

## 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>Paneer Mixed Grill D E</b>	<b>£14.95</b>
Minced lamb spiced and grilled in the skewers in tandoori oven		Served with naan bread. Includes: Tandoori Chicken, chicken tikka, lamb tikka, kebab and lamb chops	
<b>Chicken Shashlick D</b>	<b>£11.95</b>	<b>Chicken Shashlick D</b>	<b>£11.95</b>
Pieces of chicken grilled with green pepper, tomatoes and onions		Pieces of chicken grilled with green pepper, tomatoes and onions	
<b>Lamb Shashlick D</b>	<b>£12.95</b>	<b>Lamb Shashlick D</b>	<b>£12.95</b>
Pieces of lamb grilled with green pepper, tomatoes and onions		Pieces of lamb grilled with green pepper, tomatoes and onions	
<b>Lamb Chop</b>	<b>£13.95</b>	<b>Lamb Chop</b>	<b>£13.95</b>
Marinated with tandoori spices and fresh green herbs, cooked in tandoori oven		Marinated with tandoori spices and fresh green herbs, cooked in tandoori oven	

## FISH DISHES

<b>Sea Bass Bhuna F</b>	<b>£13.95</b>	<b>Fish Jalfrezi</b>	<b>£13.95</b>
Medium strength dish with fresh herbs, spices, onions, capsicums, and tomatoes in dry sauce		Fry fish with tomatoes, green chilli hot spicy	
<b>Goan Fish Curry N F</b>	<b>£13.95</b>	<b>Garlic Chilli Fish</b>	<b>£13.95</b>
Simmered in medium spiced tangy roan curry sauce made of coconut and goan red chillies		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

<b>Vegetable Curry</b>	<b>£4.95</b>	<b>Saag Aloo</b>	<b>£4.95</b>
Mixed vegetables cooked with herbs and spices		Spinach with potatoes lightly spiced	
<b>Dry Vegetable</b>	<b>£4.95</b>	<b>Aloo Gobi</b>	<b>£4.95</b>
Mixed vegetables cooked with herbs and medium spices		Cauliflower with potatoes lightly spiced	
<b>Bhindi Bhaji</b>	<b>£4.95</b>	<b>Cauliflower Bhaji</b>	<b>£4.95</b>
Okra ladies fingers		Cauliflower cooked in a chef's special recipe	
<b>Brinjal Bhaji</b>	<b>£4.95</b>	<b>French Bean Bhaji</b>	<b>£4.95</b>
Fresh aubergine lightly spiced		Beans cooked in a chef's special recipe	
<b>Saag Bhaji</b>	<b>£4.95</b>	<b>Bombay Potato</b>	<b>£4.95</b>
Fresh spinach lightly spiced		Potatoes cooked with onions and capsicum lightly spiced	
<b>Chilli Paneer D</b>	<b>£4.95</b>	<b>Dhal Tarka</b>	<b>£4.95</b>
Cottage cheese with chilli		Lentils cooked with herbs and spices flavoured with garlic	
<b>Saag Paneer D</b>	<b>£4.95</b>	<b>Dhal Massala</b>	<b>£4.95</b>
Spinach with cottage cheese		Medium dish cooked with lentils	
<b>Motar Paneer D</b>	<b>£4.95</b>	<b>Mishti Khudu</b>	<b>£4.95</b>
Green peas with cottage cheese		Sweet butternut squash lightly spiced, dry dish	
<b>Mushroom Bhaji D</b>	<b>£4.95</b>		
Mushrooms lightly spiced			
<b>Chana Masala</b>	<b>£4.95</b>		
Chick peas spiced with fresh ginger and spices			

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

## BREADS

<b>Naan D G</b>	<b>£2.95</b>	<b>Bina Special Naan D G</b>	<b>£3.95</b>
Indian fluffy bread		With garlic and cheese	
<b>Garlic Naan D G</b>	<b>£3.50</b>	<b>Chapati G</b>	<b>£1.95</b>
Bread with garlic		Soft thin traditional bread	
<b>Peshwari Naan D G</b>	<b>£3.95</b>	<b>Tandoori Roti</b>	<b>£2.95</b>
Raisins and nuts bread			
<b>Keema Naan D G</b>	<b>£3.95</b>	<b>Paratha G</b>	<b>£3.50</b>
Bread with mince lamb		Pan fry flaky Indian bread	
<b>Cheese Naan D G</b>	<b>£3.95</b>	<b>Stuffed Paratha</b>	<b>£3.95</b>
Bread with cheese			
<b>Chilli Naan D G</b>	<b>£3.50</b>	<b>Puri G</b>	<b>£1.95</b>
Bread with fresh chilli			
<b>Vegetable Naan D G</b>	<b>£3.95</b>	<b>Chips</b>	<b>£2.95</b>
Bread with vegetables			
<b>Exotic Naan D G N</b>	<b>£3.95</b>	<b>Green Salad</b>	<b>£3.00</b>
With almond, coconut and cheese			
		<b>Raita</b>	<b>£2.95</b>
		<b>Chutney (Each)</b>	<b>£0.75</b>
		Mango / Mint Sauce / Onion Salad / Lime Pickle	

## CHEF SPECIAL

<b>Tawa Dishes</b>			
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 gastronomic			
<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>
<b>Garlic Dishes</b>		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>
<b>Khot-Ta Kajool Dishes</b>			
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>
<b>Morriisa Dishes</b>			
Cooked with chick peas, sliced pepper, onions, roasted red chillies in a medium to hot sauce			
<b>Chicken Tikka Morriisa</b>	<b>£10.95</b>	<b>King Prawn Morriisa</b>	<b>£14.95</b>
<b>Lamb Tikka Morisa</b>	<b>£11.95</b>		
<b>Jhinga Dishes</b>		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>		
<b>Chef Ralwa</b>		<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

<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Lamb Tikka</b>	<b>£11.95</b>	<b>Salmon Tikka F</b>	<b>£12.95</b>	<b>King Prawn C</b>	<b>£14.95</b>
<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>South Indian Garlic Chilli</b>		<b>Darziling</b>			
Creamy sauce with mango, coconut, almonds, nuts & sultanas		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		Cooked in a rich texture with garlic, onions and pepper sprinkled with fresh coriander			
<b>Nawab D N</b>		<b>Kalanga</b>		<b>Bangla Naga</b>			
Sweet and sour dish in highly flavoured yoghurt & honey sauce		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			
<b>Chicken Passanda D N</b>	<b>£9.95</b>	<b>Chicken Chilli Masala/Lamb Chilli Masala (Alan Special)</b>	<b>£10.95</b>				
Cooked in fresh cream, yoghurt and ground almond with red wine		Cooked with fresh green chilli's, coriander in a fiery curry sauce					
<b>Chicken Makhani D N</b>	<b>£9.95</b>	<b>Murghi Masala</b>	<b>£11.95</b>				
Mild barbecued chicken tossed in butter & marinated in yoghurt & cream with white wine		Shredded tandoori chicken cooked with minced meat, egg, fresh garlic and coriander in a thick sauce					
<b>Chicken Tikka Masala D N</b>	<b>£9.50</b>	<b>Chingri Murghi Mela C</b>	<b>£12.95</b>				
Diced chicken cooked with almonds and coconut, freshly ground exotic spicy sauce garnished with cream		Whole breast of boneless chicken stuffed with king prawn grilled and garnished with aromatic tamarind sauce					
<b>Lamb Tikka Masala D N</b>	<b>£9.95</b>	<b>Lamb Chop Torkary</b>	<b>£12.95</b>				
Diced lamb cooked with almonds and coconut, freshly ground exotic spicy sauce garnished with cream		Marinated lamb chops cooked to perfection in our tandoori oven and then infused with a medium sauce consisting of fresh onions, tomatoes puree and fresh coriander					
<b>Butter Chicken D N</b>	<b>£11.95</b>	<b>Methi Gosht</b>	<b>£10.95</b>				
Cooked with mild spices in a creamy buttery sauce, delicately favourites. Served with pilau rice.		Lamb & fenugreek leaves cooked with herbs					
<b>Tandoori King Prawn Massala</b>	<b>£14.95</b>	<b>Paneer Tikka Masala D</b>	<b>£8.95</b>				
Tandoori king prawn cooked with almonds and coconut, freshly ground exotic spicy sauce garnished with cream		Diced paneer cooked with almonds and coconut, freshly ground exotic spicy sauce garnished with cream					
<b>Lamb Passanda</b>	<b>£9.95</b>						
Sliced lamb cooked in fresh cultured yoghurt & mixed with ground nuts, very mild							

## CLASSIC DISHES

	Vegetable	Chicken	Lamb	Prawn C	King Prawn C
<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

	Chicken	Chicken Tikka	Lamb	Lamb Tikka	Prawn C	King Prawn C
<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

**Bina**  
Indian Cuisine

Restaurant & Takeaway

Est. 1978

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