

## Biryani

The most common but much talked about dish. Splendid in taste and in a way an articulation of the Hyderabad ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, cardamom club has breathed the aroma and refinement of the biryani into some of non-meat and meat dishes. Biryani dishes are meals in themselves.

**Served with a special biryani sauce.**

<b>67. Chicken Biryani</b>	<b>£8.25</b>	<b>71. Chicken Tikka Biryani</b>	<b>£8.95</b>
<b>68. Meat Biryani</b>	<b>£8.25</b>	<b>72. King Prawn Biryani</b>	<b>£10.95</b>
<b>69. Vegetable Biryani</b>	<b>£7.25</b>	<b>73. Chicken &amp; Mushroom Biryani</b>	<b>£8.25</b>
<b>70. Prawn Biryani</b>	<b>£8.95</b>		

## Vegetable Main Courses

<b>74. Tomato Dhingri</b>	<b>£5.50</b>	<b>79. Vegetable Dhaba</b>	<b>£5.50</b>
Succulent tomatoes stuffed with a duxelle of dhingri mushrooms and cheese, served on a bed of creamy spinach sauce.		An exquisite Punjab dish of vegetables cooked in a spicy masala of garlic, ginger, onions, tomatoes and capsicums with a light coating of crushed coriander seeds.	
<b>75. Shobzi Miloni</b>	<b>£5.50</b>	<b>80. Vegetable Dhansak</b>	<b>£5.50</b>
Mixed vegetables in a smooth tomato sauce, finished with cream.		Vegetables cooked in a hot and spicy sauce with yellow lentils.	
<b>76. Navratan Korma</b>	<b>£5.50</b>	<b>81. Vegetable Kahari</b>	<b>£5.50</b>
A delicacy of nine vegetables in a smooth rice Muglai sauce, garnished with saffron.		Prepared in a wok and simmered with chopped tomatoes, capsicums, shredded ginger and a special blend of mild spices.	
<b>77. Vegetable Balti</b>	<b>£5.50</b>	<b>82. Ponir Kahari</b>	<b>£5.50</b>
Balti like bhuna, but with the addition of dhoi, lemon juice, tomatoes, capsicums and tamarind.		Cubes of cheese cooked with onions and capsicums in garlic and ginger.	
<b>78. Shobzi Piza</b>	<b>£5.50</b>		
Vegetable cooked with sliced onions and chef's special blend of spices.			

## North Indian Tandoori Specialities

<b>83. Chicken Tikka</b>	<b>£7.00</b>	<b>89. Chicken Shaslick</b>	<b>£7.25</b>
<b>84. Tandoori Chicken</b>	<b>£7.00</b>	<b>90. Tandoori Lamb Chops</b>	<b>£12.00</b>
<b>85. Tandoori King Prawn</b>	<b>£10.95</b>	Tender pieces of lamb chop marinated in a special tandoori sauce and grilled in the tandoori clay oven.	
<b>86. Tandoori Mixed Grilled</b>	<b>£9.95</b>		
<b>87. Tandoori Salmon</b>	<b>£10.95</b>	<b>91. King Prawn Shaslick</b>	<b>£10.95</b>
<b>88. Lamb Tikka</b>	<b>£7.00</b>		

## Vegetable Side Orders

<b>92. Bhindi Achari</b>	<b>£3.50</b>	<b>99. Mushrooms and Coriander</b>	<b>£3.50</b>
Okra packed with a tangy mélange of mixed pickle and fresh spices, cooked with caramelized shallots and garnished with pickle ginger.		Cooked in light spices together with soy sauce and coriander.	
<b>93. Brinjal Bhaji</b>	<b>£3.50</b>	<b>100. Tomato Dhingri</b>	<b>£3.50</b>
Chunks of perfectly fried aubergine with herbs and spices.		Succulent tomatoes stuffed with a duxelle of dhingri mushrooms cheese and served on a bed of creamy spinach sauce.	
<b>94. Sag Ponir</b>	<b>£3.50</b>	<b>101. Chana Mosalam</b>	<b>£3.50</b>
Spinach cooked with cottage cheese.		A chickpeas delicacy cooked with fresh herbs and spices.	
<b>95. Aloo Gobhi</b>	<b>£3.50</b>	<b>102. Sag Aloo</b>	<b>£3.00</b>
Cauliflower florets and diced potato cooked in a dry style served with a sprinkle of fresh coriander.		Potatoes and spinach cooked in medium dry spices.	
<b>96. Bombay Aloo</b>	<b>£3.50</b>	<b>103. Mixed Vegetable Curry</b>	<b>£3.50</b>
The world famous dish of potatoes cooked in medium dry spices.		Mixed vegetables cooked in a medium sauce.	
<b>97. Sag Bhaji</b>	<b>£3.50</b>	<b>104. Aloo Cheese</b>	<b>£3.50</b>
Spinach cooked with fresh garlic tarka.		Bombay potatoes topped with mild cheese.	
<b>98. Tarka Dall</b>	<b>£3.50</b>	<b>105. Motor ponir</b>	<b>£3.50</b>
The lentil delicacy incorporating fresh garlic and ghee. A very rich and smooth dish.		Chickpeas and ponir cooked with onion and capsicums fairly dry.	
		<b>106. Garlic Mushrooms</b>	<b>£3.50</b>
		Button mushrooms cooked in fresh chopped garlic.	

## Rices

<b>107. Steamed Rice</b>	<b>£2.10</b>	<b>112. Lemon Rice</b>	<b>£3.25</b>
		Lemon zest cooked with aromatic Basmati rice.	
<b>108. Basmati Pilau Rice</b>	<b>£2.70</b>	<b>113. Garlic Rice</b>	<b>£3.25</b>
Cooked in a dum, perfect accompaniment to any meal.		Freshly chopped garlic fried in pure ghee with Basmati rice.	
<b>109. Shahi Pilau Rice</b>	<b>£3.25</b>	<b>114. Keema Rice</b>	<b>£3.25</b>
Basmati rice cooked with pure flavour of saffron and combined with nuts, fruit and cream.		Basmati rice cooked with spicy minced lamb.	
<b>110. Sobzi Pilau</b>	<b>£3.25</b>	<b>115. Coconut Rice</b>	<b>£3.25</b>
A combination of fresh vegetables and Basmati rice.		Basmati rice mix with coconut powder and with flake of coconut (sweet).	
<b>111. Mushroom Pilau</b>	<b>£3.25</b>		
Basmati rice cooked with fresh mushrooms.			

## Breads

<b>116. Naan</b>	<b>£2.10</b>	<b>124. Keema Naan</b>	<b>£3.00</b>
Classic Indian bread.		Soft bread stuffed with minced meat.	
<b>117. Chapati</b>	<b>£1.90</b>	<b>125. Honey Naan</b>	<b>£3.00</b>
A thin bread made with wholemeal flour and cooked in a tawa.		Done with Rochester honey.	
<b>118. Roti</b>	<b>£1.90</b>	<b>126. Puree</b>	<b>£1.30</b>
A thin wholemeal bread cooked in a tandoor.			
<b>119. Paratha</b>	<b>£2.50</b>	<b>127. Keema Paratha</b>	<b>£4.25</b>
A thin bread fried on the tawa.		A thin bread stuffed with minced meat fried in ghee.	
<b>120. Stuffed Kulcha</b>	<b>£3.00</b>	<b>128. Raita</b>	<b>£1.50</b>
Bread stuffed with onions and vegetables.		Plain yoghurt.	
<b>121. Peshwari Naan</b>	<b>£3.00</b>	<b>129. Poppadums</b>	<b>£0.80</b>
A soft sweet bread stuffed with sultanas, coconut and almonds.			
<b>122. Garlic and Coriander Naan</b>	<b>£3.00</b>	<b>130. Spicy Poppadums</b>	<b>£0.80</b>
Naan coated with an abundance of garlic and coriander.			
<b>123. Chilli Cheese Naan</b>	<b>£3.00</b>	<b>131. Onion Salad</b>	<b>£1.25</b>
Naan infused with mild cheese and fresh green chillies. The one that has the ooh! in it.			
		<b>132. Mango Chutney</b>	<b>£0.80</b>
		<b>133. Mix Pickle</b>	<b>£0.80</b>
		<b>134. Mint Sauce</b>	<b>£0.80</b>
		<b>135. Red Onion Sauce</b>	<b>£0.80</b>
<b>136. Chips</b>	<b>£2.70</b>	<b>138. Chicken and Chips</b>	<b>£7.25</b>
<b>137. Plain Omelette and Chips</b>	<b>£7.25</b>		

## English Dishes

<b>Gourmet Set Meals</b>			
<b>Set Meal for 2 People</b>	<b>£25.00</b>	<b>Set Meal for 4 People</b>	<b>£65.00</b>
2 Poppadums and Chutneys, 1 Chicken Chat		Poppadums and Chutneys	
1 Onion Bhaji, 1 Dhuba Murgh		Chicken Tikka, Meat Samosa, Onion Bhaji	
1 Garlic Chilli Chicken		Paneer Tikki, Chicken Tikka Masala	
2 Pilau Rice, 1 Naan		Chicken Jalfrezi, Lamb Japuri, Bombay Aloo	
		Mushroom & Coriander, Sag Aloo	
		4 Pilau Rice, 2 Naan , 1 Garlic Coriander Naan.	

The management reserves the right to refuse admission without assigning a reason.

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**Indian & Bangladeshi Cuisine**  
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including holidays  
Closed on Tuesdays

## Connoisseurs Starters

<b>1. Raj Chingri Til Tinka</b>	<b>£5.75</b>	<b>8. Prawn &amp; Mango Puree</b>	<b>£4.25</b>
King prawns marinated in aromatic spices, dipped in a green chilli, ginger, garlic and cardamon batter, cooked with breadcrumbs and sesame seeds.		Small prawn laced with lightly spiced mango and served on a light crisp puree.	
<b>2. Bolti Kebab</b>	<b>£4.25</b>	<b>9. Tandoori Paneer Shaslick</b>	<b>£4.25</b>
Pieces of lamb spied with special Kashmiri red chillies producing a succulent kebab cooked in the tandoor.		Cubes of cheese, peppers, pineapple and tomato, marinated in ginger, garlic, lemon juice and freshly ground spices.	
<b>3. Malai Tikka</b>	<b>£4.25</b>	<b>10. Spiced Potatoes and Garlic Mushroom</b>	<b>£4.25</b>
Breast of chicken steeped in a marinade of royal cumin enriched cream and cheddar and fresh coriander.		Soft and fluffy spiced potato balls with sautéed mushrooms on a garlic butter.	
<b>4. Tandoori Salmon Tikka</b>	<b>£5.75</b>	<b>11. Salmon Pakoras</b>	<b>£5.75</b>
Chunks of Scottish salmon, steeped in a rich, spicy marinade of dill, fennel, ginger, honey and a hint of mustard oil.		Bite sized chunks of Scottish salmon, delicately spiced and dipped in our special batter and fried until golden. A light, mouth watering appetiser.	
<b>5. Chondoni Sheek</b>	<b>£4.25</b>	<b>12. Prawn Puree</b>	<b>£4.25</b>
The traditional sheek of minced lamb, combined with coriander, cheese and spring onions to create the most exquisitely flavoured of all kebabs.		Prawns lightly spiced and served on a deep fried puree.	
<b>6. Tandoori King Prawn</b>	<b>£5.75</b>	<b>13. Noorani Kebab</b>	<b>£4.25</b>
Large freshwater king prawns, marinated in a refreshing blend of lemon juice, Aswan and green cardamom, and grilled in the tandoor.		Minced chicken blended with dhoniya, onion and green chillies.	
<b>7. Murgh Ke Shaslick</b>	<b>£4.25</b>	<b>14. Tandoori Lamb Chops</b>	<b>£6.00</b>
Skewers of tikka chicken breast, grilled with pepper, tomatoes and onion marinated in ginger, garlic, lemon and spices. Full of flavour.		Tender lamb chops marinated in our special tandoori sauce and grilled in the tandoori clay oven.	
		<b>15. Chicken Tikka Wrap</b>	<b>£5.25</b>
		Small pieces of tikka cooked with onion, tomatoes, spices and herbs. Wrapped in a naan.	

## Traditional Starters

<b>16. Onion Bhaji</b>	<b>£2.75</b>	<b>29. Dhaba Murgh</b>	<b>£6.95</b>
The world's famous snack of crisp, spicy onions in gram flour batter, fried until golden brown.		An exquisite dish from the Punjab of chicken braised in a spicy masala, garlic, ginger, onions and capsicum with a light coating of crushed coriander.	
<b>17. Samosa (Meat/Vegetable)</b>	<b>£2.75</b>	<b>30. Meathiwalla Murgh</b>	<b>£6.95</b>
A spicy, deep fried pastry with a choice of meat or vegetable fillings.		Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala.	
<b>18. Chicken Tikka</b>	<b>£4.25</b>	<b>31. Koh E Avadh</b>	<b>£6.95</b>
Breast of chicken marinated in a special blend of spices and cooked in the tandoor to create a succulent and flavourful kebab.		A traditional Mughali speciality of diced lamb in a velvety garlic, ginger and caramelized onion sauce, delicately flavoured with mace, green cardamon and kewda water.	
<b>19. Aliza Chicken</b>	<b>£4.25</b>	<b>32. Sundori</b>	<b>£7.25</b>
Selected pieces of chicken coated in our chickpeas flour recipe, deep fried.		Breast of chicken cooked with cheese in a white wine sauce with garam masala and almond. Served with vegetables.	
<b>20. Vegetable Pakora</b>	<b>£2.95</b>	<b>33. Kazana Gosht</b>	<b>£7.25</b>
Crisp nuggets of onion, potato and spices, delicately coated in batter, fried.		A Hyderabadi delicacy of mutton cooked with a rich paste of green chillies, coriander and mint.	
<b>21. Bombay Chat</b>	<b>£4.25</b>	<b>34. Nentara</b>	<b>£6.95</b>
A Mumbai delicacy, a mouth watering appetiser.		Bite sized pieces of chicken prepared in a subtle sauce of tomatoes, fresh coriander leaves, fenugreek, then garnished with spring onion and a sprinkle of fresh ginger.	
<b>22. Chicken Chat</b>	<b>£4.25</b>	<b>35. Lamb Piza</b>	<b>£7.25</b>
A delicacy of chicken pieces cooked in a medium spiced chat masala.		Lamb pieces cooked with sliced onions and our special blend of spices.	
<b>23. Paneer Tikki</b>	<b>£4.25</b>	<b>36. Akbori Gosgt or Murgh</b>	<b>£6.95</b>
Home made cheese stuffed with mint and fennel, then deep fried in a light, crispy batter.		Tender pieces of chicken or lamb cooked with sultanas and almonds in a yoghurt sauce.	
<b>24. Chicken Tikka Puree</b>	<b>£5.25</b>	<b>37. Murghwalla Makhani</b>	<b>£6.95</b>
Breast of chicken cooked with onions, tomato and flavoured with mild spices served on a crispy puree.		Tandoor grilled tikka of chicken simmered in satin smooth meat gravy and spiced with kasoor methi.	
<b>25. King Prawn Puree</b>	<b>£5.75</b>	<b>38. Tandoori King Prawn Masala</b>	<b>£9.95</b>
King prawn lightly spiced and served on a crispy puree.		King prawn marinated in our tandoori sauce, cooked in the tandoor and then simmered in cream.	
<b>26. Mix Kebab</b>	<b>£5.25</b>	<b>39. Jai Puri</b>	<b>£7.25</b>
Mixture of chicken tikka, lamb tikka, sheek kebab and malai tikka.		A special recipe from Jaipur, a semi-dry dish of tender pieces of lamb cooked with ground onion, green peppers, mushroom and fresh herbs and Indian spices.	
<b>27. Shami Kebab</b>	<b>£4.50</b>	<b>40. Balichora</b>	<b>£6.95</b>
Lamb minced fried with spices and herbs.		Tender strips of chicken breasts cooked in tamarind sauce garnished with spinach and coriander.	
<b>28. Reshmi Kebab</b>	<b>£4.50</b>		
Similar to shami wrapped in a fried egg.			

## Connoisseurs Main Courses

<b>29. Dhaba Murgh</b>	<b>£6.95</b>	<b>41. Zenga Murgh</b>	<b>£7.25</b>	<b>44. Zenga King Prawn</b>	<b>£9.95</b>
An exquisite dish from the Punjab of chicken braised in a spicy masala, garlic, ginger, onions and capsicum with a light coating of crushed coriander.					
<b>30. Meathiwalla Murgh</b>	<b>£6.95</b>	<b>42. Zenga Prawn</b>	<b>£7.95</b>	<b>45. Maach Biran</b>	<b>£9.95</b>
Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala.				Freshwater fish from Bengal, marinated in spices and served with fried onions and peppers.	
<b>31. Koh E Avadh</b>	<b>£6.95</b>	<b>43. King Prawn Maynamothi</b>	<b>£9.95</b>		
A traditional Mughali speciality of diced lamb in a velvety garlic, ginger and caramelized onion sauce, delicately flavoured with mace, green cardamon and kewda water.		King prawns cooked in a subtle blend of white wine, almonds, honey and spinach and vegetables.			
<b>32. Sundori</b>	<b>£7.25</b>				
Breast of chicken cooked with cheese in a white wine sauce with garam masala and almond. Served with vegetables.					
<b>33. Kazana Gosht</b>	<b>£7.25</b>				
A Hyderabadi delicacy of mutton cooked with a rich paste of green chillies, coriander and mint.					
<b>34. Nentara</b>	<b>£6.95</b>				
Bite sized pieces of chicken prepared in a subtle sauce of tomatoes, fresh coriander leaves, fenugreek, then garnished with spring onion and a sprinkle of fresh ginger.					
<b>35. Lamb Piza</b>	<b>£7.25</b>				
Lamb pieces cooked with sliced onions and our special blend of spices.					
<b>36. Akbori Gosgt or Murgh</b>	<b>£6.95</b>				
Tender pieces of chicken or lamb cooked with sultanas and almonds in a yoghurt sauce.					
<b>37. Murghwalla Makhani</b>	<b>£6.95</b>				
Tandoor grilled tikka of chicken simmered in satin smooth meat gravy and spiced with kasoor methi.					
<b>38. Tandoori King Prawn Masala</b>	<b>£9.95</b>				
King prawn marinated in our tandoori sauce, cooked in the tandoor and then simmered in cream.					
<b>39. Jai Puri</b>	<b>£7.25</b>				
A special recipe from Jaipur, a semi-dry dish of tender pieces of lamb cooked with ground onion, green peppers, mushroom and fresh herbs and Indian spices.					
<b>40. Balichora</b>	<b>£6.95</b>				
Tender strips of chicken breasts cooked in tamarind sauce garnished with spinach and coriander.					



## Cardamon Club Chef Specials

Very special – Zenga is cooked in a blend of Kashmiri producing a medium hot meal served with mixed baby vegetables.

<b>41. Zenga Murgh</b>	<b>£7.25</b>	<b>44. Zenga King Prawn</b>	<b>£9.95</b>
<b>42. Zenga Prawn</b>	<b>£7.95</b>	<b>45. Maach Biran</b>	<b>£9.95</b>
<b>43. King Prawn Maynamothi</b>	<b>£9.95</b>		
King prawns cooked in a subtle blend of white wine, almonds, honey and spinach and vegetables.			

## Gourmet Selection

<b>46. Garlic Chilli Chicken</b>	<b>£6.95</b>	<b>50. Rezella</b>	<b>£7.25</b>
Barbecued pieces of chicken tikka cooked in a fresh garlic and chilli sauce with coriander and crisp red chilli.		Bite-sized pieces of chicken tikka cooked with green pepper, onion, herbs and spices and garnished with chickpeas, a traditional dish enjoyed by generations.	
<b>47. Jhinga Achari</b>	<b>£9.95</b>	<b>51. Butter Chicken</b>	<b>£7.25</b>
A Hyderabadi delicacy of selection king prawns, sautéed in a sauce of picking spices. Traditional served to royalty.		Chicken tikka pieces cooked in cream and rich butter mild and sweet.	
<b>48. Shahi Korma</b>	<b>£6.95</b>	<b>52. Rogon</b>	<b>£7.25</b>
Pieces of chicken tikka braised in yoghurt sauce, enriched with mild coconut and subtly spiced with cardamom and mace. Smooth, rich and full of flavour.		A Buna like medium hot dish, fairly dry topped with fresh chopped tomatoes and coriander.	
<b>49. Awaldi Mossolam</b>	<b>£7.25</b>	<b>53. Chicken Sag</b>	<b>£7.25</b>
A must! Pieces of chicken tikka, minced lamb and egg in a medium Kashmiri masala sauce.		A spinach dish cooked with garlic in ghee.	

## Traditional Main Courses

These dishes bring out the true style, aroma and taste of traditional cuisine to set any mouth watering.

<b>54. Chicken Tikka Masala</b>	<b>£7.25</b>	<b>60. Chicken Tikka Bhuna</b>	<b>£6.95</b>
Invented by a world famous but unknown British Curry house chef in the early 70s as a way to enhance his phenomenally popular chicken tikka. We present our own exclusive recipe of succulent tikka in smooth masala.		The meal is gently cooked with caramelized onion and tomatoes flavoured with mild spices, ginger, garlic and sprinkle of fresh coriander.	
<b>55. Korma</b>	<b>£6.95</b>	<b>61. Balti</b>	<b>£6.95</b>
A delicate preparation of coconut, ground almond and fresh cream go into this dish to create a mild sweet flavour.		Our recipe of the world – renowned dish. Cooked to your specification.	
<b>56. Dhansak</b>	<b>£6.95</b>	<b>62. Madras</b>	<b>£6.25</b>
Your choice of meat cooked in a hot and spicy sauce with yellow lentils. Sweet and sour. Served with pilau rice.		A very popular, fairly hot dish origination from South India, famous for its rich hot taste.	
<b>57. Pathia</b>	<b>£6.95</b>	<b>63. Vindaloo</b>	<b>£6.25</b>
A parsi speciality. This dish is prepared by gently cooking the meat in a hot spicy sweet and sour sauce. Served with pilau rice.		A very hot dish cooked with garlic, ginger, tomato puree and black pepper to give a rich hot taste.	
<b>58. Jalfrezi</b>	<b>£6.95</b>	<b>64. Dupiaza</b>	<b>£6.95</b>
A hot dish prepared with fresh ginger, garlic, green chillies, red and red peppers and fresh coriander, cooked in light sauce.		A great use of onions fried with selected spices and fresh coriander.	
<b>59. Karahi</b>	<b>£6.95</b>	<b>65. Tikka Passanda</b>	<b>£7.25</b>
The dish is prepared in an iron wok and lots of chopped tomato, capsicum, shredded ginger and a special blend of mild herbs.		Perfectly grilled pieces of chicken in the tandoor which is then cooked in a cream, almonds, white wine sauce.	
		<b>66. Malaya</b>	<b>£6.25</b>
		A mildly spiced dish prepared with pineapple and fruit juice to create a beautifully balanced flavour.	

## Food Allergy?

BEFORE PLACING YOUR ORDER PLEASE INFORM A MEMBER OF STAFF IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.



Food prepared here may contain or have come in contact with....

- Crustaceans
- Cereals Containing Gluten
- Sulphur Dioxide
- Soybeans
- Mustard
- Fish
- Peanuts
- Milk
- Lupin
- Molluscs
- Tree Nuts
- Eggs
- Celery/Celeriac
- Sesame