#### Roti Indian Take Away: the spice trail.

#### **Contributors**

Roti Indian Take Away.

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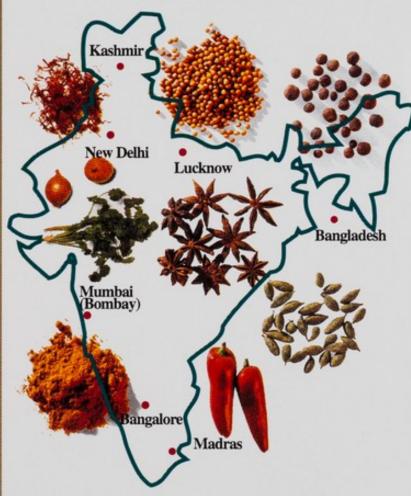
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The Spice Trail



10% Discount on collection Free Local Home delivery (Between 5.30pm and 11.30pm) 7 Days a Week Including Bank holidays

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With Order Over £20

**TEL:** 020 8852 4005 / 8244 3939 82 Lee High Road, Lewisham, London SE13 5PT

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# House Specials

Nouse specims		
We have selected our very own favourite dishes for you to sample from the enormous variety on offer throughout the Indian Sub-continent and hope that over many visits you will enjoy all the culinary delights from this exotic and diverse land of centuires old culture.		
Main Dishes	+	
1. Mixed Kebab Grill	6.95	
(A selection of sheek kebab, boti kebab,		
tandoori chicken and chicken tikka)	7.50	
2. Roti House Thali (Basmati rice, selection of tandoori chicken, chicken	7.50	
ceylon, prawn patia, raita and stuffed nan)		
3. Tandoori Jhinga	7.95	
(King prawns marinated in yoghurt sauce with spices, fresh herbs and cooked in the tandoori oven)		
4. Chicken Tikka Karahi	4.75	
(Tender pieces of chicken tikka, cooked in a spicy masala sauce	with	
pimento, onion, tomato, coriander and served in an iron karahi)  5. Jhinga Masala	8.50	
(Tandoori king prawn cooked in a rich creamy sauce,	0.50	
garnished with almonds and fresh cream)		
6. Chicken or Lamb Balti	5.95	
(Served with nan) 7. King Prawn Balti	7.95	
(Served with nan)	1.55	
8. Vegetable Balti	3.95	
(Served with nan)		
Northern India		
Starters		
9. Tandoori Chicken (1/4)	1.85	
(Chicken marinated in Yoghurt and spices, cooked over coals in a clay oven)		
10. Tangri Kebab	1.85	
(Spicy chicken drumsticks cooked over coals in a clay oven)		
11. Meat Samosa	1.60	
(Spiced mincemeat stuffed into triangular pastry shape, deep fried until crisp)		
12. Chicken Chat	1.85	
(Juicy pices of chicken spiced with a hot and sour sauce)		
* * * * * * * * *		
Main Dishes	4.70	
13. Chicken Tikka Masala (Pieces of chicken tikka cooked in a rich creamy sauce,	4.50	
garnised with almonds and fresh cream)		
14. Tandoori Chicken (1/2)	3.60	
(Chicken marinated in yoghurt and spices and cooked over coals in a clay oven)		
15. Seekh Kebab	3.60	
(Minced lamb mixed with herbs and spices, cooked	2.00	
skewers in a clay oven and served with salad)	2.00	
16. Lamb Tikka (Lamb pieces marinated in tandoori spice and	3.90	
cooked in a tandoor)		
17. Tandoori Chicken Masala	4.50	
(Tandoori chicken pieces topped with a rich creamy sauc garnised with fresh cream and almonds, served off the bo	e,	
garnisea with fresh cream and almonas, served off the bo	ne)	

333	XG8 35XG8 35XG8 35XG8 35XG8 35XG8 35	
8		<b>3</b>
器	Central India	촗
388		<b>36</b>
GÖ	Starters	(3)
蕊	18. Seekh Kebab 1.85	毲
88	(Minced lamb mixed with spices and herbs, cooked on skewers in a tandoori oven)	<b>36</b>
8	19. Chicken or Lamb Tikka 1.95	(3)
**	(Skewered pieces of chicken or lamb with capsicum, tomatoes and onions served sizzling hot)	<b>***</b>
88	20. Aloo Chat 1.85	<b>36</b>
85	(Diced potato & chick peas, topped with mint & chutney)	(3)
器	Main Dishes	器
88	21. Chicken Shaslik 4.25	88
8	(Chicken pieces with tomato, capsicum & onion	8
**	cooked over coal in a clay oven)  22. Chicken or Lamb Vindaloo  3.25	器
88	(Chicken or lamb pieces cooked in a fiery hot sauce)	38
33	23. Chicken or Lamb Jalfrezi (hot)  (Diced chicken or lamb cooked with chilli, capsicum  4.25	33
繎	and onion in a hot spiced sauce)	繎
88	24. Achar Gosht (Marinated lamb pieces cooked in a pickle masala)  3.50	88
8	25. Chicken or Lamb Dopiaza 3.50	83
**	(Diced lamb or chicken sauteed with capsicum and onions) 26. Chicken or Lamb Sag 3.50	
	(Chicken or lamb cooked with spinach and herbs)	99
23		83
器		
	Eastern India	
88		88
***		
82	Starters	9
88	27. King Prawn Porojapathi  (King prawn soaked in egg & covered with breadcrambs, then fried)	33
32	28. Bataire Masala 3.00	<b>X</b>
92	(Whole quail stuffed with pilau rice, sereved with a sauce made of tamato, onion, ginger and garlic)	
88	29. Prawn Puree 2.60	283
**	(Succulent prawns spiced, fried and served with our chef's special puree - light bread)	器
	*******	(35)
<b>**</b>	Main Dishes	38
器	30. Prawn Patia (Prawn cooked in a slightly sweet, sour & hot thick sauce)  3.95	382
	31. Lamb or Chicken Patia 3.95	633
<b>R</b>	(Fresh pieces of chicken tikka cooked into a spicy masala sauce with pimento, slightly sweet and hot)	200
388	32. Machi Bengali 4.50	38
(33)	(Fillets of fresh fish in a tangy, spicy masala sauce)	635
9	33. Sag Prawn (Prawns cooked with spinach in a medium blend of spices)  3.95	90
羅	34. Chicken or Lamb Dansak 3.50	8
635	(Cooked in a slightly sweet, sour & hot sauce with lentils)	635
333	KOR GOMOR GOMOR GOMOR GOMOR GOMOR GO	
900	TOP GOVINOR GO	

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**			
蒸	( Western India )		
90	Starters		96
332	35. Onion Bhaji (Vegetarian)	1.60	93
33	(Sliced onion mixed with gram flour and herbs, deep fried)  36. Paneer Pakora (Vegetarian)	1.85	635
99	(Indian cottage cheese wrapped in a coating of mashed potato and mint sauce, dipped in egg and white flour batter, then deep fried)		999
靈	37. Shami Kebab	1.85	**
32	(Minced lamb mixed, spices & herbs, round shaped, deep fried)		
283	Main Dishes		
器	38. Chicken or Lamb Bhuna (Medium cooked with tomatoes & onions in a thick, but dry sauce	3.50	器
88	39. Lamb Pasanda Khybari	4.50	88
*	(Thin fillets of lamb marinated and cooked in a creamy sauce, topped with fresh cream)		Č
器	40. Gosht Kata Masala (Diced lamb pieces cooked in a special sauce made	3.95	蕊
36	from yoghurt and fresh herbs)		600
33	41. Shahi Korma (Boneless pieces of chicken, delicately flavoured	3.50	93
335	with coconut and fresh cream)	4.50	635
999	42. Tandoori Butter Chicken (Tandoori chicken pieces taken off the bone and cooked in a rich	4.50	99
*	sauce of butter and cream, garnished with almonds and cream)		嶷
320	Southern India		633
***			283
**	Starters 43. Rasam Soup (Vegetarian)	1.50	器
器	(Lentil based spicy soup made with special herbs)		88
33	44. Fish Bora (Potato patti filled with lentils, onions, green chilli and	1.95	(3)
**	coriander leaves served with sweet yoghurt and tamarind sauce) 45. Vegetable Samosa (Vegetarian)	1.50	霧
350	(Strudel pastry filled with spiced peas and potatoes, deep fried)	1.50	60
332	* * * * * * * * * * * * * * * * * * *		93
33	Maind Dishes 46. Chicken or Lamb Madras	3.50	635
99	(Chicken or lamb pieces cooked in a medium hot sauce) 47. Chicken Ceylon	3.50	9
2	(A fiery chicken dish with a thick sauce of coconut	3.30	35
322	and a blend of rare spices) 48. Chicken Chilli Masala (hot)	4.50	635
**	(A fiery hot chicken dish flavoured with tamarind and tomatoes and topped with fresh green chillies)		88
	49. Prawn or Lamb Biriani	5.50	器
88	(Basmati rice cooked with prawn or lamb, served with vegetable sauce)		
*	50. Vegatable Biriani (Basmati rice cooked with vegetables and served	4.90	8
	with a vegetable sauce) 51. Lemon Chicken	3.50	器
388	(Breast pieces of chicken cooked in a creamy sauce	3.30	88
532	with almond and coconut with a hint of lemon) 52. King Prawn Biriani	7.95	932
85	(Basmati rice cooked with king prawn and served with a vegetable sauce)		霧
30	WITE GOWING GOWING GOWING GOWING	950	
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# urian Dishes

Vegetarian Dishes  Vegetarian food is popular throughout India either as a meal itself or as a compliment to a main dish  53. Mixed Vegetable Curry (Mixed vegetable cooked in a medium sauce with herbs & sice)  54. Aloo Chana (Potatoes and chick peas fried with onions and seasoned with spices)  55. Bhindi Bhaji (Fresh okra with minced turmeric, ground spices and fried onions)  56. Vegetable Kofta (Fried minced vegetable balls)  57. Muttar Paneer (Chunks of Indian curd cheese and peas cooked in a creamy sauce)  58. Bombay Aloo (Ground fenugreek and potato cubes cooked over a slow fire and sauteed with ginger, black pepper and ground coriander)  59. Aloo Gobi (Potatoes and cauliflower fried with onions and seasoned with spices)  60. Sag Bhaji (Leaf spinach cooked with onions and lightly spiced)  61. Tarka Dal (Leaf spinach cooked with onions and lightly spiced)  63. Sag Paneer (Leaf spinach & cottage cheese cooked with herbs & spices)  Accompaniments  Rice Dishes  64. Boiled Bashmati Rice  65. Pilau Rice  66. Pees Pilau  67. Special Fried Rice  68. Cucumber Raitha  69. Mushroom Rice  70. Coconut Rice  2.00  70. Coconut Rice  71. Nan  1.15 1.27 1.28 0.20 1.29 0.20 1.20 1.20 1.20 1.21 1.20 1.21 1.22 1.23 1.24 1.25 1.25 1.26 1.27 1.28 1.29 1.29 1.20 1.20 1.20 1.20 1.20 1.20 1.20 1.20				
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Speciality Bread	
73. Garlic Nan (Leaved bread baked in a tandoori oven)	1.50
75. Stuffed Paratha (Wholemeal Indian bread stuffed with vegetables)	1.50
76. Keema Nan (Leaved bread stuffed with minced lamb)	1.50
77. Peshawri Nan (Leaved bread stuffed with almond and sultanas)	1.50
78. Onion Kulcha (Leaved bread stuffed with onions)	1.50
79. Papadom (Plain or Spicy) (Shallow baked bread)	0.40

### Soft drinks available!

80. Dessert - Kulfi & Gulub Jamon 1.50

## **House Special**

Set menu For One Person £ 9.95

**Any Starter** 

Any Main Dish (excluding King Prawn)
Any Vegetable Side Dish
Rice & Nan

Set menu - Vegetarian
For One Person
£ 8.95

Any Starter Any Vegetarian Main Dish Any Vegetable Side Dish Rice & Nan

- Any other dishes not on the menu can be prepared on request.
- The Management reserves the right to refuse service without any explanation.
- All major credit cards accepted.
- Cheques are accepted only with a valid bankers card.
- The Management reserves the right to revise these prices without any notice.
- Allergy awareness: Few of our dishes may contain nuts or dairy products, if you suffer from allergies, then please inquire with your waiter for full details.

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