

Light Bite – Starters

Light Indian starters and street snacks perfect way to start your meal.

1. CHICKEN / LAMB TIKKA £6.95

Chicken / lamb marinated in a special homemade tikka sauce grilled in tandoor.

2. MIX STARTERS VEG / NON VEG £8.95

Vegetable (veg pakora, veg samosa and onion bhaji) non veg (chicken tikka, lamb tikka and lamb samosa)

3. ONION BHAJI (V) £5.95

Classic dish of onion mixed with spices, gram flour and fresh herbs

4. LAMB SHEEK KEBAB £6.95

Spiced Lamb Sheek Kebab grilled in the tandoori oven

5. VEGETABLE / LAMB SOMOSA £6.95

Crispy triangular patties stuffed with spicy lamb or mixed vegetables

6. 1/4 - TANDOORI CHICKEN £6.95

Chicken grilled with chef special spices in the tandoor

7. CHILLI PONIR (V) £6.95

Delicious cubed Paneer mixed with peppers and special chilli spices

8. KING PRAWN BUTTERFLY £8.95

King Prawn cooked in a lightly spiced, crispy batter

9. SRIPUR SPECIAL WINGS £7.95

Chicken Wings marinated in jerk seasoning and mustard mix then grilled in a Tandoor oven

10. MOGUL TANDOORI LAMB CHOPS £9.95

Succulent Lamb Chops marinated with Indian spices and grilled to perfection

11. PRAWN / CHICKEN / LAMB CHAAT PURI £9.95

Sumptuous diced chicken / lamb or prawns cooked with fresh herbs and chat masala served in desi fried bread

12. SRIPUR ZALZALA BREAD £7.95

A special naan stuffed with cheese, chilli, garlic, light spices and mince meat - a real favourite!

Tandoori Delights *(served with salad)*

Cooking in a tandoor is a traditional method which creates a delicious taste. With temperatures approaching 400 degrees Celsius perfect for creating a crisp outer layer on the food without sacrificing the moistness inside. All these dishes have been cooked in the tandoor. Enjoy!

13. SYLHETI SIZZLING CHICKEN £15.95

Chicken leg / breasts marinated overnight with hot Bengali sauce, ginger, garlic, mixed spices and then grilled in the tandoori oven served sizzling. Try it its great!

14 TANDOORI LAMB CHOP MAIN £20.95

Succulent pieces marinated in yoghurt with medium spices and baked in the tandoor.

15. SYLHETI SIZZLING KING PRAWNS £20.95

King prawns marinated overnight with hot Bengali sauce, ginger, garlic, mixed spices and then grilled in the tandoori oven served sizzling. Try it its great!

16. TANDOORI CHICKEN £14.95

Prime chicken marinated overnight and cooked using the chefs special herbs and spices

17. CHICKEN / LAMB TIKKA £13.95

Tender pieces of prime chicken or lamb marinated with fresh spices and yoghurt cooked to perfection

18. TANDOORI KING PRAWN £20.95

King prawns marinated with special herbs and spices and roasted in tandoor, great taste

19. CHICKEN / LAMB SHASHLIK £15.95

Chicken or lamb marinated in spices and charcoal grilled with tomatoes, spicy peppers and onions..

20. TANDOORI MIXED GRILL £23.95

A sizzling dish, the ultimate tandoori experience platter with chicken tikka, lamb tikka, sheesh kebab, tandoori king prawns, tandoori chicken and lamb chops

21. PONIR SHASHLIK £12.95

Dry roasted marinated ponir cheese with tomatoes, peppers and onions, served with mint sauce.

22. TANDOORI SALMON £20.95

Mildly spiced prime cubes of selected salmon marinated with dill, fennel, ginger, honey and mustard oil.
A firm favourite of regulars.(served with salad)

ULTIMATE SHASHLIK - Special

The chef's premium dish using two different styles of cooking hence taking longer and more effort to cook but creating a memorable flavour. Meat is charred in the tandoor with peppers, onions and tomatoes and then cooked in a unique sauce. Truly recommended for shashlik lover

23. CHICKEN / LAMB SHASHLIK MASALA £18.95

24. CHICKEN / LAMB SHASHLIK BHUNA £18.95

25. KING PRAWN SHASHLIK BHUNA £21.95

Sripur All - time favourite Meat Specialties

These dishes have proved so popular over the last 20 years are now part of Sripur's fabric.

Great tasting dishes made with premium produce

(Chicken alternative available please ask)

26. SRIPUR SPECIAL LAMB CHOP BHUNA £19.95

Great dish lamb chops cooked in a bhuna sauce medium spiced gravy

27. BENGAL LAMB SHANK (1 pcs) £20.95

Tender Lamb Shanks cooked Bengali style slow roasted with carrots, aromatic herbs, spices and saffron - a favourite with regulars – bursting with flavour!

28. NAWABI SHANK £23.95

A rich princely dish cooked deliciously with lamb mince meat and tender lamb shanks in a lovely medium spiced flavour. Fit for the Nawaabs of Bengal, highly recommended!

29. BOLLYWOOD BLAST £16.95

Not for the faint hearted! Tender Lamb chunks cooked in a sauce of green chilli, Mexican chilli, Naga chilli, African chilli, spring onion and red kidney beans. Recommended for die hard Chilli Warriors and mad hatters!

30. LAMB BHUNA NAGA £15.95

A classic hot and spicy lamb cooked with fresh Bangladeshi naga chillies in a bhuna sauce

31. SHOFRI GHUST £14.95

Traditional Bangladeshi dish slow cooked with soft lamb and fresh Bengali pumpkin.

A delicious dish combining the natural sweetness of the pumpkin and spices of Bengal, hot and sweet medium strength!

32. LAMB LADYFINGER £14.95

Medium spiced lamb curry cooked with okra (bhindi) highly recommended!

33. LAHORI GOHST / MURGI £14.95

A favourite for spice lovers – made of tender chicken / lamb meat pieces cooked in thick and spicy sauce with fresh green chillies and spicy onions. Hot and delicious!

34. DRY MEAT £15.95

Finely diced lamb slow cooked yet slightly charred, served and sizzling in medium spiced dry gravy garnished with onions and coriander.

35. SHAHI CHOP KEEMA £19.95

Tandoori lamb chops cooked with minced meat sauce, medium spiced

Sripur All - time favourite Chicken Specialties

These dishes have proved so popular over the last 20 years are now part of Sripur's great tasting dishes cooked with passion and pride!

36. MURGH MASALLAM JALFRY £17.95

Hot prime chicken on the bone cooked home style with onions, peppers, in sauce full of flavour; Recommended by the chef.

37. SHORISHA CHICKEN £15.95

A popular Bangladeshi dish - rich and spicy in flavour cooked with fresh mustard seeds and spices.

38. CALCUTTA CHICKEN REZALA £15.95

A rich and hot curry from Calcutta comes in thick gravy blended with yoghurt, cream,

ginger, onions, with hot green chillies

39. CHICKEN ROYALE £15.95

Tender pieces of stripped chicken marinated in fresh spice, cooked with mango chunk, coconut and cream, creating a delicious sauce with hint of sweetness and mango flavour very mild Highly recommended.

40. ADRAKWALA MURG (GINGER CHICKEN) £15.95

Delicious chicken cooked with fresh ginger, garlic, fresh spicy onions, lemon and mix of fresh spices creating a medium hot dish.

41. CHICKEN XACUTI £16.95

A taste of Goa, this unique curry combines chicken, coconut milk, yoghurt and fairly hot spices creating a dish full of flavour. Highly recommended.

42. GARLIC CHICKEN GRILL BHUNA (lamb substitute available please ask) £16.95

Chicken grilled and cooked with fresh garlic, spring onions in a medium spiced sauce. Highly recommended.

43. CHICKEN TIKKA MASALA £15.95

Boneless pieces of chicken charcoal grilled and cooked in tomato gravy with butter, cream and homemade spices.

44. BUTTER CHICKEN £16.95

Succulent pieces of chicken slow cooked with saffron infused cream, butter, yoghurt, and homemade tomato base sauce and spice. this rich and silky chicken dish is popular all over India.

Chef's Signature Dishes

Selection of premium dishes prepared using the chef's knowledge and experience of the Indian Sub-Continent; a great choice for real food lovers and recommended by the chef.

45. METHI CHICKEN / LAMB NOORANI £14.95

Diced chicken / lamb cooked with fenugreek, star anise & chef's special spices a medium hot dish.

46. HYDRABADI CHICKEN £15.95

Cooked with hydrabadi style chicken with coconut and onions, this kind of gravy is commonly made here and people love to have it with chef special rice or plain rice.

47. CHANA GOHST BHUNA (AVAILABLE IN CHICKEN) £15.95

Lamb pieces slow cooked with Indian split lentils in a fairly hot dish infused with chilli, garlic and chef's special sauce. Popular in Bangladesh, India and Pakistan!

48. KING PRAWN MALABAR £19.95

Plump king prawns cooked with fresh green chillies, crushed mustard seeds, coconut cream and mixed spices – a truly delicious south Indian dish. One of the most popular and tastiest dishes on the menu!

49. BENGAL ROAST CHICKEN BIRYANI £16.95

A traditional Bengali biryani served on special occasions; Bengali style roasted chicken served with a spicy boiled egg on top and spiced rice.

50. KALI HARI MIRCH MURGHI £14.95

A classic Rajasthani dish with delightful combination of diced chicken with roasted black chilli and green chilli in a hot bhuna sauce.

51. BALTI Specialities

Balti dishes are cooked with unique blend of herbs and spices with onion and green pepper and Tomatoes and special Balti sauce.

Chicken / Lamb £14.95

Chicken / Lamb Tikka £15.95

Prawn £13.95

King Prawn £18.95

Tandoori King Prawn £20.95

Vegetable £11.95

52. KARAHI

Slow cooked dish cooked with exotic spices served sizzling in a hot cast iron wok.

Chicken / Lamb £14.95
Chicken / Lamb Tikka £15.95
Chicken / Lamb Mushroom £15.95
Prawn £13.95
King Prawn £18.95
Tandoori King Prawn £20.95
Grilled Lamb Chop £20.95
Vegetable £11.95

TRADITIONAL DISHES CLASSIC

Classic Indian dishes that have proved to be really popular since the curry revolution! Cooked the Sripur way since the 1970s

MADRAS

A south Indian dish cooked with fresh herbs and spices creating a hot and spicy curry.

VINDALOO

Popular Goan curry cooked with potatoes in a very hot sauce, for those who can handle hot spices.

BHUNA

Medium spiced curry with hint of tomato and aromatic spices. Very popular Indian dish!

DANSAK

A hot dish cooked with lentils in sweet and sour curry base. Very popular dish!

SAAG

Delicious medium spiced dish cooked Bangladeshi style with spinach

KORMA

Popular dish prepared with cream, coconut - for mild dish lovers

SHATKORA

A Famous Bangladeshi dishes from the region of Sylhet. A medium spiced curry cooked with Bengali bitter citrus creating a delicious unique taste.

JALFREZI

Prepared meticulously using fresh green chilies, capsicum, onions, Bengali herbs and spices on a bed of thick gravy. Very popular dish!

BIRYANI

Special long grained rice flavoured with exotic spices and layered with lamb, chicken, or king prawn in thick gravy, cooked over low heat to bring out full flavour

Chicken / Lamb Prawn King Prawn Tandoori

53. MADRAS £13.95 £12.95 £18.95 £11.95

54. VINDALOO £13.95 £12.95 £18.95 £11.95

55. BHUNA £13.95 £12.95 £18.95 £20.95 £11.95

56. DANSAK £13.95 £12.95 £18.95 £11.95

57. ROGON JOSH £13.95 £12.95 £18.95 £11.95

58. SAAG £13.95 £12.95 £18.95 £11.95

59. KORMA £13.95 £12.95 £18.95 £11.95

60. SHATKORA £13.95 £12.95 £18.95 £11.95

61. JALFREZI £13.95 £12.95 £18.95 £20.95 £11.95

62. DUPIZA £13.95 £12.95 £18.95 £20.95 £11.95

63. BIRYANI £14.95 £13.95 £18.95 £12.95

VEGETARIAN SPECIALTIES

People from the Sub-Continent are a nation of vegetable lovers. Fresh vegetables are a staple part of the diet. Sripur proudly serve you desi styledishes !

64. PONIR SHASHLIK BHUNA £12.95

Indian cottage cheese grilled with peppers, onions, tomatoes in a lovely bhuna sauce.

65. SHORISHA PUMPKIN WITH LENTILS £12.95

Chef special butter nut squash with lentils, mustard seeds on a bed of spicy curry sauce!

66. BEGUN TOMATO JHOOL £11.95

Fresh Aubergine and Tomato curry delicately spiced and baked in a Tandoor

67. MIXED VEGETABLE CURRY £11.95

Delicious mixed vegetable in a medium spiced curry sauce

68. SAG URIBISI GHATA £11.95

Fresh spinach cooked with Bengali beans in a medium curry sauce.

69. CHANA MASALA £11.95

Chickpeas in a medium spiced curry sauce

70. SAG PONIR £11.95

Spinach cooked with Indian cottage cheese

71. VEGETABLE MIXED GRILL £15.95

Grilled ponir mushroom, potato and mix of vegetable

72. PONIR TIKKA MASALA £12.95

Ponir charcoal grilled and cooked in tomato gravy with butter, cream and homemade spices.

73. BUTTER PONIR £13.95

Ponir slow cooked with saffron infused cream, butter, yoghurt, cashews, almonds and homemade spices

74. VEGETABLE XACUTI £13.95

this unique curry combines vegetables, coconut milk and fairly hot spices

75. ALOO METHI £11.95

Potatoes cooked with methi in a medium spiced curry sauce

BAY OF BENGAL FISH CATCHES

Sripur gives you the opportunity to try some of the freshest seafood dishes the Bengali way.

The chef creates both traditional and modern fish dishes full of flavour.

76. KING PRAWN TAWA £20.95

Kingprawns in light spices, onions, chopped peppers served in a dry sauce

77. MACHER TENGA (TANGY FISH CURRY) £15.95

Delicious tilapia fillets cooked with tomato giving it a real zest and flavour.

Very traditional dish highly recommended!

78. ROOPCHANDA JHOL £18.95

Whole Pomphret marinated in lemon juice, cooked with exotic spices, freshly made coriander sauce with tomatoes and garlic, very popular dish in Sylhet district of Bangladesh.

79. BOAL FISH FRY £19.95

Boal fish, which marinated over several hours, then cooked in a freshly made coriander sauce with tomatoes, garlic & red chilies', traditional dish in Bangladesh, medium hot.

80. LOBSTER BENGAL SPECIAL £22.95

A large Bengali king prawn – marinated for several hours, slow grilled in clay oven, then cooked with onion in chefs own special recipe.

81. KING PRAWN CORIANDER £20.95

Selected large king prawns cooked with homemade coriander paste, aromatic spices, mustard, green chilies and yoghurt. Creating a dish bursting with flavour, medium to hot dish!

82. BEGUN KING PRAWN MASALA £20.95

Plump King Prawn's, fresh aubergines cooked in light tomato gravy with homemade spices. A Sheba Classic Dish!

83. KOFTA JHINGA BHUNA BENGALI STYLE £20.95

Minced fish kofta in a spicy sauce with fat king prawns, selected ground spices, tomatoes, green chilies, spicy onions creating a hot dish!

84. SIZZLING KING PRAWN KORAI £20.95

Plump King Prawn's, marinated in extra hot special spices, served sizzling in a korai

VEGETABLE SIDE DISHES

85. ALOO GOBI £6.95

Potato and cauliflower curry with dry sauce

86. SAG ALOO £6.95

Spinach and potato dry dish

87. CAULIFLOWER BHAJI £6.95

Cauliflower sautéed with onions and light spices

88. TARKA DAAL £6.95

Traditional lentil curry infused with garlic and dry chilli

89. SPICY DAAL AUBERGINE SPECIAL £6.95

Spicy aubergines and lentils cooked with nagachilli

90. BHINDI BHAJI £6.95

Okra sautéed with onions and light spices

91. BOMBAY ALOO £6.95

Fairly hot spiced potato dish

92. CHANA MASALA £6.95

Chickpeas in a medium spiced curry sauce

93. MUSHROOM BHAJI £6.95

Mushrooms sautéed with Indian spices

94. MISHTIKODU (BENGAL PUMPKIN) £6.95

Butternut squash sautéed with onions and tomatoes in light spices

95. CHANA DAAL FRY £6.95

Indian Split lentils fried with onions, garlic and spices

96. SAG PANEER £6.95

Allergens info (milk)

97. FRIED GARLIC MUSHROOM £6.95

Mushrooms fried with garlic and Indian spices

ACCOMPANIMENTS

98. NAAN £3.70

Traditional leavened bread, freshly baked in the Tandoor

99. GARLIC NAAN £4.00

Puffy, Fresh Naan baked with Garlic

100. CHEESE NAAN £4.50

Naan bread baked with cheese

101. PESHWARI NAAN £4.00

Naan stuffed with almonds and coconut

102. KEEMA NAAN £5.20

Naan bread baked with minced lamb

103. PARATHA £4.20

Shallow fried fresh wheat bread

104. CHAPATI £3.20

Thin layer bread

105. RICE £3.70

Boiled Basmati rice

106. PILAU RICE £3.80

Basmati rice with Saffron

107. MUSHROOM RICE £5.20

Basmati Rice cooked with Mushrooms

108. CHILLI AND GARLIC RICE £5.20

Basmati rice infused with fresh chilli, onions, and garlic

109. CUCUMBER RAITA £3.70

Indian Yoghurt with cucumber to accompany hot dishes

110. POPADUM AND CHUTNEY £2.00

Indian crisp

111. POPADUM OR SPICY POPADUM £1.00

Spicy Indian crisp

112. CHUTNEY TRAY £3.25

Assorted Indian relish