



Sultan

Indian Dining
TAKEAWAY MENU

OPEN 7 DAYS A WEEK

Monday - Saturday 5pm - 11pm

Sundays 12pm - 8pm

**Tredegar Arms, Shirenewton,
Chepstow, NP16 6RQ**

01291 901121



MEAT STARTERS

- FLAMED LAMB CHOPS**£6.50
Succulent juices lamb chops marinated in spices, herbs & flamed to perfection.
- GRILLED TIKKA**£5.50
Juicy pieces of skewered chicken or lamb saturated in the chef's secret spice. (as main course £10.50)
- SHEEK KABAB**.....£5.50
Ground minced meat crusted with red onion, bell peppers & grilled in tandoori.

SEAFOOD STARTERS

- MACHLI BHAJIA**£6.50
Chunks of Swordfish deep fried in spiced batter, served with green chilli chutney.
- BABY OCTOPUS**£6.95
A real delicacy, baby octopus marinated with various spices and baked on a tava.
- CALAMARI**£5.50
Tender Squid rings, grainy crumb crunch, lightly spiced, quick fried & tossed with marigold drizzle served with home-made tamarind chutney.
- CRUNCHY CRAB**.....£8.25
Soft shell crab marinated in Indian spice,crispy fried and served with avocado salad.

VEGETARIAN STARTERS

- ONION BHAJIA**.....£4.95
A typical street snack made from onion and gram flower, curry leaf and spices.
- TANDOORI PANEER ZAFRANI**.....£4.95
Indian cottage cheese in a subtle saffron and yogurt marinated, grilled to perfection in tandoor.
- DAAGNA KHUMB**£3.95
Mushrooms marinated in our own blend of spices & baked in tandoor, served coated with sweet chilli sauce.
- CHANNA CHAAT**.....£4.50
A favourite street food, lightly spiced chick-peas sauteed with chaat masala, onion & red chilli.
- SIGNATURE SOMOSAS**£5.95
Home-made pastry filled to your choice off, minced lamb or vegetables, all lightly spiced with plenty of coriander.

HOUSE SPECIALITIES

- LAMB SHANK**£16.50
Very tender slow cooked lamb marinated with spices and finished in tandoor. Served with keema biryani in intensely flavoured sauce reduction.
- MURGHI CHANAJHALL**£14.95
Chicken delicately spiced and cooked with minced lamb, chick peas & green chillies served with saffron pilau rice.
- TAVA GUSHT**£15.95
Also known as korai gusht, baked chunks of lamb and chunky vegetables simmered with Chilli paste and curry leaf flavoured sauce served with saffron rice.
- SAGWALA**£14.95
Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaved Served with saffron pilau rice & chapatti.
- GOAN FISH CURRY**£16.50
Swordfish cooked to a medium strength, flavoured in a tomato base with various spices. Served with steamed rice & chapatti.
- BENGOL MASALA PRAWNS**£16.50
Tiger prawns cooked in delicately flavoured oriental sauce with fresh green spice, and with potato and chunks of tomato served with saffron pilau rice & chapatti.
- SHASLICK**£15.50
Juicy pieces of skewered chicken or lamb marinated in a spice blend with mixed peppers, tomato & onions.
- MIX GRILL PLATTER**.....£17.50
A feast of chicken & lamb tikka, sheek kebab and lamb chops, served with plain nan bread.

VEGETARIAN

(All dishes below are also available as side portions for £4.75)

- BRINJAL AUR ALOO TAMATAR**£6.75
South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves.
- TARKA DAHL**£6.75
Home-made Indian style lentils tempered with red chillies and garlic.
- BOMBAY ALOO JEERA**£6.75
Baby potatoes in cumin, onion, tomato and fresh coriander.
- SAAG PANEER**£6.75
Indian cottage cheese and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves.
- BINDI MASALA**.....£6.75
Okra with onion, tomato, ginger and Indian spices.



ALL TIME FAVOURITES

(All dishes - choose from chicken, lamb or vegetable)

JAL-FRAIZI £8.95

Cooked in fresh ground spices & hot green herbs with diced capsicum and tomatoes. Fairly hot dish.

BALTI £8.95

An exclusively cooked dish with fresh ground spice, tomatoes, green chillies, capsicum. Fairly hot & spicy.

PHATIA £8.95

A hot sweet and sour tasting dish prepared with garlic, red chilli, onions, capsicum with a generous portion of tomato puree.

TIKKA MASALA £8.95

An all-time favourite prepared in our recipe, rich & spicy yet flavoursome.

KORMA £8.95

A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander.

CURRY & MADRAS £7.95

Very popular dish, hot and spicy with hint of lemon.

DHANSAK £8.95

This delicious medium dish originates in ancient Persia and is cooked with lentils, garlic and ginger to create its unique sweet and sour taste.

BHUNA £8.95

This medium dish is produced from a special blend of spices fried together to produce a fairly dry curry.

MALAYAN £8.95

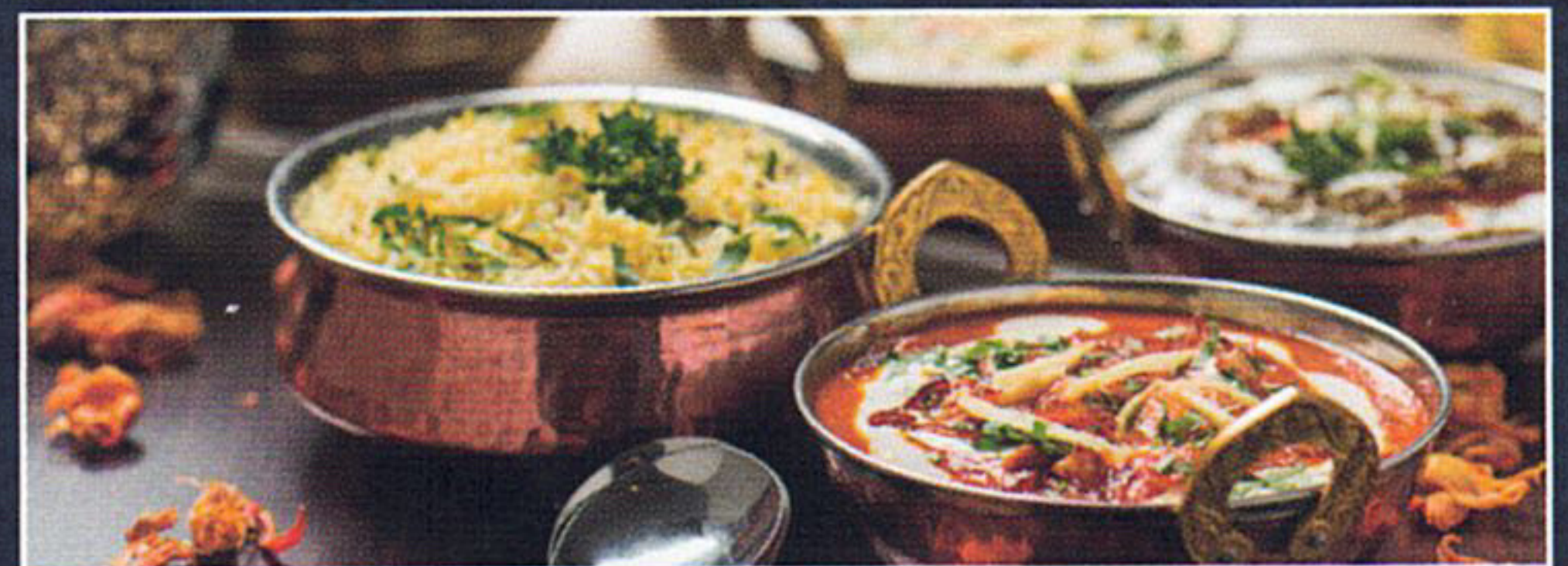
A mild and creamy curry made with yoghurt, coconut and pineapple.

ROGAN JOSH £8.95

Medium spiced with generous tomatoes.

SULTAN BIRYANI £9.95

Choice of chicken, lamb or vegetable. Served with medium curry sauce.



RICE AND BREADS

HOME MADE CHUTNEY TRAY £3.00

PAPADOMS (Plain / spicy) £0.90

STEAMED BASMATI RICE £3.75

SAFFRON PILAU RICE £3.95

COCONUT RICE £3.95

MUSHROOM RICE £3.95

KEEMA RICE £3.95

GREEN SALAD £3.00

FRES £3.00

ONION OR CUCUMBER RAITHA £3.55

TANDOORI ROTI £2.95

CHEESE NAAN £3.95

KEEMA NAAN £3.95

CHILLI CORIANDER NAAN £3.95

GARLIC NAAN £3.95

PESHWARI NAAN £3.95

PLAIN NAAN £3.60

LACCHA PARATHA £3.50

SULTAN SET MENU

SULTAN SET MEAL FOR 1 £16.50

Onion bhajia, chicken tikka masala, nan & saffron rice, papadoms & chutneys.

SULTAN SET MEAL FOR 2 £33.50

Grilled chicken tikka, onion pakora, lamb Balti, chicken tikka masala, saffron rice, garlic nan, papadoms & chutneys.

SULTAN SET MEAL FOR 2 (VEGETARIAN) £32.50

Vegetable samosa, onion bhajia, brinjal aur aloo tamatar, saag paneer, rice, laccha paratha, papadoms & chutneys.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.