

**Newly opened : highly recommended Indian cuisine by award winning chef from 5 star Bombay Hotel (Shel Tech Sq) / Monsoon.**

**Contributors**

Monsoon (Restaurant)

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## NEWLY OPENED

*Highly recommended Indian cuisine  
by award winning chef from 5 star  
Bombay hotel (Shel Tech Sq)*



### Exclusive Indian Cuisine

Fully licensed Air conditioned

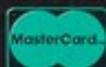
**020 8692 1588**

**FREE** DELIVERY SERVICE

**MINIMUM ORDER £8.00** Free onion salad with every order

**FREE** BOTTLE OF WINE

**ORDER OVER £15.00 MUST MENTION WHEN ORDER**



Incorporated with Monsoon Group, London



[www.monsoon.uk.com](http://www.monsoon.uk.com)

## STARTERS

1 <b>ONION BAHJI</b> sliced onions in a spicy butter; deep fried .....	1.60
2 <b>VEGETABLE SAMOSA</b> triangular pastry stuffed .....	1.60
with vegetables	
3 <b>MEAT SAMOSA</b> triangular pastry stuffed with .....	1.60
spiced mince meat	
4 <b>SHAMI KEBAB</b> finely minced and ground dall .....	2.20
with herbs & spices, fried	
5 <b>SHEEK KEBAB</b> minced meat pungently spiced, .....	2.20
grilled on charcoal	
6 <b>CHICKEN TIKKA</b> cubes of chicken lightly spiced, .....	2.40
skewered, grilled on charcoal	
7 <b>LAMB TIKKA</b> .....	2.40
8 <b>KEBAB ROLL</b> .....	2.40
9 <b>TANDOORI CHICKEN</b> spring chicken, marinated in .....	2.40
yoghurt, grilled in tandoori	
10 <b>KING PRAWN BUTTERFLY</b> .....	3.25
11 <b>PRAWN PUREE</b> .....	2.60
12 <b>PRAWN COCKTAIL</b> .....	2.10

## TANDOORI DISHES

*(cooked in a clay oven with charcoal heat)*

13 <b>TANDOORI CHICKEN</b> (half) .....	3.85
14 <b>CHICKEN TIKKA</b> (main) marinated with mild .....	4.30
spices, grilled on skewers	
15 <b>LAMB TIKKA</b> (main) as above .....	4.30
16 <b>CHICKEN SHASHLIK</b> the unique character of this dish .....	5.00
is derived from the use of tomatoes, onions and green peppers. The mixing of homemade sauce in this dish adds to its exquisite taste	
17 <b>LAMB SHASHLIK</b> (as above) .....	5.00
18 <b>TANDOORI MIXED GRILL</b> Contains tandoori chicken, .....	7.00
chicken tikka, lamb tikka, sheek kebab, king sized prawns, marinated, delicately spiced and barbecued on skewers	
19 <b>TANDOORI KING PRAWN</b> .....	6.95

## TRADITIONAL BALTI DISHES

20 <b>BALTI CHICKEN ROSHNI</b> with massala sauce .....	6.95
made from garlic	
21 <b>HOT BALTI MASSALA CHICKEN</b> with ground coconut .....	5.25
22 <b>HOT BALTI MASSALA LAMB</b> with ground coconut .....	5.25
23 <b>BALTI LEBU CHICKEN MASSALA</b> with fresh lemon .....	5.25
24 <b>METHI LAMB BALTI</b> an aromatic dish .....	5.25
25 <b>KEEMA BALTI MASSALA</b> mince lamb medium .....	5.25
26 <b>BALTI TROPICAL</b> a combination of meat, chicken and prawn .....	5.95
27 <b>BALTI NEPALIAN CHICKEN</b> .....	4.80
cooked with chunks of onion, capsicum & tomatoes, served in a thick, minty flavoured sauce	
28 <b>BALTI NEPALIAN LAMB</b> (as above) .....	4.80
29 <b>BALTI NEPALIAN KING PRAWN</b> (as above) .....	6.25
30 <b>VEGETABLE BALTI</b> .....	3.95

## SPECIAL NORTH INDIAN DISHES

31 <b>MANCHURIAN CHICKEN</b> (sweet & hot) .....	4.95
32 <b>MANCHURIAN KING PRAWN</b> (sweet & hot) .....	6.95
33 <b>CHICKEN HYDERABADI</b> (fairly hot) .....	4.95
cooked with tamarind sauce, served on special Kashmiri herbs and sour flavour	
34 <b>KING PRAWN HYDERABADI</b> cooked with tamarind sauce, .....	6.95
served on special Kashmiri herbs and sour flavour	

## HOUSE SPECIALITIES

<b>35 CHICKEN TIKKA MASSALA</b> .....	<b>5.20</b>
diced spring chicken, marinated for several hours in a home prepared sauce of selected herbs and spices, barbecued over flaming charcoal in the tandoori oven, cooked in an enriched massala sauce - dazzling flavour.	
<b>36 LAMB TIKKA MASSALA</b> (as above).....	<b>5.20</b>
<b>37 CHICKEN TIKKA ZALE MASSALA</b> as above with .....	<b>5.30</b>
spicy hot flavour	
<b>38 LAMB TIKKA ZALE MASSALA</b> (as above).....	<b>5.30</b>
<b>39 CHICKEN TIKKA MAKHANI</b> .....	<b>4.70</b>
chicken tikka from the tandoori oven, immersed in a special butter sauce	
<b>40 LAMB TIKKA MAKHANI</b> (as above).....	<b>4.70</b>
<b>41 PRAWN MAKHANI</b> (as above).....	<b>4.70</b>
<b>42 CHICKEN BADAMI PASANDA</b> .....	<b>5.15</b>
prepared as the chicken tikka described above, with almonds and red wine	
<b>43 LAMB BADAMI PASANDA</b> (as above).....	<b>5.15</b>
<b>44 TANDOORI KING PRAWN MASSALA</b> .....	<b>7.20</b>
delicately cooked king prawn - as chicken massala with almonds	

## CHEF'S RECOMMENDATIONS

<b>45 CHICKEN TABA GOSTH</b> medium hot with.....	<b>5.50</b>
fresh ginger	
<b>46 LAMB TABA GOSTH</b> (as above).....	<b>5.50</b>
<b>47 SALI BOTI CHICKEN</b> .....	<b>5.95</b>
a famous parsi wedding dish - tender chicken cooked with dried apricots in a spicy red massala, lavishly garnished with crisp straw potatoes	
<b>48 SALI BOTI LAMB</b> (as above).....	<b>5.95</b>
<b>49 CHICKEN JALFREZI</b> .....	<b>5.80</b>
chicken cooked with onion, fresh garlic, ginger and green chillies, flavoured with delicate herbs and a sprinkle of green coriander	
<b>50 LAMB JALFREZI</b> (as above).....	<b>5.80</b>
<b>51 TANDOORI KING PRAWN JALFREZI</b> .....	<b>7.00</b>
<b>52 CHEF'S SPECIAL</b> .....	<b>5.80</b>
specially cooked in butter with lamb, chicken, prawn, garlic and tomatoes, highly spiced and herbed	
<b>53 BUTTER CHICKEN TIKKA</b> .....	<b>5.30</b>
<b>54 CHICKEN CHILLI MASSALA</b> green chillies and .....	<b>4.80</b>
green peppers with hot sauce	
<b>55 LAMB CHILLI MASSALA</b> (as above).....	<b>4.80</b>
<b>56 CHICKEN TIKKA KORAH</b> .....	<b>5.25</b>
<b>57 LAMB TIKKA KORAH</b> .....	<b>5.25</b>
<b>58 TANDOORI BUTTER CHICKEN</b> (mild).....	<b>5.50</b>
Tandoori chicken on the bone cooked in butter, tomatoes, cream and special mild sauce	
<b>59 CHICKEN MULI</b> (mild).....	<b>5.50</b>
tandoori chicken cooked with tomatoes, butter, fresh spices and cream	
<b>60 JHINGA JAFRANI</b> (medium hot).....	<b>7.75</b>
selection of jumbo prawns, barbecued with tomatoes, green peppers and onions, cooked in freshly spiced sauce	

## THALIS

<b>61 MEAT THALI</b> lamb tikka, lamb bhuna, .....	<b>8.50</b>
chicken bhuna, chana massala, pilau rice, nan	
<b>62 VEGETABLE THALI</b> mixed dry vegetable, .....	<b>7.75</b>
chana massala, aloo gobi, bhindi bhaji, raitha pilau rice, nan	

## CHICKEN DISHES

63 CHICKEN CURRY medium.....	3.40
64 CHICKEN MADRAS fairly hot.....	3.45
65 CHICKEN VINDALOO very hot.....	3.50
66 KASHMIRI CHICKEN mild with fruit.....	3.75
67 CLASSIC CHICKEN KORMA very mild.....	3.75
68 CHICKEN DU- PIAZA onion & capsicum.....	3.75
69 BHOONA CHICKEN dryish flavoured.....	3.75
70 ROGAN CHICKEN with tomato.....	3.75
71 SAAG-WALA CHICKEN with spinach.....	3.75
72 CHICKEN MALAYAN.....	3.95

## LAMB DISHES

73 LAMB CURRY medium.....	3.40
74 LAMB MADRAS fairly hot.....	3.45
75 LAMB VINDALOO very hot.....	3.50
76 CLASSIC LAMB KORMA very mild.....	3.75
77 LAMB DU- PIAZA onion & capsicum.....	3.75
78 ROGAN GOSTH with tomato.....	3.75
79 SAAG GOSTH with spinach.....	3.75
80 GOSTH-E-LAZIZ spicy & thick sauce.....	3.75
81 LAMB MALAYAN.....	3.95

## SEAFOOD DISHES

82 KING PRAWN CURRY medium.....	5.40
83 KING PRAWN MADRAS fairly hot.....	5.45
84 KING PRAWN VINDALOO very hot.....	5.50
85 KING PRAWN BHOONA dryish flavoured.....	5.50
86 CLASSIC KING PRAWN KORMA very mild.....	5.50
87 PRAWN CURRY medium.....	3.65
88 PRAWN MADRAS fairly hot.....	3.70
89 PRAWN VINDALOO very hot.....	3.70
90 PRAWN BHOONA dryish flavoured.....	4.05
91 CLASSIC PRAWN KORMA very mild.....	3.90
92 SAAG PRAWN with spinach.....	4.25

## DANSAK DISHES

*Hot, sweet and sour curry with lentils and served with pilau rice*

93 CHICKEN DANSAK (off the bone).....	5.80
94 LAMB DANSAK.....	5.80
95 KING PRAWN DANSAK.....	6.80
96 PRAWN DANSAK.....	6.25

## PATHIA DISHES

*(Including rice) cooked as a dansak without lentils, with tomato puree*

97 CHICKEN PATHIA (off the bone).....	5.30
98 LAMB PATHIA.....	5.30
99 KING PRAWN PATHIA.....	6.80
100 PRAWN PATHIA.....	5.80

## BIRYANI DISHES

*The following dishes are prepared with saffron rice, cooked with almonds and raisins, garnished with cucumber, tomatoes and served with vegetable curry.*

101 CHICKEN BIRYANI (off the bone).....	5.20
102 LAMB BIRYANI.....	5.20
103 KING PRAWN BIRYANI.....	6.45
104 PRAWN BIRYANI.....	5.45
105 VEGETABLE BIRYANI.....	4.45
106 CHICKEN TIKKA BIRYANI.....	6.45
107 MONSOON BIRYANI (chicken, lamb and prawn).....	6.70

## VEGETABLE MAIN DISHES

108 VEGETABLE TRAY (3 different vegetables)	3.95
109 MIXED VEGETABLE CURRY	3.25
110 VEGETABLE KORMA	3.25
111 VEGETABLE BHOONA	3.25
112 VEGETABLE MASSALA	3.25
113 VEGETABLE SUMBER (sweet, sour & hot)	3.25
114 SAG PASSANDA	3.50

## FRESH VEGETABLE SIDE DISHES

115 MIXED VEGETABLE CURRY	1.95
116 VEGETABLE BHAJI (dryish Flavour)	1.95
117 BOMBAY POTATO	1.95
118 MUSHROOM BHAJI	1.95
119 BRINJAL BHAJI (aubergines)	1.95
120 ALOO GOBI (potato & cauliflower)	1.95
121 SAG ALOO (spinach & potato)	1.95
122 SAG BHAJI	1.95
123 TARKA DALL (lentils)	1.95
124 CHANA MASSALA (chick peas)	1.95
125 GREEN SALAD	1.50
126 SAG PANEER (spinach & cheese)	2.10
127 MOTER PANEER (peas & cheese)	2.10
128 BHINDI BHAJI (okra)	1.95
129 NARKEL RAMI (beans and coconut)	2.10
130 SABZI SATRANG (okra, karela, tinda & aubergine)	2.20

## RICE

131 PLAIN RICE STEAMED	1.45
132 PILAO RICE BASMATI	1.55
133 VEGETABLE PILAO RICE	2.25
134 MUSHROOM PILAO RICE	2.25
135 SPECIAL FRIED RICE (egg & peas)	2.25

## BREAD

136 PLAIN NAN	1.45
137 PESHWARI NAN (almond & sultana)	1.55
138 GARLIC NAN	1.55
139 KEEMA NAN (mince meat)	1.55
140 KULCHA NAN (vegetable)	1.55
141 STUFFED PARATHA (thick bread with vegetable)	1.75
142 PLAIN PARATHA	1.45
143 CHAPATI (unleavened thin bread)	1.00
144 PURI (deep fried)	1.00

## SUNDRIES

145 PLAIN PAPADOM	0.40
146 SPICY PAPADOM	0.40
147 CUCUMBER RAITHA	1.00
148 MANGO CHUTNEY	0.50
149 LIME PICKLE	0.50
150 CHILLI PICKLE	0.50
151 ONION SALAD	0.50
152 MINT SAUCE	0.50

**NEWLY OPENED**

# MONSOON

## SET MEALS

**149 SET MEAL FOR ONE PERSON ..... 8.25**  
chicken tikka, meat bhuna, vegetable curry, onion bhaji, pilau rice, 1 papadom

**150 SET MEAL FOR TWO PEOPLE ..... 15.25**  
chicken tikka, onion bhaji, prawn bhuna, bombay aloo, rogan josh, mushroom bhaji, 2 pilau rice, 1 nan and 2 papadoms

**Indian Ice Cream  
Kulfis and Soft  
drinks available**

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