



TAKE AWAY MENU
 Tel: 01543 262 697 / 262 197
 9 Bird Street, Lichfield,
 WS13 6PW

SUNDAY BALTI NIGHT
4 COURSE MEAL £13.95
 NOT AVAILABLE FOR TAKE AWAY

Dishes Include:
Starter / Main Course / Sundries / Sweet
 Traditional home made dishes with approximately
 42 items from a specially selected menu available at the counter.

WEDNESDAY BANQUET
4 COURSE MEAL £13.95
 NOT AVAILABLE FOR TAKE AWAY

Dishes Include:
Starter / Main Course / Sundries / Sweet
 Traditional home made dishes with approximately
 42 items from a specially selected menu available at the counter.

BEER OR SOFT DRINK
 with take away collection orders of £30.00 or more.
 Promotion also includes PAPADOM,
ONION SALAD AND MINT SAUCE on all collection
Discounted Take Away Menu
 Free Home Delivery
 within 3 miles



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VEGETABLE SIDE DISH

71	Mixed Vegetable Curry	3.95	6.95
72	Mixed Vegetable Bhajee (dry)	3.95	6.95
73	Bhindi Bhajee (okra)	3.95	6.95
74	Bengun Bhajee (aubergine)	3.95	6.95
75	Cauliflower bhajee	3.95	6.95
76	Saag Bhajee (spinach)	3.95	6.95
77	Mushroom Bhajee	3.95	6.95
78	Tarka Daal (Lentils with fried Garlic)	3.95	6.95
79	Bombay Aloo (spicy potatoes)	3.95	6.95
80	Saag Aloo (spinach with potatoes)	3.95	6.95
81	Aloo Gobi (potatoes with cauliflower)	3.95	6.95
82	Chana Bhajee (chick peas)	3.95	6.95

ENGLISH DISHES

83	Sirloin Steak	11.95
	Served with chips, salad, fried mushrooms, peas, tomatoes and onions.	
84	Chicken or Prawn Omelette (salad & chips)	10.95

TRADITIONAL DISHES

	Chicken / Lamb / Prawn	6.95
	Chicken Tikka / Lamb Tikka	7.95
	King Prawn / Fish-Indian	11.95
	Vegetable	6.50
85	Korma dish - Creamy sauce with ground almonds, sultanas and coconuts. M N	
86	Curry dishes - medium dish	
87	Madras dishes - hot	
88	Vindaloo dishes - very hot	
89	Bhuna dishes - spicy thick saucy dish with tomatoes	
90	Pathia dishes - A sweet and sour dish with a touch of lentils	
91	Dhansak dishes - Sweet and sour cooked with lentils and pineapple	
92	Rogan Josh dish - Onions, capsicum & lots of tomatoes	
93	Dopiaza dishes - Herbs, spices & chunky capsicum with extra onions	
94	Malayan Dishes - Medium to mild dish with pineapple	
95	Mehri Dishes - A very mild creamy dish, slightly sweet. Cooked in our special mehri sauce.	

SUNDRIES

96	Lal Bagh Special	3.50
97	Boiled Rice	2.10
98	Pilau Rice (with a hint of saffron)	2.85
99	Fried Rice or Garlic Fried Rice	2.95
100	Keema Pilau	2.95
101	Vegetable or Mushroom Pilau	2.95
102	Lemon & Chilli Rice	2.95
103	Egg or Fruity Pilau	2.95
104	Nan	2.95
105	Keema Stuffed Nan	2.95
106	Peshwari or Cheese Nan	2.95
107	Onion or Garlic Nan	2.95
108	Chapatti	1.50
109	Tandoori Roti	2.10
110	Tawa Stuffed Paratha	2.95
111	Tawa Paratha	2.95
112	Chips	1.95

BALTI DISHES

The balti is type of cooking vessel. Essentially it is a type of curry which is cooked in a large iron wok and is traditionally served directly to the table it is best enjoyed with a nan.

113	Lal Bagh Special Balti (mixed with king prawn, Chicken & Lamb)	11.95
114	Chicken/Lamb or Prawn	7.95
115	King Prawn	11.95
116	Chicken Tikka or Lamb tikka	8.50
117	Chicken and Prawn	7.95
118	Chicken and King Prawn	11.95
119	Chicken and Mushroom	8.50
120	Chicken Saag Aloo	8.50
121	Tikka Massalas (chicken or lamb) M N	8.50
122	Tikka Chaat Massala (chicken or lamb)	8.50
123	Tikka Jalfrezi (chicken or lamb)	8.50
124	Vegetable and Mushroom	6.50
125	Aloo and Mushroom	6.50
126	Saag Aloo and Mushroom	6.50

If you have a favourite Balti Dish, and is not on the menu please ask one of the staff.

COMBINATION DISHES

The following dishes are served in two small portions enabling you to sample each dish without hurting your pocket.

1	Chicken Tikka Jalfrezi & Sag Gosht (lamb with spinach)	11.95
2	Chicken Tikka Masalas M N & Methi Gosht (lamb with fenugreek)	11.95
3	Lamb tikka masalla M N & Balti (lamb or chicken)	11.95
4	Chicken Chilli Massala & Dhansak (lamb or chicken)	11.95
5	Chicken Tikka Bhuna Massala M & Pathia (lamb or chicken)	11.95
6	Chicken Vindaloo & Shoroti (lamb or chicken)	11.95
7	Chicken Karahi & Sag Prawn	11.95
8	Chicken Dupiaza & Korma (lamb or chicken) M N	11.95
9	Chicken Rogan & Malaya (lamb or chicken)	11.95
10	Vegetable Bhuna & Sag Ponir	11.95

PLEASE ENQUIRE ABOUT PARTY BOOKING AND OUTDOOR CATERING

www.lalbaghlichfield.co.uk

Sunday - Thursday: 5:30Pm Till 11Pm | Friday - Saturday: 5:30Pm Till 12Am

e: lalbaghlichfield@hotmail.com
 Out of hours booking:
 Mr. Hussain: 07854701169



IF YOU HAVE ANY FAVOURITE DISH, AND IT IS NOT ON THE MENU PLEASE ASK ONE OF THE STAFF. WE DO HOT, MEDIUM OR MILD ON REQUEST IF YOU HAVE ANY ALLERGY PLEASE TELL A MEMBER OF STAFF



APPETISERS

- Papadams - (Spicy or plain) 0.50
Selection of pickles & chutneys 0.50

CHICKEN & MEAT APPETISERS

- 1 Tandoori Mix 5.50
Consists of chicken tikka, lamb tikka & sheek kebab.
2 Shashlick Chicken or Lamb ^H 4.95
3 Tikka Chicken or Lamb ^H 3.95
4 Tandoori Chicken (on the bone) ^H 3.95
5 Sheek Kebab ^H 3.95
6 Nargis Kebab ^H 4.95
7 Chat Chicken ^V 3.95
8 Samosa (meat) 3.50
9 Chicken Pakora 3.95
10 Stuffed Pepper (lamb or chicken) 3.95

SEAFOOD SELECTION

- 11 Salmon Tikka ^H 5.95
12 Fish Moja 5.95
13 Tandoori Fish (off the bone) ^H 4.95
14 Tandoori Tiger King Prawn ^H 6.50
15 Tiger King Prawn Butterfly 6.50
16 Tiger King Prawn Puree 5.95
17 Puree Prawn 4.95
18 Prawn Cocktail 3.50
19 Garlic Fried Chilli Prawns 3.95

VEGETABLE CHOICES ^V

- 20 Samosa 2.95
21 Onion Bhajee 2.95
22 Vegetable Pakora 3.95
23 Chat Aloo or Chana 3.95
24 Stuffed Pepper ^H 3.95
25 Paneer Chilli (Indian Cheese) 4.50

LAL BAGH TANDOORI DISHES ^H

All tandoori dishes are marinated in yogurt, lemon juice with garlic, ginger, chillies and freshly ground spices and tandoori spices, and then barbecued in a tandoori oven. Served on a sizzler with fresh green salad and mint sauce.

- 26 Tandoori Mixed Grill 12.95
Served with nan.
27 Chicken Tikka / Lamb tikka 8.95
28 Tandoori Chicken (on the bone) 7.95
29 Chicken / Lamb Shashlick 9.95
30 Tandoori King Prawn 12.95
31 Tandoori Tiger King Prawn Shashlick 12.95
32 Salmon Tikka 12.95
(Scottish Salmon marinated in garlic, ginger, dil, Tantalising herbs & spices then baked in a clay oven.
33 Tandoori Fish (off the bone) 10.95
Fresh fish fillets, marinated in tandoori spices and grilled in tandoori, then stir fried with butter, fresh herbs, onions & cherry tomatoes.

EXCLUSIVE TO LAL BAGH

- 34 Borhani - Chicken / Lamb ^V 8.95
King Prawn 12.95
Cooked with fresh herbs, chopped green peppers, sliced potatoes, green chillies & tomatoes; in chef's special mix of herbs & spices.
35 Podina - Chicken / Lamb ^V 8.95
King Prawn 12.95
Combination of fresh podina spices, Mint, Yoghurt, Fresh green chillies, Ginger and Garlic all cooked in olive oil. Highly recommended dish.
36 Bahar-e- Chicken / Lamb ^V 8.95
Tikka cooked with minced meat, spinach and chick peas in olive oil. (Hot on request).
37 Achari (Chicken / Lamb) ^V 8.95
King Prawn 12.95
Cooked with tomato, onions, tamarind sauce and mango chutney with a hint of yoghurt in a achari sauce.
38 Nehari - Chicken / Lamb ^V 8.95
Marinated cooked with chefs own selection of spices. With a touch of yogurt and garnished with coriander. (Highly recommended)
39 Kasturi Bhuna - Chicken / Lamb ^V 8.95
Marinated then cooked in a clay oven with fresh herbs and spices chopped onions green pepper & coriander with a touch of yogurt and Kasturi sauce.

LAL BAGH RECOMMENDATION

- 40 Lal Bagh Special ^V 12.95
A very popular dish, cooked with chicken tikka, lamb tikka, tandoori king prawn & boiled egg in a medium delicate sauce made to the chef's special recipe.

- 41 Jaipur (Chicken or lamb) ^V 8.95
King prawn 12.95

Marinated in the chefs own home made spices and ghee then cooked with fresh mushrooms, bhindi, onions, coriander and fenugreek leaves then finally garnished with eggs.

- 42 Darjeeling (Chicken / Lamb) ^V 8.95
King Prawn 12.95

Marinated in medium spices then cooked with green herbs, curry leaves, fenugreek, leaves, coriander and ginger then served alongside onion, pepper ring pakora.

- 43 Maska Chicken ^V 8.95
Chicken barbecued in a tandoori oven on skewers then cooked in a pan with minced lambs & Spinach Indian garam massala and maska spices.

- 44 South Indian Garlic (Chicken / Lamb) ^V 8.95
Tiger King Prawn 12.95

Cooked with roasted garlic fresh ginger and a touch of yogurt with a touch of cumin seeds. Exotic South Indian dish.

- 45 Shoroti (Chicken / Lamb / Prawn) ^V 8.95
Tiger King Prawn 12.95

Slightly sour dish cooked with chaat massalas finely chopped green chillies and fenugreek leaves.

- 46 Mughal - Chicken / Lamb ^{M N} 8.95

Cooked in butter, with garlic, ginger, peppers, coriander, spring onions & cherry tomatoes with whole Indian spices & mughal seasoning. This is a mouth watering speciality.

- 47 Shashlick (Chicken / Lamb) ^{M V} 9.95
Marinated in spices then grilled in a tandoori with onions, green peppers then in a unique special sweet and sour sauce.

- 48 Pasanda (Chicken / Lamb) ^{M N} 7.95
King Prawn 12.95

This dish is cooked with coconut cream along with ground almonds in sesame oil. This is our chef's own recipe.

- 49 Shimla Spices (Chicken / Lamb) ^V 8.95
King Prawn 12.95

Marinated in tandoori oven, then cooked with fresh aubergine, lemon juice, yoghurt, mint, sliced garlic, cumin, cinnamon and coriander.

- 50 Naga Jhol - Chicken / Lamb ^V 8.95
King Prawn or Fresh Fish 12.95

Cooked with green pepper, ginger, whole garlic cloves, chopped coriander & chefs own naga spices.

- 51 Garlic Chilli Masalla (Chicken / Lamb) ^V 8.95
King Prawn 12.95
Marinated & grilled, then cooked with lots of chopped garlic, ginger, garam masalla, green chilli and coriander seeds.

- 52 Karahi (Chicken / Lamb) ^V 8.95
King Prawn 12.95

This dish is moderately spiced and cooked with herbs, peppers, onions in a opulent karahi sauce.

- 53 Jalfrezi (Chicken / Lamb) ^V 7.95
King Prawn 12.95

A spicy dish cooked with sliced fried onions, green peppers, garlic, sliced green chillies and fresh herbs.

- 54 Chilli Massala (Chicken / Lamb) ^V 7.95
King Prawn 12.95

Cooked with finely chopped onions, green chilli, fresh coriander and a touch of fenugreek leaves in our special traditional massala sauce.

SPICE GUIDE

Very Mild	Medium	Fairly-Hot	Hot
Very Hot	Vegetarian	Healthy	Nuts

- 55 Chat Massala (Chicken / Lamb) ^V 7.95
King Prawn 12.95

This is cooked in fruity spices in an opulent sauce with olive oil & fresh herbs and cucumbers.

- 56 Tikka Massala (Chicken / Lamb) ^{M N} 7.95
King Prawn 12.95
Vegetable ^V 6.95

This rich saucy dish is cooked in a mild tandoori sauce with a touch of fresh cream, ground almonds and coconuts.

- 57 Tandoori Murghi Massala ^V 8.95
Boneless tandoori spring chicken cooked with minced meat and boiled eggs in a fresh creamy sauce, yoghurt and authentic Indian Spices.

- 58 Albela (Chicken / Lamb) ^M 8.95
King Prawn 12.95

Marinated in a tandoori oven then cooked with finely chopped fresh tomatoes, garlic and fresh cream.

- 59 Butter - Chicken / Lamb ^M 9.95
This is a mild dish marinated in coconut milk then topped up with cream and butter

- 60 Modhu Minti Aloo - Chicken / Lamb ^V 9.95
Cooked in chefs special sauce with honey, mint and potato, with a hint of mango chutney. A medium to mild dish. Highly Recommended

LAL BAGH FISH AND SEAFOOD'S

61. Fish Dhala ^V 11.95
Tempering fillets of boneless Bangladeshi fish cooked with chefs own spice and a blend of fresh coriander, potato, tomatoes and a rich sauce with garlic and ginger.

62. Fish Jalfrezi ^V 11.95
Fresh of the bone Fish fillets fried in olive oil, and cooked with garlic & ginger, spring onions, chopped chillies, green peppers and onions with lots of coriander. This is a Bangladeshi homestyle dish.

63. Desi Fish Bhuna (salmon or seabass) ^V 12.99
Cooked with garlic, ginger, tomato, spring onion, olive oil & chef own selection of spice.

LAL BAGH VEGETARIAN SELECTION

64. Lal Chana Pinday ^V 7.50
Chick peas dish cooked with plenty of capsicum, fresh mixed vegetables, tomatoes, lentils and garnished with fresh coriander.

65. Sabji Garlic Paneer Chilli ^V 7.50
Mixed vegetables cooked with paneer cubes. Spiced up with green chillies, garlic, tomato & soya sauce to a snappy lingering taste.

LAL BAGH BIRYANI DISHES ^V

Biryani is an aromatic Persian dish. Made from basmati pilau rice. The lavish aromatic flavours come from the herbs and flavourful Indian spices. There is a large selection of biryani dishes. When accompanied by any curry it is nothing but mouth watering. This is served with a rich vegetable sauce. Malayan or Persian extra £1.00

- 66 Special (mixed) 11.95
67 Chicken, lamb or Prawn 8.50
68 Tiger King prawn 12.95
69 Chicken Tikka or Lamb tikka 8.95
70 Mixed Vegetable or Mushroom 7.95

If you have a favourite Biryani Dish & it is not on the menu please ask one of the staff.