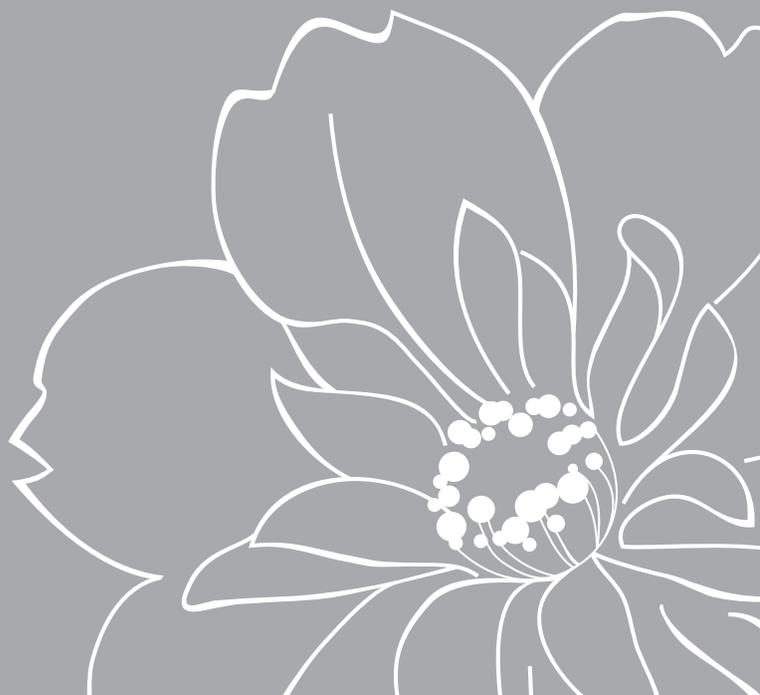


**PAPRIKA**  
CLUB  
FINE DINING



## Starters

All Starters are served with chutney, dips & salad

### Chicken Shaslick **£4.25**

Very tender diced chicken, grilled with tomatoes, onions & green peppers. Complemented by fresh salad and delicious dips.

### Chicken Tikka **£3.95**

Succulent bite sized pieces of chicken, cooked over charcoal.

### Tandoori Chicken **£3.95**

Young spring chicken marinated in yogurt, herbs & spices.

### Sheek Kebab **£3.95**

Tender minced lamb seasoned with onions, fresh mint, herbs & a touch of ground spices roasted in the tandoor on skewers.

### Lamb Tikka **£4.50**

Succulent bite sized pieces of lamb, marinated in fresh ground spices and herbs, cooked over charcoal.

### Nargis Kebab **£4.50**

Boiled egg covered in spiced mince lamb, served with an omelette on top.

### Samosa **£3.75**

Meat / Vegetable in a triangular shaped pastry stuffed with mildly spiced minced lamb or vegetables.

### Chicken / Prawn Puree **£3.95**

Diced pieces of chicken or prawn gently spiced. Served on a crispy yogurt bread.

### Tandoori Mixed Starter **£4.30**

Consists of lamb tikka, chicken tikka and sheek kebab.

### Stuffed Peppers **£4.25**

Whole green pepper baked in the tandoor & stuffed with spiced minced lamb, chicken or vegetables.

### Paprika Special Starter **£4.30**

Fish tikka, onion pakora and chicken tikka.

### Bombay Wrap **£4.40**

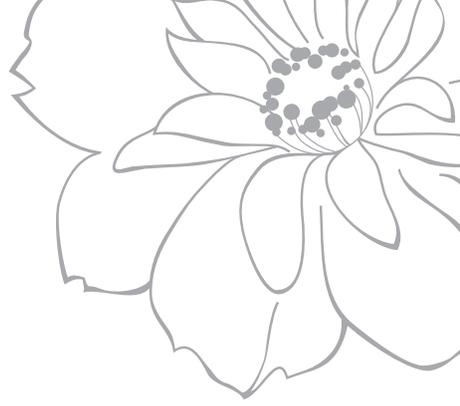
Stir fried chicken & sweetcorn in a tortilla wrap.

### Sweet Chilli Stir Fry **£4.20**

Indian style stir fry sliced tandoori baked chicken cooked in a sweet chilli sauce with hint of tamarind, sliced peppers & onions with a touch of smoked sun dried red chillies.

### Chicken Pakora **£4.20**

Strips of chicken breast coated in spicy batter sauce then deep fried.



## Vegetarian & Seafood

### Onion Pakora **£3.70**

Finely chopped onions, seasoned with herbs and spices.

### Samosa Chat **£3.90**

Vegetable samosa with chick peas and topped with medley of chutneys and yogurt dips.

### Paneer Shashlick **£3.90**

Indian cheese grilled with tomatoes and peppers.

### Garlic Mushroom **£3.70**

Whole mushrooms fried in garlic butter.

### Fish Tikka **£4.75**

Oven baked fish cutlets marinated in herbs & spices.

### Tandoori King Prawns **£4.95**

Giant tiger prawns, marinated in special Paprika spices & herbs, full of flavour.

## Appetiser for 4 People

### Special Tandoori Platter **£12.95**

A selection of our finest tandoori starter, chicken tikka, lamb tikka, fish tikka and sheek kebab.

### Seafood Platter **£14.95**

Exotic combination of tandoori king prawns, fish tikka, prawn puree and fish pakora.

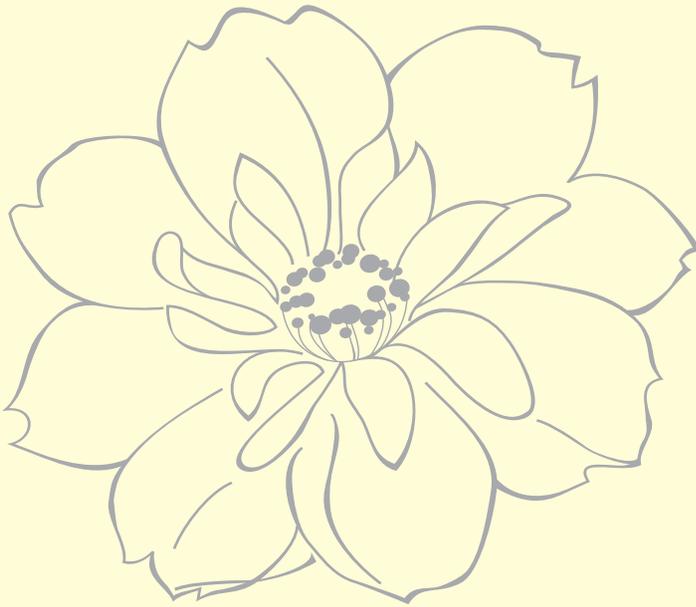
### Vegetarian Platter **£11.95**

Mixture of onion pakora, vegetable samosa, garlic mushroom & vegetable puree.

### Mixed Platter **£12.95**

Onion pakora, vegetable samosa, sheek kebab and chicken tikka.





## On The Mild Side

### **Chicken Tikka Masalla - n**

**£8.95**

Diced pieces of chicken tikka, cooked in sauce made with delicate blends of aromatic spices and herbs, simmered in cream.

### **Chicken Tikka Makhani - n**

**£8.95**

Spiced diced chicken roasted in clay oven, cooked in Paprika Club's special sauce.

### **Chicken Tikka Pasanda - n**

**£8.95**

Diced pieces of lamb or chicken, mildly spiced with cream and mixed nuts, recommended for any customer - A mild dish.

### **Jhinga Masalla - n**

**£10.95**

This dish captures exquisite flavours of giant king prawns, roasted in tandoor, cooked in mild spices with cream and a touch of butter to our own recipe.

### **Butter Chicken**

**£8.95**

Diced pieces of chicken, cooked with butter, mild spices in a rich & creamy sauce.

### **Salmon Tikka Makhani - n**

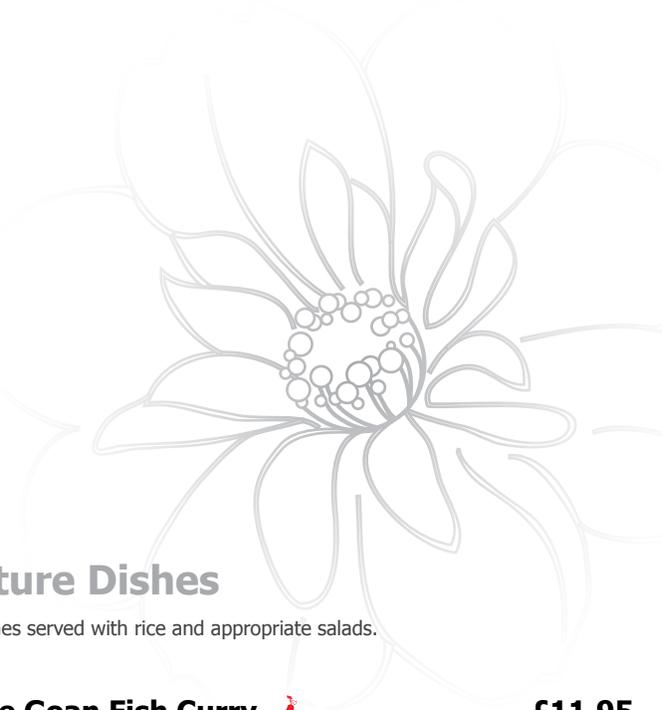
**£10.95**

Salmon steak, cooked with mild spices, cream & Paprika Club's own recipe.

### **Chicken Tikka Aam**

**£8.95**

Tandoori roasted chicken in a sweet and sour sauce with mango & yogurt. A very tasty dish.



## Signature Dishes

All below dishes served with rice and appropriate salads.

### **Exquisite Goan Fish Curry** 🌶️ **£11.95**

Bangladeshi fresh water fish, delightfully prepared with garlic, mustard seed, curry leaf, peppers, onions & tomatoes. Garnished with coriander.

### **Sea Bass Supreme** **£13.95**

Marinated with special fish spices, tumeric garnished with baby aubergine.

### **Monk Fish Fantasy** **£13.95**

Monk fish marinated in herbs and spices with a generous touch of coriander.

### **Tamarind Chicken** **£11.95**

Chunks of chicken cooked with a variety of herbs and spices in a tantalising sauce.

### **A Sylheti Special** 🌶️🌶️🌶️ **£11.95**

An authentic dish, full of flavour. Diced chicken, extensively treated with selected spices & sun dried red chillies & scotch bonet.

### **Hot & Spicy Lamb with Potato Straws** 🌶️🌶️🌶️ **£11.95**

Lamb prepared in a hot and spicy sauce, garnished with potato straws.

### **Jhinga La Jawab** 🌶️ **£12.95**

Tandoori baked king prawns stir fried in a medium spicy sauce, garnished with French beans.

### **Maharaja Special** 🌶️ **£11.95**

Tandoori baked chicken tikka, cooked together with spiced minced lamb, onions, green pepper, tomatoes & a touch of jalapeño peppers. Recommended for the spicy lover!

### **Lasani** **£11.95**

Aromatic Eastern chicken curry, cooked with a subtle blend sweet & sour favours. Flavoured with tomato pulp, yogurt, garnished with coriander & pineapple.



## Chef's Recommendations

### Tawa 🌶️

A must try dish. Using curry leaves, tomatoes, fresh garlic, peppers, mustard seeds, green chillies and onions in a spicy sauce. Served on a sizzler.

### Morchi 🌶️

Succulent pieces of chicken or lamb, cooked with onion, green pepper, herbs and a combination of spices, fresh chilli and coriander, creating a very tasty dish.

### Korai

Diced pieces of barbecued chicken, cooked with chunks of green peppers, onions, tomatoes, fresh coriander and a touch of ginger.

### Jalfrezi 🌶️🌶️

Cooked with onion, green pepper, spices and herbs, flavoured with coriander, slightly hot and very tasty dish - Recommended.

### Rezala 🌶️🌶️

A classic dish from North of Bengal, tastefully spiced with a combination of herbs & spices. Garnished with red peppers & coriander - Recommended, hot.

### Chilli Masalla 🌶️🌶️

Succulent pieces of chicken or lamb tikka, cooked with combination of green herbs, spices, fresh chillies, flavoured with tomatoes and coriander creating a slightly hot and very tasty dish.

### Shashlik Bhoona 🌶️

Tandoori baked chicken tikka, capsicum, onions & tomatoes cooked together for a unique taste.

### Keema Peas Special 🌶️ **£8.95**

Spiced mince lamb cooked together with green peas, sliced green chillies, fresh herbs & spices, garnished with a generous touch of coriander.

### Salmon Ke Kazana 🌶️ **£10.95**

Pan fried salmon pieces, cooked with a dozen fresh herbs & spices, garnished with coriander. Cooked to medium strength - Fish lovers delight.

Chicken

**£8.95**

Lamb

**£8.95**

King Prawn

**£10.75**

## **Tandoori Special**

The following dishes will be served with appropriate salad & dips

### **Tandoori Chicken £9.50**

Tender half chicken, marinated in yogurt, herbs and paprika spices.  
Served with fresh salad.

### **Chicken Tikka £9.50**

Bite sized pieces of succulent marinated chicken, roasted in the tandoor. Served with fried onions, fresh salad and mint dips.

### **Chicken Shaslick £9.90**

Very tender diced chicken, grilled with tomatoes, onions, red & green peppers. Complemented by fresh salad and mint dips.

### **Tandoori Mix Special £10.90**

A selection of tandoori chicken, chicken tikka, tandoori king prawn & fish tikka. Served with nan bread, accompanied by fresh salad and mint dips.

### **Tandoori Fish Tikka £11.90**

Mouth watering salmon chunks marinated in lemon juice, turmeric, Paprika Club's special sauce. Served with rice, fresh salad & special sauce - Cooked to perfection.

### **Tandoori King Prawns £12.95**

Tiger prawns marinated in yogurt, herbs and spices, roasted in tandoor. Served with rice accompanied by fresh salad mint dips.

### **Paneer Shashlik £8.90**

Indian cheese grilled with onions, tomatoes and green peppers.



## Old Time Favourites

Enjoyed by generations of Asian food lovers.

### Bhuna

Cooked in a thick sauce with finely chopped onions and tomatoes flavoured with green herbs.

### Dupiaza

Cooked with chopped green peppers and onions, garnished with fresh coriander.

### Pathia

Cooked in medium spices producing a hot and sour taste.

### Ceylon 🌶️🌶️

Ceylon is the name given to a curry recipe with the key ingredients being coconut, lemon and a special spice mix which is hot.

### Sagwalla

Cooked with fresh spinach, spices and herbs producing a medium strength dish.

### Korma - n

Mildly spiced, flavoured with dried nuts, simmered in cream.

### Dhansak

Cooked with lentils, spices and fresh herbs producing a hot and sour taste.

### Rogan Josh

A double prepared dish, first cooked with methi leaves, then flavoured with tomatoes, onions and fresh herbs.

### Garlic Bhuna

Cooked with chopped spring onion, fresh garlic, herbs, spices and a touch of coriander.

### Madras 🌶️🌶️🌶️

This dish does not need any explanation, a truly majestic dish.

|                      |               |
|----------------------|---------------|
| <b>Chicken</b>       | <b>£7.90</b>  |
| <b>Lamb</b>          | <b>£8.50</b>  |
| <b>Prawn</b>         | <b>£7.90</b>  |
| <b>King Prawn</b>    | <b>£10.50</b> |
| <b>Chicken Tikka</b> | <b>£8.50</b>  |
| <b>Vegetable</b>     | <b>£6.90</b>  |

## Balti Dishes

A very popular dish in the Midlands. A combination of herbs & spices make this dish very tastefully spicy, with onions, tomatoes and a generous touch of fresh coriander.

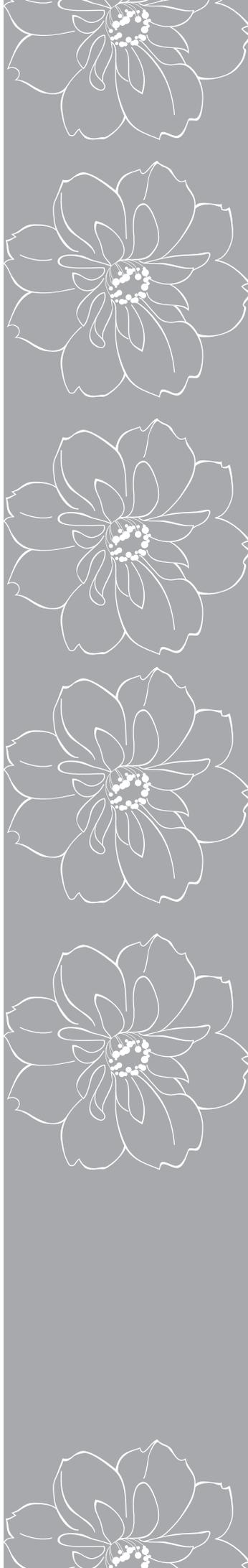
|   |               |
|---|---------------|
| <b>Chicken Balti</b>                          | <b>£8.20</b>  |
| <b>Lamb Balti</b>                             | <b>£8.50</b>  |
| <b>Prawn Balti</b>                            | <b>£8.20</b>  |
| <b>King Prawn Balti</b>                       | <b>£10.90</b> |
| <b>Vegetable Balti</b>                        | <b>£7.50</b>  |
| <b>Mixed Balti</b><br>(Chicken, lamb & prawn) | <b>£8.50</b>  |
| <b>Chicken Tikka Balti</b>                    | <b>£8.50</b>  |

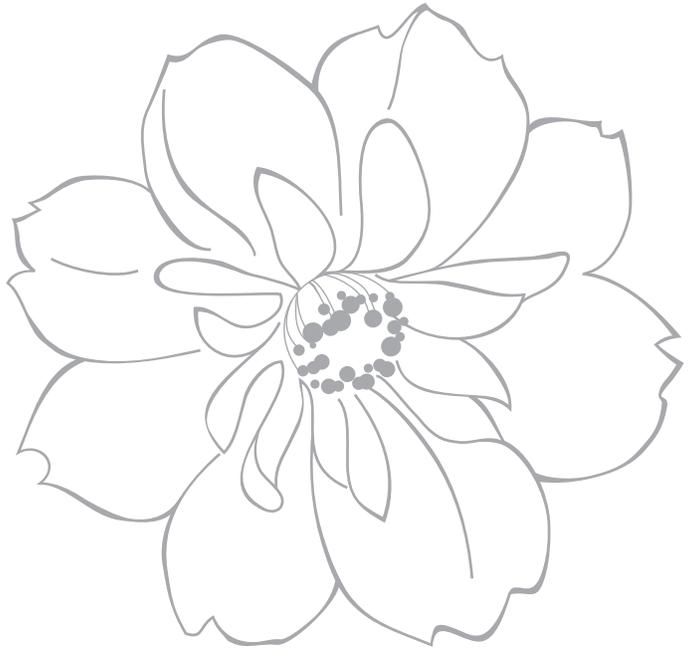
Extra mushrooms or any other vegetables can be prepared with the above dishes extra £1.00 Recommended with nan bread

## Biryani Specialities

A truly majestic dish with special basmati rice, treated together with lamb, chicken or vegetables in ghee (clarified butter) with delicate spices and herbs. Served with fresh vegetable curry.

|   |               |
|---|---------------|
| <b>Chicken Biryani</b>  | <b>£9.50</b>  |
| <b>Lamb Biryani</b>   | <b>£9.90</b>  |
| <b>Prawn Biryani</b>  | <b>£9.50</b>  |
| <b>Vegetable Biryani</b>  | <b>£8.50</b>  |
| <b>Tandoori Chicken Biryani</b>                                 | <b>£9.90</b>  |
| <b>Chicken Tikka Biryani</b>                                    | <b>£9.90</b>  |
| <b>Malayan Chicken Biryani</b><br>Pineapple & omelette dressing | <b>£8.95</b>  |
| <b>King Prawn Biryani</b>                                       | <b>£11.95</b> |





## Pure Vegetarian Specialities

### **SIDE DISHES £3.95**

#### **Mixed Vegetable**

Cooked in herbs & spices

#### **Bombay Potato**

Spicy potatoes

#### **Saag Aloo**

Spinach & potato

#### **Vegetable Chana**

Chick peas, cooked in fresh spices.

#### **Aloo Gobi**

Potato and Cauliflower

#### **Gobi Brinjal**

Cauliflower & Aubergine

#### **Saag Paneer**

#### **Tarka Dhall**

#### **Massala Courgettes**

#### **Paneer Makhani - n**

#### **Chana Bhoona**

#### **Mushroom Chana**

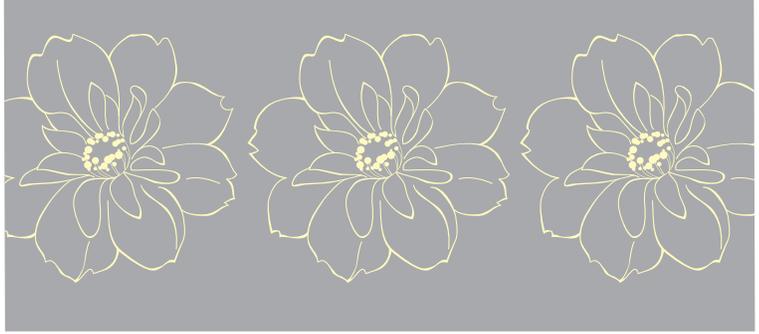
#### **Mushroom Bhaji**

#### **Brinjal Bhaji**

#### **Saag Bhaji**

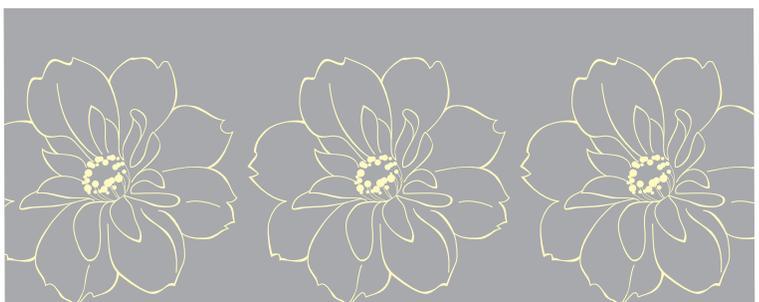
#### **Bindi Dupiaza**

The above vegetable dishes can be prepared as a Main Dish at an extra charge of £2.95



## Breads & Rice

|   |              |
|---|--------------|
| <b>Nan</b><br>Freshly baked leavened bread.   | <b>£2.20</b> |
| <b>Peshwari Nan - n</b><br>Honey & almond   | <b>£2.70</b> |
| <b>Keema Nan</b><br>Minced lamb   | <b>£2.90</b> |
| <b>Garlic Nan</b>   | <b>£2.70</b> |
| <b>Paprika Club's Special Nan</b><br>Leavened bread, baked with onions, garlic & green pepper with a touch of coriander.                          | <b>£2.90</b> |
| <b>Cheese, Garlic &amp; Coriander Nan</b>   | <b>£2.90</b> |
| <b>Red Onion Nan</b>  | <b>£2.70</b> |
| <b>Tandoori Roti</b>  | <b>£2.20</b> |
| <b>Chapati</b><br>Wholemeal bread baked on tawa.  | <b>£1.50</b> |
| <b>Batura</b><br>Delicate puffy yogurt bread.   | <b>£2.20</b> |
| <b>Parata</b><br>Wholemeal bread, rolled & fried in butter - Chef's favourite.  | <b>£2.70</b> |
| <b>Flavoured Pilau Rice</b><br>Basmati rice   | <b>£2.90</b> |
| <b>Fried Rice</b>   | <b>£2.80</b> |
| <b>Plain Rice Steamed.</b>  | <b>£2.30</b> |
| <b>Vegetable Pilau Rice</b>   | <b>£3.20</b> |
| <b>Mushroom Pilau Rice</b>  | <b>£3.20</b> |
| <b>Egg Fried Rice</b>   | <b>£3.20</b> |
| <b>Keema Pilau Rice</b>   | <b>£3.50</b> |
| <b>Paprika Club's Special Fried Rice</b><br>Chicken, meat, prawn, french beans, stir fried with rice and fresh coriander. A delicious speciality. | <b>£3.90</b> |
| <b>Plain or Spicy Papadum</b>   | <b>£0.75</b> |
| <b>Selection of Chutney &amp; Pickles (Per serving)</b>   | <b>£0.50</b> |





## European Dishes

Served with chips & salad.

**Boneless Fried Chicken** £8.95

**Scampi & Chips** (Processed) £8.95

**Choice of Omelettes** £8.95

Above dishes served with appropriate vegetables.

## Set Meals

### Banquet Party Menu

#### Starters:

Onion Bhaji  
Vegetable Samosa  
Chicken Tikka  
Sheek Kebab

#### Main Course:

Lamb Shashlick Bhuna  
Chicken Tikka Masalla  
Chicken Morchi

#### Side Dish:

Saag Aloo

#### Sundries:

Pilau Rice  
Nan Bread  
Special Nan

#### Tea or Coffee

£15.95 Per Person  
(Can be adapted for any number of people - min 4)

**£18.95pp**

n Contain Nuts

➤ Subtle Spice

➤➤ Fairly Hot

➤➤➤ Hot

**All Prices are inclusive of V.A.T**  
**Gratitude to your own discretion.**



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