

TRADITIONAL DISHES

KORMA Cooked in a mild creamy sauce with sultanas, almond, coconut, slightly sweet.

PATHIA A hot, sweet & sour saucy dish cooked with selected spices.

DHANSAK Cooked with lentils, pineapple, fresh herbs and spices, sweet and slightly hot.

ROGAN Cooked in herbs and spices, garnished with extra tomatoes, onion and capsicum, fried in garlic.

PALAK Spinach cooked with exotic herbs, spices, tomato, capsicum and garlic.

JALFREZI Cooked with fresh green chilli, diced onions, garlic, ginger and tomato.

NIRMOLA Aromatic herbs and spices are used for this hot dish.

NAGA Cooked with aromatic herbs and spices, blended with special Bangladeshi home made green chilli pickle.

MADRAS Cooked with aromatic herbs and spices to taste, relatively hot.

All these dishes are available with:

Chicken	£6.50	Chicken Tikka	£7.50
Lamb	£6.95	Lamb Tikka	£7.95
Tand. Chicken	£7.95	King Prawn	£9.95

VEGETARIAN MAIN COURSE

Shabjee Massala £6.50

Spicy but mild, cooked in chef's own recipe of almonds, coconut, sugar and cream.

Shabjee Korma £6.50

Very mild dish cooked with ground almond, fresh cream, coconut, sultanas and sugar.

Shabjee Jalfrezi £5.95

A rich, hot dish extensively prepared with fresh green chilli, onion, capsicum, spices and herbs.

Shabjee Bhoona. £5.95

Mixed vegetables, cooked with onion, chopped green pepper, herbs and spices.

Shabjee Rogan Josh. £5.95

Garnished with garlic, ginger, fresh tomato, onion fried in vegetable oil.

Shabjee Patia £5.95

Sweet, sour and slightly hot.

Shabjee Dansak. £5.95

Sweet and slightly hot dish cooked with fresh pineapple and lentils.

Palak Panir. £5.95

Fresh spinach cooked with cubes of house cured cheese and herbs & spices. Medium hot.

Matar Panir £5.95

Peas cooked with cubes of house cured cheese and herbs & spices. Medium hot.



BIRYANI DISHES

Biryani was originated in ancient Persia. The meat is mixed with basmati pilau rice lightly spiced and cooked with sultana and almond. Served with a separate dish of mixed vegetable.

Special Biryani £10.95

Chicken Tikka Biryani £9.50

Lamb Tikka Biryani £9.50

Tandoori Chicken Biryani £9.50

Tandoori King Prawn Biryani £10.95

Shabjee Biryani £8.50

ENGLISH DISHES

Fried Chicken £8.50

Served with fresh green salad and home fried chips.

Breaded Plaice £8.50

Served with fresh green salad and home fried chips.

Breaded Scampi. £8.50

Served with fresh green salad and home fried chips.

Chicken Salad £8.50

Cold buffet served with fresh green salad.

Prawn Salad £8.50

Cold buffet served with fresh green salad.

Prawn or Mushroom or Chicken Omelette £8.50

Served with fresh green salad and home fried chips.

VEGETABLE SIDE DISHES

All vegetable side dishes are fresh cooked with onions and spices.

Garlic Chilli Vegetable £3.75

Mushroom Bhaji £3.75

Bombay Aloo £3.75

Chana Bhajee £3.75

Bindi Bhajee. £3.75

Sag Bhajee. £3.75

Sag Aloo £3.75

Gobi Aloo £3.75

Tarka Dall £3.75

ACCOMPANIMENTS

Boiled Rice £2.50

Pilau Rice £2.75

Egg Fried Rice £2.95

Mushroom Rice £2.95

Keema Rice £3.50

Chapati £1.50

Plain Nan £2.50

Garlic Nan £2.95

Keema Nan £2.95

Peshwari Nan £2.95

Cheese Nan £2.95

Any Mixed Nan £3.50

Chips. £2.50

Stuffed Paratha £2.50

Paratha. £1.95

Green Salad £3.50

Popadom £0.50

Chutneys (per portion) £0.50



We specialise in traditional Bangladeshi and Balti cuisine. All our dishes are prepared in our restaurant exactly as in our home environment. Each dish has its own distinctive flavour and aroma which can not come from any curry powder. The food is delicate, authentic and beautifully presented with every dish served in anticipation to exceed your expectations.

DAY MEETINGS

TRAINING

EVENTS

CONFERENCES

CHRISTMAS
PARTIES

WEDDING
RECEPTIONS

BIRTHDAY
PARTIES

ANNIVERSARY
PARTIES

Dining at this venue offers an informal and comfortable environment with an extensive choice of dishes and wines. Alternatively private dining can be arranged and our experienced conference and banqueting team will be happy to help co-ordinate all the arrangements. For larger events, an outdoor marquee can be organised.

ALLERGY ADVICE

Some of our menu items contain nuts, peanuts, gluten and other allergens. Please ask about your meal when ordering and we will be happy to advise you.

MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON

TAKEAWAY MENU



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Birmingham Road, Shenstone
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APPETISERS

All the following appetisers are served with fresh green salad

Tandoori Lamb Chops **£4.75**

Tender lamb chops marinated in special yoghurt sauce and cooked in clay oven.

Garlic Fried Prawn **£3.75**

Freshwater prawn fried with garlic, onions and coriander. Served with garlic sauce.

Karahi Kebab **£4.25**

Tender minced lamb cooked with onion, green chillies and stir fried with onions, capsicums, herbs and spices.

Karahi Duck **£4.25**

Duck breast cooked with onion, green chillies and stir fried with onions, capsicums, herbs and spices.

Chicken Tikka **£3.75**

Spring chicken marinated in yoghurt and spices, cooked in tandoor.

Tandoori Chicken **£3.75**

Spring chicken marinated in yoghurt and spices, cooked in tandoor.

Lamb Tikka **£3.95**

Tender diced lamb marinated in yoghurt and spices, cooked in tandoor.

Chicken Tikka Pakora. **£3.75**

Diced spring chicken marinated in yoghurt and spices, cooked in tandoori oven, then cooked in ground flour, butter and deep fried.

Chicken Chatt. **£3.95**

Diced chicken tikka cooked with onions, tomato, cucumber, herbs & spices.

Nargis Kebab **£3.95**

Tender lamb minced, wrapped around a boiled egg, cooked in clay oven and served with a fried egg.

Sheek Kebab **£3.75**

Tender lamb minced with onions, fresh herbs & spices, cooked in clay oven.

SEAFOOD APPETISERS

Tandoori King Prawn **£5.25**

King prawn marinated in special yoghurt sauce. Cooked in tandoor.

King Prawn Puree **£5.25**

Fresh water prawn cooked with onions, tomato, herbs and spices. Served with bread puree.

Salmon Tikka **£5.50**

Marinated with olive oil, garlic, ginger, garden mint, garam masala and yoghurt. Served with salad.

Tandoori Monkfish **£6.50**

Marinated with yoghurt and ground roasted spices, cooked in clay oven. Served with salad.

Machchi Kebab **£5.50**

Marinated cod marinated with onions and spices. Served with salad.

Spiced Sea Bass **£5.50**

Sea bass marinated in garam masala, fried with garlic, onions and coriander. Served with salad.

VEGETARIAN APPETISERS

Onion Bhajee **£3.50**

Fresh sliced onions, mildly spiced with gram flour, deep fried.

Garlic Fried Mushrooms **£3.95**

Fresh mushrooms fried with garlic, onions and coriander. Served with garlic sauce.

Mushroom Pakora **£3.50**

Spiced mushroom mixed with ground flour and butter then deep fried.

Somosa **£3.50**

Triangular pastry filled with home made spicy vegetables.

Panir Chilli. **£4.95**

Indian cheese cooked with onions, capsicums, green chillies in a mango flavoured sauce.

Aloo Panir **£3.95**

Spiced potatoes and goat cheese cooked with onions, tomato, cucumber, herbs and spices.

CHEF'S RECOMMENDATIONS

Nawabi Murg **£11.25**

Succulent pieces of chicken fillet stuffed with lamb mince, ginger and coriander. Marinated in a hot chilli paste. Served with rice.

Mughlai Duck **£11.25**

Marinated in mughlai yoghurt and cooked in clay oven. Then cooked in mild baby coconut milk. Mild dish, served with pilau rice.

Duck Stir-fried. **£11.25**

Oven cooked duck stir-fried with ginger, spring onion, green chillies and herbs. Served with pilau rice.

Zaicuti Murg **£11.25**

Tandoori chicken cooked in clay oven then cooked with herbs and spices with minced lamb and cheese. Served with rice.

Sizzling Duck Chatt **£11.25**

Sliced duck breast served sizzling in a delicious chatt masala. Served with rice.

SPECIAL RECOMMENDATIONS

All the following dishes are served with pilau rice.

Clay Pot Chicken or Lamb **£10.50**

Tender boneless, spring chicken or lamb roasted in a clay oven and cooked in chef's special Bhoona sauce.

Relish Chicken or Lamb. **£10.50**

Prepared with a special blend on massala pieces of chicken or lamb cooked in special coriander relish sauce with a touch of garlic and ginger. Medium hot.

Chicken and Mutton Stir-Fried. **£10.50**

A typical Hyderabadi style chicken mutton, stir-fried with sweetcorn, bay leaf and cinnamon.

Garlic Chilli Chicken Bahar **£10.50**

Spring chicken cooked with fresh garlic, coriander, ginger, curry leaves and a hint of tamarind sauce. A slightly spicy dish.

Soresha Massala **£10.50**

Spring chicken cooked with mustard seeds and green chillies.

Tandoori Chicken Chana Palak. **£10.50**

Tandoori chicken cooked with fresh spinach, chick peas and selected spices.

Chicken Dangoli. **£10.50**

Spring chicken cooked cashew nuts, fresh cream & banana (mild).

Tandoori King Prawn Roast

Potato Bhoona. **£11.95**

King prawn marinated with herbs, spices, cooked on skewers in a clay oven and cooked with baby roast potato, onion & pepper.

Murgh Shaslick Massala. **£10.50**

Boneless spring chicken cooked with a variety of herbs, spices, capsicum, onion, tomatoes and soya sauce. Medium hot.

Murgh Keema Asari (Hot). **£10.50**

Boneless spring chicken cooked with minced meat and lime. Medium hot.

Lamb Chop Chilli Fry **£11.95**

Tender lamb marinated in corn flour and soya sauce, stir-fried with fresh green chillies, onions and peppers.

TANDOORI SPECIAL

MIX DISHES

All the following dishes are cooked with tender lamb, chicken tikka, tandoori chicken and tandoori king prawn, delicately spiced.

Tandoori Special Balti Medium hot **£8.50**

Tandoori Special Korma Very mild **£8.95**

Tandoori Special Jalfrezi **£8.95**

Fresh green chilli, onion and capsicum

Tandoori Special Palak Fresh spinach. **£8.95**

Tandoori Special Dupiaza **£8.95**

Fried onion and capsicum

Tandoori Special Garlic Bhoona **£8.95**

Dry with garlic

FISH SPECIALITIES

Monkfish Relish **£15.95**

Diced fillet of monkfish, lavishly spiced and cooked in clay oven, then cooked in a special blend of fresh coriander relish sauce. Medium hot, served with pilau rice.

Salmon Dill Tikka **£13.95**

Fresh fillets of salmon marinated in garlic, ginger, dill, herbs & spices in a yoghurt sauce & barbecued in the tandoor. Served with salad.

Sea Bass Biran **£13.95**

Sea bass marinated in garam masala, garlic and ginger, with selected herbs and spices in a sweet, hot & sour sauce. Served with pilau rice.

Sea Bass Doodhia **£13.95**

Diced fillet of sea bass lavishly spiced with garlic, ginger root, vindaloo massala, cooked with sliced onion, coconut milk. Served with pilau rice.

King Prawn Relish **£12.95**

A delicious dish cooked with king prawn in a sauce crafted from a coriander relish. Served with pilau rice.

Tandoori Cod Massala. **£14.95**

Boneless cod marinated in a spicy mild massala, cooked in chef's own mild and sweet recipe. Served with pilau rice.

Seafood Platter **£17.95**

A selection of fresh fish – monkfish, seabass, cod, salmon and tandoori king prawn cooked in our restaurant, served with salad and grilled vegetables.

CRISPY DUCK DISHES

Hansa Narangi **£9.95**

Roasted crispy duck pieces cooked in a lightly spiced sweet mandarin sauce with glazed orange segments.

Hansa Ananash **£9.95**

Roasted crispy duck pieces cooked in a lightly spiced sweet pineapple sauce with pineapple pieces.

Hansa Desi **£9.95**

Country style roasted crispy duck pieces cooked in a blend of aromatic herbs and spices with green chillies and ground mustard seeds.

TANDOORI MASSALA DISHES

Murghi Massala **£7.95**

Boneless tandoori chicken cooked with minced meat & boiled egg in a spicy medium hot sauce.

Tandoori Special Massala. **£9.50**

Marinated chicken tikka, lamb tikka, tandoori king prawn cooked with massala sauce and minced meat.

Tandoori Chicken Chatt Massala **£7.95**

Boneless tandoori chicken cooked with onion, capsicum, tomato, cucumber, herbs and spices. Medium hot.

Handi Goth. **£7.95**

Tender lamb is mixed with all herbs and spices and cooked in an earthenware vessel until the meat is tender.

Karahi Goth **£7.95**

Spring lamb cooked with coarsely ground spices, tomato, onions and capsicums. Served in an iron 'karahi'.

Karahi Murgh **£7.95**

Diced chicken stir-fried with tomatoes, onions and capsicums. Served in an iron 'karahi'.

TAWA SIZZLER SPECIALS

Tawa dishes are prepared by Chef's carefully selected traditional spices, garlic, ginger and lemon juice. All tawa dishes are served on a sizzler and are prepared mild, medium or hot according to your taste buds.

Chicken Tikka Sag Garlic Tawa. **£8.50**

Tandoori King Prawn Sag Garlic Tawa . . **£10.95**

Tandoori Special Chilli Garlic Tawa **£9.50**

Tandoori Special Sag Mushroom Tawa . . **£9.50**

Duck Special Tawa **£9.95**

TANDOORI MAIN DISHES

A speciality from Northern India. Tender meats are marinated in delicately spiced yoghurt based sauce and cooked in a traditional clay oven known as a tandoor then served with fresh green salad.

Tandoori Chicken **£7.25**

On the bone spring chicken leg and breast piece, marinated in special yoghurt sauce then cooked in the tandoor.

Tandoori Mixed Grill **£10.95**

A mix of tandoori chicken, tandoori king prawn, sheek kebab, chicken tikka, lamb tikka and lamb chops.

Tandoori King Prawn **£10.95**

Freshwater king prawns, marinated in special yoghurt sauce, cooked in the tandoor.

Chicken Shashlick. **£8.95**

Diced spring chicken marinated in chef's special massala, cooked in the tandoor with tomato, onion and capsicum.

Chicken Tikka **£7.25**

Diced spring chicken marinated in spiced yoghurt and cooked in the tandoor.

Lamb Tikka **£8.95**

Diced tender lamb marinated in spiced yoghurt and cooked in the tandoor.

Tandoori Lamb Chops **£9.50**

Tender pieces of lamb chops marinated in spiced yoghurt and cooked in the tandoor.

SPECIAL MILD SECTION

Chicken Tikka Massala **£7.50**

Pieces of spring chicken marinated and roasted in tandoori clay oven. Cooked in a slightly mild massala sauce. Chef's own recipe of almonds, coconut, sugar and cream.

Lamb Tikka Massala **£7.95**

Cubes of spring lamb marinated and roasted in tandoori clay oven.

Cooked in a slightly mild massala sauce. Chef's own recipe of almonds, coconut, sugar and cream.

Tandoori King Prawn Massala **£9.95**

Marinated king prawn roasted in a clay oven and cooked in mild spices massala sauce. Chef's own recipe of almonds, coconut, sugar & cream.

Butter Chicken **£7.50**

Tandoori chicken off the bone, coated in butter, cream, tomato and sugar. Very mild.

Chicken Passanda. **£7.50**

Chicken tikka cooked with butter, fresh cream, ground almonds, pistachio nuts, bay leaf and cinnamon. Very mild.

Lamb Passanda **£7.50**

Tender lamb cooked with butter, fresh cream, ground almonds, pistachio nuts, bay leaf and cinnamon. Very mild.

Chicken Badami. **£7.50**

Chicken tikka cooked with almonds, sultana, cashew nuts and home made sauce.

BALTI DISHES

The finest ingredients expertly cooked in a blend of exotic herbs, spices, tomato, onion, capsicum, garlic & coriander.

Chicken **£6.50** **Chicken Tikka** . **£7.50**

Lamb **£6.95** **Lamb Tikka** . . . **£7.95**

Tand. Chicken . **£7.95** **King Prawn** . . . **£9.95**

