VEG DISHES

SPECIAL VEGETABLE BHUNA£6.50
Mushroom, aubergine, cauliflower, chick peas
Dry well spiced
SHAHI VEGETABLE MASSALA
Potatoes, chickpeas, aubergine Cooked in Tandoori sauce with
almond and coconut
SAG PANEER OR MATTER PANEER
Spinach cooked with Indian cheese or peas
SAIMAH'S SPECIAL VEGETABLE KARAHI
Selected vegetables moderately spiced and cooked with aubergine,
butternut squash & mushrooms. Prepared with fresh garlic and green
chillies, garnished with coriander.
CHANA PANEER BALTI
Chick peas vegetable and cheese cooked in a spicy sauce garnished
with coriander and with green chillies.
SYLHETI SHOBJI£6.50
Spinach, green peas, potatoes, prepared with fresh garlic and spices,
garnished with
5
coriander and spring onion.
<u> </u>
coriander and spring onion.
coriander and spring onion. ALOO CHANA BHUNA
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger,
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander
coriander and spring onion. ALOO CHANA BHUNA
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander
coriander and spring onion. ALOO CHANA BHUNA
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond powder, coconut powder and fresh cream. Mild
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond powder, coconut powder and fresh cream. Mild ALOO GOBI KORMA £6.95
coriander and spring onion. ALOO CHANA BHUNA
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond powder, coconut powder and fresh cream. Mild ALOO GOBI KORMA £6.95 A preparation of mild spices with fresh cream to create a delicate flavour and creamy texture
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond powder, coconut powder and fresh cream. Mild ALOO GOBI KORMA £6.95 A preparation of mild spices with fresh cream to create a delicate flavour and creamy texture ALOO CHANA SAAG BALTI £6.95 A fine selection of balti herbs & spices
coriander and spring onion. ALOO CHANA BHUNA £6.50 Aloo and chickpeas cooked in thick sauce, with tomatoes, ginger, garlic and coriander GOBI PALAK £6.50 Cauliflower and spinach leaves cooked with garlic, ginger, onions and spices, granished with coriander PANEER TIKKA MASALA £6.95 Indian cheese cooked with our own special tandoori sauce, almond powder, coconut powder and fresh cream. Mild ALOO GOBI KORMA £6.95 A preparation of mild spices with fresh cream to create a delicate flavour and creamy texture ALOO CHANA SAAG BALTI £6.95

SIDE DISHES

OIDE DIGITED	
MIXED VEGTABLE BHAJI	£3.50
MUSHROOM BHAJI	£3.50
BHINDI BHAJI	£3.50
SAAG BHAJI	£3.50
CAULIFLOWER BHAJI	£3.50
BOMBAY ALOO	£3.50
TARKA DHALL	£3.50
ALOO GOBI	£3.50
SAAG ALOO	£3.50
DHALL MOSSALA	£3.50

BIRYANI

BIRYANI'S
Specially cooked Basmati rice with herbs & spices, flavoured nuts and
sultana. May be mixed to suit individual preference eg: Lamb,
chicken, prawn or vegetable

RICE DISHES

VEENA DU AU DICE	CO FO
KEEMA PILAU RICE	£3.5U
MUSHROOM PILAU RICE	£3.50
EGG PILAU RICE	£3.50
PEAS PILAU RICE	£3.50
LEMON PILAU RICE	£3.50
PILAU RICE (BASMATI)	£2.95
PLAIN BOILED PATNA RICE	
VEGETABLE PILAU RICE	
KASHMIRI PILAU RICE	

NAAN BREAD

PLAIN NAAN	£2.50	
KEEMA NAAN		
PESHWARI NAAN		000
GARLIC NAAN		
CHEESE NAAN		-
STUFFED VEGETABLES NAAN		tion or
CHICKEN TIKKA NAAN		-
CHILLI NAAN		1
MIX NAAN (chicken, keema & cheese)		

SUNDRIES

STUFFED VEGETABLE PARATHA	£2.40
PARATHA	£2.10
TANDOORI ROTI	£1.10
CHAPATTI	£0.90
PUREE	£1.10
CHIPS	£2.00
RAITA (ONION OR CUCUMBER)	£1.10

ENGLISH DISHES

erved with chips & mushroom)	
HICKEN OMELETTE	£5.95
USHROOM OMELETTE	£5.95
HICKEN NUGGETS & CHIPS	£5.95
CAMPI & CHIPS	

If there is any dish which does not appear on our menu please ask our staff for more information.
If you have any food allergies please inform a member of staff before ordering.





CHEF'S SPECIAL 4 COURSE MEAL WED & SUN SPECIAL ADULTS £10.95 | CHILDREN £5.95 (UNDER 7)

www.saimahsrestaurantilkley.co.uk

MIXED PICKLE		WILD DIGITED
RED SAUCE (HOT)		MASSALA (Chicken or Lamb Tikka) (Mild)£8.95
MINT SAUCE		UK's best & most popular dish cooked with our own
PLAIN POPADOM		special tandoori sauce, almond powder, coconut
PICKLE TRAY (Mango chutney, red onions, mixed		powder, sultanas & fresh cream (mild)
GREEN SALAD		TANDOORI BUTTER CHICKEN (Mild)£8.50
		Marinated chicken in rich creamy sauce cooked with
MASSALA POPADOM	£0.70	plumb tomatoes
VECETA DIANIC	TA DTEDC	PASSANDA (Mild) Chicken £8.50Lamb £9.50 Tender pieces of chicken or lamb marinated in spices
VEGETARIAN S	IAKIEKS	
(Served with salad and mint sauce) VEGETABLE PAKORA	CO OE	cooked with cream, coconut powder and mango,
VEGETABLE FARURA	t2.7J 27 07	dressed with sultanas RAWALPINDI £8.50Lamb £9.50
CHANA PUREE Chick peas cooked in medium spices, garnish	ed with fresh coriander served with nurse	A very popular dish in the subcontinent it is
ONION BHAJI	£3.50	generally mild in taste, Gently cooked with yogurt,
ONION BHAJI Freshly chopped onions fried with special he	rbs and spices.	fresh cream, coconut and almond powder and butter
ALOO CHAAT	£2.95	and selected spices garnished with dates. A taste of
Finely chopped potato cooked with special c	haat massala served with puree.	the east BADAMI KHANA TIKKA (Mild)£8.50
MUSHROOM PAKORA	een fried served with fresh salad	Succulent chicken tikka pieces cooked with cashew
VEGETABLE SAMOSA	£3.50	
Mixed vegetables wrapped with pastry		SALAN Chicken £8.50Lamb £9.50
CHILLI PANEER CHAAT	£3.95	Marinated chicken or lamb simmered in red wine
Indian cheese henners and onlons with shick	ss and dreen chilli	with gently spiced coconut cream, tandoori sauce
PANEER TIKKA Indian cheese marinated in medium spice, gr	illed on skewers	and fresh coriander
ALOO PAKORA	£2.95	MAKANI Chicken £8.50Lamb £9.50 Tender pieces of chicken or lamb marinated in
Potatoes coated with a spicy batter and deep	fried	Peshwari spices. Creamy and cheesy.
NON VEGETARIAN &	SEA FOOD STARTERS	KASHMIRI KARAHI Chicken £7.95Lamb £9.50
(served with sala	d & mint sauce)	Chicken or lamb cooked in mixed spices, herbs,
MIXED PLATTER (For two)	FISH BAZA (For two)£6.95	green peppers, onions, tomatoes & double cream,
Chicken tikka, Seekh kebab, Tandoori king	Marinated in tandoori sauce & special	garnished with fresh coriander
nraum (Onion bhaii	spices, fried on a pan to give a distingtive	HYDRABADI Chicken £7.95Lamb £9.50
SIZZLING MIX (For two)£8.95	taste	A distinctly rich dish cooked in selected spices with
Consisting of chicken tikka, lamb tikka,	MASALA FISH£5.95	fresh coriander, tomatoes and ginger in juices of
tandoori king prawn, haddock, onion bhaji	Marinated fish in selected spices, deep fried	bayleaf, cardamoms, cloves and cinnamoms. Topped with fried onion rings. Mild/medium.
and specially spiced onions, served sizzling	and served with fresh salad	MOLTANI Chicken £7.95Lamb £9.50
on a hot plate CHICKEN TIKKA £3.50	FISH TIKKA£5.50	Lamb or chicken cooked in a lightly spiced sauce
Diced honeless chicken marinated in	Haddock marinated in tandoori sauce,	with a variety of fresh herbs and spices, fresh
medium spices, grilled on skewers	grilled in clay oven	tomatoes and plain yogurt. (Highly recommended,
LAMB CHOPS £4.95	TANDOORI TROUT	mi l d)
Lamb chops on the bone marinated in	grilled in clay oven.	TANDOORI
medium spices, grilled on skewers	CHAAT £3.50	-
TANDOORI CHICKEN £3.50 Spring chicken marinated in yogurt with	Freshly chopped chicken or lamb cooked	SPECIAL SIZZLERS
delicate herbs and spices, tandoori	with special massala and served on puree	(All sizzlers are served with fresh green salad and mint sauce)
harbeque	PRAWN PUREE£4.50	1/2 CHICKEN TANDOORI£6.95
SEEKH KEBAB£3.50	Fresh coriander and tamarind sauce	Spring chicken marinated in tandoori spices, herbs
Tender steak, minced lamb with onions,	dominate the taste served with puree	and yogurt, cooked in clay oven.
fresh mint and herbs, grilled on skewers	KING PRAWN PUREE£4.95	KING PRAWN TANDOORI£11.95
MIX KEBAB£3.95	Fresh coriander and tamarind sauce	Marinated in tandoori spices, herbs and yogurt
Chicken tikka, seekh kebab & onion bhaji	dominate the taste served with puree	cooked in clay oven
SPICY TIKKA £3.95 Chicken tikka with fried onions, green	MACHLI PAKORA £4.95	CHICKEN OR LAMB TIKKA£6.95
chillies and spices	Fresh haddock marinated in yoghurt,	Diced spring chicken or lamb marinated in tandoori
CHICKEN PAKORA£3.95	chickpea flour with spices and deep fried.	spices, herbs and yogurt, cooked in clay oven.
Pieces of chicken tikka in spicy batter deep	TANDOORI KING PRAWN	TIKKA SHASHLIK£7.95
fried	King prawn marinated in yogurt,	Diced spring chicken or lamb, marinated in tandoori
MEAT SOMOSA£3.50	barbecued in clay oven.	spices and herbs with tomato capsicum and onions.
Minced lamb wrapped with pastry		PANEER SHASHLIK£8.50
FAMOUS CURRY I	DISHES	Indian cheese with spices, herbs, capsicum and
KORMA, BHUNA, MADRAS, DHANSAK, DOPIAZ		onions.
CHICKEN TIKKA	95 I AMR \$250	DENUAL MIA UNILL
CHICKEN OR PRAWN DISHES		An assortment of tandoori delicacies consisting of
		tandoori chicken, chicken tikka, seekh kebab and
VEGETABLE DISHES		tandoori king prawn. Served with nan.
KING PRAWN DISHES	£10.95	

CONDIMENTS

MANGO CHUTNEY

SEEMA'S SPECIAL

...£0.90 MILD DISHES

CHEF'S SPECIA CHICKEN REZALA Chicken £8.50Lamb 9
Marinated chicken or l amb cooked with
onions, garlic, ginger, yogurt, garam ma chillies, mixed spices & touch of masala
FISH MASALA (Asian Style) \mathfrak{L} Marinated pieces of haddock fish or kin
prawns, cooked with specia <mark>l</mark> spices, onion, tomatoes, green chi ll ies a
red chi ll i powder, fresh garlic, ginger, tandoori sauce and fresh coriander
AFGHANI STYLE Chicken £8.50.Lamb ! A classical Afghani dish comprising of ch
or lamb which considering the expense and efforts involved - it's normally cooke
Royalty! Cooked very gently in a rich sau finely chopped spring onion and flavour
with saffron. MURGH RAJASTANI£
Selected Kashmiri herbs and spices with tomatoes, capsicum, lemon, spring onic
garlic and ginger, green chilli and eggs. result is an astonishing blend of flavour
Dry, spicy and gorgeous. BENGAL PALAK£
Choice of king prawn or haddock fish, c with spinach, fresh garlic, spring onion,
spices & a touch of red chilli powder, garnished with coriander
JEERA£
Tender pieces of lamb and butternut sq cooked with ginger, garlic, cumin seeds tomatoes, onions, fresh coriander, mixe
herbs and spices BENGAL SPICE Chicken £8.50.Lamb £
Marinated chicken or lamb, cooked with spices, green chilli pickle, spring onions
tomatoes & garnished with fresh corian HANDI Chicken £8.50Lamb £ 9
Mushrooms and spinach cooked in spec spices, fresh garlic, ginger, tomatoes and
coriander. Medium/hot BALTI MASSALA Chicken £8.50.Lamb §
Tender pieces of lamb or chicken cooke special tandoori sauce, spices, green
chi ll ies tomatoes, fresh gar l ic, coriander ginger. (Medium /Hot)
LEMON THARKARI£
garlic and ginger then cooked with onic green chillies lemon skin, turmeric and
coriander. SHATKORA Chicken £8.50Lamb £
A fairly dry dish cooked in a medium, ho sour sauce prepared with Citrus Macrop
fruit indigenous to Sylhet, Bangladesh. A must try!
BALTIS
CHICKEN BALTI
CHICKEN TIKKA BALTI
1 4 4 1 1 1 1 1 1 1 1

CHICKEN REZALA Chicken £8.50Lamb £9.95 Marinated chicken or lamb cooked with	chickpeas in spicy fresh lemon juice,	BENGAL TAWA Chicken £8.95 Lamb £9.95
onions, garlic, ginger, yogurt, garam masala,	bullet chillies, garnished with fresh coriander	Marinated chicken or lamb, cooked with hot spices, garlic, ginger, onion, green pepper,
chillies, mixed spices & touch of masala sauce	and ginger	tomatoes, green chillies and coriander. served on
FISH MASALA (Asian Style)£11.95	MOGLA SPICE SPECIAL£9.95	a hot sizzler.
Marinated pieces of haddock fish or king	King prawn, chicken, lamb and mushrooms	JAFLON Chicken £7.95Lamb £9.95
prawns, cooked with special spices, onion, tomatoes, green chillies and	cooked with garlic, ginger, coriander, onions,	Chicken or lamb cooked in mixed spices, herbs,
red chilli powder, fresh garlic, ginger,	tomatoes and bullet chillies with traditional spices and herbs. (Medium strength)	green peppers, onions, tomatoes, garnished with
tandoori sauce and fresh coriander	SHERPURI£8.50	fresh coriander. (Authentic Bengali dish)
AFGHANI STYLE Chicken £8.50.Lamb £9.95	Tender pieces of chicken grilled in tandoori	CHICKEN CHILLI MASSALA (Med/hot)£7.95
A classical Afghani dish comprising of chicken	and cooked with fried mushrooms, onions	Prepared with boneless chicken from the charcoal, a touch of massalla sauce, onions, green
or lamb which considering the expense and efforts involved - it's normally cooked for	and capsicum with Punjabi massala in a thick	chillies and spices to give a slightly hot taste.
Royalty! Cooked very gently in a rich sauce,	sauce.	KARACHI LAMB (Medium) £9.50
finely chopped spring onion and flavoured with saffron.	SHAHJANI Chicken £8.50Lamb £9.95	An amazing mixture of tender lamb curried with
MURGH RAJASTANI£8.50	Delicious combination of lamb or chicken	minced chicken Breast spinach and tomatoes. This dish is spiced with garlic, ginger and
Selected Kashmiri herbs and spices with fresh	tikka and spinach with fennel, coriander &	garnished with cucumber and egg.
tomatoes, capsicum, lemon, spring onion,	chillies.	JALFREZI Chicken £8.50Lamb £9.50
garlic and ginger, green chilli and eggs. The	METHI GARLIC Chicken £8.50.Lamb £9.95 Tender chicken or lamb cooked with fresh	Diced chicken or lamb marinated in fresh lemon
result is an astonishing blend of flavours. Dry, spicy and gorgeous.	garlic, spices, methi leaves, spring onions,	juice capsicum, onion and fresh green bullet
BENGAL PALAK£12.95	garnished with fresh coriander	chillies (a bit spicy)
Choice of king prawn or haddock fish, cooked	KERELLA Chicken £8.50Lamb £9.95	CHANA THARKARI Chicken £8.50Lamb £9.95 A famous Persian dish lavishly garnished with
with spinach, fresh garlic, spring onion,	Cooked with spinach and chick peas	fresh garlic and spring onion, ginger, green
spices & a touch of red chilli powder, garnished with coriander	garnished with a touch of fried garlic and	chillies, tomatoes, lemon and chana dhall. It's
JEERA£9.50	fresh corriander. Medium spicy to taste.	superb!
Tender pieces of lamb and butternut squash	JAIPUR SPICE Chicken £7.95Lamb £9.50	NAGA THARKARI£8.50
cooked with ginger, garlic, cumin seeds,	Tandoori chicken off the bone cooked in	A combination of marinated chicken cooked with minced meat with a combination of the finest
tomatoes, onions, fresh coriander, mixed herbs and spices	yogurt garden mint and with garlic and ginger and a touch of red chilli powder	Indian spices with hot chilli paste, fresh garlic.
BENGAL SPICE Chicken £8.50.Lamb £9.50	garnished with coriander and selected spice.	(Medium dry, fairly hot)
Marinated chicken or lamb, cooked with	THALI Chicken £8.50Lamb £9.50	SAIMAH'S SPECIAL KARAHI £9.95
spices, green chilli pickle, spring onions,	Marinated chicken or lamb with deep fried	Lamb, chicken, king prawn, green peas, chana
tomatoes & garnished with fresh coriander	onion and peppers cooked with fresh garlic,	dhall in a very very rich sauce. Neatly spiced with so many different flavours.
HANDI Chicken £8.50Lamb £9.95 Mushrooms and spinach cooked in special	cumin seeds, black pepper, bullet chillies,	FASMISALI Chicken £8.50 Lamb £9.50
spices, fresh garlic, ginger, tomatoes and	fresh coriander and mixed spices	A speciality from Hydrabad. Diced pieces of
coriander. Medium/hot	HOT SPICE Chicken £8.50Lamb £9.50	chicken or lamb marinated and cooked in
BALTI MASSALA Chicken £8.50.Lamb £9.50	Tender pieces of chicken or lamb, fried with	tantalising mixed pickles, massala laced with
Tender pieces of lamb or chicken cooked with special tandoori sauce, spices, green	tomatoes, onions, green chillies, fresh coriander, black pepper, cinnamon, bay	fresh green chillies and fresh coriander.
chillies tomatoes, fresh garlic, coriander and	leaves, cardamoms and mix spices	NAWABI Chicken £8.50Lamb £9.95 The most complex of all great curries. Comprises
ginger. (Medium /Hot)	MUMBAI THARKARI Chicken £8.50.Lamb £9.50	twenty one ingredients each roasted individually
LEMON THARKARI£11.95	Tender pieces of chicken or lamb cooked with	prior to being grained, this lends a rich brown
Fresh king prawns marinated in lime juice,	garlic, ginger, mixed spices, black pepper,	colour to this mouth watering dish.
garlic and ginger then cooked with onions, green chillies lemon skin, turmeric and fresh	potatoes, saag and green chillies	GINGER MURGH Chicken £8.50Lamb £9.95 Barbecued chicken or lamb tikka, cooked in
coriander.	PUNJABI	ginger, tomatoes with eastern spices & garnished
SHATKORA Chicken £8.50Lamb £9.50	Traditional dishes cooked in authentic style	with coriander, medium to hot taste
A fairly dry dish cooked in a medium, hot and	with fresh green chillies, peppers, tomatoes,	BENGAL GARLIC CHILLI
sour sauce prepared with Citrus Macroptera fruit indigenous to Sylhet, Bangladesh.	coriander, ginger, garlic and special spices.	Chicken £8.50Lamb £9.50
A must try!	CHICKEN PUNJABI£7.95	Chicken or lamb in a thick sauce, made with fresh
,	LAMB PUNJABI£9.95	capsicum garlic green chilli, tomatoes with a sprinkle of fresh coriander.
BALTIS	KING PRAWN OR HADDOCK£11.95	springe of trest continues.
	CO OF	SIZZLING KARAHI
CHICKEN BALTI		
	TRINU I RAWN DALII	Cooked with fresh garlic and ginger, onion green pepper, chillies, black pepper, fresh lemon,
SPECIAL MATKA		selected herbs and spices
This is a unique form of cooking exclusive therbs and spices, served in a matka (attract	to chef. Specially cooked with traditional	CHICKEN £8.50
nerus and spices, served in a matka (attract	live ciay pol)	LALIB CO. C.

Chicken £7.95Lamb £9.50 LAMB £9.95

MATKA KING PRAWNS £11.95 KEEMA, SAAG, MOTOR £8.50

MATKA FISH (Haddock)

....£11.95 KING PRAWN/FISH (Haddock)£11.95

PARSI Chicken £8.50.....Lamb £9.50 HOUSE SPECIALS