



Amad

MAJESTIC • INDIAN • DINING



www.amadrestaurant.co.uk

Welcome

It will be our pleasure to serve you today, enjoy your meal.

Food is Divine · Cooking is an Art · We Believe in Both

Nibbles

Poppadoms Basket
Served with Chutneys.

£5

Chicken Tikka Nachos
Served with salsa, jalapenos and cheese.

£6

Gol Gappe
Crispy wheat spheres, filled with chickpeas and potatoes served with refreshing minty tamarind water.

£5

Dahi Puri
Hollow wheat spheres filled with flavoured yogurt, chickpeas, potatoes, tamarind, coriander mint sauce and garnished with pomegranate.

£5

Starters



Aloo Channa Chaat

Tangy salad with fried crunchy potatoes and chickpeas, topped with vermicelli, pomegranate and coriander leaves, served in a roasted poppadom shell.

£7

Vegetable Samosa

Handmade pastry triangles, filled with herbed and spiced vegetable mix, served with coriander mint dipping sauce.

£6

Classic Onion Bhaji

All time favourite starter, mixed onion, coriander, blended with crushed spices and gram flour, shaped and fired into crunchy rounds, served with coriander mint chutney.

£6

Dhaba Chilli Paneer

Cubes of paneer, fried and tossed in Indo Chinese chilli sauce, garlic and green onions.

£7

Aloo Tikki

Aromatic mashed potato cakes, crispy fried, served with tamarind and coriander mint chutney.

£7

Samosa Chaat

Freshly made samosas take this samosa chaat to another level. The samosas are stuffed with a classic spicy potato and green pea filling, then topped with tangy chutney, yogurt, mango powder, coriander and sev.

£7

Garlic Mushroom

Roasted mushrooms cooked in a creamy garlic and specially spiced gravy.

£7

Mix Starter Platter for two

2 pcs of chilli paneer, veg samosa, onion bhajia, aloo tikki.

£15



Malai Chicken

White as moonlight, soft & mild tender chicken, marinated in cream, cheese and light spices, flavoured with cardamom and coriander.

£8

Chicken "65"

Boneless chicken dices, fried and masked with Hyderabad spicy hot sauce and curry leaves.

£8

Chicken Tikka Taster

Our house special – chicken breast morsels, marinated in Indian spices and grilled in a tandoor.

£8

Gilafi Seekh Kebab

Aromatic chicken, rolled on a skewer into kebabs, coated with onions and herbs.

£9

Nawabi Chops

Our house special – untrimmed lamb cutlets, for extra juiciness, marinated in home ground flavourful spices and yogurt, served grilled.

£10

Salt & Pepper Lamb

Tender marinated lamb strips, tossed with red onions, bell peppers and crushed peppercorns.

£10

Hot Puri

A traditional savoury snack sold by street vendors in India. A great chicken, meat or prawn starter or side dish served on homemade puri.

£10

Amritsari Fish Pakora

Flaky fish fillets, coated with gram flour, carom seeds, chillies and golden fried until crisp.

£9

Dynamite King Prawns

Tail-on flavour packed king prawns, served on a bed of salad, with out spicy hot mayonnaise and toasted.

£10

Mix Starter Platter for two

2 pcs of lamb chops, malai tikka, chicken tikka, seekh kebabs, fish pakora and fries.

£25

Fusion Kitchen

A Mix of Cultures, flavours & attitude.
All served with thick cut chips.

Mac & Cheese	£13
Classic Mac & Cheese with our fresh homemade chicken tikka and cheesy crust.	
Fish and Chips	£15
Crispy batter fried fish fillets with chips and tartar sauce or ketchup.	
Grilled Chicken Steak	£17
Grilled chicken supreme with gravy, coleslaw and mashed potatoes.	
Chicken Noodles	£15
Delicious Chinese stir fried egg noodles and vegetables tossed with soy, garlic and green onions (with option to add chicken).	
Chicken Manchurian	£15
Crispy coated boneless chicken pieces cooked in a piquant and spicy garlic sauce with peppers and spring onions, served with steamed basmati rice.	
Pizza Margherita / Spicy	£12
Chef's special toppings Fresh baked pizza with mozzarella and cheddar cheese mix with or without extra toppings of your choice.	
Sirloin Steak	£20
Grilled perfectly to your preference, with mashed potato and gravy.	
Chicken Tikka Pasta	£13
Fusilli pasta in desi authentic spicy sauce, with tender chicken breast marinated in tandoori flavours.	
Smash Mac Burger	£13
Homemade chicken / lamb smash burger, herbed & seasoned, packed with flavour, grilled with cheese.	
Extra patty	£3

Main Course Tandoor & Flame Grills

All served with thick cut chips.

Chicken Tikka	£15
Our house special – chicken marinated in Indian spices and grilled in a tandoor.	
Chicken Shashlick	£15
Chicken morsels, mixed peppers and red onions marinated with turmeric, fenugreek, garlic and grilled.	
½ Tandoori Chicken	£15
A pair of chicken breasts with the wing bone, marinated and rubbed with chilli, spices and grilled.	
BBQ Chicken Wings	£15
Succulent wings, grilled and stirred with BBQ sauce.	
Garlic Tandoori Lamb	£17
Embark on a culinary adventure with this aromatic tandoori lamb. Marinated in a garlic and spicy marinade then grilled over hot coals.	
Shikari Mix Grill	£19
Ultimate mix of succulent marinated meat selection.	
Tandoori Seabass	£17
Seabass fillets, marinated in yogurt, delicate spices, garlic and cooked on a skewer in a tandoor.	
Dhamaka Jumbo Prawns	£19
Chargrilled jumbo king prawns from the Indian Ocean, marinated with Kashmir chilli powder, turmeric and yogurt.	
Salmon Tikka	£19
Fresh salmon fillet marinated in spiced yogurt and roasted in the tandoor served in a creamy and spicy onion tomato sauce.	

Mother's Secret Recipe

Secret Ingredients straight from our ancestors, cooked traditional desi style, *like mother makes it at home!*

		Small	Large
Desi Karahi	Chicken	£15	£29
On the bone	Lamb	£18	£35
Desi Handi	Chicken	£15	£29
Off the bone	Lamb	£18	£35
Kali Mirch Murugh			£15
Consisting of juicy and succulent chicken pieces cooked in a hot curry with lots of black pepper.			
Namkeen Gosht			£17
A simple yet flavourful dish that's a sure hit. This curry uses minimal ingredients but maximises flavours, making it a perfect choice for a satisfying meal. Tender lamb blended with peppercorns, cardamom, cloves, cinnamon, green chillies and garlic garnished with fresh coriander Peshawar style.			
Anda Kofta			£17
Boiled egg and mince meat balls cooked with onion, tomato, fresh chillies in a slightly runny gravy.			
Desi Cod Curry			£18
Atlantic cod fish meets traditional desi style spiced curry.			

Main Courses

Butter Chicken £13

A British chicken lovers delight, with a silky, buttery tomato base sauce with fenugreek.

Nawabi Chicken £13

This magical dish is known for its spices and its aroma, texture and flavourful taste. It has a unique flavour which makes it popular for all age groups.

Achari Chicken £13

Chicken marinated and cooked with pickling North-Indian spices for extra tenderness.

Chicken Chettinad £13

South India's most popular chicken dish from the Chettinad region with coconut, curry leaves, pepper and red chillies.

Chicken Mirch Masala £13

Yummy spiced chicken curry bursting with flavours of bullet chillies.

Saag Gosht £15

Slow simmered boned lamb, with onions, green chillies and chopped leafy spinach.

Rajasthani £15

A lamb dish from Rajasthan, famous for its heat and chillies, simmered with mushrooms.

Lamb Shank £18

Slow cooked tender cut of lamb, succulent, "fall off the bone" meat, while creating a luxurious depth of flavour in this delicious sauce.

Nariyal Fish Curry £18

Fish cooked in aromatic sauce, made with caramelised onions, cumin and coconut milk.

Kerala Jumbo Prawn Curry £20

A classic South-Indian dish, with aromatic curry leaves, chilli, ground coriander and gambooge, mingling mildly in a creamy coconut milk base.

Tazi Subzis



Paneer Makhani £10

Diced paneer in a rich, velvety creamy makani sauce.

Milaoni Tarkari £10

Melange of seasonal vegetables tossed in a spicy sauce.

Dal Makhani £10

Our house special preparation of urad & kidney beans, slow cooked overnight for added earthiness and smoky flavours.

Tarka Dal £10

Yellow mung lentils topped with cummin, garlic, green chilli and fresh coriander.

Paneer Mirch Masala £10

Yummy spiced paneer curry bursting with flavours of bullet chillies.



Bombay Aloo £10

A potato lovers delight, from the seaside town of Mumbai, with onions, chillies and tomatoes.

Achari Baingan (Aubergine) £10

A unique and fusion spicy curry made with a combination of pickle masala, aubergine and potatoes.

Aloo Gobi £10

A traditional dish with origins in Northern India - potatoes, cauliflower and Indian spices combined with garlic, ginger, onion, tomatoes and coriander.

Bhindi £10

Okra fried and laced with onions, green mango powder and black salt.

Local British Favourites



Chicken Tikka Masala

Chicken Korma

Jalfrezi

Balti

Bhuna

Madras

(Veg / Chicken / Lamb) £11 / £13 / £15

We can create a bespoke flavour for your pallet to taste. Choose from with traditional chicken dishes above or try some of the more adventurous meat dishes.

Speak to our staff for more information.

Biryani



Made with dry aged basmati rice, cooked with meat or vegetables, slow cooked in a sealed pot with aromatic spices, cardamom, cloves, caramelised onions and served with salan (gravy sauce), biryani raita and salad.

Seasonal Vegetables £13

Chicken £15

Lamb £17

Chawal / Rice

We use the finest, dry aged basmati rice, grown on foothills of the Himalayan mountains.

Steamed Basmati	£3
Pilau Rice	£3
Mushroom Rice	£4
Vegetable Rice	£4
Egg Fried Rice	£4

Homemade Breads

All our breads are cooked fresh in our flame fired tandoori oven.

Chappati Wholewheat flat bread cooked on a griddle and puffed on a spit fire.	£2
Tandoori Roti Unleavened whole wheat flat bread cooked in a tandoor.	£2
Naan Soft fluffy bread brushed with melted butter.	£3
Lachha Prantha Layered flaky whole wheat flat bread.	£4
Garlic & Tomato Naan Soft fluffy fermented white bread with crushed garlic and a tomato paste.	£4
Cheese / Cheese & Garlic / Cheese & Chilli Naan With melting English cheddar.	£4
Peshwari Naan Naan bread with a silky sweet, fruit filling.	£4
Keema Naan Naan bread with a spicy mincemeat filling.	£5

Child's Meals

Please make a choice of one of the following: £8

- Fishfingers
- Chicken Nuggets
- Chicken Popcorn

All served with Chips & Ketchup.



Embellishments

Seasonal Green Salad	£4
Chips	£4
Masala Chips	£5
Bombay Mix Chips	£5



Allergens & Intolerances

At Amad we understand that individuals may have various food allergies or intolerances. We strive to provide accurate and up-to-date information regarding the ingredients and potential allergens present in our products. However, please be aware that our products may contain or come into contact with allergens such as wheat, soy, dairy, eggs, peanuts, tree nuts, fish, shellfish, and other potential allergens.

We make every effort to prevent cross-contamination; however, it is impossible to guarantee that our products are completely free from traces of allergens. Please let a member of staff know if you have any particular allergies or requirements before placing your order.

Thank you.





MAJESTIC • INDIAN • DINING

288 Burton Road
Derby
DE23 6AD

Tel 01332 501118



www.amadrestaurant.co.uk