



Welcome to the award-winning Indian Empire restaurant.

Since its launch in 2000 we are proud to say that we have built a reputation as one of the most popular Indian restaurants in Monmouthshire. As a former South Wales Argus Indian Restaurant of the Year winner and British Curry Awards finalist, we are delighted that this success has been recognized on numerous occasions.

"The secret of our success"

We are often asked: "What is the secret of your success?" We believe it is a combination of things: Firstly, we truly enjoy what we do and we thrive on the positive feedback from our customers who share our passion and love of classic traditional and contemporary Indian and Bangladeshi dishes.

"Fresh is best"

Our customers can be sure that all our dishes are prepared using only the freshest ingredients from local suppliers. The only exception to this rule are the spices that we import from distant parts of Indian and Bangladesh to give our cuisine an exotic, authentic taste.

"The more we share, the more we have"

We have always believed in sharing our good fortune and contribute at least 1% of our revenues every year to the community in which we work and serve. These include a number of Welsh charities and local sports clubs. Ask our staff for more information.

Take-away services

Monday - Sunday

Evening: 5.30 pm - 10.30 pm

Take-away orders

T - 01291 43 11 44

bookings@indianempire.co.uk

Other enquiries

enquiries@indianempire.co.uk

Online Menu QR Code



All our food is prepared in the kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain small bones.

www.indianempire.co.uk

Park Wall, Crick, Caldicot, Gwent NP26 5UT



RESTAURANT

Indian Empire

Menu

take away

T~0 129 143 11 44



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Park Wall, Crick, Caldicot, Gwent NP26 5UT

Starters

Each dish is served with fresh green salad and mint sauce.

Onion Bhaji

Crisp marinated onion moulded into a ball then deep-fried until golden brown 3.25

Tenga

Succulent pieces marinated in fresh mint, black pepper, coriander, garlic and tamarind sauce. Choose between chicken 3.95 or king prawns 5.95

Chad Puri

Small pancake – like, topped with pepper, spring onion and fresh coriander leaves. Choose between chicken, lamb, prawns 4.95 or king prawns 6.25

Garlic King Prawn

Selected fresh water king prawns, fried in spicy garlic butter and garnished with fresh coriander 5.95

Garlic Mushrooms

Locally sourced mushrooms, fried in spicy garlic butter and garnished with fresh coriander 3.95

Chicken or Lamb Tikka

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices 4.25

Sheek Kebab

Succulent skewered minced lamb seasoned with fresh spices 4.95

King Prawn Special

Chef's Own Recipe 6.50

Samosa (Meat or Veg)

Traditional classic samosa with light spices, coriander and spring onion 3.25

Prawn Cocktail

The cold classic of chilled prawns with salad and rosemary dressing 3.95

Chicken Chat

Sweet and sour diced chicken fillet cooked with chat masala sauce 4.25

Aloo Chat

Sweet and sour diced baked potato cooked with chat masala sauce 3.95

Tandoori Grill

Mouth-watering selection of mixed meat tandoori starters 5.95

Vegetable Platter

A surprise selection of mouth-watering vegetable starters 4.95

“After a good dinner one can forgive anybody, even one's own relations.”

~ Oscar Wilde (1854 – 1900), Irish



Chef's Recommendations

(Please add £1.00 extra for Lamb)

Haryali Murgh Sizzling (No lamb version)

Grilled chicken marinated with spinach, mint, fenugreek and fresh coriander puree. Then cooked with simla mirch, onions, and tomatoes. Served on a sizzler tempered with crushed garlic, spring onions. Garnished with coriander 10.50

Haryali Murgh Masala (No lamb version)

Grilled chicken marinated with spinach, mint coriander puree, capsicum onions, tomatoes. Served in a creamy sauce 8.95

Chicken or Lamb Tikka Bhuna Special

Delicious barbecued chunks blended with shallots, spring onions and capsicums cooked in thick sauce 8.50

Chicken or Lamb Jalfrezi

A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers and spring onions and touch of green chillies 8.50

Chicken or Lamb Gurka Masala

Cooked with yoghurt, fresh ginger, coriander, mince meat and delicately flavoured with Indian Herbs and spices 9.50

Chicken or Lamb Shatkora

A traditional Bangladeshi citrus fruit (Shatkora) cooked with tender fillet pieces to give subtle tangy flavour 8.50

Chicken or Lamb Kalia

Empire special recipe of marinated hot & spicy mince meat cooked with coriander and chillies 8.95

Chicken or Lamb Monipuri

Slightly hot sauce cooked with onion, green peppers and fresh green chillies 8.50

Chicken or Lamb Captain Pathila (Hot)

Tender strips, prepared with very special spices and herbs including, coriander, mint, garlic and yogurt in a rich tangy sauce, this really is an exotic flavoured dish 8.95

King Prawn Nawabi Bahar (No lamb version)

King prawns grilled in a clay oven, then cooked in thick sauce, served with stir fried aubergines, garnished with fresh coriander and saffron onion 13.50

Jeera Chicken (Hot or Medium)

Slightly hot in a medium thick sauce with fresh cumin 8.50

Jaipuri King Prawns

A delicious fairly hot and spicy dish cooked in a unique sauce with king prawns on the shell, green peppers, spring onions and carrots to add sweetness and texture 13.50

Chicken or Lamb Kurzi

Chef's recommendation. A chicken or lamb marinated in yogurt, herbs and mince meat served with pilau rice and crispy green salad 13.50

Machli Bhuna

Fresh water fish marinated with medium spice, cooked with garlic, onions tomatoes 8.95

Machli Jalfrezi

Fresh water fish delicious fairly hot and spicy dish cooked in a unique sauce with green peppers and spring onions and a touch of green chillies 8.95

Empire Masala Special

Chef's own recipe. Marinated medium hot chicken fillet cooked with minced meat and almonds 9.95

South Indian Mustard Chilli Chicken

Fairly hot chicken cooked with mustard and chef's special recipe 8.50

Marinated Dishes

All cooked in a traditional tandoori and served with fresh green salad and mint sauce

Tandoori Chicken (No lamb version)

Half a marinated chicken, grilled in the clay oven 9.50

Chicken or Lamb Tikka

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices. Chicken 9.00, Lamb 10.50

Tandoori King Prawns

King Prawns smothered in fresh garlic and herbs then grilled in our clay oven 15.50

Tandoori Mixed Grill

Marinated Sheek kabab, chicken and lamb tikka, tandoori chicken and naan bread with masala sauce 15.50

Chicken or Lamb Shashlick

Grilled in spices with fresh green pepper, tomato, onions and crispy green salad served with masala sauce. Chicken 11.95, Lamb 12.95

Haryali Chicken Shashlick (No lamb version)

Grilled in spices with fresh green pepper, onion and served with haryali sauce 12.95

Chicken or Lamb Dishes

(Please add £1.00 extra for Lamb)

Chicken or Lamb Curry (Medium Hot)

Traditional Indian curry 7.50

Chicken or Lamb Tikka Masala

Tender marinated pieces grilled over charcoal with a masala sauce 8.25

Chicken or Lamb Pasanda

Sliced fillets marinated in spices and cooked in a cream & almond sauce 8.25

Chicken or Lamb Bhuna

Medium hot spiced, cooked with garlic, tomato, onions and coriander 7.50

Chicken or Lamb Makhani

Mildly spiced grilled in a clay oven and cooked in a special sauce with almonds 8.25

Chicken or Lamb Dhansak

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste 7.50

Chicken or Lamb Dupiaza

Traditional onion based dish seasoned with a special collection of spices 7.50

Chicken or Lamb Karahi

Traditional dish cooked with fresh tomato, garlic, ginger and fresh coriander 8.95

Chicken or Lamb Korma

Cooked in a mild creamy curry made with coconut 7.95

Chicken or Lamb Rogan Josh

A rich, spicy, curry prepared with pimentos and garlic, garnished with fresh tomato 7.95

Chicken or Lamb Madras or Vindaloo

Traditional classic dish fairly hot or very hot curry 7.50

Chicken or Lamb Pathia

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce 7.50

Chicken or Lamb Chili Masala

Fairly hot dish cooked with green chillies and coriander with a touch of masala sauce 7.95

Seafood Dishes

(Please add £4.00 extra for changing to King Prawns)

Prawn Curry (Medium hot)

Traditional Indian curry 7.95

Prawn Pathia

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce 7.95

Prawn Chili Masala

Fairly hot dish with green chillies and coriander with a touch of masala sauce 7.95

Prawn Bhuna

Medium hot spiced, cooked with garlic, tomato and coriander 7.95

Prawn Dhansak

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste 7.95

Prawn Dupiaza

Traditional onion based dish seasoned with a collection of spices 7.95

Prawn Korma

Cooked in a mild creamy curry made with coconut 7.95

Prawn Rogan Josh

A rich, spicy curry prepared with pimentos and garlic, garnished with fresh tomato 7.95

Prawn Madras or Vindaloo

A traditional fairly hot or very hot Curry dish 7.95

King Prawn Karahi

Traditional dish cooked with fresh tomato, garlic, ginger and fresh coriander 13.50

Tandoori King Prawn Tikka Masala

Marinated king prawns grilled over charcoal with a spicy creamy sauce 13.95

Balti Dishes

Specially prepared with onions, tomatoes, coriander and medium Balti spices in a thick sauce.

Vegetable Balti 7.50

Prawn Balti 7.95

King Prawn Balti 12.95

Chicken or Lamb Balti 7.95

Chicken Spinach Balti 8.95

Lamb Spinach Balti 9.95

Empire Special Balti

Exotic dish of prawn, lamb, Chicken cooked with spinach and spices in thick sauce 9.95

Biryani Dishes

Basmati rice, blended with different spices and served with vegetable medium curry sauce

(Please add £1.00 extra for Lamb)

Chicken / Lamb / Prawns 9.95

Chicken or Lamb Tikka Biryani 10.95

King Prawn Biryani 13.95

Empire Special Biryani

A feast of chicken, lamb, prawns and mushrooms topped with an omelette 11.25

“After a full belly all is poetry.”

~ Frank McCourt (1930 – 2007), Irish-American, Pulitzer Prize Winner



Vegetarian Biryani Dishes

Each dish is specially prepared with onions, tomatoes, coriander, and medium spiced with our chef's own recipe

Vegetarian Biryani

Basmati rice blended with different spices and served with vegetable curry 9.95

Egg & Mushroom Biryani

Basmati rice blended with different spices and served with vegetable curry 9.95

Chana Potato Biryani

Basmati rice blended with chick peas, potatoes and different spices and served with vegetable curry 9.95

Vegetable Side or Main Dishes

Mixed Vegetable Masala

Cooked in ground almonds with masala sauce 3.95 | as Main 7.90

Bindi Bhaji

Okra cooked with light spices, onions, pepper, tomato and coriander 3.95 | as Main 7.90

Baingan Bhaji

Fried slices of aubergine cooked with spices, onions, pepper, tomato and coriander 3.95 | as Main 7.90

Aloo Channa

Chickpeas and potato cooked with garlic and aromatic spices 3.95 | as Main 7.90

Tarka Daal

Medium spiced yellow lentils fried with fresh garlic 3.95 | as Main 7.90

Bombay Aloo

As Side 3.25 | as Main 6.95

Aloo Gobi

Potatoes and cauliflower cooked with light spices, onions, pepper, tomato and coriander 3.95 | as Main 7.90

Sag Aloo

Spinach and potatoes, cooked with light spices, onions, peppers, tomato and coriander 3.95 | as Main 7.90

Mushroom Bhaji

Cooked with light spices, onions, pepper, tomato and coriander 3.95 | as Main 7.90

Cauliflower Bhaji

Cooked with light spices, onions, pepper, tomato and coriander 3.95 | as Main 7.90

Mutter Paneer

Indian cottage cheese and peas cooked with herbs and spices 4.25 | as Main 8.25

Sag Paneer

Indian cottage cheese and spinach cooked with herbs and spices 4.25 | as Main 8.25

English Dishes

All dishes served with green salad, peas and chips

Roast Chicken 8.95

Scampi 8.95

Omelette 8.95

Set Meals

2 person – 34.95 4 person – 69.00

Starter: Tandoori Grill (x2)

Main: Chicken Tikka Masala and Lamb Balti

Side: Bombay Aloo (x1), Pilau Rice (x2), Naan (x1) and Pappadam (x2), with Chutneys

Vegetarian Set Meal

2 person – 29.00 4 person – 56.00

Starter: Mixed Vegetables, Onion Bhajee, Vegetable Samosa (x2)

Main: Vegetable Balti, Sag Aloo Bhuna

Side: Mushroom Bhaji (x1), Pilau Rice (x2), Naan (x1) and Pappadam (x2), with Chutneys

Rice Dishes

Boiled Rice

Fluffy white long grain Basmati Rice 2.95

Pilau Rice

Aromatic basmati rice 3.25

Special Fried Rice

Basmati Rice cooked with butter, onions, peas and a fresh egg 3.95

Mushroom Rice

Fried rice with season fresh mushroom 3.95

Egg Rice

Fried rice with fresh egg 3.95

Garlic or Lemon Rice

Fused aromatic garlic or lemon zest fried rice 3.95

Bread & Sundries

Naan

Tandoori baked bread 2.95

Stuffed Naan 3.50 each

Garlic | Green chilli | Keema | Vegetable | Onion | Peshwari

Chapati

Whole meal unleavened bread cooked on a griddle 1.50

Tandoori Roti

Tandoori unleavened bread cooked in the tandoori 2.50

Pappadam or Masala pappadam 0.60

Spicy Chips 3.50

Chips 2.95

Chutney or Pickle 1.00 each, or 2.50 for the tray
(Onion and tomato salad, Mint sauce, Mango chutney, Coconut chutney, Lime pickle or Chili pickle)

Raita (Mixed)

Yogurt dip with tomatoes, onion and cucumber 2.50