



# Blue Naan

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Menu

Eat \* Relax \* Enjoy

## Starter

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<b>House Platter</b> (per person)	<b>5.95</b>
<i>Chicken Tikka Pakora, Onion Bhajee, Lamb Tikka Seekh Kebab &amp; Vegetable Samosa</i>	
<b>Plain / Spice Popodam</b>	<b>0.70</b>
<i>Chutney &amp; Pickles 50p per head</i>	
<b>Onion Bhajee</b>	<b>3.50</b>
<b>Garlic Mushrooms</b>	<b>3.50</b>
<b>Vegetable or Meat Samosa</b>	<b>3.50 / 3.95</b>
<b>Aloo Chatt/ Chicken Chatt</b>	<b>3.50 / 4.50</b>
<i>Cooked with chickpeas in a tangy chaat massala</i>	
<b>Prawn Cocktail</b>	<b>4.50</b>
<b>Tandoori Chicken</b>	<b>4.50</b>
<b>Chicken Tikka / Lamb Tikka</b>	<b>4.50 / 4.95</b>
<i>Cubed chargrilled marinated in Tandoori spices</i>	
<b>Shamee Kebab</b>	<b>4.95</b>
<i>Minced meat flavoured with mixed spices, green herbs and shallow fried</i>	
<b>Seekh Kebab</b>	<b>4.95</b>
<i>Spicy minced lamb rolled like a sausage and grilled in tandoor</i>	
<b>Chicken Tikka Pakora</b>	<b>4.95</b>
<i>Marinated in herbs, deep fried in butter</i>	
<b>Palak Paneer</b>	<b>4.50</b>
<i>Indian cheese stuffed with spinach, deep fried in butter</i>	
<b>Paneer Fusion</b>	<b>4.50</b>
<i>Indian cheese stir fried with green chilli and soya sauce</i>	
<b>Chickpea &amp; Mushroom Pancake</b>	<b>4.50</b>
<i>Spicy chickpea &amp; mushroom stuffed in deep fried bread</i>	
<b>Chicken Tikka Puree</b>	<b>4.95</b>
<i>Served in a deep fried puffy bread</i>	
<b>Reshmi Kebab</b>	<b>4.95</b>
<i>Spicy minced lamb wrapped in omelette</i>	
<b>Chingari Kebab</b>	<b>4.95</b>
<i>Skewered spiced lamb with green chillies &amp; coriander</i>	
<b>Chicken Nazakat</b>	<b>4.95</b>
<i>Tender strips of chicken marinated in mustard oil, coriander &amp; chefs special sauce</i>	
<b>Galotti Kebab</b>	<b>5.95</b>
<i>Layered minced lamb flavoured with chilli &amp; onions served with mini purees and tamarind sauce</i>	
<b>King Prawn Butterfly</b>	<b>6.50</b>
<b>Prawn Puree/King Prawn Puree</b>	<b>5.50 / 6.50</b>
<i>cooked with spices and herbs, served over puri bread</i>	
<b>King Prawn Tandoori</b>	<b>6.50</b>
<b>Chingari Jhinga</b>	<b>6.50</b>
<i>Sizzling King Prawns topped with chilli flakes</i>	

## Tandoori Dry Sizzlers

Served with salad

<b>Chicken Tikka / Lamb Tikka</b>	<b>8.50 / 9.50</b>
<i>Marinated in spices, barbecued in a clay oven on charcoal</i>	
<b>Tandoori Chicken (on the bone)</b>	<b>8.50</b>
<b>Chicken/Lamb Shaslick</b>	<b>9.50 / 10.50</b>
<i>Barbecued on a charcoal flame with green peppers, tomato and onions</i>	
<b>Chicken Nazakat Shaslick</b>	<b>9.50</b>
<i>Tender strips of chicken with green pepper, onions &amp; tomato</i>	
<b>Tandoori Mixed Grill</b>	<b>13.50</b>
<i>A mixture of Tandoori Chicken, Chicken Tikka, Lamb Tikka Seekh Kebab, grilled on charcoal</i>	
<b>Tandoori King Prawn</b>	<b>13.50</b>
<b>King Prawn Shaslick</b>	<b>13.95</b>
<b>Paneer Shaslick</b>	<b>9.50</b>
<b>Whole Tandoori Chicken</b>	<b>13.50</b>

## Traditional Dishes

	Chicken	Lamb	Prawn	King Prawn	Veg	Chicken Tikka	Lamb Tikka
<b>Curry</b> <i>(Medium cooked with herbs &amp; spices)</i>	<b>6.95</b>	<b>7.95</b>	<b>7.95</b>	<b>8.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Madras</b> <i>(Fairly hot)</i>	<b>6.95</b>	<b>7.95</b>	<b>7.95</b>	<b>8.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Vindaloo</b> <i>(Very hot)</i>	<b>6.95</b>	<b>7.95</b>	<b>7.95</b>	<b>8.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Bhuna</b> <i>(Medium cooked in a thick sauce)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Dupiaza</b> <i>(Chunks of onion in a thick sauce)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Konna (n)</b> <i>(Mild with coconut &amp; cream)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Rogan Josh</b> <i>(Cooked with tomato in a thick sauce)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Malaya (n)</b> <i>(Mild, cooked with pineapple &amp; cream)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Saag</b> <i>(With spinach &amp; herbs)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Dansak</b> <i>(Hot, sweet &amp; sour, cooked with lentils)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Korai</b> <i>(Medium hot with spices in special pot)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>
<b>Pathia</b> <i>(Fairly hot with sweet &amp; sour sauce)</i>	<b>7.95</b>	<b>8.95</b>	<b>8.95</b>	<b>9.95</b>	<b>6.50</b>	<b>8.95</b>	<b>9.95</b>

## Jalfrezi

Cooked with chopped onion, tomato, capsicum & dry chilli seeds

<b>Vegetable Jalfrezi</b>	<b>6.50</b>
<b>Chicken / Lamb Jalfrezi</b>	<b>8.50 / 9.50</b>
<b>Chicken Tikka / Lamb Tikka Jalfrezi</b>	<b>9.50 / 10.50</b>
<b>King Prawn Jalfrezi</b>	<b>13.50</b>

## Balti

*Cooked with special spices, tomato and coriander Mild, Medium or Hot to suit you and served with Naan Bread*

<b>Vegetable Balti</b>	<b>7.95</b>
<b>Chicken / Lamb Balti</b>	<b>8.95 / 9.95</b>
<b>Chicken Tikka / Lamb Tikka Balti</b>	<b>9.95 / 10.95</b>
<b>Prawn Balti</b>	<b>9.95</b>
<b>Special King Prawn Balti</b>	<b>13.95</b>

## Blue Naan Specialities

<b>Shahi Moglai (n)</b>	<b>9.95</b>
<i>Slices of chicken cooked with cream, yoghurt, coconut &amp; mango</i>	
<b>Chingari Murgh</b>	<b>9.95</b>
<i>Chicken cooked in a hot West Indian chilli sauce with capsicum &amp; coriander</i>	
<b>Tetley Special</b>	<b>9.95</b>
<i>Strips of chicken, cooked with green chilli paste, fresh spices &amp; capsicum</i>	
<b>Sylhet Special Lamb</b>	<b>9.95</b>
<i>Lamb marinated in light spices cooked in a clay oven, then cooked again with fresh spices, chillies and capsicum</i>	
<b>Hara Gosth</b>	<b>9.95</b>
<i>Slices of lamb cooked with mint &amp; green chillies</i>	
<b>Xaccuti Chicken</b>	<b>9.95</b>
<i>Goan chicken curry cooked with dried whole chillies, coconut and tomato</i>	
<b>Murug Mirch Massala (Medium or Hot)</b>	<b>9.95</b>
<i>Charcoal grilled chicken marinated in tandoori spices with green chillies, coriander, tomato and capsicum in medium or hot sauce</i>	
<b>Special Chicken Rezalla</b>	<b>9.95</b>
<i>Chicken Tikka cooked with Lamb minced in a medium hot sauce</i>	
<b>Special Chicken or Lamb Naga</b>	<b>9.95</b>
<i>BBQ Chicken cooked in a rich chilli pickle sauce, strong in aroma. Fairly hot</i>	
<b>Garlic Chicken Chilli</b>	<b>9.95</b>
<i>Spring Chicken off the bone cooked with a minced Lamb, Garlic &amp; fresh green chillies</i>	
<b>Tandoori Cocktail Bhuna</b>	<b>13.95</b>
<i>Tandoori mixed grill cooked with Peppers, Onions, Tomatoes in medium bhuna sauce</i>	
<b>King Prawns &amp; Spring Onions</b>	<b>13.95</b>
<i>Cooked with spring Onions, sliced Garlic &amp; mild aromatic spice</i>	
<b>Paneer Jhinga</b>	<b>14.95</b>
<i>Butter style king prawn cooked with Indian cheese in mild creamy sauce</i>	
<b>Sylhet Special Mix</b>	<b>14.95</b>
<i>A mixture of tandoori king prawn, tandoori chicken and lamb tikka, cooked in a spicy sauce with green chillies and coriander</i>	
<b>Hassan's Chingri Special</b>	<b>14.95</b>
<i>King prawn marinated in a special sauce, grilled in a clay oven with onion, tomato &amp; capsicum, garnished with coriander</i>	
<b>Reshmas Shatkora Special</b>	<b>14.95</b>
<i>A mixture of king prawn chicken tikka lamb tikka cooked with citrus makro ptera in a hot sauce</i>	

## Chefs Special Dishes

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<b>Chidcen Tikka/Lamb Tikka Massala (n)</b>	<b>9.95</b>
<b>Chicken/Lamb Passanda (n)</b>	<b>9.95</b>
<i>Thin slices marinated in spices and herbs &amp; simmered in a rich cream sauce, nuts &amp; yoghurt</i>	
<b>Buttered Chicken Tikka (n)</b>	<b>9.95</b>
<i>Chicken marinated in mild spices, barbecued in a clay oven, cooked with coconut, cream &amp; butter</i>	
<b>Kofta Massala</b>	<b>9.95</b>
<i>Spicy minced ball cooked with a specially prepared, delicately flavoured sauce</i>	
<b>Tandoori Chicken Massala - on the bone (n)</b>	<b>9.95</b>
<b>Chicken Shaslick/Lamb Shaslick Massala (n)</b>	<b>9.95</b>
<i>Baked in a clay oven, cooked with tomato, capsicum &amp; onion in a special Massala sauce</i>	
<b>Chicken or Lamb Shaslick Bhuna</b>	<b>9.95</b>
<i>Baked in a clay oven, cooked with tomato, capsicum &amp; onion in a special bhuna sauce</i>	
<b>Green Chicken</b>	<b>9.95</b>
<i>Tender strips of fillet cooked in coriander and green chilli paste</i>	
<b>King Prawn Massala (n)</b>	<b>13.95</b>
<b>Tandoori Mixed Grill Massala (n)</b>	<b>13.95</b>
<i>Tandoori Chicken, Chicken Tikka, Lamb Tikka &amp; Seekh Kebab cooked in a specially prepared sauce delicately flavoured with coconut, cream &amp; butter</i>	

## Biriyani Dishes

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*Rice dish comes with a separate vegetable curry*

<b>Chicken / Lamb Biriyani</b>	<b>8.95 / 9.95</b>
<b>Chicken Tikka / Lamb Tikka Biriyani</b>	<b>9.95 / 10.95</b>
<b>Prawn Biriyani</b>	<b>10.95</b>
<b>King Prawn Biriyani</b>	<b>13.95</b>
<b>Vegetable Biriyani</b>	<b>7.95</b>
<b>Mushroom Biriyani</b>	<b>7.95</b>
<b>House Special Biriyani</b>	<b>13.95</b>
<i>Mixed with Chicken Tikka, lamb Tikka, Prawns &amp; Vegetables</i>	

## Pre - Plated Specialities

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*Served Medium or Hot complete with Side Dish & Rice*

<b>Goan King Prawn</b>	<b>19.95</b>
<i>Butterfly chargrilled King Prawns presented with a textured coconut sauce accompanied with a filled pepper of spinach &amp; Indian cheese and served with saffron rice</i>	
<b>Salmon Tikka</b>	<b>14.95</b>
<i>Tandoori grilled salmon served with spiced aubergine, mint &amp; Cucumber yoghurt and saffron rice</i>	
<b>Hyderabad' Lamb</b>	<b>14.95</b>
<i>Marinated chargrilled Lamb presented with a rich thick sauce flavoured with tomatoes &amp; onions with minted potatoes &amp; peas and served with saffron rice</i>	
<b>Rajasthani Murgh</b>	<b>14.95</b>
<i>Chargrilled chicken cooked in a spicy massala sauce flavoured with yoghurt &amp; tandoori spices accompanied with Spinach &amp; potato and served with saffron rice</i>	

## Blue Fusion

A selection of fusion dishes combining Indian cuisine along with an oriental influence, served Medium or Hot

### Chicken / Lamb Tikka Stir Fry 9.95 / 10.95

Marinated in exotic spices cooked in a tandoori oven & stir fried in oriental sauces with peppers, spring onion & mushrooms

### Sweet & Sour Murgh 9.95

Strips of chicken cooked in a Sweet & Sour sauce with an oriental style vinegar, spring onions, pineapple & Indian spices

### Cashew Murgh 9.95

Strips of chicken, cooked with honey, soya sauce, fresh ginger with cashew nuts & spring onions in a medium sauce

### Oyster Lamb 10.95

Strips of Lamb cooked with peppers, fresh ginger, spring onion, oyster sauce, coriander & green chilli cooked with our own spices

### Spicy Barbecue Lamb 10.95

Lamb cooked in a clay oven cooked with peppers, chilli paste, honey, tomatoes, spring onions in a rich sauce

### Nariyal King Prawns 13.95

King Prawns cooked in a special sauce with coconut milk, curry leaves, spring onions and a blend of Indian spices

## English Dishes

### Chicken and chips 6.95

### Cheese & Onion Omelette and chips 6.95

### Steak and chips (notice required) 13.95

### Chips 2.50

## Rice Dishes & Indian Bread

### Boiled Rice 2.50 Plain Naan 2.95

### Pilau Rice 2.95 Garlic Naan 3.50

### Egg Fried Rice 3.95 Peshwari Naan (stuffed with coconut) 3.50

### Mushroom Fried Rice 3.95 Onion Naan 3.50

### Onion Fried Rice 3.95 Coriander Chilli Naan 3.50

### Vegetable Fried Rice 3.95 Cheese & Onion Naan 3.50

### Garlic Fried Rice 3.95 Keema Naan (stuffed with minced meat) 4.50

### Kashmir Rice (with fruit) 3.95 Chapati (light thin bread) 2.50

### Coriander Chilli Rice 3.95 Puree (deep fried puffy bread) 2.50

### Garlic Rice 3.95 Raitha (yoghurt) cucumber or onion 2.50

### Coconut Rice 3.95 Tandoori Roti (round flaky baked bread) 2.95

### Pineapple Rice 3.95 Paratha (battered layered bread) 3.50

### Keema Fried Rice (with minced meat) 4.50 Aloo Paratha (stuffed with spiced potatoes) 3.95

## Vegetable Side Dishes

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<b>Vegetable Curry</b>	<b>3.95</b>	<b>Chana Paneer</b> (chick peas with melted cheese)	<b>3.95</b>
<b>Niramish</b> (mixed vegetables in light spices, dry)	<b>3.95</b>	<b>Sylhet Saag</b> (spinach, garlic & green chillies)	<b>3.95</b>
<b>Bombay Potato</b>	<b>3.95</b>	<b>Tarka Dall</b> (lentil sauce with garlic)	<b>3.95</b>
<b>Aloo Gobbi</b> (potato and cauliflower)	<b>3.95</b>	<b>Dall Massala</b> - fairly hot (spiced lentils)	<b>3.95</b>
<b>Chana Massala</b> (chick peas)	<b>3.95</b>	<b>Bindi Bhajee</b> (okra)	<b>3.95</b>
<b>Saag Paneer</b> (spinach with melted cheese)	<b>3.95</b>	<b>Brinjal Bhajee</b> (aubergine)	<b>3.95</b>
<b>Saag Bhajee</b> (spinach)	<b>3.95</b>	<b>Kumbi Makhni</b> (mushroom & spinach in cream)	<b>3.95</b>
<b>Mushroom Bhajee</b>	<b>3.95</b>	<b>Mumbai Naga</b> (spicy potatoes)	<b>3.95</b>
<b>Saag Aloo</b> (spinach & potato)	<b>3.95</b>	<b>Aloo Peas Bhajee</b> (potato & peas)	<b>3.95</b>
<b>Cauliflower Bhajee</b>	<b>3.95</b>	<b>Motor Paneer</b> (peas with melted cheese)	<b>3.95</b>

## Banquet Set Meals for 2

**£39.95**

Popadams & Chutney

### Mixed Platter Starter

Chicken Tikka, Chicken Tikka Pakora, Onion Bhajee, Samosa.

### Main Dishes

Chicken Tikka Massala(mild), Lamb Balti.

### Side Dishes / Rice / Naan

Saag Aloo, Pilau Rice, Plain Naan.

Coffee

## Banquet Set Meals for 4

**£79.95**

Popadams & Chutney

### Mixed Starter Platter

Chicken Tikka Puree, Chicken Tikka Pakora,  
Onion Bhajee, Meat Somasa.

### Main Dishes

Chicken Tikka Massala (mild),  
Lamb Bhuna (medium),  
Chicken Balti (medium),  
Chingari Murgh (hot).

### Side Dishes / Rice / Naan

Mushroom Bhajee & Saag Aloo,  
Mushroom / Pilau Rice,  
Plain Naan / Peshwari Naan.

Coffee

**Tel: 01394 671144  
01394 671779**

**[www.blunaan.co.uk](http://www.blunaan.co.uk)  
or Email Us: [blunaan@hotmail.co.uk](mailto:blunaan@hotmail.co.uk)**

**7 Hamilton Road, Felixtowe, Suffolk IP11 7AX**



**Blue Naan**