RICES

Egg Fried Rice

Keema Mince Rice

Special Fried Rice

and carmelised onions

Eggs stir fried with basmati

rice and carmelised onions

Lightly spiced mice stir fried with

Basmati rice stir fried with peas

basmati rice and carmelised onions

Plain Rice Ideal accompanion for Indian and Thai dishes 2,75 Pilao Rice

Aromatic Basmati Rice cooked with cardamon pods, Cinamon Sticks and bay

Mushroom Rice Mushrooms tossed with

Rice and carmelised onions

Coconut Rice 2.80 Ideal accompanion for Indian and

Thai dishes

BREADS

Plain Nan Baked in our own tandoori oven

to make this fluffy bread

Keema Nan Mince lamb inside a fluffy nan

Garlic Nan Garlic Flakes infused and cooked with nan in tandoor

Peshwari Nan A popular nan, Almonds Coconut and cream and honey make this a nations favourite.

1.85 7\UdUH

Cheese & Chilli Nan 2.95 Cheddar Cheese and Green

Chillis . Garlic & Chilli Nan Garlic Flakes infused with 2.95

Green Chillis Gunpowder Nan 3.20 Made with Scotch Bonnet Chillis

Dishoom Nan 3,20 Spinach, garlic and green chillis make this a tasty nan.

DUfuh\ U 2,55

STUFFED VEGETABLE NAN 2.85

2,25

CHUNKY CHIPS

Mix country vegetables pureed into Nan

DRINKS

| Pepsi 1.5 | 2,50 |
|---------------------------------|------|
| 7UP 1.5I | 3,00 |
| Cobra non alco indian beer | 3,00 |
| Nonseco Non Alco wine Sparkling | 9,50 |
| Rose non alco Rose wine | 9,50 |

ICE CREAM

| Ben & Jerry Cookie Dough | 5,50 |
|-----------------------------|------|
| Ben & Jerry Chocolate Fudge | 5,50 |
| Ben & Jerry Phish Food | 5,50 |
| Banana Fritter | 4.50 |

SET MEALS

15,50

3.65

3,65

3.65

Chicken Tikka or Onion Bhajee Sag Aloo

Mains

Sundries

Chicken Tikka Masalla or Jalfrezi

Pilao Rice or Nan

12.50

Spring Rolls or Somosa

Side Bombay Aloo

Veg Tikka Massalla or Mix Veg

Sundries

Pilao Rice or Nan

DELIVERY SERVICE AVAILABLE MINIMUM £12

Order DIRECTLY, On Google or Download our APP Via APPLE STORE OR GOOGLE PLAY







BRISTOL GOOD FOOD

FOOD ALLERGIES

Before you order your food and drink, please speak to our staff if you want to know about our ingredients.



TAKE AWAY MENU



CORPORATE LUNCHES. **BRUNCHES & PARTY** CATERING AVAILABLE.

TELEPHONE 0117 214 0444 7-11 GLOUCESTER ROAD NORTH FILTON • BRISTOL • BS7 0SG

> ORDER DIRECTLY VIA www.maniks.co.uk AND JOIN OUR LOYALTY PROGRAMME FOR *FREE DISHES AND EXCLUSIVE OFFERS.

THAI APPETISERS

Gdf]b[Fc"q

3.20

3,40 GUHUm7\1WYb

Finest cuts of chicken breast fried in sauce

H\UI'D'UHYf

A mix of spring rolls, satay chicken, fishcakes, prawns on toast served with salad and dips 7.95

INDIAN APPETISERS

3.20

DcdUXca g (Plain or spicy) 0.75 7 cbXla Ybha HfUm 2.20

Light crispy filo wrapped vegetables

Onion salad, mint sauce, mango chutney and mixed pickle

Cblcb.6\U/YY

Chopped onions infused with gram flour, herbs and spices fried until golden

JY[YhUV`Y`Gca caU 3.20

Flour parcel infused with spices and coriander mixed vegetables fried

7\]W_Yb'H___U

Finest cuts of chicken breast marinated grilled

HUbXccfl? lbl DfUk ba 5.40

3.40

Large prawns marinated with herbs and then grilled

G\U\]'G\YY_'?YVUV 3,90 Finest cuts of lamb minced and marinated with herbs and then grilled

7.20 HUbXccf1'D'UHYf

Mix of all Tandoori favourites: chicken. lamb tikka, sheekh kebab and Tandoori chicken served with salad and dips

INDIAN TANDOORI MAINS

ALL SERVED WITH SALAD, DIPS AND A VEGETABLE CURRY SAUCE

7\]WYb'H__U

Chicken breast infused in yogurt, lemon juice and fresh ground spices and slow cooked

@Ua V'HI U Cuts of tender lamb infused in yogurt, lemon juice and fresh ground spices and slow cooked

7\]#@Ua V'G\Ug\`[_

A UTb]UHYX cj Yfb][\h]b ZYg\ g\Ug\]_gd]Wg UbX h\Yb [f] YX]b h\Y HUbXccf] cj Yb k Jh\ [fYYb VY dYddYfgz cb]cb WVYg UbX hca UhcYg"

Chicken 12.95 or Lamb 13.95

HUbXccf]'7\]WYb

Medium mature chicked on the bone mixed with tandoori spices and herbs slow cooked.

12,95 HUbXccf] A] ; f] 12,95 A combination of all our great tandoori dishes including chicken tikka, lamb tikka, sheekh kebab and tandoori chicken

HUbXccf]?]b[DfUk bg 12,95 Marinated and mixed with fresh spices, lemon juice, garlic, ginger and finally topped with caramelised

G\YY\?YVUV 8.95

Fresh minced lamb mixed with fresh ground spices, coriander, garlic and ginger

THAI GRILL DISHES

DUbYYf'GUlUm

Marinated in Satav Sauce consisting of peanuts, milk curd. A lovely Light flavoursome dish.

8.95 7\]WYb'GUtUm Succulent pieces of Chicken cooked in our special Satay Sauce

ENGLISH DISHES

9.95 7\\WYb'Ca \YHY

Chicken breast fried with eggs and served with chips

Aig\fcca 'Ca 'Yhhy 9.95 Mushrooms fried with eggs and

served with chips

SIGNATURE DISHES

ANY OF THESE DISHES CAN BE MADE WITH VEGETABLES

King Prawns ChickPeas Massalla '9,95 Prawns cooked

chickpeas light spices, coconut cream and balanced with fresh zest of lime juice

%&ž-) Tikka Tawa Massalla

The original tikka masala, a curry cooked with caramelised onions, garlic and tikka sauce, serve on a Griddle.

CHICKEN OR LAMB 12.95 KING PRAWNS 14.95

Almond Pasanda

A mild creamy dish cooked in spiced yogurt and flavoured with almonds and lovely coconut based sauce

CHICKEN KING PRAWNS

Puniabi Butter Chicken

Chicken Tikka in rich tomato, cream and butter sauce. Lovely flavorsome mild dish.

SaaG Lakan (Spinach)

Pop-Eyes favourite dish, spinach infused lightly spiced and with coriander, turmeric

CHICKEN OR LAMB 9,95 KING PRAWNS 11,95

Goan Fish Curry 11,95 White fish cooked with to aromatic spices in a medium curry sauce.

Piaz Jhol (Dupiaza Style) A light and flavoursome dish which is cooked with chunky onions, capsicum peppers and light herbs

CHICKEN OR LAMB 9.95 KING PRAWNS 11,95

11,95 Farsian Dhansak

Caramelised onions and spinach infused with coriander and house spices

CHICKEN OR LAMB 9.95 KING PRAWNS 11,95

Chicken Mango Delight

9,95

9.95

Cooked in coconut milk, mango pulp and chilli. Falvoursome with Sweet and Chilli Notes.

Lamb Nihari

A maharaja's favourite, slow cooked lamb in a spicy broth, with hints of garlic and ginger.

Scotch Bonnet Curry

11.95 The king of spicy, scotch bonnet chillies -not only hot but full of well-balanced

CHICKEN OR LAMB 9,95 KING PRAWNS 11.95

Dishes may contain or come into contact with WHEAT, EGGS, PEANUTS, and MILK, FISH, SHELLFISH and soy. For more information - please speak with a member of staff.

12.95

THE CLASSICS

THESE DISHES CAN BE MADE VEGETARIAN AND SOME VEGAN

?cfa U

A very mild curry made with a blend of cream, crushed almonds and fresh herbs

CHICKEN KORMA ΙΔΜΒ KORMA KING PRAWN KORMA

U'A UaaU``U

Mild creamy tandoori herbs cooked in thick sauce of coconut and almonds.

CHICKEN TIKKA MASALLA LAMB TIKKA MASSALLA 8.60 KING PRAWN TIKKA MASSALLA

Fc[Ub Chunky tomatoes cooked with fresh herbs on a bed of caramelised onions.

CHICKEN 8,60 LAMB KING PRAWN 11.95

6]fnUb]Biryani is a delicious savory rice dish

CHICKEN LAMR KING PRAWNS

A UXfUg Fresh peppers areen medium hot taste CHICKEN 8.60 KING PRAWN MADRAS

11,50 Ai [`Ul'6]fnUb] This regal rice dish fit for a

king. This recipe combines ingredients typical in the Muglai style of cooking and includes Chicken, Lamb and Fish topped off with an omlette.

>**UT**Yn] Chunky bell peppers and onions sauteed in a bed of caramelised onions. A dish that is full of flavour and hot 'n' spicy

CHICKEN JALFREZI 7,95 LAMB JALFREZI 8,60 KING PRAWN JALFREZI 11.95

THAI

Pad Thai Noodles

Rice noodles stir fried with bean sprouts and our own special Pad thai sauce

CHICKEN /LAMB 11,95 KING PRAWNS 12.95

fYYb'7i ffm

Highly fragrant dish infused with lemongrass and thai herbs in a thin curry sauce. Chicken 7,95 - Lamb 8,60 - King Prawns

VEGETABLE SIDES

(**Vegan) - SMALL SIDE £4.20 OR AS A LARGE MAIN DISH £8.95

Butternut Squash ** Chunks of

butternut squash in a curry sauce

Mushroom Bhaiee**

Button mushrooms stir fried in a garlic and curry sauce

Chana Massalla**

Chick cooked peas aromatic herbs and spices

Sag Aloo**

Fresh Spinach and Potatoes cooked with light Spices

Bombay Aloo**

Potatoes tossed in a bed of caramelised onions.

Gunpowder Aloo**

Green Chillis and Potatoes cooked in a bed of onions.

Sag Paneer

Spinach and Milk curd cooked in bed of light spices

Tarka Dhall**

Red and Chick lentils cooked with garlic and onions

Green Salad**

Seasonal salad leaves, cucumber. tomato.

Yogurt Infused with cucumber or onion