

P|C

PAPRIKA CLUB

Restaurant | Takeaway | Home Delivery



22 Regent Street, Royal Leamington Spa, CV32 5EH
T: 01926 42 82 72



| Starters to begin

All starters are served with chutney, dips and salad

Chicken Shaslick 4.5
Very tender diced chicken, grilled with tomatoes, onions & green peppers. Complemented by fresh salad and delicious dips.

Chicken Tikka 4.5
Succulent bite sized pieces of chicken cooked over charcoal.

Tandoori Chicken 4.5
Young spring chicken marinated in yoghurt, herbs and spices.

Sheek Kebab 4.5
Tender minced meat seasoned with onions, fresh mint, herbs and a touch of ground spices roasted in the tandoor on skewers.

Chicken/ Prawn Puri 4.5
Diced pieces of chicken or prawn gently spiced. Served on a crispy puri bread.

Tandoori Mixed Starter 4.5
Consists of chicken pakora, chicken tikka and sheek kebab

Chicken Tikka Pakora 4.5
Strips of chicken breasts cooked in spicy batter sauce then deep fried

| Vegetarian & Sea Food

Onion Pakora 4
Finely chopped onions, seasoned with herbs and spices.

Paneer Shaslick 4
Indian cheese grilled with tomatoes and peppers.

Samosa 4
Meat/ Vegetable in a triangular shapes pastry stuffed with mildly spiced minced meat or vegetables

| Appetiser for 4 People

Special Tandoori Platter 14
A selection of our finest tandoori starter, chicken tikka, chicken pakora, fish tikka and sheek kebab.

Mixed Platter 14
Onion pakora, vegetable samosa, sheek kebab and chicken tikka.

Banqueting NIGHT

Every Monday

Enjoy:
Any Starter
Any Main
Any Rice or
Any Bread

£14.50

(T&Cs apply)

PAPRIKA
C L U B

FINE HOME DINING

T: 01926 428272

www.paprikaclub.co.uk

About Us

Paprika Club offers a relaxed atmosphere to celebrate with you whatever the occasion.

We welcome you into a relaxed and comfortable surroundings tempted by an unrivalled range of authentic and imaginative fusion and traditional dishes. Our aim is to bring you the very highest standard of Bangladesh cooking. Allowing you to re-live the fabled splendour of Bangladeshi glorious culinary history. We use only fresh, top quality ingredients which are blended with exotic fragrances, pungent spices to produce a wide variety of subtle flavours and taste sensations.

The variety of starters and accompaniment chosen by our chef, combined to create a glorious fusion of flavour and exotic palate of the sub-continent to compliment your main course.

Food allergies and intolerances: before ordering, please speak to a member of staff for your requirements. Paprika Club food may contain or have come in contact with the following allergens: PEANUTS, NUTS, CRUSTACEANS (SHELLFISH), MOLLUSCS (SHELLFISH), FISH, EGGS, MILK, SULPHUR DIOXIDE, LUPIN, MUSTARD, CELERY, SESAME SEEDS, SOYA, CEREALS CONTAINING GLUTEN.

| Mildly Spiced

Chicken Tikka Masalla - n

9.

Diced piece of chicken tikka, cooked in sauce made with delicate blends of aromatic spices and herbs, simmered in cream. Britains favourite dish!

Chicken Tikka Makhani - n

9.

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

Chicken Tikka Pasanda - n

9.

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

Jhinga Masalla - n

11.

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

Butter Chicken

9.

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

Chicken Tikka Aam

9.

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

Key:

-) **Subtle Spice**
-)) **Fairly Hot**
-))) **Hot**
- n **Contain Nuts**



| 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 sizzling dish.

Morchi)

Cooked with onion, green Peppers, herbs and a combination of spices, Jalapenos 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, fairly 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))

Cooked with combination of green herbs, spices, fresh chillies, flavoured with tomatoes and coriander creating a fairly hot and very tasty dish.

Shashlik Bhuna)

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

Keema Peas Special)

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

Sagwala

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

Tikka:- Chicken	Meat	Prawn	King Prawn
8.5	8.5	9.5	11.5

| Tandoori Special

The following dishes will be served with appropriate salad & dips

Tandoori Chicken 9.5

Tender half chicken, marinated in yogurt, herbs and paprika spices.

Chicken Tikka 9.5

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

Chicken Shashlick 10

Very tender diced chicken, grilled with tomatoes, onions, red & green peppers.

Tandoori Deluxe 12

A selection of tandoori chicken, chicken tikka, tandoori chops, sheek kebab & fish tikka. Served with naan bread.

Paneer Shaslick 9.5

Indian cheese grilled with onions, tomatoes and green peppers.

| Loved By Generations

Enjoyed by generations of Asian food lovers.

Bhuna

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

Dupiaza

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

Pathia

Cooked in spices producing a hot and sour taste.

Korma - n

Mildly spiced, flavored with dried nut, 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 flavored 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 not need any explanation, a truly majestic dish.

Chicken

8

Meat

8

Prawn

8

King Prawn

11

Chicken Tikka

9

Vegetable

8

| Balti Dishes

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

Chicken Balti 8.5

Meat Balti 9

King Prawn Balti 11

Vegetable Balti 8

Chicken Tikka Balti 9

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

| Biryani Specialities

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

Chicken Biryani 9.5

Meat Biryani 9.5

Vegetable Biryani 9

Chicken Tikka Biryani 9.5

Paprika Special Biryani 11

A Combination meat, chicken, prawn and fresh beans with a omelette dressing

Signature Dishes

Our restaurant menu is more extensive with many of our

Signature Dishes

These dishes are not available to takeaway so are not included in this takeaway menu.

For a copy of our full menu, please visit our website
www.paprikaclub.co.uk

Pure Vegetarian Specialities

SIDE DISHES 4

Mixed Vegetable	Saag Paneer
Bombay Potato	Tarka Dhall
Saag Aloo	Bindi Dupiaza
Aloo Gobi	Brinjal Bhajee

The above vegetable dishes can be prepared as a Main Dish at an extra charge of 4



Payment Methods accepted

Restaurant - Cash, debit & Credit Cards
Takeaway - cash only

Our Home Delivery Service

2.00 delivery charge within 3 miles of restaurant
Minimum order value £20.00

Our aim is to deliver within the hour,
however, during busy times it may take an additional 30 minutes,
ordering in advance is recommended.

We reserve the right to withdraw our delivery service without notice.

Outdoor catering available.

Breads & Rice

Nan	2.5
Freshly baked leavened bread	
Peshwari Nan - n	3
Honey and almond	
Keema Nan	3
Minced meat	
Garlic Nan	3
Cheese, Garlic & Coriander Nan	3.5
Red Onion Nan	3
Tandoori Roti	2.5
Chapati	1.5
Wholemeal bread baked on tawa	
Chips	3
Flavoured Pilau Rice	3.5
Basmati Rice	
Fried Rice	3.5
Plain Rice Steamed.	3
Vegetable Pilau Rice	4
Mushroom Pilau Rice	4
Egg Fried Rice	4
Keema Pilau Rice	4.5
.	
Plain or Spicy Papadum	0.80
Dips	1



PAPRIKA CLUB

22 Regent Street, Royal Leamington Spa, CV32 5EH

T: 01926 42 82 72

W: www.paprikaclub.co.uk

paprikaclub22@gmail.com

OPENING HOURS

Sun - Thurs 6.00pm till 11.00pm / Fri & Sat 6.00pm till 12.00pm



Management reserves the right to refuse service without giving reason.

All major credit cards accepted. We do not accept cheques