PINK PAPRIKA

INDIAN KITCHEN

AUTHENTIC AND DELICIOUS CUISINE

Welcome to Pink Paprika! We opened our doors in 2012, specializing in authentic and delicious Indian cuisine. Our passion for food and our love for Indian culture inspired us to bring the taste of India to our local community.
Our journey began many years ago when we first discovered the rich and diverse flavors of Indian cuisine. We were fascinated by the various spices, herbs, and cooking techniques used to create such delicious and aromatic dishes. We knew we had to bring this experience to others, and so Pink Paprika was born.

We opened our doors with the goal of creating a welcoming and comfortable atmosphere where guests could enjoy a delicious meal in a relaxed and intimate setting. Our menu features a diverse selection of vegetarian and meat-based dishes, lighter bites, and indulgent desserts, all made with only the freshest and finest ingredients. We source our ingredients locally whenever possible to ensure the quality and flavor of our dishes.

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CERTIFICATE of EXCELLENCE tripadvisor

FOOD HYGIENE RATING 0 1 2 3 4 5 VERY GOOD

Allergy Advice

Please note that some of our dishes contain Dairy, Nuts, Eggs and other allergens.
If you suffer from any food allergies please inform us before placing your order.
Due to the layout and operation of our kitchen, we cannot guarantee that any of our dishes are allergen free

The management reserves the right to refuse admission without assigning a reason | All prices include VAT |
Prices and offers are subject to change without prior notice | Service charge not included |
There is a discretionary 10% service charge will be added to your bill for tables of 6 people or more

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APPETISERS



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CONDIMENTS TO COMPLIMENT

POPPADUMS PLAIN OR MASALA 1.10
Traditional serving of freshly prepared poppadum's

CHUTNEY TRAY (Per Person) 0.90
served with spiced onions, mango chutney, mint sauce & tamarind chutney

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01. CHICKEN TIKKA [D] 5.45
Succulent pieces of Chicken marinated with fresh aromatic spices and cooked in a clay tandoori oven

02. MEAT TIKKA same as above [D] 5.95

03. PRAWN COCKTAIL [D] 4.25

04. TANDOORI CHICKEN [D] 5.45
Quarter spring Chicken marinated and cooked in a tandoor.

05. KEBAB (2 pcs) [E] 4.95
Traditional skewers of minced Lamb flavored with fresh herbs and spices

06. CHICKEN CHAAT PUREE [G][D] 5.95
Medium spices Chicken wrapped in a lightly fried puree bread

07. MIXED TIKKA PLATTER [D] 6.95
Assorted Chicken/Lamb Tikka pieces with Sheekh Kebab

08. KING PRAWN PUREE [G][D] 7.45
Lightly spiced King Prawns served in a deep fried crispy puree bread

09. PRAWN PUREE same as above [G][D] 6.25

10. SAMOSA (2 pcs) [G] 4.45
Triangular deep fried patties filled with vegetables or lamb mince

11. ONION BHAJEE (2 pcs) [E] 4.95
Deep fried onions & herbs coated in gram flour batter and deep fried

12. VEGETABLE PUREE [G][D] 4.75
Lightly spiced dry vegetables wrapped in a puree bread

13. SALMON TIKKA [D] 5.95

14. TANDOORI CHINGRI (size many vary) [D] 6.45
King Prawns marinated, delicately flavored with yoghurt and massala sauce & cooked in a clay oven

15. CHICKEN PAKORA same as above [E][D] 5.45

16. PANEER TIKKA [D] 5.75
Indian home made cheese marinated with herbs & spices and cooked in a clay oven

Key:
Dairy [D] Vegan [V] Nuts [N] Gluten [G] Egg [E]

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TANDOORI



Complimented with mint yoghurt & fresh salad

17. CHICKEN TIKKA D — **10.95**
Diced chicken breast marinated in yogurt, herbs and spices, cooked in clay oven.

18. LAMB TIKKA D — **11.45**
Diced Lamb pieces marinated in yogurt, herbs and spices, cooked in clay oven.

19. TANDOORI CHICKEN (Half 2pcs) D — **11.95**
A traditional style char-grilled marinated chicken

20. PAPRIKA MIX PLATTER D — **17.45**
Assortment of Tandoori Mix Grill's marinated in traditional spices

21. SALMON TIKKA D — **14.95**
Tender pieces of Salmon cooked in a clay oven marinated in home made spices

22. CHINGRI SPECIAL D (size many vary) — **15.45**
King Prawns cooked in a clay oven and pan fried with onions & peppers with a hint of lemon juice

23. SHASHLICK MASALA D — **14.95**
Tikka Chicken or Lamb cooked in a tandoor with onions and peppers a dry dish topped with Masala sauce

24. CHICKEN OR LAMB SHASHLICK D — **12.95**
Marinated chicken /Lamb tikka cubes grilled with slice of onion, peppers and tomato.

25. PONEER SHASHLICK D — **12.75**
Homemade cottage cheese grilled with slice of onion, capsicum and tomato.

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TRADITIONAL



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CHICKEN	11.95
LAMB	12.45
CHICKEN TIKKA	13.95
LAMB TIKKA	14.95
KING PRAWN	16.95
VEGETABLE	10.45

26. **KORMA** D
Slow cooked in smooth creamy gravy flavoured with cardamoms and coconut

27. **MADRAS OR VINDALOO**
Classic Indian dish cooked in spicy gravy

28. **ROGAN JOSH**
Its name from the rich red appearance, which is garnished with fresh tomatoes & paprika spice

29. **BHUNA**
Medium dry dish infused with onions and tomato

30. **SAAGWALLA**
Garlic flavoured spinach curry spiked with fenugreek, Fairly dry dish

31. **KASHMIR** D
Aromatic almond and coconut mild creamy sauce cooked with a selection of fresh fruit

32. **DHANSAK**
Persian dish cooked in a hot sweet and sour sauce with yellow lentils

33. **PATHIA**
Sweet & sour dish persian dish, slightly hot

34. **TIKKA MASSALA** D
Delicately flavored in a rich creamy mild massala sauce

35. **TIKKA JALFREZI**
Spicy hot dish prepared and garnished with fresh onions, peppers, tomatoes and fresh green chilies

36. **TIKKA BUTTER** D
Cooked in a rich mild buttery sauce

37. **TIKKA KORAI**
Cooked with fresh onions, peppers & herbs served in a hot korai dish

38. **TIKKA GARLIC CHILLI MASSALA** D
South Indian dish cooked with fresh garlic, fresh green chillies with added massala sauce

39. **TIKKA BALTI** D
Well known dish from the Midlands medium to hot cooked with aubergine's, peeled tomatoes, fresh herbs with a hint of chef's own special blend of spices. Exciting taste and aromatic flavours.

40. **TIKKA PASSANDA** D N
A smooth mild creamy dish with added pistachio nuts

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41. SHORSHA CHINGRI D — **17.95**
King Prawns marinated and cooked in a clay oven with Mustard & herb sauce

42. MACHLI KA BHUNA D — **17.95**
Spiced Salmon lightly fried in garlic, cooked in ground spices fresh herbs & onions. Served in a medium dry sauce

43. PANEER WALA D — **14.75**
Tikka chicken cooked in a Bhuna style dish with added indian cottage cheese, herbs and spices topped with cheddar cheese (Med)

44. MODU KASH MURGH D N — **14.95**
Tikka Chicken cooked in a Creamy sauce topped with broken cashew nuts & honey (KING PRAWN £16.95)

45. SHATKORA D — **14.95**
Tender pieces of Chicken or lamb infused in a tangy flavorsome bengali lime, medium spiced served in a moist sauce (LAMB £15.95)

46. NAGA SPECIAL D — **14.95**
Slices of Chicken/Lamb Tikka cooked in a hot and spicy naga pickled sauce, garnished with fresh coriander (LAMB £15.95)

47. CHINGRI KA BAHAAR D — **17.95**
King Prawns cooked in very mild chef's special bahaar sauce with added sweet mango chutney and cream, garnished with mango slices

48. RAILWAY LAMB — **17.95**
Lamb and baby potatoes cooked with coconut, curry leaves and fresh herbs. Served with spinach. An Anglo-Indian speciality, developed when the British were laying railway tracks in India.

49. DUM GOST D — **14.95**
Lamb off the bone, cooked in Handi oven over a slow fire with yoghurt, sun dried red chillies, rich spices and fresh herbs. A very spicy dish.

50. MIRCH MURGH MASALA — **14.95**
Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala. (KING PRAWN £17.95)

51. KOH E AVADH — **14.95**
Moghul cuisine. Speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragranced with mace, green cardamom and kewda water. Rich in taste and rich in tradition.

52. CHANA CHICKEN — **14.95**
Bhuna style chicken tikka cooked with chick peas in a tamarind flavoured sauce medium spiced, garnished with fresh capsicum rings. (LAMB £15.45)

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VEG & BIRYANI



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Biryani made from basmati rice and served with vegetable curry.

53.	**CHICKEN OR LAMB** D	12.95 / 13.95
54.	**TIKKA CHICKEN OR LAMB** D	13.45 / 14.45
55.	**KING PRAWN** D	16.95
56.	**VEGATABLE** D	10.45
57.	**FUSION BIRYANI** D A special dish mixed with pieces of lamb, chicken, prawn & mushroom	17.95

MAIN COURSE	8.45
SIDE DISH	5.95

58. **BHINDI BHAJEE** V
Okra cooked with onions and spices

59. **CHANNA MASALA** V
Chick Peas cooked with fresh ginger & spices

60. **BOMBAY ALOO** V
Potatoes cooked with fresh spices & herbs

61. **MUSHROOM BHAJEE** V
Fresh Mushrooms cooked with special herbs and spices

62. **TARKA DHAL** V
Lentils cooked with fresh herbs and spices

63. **BROCCOLI BHAJEE** V
Fresh Broccoli stir fried with tomatoes, onions & mixed with fresh herbs

64. **PALAK PANEER** D
Indian cottage cheese cooked with spinach and fresh herbs hint of cream.

65. **SAAG ALOO** V
Spinach with potatoes cooked with fresh herbs and spices

66. **ALOO GOBI** V
Cauliflower and potatoes pan fried in special spices and herbs

67. **VEGETABLE BHAJEE** V
Dry assorted vegetables cooked with moist sauce

68. **SAAG BHAJEE** V
With spinach

69. **ONION BHAJEE** (2 pcs) V — 4.75
Deep fried onions & herbs coated in gram flour batter and deep fried

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BREADS & RICE

70.	**STEAMED RICE**	3.85
71.	**BASMATI PILAU RICE** D	4.25
72.	**LEMON RICE** D fresh lemon flavoured rice south Indian style	4.75
73.	**MUSHROOM RICE** D Fresh mushroom cooked with basmati rice	4.75
74.	**SPECIAL FRIED RICE** D Rice cooked with egg & peas lightly spiced	4.75
75.	**COCONUT RICE** D Coconut flavoured pilau rice	4.75
76.	**VEGETABLE RICE** D Mixed vegetables lightly spiced, cooked with basmati rice	4.75
77.	**KEEMA RICE** D Lightly spiced lamb mince fried with rice	4.95

78.	**NAAN BREAD** D E G	3.75
79.	**ROTI** G Crispy bread made in the tandoor	3.75
80.	**KEEMA NAAN** D E G Bread stuffed with spiced lamb mince	4.45
81.	**GARLIC NAAN** D E G Bread layered with fresh garlic paste	4.45
82.	**PESHWARI NAAN** D E G Pistachio, coconut and raisins filled in a naan bread	4.45
83.	**CHILLI HONEY NAN** D E G	4.45
84.	**CHEESE NAAN** D E G Mild Cheddar cheese garnished with fresh coriander	4.75
85.	**PARATHA** G Crispy layered bread fried lightly in butter	3.95
86.	**CHIPS** Spicy or Plain G	4.75
87.	**CHAPATTI** G Flat soft bread of northern india	1.95

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