BIRYANI DISHES M S E

Cooked with Basmati rice, pure Indian butter, oriental spices.
Served with vegetable curry side dish, garnished with omelette.

Chicken Biryani	12.50
Lamb Biryani	12.50
Prawn Biryani C	12.50
Chicken Tikka Biryani	12.95
Lamb Tikka Biryani	12.95
Tandoori Chicken Biryani	12.95
Mushroom Biryani	8.95
Vegetable Biryani	8.95
Special Biryani C (Chicken, Lamb, Prawn & Vegetables)	12.50
King Prawn Biryani C	16.95

DUCK DISHES S

Bengal Duck	12.95
Medium curry with chunks of capsicum, onions and tomato.	
Khushboo N M (Mild)	12.95

VEGETABLE SIDES M S

Garnished with ghee - Please tell the server if you don't want the garnish

Vegetable Bhaji	5.50
Bombay Aloo (Potato)	5.50
Aloo Gobi (Potato & Cauliflower)	5.50
Sag Bhaji (Spinach)	5.50
Sag Aloo (Spinach & Potato)	5.50
Sag Ponir (Spinach & Cheese)	5.50
Mushroom Bhaji	5.50
Tarka Dhal (Lentils)	5.50
Channa Bhaji (Chick Peas)	5.50
Brinjal Bhaji (Aubergine)	5.50
Bindi Bhaji (Okra)	5.50

NAAN BREADS E G S N M

All naan breads are made with self-raising flour

Naan	3.50
Keema Naan (Minced Lamb)	3.95
Peshwari Naan N (Contains Almond & Honey)	3.95
Garlic Naan	3.95
Cheese Naan	3.95
Chilli Naan Or Chilli Garlic Naan	3.95
Paratha	4.50
Chapati	1.50

RICE M S

Plain Rice (Boiled Rice)	3.00
Pilau Rice (Cooked With Butter Ghee)	3.00
Special Fried Rice (egg & peas) E	3.95
Mushroom Rice	3.95
Vegetable Rice	3.95
Keema Rice	3.95
Garlic Rice	3.95
Lemon Rice	3.95
Egg Rice E	3.95
Coconut Rice	3.95

KEY

Medium Slightly Hot Madras Vegetarian V

ENGLISH DISHES S

Served with chips & salad garnish.

Roast Chicken With Chips	10.50
Fried Scampi With Chips	9.50
Chicken Omelette With Chips E	8.50
Mushroom Omelette With Chips E	7.50
Chicken Nuggets G & Chips	7.95
Sirloin Steak & Chips	11.95
Garnished with onions, mushroom and tomato.	

EXTRAS S

Chips	3.50
Madras Or Rogon Or Massala Sauce	3.95
All Other Sauces	3.95

WEDNESDAY 3 COURSE DEAL

POPPADOM & CHUTNEY TRAY
CHOICE OF STARTER
CHOICE OF MAIN
RICE OR NAAN

16.50PP

SUNDAY 4 COURSE DEAL

POPPADOM & CHUTNEY TRAY
CHOICE OF STARTER
CHOICE OF MAIN
RICE OR NAAN
COFFEE OR DESSERT

16.50PP

TAVA

INDIAN RESTAURANT & TAKEAWAY

FULLY LICENSED
AUTHENTIC INDIAN
AND BANGLADESHI CUISINE

CASTLE STREET, HOLT, NR. WREXHAM LL13 9YL

APPETISERS

Plain Papadom Gluten Free	0.90
Spicy Papadom	0.90
Relishes	per person 1.50

Mint/Yoghurt Sauce, Mango Chutney, Onion Salad, Mix Pickle (Contains mustard), Red Sauce, Chilli Sauce

STARTERS

All served with salad and mint / yoghurt sauce

Mixed Starters Chicken tikka, meat samosa & onion bhaji.	5.50
Onion Bhaji (V) Variety of fresh mixed vegetables, deep fried with gram flour.	4.20
Chicken or Lamb Tikka Light spiced grilled diced chicken or lamb.	5.00
Garlic Chicken Tikka Light spices fried in clarified butter with garlic & onions.	5.50
Tandoori Chicken Tender pieces of spring chicken marinated in herbs & selected spices, grilled in charcoal clay oven.	5.00
Sheek Kebab Minced lamb pungently spiced & barbecued in a clay oven.	5.50
Shammi Kebab Specially fried lamb, finely minced & flavoured with spices & herbs.	5.95
Chicken Chat (On puree) Small pieces of chicken with chat massala & chunks of onion and capsicum	5.95
Stuffed Pepper (Chicken or Veg)	5.95
King Prawn Butterfly Whole giant king prawns delicately spiced & seasoned, then deep fried to a crispy bread.	5.95
Prawn Puree Lightly spiced prawns stir fried with onions, tomatoes served on a thin, deep fried bread.	5.95
Mixed Kebab Consisting of chicken, lamb tikka & sheek kebab	5.50
Pakora (Chicken) Pakora consist of chicken, onion & coriander deepfried with chickpea flour.	4.50
Mulligatawny soup (V) (Traditional Indian curried soup)	3.50
Samosa (Meat or Vegetable)	4.20
Prawn Cocktail	4.20
Aliza Chicken Chicken deepfried in a spicy batter.	5.00
Bangkok Spring Rolls (V) (Vegetables)	3.50
Vegetarian Mix (V) (Veg. samosa, onion bhaji & spring rolls)	4.20
Mix Platter (for 4 people) (Samosa, chicken pakora, onion bhaji, chicken tikka, lamb tikka & sheek kebab)	19.00

BALTI DISHES

A medium curry with tomato, onions, fenugreek leaves & various spices.

Balti Chicken	9.50
Balti Lamb	10.50
Balti Chicken Tikka	10.50
Balti Prawn Or Tiger Prawn	8.95
Balti King Prawn 4 Large Pieces	14.50
Balti Chicken Tikka Massala	10.50
Balti Lamb Tikka	10.95

You Can Add Mushrooms Or Ponir In Any Balti Dishes For Extra 50P

TANDOORI DISHES

Served with salad and mint yoghurt sauce.

Tandoori Chicken (Half) Chicken on the bone Marinated in yoghurt & fresh spices, cooked in the clay oven.	11.50
Chicken Or Lamb Tikka Diced chicken or lamb marinated with mixed spices and cooked in the clay oven.	10.50
Garlic Chicken Tikka Chicken with onion, tomatoes, peppers, special herbs & lots of garlic.	10.95
Tandoori Mixed Grill An assortment of tandoori dishes consisting of chicken, chicken tikka, sheek kebab & lamb tikka.	11.50
Tandoori King Prawn 5 Large Pieces Mildly spiced large king prawns, grilled over the charcoal oven & served with salad.	15.50
Tandoori King Prawn Shashlick 4 Large Pieces Succulent king prawns mildly marinated & barbecued in the tandoori oven.	15.50
Chicken Shashlick A dish highly recommended. Tender chicken pieces marinated in a sauce made with the chef's own recipe & barbecued over a charcoal clay oven, grilled with fresh tomatoes, capsicum, green chillies, coriander & onions.	11.50

CHEF'S SPECIALS

Chicken Tikka Tava	10.50
Lamb Tikka Tava	10.95
King Prawn Tava 4 Large Pieces Cooked with authentic Indian spices, bay leaf cardamom, tomatoes & coriander.	14.95
Mr. Naga (Chicken, lamb or prawns) The taste and flavour is very unique obtained from the chilli pickle called Naga. Choose to have Madras Hot or Vindaloo Hot.	10.50
Nawabi Lamb 2 piece Lamb shank thoroughly cooked in Medium, bhuna style sauce	16.95
Bombay Sizzling (Made With Tia Maria) Medium bhuna curry cooked with capsicum, tomatoes, onions. Served sizzling.	10.50
Badami Chicken or Lamb Medium to mild, cooked with ghee, coconut, almonds & peanut butter.	10.50
Chicken or Lamb Tikka Zafrani Mild creamy thick sauce with coconuts, bayleaf, cardamom, apricots & rose water.	10.50
Chicken Dish An exquisite hot & spicy chicken prepared with chef's special spices.	10.50
Chingri Dish (King prawn) 4 Large Pieces An exquisite hot & spicy king prawn prepared with chef's special spices, decorated with a range of herbs.	14.95
Mango Rose (Chicken) Tender pieces of chicken marinated in yoghurt & fresh herbs, cooked in a clay oven.	10.50
Mango Rose (King prawn) 4 Large Pieces Succulent king prawns marinated in yoghurt & fresh herbs, cooked in a clay oven. This dish is mild sweet & delicate.	14.95
Ginger Chicken Chicken tikka cooked in medium spice and lots of fresh ginger.	10.50
Ginger Lamb Soft Lamb cooked in medium spice and lots of fresh ginger.	10.50
Methi Gost Chicken or lamb with spinach and methi leaves, served sizzling.	10.50
Satkora Special Chicken, lamb or prawn Bangladeshi vegetable often served with chicken or lamb to give a very unique tangy taste.	10.50
Chicken Chat with Puri Small pieces of chicken with chat massala, chunks of onion & capsicum. Wrapped in a same bread. Served with salad and mint sauce.	11.95
NEW Murgi Masala Tandoori chicken a medium sauce with boiled egg & minced lamb.	12.00
NEW Bhindi Bhuna Chicken or lamb cooked with okra, medium spiced.	9.95
NEW Prawn Dall Sag Prawn cooked in bhuna style, medium spiced with lentils spinach.	10.50
NEW Honey Roast Butter Chicken Chicken tikka cooked with butter, tomatoe puri and coconut flour, a rich creamy dish topped with honey.	10.50

CHEF'S DELICACY DISHES

Massala
A special red sauce that has been created by our chef by blending a number of fresh ingredients together to create the special flavour that it is.

Jalfrezi Slightly hot. Contains green chilli.

Chilli Massala
Hot, bhuna style. Contains green chilli & red massala sauce

Passanda
Cooked in a creamy sauce with yoghurt.

Razala
Medium strength Bhuna style thick sauce, contains minced lamb, potato and lots of chopped onions

Achari
Medium strength Bhuna style thick sauce, contains chopped onions and mixed pickle to produce a tangy taste.

Maknee A mild saucy dish cooked with butter.

Korai Medium strength, contains chunks of pepper & onion

Garlic Dishes Medium, bhuna style & lots of diced garlic.

Chicken Tikka	10.50	Vegetable (V)	7.95
Lamb Tikka	10.95	Mixed Special Chicken tikka, lamb tikka, prawn, king prawn & vegetables	11.95
Soft Lamb Tender soft lamb pieces	10.50		
Prawn Or Tiger Prawn	9.00		
King Prawn 4 Large Pieces	14.95		

TRADITIONAL DISHES

Curry The traditional basic curry, served at medium strength.

Malayan Very mild, creamy sauce with pineapple. No spice.

Kurma Mild creamy sauce. Contains no spice.

Rogon Medium curry with fresh tomatoes on top.

Bhuna A medium strength curry in a moist thick sauce with plenty chopped onions.

Dupiaza Medium. Contains chunks of onions and green peppers.

Sagwalla Medium, cooked with spinach, garlic, herbs & spice.

Dansak Sweet, sour & fairly hot cooked with lemon juice & lentils.

Pathia Sweet, Sour & fairly hot, Bhuna style sauce, lemon juice.

Madras Hot, smooth sauce, prepared with chilli, garlic,lemon juice.

Vindaloo Very hot dishes in a smooth sauce.

Ceylon Very very hot curry in a smooth sauce.

Chicken	9.50	King Prawn 4 Large Pieces	14.95
Chicken Tikka	10.50	Vegetable (V)	7.95
Lamb Tender soft lamb pieces	10.50	Mixed Special Chicken, Lamb, Prawn, King Prawn & Vegetable	11.95
Lamb Tikka	10.95		
Prawn Or Tiger Prawn	8.95		

Medium Slightly Hot Madras Vegetarian (V)

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.