

SET MEALS

Set meal for Two

Starters: 2 Pappadams & a Chutney Tray,
Onion Bhaji & Chicken Tikka

Main: Choice of any 2 Main Curry (£11.50 or under)
(Excluding King Prawn, Lamb Chops & Salmon)

Side Dishes: Mushroom Bhaji
2 Pilau Rice, Plain Nan Bread
& Coffee

£39.95

Set meal for Four

Starters: 4 Pappadams & Chutney Tray,
Chicken Tikka, Lamb Tikka,
Sheek Kebab, Onion Bhaji.

Main: Choice of any 4 Main Curry (£11.50 or under)
(Excluding King Prawn, Lamb Chops & Salmon)

Side Dishes: Vegetable Bhaji, Bombay Aloo,
4 Pilau Rice, 2 Plain Nan Breads
& Coffee

£79.95

Adrak

CONTEMPORARY EASTERN CUISINE

MENU



Terms & conditions: offers cannot be used in conjunction with any other offers. Any changes to set meals or offers will incur a charge.
We may also use artificial food colouring.

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STARTERS

APPERTISER

Pappadom	£0.80
Chutney Tray	£3.00
Lime Pickle	£1.00

CHICKEN

Chicken Roll	£4.95
Tender pieces of minced chicken, wrapped in a delicate pastry for a delighting starter.	
Tandoori Chicken	£5.50
Chicken on the bone in a tandoori marinade.	
Chicken Tikka	£5.50
Succulent pieces of chicken in a mild tikka & yoghurt marinade.	
Chicken Chat Puri	£5.50
Tender chicken cooked in light spices, served with a special puri bread.	
Garlic Chicken Chat Puri	£5.50
Tender garlic chicken cooked in light spices, served with a special puri bread.	
Chicken Pakora	£5.50
Spicy chicken deep fried with spicy batter.	
Chicken Stir-fry	£5.50
Tender chicken pieces stir-fried with peppers & onions in chef's special spices.	
Chicken Chilli Chat	£5.50
Chicken tikka cooked in light spices & extra added chillies for a mouth watering flavour & excellent consistency.	
Chicken Shashlik	£5.50
Marinated in mildly spiced yoghurt with chicken tikka, tomatoes, green & red peppers & onions.	
Garlic Chicken Tikka	£5.50
Chicken pieces grilled with garlic of mild spices.	



SEAFOOD

Prawn Puri	£5.50
Lightly spiced prawns served with a deep fried puri bread.	
Fish Pakora	£5.50
Succulent pieces of fish deep fried in a spicy batter.	
Fish Stir-fry	£5.50
Tender fish stir-fried with onions in chef's special spices.	
Tandoori King Prawn	£6.95
Marinated in mildly spiced yoghurt then cooked in clay oven.	
King Prawn Puri	£6.95
Lightly spiced king prawns served with a deep fried puri bread.	
Salmon Tikka	£7.95
Pieces of salmon in a mild tikka & yoghurt marinade, cooked in a charcoal clay oven.	
Salmon Shashlik	£7.95
Salmon cooked with onions & peppers in a special sauce in the clay oven.	

LAMB

Meat Somosa (2)	£4.95
A delicate crispy pastry envelope filled with savoury minced lamb, deep fried.	
Seekh Kebab (2)	£5.50
Spicy minced lamb cooked on skewers.	
Reshmi Kebab	£5.50
Spicy minced lamb patty covered with an omelette.	
Shamee Kebab	£5.50
Spicy minced lamb patty pan fried.	
Lamb Tikka	£5.95
Succulent pieces of lamb in a mild tikka & yoghurt marinade.	
Tandoori Lamb Chops (3)	£6.95
Lamb chops on the bone in a tandoori marinade.	
Lamb Shashlik	£6.95
Marinate in mildly spiced yoghurt with lamb tikka, tomatoes, green & red peppers, onions.	



VEGETARIAN

Onion Bhaji	£4.95
Deep fried spicy fritter consisting of onions in a mild spicy batter & fresh coriander.	
Vegetable Somosa (2)	£4.95
A delicate crispy pastry envelope filled with vegetables & deep fried.	
Paneer Pakora	£4.95
Flavoured Indian cheese deep fried in a spicy batter.	
Vegetable Chat Puri	£4.95
Vegetables cooked in light spices, served with a special puri bread.	
Mushroom Chat Puri	£4.95
Mushrooms cooked in light spices, served with a special puri bread.	
Aloo Chat Puri	£4.95
Rich potatoes cooked in light spices, served with a special puri bread.	
Chana Chat Puri	£4.95
Chick peas cooked in light spices, served with a special puri bread.	



Special Starter for 1

Chicken Tikka, Lamb Tikka, Sheek Kebab,
Lamb Chops, Onion Bhaji & Drumstick

£7.50

Special Starter for 2

2 Onion Bhaji, 2 Chicken Tikka,
2 Lamb Tikka, 2 Sheek Kebab &
2 Drumstick

£13.95

Special Starter for 4

4 Onion Bhaji, 4 Chicken Tikka,
4 Lamb Tikka, 4 Somosa, 4 Sheek Kebab
& 4 Drumsticks

£25.95

BIRYANI DISHES

*Prepared with basmati rice, spices & herbs, topped with an omelette, tomato, cucumber.
Served with a separate vegetable curry sauce. Any other curry sauce £2.00 extra.*

CHICKEN or LAMB	£10.50
PRAWN	£10.50
KEEMA	£10.50
PANEER Indian Cheese	£10.50
VEGETABLE	£10.50
CHICKEN TIKKA	£10.95
LAMB TIKKA	£10.95
TANDOORI CHICKEN	£10.95
MIX Chicken, Lamb & Prawns	£12.95
SPECIAL MIX Chicken Tikka, Lamb Tikka & King Prawns	£13.95
PHANGASH FISH	£13.95
KING PRAWN	£14.95
SALMON FISH	£15.95



ENGLISH DISHES

Served with chips and salad

Plain Omelette	£8.95
Prawn Omelette	£10.95
Fried Chicken & Chips	£10.95
Chicken Omelette	£10.95
Mushroom Omelette	£10.95
Chicken Nuggets	£10.95

SIDE DISHES

Aloo Gobi Potato & Cauliflower	£4.95
Mushroom Bhaji	£4.95
Vegetable Bhaji	£4.95
Any Curry Sauce	£4.95
Chana Bhaji Chick Peas	£4.95
Sag Aloo Spinach & Potatoes	£4.95
Sag Bhaji Spicy Spinach	£4.95
Sag Paneer Spinach & Indian Cheese	£4.95
Bambay Aloo Spicy Potato	£4.95
Tarka Dhall Spicy Lentils	£4.95

RICE

Boiled Rice	£3.95
Pilau Rice	£3.95
Mushroom Pilau Rice	£4.50
Vegetable Pilau Rice	£4.50
Onion Rice	£4.50
Egg Pilau Rice	£4.50
Keema Pilau Rice	£4.95

SUNDRIES

Chips	£2.95
Spicy Chips	£4.95
Raitha (Cucumber or Onion)	£1.95

BREAD

Chapati	£2.50
Plain Nan	£3.95
Peshwari Nan	£3.95
Garlic & Cariander Nan	£3.95
Plain Paratha	£3.95
Garlic Nan	£3.95
Keema Nan	£3.95
Coriander Nan	£3.95
Garlic & Cheese Nan	£4.50



SEAFOOD SPECIAL

All the Seafood Special Dishes are available in Phangash or Salmon.

Kazana Mass (((()	Phangash £12.95	Salmon £15.95
Cooked in a medium thick sauce, well spiced with fresh herbs, green & red peppers.		
Thawa Handi (((()	Phangash £12.95	Salmon £15.95
Specially cooked in highly flavoured sauce with peppers, onions & green chillies to give the dish an authentic taste.		
Sylheti Shatkora (((()	Phangash £12.95	Salmon £15.95
Prepared with green & red peppers, onions, tomatoes & medium hot spices with added citrus fruit, topped with fresh coriander.		
Fish Thawa (((()	Phangash £12.95	Salmon £15.95
A thawa style dish cooked with fresh onions, peppers & medium ground spices for a mouth watering taste.		
Fish Chilli (((()	Phangash £12.95	Salmon £15.95
Diced fish cooked in a special spicy sauce. This dish is popular in Cheetagang.		
Uri Chingri (((()		£14.95
A popular dish in Dhaka cooked with trench beans and King Prawns with a combination of herbs and spices for a fairly hot taste.		

TRADITIONAL DISHES

The following fillings are available with the dishes below.

Chicken	£10.50	Lamb	£10.50
Chicken Tikka	£10.95	Lamb Tikka	£10.95
Prawn	£10.50	King Prawn	£14.95
Tandoori Chicken (off the bone)	£10.95	Keema (Mince Meat)	£10.50
Paneer (Indian Cheese)	£10.50	Vegetable	£10.50
Mix (Chicken, Lamb & Prawn)	£11.95	Salmon Fish	£15.95
Special Mix	£12.95	Phangash Fish.	£12.95
(Chicken Tikka, Lamb Tikka & King Prawn)			

Bhuna ((()
Medium with a thick sauce, well spiced with fresh herbs.
Dupiaza ((()
A combination of spices, plenty of onions fried & cooked together to provide a dish of medium.
Vindaloo (((()
Greater use of spices, garlic, ginger & black pepper, producing a hot taste.
Samber (((()
Hot & Spicy cooked in tomatoes, lentils, onions, fresh herbs & fresh lemon added to give a sharp distinctive taste.
Madras (((()
Has a greater portion of spices & tomato puree that lends a fairly hot taste.

Plain Curry (((()
Produced from a wide but basic ranges of spices.
Rogan Josh (((()
Medium curry prepared with fresh tomatoes, pimentos, fried onions & a varied range of fresh spices for a unique fresh flavour.
Pathia (((()
A dish with garlic, onions, red chillies, black peppers & lemon juice are extensively used giving a hot, sweet & sour taste.
Dhansak (((()
Sweet, Sour, although highly flavoured. Prepared with pineapple, lentils, lemon juice, giving it a delicious taste of its own.
Korma (((() (((()
Very Mild, a preparation of mild spices cooked with coconut & fresh cream to create a delicate flavour & creamy texture.

POPULAR DISHES

CHICKEN TIKKA	£11.50	SPECIAL MIX	£12.95
LAMB TIKKA	£11.50	(Chicken Tikka, Lamb Tikka & King Prawn)	
TANDOORI CHICKEN	£11.50	MIX	£11.95
PRAWN	£10.50	(Chicken, Lamb & Prawn)	
TANDOORI KING PRAWN	£14.95	PHANGASH FISH	£12.95
VEGETABLE	£10.50	SALMON FISH	£15.95

MOSSALA (((() (((()
Lightly spiced yoghurt & cream cooked with almonds, sugar & coconut to create an aromatic creamy dish.

PASSANDA (((() (((()
Lightly spiced, mild & sweet dish cooked with almonds, coconut, soya sauce, sugar & a touch of single cream.

BUTTER CHICKEN (((() (((()
Succulent pieces of chicken cooked with almonds, coconut and pure ghee in a mild creamy sauce.

MAKHANI (((() (((()
A sweet dish combined with cream, sugar, almond, butter & a touch of sweet mango sauce to leave the dish mild, savoury & exceptionally smooth. Garnished with cheese.

CHEF'S SPECIAL

Majority chefs special dishes are prepared with Chicken Tikka or Lamb Tikka.

AKBARI CHAM CHAM (((()	£10.95
Cooked with tandoori chicken off the bone, garnished with a special thick sauce.	
SHAHI (((() (<i>Chicken or Lamb</i>)	£10.95
This dish is cooked with minced meat, onions, herbs & spices topped with cucumber & tomatoes.	
NEPALESE (((() (<i>Chicken or Lamb</i>)	£10.95
Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & with a special Nepalese chilli sauce.	
MURGHI MOSALLA (((()	£10.95
Prepared with diced chicken which is marinated in yoghurt, herbs & spices then cooked with minced meat and tandoori sauce, selection of spices and a boiled egg. Served with onion rings.	
SHASHLIK KHORAI (((() (<i>Chicken or Lamb</i>)	£10.95
Traditionally cooked with green & red peppers, onions & grilled in the clay oven with a succulent sauce.	
CHILLI MOSSALA (((() (<i>Chicken or Lamb</i>)	£10.95
A bhuna style dish cooked with green chillies, garlic, ginger & a generous amount of mossala sauce to give an exotic taste.	
BELATI (((() (<i>Chicken or Lamb</i>)	£10.95
Cooked in a delicate spicy sauce with fresh orange juice, almonds and fresh cream to produce a mild taste.	
DOHI (((() (<i>Chicken or Lamb</i>)	£10.95
Fresh banana cooked in an aromatic, mild, spicy sauce with fresh cream and almonds.	
KOFTA PANEER (<i>Cheese</i>) (((()	£10.95
An exotic range of herbs and spices used with meat ball and cheese to give a delicate taste.	
GOSHT ACHARI (((()	£10.95
A very popular dish around the Indian state of Gujrat cooked with lamb and Indian achar, a combination of herbs and spices for an exotic taste.	
SOUTH INDIAN GARLIC (((() (<i>Chicken or Lamb</i>)	£10.95
A spicy dish cooked with deep fried garlic in a thick sauce with green & red pepper.	
KUSHBU (((() (<i>Chicken or Lamb</i>)	£10.95
Tender pieces of chicken or lamb specially cooked with cinnamon, bay-leaves and garam mossala to create a flavory aromatic dish.	
MOUCHAK (((() (<i>Chicken or Lamb</i>)	£10.95
Chicken or lamb specially cooked with mustard and honey. A dry dish consists of exotic spices onions, green chillies and fresh coriander.	
BOMBAY CHICKEN (((()	£10.95
Chicken cooked with garlic, tomatoes, herbs and special spices to create a Bombay flavoured dish, topped with green chillies & fresh coriander.	
ACHANAK (((() (<i>Chicken or Lamb</i>)	£10.95
Chicken or lamb cooked with onions, green chillies, special sweet chilli sauce, green and red peppers topped with fresh coriander making the dish refreshingly mouth watering.	
NAGANZI (((() (<i>Chicken or Lamb</i>)	£10.95
Chicken or lamb cooked with pimentos, garlic, onions, fresh herbs and hot cobra chillies	
ADRAK SPECIAL MIX (((()	£12.95
Chicken tikka, lamb tikka, king prawn, briskly fried chopped onions, green & red peppers, garlic & ginger spices are used to enhance it's special flavour.	
LAMB CHOPS KHORAI (((()	£14.95
Spicy lamb chops cooked in green & red peppers, green chillies in an Asian style curry sauce for a very delectable dish.	
CHINGRI DELAR (((()	£14.95
Fresh king prawn cooked in a medium spicy sauce with a mixture of fresh aloo, spring onion and palak, for a tasty dish.	
RAAN-KE-KHYBER (((() (<i>Lamb Shank</i>)	£15.95
This dish is cooked, based on a century old recipe. Slow cooking that the meat from the lamb shank melts in the mouth. A highly recommended dish.	



Spice Guide



Mild



Medium



Fairly Hot



Madras Hot



Extremely Hot



Cream



Nuts



Sugar



Vegetarian

DESHI FUSION DISHES

Sylheti Dhanya (★★★★) £10.95

Fresh chicken cooked in a thick spicy sauce with spring onions, coriander, garlic & ginger garnished with lemon & green chillies.

Rangpuri (★★★★) £10.95

Cooked with a mixture of fresh chilli, yoghurt and a touch of herbs and spices to create a medium to hot dish.

Foridpuri (★★★★) £10.95

Combination of fresh chilli, mint, coriander and a touch of sweet syrup for that sweet and creamy spicy taste.

Banaroshi (★★★★) £10.95

A medium spicy dish cooked with fresh pineapples, sweet red peppers with garlic, onions, tomatoes with a hint of chilli in a sizzling sauce.

Gosht Haryali (★★★) £10.95

Lamb cooked in a special selection of fresh, strong spices with garlic, onions, chillies and cucumber. This is a popular dish of Sylhet in Bangladesh.

Gosht Chakori (★★★★) £10.95

Originally from Dhaka this Bhuna style dish is made with green chillies, coriander, garlic & ginger

Deshi Mirchi (★★) £10.95

Fresh chicken cooked in a strong, spicy sauce with chopped onion, pepper and fresh chilli. Garnished with coriander and lemon.

Murgi Naga (★★★★) £10.95

Chicken cooked with special naga chilli and exotic herbs and spices. A popular dish in Sylhet.

Murgi Jaflongi (Award Winner)(★★★★) £13.95

Fresh chicken cooked with fresh green chillies, garlic, green peppers, onions, star aniseed, jeera, coriander in sizzling medium dry sauce garnished with lemon, red onions & coriander.

Murgi Bogura (★★★★) £13.95

Fresh chicken cooked in a fairly hot spicy sauce with a mixture of fresh ginger and garlic, green chilli and a hint of fresh coriander & jeera. A popular dish of Bangladesh.

Murgi Bazi (★★★★) £13.95

Diced chicken tikka cooked in a thick spicy sauce with coriander, tomato, green chilli & fresh garden mint. Garnished with onion rings.

Jaypuri Japrani (★★★★) £13.95

Tandoori lamb shashlik served with Dhaka style lamb in a dry spiced sauce.

Khandani Tawa (★★★★) £13.95

A very popular dish of Bangladesh, Dhaka. cooked with fresh onion green pepper, green chilli, soya sauce, tandoori cooked chicken, Fairly hot.

Lamb Lai Deghi (★★★★) £13.95

Cooked with spinach & potatoes with fresh green chilli, bay leaf and ginger, in a medium dry spiced sauce.

Murgi Anarkali (★★★★) £14.95

Bangladesh style mix of chicken and minced meat, wrapped with a Bangladeshi omelette.



SPECIALITIES

Majority of speciality dishes are prepared with Chicken Tikka or Lamb Tikka.

Nava Delhi (★★★★) £12.95

Chicken, lamb and king prawn cooked with concentrated spicy sauce, with added tanginess for a fairly hot taste.

Murgi Akbari (★★★★) £10.95

Chicken cooked with onions, green peppers and garlic. Garnished with Chef's special garnish.

Murgi Lafadar (★★★★) £10.95

Tender pieces of chicken cooked with fresh carrot, green chilli in a refreshing sauce. Fairly hot taste.

Chicken or Lamb Lajjawab (★★★★) . £10.95

Cooked with fresh okra, chilli, minced meat and a hint of jeera to produce a medium hot taste.

Gosht Jale Jule (★★★★) £10.95

Lamb cooked with garlic, ginger, Indian chilli in a specially prepared eastern sauce.

Chingri Batura (★★★) £14.95

Made to our own special recipe, this dish captures the exquisite flavour of King Prawns roasted in a tandoor then cooked with mild spices, cream and a touch of tanginess for a most tasty dish.

Murgi Naricol (★★★★) £10.95

Chicken cooked in a mild sauce with coconut & fresh cream for a delicate flavour and mild texture.

Murgi Chatva (★★★★) £10.95

Fresh chicken, off the bone, cooked with fairly hot sauce, chat mossala, fresh garlic & tomato.

Adrak Sobjee Special (★★★) (V) . . . £10.95

Vegetables cooked with garlic, onion, pepper, paneer cheese and selected herbs & spices for a medium consistency.

TANDOORI DISHES

Tandoori dishes are marinated in mildly spicy yoghurt & grilled in a clay oven. These are low in calories & nutritious & delicious. Served with salad & curry sauce. Any other curry sauce £2.00 extra.

TANDOORI CHICKEN £11.50

On the bone.

CHICKEN TIKKA £11.50

Cubes of chicken tikka.

LAMB TIKKA £11.50

Cubes of lamb tikka.

CHICKEN SHASHLIK £11.50

Chicken tikka with tomatoes, green & red peppers & onions.

LAMB CHOPS £14.95

Tender pieces of lamb chops.

LAMB SHASHLIK £14.95

Lamb tikka with tomatoes, green & red peppers & onions.

SALMON TIKKA £15.95

Cubes of Salmon Fish Tikka.

TANDOORI MIX GRILL £14.95

Consists of chicken tikka, lamb tikka, tandoori chicken, seekh kebab& king prawn.

TANDOORI KING PRAWN

SHASHLIK £16.95

Tandoori King Prawns with tomatoes, green & red peppers & onions.

TANDOORI KING PRAWNS . . . £15.95

King Prawns marinated in rich spiced sauce & cooked in a clay oven.

GARLIC KING PRAWNS £15.95

SALMON SHASHLIK £16.95

Salmon with tomatoes, green & red peppers & onions.

STIRFRY *Chicken or Lamb* £11.50

Stir-fried with onions, red peppers, green peppers, herbs & spices.

SPECIAL BALTI DISHES

BALTI EXOTICA (★★★★) £12.95

Chicken tikka, lamb tikka & king prawn cooked with briskly fried onions, green & red peppers, garlic, ginger & a selection of balti spices.

BALTI NEPAL (★★★★) £10.50

Chicken in a fairly hot spicy sauce, cooked with fresh mint, chopped onion, green pepper, tomato and touch of sweet syrup.

BALTI SHAAN *Chicken / Lamb* (★★★★) £10.50

Cooked in a spicy sauce with green peppers and red peppers.

CHEF'S RECOMMENDATIONS

The following fillings are available with the dishes below.

CHICKEN. £10.50

LAMB. £10.50

CHICKEN TIKKA. £10.95

LAMB TIKKA. £10.95

PRAWN. £10.50

KEEMA £10.50

PANEER £10.50

KING PRAWN £14.95

VEGETABLE £10.50

MIXED (Chicken, Lamb & Prawns) . . . £11.95

TANDOORI CHICKEN £10.95

SALMON FISH £15.95

PHANGASH FISH £12.95

SPECIAL MIX £12.95

(Chicken Tikka, Lamb Tikka & King Prawns)

SAAG (★★★)

A spinach dish cooked with greater use of garlic & fresh ground spices, cooked with spring onions, tomatoes & fresh coriander.

JALFREZI (★★★★)

Preparation of onions, green & red peppers, green chillies, garlic, ginger & fresh coriander to create a hot & classic dish to make your mouth dance with flavour.

KHORAI (★★★★)

An exotic flavoured dish prepared in thick sauce with green & red peppers, ginger & onions, garnished with tomatoes & fresh coriander.

