

vegetable side dishes

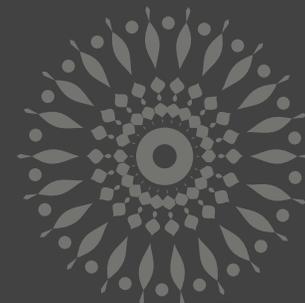
dry mixed vegetables	3.50
mushroom bhaji	3.50
saag bhaji <small>spinach in spices.</small>	3.50
bombay aloo <small>potatoes in spices.</small>	3.50
aloo gobi <small>potatoes and cauliflower in spices.</small>	3.50
vegetable curry	3.50
bindi bhaji <small>okra in spices</small>	3.50
sag aloo <small>spinach and potatoes in spices.</small>	3.50
tarka dhall <small>lentils with garlic.</small>	3.50
chana bhajee <small>chick peas in spices.</small>	3.50
sag paneer <small>spinach and light cottage cheese.</small>	3.90
paneer aloo chilli <small>cheese & potato with green chilli.</small>	3.90
raitha	1.50
house special salad	3.50

rice

boiled rice	2.20
pilau rice	2.70
fried rice	2.70
egg fried rice	3.00
garlic fried rice	3.00
chana fried rice <small>chick peas</small>	3.00
special fried rice <small>egg, peas and onions</small>	3.20
vegetable rice	3.20
mushroom rice	3.20
keema rice <small>minced lamb and onions</small>	3.50

naan breads

plain naan	1.80
garlic naan	2.30
garlic and coriander naan	2.50
garlic and onion naan	2.50
garlic and keema naan	2.80
keema naan	2.50
cheese naan	2.50
peshwari naan	2.50
<small>crushed sultanas, coconut and almonds (sweet)</small>	
kulcha naan <small>crushed vegetables.</small>	2.80
tandoori Roti	1.90
paratha	1.80
chapathi	1.40
chips	1.80



purnima

indian cuisine

DELIVERY SERVICE AVAILABLE
within 3 mile radius, minimum order £10

10% Discount on Takeaway
on orders over £10

622 Bearwood Road, Bearwood
Birmingham, B66 4BW

Tel: 0121 420 4499
Tel: 0121 420 3987



purnima

indian cuisine



starters

mushroom bhaji	3.20
onion bhaji	2.80
aloo pakora	2.80
paneer pakora	3.50
paneer chilli	3.80
samosa (meat & veg)	2.80
puree (aloo / chicken / prawns / sardines)	3.50
lamb chops	3.80
chicken or aloo chaat	3.20
sheek / shami kebab	3.20
chicken tikka	3.20
lamb tikka	3.50
tandoori chicken	3.20
duck tikka	4.80
salmon tikka	3.70
fish tikka (cod)	3.70
bengal tilapia fish	4.20
nargis kebab	3.70
tandoori mix platter	4.50
purnima special grill (2 persons)	9.90
prawn cocktail	3.50
chicken pakora	3.50
popadoms	0.70
pickles & chutneys	0.80

tandoori main courses

tandoori mixed grill	10.90
chicken tikka	7.00
tandoori chicken	7.00
lamb tikka	7.50
chicken / lamb shashlick	7.90
duck tikka	9.90
salmon tikka	7.40
fish tikka	7.40
tandoori king prawn	10.90
lamb chops	7.60

chef's recommendation

cod tikka bhuna	8.90
chunks of marinated cod cooked with onions, peppers and served medium strength.	
murghiwala	8.50
strips of tandoori chicken, keema and boiled egg cooked in a fairly dry sauce.	
chicken or lamb tikka mosalla	7.70
cooked with fresh cream, coconut and almond with a hint of tandoori spice	
butter chicken	7.70
chargrilled chicken cooked with butter, cream, ground almond, tomato paste, producing a velvety, rich, flavoursome dish.	
chicken or lamb tikka jalfrezi	7.90
hot and spicy with mixed peppers, onions, green chillies and coriander.	
kala mirchi	8.50
a dish not for the faint hearted! toasted birds eye chilli, fresh green and ground chilli are used to produce a hot yet flavoursome dish.	
chicken or lamb tikka pasanda	7.70
an aromatic speciality cooked with ground pistachios, cream and a hint of yoghurt.	
purnima special stir fry	11.90
stir fried chicken and king prawn with sliced garlic, peppers, spring onions, tomatoes, coriander and a hint of chilli. served with a fresh green salad.	
tawa	9.50
a stir fried sizzling speciality consisting of minced and shredded lamb with spring onion and a hint of tamarind and chilli.	
bengali tilapia fish	9.90
pan fried fillets of an exotic white fish, smeared with a coriander & mint paste, caramelised onions and turmeric. served with steamed rice and fresh green salad.	

biryani

a classic dish from india and persia which is cooked with basmati rice and saffron. complemented with a vegetable curry.	
purnima special biryani	11.90
chicken tikka, lamb tikka and prawns with an omelette on top.	
chicken	8.50
lamb	8.90
prawn	8.90
chicken tikka or tandoori chicken	9.20
lamb tikka	9.20
king prawn	10.90
vegetable	7.90

traditional classics

chicken	6.70
lamb or prawn or keema	7.10
chicken tikka or tandoori chicken	7.60
lamb tikka	7.60
duck tikka	8.90
king prawn	8.90
vegetable	6.50

curry	mild to medium spiced dish, served fairly saucy
korma	very mild dish, suitable for beginners
madras	hot saucy dish with a hint of lemon
vindaloo	very hot, fiery dish cooked with chilli
dhansak	a beautiful array of spices cooked with pineapple, lentils and lemon juice producing a sweet and sour and slightly hot dish.
pathia	a slightly hot and sour dish prepared with tomato puree, onions and black pepper.
bhuna	a fairly thick, dry textured dish cooked with onions and tomato.
methi	cooked with distinctive fenugreek and onions to create a tasty, fragrant dish.
rogon josh	a medium strength dish cooked with selected spiced & herbs, onions and garnished with glazed cherry tomatoes
dupiaza	medium quantity of cubed onions, peppers and tomato. Seasoned with spices and herbs.
sagwalla	a dry dish cooked with spinach to a medium strength.
asari	cooked in medium spices with chopped ginger
korahi	browned chunky onions, peppers and tomato in a thick textured dish. slightly rich in taste.

balti

a firm favourite cooked with sauteed onions, tomatoes and julienne peppers with freshly ground tempered spices and coriander

chicken	7.00
lamb or prawn or keema	7.40
chicken tikka or tandoori chicken	7.90
lamb tikka	7.90
duck tikka	9.00
king prawn	9.00
vegetable	6.50
purnima special balti	9.50
chicken tikka, lamb tikka and tandoori chicken	

any items from below can be added to your choice of balti. Each additional item is an extra 50p.
aloo • saag • paneer • bindi • gobi • mushroom • dhall • chana egg • green chilli • sliced garlic • mixed vegetables • extra tomatoes extra onions • extra coriander • madras hot • vindaloo hot