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STARTERS

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| Onion Bhaji Deep fried dumplings of spicy onion and potatoes. | |
| Samosa Your choice of mix vegetables or spicy lamb. | |
| Coconut Dumplings Potato coated sweet and chilly flavoured dumplings. | |
| Spiced Potatoes & Garlic Mushrooms Soft and -fluffy spiced potato balls with sauteed mushrooms & garlic. | |
| Chicken or Lamb Tikka Deliciously soft and tender pieces of marinated chicken or lamb cooked in the tandoori oven. | |
| Sheek Kebab Spicy minced lamb cooked on skewers in the tandoori oven. | |
| Chicken Pakura Deep fried chicken dumplings. | |
| Combi Chaat Delicately cooked fresh mushrooms with garlic and coriander in our very own special Massalla sauce. Served with Puree and salad. (Very tasty) | |
| Baari Combi Fresh Mushrooms stuffed with mince chicken, coated with batter. | |
| Chaat Massalla Small Juicy pieces of chicken, potatoes and tomatoes stir fried and served with Puree. (Medium Hot) | |
| Prawn on Puree Spicy Massalla dressing on steamed cooked prawn, served with Puree and salad. | |
| Sweet Chilly Chicken Kebab Fried minced chicken with a sweet chilly flavour. | |
| Tandoori Seared Salmon Salmon marinated with garlic, fresh paprika and dill, cooked in charcoal. | |
| Tandoori Chicken Chicken on the bone marinated in our special sauce the roasted in the tandoor. | |
| Punjabi Lamb Kebab Spicy meat mixed with fresh mint leaf, chilli and sesame seed, stuffed with cheese. | |
| Tandoori Smoked Duck Home smoked breast of duck cooked in tandoor. | |
| Machli Piaza Diced fish fillets cooked in clay oven, then recooked with onions, tomatoes and mixed peppers. | |
| Kai Pidi Chops A simple chettinad mutton chops that is spicy and lip-smacking. | |
| King Prawn on Puree King Prawn cooked with ginger, garlic, chopped green chillies, tomatoes and tamarind sauce which dominates the taste of this Vadah starter. Medium Hot. | |
| Orissa Style Chilli Fried Squid Squid with fresh herbs, ground cumin, chilli, cucumber, spring onion and a touch of Greek yoghurt. | |
| Special Mix Starter Chicken Tikka, Sheek Kebab, Lamb Tikka & Baari Combi. | |

ALLERGENS & INTOLERANCES
Many of our dishes may contain allergens such as gluten, nuts, peanuts, dairy, eggs, fish etc. Please ask about your meal when ordering and we will be happy to advise you.

SHASLIK

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| Mildly spiced. Skewered with tomatoes, capsicums and onions. Served with Salad and sauce. | |
| Chicken or Lamb Shaslik | 12.5 |
| King Prawn Shaslik | 15.5 |
| Sardari Shaslik (Barbecued Chicken Lamb and King Prawn) | 15.5 |

SOUTH BENGAL GARLIC CHILLI

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| We are proud to introduce this dish. The recipe for this dish is hundreds of years old. Cooked with fresh sliced garlic, fresh green chillies and plum tomatoes. Hot Taste. | |
| Chicken or Lamb Garlic Chilli | 11.5 |
| Prawn Garlic Chilli | 12.5 |
| Duck Garlic Chilli | 13.5 |
| King Prawn Garlic Chilli | 15.5 |

ACHARI DISHES

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| Cooked in a tantalizing mixed pickle massalla, laced with green chillies and sprinkled with spring onions and coriander. Hot in taste. | |
| Chicken or Lamb Achari | 11.5 |
| King Prawn Achari | 15.5 |

KARAHI DISHES

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| Karahi cooking from native formally part of Mumbai. Presented to you using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes, fenugreek leaves and fresh coriander. Medium. | |
| Mix Vegetable Karahi | 9.5 |
| Keema and Potato | 10.5 |
| Chicken or Lamb Karahi | 11.5 |
| Machli Karahi (Fish) | 13.5 |
| Sardari Special Karahi (Barbecued Chicken, Lamb & King Prawn) | 14.5 |
| Aaghi Karahi (Variety of mix meat cooked with garlic, ginger, tomatoes in a fairly hot sauce with sambuca) | 14.5 |
| King Prawn Karahi | 15.5 |

BALTI DISHES

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| The home of Balti dishes is the northern most part of Bengal. In recent times Balti curries have become extremely popular and Balti houses have opened throughout the country. Prepared with special homemade fresh herbs, Balti paste and spices in a fairly thick sauce and sprinkled with fresh coriander. | |
| Mix Vegetable Balti | 9.5 |
| Chicken or Lamb Balti | 11.5 |
| Shashlik Balti (Chicken Tikka or Lamb Tikka) | 12.5 |
| Machli Karahi (Fish) | 13.5 |
| Duck Balti | 13.5 |
| King Prawn Balti | 15.5 |

BENGAL JALFREY

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| Prepared with sliced onions, mixed peppers, garlic, green chillies and sprinkled with coriander. This is slightly hot and spicy but full of flavour. Served Sizzling. | |
| Mix Vegetable Jalfrey | 9.5 |
| Keema and Potato | 10.5 |
| Chicken or Lamb Jalfrey | 11.5 |
| Machli Jalfrey | 11.5 |
| Prawn Jalfrey | 12.5 |
| Duck Jalfrey | 13.5 |
| King Prawn Jalfrey | 15.5 |

REDFORT DELICACIES

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| Almonds, pistachios, cashew nuts, paneer, yoghurt and rare wild herbs. Mild smooth and fresh in taste. | |
| Chicken Tikka or Lamb Tikka | 11.5 |
| Barbecued King Prawns | 15.5 |

MASSALLA

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| Taken from the tandoori oven and prepared in a combination of yoghurt, ground almonds, cream and a selection of special herbs, spices and cooked to Vadah's own special recipe. Mild. | |
| Chicken or Lamb Tikka Massalla | 11.5 |
| Sardari Special Massalla (Barbecued Chicken, Lamb and King Prawn) | 14.5 |
| Tandoori King Prawn Massalla | 15.5 |

PASSANDA DISHES

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| Cooked in a creamy sauce of ground almonds, sweet yoghurt and spicy ground herbs. Mild. | |
| Chicken or Lamb Passanda | 11.5 |
| Sardari Special Passanda (Barbecued Chicken, Lamb and King Prawn) | 14.5 |
| King Prawn Passanda | 15.5 |

BIRIANIS

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| Basmati rice flavoured with fragrant spices, cooked with Vegetable Ghee and fried onions. Served with a Vegetable curry sauce of your strength. | |
| Vegetable Biriani | 11.5 |
| Chicken or Lamb Biriani | 12.5 |
| Prawn Biriani | 13.5 |
| King Prawn Biriani | 15.5 |

HOUSE SPECIALS

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| Introducing a selection of chef's signature dishes comprising of popular saltwater fish delicately cooked in a perfect combination of ingredients. A truly fantastic selection to meet the palates of fish lovers! | |
| Salmon Biran Lightly spiced salmon with fried onions and peppers. | 15 |
| Spiced Crust Monkfish Marinated in a delicate tomato and coconut sauce and then lightly grilled and decorated with chef's special mustard based sauce. Served with lemon rice. | 15 |
| Grilled Seabass Fillet of Seabass marinated with pickling spices and cooked on the grill to perfection. Served with spicy potato, asparagus and tangy mango sauce. | 15 |
| King Prawn Maynamothi King Prawns cooked in a subtle blend of wine with almonds, honey, spinach, cheese and vegetables with a creamy sauce. | 15 |
| Railway Lamb An Anglo-Indian speciality developed when the British were laying railway tracks in India. Spiced baby lamb chops, served with potatoes and spinach. | 15 |
| Lamb Shank Gorgeous lamb shank cooked to a strength of your own choice with onions, herbs and spices for an authentic flavoursome taste. | 15 |
| Chef's Specialities An exquisite dish from Vadah. Chicken breast cooked in a spicy massalla with garlic red onions and mix peppers. Served with flaming whisky. | 15 |
| Soft Duck A beautiful duck breast braised in Vadah's very own blend of herbs and spices. Medium | 15 |
| Vadah Morosan Chicken and lamb and minced meat cooked in hot sauce with garlic and ginger. Hot taste | 15 |
| Chicken Goanese Curry Cooked with coconut milk, sauteed onions, barbecued peppers and tomatoes blended with Vadah's own herbs and spices, medium to hot. | 15 |
| Monkfish Special Curry Cooked with spring onions, garlic and a blend of spices in a Bhuna sauce with potatoes. | 15 |
| Chicken Kofta Allo Cooked in thick medium sauce with potatoes fresh coriander and our very own special herbs with few green chillies. | 15 |
| King Prawn Malibu Delicious King Prawn cooked in coconut milk, cream and Malibu, flavoured with ginger, garlic, green chilli, curry leaves and mustard seeds. Mild | 16 |

TANDOORI SPECIALITIES

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| Chicken or Lamb Tikka Tender pieces of Chicken or Lamb marinated in natural yoghurt and rare spices and then broiled in the tandoori oven. Served with salad and sauce. | 11.5 |
| Tandoori Chicken Half a chicken marinated in our special ginger and garlic sauce and then cooked in the tandoori oven. Served with salad and sauce. | 11.5 |
| Tandoori King Prawns Succulent King Prawns marinated and cooked to perfection. Served with salad and sauce. | 16 |
| Tandoori Mix Grill Chicken, Lamb and King Prawns marinated and cooked to perfection. Served with salad and Sauce. | 16 |

CHEFS RECOMMENDATIONS

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| Hariali Lean Chicken fillets marinated and recooked with freshly crushed garlic, ginger, green Chillies and coriander with a pinch of salt and slight touch of cream and spinach. | 13 |
| Jamani Masala Chicken Tikka sprinkled with a subtle blend of roasted aromatic spices and braised in the oven. | 13 |
| Balti Butter Chicken Indian curry has no boundary as you will experience with this mild taste of Balti. The two dishes combined in one. Mild | 13 |
| Shalimar Kharni Medium to hot. Chicken breast cooked with diced mix peppers, spring onions, garlic, ginger, and coriander, delicately flavoured with a touch of cream. | 13 |
| Chicken Avadi Chicken and mince cooked with onions, capsicum, fresh tomatoes and coriander mixed with our own blend of spices and herbs. Medium | 13 |
| Murghi Jalpuri Diced pieces of tender chicken breast cooked mix peppers, diced onions, tomatoes and special herbs. Served with Paneer Puree. | 13 |
| Asams Lamb Cooked with double strength sauce, thickened with tomato puree and garlic. Sprinkled with fresh coriander and served with green salad. Medium | 13 |
| Molee Chicken or Lamb Boneless chargrilled chicken or lamb made with chef's own spices garnished with mushrooms, potatoes, green peppers and finely chopped fresh coriander. Medium | 13 |
| Achanak Chicken Chicken or Lamb cooked in medium aromatic spices and topped with potato straws. Medium | 13 |
| Kissan Chicken Fresh marinated Chicken cooked with onions, capsicum, fresh tomatoes and fresh garden mint in a medium sauce. | 13 |
| Garlic Chicken Tikka Sizzling, medium to hot | 13 |
| Afraan Chicken Charcoal baked pieces of chicken cooked in royal spices, fresh Naga pickle and garnished with fresh garlic cloves. Hot Taste | 13 |
| Zeera Chicken Fennel seeds, fresh garlic, ginger and our own special tangy sauce, but smooth and full of flavour. Medium to hot. | 13 |
| Naga Shatkara Chicken or Lamb cooked Bhuna style with shatkara (Indian tangy Lemon) and Naga pickle. Very tasty and very hot. | 13 |
| Butter Chicken Chicken cooked with plum tomatoes in butter. Mild | 13 |
| Lanaka Piazza Cutlets of chicken cooked in hot tomato sauce with braised onions and peppers with crushed chillies. Very hot taste. (Traditional Style Curry) | 13 |

GOLDEN OLDIES

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| Kurma (Mild and Creamy) Kashmiri (Mild with Bananas) | |
| Malayan (Mild with Pineapple) Bhuna (Medium Basic Curry) | |
| Rogan Josh (Medium with Tomatoes) Dupiaza (Medium with onions) | |
| Dhansak (Medium with Lentils) Madras (Hot Curry) Vindaloo (Hotter Curry) | |
| Mix Vegetables | 9 |
| Chicken or Lamb | 11 |
| Prawn | 11.5 |
| King Prawns | 15.5 |

SIDE DISHES

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| Mix Vegetable Bhaji | 4.5 |
| Mushroom Bhaji | 4.5 |
| Bhindi Bhaji (Okra) | 4.5 |
| Matter Paneer (Peas & Homemade Cheese) | 4.5 |
| Saag Paneer (Spinach & Homemade Cheese) | 4.5 |
| Saag Aloo (Spinach & Potatoes) | 4.5 |
| Bombai Aloo (Bombay Potatoes) | 4.5 |
| Aloo Gobi (Potatoes & Cauliflower) | 4.5 |
| Channa Bhaji (Chickpeas) | 4.5 |
| Tarka Daal (Lentils) | 4.5 |

RICE SELECTIONS BREAD SELECTIONS

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| Steam Rice | 4 | Plain Nan | 3.5 |
| Pilau Rice | 4 | Garlic Nan | 3.5 |
| Special Rice (egg & chickpeas) | 4 | Keema Nan | 3.5 |
| Garlic Fried Rice | 4 | Peshwari Nan | 3.5 |
| Lemon & Cashew Rice | 4 | Cheese Nan | 3.5 |
| Egg Rice | 4 | Garlic & Cheese Nan | 3.5 |
| Mushroom Rice | 4 | Garlic, Cheese Chilli Nan | 3.5 |
| Vegetable Rice | 4 | Stuffed Paratha (Vegetables) | 3.5 |
| Keema Rice | 4 | Chapati | 1.5 |
| Onion Rice | 4 | Tandoori Roti | 2.5 |
| Coconut Rice | 4 | | |

EXTRAS

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| Poppadom | 1 |
| Pickle Tray | 2 |
| Chips | 2.5 |