# sundries

Roti	£1.15	Chips
Buttered Roti	£1.20	Masala Chips
Naan	£1.95	Papadum <sup>-</sup>
Buttered Naan	£2.00	Pickle Tray
Garlic Naan	£2.25	Yoghurt & Mint Chut
Peshwari Naan	£3.25	Mango Chutney
Cheese Naan	£3.25	Chilli Chutney
Keema Naan	£3.45	Spicy Tomato Chutne
Boiled Rice	£2.75	Onion Chutney
Pilau Rice	£3.25	Raita
Mushroom Pilau Rice	£3.75	1141144

# drinks

<b>Britvic J20</b> Orange and Passion Apple and Mango	£2.75 £2.75
<b>Sparkling Water</b> SMALL LARGE	£1.50 £2.50
Still Water SMALL LARGE	£1.50 £2.50
<b>Lassi</b> Mango Lassi	



Soft Drinks Appletiser Coca Cola Diet Coke Coke Zero Fanta Sprite Zero Irn Bru		£2.75 £2.75 £2.75 £2.75 £2.75 £2.75 £2.75
Juice	Small	Large
Orange Juice Lime Blackcurrant & Lemonade Orange & Lemonade Lime Soda	2.95 2.95 2.95 2.95 2.95 2.95	7.45 7.45 7.45 7.45 7.45

# desserts

Small - £2.95

Large - £7.45

Plain Belgian Waffle	£5.50
Freshly made hot waffle served with	
whipped cream, vanilla ice cream	

and drizzled with chocolate sauce Chocolate Begian Waffle

Freshly made hot waffle smothered with Nutella spread served with whipped cream, vanilla ice cream and drizzled with chocolate

**Honey Pot Ice Cream** £3,95 Vanilla and toffee ice cream topped with toffee sauce and caramelised pecan nuts.

**Toffee Cheesecake** Cheesecake filling set on a digestive biscuit base, topped with toffee and crushed pecans and drizzled with chocolate, served with whipped cream.

**Falooda** Rose flavoured milk, layered with rice vermicelli, black basil seeds and kulfi

Firni £3.50 Rice flour cooked in milk and scented

with saffron. Matka Kulfi

Pistachio kulfi containing saffron sauce & specially flavoured chopped almond & pistachio nuts served in a ceramic bowl (matka).

#### Rassomalai

£3,95 Soft round patties of curded milk in a creamy milky syrup, flavoured with aromatic saffron, cardamon and pistachio.

Gulab Jamon

Soft spongy round balls delicately flavoured with aromatic cardamon and pistachio. Served warm with whipped cream.

£5.50

Sticky toffee pudding Traditional Sticky Toffee Pudding served warm with custard.

**Peanut Butter Stack** £5,50 Sweet and salty peanut butter crunch, creamy milk chocolate and buttery caramel, layered on a brownie cake, Finished with honey roasted peanuts. Served warm with whipped cream.

**Chocolate Fudge Cake** Dark Chocolate sponge layered with fudge served with whipped cream and ice cream.

**Chocolate Fudge Cake with** Custard Dark chocolate sponge layered with

fudge served with custard.

**Punky Ice Cream** £3,75 Vanilla Ice cream served in a plastic penguin toy.

# speciality dishes

Whole Lamb\* (MEDIUM/HOT) £295.00 Whole lamb marinated in traditional spices. roasted in the oven. Served with rice and fresh garden salad

#### Roast Leg of Lamb\* (Serves 4) £69.95

£2.45

£2.75

£0.55

£2.50 £0,55

£0.55

£0.55

£0.55

£0.55

£1.00

Whole leg of lamb, marinated with an array of spices, and roasted in the oven. Served with natural gravy, roast potatoes and fresh garden salad



Desi Leg of Lamb\* (Serves 4) £79.95

Whole leg of lamb marinated and cooked with authentic spices. Served with natural gravy, roast potatoes and pilau rice.

Bukhara Grilled Chicken £15.95 Grilled whole chicken marinated in ginger, garlic and lime juice and cooked in a Bukhara hot and spicy sauce, served with salad and

Stuffed Fish\* £39.95 Whole Seabass Fish stuffed with prawns, pieces of cod, red onion and spices. Served with chips and fresh garden salad.

Chilman Biryani (medium) £15.95 Restaurant speciality: Spicy lamb, cooked with rice, flavoured with saffron and rose water covered with crispy puff pastry. Served Lamb Machboos (MILD/MEDIUM/HOT) £15.95

Lamb shank marinated in traditional spices, roasted in the oven. Served with machboos rice.

#### Fillet Steak £21.95

Beef fillet steaks grilled to perfection, served with steak chips and mixed vegetables (Black pepper or hot and spicy sauce).

Roast Chicken\* £22.95

Whole chicken, marinated with spices, and roasted in the oven. Served with natural gravy, chips and fresh garden salad.



Chicken Steak £13.95

Chicken breast fillet grilled, served with steak chips, mixed vegetables and a choice of black pepper or hot and spicy sauce.

# Lamb Shank Rogan Josh (MEDIUM/HOT)

Lamb shank cooked in a rich flavour of tomatoes, yoghurt and onions.

Sizzling Cheesy Chicken £13,95 Fillet of chicken breast layered with vegetables, on a sizzling plate of cheese, served with mashed potatoes.

Nehari (MEDIUM/HOT) £13.45

An authentic North Indian dish. Lamb cooked over slow heat with spices, bone marrow, garnished with ginger, green chilli and garam

1 Kilo Gosht (MEDIUM/HOT) £25.95 One kilogram of on the bone lamb, cooked with authentic spices.

\*These items have to be pre-ordered 24-48 hours.



Please Note: All items are subject to availability

Served with boiled rice.



# BUKHARA SAMLESBURY

Established 2004

# TAKE OUT MENU

# Call and Collect © 01772 877710

#### **OPENING TIMES**

Wednesday to Friday..... 4.00pm to 11.00pm Saturday & Sunday...... 2.00pm to 11.00pm

AUTHENTIC INDIAN CUISINE



Bukhara Samlesbury, Preston New Road, Samlesbury, Preston PR5 0UP info@bukharasamlesbury.co.uk www.bukharasamlesbury.co.uk



## Chicken Seekh Kebab Minced chicken mixed with fresh

herbs and spices cooked on a skewer in a tandoor.

#### Kagazi Kebab £4.25

Thin slices of chicken breast marinated in a tangy tomato sauce various spices, cooked on a charcoal grill.

## Shikam Puri Kebab

Chicken breast stuffed with spicy mince lamb cooked on a charcoal grill.



#### Chicken Tikka

Succulent pieces of chicken breast marinated in voghurt, herbs and spices cooked in a tandoor.

#### **Grilled Lamb Chops**

Lamb chops marinated in yoghurt, fresh lime juice and fine spices cooked on a charcoal grill,

#### Mixed Grill

An assortment of chicken tikka, lamb chops, chicken and lamb seekh kebab served on a sizzling hot plate.

£14.95

£4 95

£3.95

£3.25

£4.50

£3.25

# Afghani Lamb Tikka

Tender pieces of lamb marinated in onions, garlic, carum seeds and lime juice cooked on a charcoal grill

#### Behari Kebab

Thin slices of beef marinated in yoghurt, turmeric, lime juice and green chillies cooked on a tandoor, Spicy!

## Tandoori Chicken (Half)

Half a chicken on the bone, marinated in herbs and spices, cooked in a tandoor.

#### Chicken Pakora

Pieces of chicken breast coated in a spicy batter - deep fried.

#### **Meat Samosa**

Crisp leaves of pastry filled with spiced minced meat - deep fried.



# appetisers vegetarian

£3.95

£6,95

#### ▼ Tandoori Paneer Tikka £4.25

Cubes of cottage cheese marinated in lime juice, green chillies and a creamy saffron sauce cooked on a tandoor,

#### **V** Onion Bhaji

£3.45 Sliced onions mixed in a spicy batter deep fried.

#### Chana Chaat

Crispy flakes, potatoes and chick pea salad mixed with yoghurt, onions and tamarind sauce

Deep fried puries, stuffed with potatoes, yoghurt and tamarind sauce.

#### V Vegetable Samosa

Crisp leaves of pastry filled with mixed vegetables - deep fried.

£7.95

£3.95

# seafood appetisers

#### Till Mill Jhinga

£9.95 King Prawns dusted with sesame seeds and spices cooked on a tandoor.

#### **Bukhara Fried Fish** Cod fish coated in a rich batter

marinade - deep fried.

#### Jahangiri Prawns £8.95 King prawns cooked on a tandoor flavoured with fresh lime juice and green chillies.



#### suitable for vegetarians

# main dishes

#### Karahi Lamb

(MILD/MEDIUM/HOT) Lamb cooked with fresh onions, tomatoes, ginger, garlic, hot spices and garnished with fresh coriander.

# £10,95

#### Karahi Lamb Keema (MEDIUM/HOT)

Minced lamb cooked with fresh onions. tomatoes, ginger, garlic, hot spices and

#### Karahi Chicken

(MILD/MEDIUM/HOT) Chicken cooked with fresh onions, tomatoes ginger, garlic, hot spices and garnished with fresh coriander

#### Handi Gosht Laziz

(MILD/MEDIUM/HOT) Lamb cooked with fresh onions, tomatoes, ginger, garlic, spices, fresh cream and coconut milk.

#### Handi Murgh Laziz

(MILD/MEDIUM/HOT) Chicken cooked with fresh onions, tomatoes ginger, garlic, spices, fresh cream and coconut milk.

£10,95

£9.95

£13 95

£10.95

#### Lahori Gosht (MEDIUM/HOT)

Lamb tempered with fresh tomatoes. onions, ginger and green chillies.

#### Lahori Chicken (MEDIUM/HOT)

Chicken tempered with fresh tomatoes, onions, ginger and green chillies.

(MEDIUM/HOT) A traditional lamb on the bone dish cooked

## with authentic spices.

**Rhuna Gosht** (MILD/MEDIUM/HOT)

A dry lamb dish cooked with fresh onions, tomatoes, ginger, garlic, spices and garnished with fresh coriander

#### Gosht Alu Bukhara £10.95 (MEDILIM/HOT)

Lamb cooked with onions, tomatoes, sweet dry prunes and lemon juice.

#### **Palak Gosht**

Lamb and spinach cooked with onions ginger and garlic.

## Palak Keema

(MEDIUM/HOT)

Minced lamb and spinach cooked with fresh onions, tomatoes, ginger, garlic, hot spices and garnished with fresh coriander.

## Methi Chicken

(MILD/MEDILIM/HOT) Chicken cooked with fresh onions, tomatoes, yoghurt, ginger, garlic, hot spices and fenugreek.

£9.95

£9.95

£9.95

£9.95

#### Chicken Jalfrazi

(MILD/MEDILIM/HOT)

Julienne cut chicken breast cooked with fresh onions, tomatoes, capsicum and fresh cream. garnished with fresh coriander

#### Murgh Makhani

(MILD/MEDIUM/HOT)

Grilled pieces of chicken breast cooked with fresh tomatoes, fenugreek, butter and cream.

#### **Lamb Madras**

(MEDIUM/HOT) Lamb cooked with poppy seeds, coconut and hot spices.

#### **Chicken Madras**

(MEDIUM/HOT) Chicken cooked with poppy seeds, coconut and hot spices

#### **Lamb Dopiaza** £10.95

(MILD/MEDIUM/HOT) Lamb cooked in a rich onion sauce garnished with sautéed cherry onions.

#### **Chicken Dopiaza**

(MILD/MEDIUM/HOT)

Chicken cooked in a rich onion sauce garnished with sautéed cherry onions.

#### Shahi Lamb Korma £10.95

(MILD/MEDIUM/HOT) Lamb cooked with onions, tomatoes. cashew nut sauce and fresh cream

## Shahi Chicken Korma

cashew nut sauce and fresh cream.

(MILD/MEDIUM/HOT) Chicken cooked with onions, tomatoes,

## Akbari Chicken Masala

(MILD/MEDIUM/HOT) Grilled pieces of chicken breast cooked in a rich creamy sauce.

## Nehari

(MEDIUM/HOT)

An authentic North Indian dish. Lamb cooked over slow heat with spices, bone marrow, garnished with ginger, green chilli and garam masala.

#### Makhani Gosht £12.95

(MEDIUM/HOT)

On the bone lamb cooked with fresh tomatoes, fenugreek, butter and cream

# steaks and grills

Beef fillet steaks grilled to perfection. served with steak chips and mixed vegetables. Choose black pepper or hot and spicy sauce.

#### **Chicken Steak**

Chicken breast fillet grilled, served with steak chips, mixed vegetables. Choose black pepper or hot and spicy sauce.

#### Bukhara Grilled Chicken £15.95 £23.95

£13.95

Grilled whole chicken marinated in ginger, garlic and lime juice and cooked in a Bukhara hot and spicy sauce, served with salad and chips.

#### Sizzling Cheesy Chicken £13.95

Fillet of chicken breast layered with vegetables, on a sizzling plate of cheese. served with mashed potatoes

# seafood main dishes

#### Lahori King Prawn (MEDIUM/HOT) £13.95

King Prawns tempered with fresh tomatoes, onions, ginger and green chillies.

#### Mughalai Prawn Masala £13.95 (MILD/MEDIUM/HOT)

Prawns cooked in onions, tomatoes, ginger, garlic, coconut milk powder and

#### Karahi King Prawn £13.95 (MILD/MEDIUM/HOT)

Prawns cooked with onions, tomatoes, ginger, garlic, lime juice and carum seeds.

#### Karahi Fish £13.95 (MEDILIM/HOT)

£13.95

£8.95

£4.95

Pieces of cod fish cooked with onions, tomatoes, ginger, garlic and lime juice.

## **King Prawn Madras**

King Prawns cooked with poppy seeds, coconut milk powder and hot spices.

# vegetarian main dishes

£8,95

#### Malai Kofta

(MEDIUM/HOT) Cottage cheese balls mixed with fresh

# coriander and green chillies, cooked with poppy seeds, charoli nuts and coconut milk.

Nauratan Vegetable

(MEDIUM/HOT) Seasonal vegetables cooked with onions, tomatoes, ginger, garlic, mustard seeds

**W** Daal Tarka (MEDIUM/HOT)

Golden yellow lentils cooked in ginger, garlic and fine spices and garnished with brown onions.

## Palak Paneer

Cubes of cottage cheese and spinach cooked with ginger garlic and fine spices.

# Aloo Palak

(MEDIUM/HOT) Diced potatoes and spinach cooked with ginger, garlic and fine spices.

#### **W** Bombay Potatoes £8.95

(MEDIUM/HOT) Diced potatoes stir fried with mustard seeds and turmeric garnished with coriander

Garnished with fresh coriander.

Paneer Jalfrezi (MILD/MEDIUM/HOT) Julienne cut paneer cooked with fresh

# onions tomatoes, capsicum and fresh cream. £8.95

**V** Daal Palak

(MEDIUM/HOT) Golden yellow lentils and spinach cooked in ginger, garlic and fine spaces, and garnished with brown onions.

# biryani dishes

Please note: All our biryani dishes contain nuts

## Chilman Biryani

(MEDIUM) Includes ceramic pot. Restaurant speciality: Spicy lamb, cooked with rice and rose water, covered with crispy puff pastry. Served in a ceramic pot.



#### Shahi Lamb Biryani £12.95 (MILD/MEDILIM/HOT)

Lamb masala cooked with rice, herbs, and

#### Lamb Biryani on the Bone £12.95 (MEDIUM/HOT)

I amb on the hone cooked with rice, herbs and fine spices

#### Shahi Chicken Biryani (MILD/MEDIUM/HOT) Chicken masala cooked with rice, herbs and

Chicken Tikka Biryani (MILD/MEDIUM/HOT) Grilled pieces of chicken breast cooked with

#### rice, herbs and fine spices. Nauratan Vegetable Biryani

(MEDIUM/HOT) Mixed vegetables cooked with rice, herbs and fine spices.

## Prawn Masala Biryani Prawns cooked with rice, herbs and fine spices.

# **V** Thai Mango Salad

salads

£4.95 Julienne cut mangoes, capsicum, carrots with a tangy and sweet dressing,



#### Fresh Garden Salad £3.45 Onions, tomatoes, lettuce, carrots, cucumbers and pickle chilli,

## Greek Salad

Cherry tomatoes, olives, lettuce, feta cheese with a balsamic and lemon dressing.

#### **V** Olive Salad Pitted olives, capsicum and onions in a balsamic and olive oil dressing.



suitable for vegetarians