

## STARTERS

<b>Popadums G</b>	<b>£0.85</b>	<b>Onion Bhaji</b>	<b>£4.50</b>
<b>Spicy Popadums G</b>	<b>£0.85</b>	Sliced onion mixed with gram flour and herbs deep fried	
<b>Chutney Tray</b>	<b>£2.80</b>	<b>Chicken Chat</b>	<b>£4.95</b>
<b>Tandoori King Prawn G C</b>	<b>£7.50</b>	Succulent pieces of chicken with finely chopped cucumber and tomatoes in a chat masala sauce	
<b>Prawn Puree G C</b>	<b>£6.50</b>	<b>Chicken Pakora D</b>	<b>£4.75</b>
Deliciously spiced prawn served on traditional leavened bread		Sliced chicken, light spiced and deep fried in a crispy batter	
<b>King Prawn Puree G C</b>	<b>£7.50</b>	<b>Vegetable Pakora D</b>	<b>£4.50</b>
Deliciously spiced king prawn served on traditional leavened bread		Vegetables lightly spiced and deep fried in a crispy batter	
<b>King Prawn Butterfly G C</b>	<b>£5.95</b>	<b>Garlic Mushrooms</b>	<b>£4.50</b>
Delicately seasoned king prawn in a crispy bread coated		Mushrooms cooked with garlic in a special recipe	
<b>Chicken Tikka D</b>	<b>£4.75</b>	<b>Tandoori Wings</b>	<b>£4.75</b>
Tender pieces of chicken marinated with tandoori spices and fresh green herbs		Chicken wings marinated with tandoori spices, cooked over charcoal	
<b>Lamb Tikka D</b>	<b>£4.95</b>	<b>Tandoori Chicken D</b>	<b>£4.50</b>
Tender pieces of lamb marinated with tandoori spices and fresh green herbs		¼ Baby chicken marinated with tandoori spices, cooked over charcoal	
<b>Sheek Kebab E</b>	<b>£4.95</b>	<b>Mix Platter for 2 D E</b>	<b>£7.50</b>
Minced lamb spiced and grilled in the skewers in tandoori oven		Chicken tikka, lamb tikka & sheek kebab	
<b>Shami Kebab E</b>	<b>£4.95</b>	<b>Mix Platter for 4 D E</b>	<b>£13.95</b>
Tender minced lamb and split peas blended together with fresh herbs and spices		Chicken tikka, lamb tikka and sheek kebab	
<b>Vegetable Samosa G</b>	<b>£3.75</b>	<b>Mushroom Tikka</b>	<b>£3.95</b>
Deep fried savoury pastry stuffed with vegetables		Mushroom marinated with tandoori spices and fresh green herbs	
<b>Lamb Samosa G</b>	<b>£3.75</b>	<b>Fish Pakora</b>	<b>£4.95</b>
Deep fried savoury pastry stuffed with minced lamb meat and peas		Fish chunks coated with gramflour deep fried	
<b>Lamb Chops</b>	<b>£6.95</b>	<b>Reshmi Kebab</b>	<b>£5.50</b>
Marinated with tandoori spices and fresh green herbs, cooked in tandoori oven		Minced lamb spiced & grilled wrap with egg	
		<b>Paneer Tikka D</b>	<b>£4.95</b>
		Tender pieces of paneer marinated with tandoori spices and fresh green herbs	

## TANDOORI DISHES

*Cooked in an authentic clay oven, these dishes retain a distinctive flavour that can't be matched through normal means of cooking and create a taste that is truly a delight for the discerning palate*

<b>Chicken Tikka D</b>	<b>£8.95</b>	<b>Tandoori Wings (Main)</b>	<b>£9.95</b>
Tender pieces of chicken marinated with tandoori spices & fresh green herbs		Chicken wings marinated with tandoori spices, cooked over charcoal	
<b>Lamb Tikka D</b>	<b>£9.95</b>	<b>Tandoori King Prawn Shashlick</b>	<b>£16.95</b>
Tender pieces of lamb marinated with tandoori spices and fresh green herbs		Pieces of king prawn grilled with green pepper, tomatoes & onions	
<b>Tandoori King Prawns</b>	<b>£14.95</b>	<b>Paneer Tikka D</b>	<b>£8.95</b>
King prawns marinated with tandoori spices		Cottage cheese marinated with tandoori spices and fresh green herbs	
<b>Tandoori Chicken ½ D</b>	<b>£8.95</b>	<b>Paneer Shashlick D</b>	<b>£11.95</b>
Baby chicken marinated with tandoori spices		Pieces of cottage cheese grilled with green pepper, tomatoes & onions	
<b>Sheek Kebab E</b>	<b>£9.95</b>	<b>Sea Bass Grilled F</b>	<b>£13.95</b>
Minced lamb spiced and grilled in the skewers in tandoori oven		Grilled sea bass with home made roasted spice	
<b>Tandoori Mixed Grill D E</b>	<b>£14.95</b>	<b>Salmon Shashlick F</b>	<b>£13.95</b>
Served with naan bread. Includes: Tandoori Chicken, chicken tikka, lamb tikka, kebab and lamb chops		Pieces of grilled salmon with green pepper, tomatoes, onions	
<b>Chicken Shashlick D</b>	<b>£11.95</b>	<b>Salmon Tikka F</b>	<b>£11.95</b>
Pieces of chicken grilled with green pepper, tomatoes and onions		Sea fresh salmon marinated with tandoori spices	
<b>Lamb Shashlick D</b>	<b>£12.95</b>		
Pieces of lamb grilled with green pepper, tomatoes and onions			
<b>Lamb Chop</b>	<b>£13.95</b>		
Marinated with tandoori spices and fresh green herbs, cooked in tandoori oven			

## CHEF SPECIAL

### Tawa Dishes

Crushed mustard seeds, dried red chillies, ginger, bay-leaves, cardamom pods and fresh coriander feature in the dishes we present, the style is very much down to earth, with herbs and spices allowed to dominate each dish whilst the chilli heat equates to a medium strength, the flavours are gastronomical

<b>Chicken Tikka Tawa</b>	<b>£10.95</b>	<b>Prawn Tawa</b>	<b>£10.95</b>
<b>Lamb Tikka Tawa</b>	<b>£11.95</b>	<b>King Prawn Tawa</b>	<b>£14.95</b>

### Garlic Dishes

Hot and spicy garlic and green chilli			
<b>Garlic Chilli Chicken</b>	<b>£9.95</b>	<b>Garlic Chilli Prawn</b>	<b>£9.95</b>
<b>Garlic Chilli Lamb</b>	<b>£10.95</b>	<b>Garlic Chilli King Prawn</b>	<b>£14.95</b>

### Khot-Ta Kajool Dishes

Fresh cooked home style with chopped onions, green pepper, tomatoes, green chillies and coriander served with thick sauce			
<b>Chicken Khot Ta Kajool</b>	<b>£10.95</b>	<b>Prawn Khot Ta Kajool</b>	<b>£10.95</b>
<b>Lamb Khot Ta Kajool</b>	<b>£11.95</b>	<b>King Prawn Khot Ta Kajool</b>	<b>£14.95</b>

### Morrisa Dishes

Cooked with chick peas, sliced pepper, onions, roasted red chillies in a medium to hot sauce			
<b>Chicken Tikka Morrisa</b>	<b>£10.95</b>	<b>King Prawn Morrisa</b>	<b>£14.95</b>
<b>Lamb Tikka Morisa</b>	<b>£11.95</b>		

### Jhinga Dishes

Cooked with beans, onions and special spices			
<b>Chicken Tikka Jhinga</b>	<b>£10.95</b>	<b>King Prawn Jhinga</b>	<b>£14.95</b>
<b>Lamb Tikka Jhinga</b>	<b>£11.95</b>		

### Chef Ralwa

	<b>£11.95</b>		
A dish of marinated chicken, diced lamb and prawns minced lamb, peas and ginger sauce pan fried with spring onions and garam massala			

## BINA SIGNATURE DISHES

Chicken Tikka	Lamb Tikka	Salmon Tikka F	King Prawn C
£10.95	£11.95	£12.95	£14.95
<b>Bahaara D</b>	<b>Baburshi D</b>	<b>Moskah D</b>	
Medium sauce with red peppers & onions	Cooked with grilled peppers, grilled potatoes & grilled onions which is infused with a home made medium sauce consisting of yoghurt, coriander and a hint of mint	Cooked with spinach, cheese, minced meat	
<b>Rajestan D N</b>		<b>Darziling</b>	
Creamy sauce with mango, coconut, almonds, nuts & sultanas		Cooked in a rich texture with garlic, onions and pepper sprinkled with fresh coriander	
<b>Nawab D N</b>	<b>South Indian</b>		
Sweet and sour dish in highly flavoured yoghurt & honey sauce	<b>Garlic Chilli</b>		
<b>Kalanga</b>	We are proud to introduce this dish to you. The recipe is hundreds of years old obtained only by us. Cooked with fresh garlic, fresh chillies, plum tomatoes and garnished with coriander	<b>Bangla Naga</b>	
Sweet and sour chilli sauce, cooked with fresh peppers and onions in a highly flavoured dry sauce		Bangladeshi naga chilli blended with subtle spices and also mouth watering spicy dish brilliant flavours	

## CLASSIC DISHES

	<i>Vegetable</i>	<i>Chicken</i>	<i>Lamb</i>	<i>Prawn C</i>	<i>King Prawn C</i>
<b>Madras</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
<b>Vindaloo</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
<b>Kashmir D</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Sweet tasting, cooked with lychee					
<b>Ceylon</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Cooked using coconut					
<b>Malayan D</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Cooked using pineapple					
<b>Bhuna</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Dry and spicy dish					
<b>Dupiaza</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Dry dish, cooked with onion cubes					
<b>Korma D N</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Cooked with cream					
<b>Roghan Josh</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Cooked with fresh tomatoes					
<b>Saag</b>	<b>£7.95</b>	<b>£8.50</b>	<b>£9.50</b>	<b>£8.50</b>	<b>£14.95</b>
Cooked with spinach					
<b>Dhansak</b>	<b>£7.95</b>	<b>£10.50</b>	<b>£11.50</b>	<b>£10.50</b>	<b>£16.95</b>
Sweet and sour with lentils, served with rice					
<b>Pathia</b>	<b>£7.95</b>	<b>£10.50</b>	<b>£11.50</b>	<b>£10.50</b>	<b>£16.95</b>
Sweet and sour tasting, served with rice					

All above vegetable dishes rice not included

	<i>Chicken</i>	<i>Chicken Tikka</i>	<i>Lamb</i>	<i>Lamb Tikka</i>	<i>Prawn C</i>	<i>King Prawn C</i>
<b>Balti</b>	<b>£10.95</b>	<b>£11.95</b>	<b>£11.95</b>	<b>£12.95</b>	<b>£10.95</b>	<b>£16.95</b>
A deep dish in which an exotic combination of fresh herbs and kashmiri masala, tomatoes, lemon juice create a rich aromatic flavour, served with nan						
<b>Jalfrezi</b>	<b>£9.95</b>	<b>£10.95</b>	<b>£10.95</b>	<b>£11.95</b>	<b>£9.95</b>	<b>£14.95</b>
Cooked with green peppers and large chunks of onions and fresh green chillies, blended with herbs and spices						
<b>Karahi</b>	<b>£9.95</b>	<b>£10.95</b>	<b>£10.95</b>	<b>£11.95</b>	<b>£9.95</b>	<b>£14.95</b>
Cooked to perfection blended with herbs and spices and prepared extensively to our chef's secret recipe						

All above dishes can be served as vegetable £7.95 nan not included

## BIRYANI DISHES

*This rich and aromatic dish of central asian origin, consists of special basmati rice blended with a choice of fillings which is then cooked in a spiced oil, coconut and rose water and is served with vegetable curry. We highly recommended this dish for newcomers to Indian cuisine!*

<b>Chicken</b>	<b>£11.95</b>	<b>Paneer Biryani</b>	<b>£11.95</b>
<b>Lamb</b>	<b>£12.95</b>	<b>Vegetable</b>	<b>£10.95</b>
<b>Prawn C</b>	<b>£11.95</b>	<b>King Prawn C</b>	<b>£16.95</b>
<b>Chicken Tikka D</b>	<b>£13.50</b>	<b>Mix Biryani</b>	<b>£13.95</b>
<b>Lamb Tikka D</b>	<b>£13.50</b>	Chicken, lamb and prawn	

### SPICE KEY:

Mild   Medium   Hot   Very hot  
D: Dairy   G: Gluten   N: Nuts  
E: Eggs   F: Fish   C: Crustaceans

## FISH DISHES 🐟

**Sea Bass Bhuna F** £13.95  
Medium strength dish with fresh herbs, spices, onions, capsicums, and tomatoes in dry sauce

**Goan Fish Curry N F** £13.95  
Simmered in medium spiced tangy roan curry sauce made of coconut and goan red chillies

**Fish Jalfrezi** £13.95  
Fry fish with tomatoes, green chilli hot spicy

**Garlic Chilli Fish** £13.95  
Fry fish with tomatoes, garlic and green chilli hot spicy

## PANEER DISHES

£8.50

Paneer Korma, Paneer Makhani, Paneer Butter,  
Paneer Balti (Nan not included), Paneer Korahi, Paneer Jalfrezi

## VEGETABLE SIDES

**Vegetable Curry** 🌶️🌶️ £4.95  
Mixed vegetables cooked with herbs and spices

**Dry Vegetable** 🌶️🌶️ £4.95  
Mixed vegetables cooked with herbs and medium spices

**Bhindi Bhaji** 🌶️🌶️ £4.95  
Okra ladies fingers

**Brinjal Bhaji** 🌶️🌶️ £4.95  
Fresh aubergine lightly spiced

**Saag Bhaji** £4.95  
Fresh spinach lightly spiced

**Chilli Paneer D** 🌶️🌶️🌶️ £4.95  
Cottage cheese with chilli

**Saag Paneer D** 🌶️ £4.95  
Spinach with cottage cheese

**Motar Paneer D** 🌶️ £4.95  
Green peas with cottage cheese

**Mushroom Bhaji D** 🌶️🌶️ £4.95  
Mushrooms lightly spiced

**Chana Masala** 🌶️🌶️ £4.95  
Chick peas spiced with fresh ginger and spices

**Saag Aloo** 🌶️🌶️ £4.95  
Spinach with potatoes lightly spiced

**Aloo Gobi** 🌶️🌶️ £4.95  
Cauliflower with potatoes lightly spiced

**Cauliflower Bhaji** 🌶️🌶️ £4.95  
Cauliflower cooked in a chef's special recipe

**French Bean Bhaji** 🌶️🌶️ £4.95  
Beans cooked in a chef's special recipe

**Bombay Potato** 🌶️🌶️ £4.95  
Potatoes cooked with onions and capsicum lightly spiced

**Dhal Tarka** 🌶️🌶️ £4.95  
Lentils cooked with herbs and spices flavoured with garlic

**Dhal Massala** 🌶️🌶️ £4.95  
Medium dish cooked with lentils

**Mishti Khudu** 🌶️🌶️ £4.95  
Sweet butternut squash lightly spiced, dry dish

All vegetable side dishes available as Main Course £7.95  
All main course dishes can be provided as a vegetarian option.

## BREADS

**Naan D G** £2.95  
Indian fluffy bread

**Garlic Naan D G** £3.50  
Bread with garlic

**Peshwari Naan D G** £3.95  
Raisins and nuts bread

**Keema Naan D G** £3.95  
Bread with mince lamb

**Cheese Naan D G** £3.95  
Bread with cheese

**Chilli Naan D G** £3.50  
Bread with fresh chilli

**Vegetable Naan D G** £3.95  
Bread with vegetables

**Exotic Naan D G N** £3.95  
With almond, coconut and cheese

**Bina Special Naan D G** £3.95  
With garlic and cheese

**Chapati G** £1.95  
Soft thin traditional bread

**Tandoori Roti** £2.95

**Paratha G** £3.50  
Pan fry flaky Indian bread

**Stuffed Paratha** £3.95

**Puri G** £1.95

**Chips** £2.95

**Green Salad** £3.00

**Raitha** £2.95

**Chutney (Each)** £0.75  
Mango / Mint Sauce / Onion Salad / Lime Pickle

## RICE

**Rice** £3.25  
Boiled rice steam cooked

**Pilau Rice** £3.50  
Rice with saffron

**Mushroom Rice** £4.25  
Basmati rice with mushroom

**Vegetable Rice** £4.25  
Mix vegetable with basmati rice

**Special Rice E** £4.25  
Basmati rice with egg and peas

**Egg Rice E** £4.25  
Basmati rice with egg

**Lemon Rice** £4.25  
Basmati rice with finely chopped lemon

**Peas Rice** £4.25  
Basmati rice with peas

**Keema Rice** £4.25  
Basmati rice with minced meat

**Garlic Rice** £3.95  
Basmati rice with finely chopped garlic

**Coconut Rice N** £4.25  
Basmati rice with coconut

**Chilli & Onion Rice** £4.25  
Basmati rice with chopped onion and chilli

**Lemon & Cashew Nut Rice N** £4.25  
Basmati rice with finely chopped lemon and cashew nuts



## SET MENUS

**SET MEAL FOR 1**  
£12.95

Poppadum  
Mint Sauce  
Onion Bhaji  
Chicken Tikka Massala  
Pilau Rice  
or  
Naan

**SET MEAL FOR 2**  
£25.95

Poppadums  
Onion Bhaji  
Vegetable Samosa  
Chicken Tikka Massala  
Lamb Bhuna  
Saag Aloo  
Pilau Rice  
Plain Naan

No further discount applies

Your patience is appreciated during busy periods as we take the upmost pride and care to prepare each dish individually and cook fresh to order

### ALLERGY AWARENESS

Our dishes may contain: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Lupin, Molluscs, Sulphur Dioxide.

Above ingredients may be present in some of our dishes, please inform a member of staff of any allergies when ordering.

**Bina**  
Indian Cuisine

Restaurant & Takeaway

Est. 1978

Highly Recommend Chef 15 Years Experience

**Tel: 01923 823 412**

**15% DISCOUNT FOR COLLECTION**

Minimum order £25

**FREE DELIVERY FOR ORDER OVER £20**

£2 charge for delivery orders under £20.

Delivery charge is applicable for deliveries outside our delivery zone.  
Please enquire for details

**10% DISCOUNT FOR ARMY & NHS STAFF**

Dining in (food only)

**BANQUETING NIGHTS**  
SUNDAY, MONDAY & TUESDAY

- ANY 1 STARTER \*  
- ANY 1 MAIN COURSE \*  
- ANY 1 SIDE DISH

- 1 PILAU RICE OR 1 PLAIN NAAN

\*Mix Grill, King Prawn, Lamb Chops, Fish Dishes and Biryani's  
Starter £2.95, Main Dishes £3.95 extra

All for just **£14.95**

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5.30pm to 10.30pm

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