

PUBALI 3 BROTHERS

ALLERGENS PLEASE ASK OUR STAFF FOR ADVICE.
OUR FOOD MAY CONTAINS TRACES OF NUTS, GLUTEN
AND OTHER ALLERGENS

Small plates

(All served on our fresh banana leaf)

- Lamb/Veg Somosa	4.9	- King Prawn Butterfly	7.9
(CRISPY FILO PASTRY WITH SCRUMPTIOUS FILLING, GENTLED FRIED WITH A FLAVOURFUL FILLING)		(KING PRAWN IN WITH CRISPY BREADCRUMB OUTER)	
- Chicken tikka	4.9	- Tandoori Chicken	4.9
(TENDER BONELESS SPRING CHICKEN, MARINATED IN LIGHTLY SPICED AND HERB YOGHURT MARINADE, COOKED IN THE TANDOOR OVEN)		(CHICKEN ON THE BONE LIGHTLY SPICED COOKED IN THE TANDOOR OVEN)	
- Lamb sheikh kebab	4.9	- Tandoori king prawn	8.9
(MINCED MEAT WITH SPICES AND HERBS COOKED IN THE TANDOOR OVEN)		(KING PRAWNS SPICED WITH HERBS AND LIGHT SPICES WITH IN-HOUSE GARAM MASALA SPICES COOKED IN THE PTANDOOR OVEN)	
- Onion bhaji	4.9	- Lamb Tikka	5.9
(ONIONS, POTATOES AND GENTLE SPICED FILLING BALLS FRIED WITH A CRISPY OUTER AND SOFT FILLING)		(TENDER BONELESS LEG OF LAMB PIECES, MARINATED IN LIGHTLY SPICED AND HERB YOGHURT MARINADE, COOKED IN THE TANDOOR OVEN)	
- Prawn/ King Prawn Puri	4.9/ 7.9	- Chicken Pakoras	5.9
(FRESH SEAFOOD SIMMERED IN A DRY SAUCE SERVED IN OUR FLUFFY CRISPY FRIED BREAD)		(CHICKEN TIKKA IN A SPECIAL FRESH BATTER GENTLE FRIEND)	
- Mixed Kebab	5.9		
(ONION BHAJI, SHEIKH KEBAB & CHICKEN TIKKA – A MIXTURE OF EVERYTHING)			

Old Favourites

- Chicken	£9.9	- King Prawn	£12.9
- Lamb	£9.9	- Chicken Tikka	£10.9
- Veg	£8.9	- Lamb Tikka	£11.9

*Korma – CREAMY SWEET MILD SAUCE SIMMERED WITH COCONUTS & ALMOND SAUCE

*Massala – NATIONS FAVOURITE WITH TANGY SWEET AND MILD CREAMY SWEET SAUCE

*Jalfrezi – COOKED WITH QUARTERS OF ONIONS, FRESH CHILLI, HERBS AND OUR SECRET SPICES SAUCE

*Bhuna – DRY COOKED IN A THICK MEDIUMLY SPICES SAUCE SIMMERED TO BE THICK AND FALVOURSOME

*Madras – MEDIUM SPICED SMOOTH SAUCE

*Vindaloo – HOT SPICED SMOOTH SAUCY WITH A PIECE OF POTATO

*Dupiaza – COOKED WITH QUARTERS OF ONIONS, FRESH HERBS AND OUR SECRET SPICES SAUCE

*Pathia – SWEET & SOUR SAUCE

*Dhansak – SWEET, SOUR AND HOT SAUCE WITH SMOOTH LENTILS

*Chana – COOKED IN DRY SPECIAL SPICE SAUCE WITH CHICKPEAS

*Korai – COOKED IN KORAI SAUCEPAN DATING FROM ANCIENT TIMES OF THE MAHARASHTAS IN A THICK MEDIUMLY SPICES SAUCE

*Garlic – RICH GARLIC SAUCE WITH A KICK OF SPICE

*Pasanda – CREAMY SWEET MILD SAUCE SIMMERED WITH COCONUTS AND ALMOND SAUCE WITH A DASH OF WINE

*Balti – A DISH WHERE YOU GET YOUR HANDS STUCK IN A RICH BALTI SPICED SAUCE WITH MEDIUM HEAT LEVELS

*Rogan – GERENOURSLY SIMMED WITH FRESH TOMATOES

*Saag – COOKED WITH SPINACH

*Buttered – CREAMY SWEET MILD SAUCE SIMMERED WITH ALMOND & COCONUTS WITH A BUTTER BASE

Veg Side Dishes (£4.9)

- Bombay Aloo (<i>Bombay Potatoes</i>)		- House Daal	
FLUFFY BRITISH POTATOES SIMMERED IN CURRY SAUCY		HOMEMADE THICK LENTILS SAUCE	
- Aloo Gobi (<i>Potatoes & Cauliflower</i>)		- Sag/Mutor Paneer	
FLUFFY BRITISH POTATOES & CAULIFLOWER SIMMERED IN CURRY SAUCY		(<i>Spinach/Green Peas and Indian Cheese</i>)	
- Sag Aloo (<i>Spinach Potatoes</i>)		SWEETLY COOKED SPINACH OR PEAS COOKED IN A CREAMY SAUCE WITH INDIAN CHEESE	
FLUFFY BRITISH POTATOES COOKED WITH FRESH SPINACH		- Bhrijjal (<i>Aubergine</i>) Bhaji	
- Mushroom Bhaji		FRESH AUBERGINES COOKED IN SPECIAL MASSALA SAUCE	
MUSHROOMS SIMMERED IN A CURRY DRY SAUCE BUT JUICY TO BITE INTO		- Courgette Bhaji	
- Gobi (<i>Cauliflower</i>) Bhaji		FRESH COURGETTE COOKED IN SPECIAL MASSALA SAUCE	
FLUFFY BRITISH CAULIFLOWER SIMMERED IN CURRY SAUCY		- Mix Vegetable Curry	
- Okra(<i>Bhindi</i>) Bhaji		- Chana(<i>Chickpeas</i>) Massala	
FRESH OKRA PIECES COOKED IN GENTLE SPICES AND A LITTLE ONIONS		WHOLE CHICKPEAS COOKED IN SPECIAL MASSALA SAUCE	

Grills from the Tandoor

- Lucknowi Lamb Chops	16.9	- Mixed Grill Platter	15.9
(SPECIALLY MARINATED TENDER AND SUCCULENT LAMB CHOPS WITH A SPECIAL RECIPE FROM THE REGION OF LUCKNOW SLOWLY COOKED DIRECT ON THE FIRE IN THE TANDOOR OVEN)		(TANDOORI CHICKEN WITH BONE, SHEEKH KEBAB, CHIKEN TIKKA & LAMB TIKKA)	
- Chicken Tikka	12.5	- Shashlik Chicken/ Lamb	14.5/ 15.9
(TENDER BONELESS SPRING CHICKEN, MARINATED IN LIGHTLY SPICED AND HERB YOGHURT MARINADE, COOKED IN THE TANDOOR OVEN)		(CHICKEN OR LAMB TIKKA PIECES COOKED ON THE FIRE WITH WHOLE ONIONS, TOMATOES AND GREEN PEPPERS)	
- Lamb Tikka	13.9	- Raja King Prawn	17.9
(TENDER BONELESS LEG OF LAMB PIECES, MARINATED IN LIGHTLY SPICED AND HERB YOGHURT MARINADE, COOKED IN THE TANDOOR OVEN)		(KING PRAWNS SPICED WITH HERBS AND LIGHT SPICES WITH IN-HOUSE GARAM MASALA SPICES COOKED IN THE TANDOOR OVEN)	
- Shorisha Chicken	13.9	- Paneer Tikka	12.9
(MUSTARD & GENTLY SPICED MARINATE FOR 48 HRS COOKED IN TANDOOR OVEN)		(SOFT INDIAN CHEESE, MARINATED IN LIGHTLY SPICED AND HERB YOGHURT MARINADE, COOKED IN THE TANDOOR OVEN)	
- Half or Whole Tandoori Chicken	8.9/ 15.9		
(CHICKEN ON THE BONE LIGHTLY SPICED COOKED IN THE TANDOOR OVEN)			

Fresh from the Sea

- Shorisha Salmon	12.9	- Fish Chilli Massala	12.9
(CREAMY ZESTY SAUCE COVERING POACHED SALMON ON A BED OF MIXED VEGETABLES)		(FRESH CHILLIS SIMMERED FOR A FRESH SAUCE WITH RICH SPICES TO ACCOMPANY THE FILLET OF FISH)	
- Mass Jolpoy	12.9	- Fish Bhuna	12.9
(TANGY FRESHLY PITTED OLIVES SIMMERED WITH BAY LEAVES AND CUMIN SEEDS IN A RICH FLAVOURSOME SAUCE)		(DRY SLOW COOKED RICH SAUCE WITH A FILLET OF FISH)	

Rice & Breads

- Steamed Basmati Rice	3.5
- Pilau Rice (<i>Basmati Rice could with aromatics</i>)	3.9
- Mushroom Rice	3.9
- Mixed Basmati Rice (<i>Peas, Mushrooms and carrots</i>)	3.9
- Egg Fried Rice	3.9
- Chana & Saag Rice (<i>Chickpeas & Spinach</i>)	3.9
- Vegetable Rice (<i>mixed vegetables</i>)	3.9
- Keema (<i>Mince meat</i>) Rice	4.9
- Plain Naan	3.0
- Garlic Naan	3.5
- Cheese naan	3.5
- Peshwari (<i>Sweet</i>) Naan	3.5
- Keema Naan	3.5

Chef's Special

- DumDum Biryanis	11.9
(THE FAMOUS BIRYANI ORIGINATED FROM DUMDUM COOKING METHOD TO ENTRAP ALL OF THE FLAVOURS AND SCENT BY BAKING YOUR BIRYANI IN A BREAD COVERED DISH – ACCOMPANIED WITH A FRESH MIXED VEGETABLE SAUCY CURRY SIDE DISH)	
- Chicken/ Chicken Tikka/ Lamb Tikka/ Lamb/ Veg	11.9
- King Prawn/ Tandoori King Prawn	14.9/ 16.9
- Lamb Chilli Fry	10.9
(PUBALIS LAMB CHILLI FRY IS A RICH SAUCY DISH WITH OUR LAMB AND CHILLI FRIED AND SIMMERED IN SPECIALLY SPICE SAUCE.)	
- Chilli Paneer	9.9
(FIRED INDIAN CHEESE SIMMERED IN A SPICY FRESH CHILLI SAUCE WITH 7 SPICES)	
- Kachi Aloo/ Chicken	10.9
(OUR SPECIALITY AND ONE THE MOST POPULAR MEDIUM DRY SAUCE GARNISHED WITH SMALLED STICKES OF FRIED POTATOES.)	
- Naga Chicken/ Lamb	10.9
(ONE THE MOST AROMATIC CHILLIES IN THE WORLD ORIGINATING FROM SOUTHEAST ASIA IS GRINDED AND MIZED WITH SPICES TO CREATE THIS TASTY SAUCE SIMMERED WITH CHICKEN OR LAMB OF YOUR CHOICE.)	
- Lime Gost	10.9
(FRESH LIME AND LIME LEAVES SIMMERED FOR OPTIMUM ACIDITY COOKED WITH LAMB TO MAKE IT EVER SO TENDER IN MEDIUM SPICED SAUCE.)	
- King Prawn Suka	14.9
(HONEY AND LEMON GLAZED KING PRAWNS SIMMERED FOR A SWEET THICK CURRY SAUCY WITH A KICK OF CHILLI)	