

Balti Dishes

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	8
Chicken or Lamb Balti	9
Duck Balti	11
King Prawn Balti	14

Bengal Jalfrey

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	8
Chicken or Lamb Jalfrey	9
Prawn Jalfrey	10
Duck Jalfrey	11
King Prawn Jalfrey	14

Redfort Delicacies

Almonds, pistachios, cashew nuts, paneer, yoghurt and rare wild herbs. Mild smooth and fresh in taste.

Chicken Tikka or Lamb Tikka	9
Barbecued King Prawns	14

Achari Dishes

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	9
King Prawn Achari	14

Golden Oldies

**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	7
Chicken or Lamb	8
Prawn	9
King Prawns	14

Birianis

Basmati rice flavoured with fragrant spices, cooked with Vegetable Ghee and fried onions. Served with a Vegetable curry sauce of your strength.

Vegetable Biriani	9
Chicken or Lamb Biriani	10
Prawn Biriani	11
King Prawn Biriani	14

Side Dishes

Mix Vegetable Bhaji	4
Mushroom Bhaji	4
Bhindi Bhaji (Okra)	4
Matter Paneer (Peas & Homemade Cheese)	4
Saag Paneer (Spinach & Homemade Cheese)	4
Saag Aloo (Spinach & Potatoes)	4
Bombai Aloo (Bombay Potatoes)	4
Aloo Gobi (Potatoes & Cauliflower)	4
Channa Bhaji (Chickpeas)	4
Tarka Daal (Lentils)	4

Bread Selections

Plain Nan	3	Garlic, Cheese	3
Garlic Nan	3	& Chilli Nan	
Keema Nan	3	Stuffed Paratha	3
Peshwari Nan	3	(Vegetables)	
Cheese Nan	3	Chapati	1
Garlic &	3		
Cheese Nan			

Rice Selections

Steam Rice	4	Lemon & Cashew	4
Pilau Rice	4	Rice	
Special Rice	4	Egg Rice	4
(egg & chickpeas)		Mushroom Rice	4
Garlic Fried Rice	4	Vegetable Rice	4

Extras

Poppadom	1
Pickle Tray	2
Chips	2



Takeaway Menu

Open 7 days a week  
5.30pm - 11.00pm

10% Discount on orders over £10

FREE Papadoms with all main dishes

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Starters

Onion Bhaji	4
Deep fried dumplings of spicy onion and potatoes.	
Samosa	4
Your choice of mix vegetables or spicy lamb.	
Spiced Potatoes & Garlic Mushrooms	5
Soft and -fluffy spiced potato balls with sauteed mushrooms & garlic.	
Sheek Kebab	5
Spicy minced lamb cooked on skewers in the tandoori oven.	
Chicken Pakura	5
Deep fried chicken dumplings.	
Chaat Massalla	5
Small juicy pieces of chicken, potatoes and tomatoes stir fried and served with Puree. (Medium Hot)	
Prawn on Puree	5
Spicy Massalla dressing on steamed cooked prawn, served with Puree and salad.	
King Prawn on Puree	6
King Prawn cooked with ginger, garlic, chopped green chillies, tomatoes and tamarind sauce which dominates the taste of this Vadah starter. Medium Hot.	
Special Mix Starter	6
Chicken Tikka, Sheek Kebab, Lamb Tikka & Baari Combi.	

Tandoori Specialities

Chicken or Lamb Tikka	9
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.	
Tandoori Chicken	10
Half a chicken marinated in our special ginger and garlic sauce and then cooked in the tandoori oven. Served with salad and sauce.	
Tandoori Mix Grill	13
Chicken, Lamb and King Prawns marinated and cooked to perfection. Served with salad and Sauce.	
Tandoori King Prawns	14
Succulent King Prawns marinated and cooked to perfection. Served with salad and sauce.	

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.

Chefs Recommendations

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.	
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	
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.	
Murghi Jalpuri	
Diced pieces of tender chicken breast cooked mix peppers, diced onions, tomatoes and special herbs. Served with Paneer Puree.	
Asams Lamb	
Cooked with double strength sauce, thickened with tomato puree and garlic. Sprinkled with fresh coriander and served with green salad. Medium	
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	
Achanak Chicken	
Chicken or Lamb cooked in medium aromatic spices and topped with potato straws. Medium	
Kissan Chicken	
Fresh marinated Chicken cooked with onions, capsicum, fresh tomatoes and fresh garden mint in a medium sauce.	
Garlic Chicken Tikka	
Sizzling, medium to hot	
Afraan Chicken	
Charcoal baked pieces of chicken cooked in royal spices, fresh Naga pickle and garnished with fresh garlic cloves. Hot Taste	
Zeera Chicken	
Fennel seeds, fresh garlic, ginger and our own special tangy sauce, but smooth and full of flavour. Medium to hot.	
Naga Shatkara	
Chicken or Lamb cooked Bhuna style with shatkara (Indian tangy Lemon) and Naga pickle. Very tasty and very hot.	
Butter Chicken	
Chicken cooked with plum tomatoes in butter. Mild	
Lanaka Piazza	
Cutlets of chicken cooked in hot tomato sauce with braised onions and peppers with crushed chillies. Very hot taste. (Traditional Style Curry)	

Shashlik

10	Mildly spiced. Skewered with tomatoes, capsicums and onions. Served with Salad and sauce.	
	Chicken or Lamb Shaslik	10
10	Sardari Shaslik	13
	(Barbecued Chicken Lamb and King Prawn)	
	King Prawn Shaslik	14
10	SOUTH BENGAL GARLIC CHILLI	
	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.	
10	Chicken or Lamb Garlic Chilli	9
	Prawn Garlic Chilli	10
10	Duck Garlic Chilli	11
	King Prawn Garlic Chilli	14

Karahi Dishes

10	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	8
10	Chicken or Lamb Karahi	9
	Sardari Special Karahi	13
	(Barbecued Chicken, Lamb & King Prawn)	
10	King Prawn Karahi	14
10	MASSALLA	
	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	9
10	Sardari Special Massalla	13
	(Barbecued Chicken, Lamb and King Prawn)	
	Tandoori King Prawn Massalla	14

Passanda Dishes

	Cooked in a creamy sauce of ground almonds, sweet yoghurt and spicy ground herbs. Mild.	
10	Chicken or Lamb Passanda	9
10	Sardari Special Passanda	13
	(Barbecued Chicken, Lamb and King Prawn)	
	King Prawn Passanda	14