



A La Carte **Menu**

Seafood **Starters**

Salmon Tikka

Chunks of Salmon smeared in light spice and roasted in the tandoori oven.

King Prawn Garlic

king prawns first grilled in the tandoori and pan fried with onions & garlic in chef's special sauce.

Prawn / King Prawn Puree

Lightly spiced prawns/king prawns cooked with onions, tomatoes, herbs & spices. Served with puree.

Prawn Cocktail

Prawns served with salad, topped with seafood cocktail sauce

House **Starters**

Tetul Mix Special

Chunks of chicken & lamb tikka cooked with crunchy green peppers & onions in tangy tamarind and served with a puree.

Chicken Chilli Kebabs

Diced pieces of chicken cooked together in chef's own chilli sauce with fresh green chillies.

Grilled Stuffed Pepper

Minced chicken or lamb tossed in a light bhuna sauce and parcelled in a grilled pepper.

Chicken Pakora

Deep fried chunks of chicken cooked in a lightly spiced batter.

Lamb Samosa

Deep fried traditional Indian savoury pastry filled with minced lamb.

Vegetarian **Starters**

Paneer Banaras

Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori.

Garlic Mushrooms

Succulent mushrooms cooked with garlic and onions.

Onion Bhaji

Crispy onions with gram flour batter, then deep fried.

Vegetable Samosa

Deep fried traditional Indian savoury pastry filled with a selection of fresh vegetables.

Chana Puree

Lightly spiced chick peas cooked with onions, tomatoes, herbs & spices.

Tandoori **Selection**

Chicken / Lamb Shashlik

Chicken or lamb tikka, cooked with onions, green peppers and tomatoes in the tandoori.

Chicken Tikka

Marinated chicken in various spices and herbs, Char-grilled in the tandoori to perfection.

Sheek Kebabs

Minced chicken & lamb mixed with various herbs and spices, char-grilled in the tandoori oven.

Tandoori Lamb Chops

Marinated lamb chops, skewered peppers and tomatoes cooked in tandoori clay oven.

Special Tandoori Mix

A selection of chicken tikka, lamb tikka and sheek kebabs.

Rilys Mix Grill

A Selection of tandoori mix including tandoori chicken, chicken tikka, lamb tikka, sheek kebabs and a tandoori lamb chop.

Tandoori Main Meals

All our tandoori starters also available as main meals.

Chefs Premier **Selection**

Rilys Supreme

Chicken breast stuffed with spiced minced lamb.

Lasani Ghust

Tender pieces of fillet lamb, cooked with pickled garlic, onions and fresh chillies.

Tandoori Chicken Kazana

Striped tandoori chicken cooked in a blend of spices, onions and green peppers to give a rich and unique taste

Rilys Special Mix

Chicken, lamb, prawns and king prawn cooked with mushrooms in a thick sauce using the finest spices.

Jal-Palak

Fresh spinach in a ginger, garlic and scotch bonnet base Dry sauce cooked with chicken at a madras strength.

Bombay Naga

Using one of India's finest chillies known as 'Naga', succulent strips of Chicken or Lamb in fresh garlic, herbs and spices. The Madras but with full of flavours.

Marathi Lamb Shank

Slow cooked lamb shank infused with ginger, ground cumin and gram masala.

Seafood **Specialities**

Monkfish

Diced fillet of monkfish lavishly spiced and grilled, infusion with garlic and ginger in a medium sauce.

Salmon Tarkari

Chunks of grilled salmon in a rich textured sauce with lemon, plum tomatoes, fresh coriander. Delicately spiced to give a rich favour.

Jaflong Chingri

Mouth-watering tandoori king prawns pan fried in a traditional thick masala sauce using only the finest marinated blend of flavours which brings a unique taste to this house favourite.

Shahi Machli Jool

A traditional Fish dish, chunks of Bangladeshi Fish cooked with chef's own blend of herbs and spices.

Sea Bass – ka - Tenga

Pan fried fillet of sea bass delicately spiced to perfection. Served in a tangy broth with cherry tomatoes.

Main Course

Rangila Khana

Chicken and lamb tikka cooked with fresh spinach, smeared in a medium spicy sauce and fresh ginger

Karahi Maharaja

A north Indian household favourite, diced Chicken pieces curried in thick but smooth sauce.

Tikka Masala

Chicken breast or spring lamb in a subtle creamy sauce.

Chicken Nawabi

Curried in a light medium sauce with a boiled egg, onions and tomatoes.

Chicken Tenga Pathia

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs.

Badami Pasanda

Chicken or lamb cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavours.

Lamb Rogan Josh

Medium spiced dish cooked in two stages, with lots of tomatoes.

Garlic Chilli Chicken

Chicken cooked with fine cuts of garlic and fresh chillies.

Chicken Jaipuri Mist

Cooked with mushrooms, peppers and onions.

Murghi Keema Jalfrazi

A mixture of strips of chicken cooked with minced chicken, tomatoes, onions, peppers, green chillies & coriander.

Bhuna

A classic dish, cooked in a medium blend of aromatic herbs and spices in a thick sauce with chopped onions, tomatoes and peppers.

Goan Chicken

Chef's own blend of spices cooked with coconut milk to give a rich and unique taste to this dish.

Lamb Katta Masala

Cooked in a medium sauce, balanced with freshly cut ginger and garlic, garnished with fried onions.

Chicken Kurma

Recommended for the real mild eater, cooked in a rich creamy sauce using nuts and almonds.

Dansak

A sweet & sour dish in a medium sauce with lentils & pineapple. Available with chicken or lamb.

Vegetarian **Selection**

Makhni Paneer

Chunks of Indian cottage cheese drowned in a rich tangy sauce, laced with cardamoms, fresh cream and yoghurt with a subtle hint of chilli.

Rangila Shabji

A mix of fresh vegetables cooked using chef's own Herbs and spices in a mild or medium sauce.

Vegetable Masala

Mixed vegetables cooked together in a mild creamy sauce.

Paneer Tikka & Saag

Favourite North Indian dish, mildly flavoured spinach with Indian cottage cheese in a rich sauce.

Vegetable Biryani

Fresh Vegetables cooked with the finest Basmati rice infused with aromatic spices. Garnished with fresh salad and served with a vegetable sauce.

Traditional Vegetable Side Dishes

**Mushroom Bhaji | Bombay Aloo | Chana Masala
Saag Aloo | Tarkha Dhall | Aloo Gobi
Mix Fusion Vegetables | Saag & Paneer**

Our side dishes are available as main meals.

Biryani **Dishes**

Chicken Biryani

Lamb Biryani

Chicken Tikka Biryani

King Prawn Biryani

Fusion Mix Biryani

(Chicken, Lamb, Prawn & Mushrooms)

