

## POPULAR DISHES

(Main dishes can be cooked in balti style for extra 50p)

If lamb is unavailable, mutton will be substituted, Does not apply to lamb tikka dishes.

Choose your style

### BHUNA 13

A combination of a special blend of spices, onions & tomatoes fried together to provide a dish of medium strength & dry consistency.

### ROGAN JOSH 13

A delicately spiced sauce, cooked with sweet pimentos, capsicums & tomatoes. An original authentic Indian dish with a great aroma, a very satisfying dish.

### MADRAS 13

A very famous dish, with a greater proportion of spices which leads to a medium to hot taste and its richness.

### VINDALOO 13

**VERY HOT** | Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

### PATHIA 13

Specially cooked with oriental herbs & spices to achieve hot, sweet & sour flavour. Lightly fried onions in a thick sweet & sour sauce, a hot dish with a distinctive aroma.

### PASSANDA 3 10 13

Marinated in delicate spices and cooked in almond sauce, mango and fresh cream.

### GARLIC METHI 13

Cooked with fresh chopped garlic, fenugreek leaves and selected herbs in thick sauce.

### ROSHUN 10 13

A medium to hot dish cooked with fresh garlic cloves

### DHAL GOST 13

Combines tender pieces of meat with chickpeas. Cooked with a blend of aromatic spices, including cumin, coriander, turmeric, and garam masala, which infuse the dish with rich flavors.

### DUPIAZA 13

A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.

### DANSAK 12 13

Prepared with oriental spices, giving a sweet & sour tangy sauce then cooked with garlic, pineapple & lentils.

### SAMBER 12 13

A fairly hot spicy dish made with pureed lentils & a hint of fresh lemon giving a sharp, distinctive taste.

### KORMA 3 10 13

Korma dish is prepared with mild spices, cooked in a creamy coconut sauce giving it a very distinctive flavour.

### KASHMIR 10 13

Prepared with mango, mild & creamy.

### SAGWALA 13

A delicious dish prepared with garlic, ginger, tomatoes, spinach in a medium strength sauce.

### JALFREZI 13

Prepared using only the nest fresh hot green chillies to Intensely the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

### KORAI 13

Prepared in an Indian wok style utensil with fresh green chillies, garlic, ginger & tomatoes in a spicy & aromatic sauce

### BALTI 13

Prepared in an Indian wok style utensil with fresh green chillies, garlic, ginger & tomatoes in a spicy & aromatic sauce

## Choose your filling

Chicken 13	7.50	Prawn 7 13	8.50
Chicken Tikka 10 12 13	8.25	King Prawn 1 7 13	11.95
Lamb 13	8.50	Special Mixed 1 7 13	9.95
Lamb Tikka 10 12 13	8.95	Vegetable 13	7.50
Fish 7 13	8.50	Paneer 10	7.50

Sag Panner 10 13	4.50
Sag Aloo 13	3.95
Aloo Gobi 13	3.95
Tarka Dall 13	3.95
Bombay Aloo 13	3.95
Chana Dall 13	3.95

Boiled Rice	2.50
Pillau Rice 13 3 4 8	2.95
Mushroom Rice 13	3.25
Vegetable Rice 13	3.25
Egg Fried Rice 5 13	3.25
Coconut Rice	3.25

Nan (plain) 4 5 10 13	2.50
Garlic Nan 4 5 10 13	2.95
Coriander Nan 4 5 10 13	2.95
Peshwari Nan 3 4 5 10 13	2.95
Keema Nan 4 5 10 13	2.95
Keema Garlic Nan 4 5 10 13	3.25

Puree 4 13	1.00
Chapati 4 13	1.25
Stuffed Parota 4 13	2.50

## CONTINENTAL

All served with chips

Sirlon Steak	9.95
Served with fried onions & mushrooms	
Chicken Steak	8.95
Served with fried onions & mushrooms	
Omelette	8.95
(Chicken, Prawn, Mushrooms) Served with peas.	
Chicken Nuggets	8.95

**ALLERGY WARNING!**  
Some dishes contains or may contain nut products.  
Please ask a member of staff when placing order.  
We cannot guarantee our dishes will be 100% nut free.



## SIDE DISHES 13

Bindi Bhaji 13	3.95
Mushroom Bhaji 13	3.95
Sag Bhaji 13	3.95
Mixed Vegetable Bhaji 13	3.95
Any Curry Sauce 13	3.50

## RICE DISHES

Keema Rice 13	3.25
Onion Fried Rice 13	3.25
Garlic Rice 13	3.25
Lemon Rice 12 13	3.25
Special Mix Rice 5 10 12 13	3.95

## NAN 5 10 13

Chilli Nan 4 5 10 13	2.95
Cheese Nan 4 5 10 13	2.95
Cheese & Garlic Nan 4 5 10 13	3.25
Usmani Nan 4 5 10 12 13 (Made with chicken Tikka)	3.25

## SUNDRIES

Parota 4 13	2.25
Chips 13	2.50

## SET MEAL for 2

Papadam & Chutney  
Onion Bhaji,  
Shish Kebab  
Chicken Tikka Mosolla  
Lamb Bhuna  
Pillau Rice  
Garlic Nan

3 4 5 8 10 13

£29.95

## SET MEAL for 4

Papadam & Chutney  
Chicken Pakura, Onion Bhaji  
Meat Samosa, Shish Kebab  
Chicken Tikka Mosolla  
Lamb Bhuna  
Chicken Jalfrezi  
Chicken Kurma  
2 Pillau Rice  
1 Nan & 1 Garlic Nan

3 4 5 8 10 13

£54.95



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## OPENING HOURS

Fri & Sat 5:00 PM till Late  
Mon - Thurs 5:00 PM - 11:00 PM  
Sunday 4:00 PM - 11:00 PM



ORDER ONLINE

[www.laminhaz.com](http://www.laminhaz.com)  
[info@laminhaz.com](mailto:info@laminhaz.com)  
Standard Table Booking £5.00

TELEPHONE:

0161 643 0081



23-25 Market Place | Middleton | Manchester | M24 6AE

## APPETISERS

Spiced Papadam <b>13</b>	0.70	Mint Sauce <b>10 12</b>	0.70
Plain Papadam <b>13</b>	0.70	Pickle (lime) <b>10 12</b>	0.70
Onion Chutney	0.70	Hot Sauce <b>10 13</b>	0.70
Mango Chutney <b>10</b>	0.70		

## STARTERS

Perfect starter or snack freshly made and bursting with flavour, Served with a salad and selection of sauce.

Chicken Pakura <b>4 5 13</b>	3.50	<b>VEGETABLE STARTERS</b>	
Chicken Tikka <b>10 12 13</b>	3.25	Onion Bhaji <b>4 5 13</b>	2.95
Lamb Tikka <b>10 12 13</b>	4.50	Vegetable Samosa <b>4 5 13</b>	2.95
Lamb Chops <b>10 12 13</b>	4.50	Paneer Tikka <b>5 10 12 13</b>	2.95
Tandoori Chicken <b>10 12 13</b>	3.25	Healthy Salad	2.50
Garlic Chicken Tikka <b>10 12 13</b>	4.25	Chilli Panner Mosalla <b>5</b>	3.25
Special Garlic Lamb Chops	4.95	Garlic Mushroom <b>13</b>	2.95
Spicy Garlic Chicken Wings <b>10 12 13</b>	4.50	Paneer Pakora <b>5 10 13</b>	3.25
Chicken Chilli Garlic Fry	3.95	<b>SEAFOOD STARTERS</b>	
Chicken Chat Puree <b>4 13</b>	3.95	Fish Pakora <b>4 5 6 13</b>	3.50
Shami Kebab <b>5 13</b>	2.95	Garlic Machli (Bangladeshi fish) <b>6 10 13</b>	3.95
Sheek Kebab <b>5 13</b>	2.95	Zazori Fish <b>6 10 13</b>	3.95
Reshmi Kebab <b>5 13</b>	3.50	King Prawn Puree <b>1 4 13</b>	5.50
Meat Samosa <b>4 5 13</b>	2.95	Prawn Puree <b>1 4 13</b>	4.50



### Mix Platter For 2 **5 10 12 13**

Chicken Tikka, Lamb Tikka, Lamb chops

£9.95

### Mix Vegetable Platter **5 10 12 13**

Onion Bhaji, Samosa, Paneer Pakora, Paneer Tikka

£6.50

### Mix Starter **4 5 10 12 13**

Samosa, Chicken Pakora, Onion Bhaji, Shami Kebab

£4.95

### Mix Kebab **5 10 12 13**

Chicken Tikka, Lamb Tikka, Shish Kebab, Onion Bhaji

£4.95

## TANDOORI SIZZLERS **10 12 13**

A unique clay oven preparation of Persian Royal origin. One of the best among aromatic cuisines. Highly recommended, from South East Asia.

Tandoori Chicken (On the bone)	7.50	Chicken Tikka Garlic Fry <b>10 12 13</b>	7.95
Chicken Tikka <b>10 12 13</b>	7.50	Salmon Tikka	9.50
Lamb Tikka <b>10 12 13</b>	8.95	Chicken Shashlik	8.50
Tandoori Lamb Chops	9.95	Lamb Shashlik	8.95
Special Garlic Lamb Chops	10.50	King Prawn Shashlik <b>1 7 10 12 13</b>	11.50
Tandoori King Prawn	11.95	Panner Tikka	7.25
Tandoori Mixed Grill <b>5 10 12 13</b>	11.95		

## BIRYANI

Cooked with Basmati rice, rich spices; garnished with an omelette & served with a vegetable curry sauce,

Chicken Biryani <b>5 13</b>	10.75	Prawn Biryani	11.95
Chicken Tikka Biryani <b>5 10 12 13</b>	10.95	King Prawn Biryani <b>1 5 7 13</b>	12.95
Lamb Biryani <b>5 13</b>	10.95	Kachi Biryani	11.95
Lamb Tikka Biryani <b>5 10 12 13</b>	11.95	Come with lamb shank. Served with special curry sauce	
Vegetable Biryani <b>1 5 13</b>	10.50	House Special Biryani	13.95
		Chicken, lamb, king prawn, peas & desi salad	

## SEAFOOD DISHES

La Minhaz gives you the opportunity to try some of the freshest seafood dishes from Bangladesh. The chef creates both traditional and modern dishes full of flavour.

<b>SISINGA CHINGRI KING PRAWN</b> (Hot, A Tasty Traditional Dish with a Modern Touch)	<b>11.95</b>
<b>CHINGRI JHOOL</b> (Hot or Medium) King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.	<b>11.95</b>
<b>LA MINHHAZ SALMON SPECIAL</b> Medium or Hot (Authentic North Indian dish cooked with cashew, almonds, tomatoes & butter.)	<b>12.95</b>
<b>FISH SPECIAL CURRY</b> (This dish uses authentic ingredients from Goa, using coconut, tamarind, garlic, ginger and freshly ground spices for a robust yet fresh & fragrant flavour)	<b>8.95</b>
<b>MACHLI ROSHUN</b> (Mild and Creamy, cooked with cheese, almond and coconut)	<b>8.95</b>
<b>MO'S KING PRAWN</b> (Hot and Creamy, cooked with cheese, almond and coconut)	<b>11.95</b>
<b>FISH SATKORA SPECIAL</b> (Bangladeshi boneless fish cooked with citrus fruit & chef's special spices & garnished with fresh coriander)	<b>8.95</b>
<b>CHINGRI CHILLI MASSALA</b> (Whole King Prawns cooked in fried onion pepper, fresh green chilli in a thick)	<b>11.95</b>

## TIKKA MOSALLA DISHES **3 10 13**

A very popular dish prepared in a very special tandoori massala sauce with almond powder, cream, yoghurt, exotic herbs and spices.

Chicken Tikka Mosalla <b>3 10 13</b>	8.75	Mixed Tandoori Mosalla <b>3 5 10 13</b>	10.50
Chicken Tikka Garlic Mosalla (new)	8.95	King Prawn Tikka Mosalla	11.95
Lamb Tikka Mosalla <b>3 10 13</b>	9.50	Chicken & Lamb Tikka Mosalla	9.50

## Signature Dishes

Selection of premium dishes prepared by using the chef's own knowledge & experience of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

<b>ROSTI LAMB</b> Succulent Lamb cooked with mosh onion, fresh green pepper, coriander, chilli & aromatic spices to give it a truly home style taste (Hot)	<b>9.95</b>
<b>CHICKEN SHASHLIK KORAI</b> Chicken pieces, green peppers, onions & tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite koraish dish. Garnished with fresh coriander & ginger.	<b>9.95</b>
<b>NEPALESE CHICKEN   LAMB</b> Cubes of chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.	<b>9.95</b>
<b>AFGHANI CHICKEN   LAMB</b> A must-try dish! Tender pieces of chicken or lamb, simmered in a flavorful blend of spices, chopped onion, red & green peppers, tomatoes, green chillies, and a unique Afghani chilli sauce.	<b>9.95</b>
<b>BALTI SYLHET CHICKEN   LAMB</b> Vibrant and tangy dish, combining garlic, spices, and chili powder for heat. The addition of tamarind and chef's recipes brings a zesty kick, while onions and fresh coriander add flavour and freshness. The La Minhaz special sauce ties everything together, creating a deliciously complex profile.	<b>9.95</b>
<b>SOUTH INDIAN GARLIC CHICKEN   LAMB</b> Delicious and aromatic dish. It features tender chicken pieces marinated with garlic, fresh onions, and a blend of spices. The special masala sauce gives it depth, while the chili sauce adds a spicy kick. Fresh coriander enhances the flavour and presentation.	<b>11.95</b>
<b>MURGH MOSALLAM</b> Chicken tikka cooked together with spiced mince meat in a medium spiced sauce, fresh tomatoes & coriander leaves & garnished with boiled egg.	<b>9.95</b>
<b>HONEY CHILLI GARLIC CHICKEN   LAMB</b> Delightful dish that balances sweet and spicy flavours. It features fresh chicken cooked with garlic and onions, seasoned with spices. The crust is often enhanced with crushed chili for heat, while honey adds a sweet taste, creating a delicious contrast.	<b>10.95</b>
<b>GOST SATKORA MOSALLA CHICKEN   LAMB</b> Prepared with Bangladeshi citrus fruit. This particular dish comes from the Sylhet region.	<b>9.95</b>
<b>URI CHICKEN   LAMB</b> A dish that features Uri beans, along with tomato paste and spices. Hot A tasty traditional dish with a modern touch, This combination can create a flavorful dish commonly found in Bangladeshi cuisine.	<b>9.95</b>

## House Special Dishes

<b>BALTI SPECIAL</b> (Hot or Medium) Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our mincemeat, balti sauce containing our own herbs and spices. Finished with fresh coriander.	<b>8.95</b>
<b>BUTTER CHICKEN</b> Authentic North Indian dish cooked with almonds, butter, onion & special sauce.	<b>8.95</b>
<b>REZALA CHICKEN   Lamb</b> Creamy cooked with Nigella seeds, Hot or Mild	<b>8.95</b>
<b>BALTI MOHARAJA HOT CHICKEN   LAMB</b> Balti Moharaja is a flavorful dish featuring chicken tikka or lamb cooked in a rich, spicy sauce. It typically includes cheese for creaminess, along with chef's recipes for texture and cream to balance the spices. It's a delightful mix of heat and richness.	<b>8.95</b>
<b>BALTI MOHARANI MILD CHICKEN   LAMB</b> Balti Moharani is a flavorful dish featuring chicken tikka or lamb cooked in a rich, spicy sauce. It typically includes cheese for creaminess, along with chef's recipes for texture and cream to balance the spices. It's a delightful mix of heat and richness.	<b>8.95</b>
<b>CHILLI GARLIC BALTI MASSALA MEDIUM OR HOT CHICKEN   LAMB</b> A spicy and flavorful Balti masala sauce infused with bold chili heat and aromatic garlic	<b>8.95</b>
<b>LAMB SHANK</b> Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.	<b>9.50</b>
<b>BALTI EXOTICA</b> A combination of tandoori chicken, chicken tikka, lamb tikka & king prawn cooked in a medium spiced balti. Authentically prepared with fresh herbs and spices.	<b>11.95</b>
<b>NAWABI PASSANDA</b> Tender sliced lamb pieces cooked in fresh cream, cultured yoghurt and mixed ground nuts. A very mild dish.	<b>9.50</b>
<b>MAKHANI CHICKEN TIKKA   LAMB TIKKA</b> Mildly spiced diced boneless chicken or lamb roasted in tandoori cooked in special sauce made with fragrant spices, ground almond, butter, cream and garnished with cheese.	<b>9.50</b>