SOFT DRINKS

Bottle - Coke. & Lemonade £3.90 Can - Coke, Diet Coke & Lemonade £2.00

DESSERTS

Kulfi (Mango, Pistachio) £3.50

HOME DELIVERIES

£4.00 for up to 3 mile radius Other Areas - Please ask (Minimum Order from £20)

Last takeaway and delivery order must be made before 10.00 pm

Thank you for choosing



WE ARE OPEN 7 DAYS A WEEK

4.30 - 10.30рм

(Including Bank Holidays)

Last restaurant sit-in booking must be made before 9pm









All major credit cards accepted WE DO NOT ACCEPT CHEQUES

529c Newmarket Road Cambridge, CB5 8PA

www.pipasha-restaurant.co.uk

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Indian and Bangladeshi Cuisine



TAKE AWAY MENU

01223 577786 / 01223 577787

www.pipasha-restaurant.co.uk

ONLINE ORDERING AVAILABLE*

*Please Note: Card payment for deliveries can only be made online

STARTERS

Prawn Puree (Tiger Prawns) ** £6.90 Medium spiced prawn served with

fried bread

Tandoori Pangash 🔌 🕻 £6.50

Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables

Suka Prawn (Tiger Prawns) ●▲% f6.90

Whole prawns spiced with tamarind, chopped garlic and jaggary. Served with bread

Prawn Coconut Fry (Tiger Prawns) ** £8.80 Cumin seeds, mustard seeds, black pepper, red chillies, garlic, spring onions, honey, lemon juice, coconut.

Served with roti jala (Indian pancakes)

Lamb Chops **A**« f6.90

Selection of Chefs special spices, then grilled in charcoal

£14.90

Grilled chicken, lamb chop, sheek kebab. onion bhaji, stir fried with onion, peppers then drizzled with homemade sweet & spicy sauce & mint yoghurt sauce

Spicy Chicken Roll ** £5.90

Piece of grilled chicken, stir fried with cheddar cheese, spring onions, chillies, coriander & fenugreek wrapped in a puri

Kashmir Chat • « f5.40

Chickpeas cooked with tamarind paste, chopped tomatoes, onions, green chilli, garam massala, chat massala & tomato puree (sour and hot)

Chicken Tikka A f5.30 Marinated diced chicken, grilled in tandoor

Sheek Kebab A £5.30

Spicy minced Lamb grilled

Grilled Chicken 1/4 A £5.30 Spring chicken marinated in yoghurt, herbs &

& spices & grilled

Mixed Kebab 🔌 £7.80 Mixture of chicken tikka, lamb chop & sheek kebab

Spinach & Feta Cheese Samosa ❖▲ €5.60 Spicy with cumin seeds & green chilli

£5.20 Meat Samosa «❖ Triangular shaped pasty, filled with meat

Onion Bhaji ** £5.20

Slightly spiced & diced, fried

TANDOORI DISHES

Tandoori Pangash 🔌 🕻 £14.90

Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables

Tandoori Salmon A

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Salmon delicately spiced & grilled with onion, pepper & tomato. Unassumingly subtle in taste & enjoyment

Lamb Chops A £14.90 Selection of Chefs special spices, then grilled in charcoal

Grilled Chicken ½ A £10.90 Spring chicken marinated in yoghurt, herbs &

spices & grilled f10.90 Chicken Tikka A

Succulent diced chicken, marinated in various herbs & spices & barbecued

Chicken Hasina A £12.90

Spring chicken marinated in yoghurt, herbs & spices & grilled. With onion, pepper & tomato

Ponir Shashlik A £12.90

Grilled home made Indian cheese with peppers, onions, tomatoes & aubergines

Tandoori Mixed Grill ** £17.90

Assortment of arilled chicken, chicken tikka. lamb chop, sheek kebab & nan

HOUSE SPECIALITIES

f16.90

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Pipasha Sizzler 🔌 🕻

Strips of grilled chicken, lamb chop, chicken tikka, peppers, tomatoes, onions all stir fried with fresh authentic spices

Nomadic Lamb Curry Acc £16.90

A sumptuous dish of tender lamb shank cooked on the bone to keep the juices & flavour of the meat. Cooked with potatoes, tomatoes & fresh herbs to create layers of taste. The sauce is medium, garnished with fresh coriander

Goan Fish Curry « £11.50

Boneless fish fillet, red chillies, cumin seed, coriander seed, mustard seed, fenugreek, curry leaves, chopped tomatoes, coconut milk, coconut cream, garam massala, green chillies & tamarind paste

Korahi Prawn Sagwala (Tiger Prawns) A £15.20 Tandoori grilled tiger prawn, with chopped tomato, pepper, coriander & cumin seed. Medium spiced with spinach

Garlic Chilli Prawn (Tiger Prawns) 4 £15.20 Yoghurt, lemon juice, red chillies, green chillies, peppers, onions, shahi jeera, & lots of garlic (hot)

Lamb Kalimirch • A « £11.50

Black pepper, sugar, yoghurt, green chilli, coconut milk, fried onion, cumin seed & coriander

Midnite Special ●▲ Chicken Tikka: £11.10 Medium spiced dish with yoghurt, spinach, balti paste & shathkora pickle



HOUSE SPECIALITIES (CONT.)

Chicken Tikka Makhani ●▲■«

£11.10

Pieces of arilled chicken cooked in tomato puree. garam massala, black pepper, cardamom, cinamon, methi leaves, butter, double cream, sugar, garlic, green chillies, ginger & coriander

Ponir Makhani ●▲■《

£11.10

Homemade Indian cheese, tomatoes, almond, sugar, butter, tomato puree, methi leaves, cloves & cinnamon

Chilli Ponir

f11.10

Homemade Indian cheese, cooked with onion, peppers, soy sauce, sugar, tomato & green chilli

Green Lamb Harvali «

£12.50

Coconut powder, coriander leaves, green chillies, garlic, poppy seeds, black pepper & fresh mint leaves (hot & spicy dish)

Lamb Hussaainee ●▲■《

f11.50

Cumin seeds, mustard seeds, almond paste, green chilli, pepper, coriander, yoghurt, cream & fresh ginger

Kodu Lamb • «

f11.50

Very popular Bangladeshi dish consisting of butternut squash, black pepper, cinnamon, fresh ginger & coriander

Shakooti Chicken «

f11.10

Roasted coconut, mustard seed, black pepper, red chilli & ginger. From Goa.

Korahi Gosht Achari

£11.50

Tender Pieces of lamb achari masala, peppers, yoghurt, fairly hot & sour

Gosth Khalia A «

£11.50

Lamb, delicately flavoured with mustard seed & amchor, touch of spinach, fairly dry, medium dish

Lamb 17 A

f11.50

Yoghurt, coconut milk, coriander seeds, cumin seeds, red peppers, red chillies, lemon juice & fresh coriander

Tandoori Rezzella

f11.50

Stripped chicken, mustard paste, balti paste, tomato puree, fenugreek, coriander & a touch of fresh cream with green chilli & fried pepper

Suka Tandoori Chicken • 🗚 🖔

£11.50 Stripped chicken, green pepper, garlic, tamarind,

honey with green chilli

Triple 'K' ●▲■《

f11.50

Stripped chicken, pepper, shallots, massala sauce, yoghurt & green chilli

Batak Sizzler

£13.50 Grilled duck, sliced pepper, onion, medium

spiced with honey Batak Rezzella A

£13.50

Grilled duck, mustard paste, balti paste, tomato puree, fenugreek, coriander & a touch of fresh cream with green chilli & fried pepper

Most of the above dishes can be made as Vegetarian using the following ingredients: Sweetcorn, Broccoli, Runner Bean, Carrot, Potato & Cauliflower £8.90

CLASSIC COLLECTION

Chicken Tikka Massala • • • £11.10

Marinated & grilled, cooked in a rich creamy sauce

Chicken Tikka Jalfrezi A - £11.10

A hugely successful item known for its fiery but interesting taste, green chilli, pepper, tomato with mixed herbs

Chicken Tikka Korahi A« - £11.10

Grilled, chopped tomato, pepper, coriander & cumin seed. Medium spiced

Chicken Tikka Passanda • 🛕 🔍 - £11.10

Tender pieces, marinated in fresh cream, ground almond, sultanas, aromatic herbs & spices. Succulent & mild

Balti ● ▲ ❖ « - Cooked in a rich sauce with coriander, green pepper, herb & balti spice. Served with nan

(Vegetable - £12.20) • (Chicken Tikka - £14.40)

Bhuna « - Thoroughly garnished dish. onion, garlic, tomato, coriander & selected spices

Dansak • « - Sweet & sour with lentil

Madras ● ▲ « - Fairly hot, prepared with garlic, black pepper and lemon juice

Vindaloo ●▲ < < - Very hot flavoured with selected spices & includes potato

Korma • • Very mild creamy-flavoured curry. Recommended for beginners

Dopiaza « - Medium dish, cooked with diced onion, pepper & coriander

Rogan « - Medium spiced with sliced tomato, garlic & pepper

(Vegetable - £8.90) • (Chicken - £9.50) • (Lamb - £10.20) • (Tiger Prawn - £12.50)

Biryani ■ « - Persian & North Indian origin. Rich, very aromatic & mild. Stir fried with basmati rice, served with house special sauce

(Vegetable - £12.20) • (Chicken - £14.90) • (Lamb - £15.40)



Most of the dishes can be prepared for vegetarians. We only use breast of chicken in our chicken dishes. Requested dishes which are not on the menu can be prepared depending on availability of ingredients.

VEGETABLE SIDE DISHES

Aloo Mirch ● «	£5.20
Potatoes cooked in coconut milk, pepper, green chillies, red chillies, sugar & cumin seeds Special Shabji 🛦 🕻 Sweetcorn, broccoli, runner beans, carrot, pota cauliflower, mustard & fresh cream	£5.20
Dall-Tarka (Lentil) «	£5.20
Mushroom Bhaji «	£5.20
Brinjal Bhaji (Aubergine) «	£5.20
Aloo Gobi (Potato & Cauliflower) «	£5.20
Sag Aloo (Spinach & Potato) 🗚 🕻	£5.20
Chana Massala (Chick Peas) «	£5.20
Kodu Bhaji (Butternut Squash) 🕻	£5.20
Cauliflower Bhaji «	£5.20
Bombay Aloo (Spicy Potato) (£5.20
Sag Ponir (Spinach & Cheese)	£5.20
Motor Ponir (Peas & Cheese)	£5.20

RICE DISHES

White Rice Pilau Rice	£3.30 £3.50
Mushroom Pilau	£4.50
Lemon & Coriander Rice	£4.50
Onion Fried Rice	£4.50

SUNDRIES / PICKLES

to 20

Nan ∻▲●	±3.30
Special Nan ∻▲● «	£4.50
Ġarlic Nan ∻▲●	£4.50
Keema Nan ⊹▲●	£4.50
Peshwari Nan ●■▲❖	£4.50
Paratha ❖	£3.50
Chapati *	£2.70
Raitha (Onion or Cucumber) 🔺	£3.10
Papadum (Gluten free)	£1.00
Massala Papadum ∻	£1.10
Onion Salad	£1.00
Mango Chutney	£1.00
_ime Pickle	£1.00
Red Sauce	£1.00
Mint Sauce	£1.00
Chips	£3.30
Massala Fries	£3.90
Any Curry Sauce	f4.90

