

# COTTAGE

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## INDIAN RESTAURANT

**DINE**  
IN MENU

**Allergy notice:** If you suffer from food allergies please inform a member of staff when ordering your meal. Some of our dishes are prepared with nuts, nut traces, gluten, dairy, seafood or wheat.

[www.cottageindianrestaurant.com](http://www.cottageindianrestaurant.com)





## Chicken & Meat Appetisers

<b>Lamb Somosa</b>	£2.50
<b>Chicken Pakora</b>	£3.00
<b>Sheekh Kebab</b> Minced lamb seasoned and spiced with coriander and cumin.	£3.00
<b>Chicken Tikka</b> Succulent bite size pieces of marinated chicken, grilled to perfection.	£3.00
<b>Lamb Tikka</b> Bite size pieces of marinated lamb cooked on charcoal.	
<b>Tandoori Chicken</b> On the bone chicken cooked on charcoal.	£3.00
<b>Stuffed Pepper (chicken or lamb)</b> Whole pepper baked in the tandoor and stuffed with spicy lamb or chicken.	£3.00
<b>Chicken Shashlick</b> Cooked on charcoal with tomatoes, onions and green peppers.	£3.50
<b>Desi Lamb Chops</b> Pieces of lamb (on the bone) marinated in spices and cooked on charcoal.	£3.50
<b>Chicken Tikka Mushroom Garlic Stir Fry</b> A truly tantalising starter with a hint of chilli.	£3.50
<b>Chicken Tikka Puree</b> Diced pieces of chicken breast, served on crispy yoghurt bread.	£3.50
<b>Nargis Kebab</b>	£3.50
<b>Tandoori Mix Kebab</b> A selection of chicken tikka, camb tikka and sheekh kebab.	£3.50
<b>Imli Imli Imli Special (NEW)</b> Chicken, lamb & prawn cooked in a special sweet & sour sauce.	£3.80

## Seafood Selection

## Vegetarian Appetisers

<b>Prawn Cocktail</b>	£2.70	<b>Plain or Spicy Popadom</b>	£0.50
<b>Sweet and Sour Prawn Puree</b> Prawns cooked in a sweet and sour sauce, served on crispy yoghurt bread.	£3.50	<b>Chutneys &amp; Pickles</b>	£1.50
<b>King Prawn Butterfly</b> Large tiger prawn coated in a mildly spiced batter, deep fried.	£3.50	<b>Vegetable Somosa</b>	£2.50
<b>Tandoori Tilapia Fish</b> Pan fried tilapia fish spiced in traditional Bengali spices.	£3.90	<b>Vegetable Kebab</b>	£2.50
<b>Salmon Kah Tikka</b> Salmon chunks coated in sprinkled turmeric and rock salt cooked on charcoal.	£4.50	<b>Onion Bhaji</b> Diced onions and vegetables seasons with green herbs, fried crisp.	£2.50
<b>Tandoori King Prawns</b> Large tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.	£4.50	<b>Garlic Aloo Chop</b> Potato & garlic balls, fried crisp.	£2.50
		<b>Stuffed Pepper (vegetable)</b> Whole pepper baked in the tandoor and stuffed with spicy vegetable.	£3.00
		<b>Chana Melt</b> Chickpeas cooked in a tamarind sauce and garnished with cheese.	£3.50

## Platters To Share

<b>Cottage Platter for 2</b> Selection of chicken tikka, lamb tikka, vegetable kebab, onion bhaji and sheekh kebab.	£5.50	<b>Vegetarian Platter for 2</b> Selection of onion bhaji, vegetable somosa, vegetable kebab and garlic aloo chop.	£4.50
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## House Specialities

All House Specialities served with Pilau rice

### Shubzi Special £7.00

Mixed vegetables, potatoes, carrots as well Bangladeshi vegetables, blended with spinach & topped with Indian cottage cheese. A must for vegetarians.

### Tandoori Mix Bhuna £7.90

Chicken tikka, lamb tikka, tandoori chicken on the bone & sheekh kebab cooked in a unique dry special Bangladeshi sauce.

### Lamb Massala Chops £7.90

Marinated lamb chops, cooked in the clay oven. Blended together in a thick spicy onion, green pepper & fresh coriander sauce, with a hint of cardamom & cinnamon.

### Azam E Tikka £7.90

Chicken tikka cooked with minced lamb, onion, green & other special herbs & spices. Highly flavoured, served medium hot.

### Mumbai Murgh Jalfrezi £7.90

Succulent cubes of chicken, cooked in a thick madras sauce, blended with fresh green peppers, onions, tomatoes & dry chillies. A must for madras lovers.

### Nawabi Bhuna £8.90

King prawns, shrimps, chicken tikka & lamb tikka cooked in a special medium strength Kashmiri sauce.

### Seafood Nawab £11.90

Salmon tikka, tilapia, tandoori king prawns & shrimps, served in a bhuna sauce, with a hint of fresh lemon. A must for seafood lovers.

## Chefs Signature Dishes

### Chicken Tikka Roshni Jhal £6.50

Chicken tikka cooked in thick spicy garlic sauce, topped with chopped onions, tomatoes & fresh green chillies, garnished with coriander.

### Roshni Naga Bhuna £6.50

Chicken tikka or lamb tikka cooked in a fresh naga (Bangladeshi chilli) sauce. A very hot dish.

### Fish Curry £6.50

Tilapia fish & potato cooked in traditional home style curry sauce.

### Methi Ghust £6.50

Lamb cooked in fenugreek aromatic spices. A medium strength dish.

### Kofta Delight £6.50

Spiced meatballs & mushrooms cooked in bhuna sauce, onion, green peppers & garam masala.

### Shatkora Bhuna £6.50

Lightly spiced chicken or lamb cooked with sweet & sour Bangladeshi citrus fruit.

### Achari £6.50

Succulent pieces of chicken tikka or lamb tikka cooked in special pickle sauce.

### Shashlick Bhuna £6.50

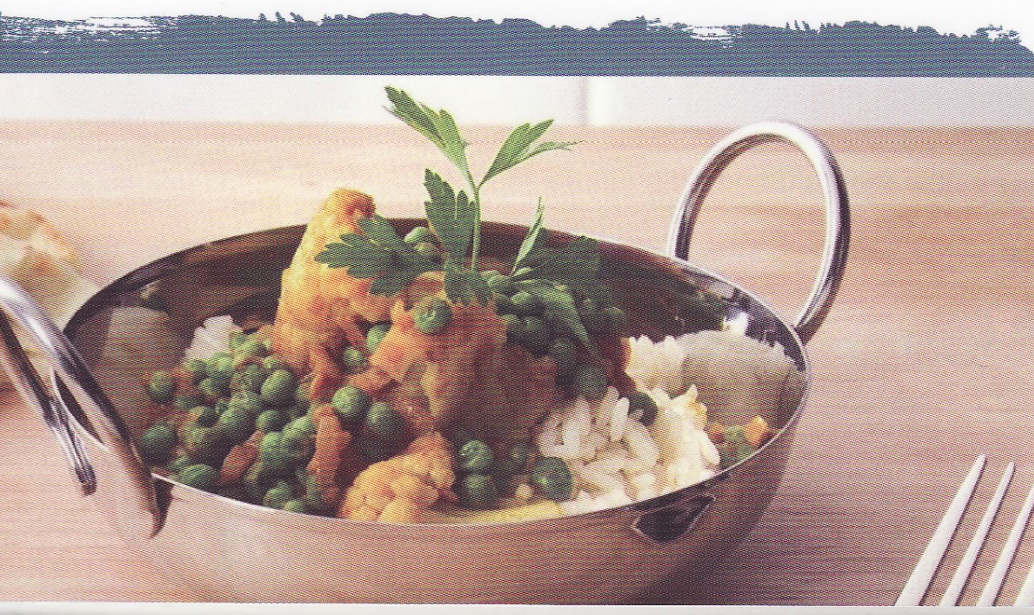
Chicken tikka or lamb tikka roasted in the tandoor with onions, tomatoes & capsicums then cooked in a rich medium dry sauce.

### Chicken Jamdani £6.50

Chicken tikka cooked in a medium bhuna sauce, garnished with fried mushrooms & onions.

### Jaipuri £6.50

Chicken tikka or lamb tikka cooked with peppers and onions in a medium dry condensed sauce. A must for pepper lovers.





## Mild Specialities

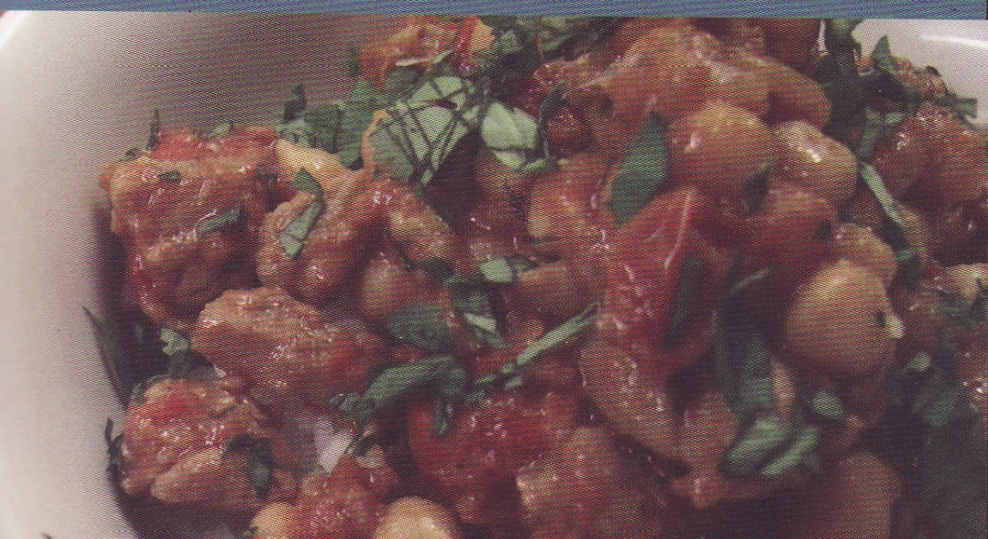
Chicken Tikka Massala	£6.90
Makhani Chicken	£6.90
Lamb Pista Pasanda	£6.90
Tandoori Jinga Massala	£8.90

## Traditional Favourites

These dishes are recognised by all curry lovers. Your choice of dishes can be prepared with any of the following:

*Any traditional favourite dish can be cooked with our own unique Sylhety Sauce, extra 50p.*

Vegetable	£5.00
Chicken	£5.80
Lamb	£5.80
Prawn	£5.80
Chicken Tikka	£6.50
Lamb Tikka	£6.50
King prawn	£7.50



### *Dansak*

Cooked with lentils and spices and green herbs. A hot and sour taste favourite.

### *Korma*

Mildly spiced with ground almonds and cream.

### *Pathia*

A popular dish cooked in a slightly hot sauce producing a hot and sour taste.

### *Sagwala*

Cooked with fresh spinach, a touch of garlic and spices, a medium strength dish.

### *Rogan Josh*

Robustly spiced dish with herbs, spices, cashew nuts and tomatoes.

### *Bhuna*

A thoroughly garnished dish with onions, capsicum and tomatoes, with a touch of selected spices.

### *Dupiaza*

Prepared with chopped green pepper and a mix of fresh and braised onions. A slightly hot taste.

### *Madras*

We are convinced this dish does not need an introduction.

### *Jalfrezi*

Prepared in a spicy sauce with onion, peppers and fresh green chillies.



## Balti Dishes

A very popular dish in the Midlands. The combination of herbs and spices make this dish tastefully spicy, garnished with onions, tomatoes and coriander.

*Any Balti dish can be cooked with our own unique Special Sylhety Sauce, extra 50p.*

Vegetable	£5.00
Chicken	£5.80
Lamb	£5.80
Prawn	£5.80
Chicken Saag Aloo	£6.00
Meat Saag Aloo Mushroom	£6.00
Chicken Mushrooms	£6.00
Keema Peas	£6.20
Chicken Tikka or Lamb Tikka	£6.50
King Prawn	£7.50

*Any vegetable can be prepared with the above dishes, extra 50p*

## Diryani

Basmati rice cooked with delicate spices and herbs. Served with fresh, medium strength vegetable curry.

Vegetable	£5.50
Chicken, Lamb or Prawn	£6.90
Chicken Tikka or Lamb Tikka	£7.50
King Prawn	£7.50
House Special (chicken, lamb & prawn)	£7.50

## Tandoori Grills

**Chicken Tikka** £5.80  
Succulent bite sized pieces of marinated chicken - grilled to perfection.

**Lamb Tikka** £5.80  
Succulent bite sized pieces of marinated lamb.

**Tandoori Chicken** £5.80  
Half chicken marinated with cardamom and paprika spices, tender and full of flavour.

**Chicken Tikka or Lamb Tikka Shashlick** £6.50  
Cooked on charcoal with tomatoes, onion and green pepper.

**Desi Lamb Chops** £6.50  
On the bone lamb, marinated in paprika, lemon and coriander, cooked on charcoal and served with salad.

**Tandoori Mix Grill** £8.50  
A selection of chicken tikka, lamb tikka, sheekh kebab, tandoori chicken, served with fresh salad and naan bread.

**Salmon Tikka** £8.50  
Salmon chunks marinated in turmeric, lemon juice cooked in the tandoor.

**Jinga Tandoori Prawns** £8.50  
Large king tiger prawns marinated in garam masala and a dozen herbs skewered over charcoal and served with plain rice and a medley of curry sauce.

## Vegetable & Side Dishes

<b>Chips</b>	£1.80
<b>Mix Vegetable Bhagi</b>	£3.00
<b>Okra Bhagi</b> Crispy fried okra and caramelised onions with tempered cumin seeds and lightly spiced.	£3.00
<b>Mushroom Bhagi</b> Mushrooms cooked in light spices.	£3.00
<b>Tarka Dhall</b> Bangladeshi style lentils cooked with touch of garlic.	£3.00
<b>Bombay Aloo</b> Lightly spiced potatoes with red chilli, fresh herbs and spices.	£3.00
<b>Saag Aloo</b> Lightly spiced potatoes with spinach, red chilli, fresh herbs and spices.	£3.00
<b>Chana Massala</b> Chick peas cooked in a gravy sauce with fresh ginger.	£3.00
<b>Saag Paneer</b> Stir fried spinach with tempered spices cooked with indian cottage cheese.	£3.20

## Rice

<b>Steamed Plain Rice</b>	£1.90	<b>Mushroom Pilau Rice</b>	£2.50
<b>Pilau Rice</b>	£2.20	<b>Vegetable Pilau Rice</b>	£2.50
<b>Fried Rice</b>	£2.20	<b>Keema Pilau Rice</b>	£2.50
<b>Peas Pilau Rice</b>	£2.50	<b>Garlic Fried Rice</b>	£2.50
<b>Egg Fried Rice</b>	£2.50		

## Breads

<b>Chapati</b>	£1.00	<b>Peshwari Naan</b>	£2.20
<b>Puree</b>	£1.00	<b>Cheese Naan</b>	£2.20
<b>Tandoori Roti</b>	£1.60	<b>Coriander Naan</b>	£2.20
<b>Paratha</b>	£1.90	<b>Onion Naan</b>	£2.20
<b>Naan</b>	£1.90	<b>Cheese &amp; Garlic Naan</b>	£2.50
<b>Garlic Naan</b>	£2.20	<b>Table Naan</b>	£4.00
<b>Keema Naan</b>	£2.20	<b>Garlic &amp; Coriander Naan</b>	£2.50

## English Dishes

<b>Roast Chicken and Chips</b>	£6.50
<b>Chicken Omelette and Chips</b>	£6.50
<b>Scampi and Chips</b>	£6.50



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