puree.*
- Lamb Keema Mutter** £14.00  
*Minced lamb cooked in aromatic spices with garden peas.*

### SEA FOOD

- South Indian Fish Curry** £15.00  
*From the south coast of India, a flavourful white fish steeped in coconut, red chilli, star anise and curry leaf gravy, finished with a touch of coconut.*
- Tandoori King Prawns** £18.00  
*King prawns marinated in hung yoghurt and gram flour, cooked in clay oven and served with mixed salad.*
- Taka Tak Prawn Masala** £18.00  
*Prawns tossed with capsicum in a tangy tomato masala.*
- Masaledar Samundari Khazana** £16.00  
*Prawns, squid, scallops and fish sautéed with coarsely chopped onion, garlic, fresh coriander and a robust blend of spices, finished with lemon juice.*
- King Prawn Curry** £19.00  
*King prawns simmered in onion & tomato gravy, finished with coconut milk.*

## **VEGETARIAN**

(Any side for £5.95)

<b>Dal Tadka</b>	£8.00
<i>Yellow and red lentils tempered with cumin, red whole chilli, garlic, onions and tomatoes, finished with lemon juice and coriander.</i>	
<b>Baigaan Masala</b>	£8.00
<i>Diced Aubergine cooked in onion tomatoes masala, finished with pickle and fresh coriander.</i>	
<b>Aloo Gobi</b>	£8.00
<i>Florets of cauliflower and potatoes cooked with onion, tomatoes and ginger.</i>	
<b>Bhindi Do Pyaza</b>	£8.00
<i>Ladyfinger cooked with diced onion &amp; tomatoes tossed in home-style masala, finished with fresh ginger and coriander.</i>	
<b>Aloo Methi</b>	£8.00
<i>Baby potatoes tossed with fresh fenugreek, spices, onion and tomato.</i>	
<b>Phindi Chana Masala</b>	£9.00
<i>Chickpeas cooked in freshly roasted spices, onions and tomatoes, finished with coriander.</i>	
<b>Dal Makhani</b>	£9.00
<i>Black gram slowly cooked overnight, tempered with ginger and garlic, finished with cream and butter</i>	
<b>Kadhai Vegetable</b>	£9.00
<i>Seasonal vegetables cooked with mixed peppers, onion tomato masala and crushed kadhai spices.</i>	
<b>Paneer Butter Masala</b>	£10.00
<i>Cubes of Indian cottage cheese cooked in a rich onion and tomato creamy sauce, flavoured with dried fenugreek and ginger.</i>	
<b>Methi Chaman - (Our take on Saag Paneer)</b>	£11.00
<i>Fresh fenugreek and spinach leaves cooked with grated paneer finished with cream.</i>	

## **SALAD 'N' RAITA**

<b>Kacumber Salad</b>	£3.00
<i>Tangy Indian tossed salad of diced tomatoes, onion and cucumber finished with chat masala &amp; lemon juice.</i>	
<b>Sliced Onion Salad</b>	£3.00
<i>Sliced onions served with lemon wedges and green chilli.</i>	
<b>Plain Yoghurt</b>	£2.00
<b>Plain Raita</b>	£2.50
<i>Strained yoghurt spiced with roasted cumin and chilli powder</i>	
<b>Mix Veg Raita</b>	£3.00
<i>Strained yoghurt spiced with roasted cumin, chilli powder, onion, tomatoes and cucumber.</i>	
<b>Pomegranate Raita</b>	£4.00
<i>Strained yoghurt spiced with roasted cumin, chilli powder pomegranate seeds</i>	

## **RICE**

<b>Steamed Rice</b>	£2.50
<i>Steamed aged basmati rice</i>	
<b>Saffron Rice</b>	£3.50
<i>Flavoursome basmati rice infused with saffron</i>	
<b>Pulao Rice</b>	£3.25
<i>Aromatic basmati rice cooked with brown onions and spices</i>	
<b>Mushroom rice</b>	£3.50
<i>Aromatic basmati rice cooked with sliced mushrooms and spices</i>	
<b>Green Peas Pulao</b>	£3.50
<i>Aromatic basmati rice tossed with butter and green peas.</i>	

## BIRYANI

*Fragrant basmati rice flavoured with mint and cooked layered with veg/meat of your choice  
(served with mixed veg raita and an accompanying curry sauce)*

Vegetable	£12.00
Chicken	£13.00
Lamb	£14.00

## BREADS

Roti	£2.25
<i>Whole-wheat bread baked in the tandoor (ideal for people with a view to healthy eating)</i>	
Naan	£2.50
<i>Tandoor baked bread made from refined flour.</i>	
Butter Naan	£2.75
<i>Tandoor baked bread made from refined flour brushed with butter</i>	
Chilli Naan	£2.95
<i>Chopped green chilli coated naan</i>	
Garlic Naan	£3.00
<i>Chopped garlic coated naan</i>	
Lachha Paratha	£3.95
<i>Whole-wheat layered bread enriched with butter and baked in the tandoor</i>	
Cheese Naan	£3.95
<i>Naan stuffed with spiced potato mixture</i>	
Keema Naan	£3.95
<i>A savoury naan stuffed with spiced ground lamb</i>	
Peshwari Naan	£3.95
<i>A sweet naan with stuffing of nuts, coconut and sultanas</i>	
Punjabi Kulcha	£3.95
<i>Naan stuffed with spiced potato mixture</i>	
Bread Basket	£6.95
<i>A basket of assorted mini breads (3 pieces)</i>	

## DESSERTS

Gulab Jamun	£4.95
<i>An exotic fried dumpling of cottage cheese and reduced milk, soaked in rose flavoured syrup</i>	
Rasmalai	£4.95
<i>Rich Indian dessert of creamed cheese dumplings cooked in reduced milk sauce served garnished with slivers of nuts</i>	
Kulfi	£4.95
<i>Traditional Indian ice cream (pistachio, malai, mango)</i>	
Chocolate Brownie	£4.95
<i>Served with vanilla ice cream</i>	
Carrot Milk Cake	£5.00
<i>Carrot cake made with fresh carrots, cardamom and milk.</i>	
Choice of Ice Cream	£5.50
<i>Vanilla, mint chocolate, Swiss chocolate, Strawberry, Rum &amp; raisin, Cappuccino, Caramelatte.</i>	

*\*May contain allergens. Please inform one of our team of your specific allergy or dietary requirement when ordering.  
\*10% service charge will be added to your bill.*

**Tel: 0121 456 4500**

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