Poultry Dishes CHICKEN CURRY (Medium) .. CHICKEN MADRAS (Fairly hot). CHICKEN VINDALOO (Very hot) CHICKEN BHUNA Chicken cooked in tomatoes, onions and coriander. CHICKEN DOPIAZA A medium spicy dish with cubed onions, tomato & green pepper .. CHICKEN PATIA Onions, tomato & coriander cooked hot, sweet and sour sauce.... CHICKEN CHILLI Fairly hot with fresh green chillies & coriander Chicken cooked in a mild curry spice and thick creamy sauce Chicken cooked with lentils in a hot, sweet & sour sauce CHICKEN ROGON Cooked with herbs, spices, chopped onions, tomatoes and coriander **Balti Dishes** Indian VEGETABLE BALTI. Mixed vegetables cooked in herbs and spices

PRAWN BALTI Prawns Cooked in herbs and spices Marinated prawns, cooked in herbs and spices Marinated diced lamb, cooked in herbs and spices Marinated diced chicken, cooked in herbs and spices .7.50 EMPIRE SPECIAL BALTI ..7.95 Exotic dish of Prawn, Lamb, Chicken and Spinach

Birivani Dishes

Indian All the biriuani dishes are cooked with basmati rice.

served accompanied with vegetable curry sauce. EMPIRE SPECIAL BIRIYANI..... Chicken, lamb and prawns with omelette. CHICKEN TIKKA BIRIYANI......8.50 CHICKEN BIRIYANI.... LAMB BIRIYANI. KING PRAWN BIRIVANI

Vegetable Main Dishes Indian

VEGETARIAN BIRIYANI. Mixed vegetables prepared with basmati rice and served with vegetable curry sauce. EGG & MUSHROOM BIRIYANI..... With basmati rice and served with vegetable curry sauce. Chick peas & potato prepared with basmati rice and served with vegetable curry sauce.

CONTRACTOR OF THE PARTY OF THE	
Vegetable Main Dishes Continued	
MUTTAR PANEER	5.50
SAG PANEER. Home made cottage cheese and spinach stir fried	5.50
herbs and spices	
Cooked in pure shee, ground almonds.	5.50
	Indian
Eligion Distres	Confer Smith
All dishes are served with fresh crispy green	
ROAST CHICKEN & CHIPS	
SCAMPI & CHIPS	
Vegetable Side Dishes	
vegetable olde bisiles	Hudish
VEG. TRAY (Three different veg dishes)	7.56
VEG. TRAY (Three bifferent veg bishes) CHANA MASALLA (Chiek peas) AVBERGINE BHAIEE	
VEG. TRAY (Three different veg dishes)	
VEG. TRAY (Three different veg bishes)	
VEC. TRAY (Three Different veg bishes)	
VEG. TRAY (Three bifferent veg bishes),	
VEG. TRAY (Three bifferent veg bishes)	7,56 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7
VEG. TRAY (Three bifferent veg bishes). CHANA MASALLA (Chick peau). AVDERGINE BHAJEE. BINDI BHAJEE(ohra). ALOO GOBI (Protaces & Cauliflower). CAVLIFLOWER BHAJEE. MVSHROON BHAJEE. TARKA DALL (Lentil soop with riste partic). YEGETARIAN BHAJEE (Mise weg). BOMBAY ALOO (Spick protate).	7.55 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7 2.7
VEG. TRAY (Three bifferent veg bishes)	7.5(2) 2.7' 2.7' 2.7' 2.7' 2.7' 2.7' 2.7' 2.7'
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PLAIN NAN	
VEGETABLE NAN	2.:
PESHWARI NANGARLIC NAN	
PAPADUMSPICY PAPADUM.	
CHAPATI	1.
PLAIN PARATHASTUFFED PARATHA (vesetables)	

Sundries



BOILED RICE	1.9
PILAU RICE	
EGG RICE	2.4
SPECIAL FRIED RICE	2.5
KEEMA RICE	2.4
MUSHROOM RICE	2.
CHIPS	
FRESH GREEN SALAD	
MIXED RAITHA	
CHUTNEY or PICKLES	0.

AWARD WINNING RESTAURANT



Restaurant & Take-away

Finest Indian Cuisine

Take Away Menu

The dishes in this menu have been carefully selected from regions chosen for their variety, flavour and content. We hope you enjoy our cuisine and have a memorable experience.

We cater for private parties and functions for up to 200 people. Please ask for details.

Park Wall Crick, Caldicot, Gwent, NP26 5UT

OPENING HOURS

Lunch: Everyday 12-2pm except Friday. Evening: Everyday 6pm - 11.30pm







Cheques accepted with valid bankers card

Indian Starters GARLIC KING PRAWNS......4.75 Stir fried in garlic sauce GARLIC MUSHROOMS......2.75 Stir fried in garlic sauce LAMB PASANDA Thin fillets marinated in kashmiri KING PRAWN PUREE......4.50 Slightly spiced, served on deep fried home made bread PRAWN PUREE Slightly spiced, served on been fried home made bread PRAWN COCKTAIL......2.75 CHICKEN CHAT Chicken mildly hot, cooked with special chat masalla ALOO CHAT Potatoes milbly hot, cooked with special chat masalla TANDOORI CHICKEN......3.25 1/4 chicken (on the bone) CHICKEN or LAMB TIKKA......3.25 Diced chicken or lamb cooked in spices in a charcoal oven SHEEK KEBAB..... Minced lamb with herbs and spices ONION BHAIEE Onion mixed with lentils flour and SAMOSA (Meat or Vegetable) 2.50 Crisp, fried pastry stuffed with mixed vegetables or minced lamb KEBAB PUREE Minced lamb cooked in Empire spices. TANDOORI GRILL (chicken, lamb & shieh kebab) .. 4.50 MEAT BALLS

Empire Set Meals Indian

NON VEGETARIAN SPECIAL FOR 2 - \$25.95

Starter: Tanboori Grill. Main Course: Chicken

Tikka Masalla, Lamb Balti, Bombay Aloo, Pilau Rice, Nan, Papadom

Vegetarian Set Meals

FMPIRE VEGETARIAN SPECIAL FOR 2 - 220 Mixed Veg. Starter: Veg. Balti. Sag Aloo Bhoona Mushroom Bhajee, Pilau Rice, Nan & Papadom

Chef's Recommendations Indian

OURKA MASALLA (Chicken or Lamb)ookeb with mince lamb, medium spices, our chefs own rec	7.50
ORAHI KING PRAWN	
lighly flavoured with herbs and medium spices.	
HICKEN OF LAMB TIKKA MASALLA	.6.99
ooked with pure ghee, ground almonds & massala sauce HICKEN or LAMB TIKKA BHUNA SPECI	AI
rilled over a charcoal fire and with chopped tomatoes.	AL
nions and green peppers.	.6.95
HICKEN OF I AMB MAKHANI milaly entres	6 94

HICKEN or LAMB MAKHANI milely spices 6.95
oasted in a clay oven & cooked in a special sauce with almonds
HICKEN or LAMB JALFREZI Grilled & cooked
with specially prepared sauce, slightly hot, with tomatoes.
reen peppers and chillies
HICKEN OF LAMB KORAHI7.50
ooked with lamb mince highly flavoured with tomatoes, green eppers and onions, with herbs and spices
eppers and onions, with herbs and spices
AMB or CHICKEN KALIA Special Recipe
Aarinated & cooked with lamb mince hot & spicy with

g LM	THE OF CHICKEN TOALIA Special Recipe
Ma	rinated & cooked with lamb mince hot & spicy with
	ander & chillies
LA	MB or CHICKEN PASANDA Thin Fillets
Ma	rinated in spices & cooked in a cream & almond sauce
	APIRE MASALLA SPECIAL
	rinated chicken fillet stuffed with our chefs own recipe.
700	ked with lamb mince and almonds
	IICIZENI and AN (D. I. A.I.) (CLIA

One of our chefs own unique special medium recipes. CHICKEN or LAMB MONIPURI Slightly hot.... Sauce cooked with onion, green pepper & fresh green chillies

Cooked with mince lamb, almond & coconut powder. Chef's recommendation, a spicy tender roast dish marinated in yoghurt & herbs, served with pilau rice & crispy green salab. Cooked with lamb mince and almonds.

Grilled chicken marinade with spinach, mint, coriander purce, capsicum, onions and tomatoes. Served in a creamy sauce.

Tender strips, prepared with very special spices, herbs including, corlander, mint, garlic and yegurt in a rich tangy sauce, this really is an exotic fatvoured bish.

A delicious fairly hot and spicy dish cooked in a unique sauce with king prawns on the shell, green peppers and spring onions. Grilled chicken marinade with spinach, mint, coriander puree, capsicum, onions and tomatoes. Served in a creamy sauce.

Fresh water fish pelicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and a touch of green chillies.

Seafood Dishes



Each dish is specially prepared with onions, tomatoes, coriander & medium spiced with our chefs own recipe

AWN	CURRY 0	Medium)
AWN	MADRAS	(Fairly hot)
AWN	VINDAL	(Very hot)

onions, tomaties & green peppers.

PRAWN BHUNA. Prawn cooked in tomatoes, onions & coriander. PRAWN DOPIAZA A medium spicy dish with cubed

Seafood Dishes Continued	
PRAWN PATHIA Onions, tomato, coriander, cook	eb
hot, sweet and sour sauce	5.95
PRAWN CHILLI	
Fairly hot with fresh green chillies & coriander	
PRAWN KORMA	5.99
Prawn cooked in a mild curry spice & thick creamy sau	ce
PRAWN DHANSAK	5.95
Prawn cooked with lentils in a hot, sweet & sour sauce	
PRAWN ROGON (Cooked with herbs, spices chop	ppeb
onions, tomatoes and coriander)	5.95
KING PRAWN (Choose from five bishes)	
Curry, Bhuna, Dopiaza, Pathia or Dhansak.	

Marinated Tandoori

Marinated & landoort Speciality. These dishes are marit in freshly ground aromatic herbs & spices, cooked over a c fire. All dishes are served with green salad.	harcoal
TANDOORI KING PRAWN	11.95
TANDOORI MIXED GRILL	
Tandoori Chicken, Chicken Tikka, Lamb Tikka, Shish Keb & nan bread, served with special masalla sauce	
CHICKEN or LAMB SHASHLICK	

HALF TANDOORI CHICKEN on the bone 7.95

CHICKEN or LAMB TIKKA......7.95 HARYALI MURGH SIZZLING.......7.95 Grilled chicken marinade with spinach, mint fenugreek and coriander puree. Then cooked in a simla mirch, onions, tomatoes Served on a sizzler tempered with crushed garlic, spring onions. Garnished with coriander.

Lamb Dishes	India
LAMB CURRY (Medium)	5.50
LAMB MADRAS (Fairly hot)	
LAMB VINDALOO (Very hot)	
LAMB BHUNA	5.95
cubed onions, tomato & green pepper)	5.95
hot, sweet and sour sauce)	

ot. sweet and sour sauce)
AMB CHILLI
airly hot with fresh green chillies & coriander)
AMB KORMA
amb cooked in a mild curry spice and thick creamy say
ALID DUANICAL

Lamb cooked with lentils in a hot, sweet and sour sauce. LAMB ROGON (Cooked with herbs, spices chopped

onions, tomatoes and coriander).