

Chef's Recommended main courses, the taste of India

The Cellar Restaurant & Bar is renowned for serving superb regional Indian cuisine with the splendour of the bygone era and it has **consistently been voted as the finest Indian cuisine outside London.**

It is highly unlikely that unless you have visited the many famous palaces or world renowned hotels of India you will ever have tasted food so good or enjoyed such a culinary experience.

Goanese Lal Qilla

Highly spiced duck breast, chicken, lamb or king size prawns cooked in a herb sauce together with fresh ginger, lemon grass and whole green chillies. Deliciously spicy and slightly hot.

Chicken £9.50 **Duck, Lamb or King Prawns** £10.35



The Raj's Metha Tenga

Voted by our regulars as the finest duck dish they have eaten. Breast of young ducklings, chicken or kingsize prawns grilled and cooked in a rich textured sauce with orange, garlic and fresh herbs. Always offered when the Raj entertained hunting parties at his winter palace

Chicken £9.50 **Duck or King Prawns** £10.35

Cellar's Gourmet ke Thezz (Cellar's no 1 dish)

Marinated with rare herbs and spices from Cox's Bazaar and Chittagong region, grilled in our tandoor. Served from a sizzling skillet with spicy onions in a medium sauce. One of my personal favourites.

Chicken £9.50 **Beef Tikka, Kingsize Prawns, Duck or Venison** £10.35

Gourmet Mix - Chicken, Beef & King Prawns £12.75

Sunderbans Special wild Venison or Lamb

Grilled venison or lamb finely sliced and panfried with garlic, crushed tomatoes, bay leaves, methi and spices from sunderbans, the home of royal bengal tigers. A cultured huntsman's choice and Mountbatten's favourite whilst he was the viceroy! £10.95

Goanese Monkfish or Salmon Kazna

Marinated monkfish or fillets of salmon, grilled and cooked in a lemon, ginger spiced sauce. Traditionally skewered on sticks over open fires on the seashores of Goa. **Salmon** £10.95 **Monkfish** £12.75

Maharaja Shazni Celebration Special

Fillets of grilled chicken and whole kingsize prawns cooked with the chef's finest selection of exotic fresh herbs and spices in a medium flavoured sauce. A celebration feast from the world famous Grand Oberio Palace of Calcutta £12.75

Vegetable Dishes

as side dishes £2.95 or as main meals £6.35

Keralan Stir Fry

Grilled vegetables stir fried with onions and coriander.

Aloo Gobi ~ Saag Cheese Paneer ~ Saagwala ~ Bombay Aloo

Mushroom Massala ~ Bindi or Birinjil ~ Mixed Vegetables

Tarka Dhall ~ Chana Massala ~ Saag Aloo

Vegetarian Thali

With Chef's selection of 4 varieties of vegetables together with rice and puree. £10.95

Yoghurt Raitha or Sweet Metha Raitha

Yoghurt with cucumber, onions and herbs or delicious sweet yoghurt with honey. £2.35



Sundries

Basmathi Boiled or Pullow Rice £1.95

Birran Rice, fried with onions £1.95

Egg Birran Rice, fried with egg and onions £2.35

Mushroom or Vegetable Pullow Rice

stirfried with fresh mushrooms or vegetables, onions and herbs £2.35

Nan breads £1.95

Garlic nan, Peshwari nan, Massala nan, Onion nan all £2.35

Keema nan £2.80

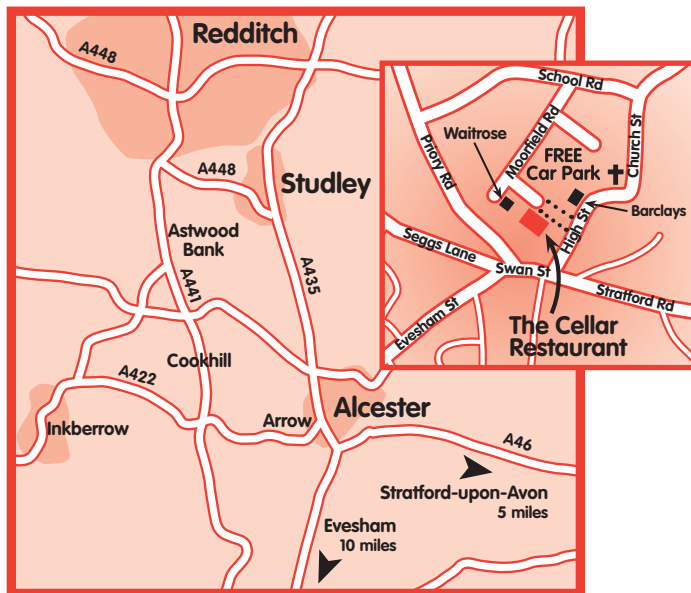
Chapathi a wafer thin wholemeal bread £1.55

Puri a wafer thin bread shallow fried £1.55

Papadoms 65p **Massala papadoms** 80p

Chutneys, spicy mango, lime or chilli 65p each

Chutney Tray for two diners £1.10



The Cellar Restaurant & Bar

7 Market Place, Alcester, Warwickshire, B49 5AF

Day time: 0791 768 5550 Evening 01789 764635

www.cellar-restaurant.com

All prices represent an approx. 15 to 20% reduction on our restaurant menu prices and are subject to change without notice. 04/09



786

Guess which nearby Restaurant got these people to rave about it?

"The atmosphere is very relaxed and the service exemplary."
Tracey Carter, Barclays Premier

"Your curry ain't half hot mum!"
Melvin Hayes, Comedian, Glos

"Superb food with a breathtaking variety of tastes.
A very enjoyable and relaxing experience"
Rob Silvester, AT&T

THE CELLAR RESTAURANT
the
CELLaR



TAKE AWAY MENU
INDIAN RESTAURANT & BAR
ALCESTER



www.cellar-restaurant.com reservations@cellar-restaurant.com

open 7 days a week 5.30pm – 11.30pm

01789 764 635 or 01789 762 210

Consistently voted as the finest Indian cuisine outside London

Starters

Most of our meals will take 20 minutes to cook.

All prices represent an approximate 15% to 20% reduction on our restaurant menu prices and are subject to change without notice.

Aloo Rosun Mushroom

Spiced potatoes and garlic Mushrooms, pan fried with fresh herbs and spices. Served with salad. Absolutely light and delicious £2.95

Cellar's Egg Nastha (NEW)

Eggs cooked with subtle herbs & spices, served with coriander salad and yoghurt raitha. You should try this mouth watering dish £2.95

Onion Bhaji Spicy onions fried with herbs £2.95

Samosa

Subtly spiced vegetables, chicken or minced lamb stuffed in delicious pastry. Veg £3.10 Chicken or Lamb £3.95

Nawab's Kofta Special

Fine strips of chicken or lamb grilled with fresh herbs, methi and garam massala. Served from a sizzling skillet – delicious!
Chicken £3.95 Lamb or Venison £4.75

Tikka Shasliq

Marinated, cooked in our charcoal oven with onion, tomatoes, capsicum & mushrooms. A delicious sizzler
Chicken tikka or vegetable £3.95 Kingsize Prawns £5.50

Tandoori Specials & Kebabs

Chicken or minced lamb, succulent lamb chops or kingsize prawns marinated with delicate herbs, barbecued on skewers over our imported tandoor.

Chicken Tikka £3.60 **Lamb chops** £4.40 **Kingsize prawns** £5.50

Tandoori Asanok

A gourmet selection of mixed lamb chops, chicken tikka and tandoori kingsize prawns kebab. A recommended delicacy of the house £4.75

Pakora And Stuffed Peppers are also available

Chef's Recommended Starters

Rashmi Kodu

Finely chopped chicken, lamb, prawns or vegetables stuffed in spicy pan fried Courgettes. Served with spiced lal aloo.
One of the chef's personal favourites! £4.40

Zolduf Misha Special

A delicacy from the northern hill top province of Bengal. Chicken, prawns or duck pan fried with capsicum, herbs, sweet aam chutney and lemon grass. Served from a sizzling skillet with a traditional wafer thin puri. £4.40

Crab Ke Khazna

A sought after dish in the upmarket open air restaurants of the Indian subcontinent. Crab meat seasoned with spices from Bengal region, in a crispy breadcrumb. Served with a spicy sauce £4.75

Cellar's Baltis

Tikka Balti

Cooked with onions, capsicum, herbs and coriander. Medium in flavour.
Chicken tikka, Lamb or vegetables £6.30

Tikka & mushroom Balti

Tikka & spinach Balti

Tikka & potato Balti

Chicken tikka, Lamb or vegetables £7.15

Keema Aloo Matar Balti

Minced lamb with spicy potatoes and garden peas with methi leaves and fresh herbs £7.95

Metha Badam Balti

Chicken tikka or lamb cooked with pineapple, coconut and cashew nuts. Subtly sweet with a nutty taste. £7.95

Dakna Methi Balti

Whole breast chicken tikka or lamb with spicy potatoes and methi leaves in a spicy sauce. Delicious flavour £7.95

Kingsize Prawns & Chicken Tikka Balti

Grilled kingsize prawns and chicken tikka with fresh herbs £7.95

Asanok Balti

Chicken tikka, lamb and prawns cooked together for the ultimate mixed balti. Why settle for one variety of taste? £8.75

Cellar's Gourmet Balti

Grilled chicken, beef fillet and kingsize prawns cooked with fresh herbs, aam chutney, lemon grass and thezz patha. Herbs are fused to perfection by the use of fresh lemon grass £10.30

Tandoori Main Courses

All our Tandoori dishes are served with fresh salad and chef's special mint yoghurt sauce

Tikka

Marinated with delicate herbs, barbecued on skewers over our imported tandoor.

Chicken Tikka £7.95

Lamb chops, Kingsize prawns £10.30

Shasliq

Marinated, cooked in our charcoal oven with onion, tomatoes, capsicum & mushrooms. A delicious sizzler

Chicken tikka or vegetable £9.50

Lamb chops £10.35 **Kingsize Prawns** £11.95

Tandoori Asanok (mixed)

A gourmet selection of grilled mixed lamb chops, chicken tikka and tandoori kingsize prawns. A recommended delicacy of the house £11.95

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Main Meals

Kurma

mild and creamy with a sweet and nutty taste

Bhoona

with onions and tomatoes. Medium in flavour

Rogan Josh

onions, garlic and garnished with tomatoes

Metha Asanok

in a medium sauce with various tropical fruits

Madras

with hot chillies, garlic and coriander

for all the above Chicken tikka, Lamb or vegetables £6.30

Saagwala

cooked with Spinach with onions and coriander

Dansak

cooked with lentils, pineapples and coriander, sweet & slightly hot

Pathia Cellar's Special

refreshing sweet & sour dish cooked with onions, crushed tomatoes and coriander. Served slightly hot.

Dupiza

cooked with two types of onions and capsicums

Cellar's Tikka Massala

Chicken tikka, Lamb or vegetables, highly flavoured with garlic and copious amount of fresh coriander. This is the authentic Indian version without cream

for all the above Chicken tikka, Lamb or vegetables £6.30

Jalfrezi Special

Voted by our regulars as simply the best, cooked with fresh ginger, green chillies, chef's special selection of herbs and spices. An absolute taste bud tantalizer.

Chicken tikka, Lamb or vegetables £7.10

Asanok mixed with Chicken tikka, lamb and prawns £8.75

Cellar's Badam Mumtaz Special (NEW)

Chicken, lamb vegetables or whole kingsize prawns cooked with coconut, pistachio nuts, almonds, cream and subtle herbs.

A delicious mild and creamy dish

Chicken, Veg or Lamb £7.95 **Kingsize Prawns** £10.30

Murgh Keema Massala Special

Minced lamb and diced tandoori chicken gently spiced with chef's special blends of herbs, coriander and served with a whole spiced egg. You should try this £8.75

Cochin's Metha Narikel (NEW)

Garlic prawns, chicken or lamb pan fried with subtle herbs, coriander, coconut milk, fresh lemon, orange and garlic. A delicious savoury, sweet and sour dish with a hint of mildness, cooked the 'old' way. £9.50

Birraney ke Shazni Cellar Special

Basmathi rice cooked with strips of chicken tikka, lamb, prawns or vegetables, flavoured with mild spices, nuts and coriander. Served with a delicious vegetable curry and spiced pathia. Superb dish.

Chicken, Vegetable or Lamb £9.95 Mixed £12.75

