



Vishali

INDIA & BEYOND



Seafood Starters

Machli Bahar	£5.95
Spiced seabass roulade	
Jal Sagar	£5.95
Seared spice, hand dived scallops, served with lentil puree.	
Tempura Calamari	£5.95
Garlic Mussels	£5.95
Tandoori Salmon Tikka	£5.95
Tandoori Jhinga	£5.95
Marinated jumbo king prawns in tandoori masala	
Tuna Bora (NEW)	£5.95
Tuna chunks cooked with mustard seeds, curry leaves and spiced potato.	
Seafood Samosa (NEW)	£5.95

Meat Starters

Chicken Tikka	£4.95
Tandoori Chicken	£4.95
Murgh Ke Chaat	£4.95
Chicken tikka pieces cooked in a chat masala sauce, served on a fluffy bread.	
Kebab-E-Milan	£5.95
Assortment of chicken tikka, lamb kebab & fish tikka.	
Duo Samosa (Meat & Chicken)	£4.95
Sheek Kebab	£4.95
Chicken Tikka Sweet Chilli	£4.95
Spicy Chicken Pakora (NEW)	£4.95
Strips of chicken coated in gram flour and tossed in sweet chilli sauce.	
Garlic Chilli Chicken Tikka	£4.95

Vegetarian Starters

Spinach Onion Pakora	£3.95
Subzi Brie Tikki	£3.95
Paneer Pakora	£4.95
Chilli Paneer	£4.95
Cheese & Cauliflower Samosa	£4.95
Spiced Potato & Garlic Mushrooms (NEW)	£3.95
Spiced potatoes dumplings, served with garlic mushrooms	
Chana Paneer Chat (NEW)	£4.95
Spiced chick peas and Indian cheese wrapped in a fluffy bread.	



Tandoori Dishes

Tandoori Salmon Ajwani £9.95

Ajwani flavoured tandoori cooked loch fyne salmon, spiced baby spinach bhaji, mixed fruit salsa and coriander oil.

Murgh Tikka Shashlik £8.95

Succulent pieces of chicken tikka marinated with yoghurt and special spices, barbecued with onions capsicum and tomatoes, fruit salsa and mint sauce.

Shehenshah Ki Daawat £11.95

(Tandoori Mix Grill)
Assortment of king prawns, chicken tikka, fish tikka and sheek kebab.

Paneer Tikka Shashlik (v) £8.95

Indian cheese marinated with yoghurt and special spices, barbecued with onions, capsicum and tomatoes, fruit salsa and mint sauce.

Tandoori Chicken £8.95

Half chicken, marinated over night cooked in the tandoori oven.

Chicken Tikka £6.95

Chicken pieces, marinated over night cooked in the tandoori oven.

Biryani

Aromatic basmati rice cooked under dum, served with onion and cucumber raitha.

Gosht (Meat) £8.95

Chicken £7.95

King Prawn £9.95

Vegetable £6.95

Mix £10.95

(N) Contains Nuts • (V) Suitable for Vegetarians




A decorative image on the left side of the page shows various spices and ingredients on a light-colored wooden surface. There are several small glass bowls containing different types of seeds and spices, including what looks like fennel seeds, mustard seeds, and possibly dried herbs. There are also whole spices like cardamom pods, nutmeg, and cloves scattered around. The background is a soft, light green gradient with a subtle pattern of leaves or petals.

Signature Dishes

- | | |
|---|--------|
| Tawa Ki Machli
Pan fried sea bass, chick peas and potato, tamarind flavoured, south Indian sauce, tomato achar
<i>(Winner ITV Britain Best Dish 2011)</i> | £13.95 |
| Samundri Moilee
Assiette of hand dived scallops, king prawns and salmon, spiced dosa potato and moilee sauce. | £13.95 |
| Indian Style Fish & Chips (NEW)
Lightly spiced tempura cod, served with chunky curry chips. | £13.95 |
| Cod Ki Bahar (N) (NEW)
Fillet of tempura cod served with spicy mash potato, mustard and coconut cream sauce. | £13.95 |
| Indian Style Shepherd's Pie
Spiced minced Cornish lamb with petit pots, cheddar, coriander, spiced curry sauce.
<i>(Winner Iron Chef UK Channel 4 2010 & Gastronomy team of the year 2010)</i> | £13.95 |
| Nalli Gosht
Cornish lamb shank roan josh, cumin and coriander scented fondant potato, spiced root vegetables.
<i>(Winner Indian Restaurant Challenge Earl's Court London)</i> | £13.95 |
| Garlic Chilli Shank (NEW)
Slow cooked Cornish lamb cooked in Kadai spice, in a garlic chilli sauce. | £13.95 |
| Tandoori Murgh Makhani (N)
Tandoori cooked chicken breast, lentils kichidi garlic and flavoured with Makhani sauce. | £13.95 |
| Hari Mirchi
Bell peppers stuffed with spiced potato and chick peas served on a spinach kichidi tomato gravy. | £8.95 |
| Desi Handi (NEW) for 2 people
Whole roasted chicken cooked with roast potato in a home style sauce, served with special rice. | £24.95 |

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A decorative graphic in the bottom right corner of the page consists of several thick, dark red lines that form elegant, swirling patterns. The swirls start from the bottom right and curve upwards and to the left, creating a sense of movement and style.

Seafood Dishes

Jhinga Karahi £10.95
Marinated king prawn cooked in a wok with ginger, capsicum, onion, garlic, tomato and homemade karahi spices.

Tandoori Jhinga Masalla (N) £10.95
King prawn marinated in masalla sauce, cooked in a thick creamy sauce.

Jhinga Hara Bara £10.95
Pan fried king prawns cooked with fresh spinach leaves, garlic and tomatoes.

Amritsari Fish Bhuna £10.95
Golden battered fillet of fish cooked with spicy bhuna sauce.

Sumandari Khajana £10.95
Marinated overnight salmon, king prawns and telapia cooked in a fresh garlic, coriander sauce.

Tandoori Salmon Makanwala (N) £10.95
Marinated salmon cooked in creamy tomato gravy.

Machli Bhuna (NEW) £10.95
Fillet of telapia marinated in masala sauce, cooked in a thick spicy onion sauce.

Monkfish Badami (N) (NEW) £10.95
Specially prepared cream sauce cooked with coconut, almond and dry banana which given it a delicious nutty and fruity flavour.

Tandoori Monkfish Bhuna (NEW) £10.95
Marinated monkfish cooked with onions, tomatoes, selected spices and garnished with herbs to provide a delicious medium strength dish.

(N) Contains Nuts • (M) Suitable for Vegetarians

Lamb Dishes

Gosht Passanda (N) (mild) £7.95
A velvety mild dish, made with fresh cream and ground pistachios.

Mishti Kodu Gosht (medium) £7.95
Tender pieces of lamb cooked with butternut squash popular dish from Bangladesh.

Gosht Rogan Josh (medium) £7.95
A traditional lamb curry from North West Frontier on India.

Saagwala Gosht (medium) £7.95
Tender lamb cubes with fresh spinach, lightly spiced with dry fenugreek leaves.

Keema & Peas Bhuna (medium) £7.95
Minced lamb and green peas cooked with medium spices.

Gosht Padina Ekas (medium) £7.95
Tender lamb pieces cooked with fresh mint leaves.

Kadhai Gosht Nizami (hot) £7.95
Cubes of lamb with onions, tomatoes, peppers and special Kadhai spices.

Gosht Tawa (hot) (NEW) £8.95
Spicy tender lamb cooked with sliced peppers and onions, fresh garlic and ginger, green chiles in a spicy sauce.

Gosht Khali Mirchee (hot) £7.95
Lamb cooked with ground black pepper, coconut milk and hot spices.

Staff Curry: Home Style Curry £9.95
Cooked slowly to perfection spiced with black pepper, onion, ginger fresh green chillies and tomatoes, served with special rice.

Lamb Kofta (medium) (NEW) £7.95
Spicy meat balls in a medium spiced thick sauce. A mouthwatering dish.

Chicken Dishes

Murgh Polock Tikka Masalla (N) (mild) £7.50
Succulent pieces of chicken cooked with fresh spinach in a mild and creamy sauce.

Murgh Tikka Masalla (N) (mild) £7.50
Cooked in low fat butter with almond powder and fresh cream in a specially prepared masalla sauce.

Murgh Shashlik Bhuna (medium) £7.50
Strips of chicken baked in clay oven with onions, peppers and tomatoes, then cooked in a reduced medium sauce of finely chopped onions and tomatoes.

Murgh Jai Puri (medium) £7.50
A very perennial dish from Jaipur, a semi dry dish prepared from tender pieces of chargrilled chicken, cooked with fresh onions, green peppers, mushroom, fresh herbs and spices.

Murgh Garlic Chilli Chicken (hot) £7.50
Marinated chicken cooked with whole garlic, fresh herbs, green chilli sauce and coriander.

Murgh Chettinaad (hot) £7.50
Chicken cooked in a hot chettinaad spice, curry leaf and mustard seeds, a South Indian speciality.

Murgh Achari (hot) £7.50
Tender pieces of chicken tikka cooked with mix pickles and green chillies and kadhai spices.

Murgh Chilli Tikka Masala (N) (hot) £7.50
Cubes of chicken, cooked with chillies, fresh cream for a smooth and hot taste.

Vishali Murgh (NEW) £7.95
Southern fried coated chicken, breast cooked with delicious sweet and sour sauce.

Asamki Murgh Jalfrezi (NEW) (hot) £7.95
Cooked with onions and peppers in a hot sauce with green chillies.

Murgh Chasni (medium) (NEW) £7.50
A medium & sweet dish cooked with mango.



Vegetable Dishes (V)

Kodu Bindi Bhuna £5.95
Butternut squash and okra cooked with authentic punjabi spices.

Chilli Paneer Masalla (N) £6.95
Indian cheese cooked with fresh chillies and chopped onions.

Polock Dall £5.95
Spinach cooked with garlic and lentils.

Chana Masalla £5.95
Chick peas cooked in punjabi way.

Paneer Kadhai £6.95
Indian cheese cooked with peppers, onions and kadhai masalla.

Paneer Tikka Masalla (N) £6.95
Indian cheese cooked with fresh chopped onions and herbs.

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Local Favorites

Balti
Medium, with herbs and spices.

Korma (N)
Cooked in low fat butter with coconut powder, fresh cream in a specially prepared korma sauce. Mild, creamy and rich thick sauce. Dressed with fresh cream.

Bhuna
A dish cooked with onions, tomatoes, selected spices and garnished with herbs to provide delicious medium strength dish.

Madras or Vindaloo
For those who penchant for hot dishes, madras is hot and vindaloo is even hotter!

Jalfraizi
Hot dish cooked with onions, green peppers, tomatoes, garlic, ginger and an array of spices, cooked in a succulent sauce.

Dopiaza
Cooked with plenty of chopped onions, seasoned and freshly treated with spices and herbs to produce a medium taste.

Pathia
Sweet and sour cooked with onions and tomatoes. Fairly hot.

Dansak
A beautiful combination of spices cooked with pineapple, lentils, lemon juice and herbs producing a hot, sweet and sour dish.

Chicken £6.95

Prawn £6.95

Lamb £7.95

King Prawn £9.95

Chicken Tikka £7.50

Vegetarian (V) £5.95

Please select 3 vegetables:
Aloo, chana, sag, paneer, mushroom, bindi, cauliflower or peppers.



Vegetarian Side Dishes (V)

Palak Paneer Cottage cheese & spinach cooked with cumin, garlic and kasoori methi.	£3.95
Dingri Mutter Fresh mushroom and green peas with ground herbs and spices.	£3.95
Aloo Jeera Hara Dhaniya Diced potato tossed in cumin, lemon juice and coriander.	£3.95
Bindi Bhajee Fresh diced okra sauteed with crisp onion, lemon juice and coriander.	£3.95
Tarka Dal Lentils simmered with tomatoes and onion, tempered with cumin.	£3.95
Aloo Gobi Cauliflower and potato	£3.95
Baigan Tomato Aubergine and tomato cooked in onion and tomato finished with coconut milk.	£3.95

Rice

Plain Chawal Long grain fluffy rice	£2.50
Pilau Rice Aromatic basmati rice	£2.95
Keema Rice (mincemeat)	£3.50
Chicken Rice	£3.50
Pyajee (onion)	£2.95
Sabji (mixed vegetables)	£2.95
Sabnam (Mushroom)	£2.95
Jeera (cumin)	£2.95
Dim (Egg)	£2.95

Tandoori Breads

Nan Classic Indian bread cooked in a clay oven.	£2.50
Peshwari Nan (N) Nan bread stuffed with sultanas and nuts topped with sesame seeds.	£2.95
Kulcha Nan nan bread with a choice of fillings, keema, cheese, garlic or spiced potatoes.	£2.95
Aloo Paratha	£2.95
Tandoori Roti	£2.50
Chappati	£1.50
Chips	£2.50

Accompaniments

Raitha Cucumber & yoghurt	£1.95
Popadoms	£0.60
Chutney	£0.50





Vishali
INDIA & BEYOND

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www.vishali.co.uk

21 Queens Street, Droitwich, WR9 8LA

Early Birds Offer

Sunday to Thursday: 5.30pm to 7.30pm

Friday & Saturday: 5.30pm to 7.00pm

£10.95 Per person

PAPADOM • STARTER MAIN DISH • ANY RICE OR NAN

Choice of Starters

DUO SAMOSA

SHEEK KEBAB

CHICKEN TIKKA

ONION PAKORA

SUBZI BRIE TIKKI (V)

Main Course

Choice of Chicken, Lamb or Prawn.

BALTI

Medium, with herbs and spices.

KORMA

Cooked in low fat butter with coconut powder, fresh cream in a specially prepared korma sauce. Mild, creamy and rich thick sauce. Dressed with fresh cream.

BHUNA

A dish cooked with onions, tomatoes, selected spices and garnished with herbs to provide delicious medium strength dish.

MADRAS OR VINDALOO

For those who penchant for hot dishes, madras is hot and vindaloo is even hotter!

JALFRAIZI

Hot dish cooked with onions, green peppers, tomatoes, garlic, ginger and an array of spices, cooked in a succulent sauce.

DOPIAZA

Cooked with plenty of chopped onions, seasoned and freshly treated with spices and herbs to produce a medium taste.

PATHIA

Sweet and sour cooked with onions and tomatoes. Fairly hot.

DANSAK

A beautiful combination of spices cooked with pineapple, lentils, lemon juice and herbs producing a hot, sweet and sour dish.

Excluding festive period, public holidays and special dates.

Maximum of table of 10. For groups of 10+ price will increase to £12.95 per person.

