

# H Hilal

*Luxury Indian Cuisine*



## *Menu Wine & Bar List*

*Over Decades of Indian Cuisine Excellence*

*We Earnestly Thank You For Your Continued Custom*

## BAR

### DRAUGHT BEER

Marstons Smooth ½ Pint	£1.45
Cobra Beer ½ Pint	£1.75
Carlsberg Lager ½ Pint	£1.55

### BOTTLED BEER

Budweiser	£2.80
Chang Beer	£2.80
Cobra Beer	£2.80
King Fisher	£2.80
Grolsch	£3.15
Strongbow Cider	£2.15
Magners Irish Cider (568ml)	£4.00
Guinness Original	£2.15
Kaliber Low Alcohol	£2.30

### SPIRIT

Bells Whisky	£2.45
Gordons Gin	£2.45
Smirnoff Vodka	£2.45
Bacardi	£2.45
Lamb's Navy Rum	£2.45
Jack Daniels	£3.05
Canadian Club	£2.80
Glenfiddich	£2.80
Southern Comfort	£2.90
Malibu	£3.05

### SHERRY

Amontillado	£2.35
Cream	£2.35
Tio Pepe	£2.35

### BRANDY

Courvoisier ***	£2.95
Remy Martin VSOP	£3.95
Courvoisier VSOP	£4.45

### APERITIF

Dubonnet	£2.35
Martini – Sweet/Dry/Rosso	£2.35
Cinzano Bianco	£2.35
Campari	£2.45
Pernod	£2.45

### LIQUEUR

Benedictine	£3.20
Cointreau	£3.20
Crème de Menthe	£3.20
Drambuie	£3.20
Tia Maria	£3.20
Grand Marnier	£3.20
Kummel	£3.20
Sambuca	£3.20
Baileys	£3.20

### PORT

Graham's Late Vintage Reserve	£2.95
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### MINERAL & FRUIT JUICE

J20	£2.00
Appletiser	£1.75
Coca Cola	£1.50
Lemonade	£1.35
Fruit Juice (Orange, Pineapple, Tomato)	£1.85
Tonic Water	£0.95
Bitter Lemon	£0.95
Canada Dry	£0.95
Soda Water	£1.45
Ginger Beer	£1.75
Mineral Water	£1.35
Cordial (Lime/Orange/Blackcurrent)	£1.35

### LASSI

A classical Indian drink consisting of yoghurt, milk and sugar.

Jug of Sweet Lassi	£4.50
Jug of Mango Lassi	£5.50

## CHAMPAGNE & SPARKLING WINE

Canard Duchene Brut N.V [1] The characteristic Canard Duchene style combines fruit, balance and suppleness	£35.50
Moet et Chandon Brut Imperial N.V [2] Brand leader - a wine with incredible consistency of quality	£42.75
Segura Viudas Brut Reserva Cava, [1] A superb, light-bodied, delicate and refined Cava which has been aged in the bottle for 24 months. [Spain]	£18.25

### HOUSE WINE (France)

#### Bottle

Chandelle Dry	£12.25
Chandelle Medium Dry	£12.25
Chandelle Red	£12.25

#### Glass

Chandelle Dry	£3.10
Chandelle Medium Dry	£3.10
Chandelle Red	£3.10

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## WHITE WINE

- |   |        |   |        |
|---|--------|---|--------|
| 1. PINOT GRIGIO<br>TERRA NOSTRA, [2]<br>A soft, dry white wine with a fruity bouquet. <b>[Italy]</b>  | £16.75 | 6. FRASCATI SUPERIORE<br>D.O.C.G. FONTELLA, [2]<br>Superior full bodied dry white wine from vineyards close to Rome. <b>[Italy]</b>   | £16.85 |
| 2. SAUVIGNON BLANC<br>CONCHA Y TORO, [2]<br>Fresh, crisp and fruity well bodied wine. <b>[Chile]</b>  | £16.50 | 7. PIESPORTER MICHELBERG<br>Q.B.A, [3]<br>An elegant medium-dry light fruity wine. <b>[German]</b>  | £15.90 |
| 3. CHARDONNAY<br>TYRELL'S OLD WINERY, [3]<br>Powerful white wine with a peach and citrus nose and a hint of vanilla. Clean, crisp and rewarding. <b>[Australia]</b> | £20.75 | 8. MUSCADET DE SERVE ET<br>MAINE GUY SAGET, [3]<br>Very dry crisp light wine from the Loire Valley. <b>[France]</b>   | £16.75 |
| 4. CHARDONNAY VIOGNIER<br>ELEMENTOS, [2]<br>A Medium bodied wine with subtle oak packed with hints of citrus fruit, peaches and apricot. <b>[Argentina]</b>         | £16.25 | 9. POUILLY FUISSE A.C.<br>BURGUNDY [2]<br>This well proportioned wine has an abundance of beautifully textured succulent fruit. Full of complexity and charm. <b>[France]</b> | £25.90 |
| 5. CHENIN CHARDONNAY KUMALA, [2]<br>A medium dry wine with lively tropical fruit aromas and a subtle French oak aging. <b>[S. Africa]</b>                           | £16.85 | 10. CHABLIS, A.C, BURGUNDY [2]<br>Full of young long-flavoured fruit, this dry steely wine demonstrates excellent chardonnay characteristics. <b>[France]</b>                 | £24.75 |

## RED WINE

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|--|--------|--|--------|
| 11. CABERNET SAUVIGNON,<br>CONCHAY TORO, [C]<br>This un-oaked medium bodied wine has the aromas of ripe blackcurrants. <b>[Chile]</b>  | £16.75 | 18. RIOJA CRIANZA,<br>PATERNINA BANDA AZUL, [C]<br>A beautiful soft, fruity crianza wine with a velvety finish. <b>[Spain]</b>                       | £17.95 |
| 12. MERLOT, CARTA VIEJA [C]<br>Blackberry with hints of blueberry on the nose followed by soft, spicy plum flavours with a satisfying ripe finish. <b>[Chile]</b>                                  | £17.50 | 19. RIOJA RESERVE, ONDARRE, [D]<br>A smooth and subtle Rioja with added complexity of vanilla. <b>[Spain]</b>  | £21.75 |
| 13. SHIRAZ MALBEC, ELEMENTOS, [C]<br>A medium to full bodied red wine with rich red fruits and chocolate overtones. <b>[Argentina]</b>   | £16.60 | 20. COTES DU RHONE AC,<br>LES EPICES MOMMESSIN, RHONE VALLEY [C]<br>Medium to full bodied wine with nice balance of fruit and power. <b>[France]</b> | £16.85 |
| 14. PINOTAGE SHIRAZ, KUMALA, [C]<br>Smokey, berry flavours, combined with spicy characters, gives a soft, fruity easy drinking wine. <b>[S. Africa]</b>  | £16.85 | 21. MACON-ROUGE AC<br>LOUIS CHAVY, BURGUNDY [B]<br>Soft with an abundance of youthful raspberry and bramble flavours. <b>[France]</b>                | £17.75 |
| 15. VALPOLICELLA DOC, VILLALTA, [A]<br>Deep ruby red wine with soft berry fruit. <b>[Italy]</b>  | £16.60 | 22. BEAUJOLAIS AC,<br>LES PETITS FRUITS ROUGES,<br>MOMMESSIN, BEAUJOLAIS [A]<br>Light fruity wine made with the Garmay grape. <b>[France]</b>        | £17.00 |
| 16. CHIANTI CLASSICO DOCG,<br>VILLA CAFFAGIO [D]<br>Quality estate bottled Tuscan red wine with intense fruit and cherry aromas. <b>[Italy]</b>  | £22.80 | 23. CHATEAUNEUF DU PAPE AC,<br>LES EPICES, MOMMESSIN, RHONE VALLEY (D)<br>A full bodied red wine with roundness and finesse. <b>[France]</b>         | £28.90 |
| 17. BORDEAUX,<br>ROCHE MAZET AC, BORDEAUX [C]<br>Deep Ruby Red in colour with red and black fruit aromas and a hint of spice. Supple tannins, great balance and an elegant finish. <b>[France]</b> | £16.80 | 24. PINOT NOIR, TYRELLS OLD WINERY [C]<br>A classic Pinot Noir with lashings of strawberries and cherries. <b>[Argentina]</b>                        | £20.95 |

## ROSE

- |   |        |  |        |
|---|--------|--|--------|
| 24. WHITE ZINFANDEL<br>BERINGER STONE CELLARS, [4]<br>A medium sweet, refreshing rose wine overflowing with strawberries and cream. <b>[California]</b> | £17.75 | 25. MATEUS ROSE, [3]<br>A medium dry rose wine with an attractive light pink colour. <b>[Portugal]</b> | £16.95 |
|---|--------|--|--------|

Wine style guide – white wines dry to sweet (1-9)  
and red wines light to full bodied (A-E)

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## STARTER

Served with salad and mint sauce.

Mixed Starter	£7.50	Sheek Kebab	£4.75	Meat/Veg Spring Rolls	£3.25
King Prawn Butterfly	£7.50	Chicken Pakora	£4.75	Meat/Veg Samossa	£3.25
Tandoori Lamb Chops	£5.25	Onion Bhajee	£3.50	Spicy Chicken Puri	£4.75
Chicken Tikka	£4.75	Shami Kebab	£3.75	Prawn/Mushroom Puri	£5.25
Tandoori Chicken	£4.75	Vegetable Kebab	£3.75	Fish Tikka	£5.25
Lamb Tikka	£4.75	Fish Kebab	£3.75	Prawn Cocktail	£4.75

## TRADITIONAL MAIN COURSE

### KORMA \*

Very mild dish prepared with garlic, ginger, cream, coconut and yoghurt.

### DHANCHAK \*

Persian type curry mildly spiced with lentils and pineapple.

### PLAIN CURRY \*\*

Cooked in mild to medium strength curry sauce to give a distinct flavour.

### BHUNA \*\*

This dish is specially fried with various spices to give a real eastern taste.

### DUPIAZA \*\*

A onion based dish specially prepared with herbs and spices.

### SAMBER \*\*\*

Hot and Sweet dish cooked in spices and other ingredients with fresh lemon and lentils.

### ROGAN JOSH \*\*\*

These dishes are cooked together with tomatoes, onions, capsicum and herbs, medium to hot spiced.

### MADRAS \*\*\*

Prepared with a rich spicy sauce consisting of tomato puree and spices.

### JALFRAIZEE \*\*\*\*

Prepared with onions, capsicums, tomatoes, green chillies, garlic, ginger and coriander.

### VINDALOO \*\*\*\*

Extremely hot, highly flavoured with garlic, ginger, tomato puree, lemon and other spices.

All traditional dishes are priced as follows:

Chicken	£8.75
King Prawn	£12.25
Prawn	£8.75
Beef	£8.75
Lamb	£8.75
Prawn & Mushroom	£9.00
Mushroom	£8.25
Kofta	£8.75
Vegetable	£8.25
Egg & Mushroom	£8.75
Fish	£9.00

## BIRIANI

A Truly majestic dish prepared with special basmati rice, almonds and sultanas, lightly spiced and garnished with Omelette. **Served with vegetable curry sauce.**

Tandoori Special	£11.90	King Prawn	£13.50	Prawn & Mushroom	£11.25
Chicken/Lamb/Beef/Kofta/Prawn	£10.90	Mushroom/Vegetable	£10.40	Egg & Mushroom	£10.90

## MEAT & VEGETABLE COMBO

Chicken Saag/Gobi	£9.75	Chana Ghost	£9.75	Aloo Ghost	£9.75
Prawn & Mixed Vegetable	£9.75	Gobi Ghost	£9.75	Bindi Ghost	£9.75

## TANDOORI SPECIALITY

### Tandoori Chicken

£8.75

Spring Chicken marinated in special sauce, blend of herbs and selected spices, then barbecued on a skewer over flaming charcoal.

### Tandoori King Prawn

£12.50

Marinated in special sauce, blend of herbs and selected spices then barbecued on a skewer over flaming charcoal.

### Chicken Tikka

£8.75

Cubes of spring chicken lightly spiced and herbed, barbecued on a skewer over flaming charcoal.

### Lamb Tikka

£8.75

Tender cubes of lamb marinated in herbs and spices, barbecued on a skewer over flaming charcoal.

### Chicken Shashlik

£9.00

Marinated spring chicken, capsicum, onion, tomato, mushroom, barbecued on a skewer over flaming charcoal.

### Sheek Kebab

£8.75

Lamb minced with onions, green chillies, fresh mint and coriander with a touch of herbs and spices. Barbecued on a skewer over a flaming charcoal.

### Tandoori Lamb Chops Tikka

£9.00

Lamb chops marinated in herbs and spices and barbecued on a skewer over a flaming charcoal.

### Tandoori Fish Tikka

£9.00

Tender cubes of fish marinated in herbs and spices, fried in a special Tandoori sauce.

### Tandoori Mixed

£11.50

A dish comprising Tandoori Chicken, Chicken Tikka, Sheek Kebab and Lamb Tikka.

### Tandoori Salmon

£12.50

Mouth-watering chunky fillets of Scottish salmon matured in a rich, spicy marinade of dill, fennel, ginger and a trace of mustard oil, barbecued in the tandoor. The epitome of culinary experience.

**Above prices include Pickles and Chutneys. Does not include Rice/Nan**

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\* Denotes strength of the dish

Some dishes may contain traces of nuts

**Tandoori Chicken Massalla** £9.50

Cooked in a mild sauce, prepared with Ghee, selection of spices and cream.

**Tandoori King Prawn Massalla** £12.75

Cooked in a mild sauce, prepared with Ghee, selection of spices and cream.

**Chicken Tikka Massalla** £9.00

Chicken Tikka cooked in a mild sauce, prepared with Ghee, selection of spices and cream.

**Lamb Tikka Massalla** £9.00

Lamb Tikka cooked in a mild sauce, prepared with Ghee, selection of spices and cream.

**Shahi Chicken Tikka** £11.00

Chicken Tikka and minced Lamb cooked in a special sauce, prepared with Ghee, selection of spices, herbs, egg and tomato.

**Chicken/Lamb Passanda** £9.00

Tender Chicken/lamb cooked in a rich cream sauce and selected spices.

**ACHARI \*\***

This dish is specially prepared with traditional spices with added special mixed pickle to give a distinctive taste.

Chicken/Lamb/Beef	£9.00
King Prawn	£12.75

**KARAHI \*\***

Specially prepared with green pepper, tomato and onion, with a touch of ginger and selection of spices.

**BALTI \*\***

Prepared with onions, tomatoes and selection of spices and herbs, garnished with coriander in a medium strength sauce giving a rich flavour.

Karahi and Balti dishes are priced as follows:

Chicken/Lamb/Beef/Kofta	£9.00
King Prawn	£12.75
Prawn	£9.00
Egg & Mushroom	£9.00
Prawn & Mushroom	£9.25
Mushroom/Vegetable	£8.75

**CHEF'S RECOMMENDATION****STARTER****Kairi Dhaniye Paneer Tikka** £5.25

Cubes of Paneer marinated with an abundance of crushed raw mangoes, coriander, ground chilli and freshly chopped mint leaves, and glazed in the tandoor.

**Tikka Machchi** £7.50

Chunks of Scottish salmon matured in a rich, spicy marinade of dill, fennel, ginger and a trace of mustard oil, then roasted in the tandoor.

**Tandoori Jinghe** £8.00

Jumbo King Prawns marinated with mace, cardamom, lemon juice, ginger and garlic, then cooked in the tandoor until tender and golden bronze.

**Mixed Vegetable Pakora** £5.50

Crisp nuggets of onions, spinach, potatoes and spices delicately coated in batter and deep fried.

**Prawn & Mango Puri** £5.75

A light and crispy 'pancake style' fried bread, embodied with prawns cooked in delicate spices and laced with a tangy mango mélange.

**MAIN COURSE****Chooza/Gosht Makhani** £9.50

The perennial favourite of marinade and tandoor-grilled tikka of chicken or lamb simmered in a satin-smooth, buttery, tomato gravy made with juices of the roasted meat and redolent of kasoori fenugreek.

**Harrey Masaley Gosht** £9.75

Cubes of tender **lamb or beef** cooked in a medium-spiced masala of spinach, coriander, mint, green chillies and bay leaves with green cardamom, pepper and cloves.

**Harrey Masaley Jinghe** £13.25

Jumbo King Prawns cooked in a medium-spiced masala of spinach, coriander, mint, green chillies and bay leaves with green cardamom, pepper and cloves.

**Jaipuri** £9.75

A special from Jaipur! A semi-dry dish, prepared from tender pieces of barbecued **chicken or lamb**, cooked with fresh onion, green peppers, mushrooms, fresh herbs and Indian spices.

**South Indian Garlic Chilli** £9.50

Barbecued pieces of **chicken or lamb** cooked in a garlic and chilli sauce with coriander leaves and crisp red chillies.

**Keema Aloo Mattar** £9.25

Minced lamb combined with peas and potatoes, cooked with onions and tomatoes producing a semi-dry dish. Garnished with aromatic spices and fresh coriander.

**SIDE DISH**

Onion Bhajee	£2.75	Mushroom Bhajee	£4.25	Brinjol Bhajee	£4.25
Pappadum	£0.70	Vegetable Bhajee	£4.25	Aloo Chana	£4.25
Spiced Pappadum	£0.80	Bombay Potato	£4.25	Chana Bhajee	£4.25
Mixed Raita	£2.90	Aloo Spinach	£4.25	Tarkha Dhal	£4.25
Aloo Gobi	£4.25	Aloo Methi	£4.25	Sag Paneer	£4.50
Cauliflower Bhajee	£4.25	Bhindy Bhajee	£4.25		

**RICE** Pilau/White £2.25 Keema Pilau £3.50 Vegetable/Mushroom/Egg Pilau £3.00

**BREAD** specially flavoured, baked on Tandoor Wall

Nan	£2.25	Garlic Nan	£2.50	Peshawari Nan	£2.70	Keema Nan	£3.10
Stuffed Paratha	£2.25	Paratha	£1.90	Chapati	£1.15	Puri	£1.15

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## ENGLISH DISH

T-Bone	£13.50	Mushroom Omelette	£7.50
Chicken Maryland	£8.80	Prawn Omelette	£7.50
Fried Prawns	£8.50	Chicken Omelette	£7.50
Fried Plaice Fillet	£8.00		

Above prices includes chips and peas/beans

## THALI PRESENTATION

### A) £14.25 PER COVER

#### Chef's Selection of special:

Chicken, Lamb, Beef Dishes  
Aloo Methi  
with Vegetable Pilau and Nan  
Served in a  
Thali Arrangement for 2 covers

### B) £13.25 PER COVER

#### Chef's Selection of special:

Various Vegetable Dishes  
with Egg Pilau and Nan  
Served in a  
Thali Arrangement for 2 covers

Also Included  
Pappadum, Mixed Raita, Pickles & Chutney

## HILAL'S RECOMMENDED PARTY & SET MEAL

### A) £18.50 PER COVER (FOUR OR MORE COVERS)

#### Savouries

*Pappadums  
served with mint sauce,  
mango & spiced onion*

#### Starters

*Tandoori Jinghe  
Chicken Tikka  
Mixed Vegetable Pakora  
& Paneer Tikka*

#### Main Courses

*Harrey Masaley Jinghe,  
South Indian Garlic Chilli  
chicken, Jaipuri Lamb &  
Keema Aloo Mattar*

#### Sundries

*Pilau/White Rice & Nan*

#### Dessert

*Selection from the menu  
Tea or Coffee*

### Two covers and over

### B) £16.75 PER COVER

*Tandoori Chicken, Lamb Tikka  
& Pappadums*

*Karahi Lamb, Chicken Dhanchak,  
Beef Rojan Josh*

*Vegetable Pilau Rice, Bombay*

*Potatoes, & Nan*

*Mixed Raita, Pickles and Chutney*

*Kulfi*

*Coffee with Cream*

### Two covers and over

### C) £16.25 PER COVER

*Prawn Puri, Onion Bhajee  
& Pappadums*

*Karahi Chicken, Lamb Tikka,  
Sheek Kebab*

*Vegetable Bhajee,*

*Egg Pilau Rice & Nan*

*Mint Sauce, Pickles and Chutney*

*Kulfi*

*Coffee with Cream*

### Please note

we can also arrange any party or set meal of your own choice from the menu.

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## DESSERT

### Fruit

Mango	£3.50
Lychee	£3.30
Pineapple	£3.30
Peaches	£3.30
Oriental Mixed Fruit	£4.30

### Indian Sweet

Halwa	£2.85
Gulabjaman	£2.85

### Melba

Mango	£4.45
Lychee	£4.25
Pineapple	£4.25
Peaches	£4.25
Oriental Mixed Fruit	£4.95

### Ice Cream

Vanilla	£2.50
Strawberry	£2.50
Chocolate	£2.50

## Indian Ice Cream



### Kulfi

Delicious Indian ice cream made from whole milk, pistachio nuts & cream.

£2.50



### Mango Delight

Half of a real mango skin filled with natural mango sorbet.

£3.85



### Chocolate Mousse

Chocolate ice cream mousse, topped with chocolate and cream.

£4.00



### Matka Kulfi

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

£4.20



### Strawberry Flute

Glass filled with strawberry flavoured dairy ice cream, topped with strawberries.

£4.40



### Mouchak

Vanilla ice cream with nuts topped with glazed almonds & honey sauce.

£4.30

## HOT DRINK

Coffee	£1.50	Gaelic Coffee	£4.25
Espresso	£1.75	Coffee Royal	£4.75
Cappuccino	£2.00	Coffee with Cream	£2.50
Caffe Latte	£2.00	Tea	£1.10

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