

BIRYANI DISHES

SPECIAL BIRIYANI (Chicken, meat, prawn & king prawn)	£6.50
CHICKEN, LAMB OR PRAWN BIRIYANI	£5.80
KING PRAWN BIRIYANI	£7.90
VEGETABLE OR MUSHROOM BIRIYANI	£4.60

VEGETARIAN

PANEER MAKHANI	£2.50
Indian cottage cheese cooked in rich tomato creamy sauce	
SAG PANEER	£2.50
Cottage cheese and spinach cooked in mild spices	
KHUMB MUTTAR	£2.50
Mushroom and green peas cooked with onion and tomato masala curry	
ALOO GOBI	£2.50
Potato and cauliflower cooked with ginger and garlic	
BOMBAY ALOO	£2.50
panchphoran tempered spicy baby potato masala	
BHINDI-DO-PIAZA	£2.50
onion, pepper flavoured spicy okra	
SABZI PUNCHMELA	£2.50
Combination of fresh mix vegetable curry with panchphoran	
VEGETABLE STIR FRY	£2.50
Mix vegetable tempered with garlic, salt and pepper	
MUSHROOM BHAJEE	£2.50
Mushroom with onion and pepper	
TARKA DAL	£2.50
Mixed lentils tempered with garlic	
CHANA MASALA	£2.50
Chick peas cooked in a masala sauce	
MATTAR PANEER	£2.50
Peas cooked with indian cottage cheese in light spices	

RICES

BOILED RICE	£1.90
PILAU RICE	£2.00
FRIED RICE Keema, mushroom, egg, vegetable or garlic	£2.50
EGG AND KEEMA PILAU RICE	£2.90
CHICKEN TIKKA OR PRAWN PILAU RICE	£2.90
EGG & PRAWN FRIED RICE	£3.50

FRESH BREADS

PLAIN NAAN	£1.70	KEEMA NAAN	£1.90
VEGETABLE NAAN	£1.90	CHILLI NAAN	£1.90
GARLIC NAAN	£1.90	PESHAWARI NAAN	£1.90
CHEESE NAAN	£1.90	CORIANDER NAAN	£1.90
KEEMA CHEESE NAAN	£2.20	KEEMA CHILLI NAAN	£2.20
TANDOORI ROTI	£1.50	CHAPATI	£1.20
PARATHA	£1.90	ALOO PARATHA	£1.90
BATURA (DELICATE PUFFY BREAD)	£1.90		

ENGLISH DISHES

CHOICE OF OMELETTES WITH CHIPS & SALAD	£5.50
Chicken, Mushroom, Prawns, Cheese	
FRIED CHICKEN WITH CHIPS AND SALAD	£4.90
FRIED SCAMPI WITH CHIPS AND SALAD	£4.90

Soft Drink Cans 60p each

SPECIAL 4-COURSE MEAL

7 nights a week

Papadom - Starter - Main Course - Rice or Nan

£7.50 for takeaway With free collection only can of drink

Starter

Choice of any 1

Chicken or Lamb Tikka

- Sheek Kebab
- Shammi Kebab
- Onion Bhaji
- Vegetable Samosa
- Meat Samosa
- Aloo or Chana Puree
- Chick Peas or Aloo Chat
- Chicken Tikka Chat
- Mixed Starter
- Vegetable Platter

Main Course

Choice of Lamb, Chicken or Vegetable

- Korma (very mild)
- Malay (mild)
- Bhuna
- Rogan Josh
- Dupiaza
- Pathia
- Dhansak
- Madras
- Vindaloo
- Chilli Masala
- Balti

Rice or Nan

Choice of any 1

- Boiled Rice
- Pilau Rice
- Fried Rice Keema, Mushroom, Egg, Onion, Vegetable or Garlic

- Plain Nan
- Keema Nan
- Garlic Nan
- Peshwari Nan
- Cheese Nan
- Coriander Nan
- Tandoori Roti

We cater for all kinds of parties and events

Christmas lunch bookings now being taken

Find us on shirleybusiness.co.uk/gingerblue
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Ginger Blue
Licensed Contemporary
Indian & Bangladeshi Restaurant
Air Conditioned



FREE HOME DELIVERY

on orders over £10 within 3 mile radius
Free Bottle of cobra with all delivery orders over £20
or bottle of wine with order over £40
Please mention at time of order

Open 7 days a week
Mon- Sat 5.00 pm to 11.00 pm
Sun 5.00 pm to 10.30 pm

10% DISCOUNT FOR TAKEAWAYS

Over £15.00 on collection only

SPECIAL 5-COURSE MEAL

7 nights a week (dining in)

£9.00 (Sun- Thurs) £10.50 (Fri & Sat)

268 Cranmore Boulevard
Shirley Solihull, B90 4PX

Tel 0121 - 733 1972

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STARTERS

TANDOORI CHICKEN	Starter £2.90	Main £5.70
Chicken marinated with herbs and spices, skewered. Gently cooked in Tandoor.		
CHICKEN or LAMB TIKKA	£2.70	£5.20
Succulent pieces of chicken or lamb marinated in various spices and herbs, roasted in the tandoor and laced with Kashmiri royal cumin		
PUREE (Prawn, Chicken Tikka or mince)	£2.90	£5.50
Cooked with fresh garlic, ginger and coriander, sweet and sour, slightly hot, wrapped in a thin fried bread		
TANDOORI MIXED GRILL	£2.90	£6.90
A variety of succulent pieces of chicken tikka, tandoori chicken, sheek kebab and tandoori king prawn combined together to produce an array of distinctive flavour.		
TIKKA FILLET PAKORA	£2.70	
Deep fried Strips of chicken tikka fillets coated in gramflour.		
NARGIS KEBAB	£2.90	
Boiled egg covered with spicy mince and shallow fried topped with omelette		
SHEEK or SHAMI KEBAB	£2.90	£5.70
Traditional skewered mixed mince meat, distinctively flavoured with coriander, garlic, ginger creating an abundance of taste.		
PESHWARI LAMB CHOP	£2.90	£5.70
Spring lamb chops, marinated in spices and yogurt, cooked in a clay oven		
ALOO CHANA CHAT	£2.50	
Diced potato with chick peas in chat spices		
MIXED STARTER	£2.90	
Chicken pakora, onion bhajee, sheek kabab, & chicken tikka		
SALMON TIKKA	£3.50	
A combination of perfect & salmon fish marinated with tandoori masala, ajwain seeds and cooked in tandoor.		
SEABASS MACHLI	£3.90	
Seabass strips rolled with and encasing of rich and flavoured Norwegian prawns, served on top of mild and flavours some sauce.		
KING PRAWN PUREE	£3.90	
King prawns tossed in light spices, served on a puffy bread		
PRAWN COCKTAIL	£2.90	
Baby prawns in a traditional cocktail sauce		
SEA FOOD PLATTER	£3.90	
Tandoori salmon, king prawn & fish pakora		
SAMOSAS-VEG/MEAT	£2.20	
TETUL MIX	£3.90	
Succulent Lamb and chicken tikka together with button mushroom, crunchy onion & capsicum pan fried in tangy tamarind sauce, served with a paratha		
ONION BHAJEE	£2.20	
Crispy onion moulded in to a sphere mesh then deep fried with gramflour batter until golden brown		
VEGETARIAN PLATTER	£2.70	
Paneer tikka, onion bhajee, aloo chop, veg samosa		
CHICKEN or PRAWN SALAD	£2.90	
Fresh salad with chicken or prawns		
PAPPADAM PLAIN OR SPICY	£0.50	

DELIGHT MAIN COURSES

TIKKA MASALA	Chicken £5.40	Lamb £5.90
Cooked with butter and tomato creamy sauce		
JALFREZI	£5.40	£5.90
Barbecued pieces of lamb or chicken cooked in ginger, garlic and green peppers resulting in a slightly hot & spicy dish		
JEERA	£5.40	£5.90
Spring chicken or lamb cooked with spices, royal curmin, tomatoes and capsicum, a medium hot dish		
TIKKA CHASHNI	£5.40	£5.90
Boneless marinated chicken or lamb garnished with almond, yoghurt and mango chutney to give a very mild taste		
MANCHURI	£5.40	£5.90
Cooked with green pepper, onion, spices, fresh coriander in a tandoori masala sauce		
APRICOT	£5.40	£5.90
Marinated chicken or lamb cooked with yoghurt, apricot and fresh coriander very mild spices.		
NORTH INDIAN GARLIC	£5.40	£5.90
Hot and spicy dish, steam cooked in hot chilli and garlic sauce, garnished with coriander		
SATKORA BHUNA (highly recommended)	£5.40	£5.90
Cooked with Bangladeshi lime herbs and spices		
BUTTER	£5.40	£5.90
Sliced chicken or lamb tikka cooked with butter & rich creamy sauce		
PASANDA	£5.40	£5.90
A velvety mild dish made with fresh cream and ground pistachio		
KARAI GHOST	£5.40	£5.90
Tender Lamb or chicken cooked in spicy sauce with tomatoes & coriander, served in a cast iron wok.		
HOT & SPICY	£5.40	
Barbecued chicken breast fillet, cooked with red onion, green peppers, green chilli, special spices and garam masala, with garlic and ginger home style cooking		
GINGER BLUE SPECIAL KARAI	£5.90	
Boneless chicken tikka with minced meat gently spiced with chefs own blend of spices.		
AFGHAN CHANA	£5.40	£5.90
Tender chicken or lamb with Afghan chick peas in a spicy fresh lemon juice. Garnished with a touch of fresh coriander and fresh ginger, medium strength and slightly sour to taste		
BENGAL KUFTA CURRY	£5.90	
Mix meat balls, in herbs & spices, shallow fried and then cooked in a slightly hot homestyle bhuna sauce.		
ACHARI	£5.40	£5.90
Chicken or lamb, cooked in a medium sauce flavoured with indian mixed pickle giving unique flavor to the dish		
BAHARA TANDOORI	£7.50	
Tandoori mixed grill cooked in a chefs own special tandoori sauce, medium hot		
SHAHI LAMB CHOP MASALA	£7.50	
Smoked lamb chops, slow cooked with onion, tomato, garlic ginger and ground coriander.		

DELIGHT SEAFOOD COURSES

FISH SHATKORA BHUNA Highly recommended	£6.90
Fish cooked in bangladeshi lime, with herbs and spices.	
BENGAL FISH CURRY	£6.90
Pieces of fish cooked with ginger, garlic, green chillies and natural yoghurt, popular dish	
FISH TIKKA MASSALA	£6.90
Pieces of fish cooked with butter and tomato creamy sauce	
BUTTER FISH CURRY	£6.90
Pieces of fish cooked with butter & rich creamy sauce	
TANDOORI KING PRAWN MASSALA	£7.90
Cooked with butter and tomato creamy sauce	
JHINGA JHOLL	£7.90
Bengali home style curry, king prawns and indian marrow cooked with onions tomatoes and fresh coriander leaves	
KARAI KING PRAWN	£7.90
Cooked in spicy sauce with onions, tomatoes, garlic green pepper & coriander,	
KING PRAWN JALFREZI	£7.90
King prawns cooked with light hot onion and pepper sauce	

TRADITIONAL CURRIES

Korma (Very mild) A delicate preparation of curd, cream and selected spices producing a very mild flavour.	
Malayan (Mild) A mildly spiced dish prepared with pineapple, fruit juices, coconut & cream to create a beautifully balanced flavour	
Bhuna A thoroughly garnished dish with onions, garlic, tomatoes and selected spices, extensively treated to provide a delicious medium strength, a little condensed but most tasteful.	
Rogan Josh Specially prepared with pimento and garlic, garnished with tomatoes. A medium hot dish.	
Dupiaza A medium quantity of onions seasoned & freshly treated with dozens of spices & herbs to produce a medium hot dish.	
Pathia A hot and sour tasty dish prepared with garlic, red chillies, onions, capsicum and tomato puree. Sweet and sour dish.	
Dhansak A beautiful combination of spices with pineapple and lentils mixed with curd, producing a sweet, sour and hot taste.	
Madras A popular dish from the province of Madras, which consists of rich, hot and sour tastes. Prepared extensively with chillies, lemon juice and tomato puree	
Vindaloo Dishes A fabulously rich, fairly hot taste. Ginger and red chillies are a few spices to add quality to this dish; as it is the most extravagantly hot.	

Chicken	£4.60	Lamb	£4.90
Prawn	£4.90	King Prawn	£7.90
Mixed Vegetable	£4.50		

BALTI SPECIALITIES

Individually cooked in an authentic balti dish with the freshest herbs and spices.

Chicken	£4.60	Lamb	£4.90
Prawn	£4.90	King Prawn	£7.90
Mixed Vegetable	£4.50	Balti Shashlik	£5.50
Balti Special (Chicken, meat, prawn & king prawn)	£7.90		
Sheek Kebab	£4.90		

Upgrade any dish to tikka or add any available vegetable to any dish extra 50p per item