

Appetisers

Grand India Mix Platter for 2.....	7.00
Tandoori chicken, chicken tikka, sheekh kebab, onion bhaji.	
Mixed Kebab.....	3.50
Mixture of sheekh kabab, chicken tikka, Onion bhaji.	
Royal Mixed Kebab.....	3.50
Mixture of lamb tikka, chicken tikka, sheekh kebab.	
Onion Bhaji.....	2.50
Chana Puree Chickpeas in crispy pastry.....	2.50
Aloo Chat Potato in crispy pastry.....	2.50
Garlic Mushrooms.....	2.50
Samosa Meat or Veg.....	2.50
Sheekh kebab.....	2.90
Chicken Tikka.....	2.90
Lamb Tikka.....	2.90
Chicken Chat Diced Chicken in crispy pastry.....	3.50
Prawn Puree Prawn in crispy pastry.....	3.50
King Prawn Puree King Prawn in crispy pastry.....	3.90
Mass Biran.....	3.90
Chicken Pakora.....	2.90
Prawn Cocktail.....	2.50

Tandoori

All Served with Salad & Sauce

Tandoori Chicken Half.....	5.90
Chicken Tikka.....	5.90
Tandoori King Prawn.....	9.90
Tandoori Mix Grill Chicken, Tandoori Chicken, Lamb & Seekh kebab.....	8.50

Shashlik

Marinated and cooked in a clay oven with Tomatoes, Capsicum & Onions	
Chicken or Lamb Shashlik.....	7.70
King Prawn Shashlik.....	10.50
Fish Tikka Shashlik.....	9.50

Tandoori Massala

Mild. Cooked with Coconut, Almond, Cream & Yoghurt in a Special Sauce	
Chicken Tikka Massala.....	6.20
Lamb Tikka Massala.....	6.50
King Prawn Massala.....	8.50
Fish Massala.....	8.50

Mild Dishes

Chicken or Lamb Amla.....	6.20
A delicate mild sauce made from cream, ground almonds, fresh herbs and mango.	
Butter Chicken.....	6.20
Chicken tikka cooked with creamed coconut cream and butter. A mild dish.	
Makhani Murg.....	6.20
Chicken tikka cooked with plum tomatoes cheese and almond. A mild dish.	
Chicken or Lamb Tikka Passanda.....	6.20
Cooked with almonds in a special rich sauce with fresh cream.	
Kashmiri Chicken or Lamb.....	6.20
Mild creamy curry cooked with sultana, pineapple, lychee with a touch of sweet mango chutney.	
Malayan Chicken or Lamb.....	6.20
Mild - cooked with banana and pineapple.	

Chef's Speciality

Murg Massala.....	7.50
Chicken cooked with minced lamb, tomatoes and coriander.	
Special Karahi.....	7.90
Lamb, Chicken, King prawns, peas in a rich sauce, neatly spiced with many different flavours.	
Chicken Chili Massala.....	6.50
Chicken cooked with fresh green chillies, tomatoes, garlic and fresh coriander. A hot dish.	
Special King Prawn.....	8.50
King Prawn cooked with fresh garlic bean, coriander and tomatoes, medium to a hot taste.	
Nawabi Khana.....	6.50
The most complex of all great curries, comprises 21 ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouth watering chicken or lamb dihes.	
Sylheti Flavour.....	6.50
Minted chicken or lamb cooked with lemon juice and a special spice mixture imports a unique flavour to the dish.	
Special Tandoori Chicken Curry.....	6.50
Half chicken off the bone highly flavoured with touch of cream. Please mention how hot you would like it.	
Bombay Special.....	6.50
Chicken or lamb tikka cooked with potatoes with various herbs and spices.	
Lemon Chilli Chicken.....	6.50
Marinated chicken cooked in a delightful spicy sauce with fresh lemon, spring onions, red onion, garlic, ginger paste and black papper, sprinkled with fresh coriander.	
Murg Tarkary.....	7.50
Half tandoori chicken off the bone, cooked with mushrooms in a special sauce. The sauce in these dishes are made from yogurt, cream and herbs and spices.	
Gosht Tarkary.....	7.50
Tandoori lamb tikka, cooked with mushroom in a special sauce. The sauce of these dishes are made form yogurt, cream, herbs and spices.	
Seafood Special.....	8.50
King Prawns, Prawns and Fish cooked with peppers, green chilli, tomatoes & fres coriander, recommended for seafood lovers.	
Yorkshire Tikka Massala.....	6.50
A dish admired by the customers of Yorkshire, beautifully cooked with onion, slightly spiced by adding massala sauce, yoghurt & cream to give a nice and sweet taste.	
Chicken Monsorium.....	7.50
Small Pieces of grilled Chicken, mixed up with mince meat and then cooked with onion, capsicum, garlic, ginger, green chillies and fresh coriander (Fairly Hot).	
Chicken or Lamb Rezella.....	7.50
Grilled Chicken or Lamb cooked with green pepper, fresh garlic, ginger, tomatoes and fresh coriander (Medium Spiced).	

If you require a dish that is not listed on our menu please ask and our chef will be pleased to prepare it for you.

Saag Dishes

Cooked with spinach, onions, tomatoes and garlic.

Chicken Saag.....	6.20
Lamb Saag.....	6.20
King Prawn Saag.....	8.50
Chicken Tikka Saag.....	6.50
Lamb Tikka Saag.....	6.50

South Indian Garlic Dishes

Medium to hot dish, cooked with fresh garlic, chilli and fresh herbs in a thick sauce.

Chicken Garlic.....	6.20
Lamb Garlic.....	6.20
King Prawn Garlic.....	8.50
Chicken Tikka Garlic.....	6.50
Lamb Tikka Garlic.....	6.50
Special Mix (Chicken, Lamb & Prawns).....	7.50

Balti Dishes

Cooked in a traditional balti (wok) with special balti paste, garlic, ginger, fresh tomatoes, onions, capsicum & fresh coriander.

Lamb Balti.....	6.20
King Prawn Balti.....	8.50
Chicken Tikka Balti.....	6.50
Lamb Tikka Balti.....	6.50
Special Mix Balti (Chicken, Lamb & Prawns).....	7.50

Karahi Dishes

Medium- small pieces cooked with onions, garlic, peppers, tomatoes, garnished with fresh coriander and spices.

Chicken Karahi.....	6.20
Lamb Karahi.....	6.20
King Prawn Karahi.....	8.50
Chicken Tikka Karahi.....	6.50
Lamb Tikka Karahi.....	6.50

Handi Dishes

These are the delicate medium to hot dishes cooked together with specially prepared massala, which consists of onions, tomatoes, ginger, black pepper, lemon juice, cumin seeds, dry fenugreek leaves, coriander and naga pickle.

Chicken Handi.....	6.20
Lamb Handi.....	6.20
King Prawn Handi.....	8.50
Chicken Tikka Handi.....	6.50
Lamb Tikka Handi.....	6.50

Jalfrezi Dishes

Cooked in a sauce with green chillies, tomatoes, ginger, capsicum, fresh coriander and onions.

Lamb Jalfrezi.....	6.20
King Prawn Jalfrezi.....	8.50
Chicken Tikka Jalfrezi.....	6.50
Lamb Tikka Jalfrezi.....	6.50

Traditional Dishes

Bhuna (Medium)

Cooked with onions, tomatoes, garlic and a special blend of spices creating a dry texture.

Rogan Josh (Medium)

Cooked in a specially prepared curry sauce and garnished with fresh onions, garlic & tomatoes.

Dansak (Fairly hot)

A parshian dish with a sweet, sour and hot taste, cooked with lentils, pineapple & spices.

Dopiazza (Medium)

Fresh onion roundlets are mixed with dozen of spices and fried briskly.

Korma (Mild)

Containing mild spices, cream is used to create a delicate flavour & a creamy texture.

Chicken 5.20

Chicken Tikka 6.20

King Prawn 8.50

Madras (Fairly hot)

Fairly hot dish from Southern India with a great proportion of hot spices which lends a fiery taste.

Pathia (Hot)

A hot and sour dish cooked with garlic and spices.

Curries (Medium)

The sauce of these curries is a medium consistency produce from a wide but basic range of oriental spices with a rich flavour.

Vindaloo (Very Hot)

An Indian dish known for its fiery, rich hot taste, black pepper, lemon, garlic and red chillies are a few spices used to qualify this dish as the most extravagantly hot.

Lamb 5.20

Lamb Tikka 6.20

Vegetable 5.20

Biriyani Dishes

Medium-cooked with special basmati rice flavour garnished with tomatoes and cucumber. Served with a vegetable curry sauce.

Chicken Biriyani 6.80

Lamb Biriyani 6.80

King Prawn Biriyani 8.50

Chicken Tikka Biriyani 7.00

Lamb Tikka Biriyani 7.00

Special Biriyani 7.50

Vegetable Biriyani 6.50

Vegetable Dishes

Special Vegetable Karahi 4.90

Tropical vegetable cooked with fresh herbs and spices creating mouth watering dish.

Vegetable Handi 4.90

Chick peas, mushroom and cauliflower cooked Asian style. (Hot)

Shahi Vegetable Massala 4.90

Potatoes & chick peas cooked in tandoori sauce with almonds and coconut, mild & creamy.

Special Vegetable Bhuna 4.90

Mushroom, cauliflower & chick peas cooked in medium spiced sauce.

Special Vegetable Rogan Josh 4.90

Our Chef's choice of vegetable garnished with fresh tomatoes.

Special Vegetable Balti 4.90

Our Chef's choice of vegetable garnished with fresh tomatoes.

Vegetable Side Dishes

Mixed Vegetable Bhaji 2.90

Bhindi Bhaji (okra) 2.90

Mushroom Bhaji 2.90

Bombay Aloo (Vegetables & Potato) 2.90

Cauliflower Bhaji 2.90

Saag Aloo (Spinach & potato) 2.90

Aloo Gobi (Potato & Cauliflower) 2.90

Chana Bhaji (Chickpeas) 2.90

Tarka Daal (Lentils) 2.90

Plain Curry Sauce 2.90

Saag Paneer (Spinach & Indian Cheese) 2.90

Aloo Chana (Potato & Chickpeas) 2.90

Alternative Dishes

Served with Salad & Chips

Plain Omelette 5.90

Chicken Omelette 5.90

Mushroom Omelette 5.90

Scampi & Chips 5.90

Chicken Salad 5.90

Prawn Salad 5.90

Rice Dishes

Pilau Rice 2.50

Plain Rice 2.40

Keema Rice 2.70

Peas Pilau Rice 2.70

Onion Pilau Rice 2.70

Mushroom Pilau Rice 2.70

Egg Pilau Rice 2.70

Vegetable Pilau Rice 2.70

Special Pilau Rice (Egg & Peas) 2.70

Lemon Rice 2.70

Chilli Rice 2.70

Lime & Coriander Rice 2.70

Sundries

Chilli Nan 2.50

Balti Nan 2.50

Plain Nan 2.40

Garlic Nan 2.50

Keema Nan 2.50

Peshwari Nan 2.50

Kulcha Nan 2.80

Stuffed Nan (Stuffed with vegetable) 2.50

Cheese Nan 2.50

Salad 1.50

Paratha (Thick fried flakey pastry) 2.70

Stuffed Paratha (Stuffed with vegetable) 3.00

Chapati 1.30

Puree 1.10

Papadom 0.50

Spice Papadom 0.50

Raitha 1.80

Chips 2.50

Chutney & Pickle 1.50

Tandoori Roti 1.90

Allergen & Dietary Information

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. All menu items are subject to availabilities.

If you are dubt about the presence of allergens, the contents of a particular dish or any other dietary information,

Please speak with a member of staff before ordering

Fish dishes may cointain bones.

GRAND INDIA

RESTAURANT & TAKEAWAY

Thirsk



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Opening Times

Mon-Sun 6:00PM to 11:00PM

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