

FRIENDS

Refined Indian Cuisine

Bank Street
Bishops Waltham
Hampshire
SO32 1AN

Parking at rear of the restaurant
in the main car park for Bishops Waltham

TAKE AWAY MENU

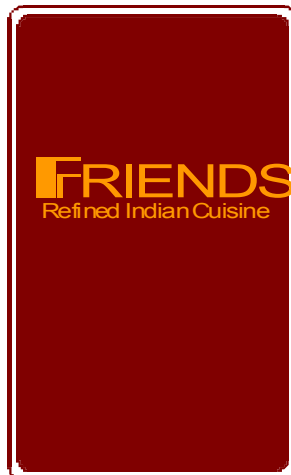
Telephone
01489 891791 or 896029

www.friendsric.com ~ info@friendsric.com

Open 7 days a week

Opening Hours

5.00pm – 11.00pm



The restaurant is available for private parties
at lunch times 7 days a week
(Please enquire for further details)

All major credit cards accepted

Starters

Squid

Rings of baby squid stir fried in a wok with a goan masala sauce

Tiger Prawns

Deep fried tiger prawns served with a spicy tomato sauce

King Prawn Pancake

King prawns cooked in a wok with subtle spices and served wrapped in a pancake

Fish Cakes

Filletted fresh water fish with selected herbs and spices fashioned into cakes and deep fried

Traditional Chicken Tikka

Friends version of this famous tikka ~ Prepared with a pepper infused marinade

Green Herbs Chicken Tikka

A subtle combination of green chilli, coriander, curry leaves and fresh mint

Turmeric Flavoured Chicken Tikka

Prepared with light spices and infused with a tumeric marinade

Trio of Chicken Tikka

A delightful combination of Chicken Tikka, Green Herbs Chicken Tikka and Tumeric Flavoured Chicken Tikka

Lamb Sheek Kebab

Minced lamb kebab ~ stuffed with cheese and chilli

Lamb Shami Kebab

Minced lamb ~ pan fried wrapped with onions and peppers

Lamb Tikka

Friends version of the famous lamb tikka ~ Prepared with robust spices, ginger and coriander marinade

Onion Bhajees

Home style, onions and fine chopped vegetables with fresh coriander then deep fried

Paneer Pancake

Cubes of home made cottage cheese tossed with robust spices served wrapped in a pancake

Grilled Asparagus

Grilled with honey and caramelised ginger served with a delicious lemon chilly chutney

Chicken Chat Salad ~ served warm

Diced tender chicken served with onions, cucumber, carrot, finely chopped fresh coriander, green chilli and fresh ginger

Aloo Chat Salad ~ served warm

Savoury diced potato served with onions, cucumber, carrots, fine chopped fresh coriander, green chilli and fresh ginger

Goats Cheese Salad

Crumbled goats cheese served with fresh green salad, roasted cherry tomatoes and our house salad dressing

Tandoori Grilled Main Courses

cooked in the clay oven

All the grill dishes served with fresh green salad
and home style mint sauce

Traditional Chicken Tikka

Friends version of this famous tikka dish ~ Prepared with a
pepper infused marinade

Half Tandoori Chicken

Traditional tandoori chicken with the added flavours of mint
and lime

Lamb Tikka

Friends version of the famous lamb tikka ~ Prepared with
robust spices, ginger and coriander marinade

Tandoori King Prawns

Marinated with ginger, garlic, chilli, turmeric and a hint of
fresh mint

Salmon Tikka

Marinated with aromatic spices and cooked in the clay oven

Grill Selection

A combination of all the above tandoori dishes

Chef Specials

Punjabi Karahi Chicken Tikka

Traditional chicken tikka cooked in a wok with square cut
onions, peppers, and fine chopped garlic

Goa Green Chicken Curry

Goan style chicken curry cooked with green herbs and
strong flavours of methee (fenugreek leaves)

Achari Chicken or Lamb

Cooked with sun dried tomatoes, Brazilian lime and pickling spices

Garlic Chilli Chicken

Shredded chicken pieces cooked with aromatic spices
with long chopped onions and garlic

Punjabi Karahi Lamb

Slow cooked lamb, cooked in a wok with square cut onions,
peppers, and fine chopped garlic

Gosht Katta Lal Mirchi

A popular home cooked lamb dish from the south of India
with strong flavours of crushed red chilli, coriander and lemon

Shahi King Prawns

Succulent king prawns cooked in a subtle lemon flavour spicy
sauce made with tomatoes, onions and peppers

Malabar Fish Curry

Salmon pieces slow cooked with tamarind and fresh spinach

Mangalore Prawns

Tiger prawns cooked with coconut and crushed red chilli

Masala Dishes

Friends version of the traditional favourite masala dish
Marinated in yoghurt, mixed herbs and spices. Then cooked in the tandoor
and finished in our special blend of masala sauce

Chicken or Lamb Tikka
Salmon Tikka
Chicken Chilli
Tandoori King Prawn

Kurma Dishes

North of India style
Rich mild aromatic spices and nuts are the key ingredients
in the north of India style kurma

Chicken Tikka
Chicken or Lamb
King Prawn

Pasanda Dishes

A mild fragrant dish best described as the next step up from kurma
with additional flavours of cashew nut, almond and pine nuts

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Jalfrezi Dishes

A thick yet tangy dry dish , cooked with home style long cut
onions, peppers and fresh green chilli ~ Fairly hot to the taste

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Biryani Dishes

The biryani originated from the chefs who cooked for the moguls
Spices were carefully selected and cooked together with chicken
or lamb ~ Rice was added towards the end. Friends version
is served with vegetable curry and pomegranate raitha

Chicken Tikka
Chicken or Lamb
Prawn
King prawn
Vegetable

Madras Dishes

Friends refined version of the famous madras is prepared with robust fresh ground spices and crushed red chilli

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Bhuna Dishes

A fairly dry dish compared to curry yet the fresh onions are cooked to perfection with bay leaf to give the distinctive flavour of bhuna

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Rogon Dishes

A rich tasting dish prepared with a large quantity of tomatoes tossed with onion and garlic finished with a touch of garam masala to give the aromas of the famous rogon

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Dansak Dishes

A southern speciality of blended aromatic spices cooked with lentils to give a thick sauce ~ A hot, sweet and sour dish

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Pathia Dishes

Originating in the north, Pathia dishes have that distinctive tangy flavour which come from squeezed lemon, fresh tomato and onions

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Balti Dishes

Prepared with freshly ground black pepper, fennel seeds, onion, sun dried tomato and yellow peppers

Chicken Tikka
Chicken or Lamb
Prawn
King Prawn

Vegetable Main Courses

A selection of seasonal fresh vegetables cooked
in the following styles

Vegetable Masala
Vegetable Kurma
Vegetable Jalfrezi
Vegetable Dupiaza

Vegetable Side Dishes

Vegetable Curry or Dry Vegetable
A selection of freshly cut vegetables
Saag Bhaji
Fresh spinach tossed with onion and garlic
Methee Palak
Fresh fenugreek leaves cooked with onions and garlic
Bombay Aloo
Spicy potatoes
Mushroom Bhaji
Cauliflower Bhaji
Saagwala Daal
Fresh spinach tossed with garlic and lentils
Tarka Daal
Five pulses of lentils to give a distinctive taste with garlic
Bindi Bhaji
Fine long cut fresh okra with onions and garlic
Tandoori Broccoli
Served with strained yoghurt and green herbs
Raitha
Tempered yoghurt with fennel seeds and pomegranate seeds

Rice

Steamed Rice
Pilau Rice
Aged Basmati rice with saffron
Keema Rice
Fried steamed rice with minced lamb and onions
Mushroom Fried Rice
Mushroom fried with aged basmati rice
Lemon Rice
Lemon zest fried with aged basmati rice

Fresh Breads

Plain Naan
Peshwari Naan
Ground almonds, cashew nuts, coconut and raisins
Keema Naan
Stuffed with minced lamb
Chilli Cheese Naan
Garlic Naan
Tandoori Lachha Paratha
Layered bread
Mint Paratha
Tandoori Roti

Sundries

Papadum Spicy or Plain
Onion Salad, Mango Chutney, Mint Sauce ~ per portion

All of our dishes may contain traces of nuts