



## MENU



ARTA AWARDS  
RESTAURANT  
OF THE YEAR 2024  
WEST MIDLANDS



**G** - GLUTON | **M** - MUSTARD | **N** - NUTS

**E** - EGG | **V** - VEGETARIAN | **D** - DAIRY

**If you have any specific dietary needs, please inform a member of staff.**

#### **Allergy Advice**

If you suffer from a food allergy or intolerance, please let us know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and not have a specific allergen free zone.

Prices include 20% VAT. A discretionary 8.0% service charge will be applied to the bill for parties of 8 or more.

STARTERS

|                                                                                                                                                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Sharing Platter for Two</b> D   M                                                                                                                                                   | 14.5 |
| Chicken tikka, tandoori chicken, sheek kebab & lamb chops.                                                                                                                             |      |
| <b>Amritsari Masalla Fish</b> M                                                                                                                                                        | 7.0  |
| Juicy fish fillets, coated in a spicy batter & fried to golden perfection. Served with salad.                                                                                          |      |
| <b>Crispy King Prawns</b> G                                                                                                                                                            | 7.5  |
| Battered king prawns deep fried to perfections, infused with Monsoon's special sauce. Chef's recommendation.                                                                           |      |
| <b>Crunchy Chicken</b> G                                                                                                                                                               | 6.5  |
| Golden, crispy parcels of chicken lightly spiced, deep fried to perfection, infused with Monsoon's special sauce.                                                                      |      |
| <b>Onion Bhajee</b> V   G                                                                                                                                                              | 6.0  |
| Finely chopped onions, lentil seeds, fresh herbs & spices. Deep fried.                                                                                                                 |      |
| <b>Samosa - Veg or Lamb</b> V   G                                                                                                                                                      | 6.5  |
| Filo pastries stuffed with mixed vegetables or minced lamb.                                                                                                                            |      |
| <b>Sheekh Kebab</b> M   D                                                                                                                                                              | 7.0  |
| Spiced mixed mince meat, grilled on a skewer in a clay oven (tandoor).                                                                                                                 |      |
| <b>Aloo Tikki</b> V                                                                                                                                                                    | 6.5  |
| Lightly spiced potato cakes, with fresh herbs, mint leaves and ground coriander. Deep fried.                                                                                           |      |
| <b>Nargis Kebab</b> M   E                                                                                                                                                              | 8.0  |
| Boiled egg coated with spiced lamb mince, deep fried and covered with an omelette.                                                                                                     |      |
| <b>Nimki</b> M   E                                                                                                                                                                     | 6.0  |
| This popular snack features crispy, deep-fried pastry triangles that are light, flaky, and irresistibly crunchy.                                                                       |      |
| <b>Shodor Ghatar King Prawn</b> M   E                                                                                                                                                  | 8.0  |
| This dish offers a delightful heat that balances beautifully with the natural sweetness of the prawns.                                                                                 |      |
| <b>Kholija Bathora</b> M   E                                                                                                                                                           | 8.0  |
| Tender pieces of lamb liver are marinated in a blend of traditional spices. Served alongside soft, fluffy puris, which are deep-fried Indian bread.                                    |      |
| <b>Puree (Chicken   prawn)</b> M   E                                                                                                                                                   | 7.5  |
| The combination of the tangy, spicy chicken or prawn with the crispy, flaky puri makes for an irresistible starter.                                                                    |      |
| <b>Moch Moche Shingara</b> M   E                                                                                                                                                       | 7.0  |
| Bengali version of the celebrated samosa from the north of India –triangular pastry filled with spiced vegetables and deep fried. Perfect with a side chick peas and tamarind chutney. |      |

GRILLS & TANDOOR D | M

Tandoori dishes served with green salad & mint sauce.

|                                                                                                              | STARTER | MAIN |
|--------------------------------------------------------------------------------------------------------------|---------|------|
| <b>Tandoori Mixed Grill</b>                                                                                  |         | 16   |
| Sheekh kebab, lamb tikka, chicken tikka, tandoori chicken and lamb chops.                                    |         |      |
| <b>Sikandari Lamb Chops</b>                                                                                  | 7.5     | 15   |
| Marinated in ginger paste, fresh herbs, spices, hung yoghurt & onion paste, cooked in a clay oven (tandoor). |         |      |
| <b>Shashlick - Chicken   Paneer</b>                                                                          | 7.5     | 15   |
| Marinated chicken grilled with green peppers, onions and tomatoes.                                           |         |      |
| <b>Chicken Tikka</b>                                                                                         | 7.0     | 14   |
| Cubed breast chicken lightly marinated and grilled in the tandoor.                                           |         |      |
| <b>Lamb Tikka</b>                                                                                            | 7.5     | 15   |
| Cubed lamb lightly marinated and grilled in the tandoor.                                                     |         |      |
| <b>Tandoori Chicken</b>                                                                                      | 7.0     | 14   |

BIRYANI D

All Biryanies are accompanied with a curry sauce.

|                                                                                                                                                                   |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Bombay Biryani</b> M (Chicken   Lamb)                                                                                                                          | 15.0   16.0 |
| Traditional biryani, a combination of fragrant basmati rice, flavoured with rich masalla. A classic dish.                                                         |             |
| <b>Dum Biryani</b> M                                                                                                                                              | 18.0        |
| This exquisite dish features layers of tender, marinated beef with baby potato and fragrant Basmati rice, and finally slow cooked to perfection in the clay oven. |             |
| <b>Jackfruit Biryani</b> V M                                                                                                                                      | 16          |
| Delight in the fragrant aroma of basmati rice, expertly paired with tender, juicy jackfruit.                                                                      |             |
| <b>Vegetable Biryani</b> V M                                                                                                                                      | 14          |
| Fragrant basmati rice embellished with mixed vegetables.                                                                                                          |             |

CHEF'S COLLECTION M

**Rajasthani Mutton Curry** 14.5  
A traditional festive mutton Rajasthani dish. Mutton slow cooked & simmered to perfection, releasing the spices to melt in the mouth, bringing out flavours of this tantalising dish. Highly recommended.

**Chicken Kalan (mild)** N | D 14.5  
Chicken breast marinated overnight in garlic, ginger and coriander stems, cooked in caramelised onion with a touch of cream, yoghurt, coconut cream with mango slices.

**Delhi Beef Aloo** 15  
Cubes of beef simmered in ground spices and slow cooked with spicy potatoes.

**Bangladeshi Beef** 15  
Traditional amongst Bengali families. Cubed beef, slowly cooked with butternut squash, herbs & coriander. Mouth-watering.

**Mango Achari** (Chicken | Lamb) 14.5  
Cooked with mango pickle, onion, spices & herbs. A fine flavour with ginger-garlic paste & black pepper.

**Hyderabadi Pasanda** N | D (Chicken | Lamb) 14.5  
Chicken or lamb, simmered in a red fruity tamarind sauce and cooked with almonds and fresh, creamy yoghurt. Originating from Hyderabad, traditionally served to the British Raj.

**Roasted Red Chilli Karahi** (Chicken | Lamb) 14.5  
Roasted chilli & garlic, a hint of fenugreek and a spicy curry sauce.

**Grilled Seabass** 20.0  
Perfectly seasoned and paired with a flavourful medley of spicy spinach and potato. Accompanied by a side of crispy chips, offering a satisfying and well-rounded meal.

**Kolkata Jumbo Prawn** M 20.0  
Jumbo Prawn dish, featuring succulent king prawns grilled to perfection. These juicy prawns are accompanied by a side of our signature spicy mashed potatoes, adding a delightful kick to every bite.

**Chicken Tikka Masalla** D | N 14.5  
Chicken tikka in a smooth velvety creamy sauce.

**Chicken Jalfrezi** M 14.5  
Cooked with onions, red and green peppers to give a spicy and exquisite taste.

**Sarson Ke-Sagwala** (Chicken | Lamb | Prawn) 14.5  
This culinary delight features succulent chicken, lamb or prawn cooked with fresh spinach, garlic, and a blend of fragrant spices, creating a harmonious and savoury dish.

**Indian Railway Cabin Chicken** 14.5  
A traditional recipe served in the first class railway cabins of India. Cooked on a slow flame with garlic, whole green chillies & curry leaves.

**Murghi Keema** 14.5  
Marinated chicken, stir fried with minced lamb, slow cooked with medium spices and aromatic herbs.

**North Indian Garlic Chilli** 14.5  
(Chicken | Lamb)  
Chicken or lamb cooked with green chilli & garlic.

**Pulled Chicken Asian Style** 14.5  
Pulled chicken, marinated & garnished in fresh herbs & spiced, left to simmer.

**Kashmiri Lamb Rogan Josh** 14.5  
Lamb gently simmered in bone marrow stock with freshly roasted vine tomatoes & coriander salsa.

**Chilli Mango Sea Bass** 18.0  
Pan fried sea bass fillet layered in chillies with spicy potatoes simmered in a creamy mango sauce. Served with steamed rice.

**Seafood Basket** 22.0  
Lobster, massala fish, crispy king prawn and tandoori king prawn served with pillau rice and chips.

CLASSIC CURRIES

Chicken 11.5 | Lamb 12.0  
Vegetable V 11.5 | Chicken Tikka D 14  
Prawns 13.5 | King Prawns 18  
Korma N D

Very mild and creamy, with almonds, sultanas and coconut.  
Recommended for beginners.  
Pathia D M  
Sweet & sour sauce with tomatoes, onions and fresh herbs. A popular dish.

Bhuna M A  
popular dish cooked in a thick sauce with finely chopped onions, plum tomatoes and flavoured with green herbs.

Dansak M D  
A parsee dish, from Western India. A combination of red lentils and chana sauce with sliced pineapple. Producing a sweet and sour taste.

Madras M  
A collection of mixed spices, tomato puree, lemon juice, and chilli. Hot & sour.

Sagwalla M  
Cooked with cumin and fresh spinach leaves, lightly stir fried.

BALTI DISHES

|                         |      |
|-------------------------|------|
| Chicken Balti           | 12.5 |
| Lamb Balti              | 13.0 |
| Chicken Tikka Balti D M | 14.5 |
| King Prawn Balti 1      | 18.5 |
| Vegetable Balti V       | 12.5 |

Additional toppings £2 extra:  
Mushroom | Chilli | Spinach | Potato | Chickpeas

ENGLISH DISHES

|                              |      |      |
|------------------------------|------|------|
| All served with fresh salad. | Side | Main |
| Fried Chicken & Chips        | 6.5  | 12   |
| Chicken Nuggets & Chips      | 6.5  | 12   |
| Chicken Omelette & Chips     | 6.5  | 12   |
| Fish Fingers & Chips         | 6.5  | 12   |
| Scampi & Chips               | 7.5  | 12   |
| Chicken Tikka Wrap           |      | 12   |

VEGETARIAN V | D | M

|                                              | Side | Main |
|----------------------------------------------|------|------|
| Sag Aloo                                     | 6.5  | 12.5 |
| Potatoes & spinach wilted over a slow flame. |      |      |
| Bombay Potatoes                              | 6.5  | 12.5 |
| Cumin sanded potatoes.                       |      |      |
| Channa Bhajee                                | 6.5  | 12.5 |
| Chickpeas cooked with medium spices.         |      |      |
| Sag Paneer                                   | 6.5  | 12.9 |
| Spicy spinach & Indian cottage cheese.       |      |      |
| Tarka Daal                                   | 6.5  | 12.0 |
| Medium spiced lentils fried in garlic.       |      |      |
| Sag Bhajee                                   | 6.5  | 12.0 |
| Spinach wilted over a slow flame.            |      |      |

RICE

|                            |     |
|----------------------------|-----|
| Boiled Rice                | 3.2 |
| Pilau Rice D               | 3.8 |
| Fried Rice D               | 3.8 |
| Mushroom Pilau Rice D      | 4.9 |
| Egg Fried Rice D           | 4.9 |
| Garlic Fried Rice D        | 4.5 |
| Poppadom (Plain or Spiced) | 1.5 |
| Chips                      | 3   |

NAAN BREADS G

|                                                       |     |
|-------------------------------------------------------|-----|
| Plain Naan D                                          | 3.0 |
| Garlic Naan D                                         | 3.3 |
| Chilli & Coriander Naan D                             | 3.5 |
| Keema Naan D (Stuffed with mince lamb)                | 4.8 |
| Peshwari Naan N   D (Stuffed with almonds & sultanas) | 4.8 |
| Parata D                                              | 3.5 |
| Roti                                                  | 2.5 |
| Chapati                                               | 2.0 |





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