

Suhana



Fully Licensed
Authentic Indian Cuisine

BUFFET 1st Tuesday
of Every Month

EAT AS MUCH AS YOU LIKE
for only **£9.95pp** Children £5.50
under 10



save
up to £4.45

£8.95
per person

**Midweek
Special
Menu**

Papodoms & Chutney
Choice of Starter
Choice of Main Course
Pilau Rice
~~£13.40~~
SAVE £4.45
You Pay Only **£8.95**

Limited Period
Dine in Deal, Monday to Thursday

www.suhanaindian.co.uk

OUTDOOR CATERING AVAILABLE
for Birthdays | Christenings | Private Parties

01942 717730 / 077488 14962

81 High St, Golborne, Warrington WA3 3BU

Midweek Special Menu

Appetisers

Popadoms & Chutney

Starters

**Onion Bhaji
Meat or Veg Samosa
Chicken Tikka**

**Sheek Kebab
Chicken Tikka Pakora
Chicken Chat**

Traditional Main Courses

BHUNA DISHES (MEDIUM)

A combination of spices fried together to provide a dish of medium strength & rather dry consistency.

DHANSAK DISHES (SWEET & SOUR)

A beautiful combination of Indian spices with lentils, pineapple, lemon juice & herbs to produce a sweet & sour taste.

MADRAS DISHES (FAIRLY HOT)

A south Indian version of the dish found in central India, having a greater proportion of tomatoes puree & spices which lend a fiery taste to its richness.

VINDALOO DISHES (VERY HOT)

Related to Madras dishes but involving a greater use of garlic, ginger & black pepper.

JALFREZI DISHES (VERY HOT)

Cooked with green chillies, spices, onions tomatoes & fresh coriander.

KORAI DISHES (MEDIUM)

Cooked with capsicum, onions, tomatoes, fresh ginger & coriander, medium spiced served with garlic butter.

PATHIA DISHES (MED/HOT)

Hot sweet & sour dish, cooked with tomatoes, peppers, onions & other spices to give a hotter than medium yet milder than a madras taste with a rich flavour.

KORMA DISHES (MILD)

This dish contains fresh cream, coconut, cream & almonds.

ROGON JOSH DISHES (MEDIUM HOT)

Prepared with tomatoes, onions & pimentos, served in a spicy sauce.

DUPIAZA DISHES (MEDIUM)

A maximum quantity of onions seasoned & freshly treated with spice & herbs to produce a medium taste.

Please select a filling for the above dishes.

**CHICKEN TIKKA
LAMB TIKKA**

**CHICKEN OR MEAT
PRAWN**

**KEEMA
VEGETABLE**

Special Main Courses

CHICKEN TIKKA MAIN COURSE

These dishes are marinated in yoghurt & spices, cooked in charcoal clay oven. Accompanied with salad.

CHICKEN TIKKA BALTI

Using flavoured aromatic herbs & spices together with onions, capsicum, tomatoes & fresh coriander.

BALTI GARLIC CHILLI (Hot)

Chicken tikka cooked with onions, pepper, green chillies delicate spices & herbs & Garnished with fried crispy garlic slices.

CHICKEN TIKKA MASSALA (MILD)

These dishes are marinated & barbecued in a charcoal clay oven, then cooked with almonds, coconut, fresh cream & special spices.

SUHANA CHEF SPECIAL (MED/HOT)

Chicken tikka cooked in chefs highly selected spices, with added chilli pickle onions & green pepper to create satisfying dish.

All Main Courses Served With Pilau Rice

Changes will incur additional charges.