sundries

Roti	£1.25	Chips	£2.75
Buttered Roti	£1.30	Masala Chips	£2.95
Naan	£2.05	Papadum ·	£0.65
Buttered Naan	£2.10	Pickle Tray	£3.00
Garlic Naan	£2.35	Yoghurt & Mint Chutney	£0.65
Peshwari Naan	£3.35	Mango Chutney	£0.65
Cheese Naan	£3.35	Chilli Chutney	£0.65
Keema Naan	£3.55	Spicy Tomato Chutney	£0.65
Boiled Rice	£2.85	Onion Chutney	£0.65
Pilau Rice	£3.35	Raita	£1.50
Mushroom Pilau Rice	£3.85		

drinks

Britvic J20

Apple and Mango	£2.95 £2.95
Sparkling Water SMALL	£2.50
LARGE	£4.50
Still Water	

Lassi Mango Lassi Small - £3.45

Large - £8.25

SMALL

LARGE



£2.50

£4.50

Soft Drinks Zanti Cola Zanti Diet Cola Zanti Zest (Lime) Zanti Orange Irn Bru		£2.95 £2.95 £2.95 £2.95 £2.95
Mocktails Mint Mojito		£4.45
Strawberry Mojito Sweet Kiss		£4.45 £4.45
Blue Lagoon Juice	Small	£4.45 Large
Lime	3.45	8.25
Blackcurrant & Lemonade Lime Soda	3.45 3.45	8.25 8.25

desserts

Plain Belgian Waffle £5.95

Freshly made hot waffle served with whipped cream, vanilla ice cream and drizzled with chocolate sauce

Chocolate Begian Waffle £6.95 Freshly made hot waffle smothered with

Nutella spread served with whipped cream, vanilla ice cream and drizzled with chocolate sauce.

Gaiar Halwa

£5.95 A traditional north Indian dessert made using fresh grated carrots, sugar and ghee.

Toffee Cheesecake £4.95

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

£4.95

Please Note: Minimum card payment per transaction is £10.00

Falooda

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

Firni £4.95 Rice flour cooked in milk and scented with saffron.

£5.95 Matka Kulfi

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

Rassomalai

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

£4 95

Gulah Jamon

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

Sticky toffee pudding

£6.45 Traditional Sticky Toffee Pudding served warm with custard

Peanut Butter Stack

Sweet and salty peanut butter crunch, creamy milk chocolate and buttery caramel lavered on a brownie cake. Finished with honey roasted peanuts. Served warm with whipped cream

Chocolate Fudge Cake

£4.95 Dark Chocolate sponge layered with fudge served with whipped cream and ice cream.

Chocolate Fudge Cake with Custard £6.45

Dark chocolate sponge layered with fudge served with custard.

Punky Ice Cream £4.50 Vanilla Ice cream served in a plastic

penguin toy.

Coconut Bomb £5.95

Rich creamy coconut ice cream in a real coconut shell

Whole Lamb* (MEDIUM/HOT) £295.00

speciality dishes

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

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



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 £17.95 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* £49.95 Whole Seabass Fish stuffed with prawns. pieces of cod. red onion and spices. Served with chips and fresh garden salad.

Chilman Biryani (medium) £19.95 Restaurant speciality: Spicy lamb, cooked with rice, flavoured with saffron and rose water covered with crispy puff pastry. Served in a ceramic pot.

Desi Roast shoulder of lamb* £79.95 Whole shoulder of lamb, marinated with authentic spices, and roasted in the oven. Served with natural gravy, roast potatoes and pilau rice.

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

IILDREN

Chicken Korma - £7.95

Akbari Chicken Masala - £7.95

Lamb Korma - £7.95

Served with boiled rice.

ken Tikka

Lamb Machboos (MILD/MEDIUM/HOT)

£18.95 Lamb shank marinated in traditional spices,

Fillet Steak £24.95

Beef fillet steaks grilled to perfection, served with chips and mixed vegetables (Black

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 £14.95 Chicken breast fillet grilled, served with chips, mixed vegetables and a choice of black pepper or hot and spicy sauce.

Lamb Shank Rogan Josh (MEDIUM/HOT) £16.95

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

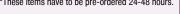
Sizzling Cheesy Chicken £14.95 Fillet of chicken breast layered with vegetables, on a sizzling plate of cheese, served with mashed potatoes

Nehari (MEDIUM/HOT) £14.95

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

1 Kilo Gosht (MEDIUM/HOT) £28.95 One kilogram of on the bone lamb, cooked with authentic spices.

Roast shoulder of lamb* £69.95 Whole shoulder of lamb, marinated with an array of spices, and roasted in the oven. Served with natural gravy, roast potatoes and fresh garden salad.



HILDRENS MEALS

II.DREN

£6.95

roasted in the oven. Served with machboos rice.

BUKHARA pepper or hot and spicy sauce).

SAMLESBURY

Established 2004

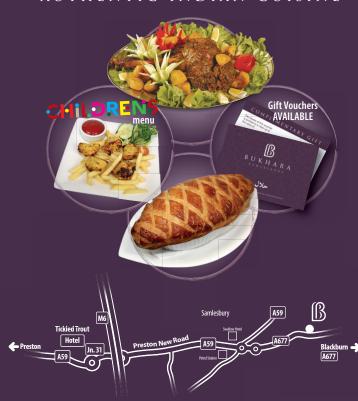
TAKEOUT MENU

Call and Collect © 01772 877710

OPENING TIMES

Bank Holidays......3.00pm to 11.00pm Tuesday to Friday......3.00pm 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





Please Note: All items are subject to availability

CHILDRENS
CURRY DISHES

Chicken Seekh Kebab Minced chicken mixed with fresh

herbs and spices cooked on a skewer

Kagazi Kebab £4.95

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

Shikam Puri Kebab £7.95 Chicken breast stuffed with spicy



Chicken Tikka £4.95

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

on a charcoal grill.

Grilled Lamb Chops Lamb chops marinated in voghurt. fresh lime juice and fine spices cooked **Mixed Grill**

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

£18.95

£5.45

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) £7.95 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 £3.25 Crisp leaves of pastry filled with



appetisers vegetarian

▼ Tandoori Paneer Tikka £4.95 Cubes of cottage cheese marinated in lime juice, green chillies and a creamy

saffron sauce cooked on a tandoor.

V Onion Bhaji £3 95 Sliced onions mixed in a spicy batter -

Crispy flakes, potatoes and chick pea salad mixed with voghurt.

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

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

Chana Chaat

onions and tamarind sauce

seafood appetisers

Till Mill Jhinga King Prawns dusted with sesame seeds and spices cooked on a tandoor

Fish Pakora £7.95 White fish coated in a rich batter

marinade - deep fried. £8.95 Jahangiri Prawns

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. £12.95

£12.95

Karahi Lamb Keema

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

Karahi Chicken (MILD/MEDIUM/HOT)

Chicken cooked with fresh onions, tomatoes, ginger, garlic, hot spices and garnished with

Handi Gosht Laziz (MILD/MEDIUM/HOT)
Lamb cooked with fresh onions, tomatoes,

ginger, garlic, spices, fresh cream and

Handi Murgh Laziz (MILD/MEDIUM/HOT)

Chicken cooked with fresh onions, tomatoes, ginger, garlic, spices, fresh cream and

Lahori Gosht £12.95 (MEDIUM/HOT) Lamb tempered with fresh tomatoes,

Lahori Chicken (MEDIUM/HOT)

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

onions, ginger and green chillies.

Desi Gosht A traditional lamb on the bone dish cooked with authentic spices.

Bhuna Gosht (MILD/MEDIUM/HOT) A dry lamb dish cooked with fresh onions, tomatoes, ginger, garlic, spices and garnished

Gosht Alu Bukhara £12 95

with fresh coriander.

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

Palak Gosht £12.95 Lamb and spinach cooked with onions ginger and garlic.

Palak Keema

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

biryani dishes

Restaurant speciality: Spicy lamb, cooked

with rice and rose water, covered with crispy

(MEDIUM) Includes ceramic pot.

puff pastry. Served in a ceramic pot.

Shahi Lamb Birvani

Lamb masala cooked with rice, herbs, and

(MILD/MEDIUM/HOT)

£19.95

£14.95

Chilman Birvani

Methi Chicken £11.45 (MILD/MEDIUM/HOT)

Chicken cooked with fresh onions, tomatoes, yoghurt, ginger, garlic, hot spices and fenugreek

Chicken Jalfrazi (MILD/MEDIUM/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

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

Chicken Dopiaza £11.45 Chicken cooked in a rich onion sauce garnished with sautéed cherry onions.

Shahi Lamb Korma £12.95 (MILD/MEDIUM/HOT) Lamb cooked with onions, tomatoes, cashew nut sauce and fresh cream.

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

cashew nut sauce and fresh cream. Akbari Chicken Masala (MILD/MEDIUM/HOT)

Grilled pieces of chicken breast cooked in a rich creamy sauce.

Nehari £14.95 (MEDIUM/HOT) An authentic North Indian dish. Lamb cooked over slow heat with spices, bone

and garam masala. Makhani Gosht (MEDIUM/HOT)

Please note: All our biryani dishes contain nuts

Lamb Birvani on the Bone \$14.95

Lamb on the bone cooked with rice, herbs

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

Grilled pieces of chicken breast cooked with

Nauratan Vegetable Biryani

Mixed vegetables cooked with rice, herbs and

Prawns cooked with rice, herbs and fine spices.

Shahi Chicken Biryani

Chicken Tikka Biryani

Prawn Masala Biryani

(MILD/MEDIUM/HOT)

(MILD/MEDIUM/HOT)

rice, herbs and fine spices

fenugreek, butter and cream.

(MEDIUM/HOT)

and fine spices.

fine spices.

fine spices.

On the bone lamb cooked with fresh tomatoes.

marrow, garnished with ginger, green chilli

steaks and grills

Fillet Steak

Beef fillet steaks grilled to perfection, served with chips and mixed

vegetables. Choose black pepper or hot and spicy sauce.

Chicken Steak £14.95

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

Bukhara Grilled Chicken £17.95

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

Sizzling Cheesy Chicken £14.95 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) King Prawns tempered with fresh tomatoes onions, ginger and green chillies.

Mughalai Prawn Masala (MILD/MEDIUM/HOT)

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

Karahi King Prawn £15.95 (MILD/MEDIUM/HOT) Prawns cooked with onions, tomatoes,

ginger, garlic, lime juice and carum seeds.

Karahi Fish (MEDIUM/HOT)

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

King Prawn Madras (MEDIUM/HOT) £15.95 King Prawns cooked with poppy seeds.

coconut milk powder and hot spices.

vegetarian main dishes

Malai Kofta

£9.95 (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

Daal Tarka £9 95 (MEDIUM/HOT)

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

Palak Paneer (MEDIUM/HOT) 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.

£9.95

£5.95

£5.50

Bombay Potatoes (MEDIUM/HOT) £9 95

Diced potatoes stir fried with mustard seeds and turmeric garnished with coriander

Paneer Jalfrezi £9 95 (MILD/MEDIUM/HOT) Julienne cut paneer cooked with fresh onions tomatoes, capsicum and fresh cream. Garnished with fresh coriander

V Daal Palak (MEDIUM/HOT) Golden yellow lentils and spinach cooked in

ginger, garlic and fine spaces, and garnished with brown onions.

salads

Thai Mango Salad

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



Fresh Garden Salad £3.95 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