

Lounge India Special Starters

- Momo** (Steamed or Fried) 4.50
Chicken or mutton dumplings served with tomato and coriander chutney
- Meatballs**4.50
Freshly prepared with mixed herbs & spices sweet & sour lamb meatballs
- Bhutuwa**4.50
Popular stir-fried chicken or lamb chunks prepared in a traditional way. Served in a spiced poppadum
- Chhoela**4.50
Lamb or chicken stir-fried with onions, peppers, ginger-garlic & herbs
- Chicken Chilli**4.50
Pan fried sweet & sour with onions, green chilli, mixed peppers
- Paneer Chilli (V)**4.50
Pan fried sweet & sour Indian cottage cheese with onions and mixed peppers
- Chilli Potato (V)**3.95
Tenderly spiced stir fry herbs potato with sweet & sour chilli sauce

- Mogo Masala (V)**3.95
(Kenyas secret) Pan fried sweet & sour cassava with onions & peppers
- Machli** 4.95
Grilled Tilapia fish stir fried with peppers & onions
- King Prawn Chilli**5.95
Pan fried sweet & sour king prawns with onions, green chilli, mixed peppers
- Squid Ring** 5.50
Deep fried fresh panco coated squid rings
- Crab Cake** 5.50
Freshly handpicked crab cake served with salad
- Prawns or Fish Amritsari Chilli**4.95
Pan fried sweet & sour with onions, green chilli & mixed peppers
- Fish Amritsari**4.50
Punjabi style fried fish

Traditional Starters

- Poppadam (Plain or Spicy)**0.70
- Chutney & Pickle** 0.70
Mint sauce, mango chutney, red onion, onion salad & lime pickle
- Chicken / Lamb Tikka** 3.95
- Tandoori Chicken** 3.95
- Duck Tikka** 3.95
- Chicken Wings** 3.95
- Piri Piri Chicken Wings** 3.95
- Lamb Chops (2 pcs)** 4.95
- Sheek Kebab** 3.95
- Reshmi Kebab** 3.95
Wrapped in egg omelette
- Chicken Chaat** 3.95
Served with puri
- Stuffed Peppers** 4.50
Chicken, Lamb or Veg

- Somosas (Meat or Veg)** 3.15
- Onion Bhaji (V)** 3.15
- Vegetable Spring Roll (V)**.. 3.15
- Aloo Tikki Potato Cake (V)** 3.15
- Paneer Tikka Indian Cheese (V)** 3.95
- Garlic Mushrooms (V)** 3.50
- Prawn Cocktail** 3.95
- Prawn Puri**4.85
- King Prawn Puri** 5.45
- King Prawn Butterfly** 4.45
- Vegetable Platter For 2 (V)** .9.95
Consisting of aloo tikki, onion baaji, veg somosa, spring roll, paneer tikka
- Mixed Platter For 2** 10.95
Consisting of chicken, lamb, sheek kebab, onion bhaji, vegetable somosa, meat somosa



ALLERGY ADVICE

Please be aware that all our food is prepared in a kitchen where nuts, gluten & other allergens are present. If you have a food allergy, please let us know before ordering so we can help you in the best possible way. Thank you

Tandoori Dishes

Tandoori is a charcoal fired beehive shaped clay oven. Tandoori dishes are steeped in a mildly spiced yoghurt-based marinade and are light and easily digested. Served with salad and mint sauce.

- Chicken / Lamb / Paneer Tikka**7.50
- Shashlick Chicken / Lamb / Paneer Tikka**8.50
Skewered with capsicums, tomato & onions
- Tandoori Mixed Grill**..... 10.95
(Served with naan) Consisting of chicken, lamb, tandoori chicken, chicken wings, sheek kebab
- Himali Chicken**9.95
Tenderly marinated barbecued chicken thighs (boneless) with herbs, spices, tamarind sauce, served with flavoured steamed vegetables
- Sherpa Lamb** 10.95
Barbecued lamb chops with herbs & spices, served with flavoured steamed veg
- Aromatic Duck Tikka** 9.95
Tender strips of duck breast marinated with spices & herbs, deliciously barbecued in clay oven
- Tandoori Chicken** 7.50
2 pcs on the bone
- Lounge India Special Mix** .11.95
Chicken, lamb, tandoori chicken, chicken wings, sheek kebab, king prawn, barbecued in clay oven tossed with garlic mushrooms
- Tandoori King Prawns**12.50
(4 pcs) Succulent jumbo king prawns marinated in special sauce, skewered & flamed
- Salmon Maleku** 10.95
Skewered fresh salmon beautifully seasoned with herbs and spices, onions, peppers & tomatoes
- Tandoori Trout** 10.95
(Contains bones) Marinated in chefs special sauce barbecued on slow flame, served with garlic stir fried vegetables
- Sea Food Platter For 2** 14.95
Consisting of salmon tikka, king prawns, flavoured squid ring & crab cake

Signature Dishes

- Dum Ki Nalli (Lamb Shank)**11.45
Velvety caramelized slow hundy cooked full of flavour tender lamb shanks
- Lounge India Special Chops** 11.45
Grilled Tandoori chops cooked in a medium spicy thick gravy with chefs mouth-watering secret recipe
- Tawa** 11.45
Marinated Chicken, lamb, sheek kebab, King prawn Barbecued in clay oven cooked with garlic, chillies, tomato sauce fairly dried
- Afghani**9.95
Strips of chicken or lamb tikka delicately cooked with butter, mint & ginger, served smoked with brandy
- Tezilo**8.45
Hot chicken or lamb tikka with extra green chillies, onion, mixed peppers & touch of coarse coriander seeds
- Roshuni Modhu**8.45
Chicken / lamb tikka cooked with extra garlic, dry chillies, onions, coriander, honey and chefs secret recipe
- Aloo-Chana-Dhan**8.45
Chicken tikka cooked with mince lamb, potatoes, chickpeas, garlic, ginger in a thick gravy with omelette on top
- Mushroom Garlic Tawa**8.45
Tender chicken or lamb tikka cooked with extra garlic & ginger, green herbs with garlic mushroom
- Silsila**8.45
Chicken / lamb tikka cooked in a thick sauce with crispy potatoes on top
- Lounge India Murghi or Khashi**8.45
Slow hundy cooked home-made style chicken or lamb cooked with ground mixed peppers, coriander, tomato, green chillies, garlic & ginger
- Lounge India Special Jalfrezi**8.45
Strips of Tandoori chicken cooked in a thick sauce with red peppers, green chillies, spring onions
- Shahi Cheese**8.45
Chicken or lamb tikka marinated in cheese & garlic- cooked in chefs secret mouth-watering recipe
- Bengal Naga Masala**8.45
Chicken or lamb tikka cooked with fresh naga (red hot chilli) coriander, tomato, onions in a thick sauce
- Nawabi (M)**8.45
Chicken/lamb tikka cooked with onions, peppers, tomatoes, coconut milk, cream, honey and fresh fenugreek leaves
- Achari Mirchi Bhuna**8.45
Chicken / lamb cooked with home-made pickle, onions, red peppers, chillies & pickled onions.
- Rezala**8.45
Chicken or lamb tikka cooked with extra yoghurt, chillies, mixed peppers, spring onions in a thick sauce

(Alternate Dishes Can Be Made Upon Request)

Chefs Special

- Chilli Masala** 7.45
Tenderly cooked chicken/lamb with mixed peppers, onions, sweet-sour chilli sauce with a touch of fresh mint
- Tikka Masala (M)** 7.45
Chicken / lamb Marinated & half cooked in clay oven then cooked in special masala sauce
- Passanda (M)** 7.45
Chicken/lamb tikka marinated & half cooked in clay oven then cooked with fresh cream, yoghurt & nuts
- Karahi** 7.45
Chicken or lamb medium dish with ginger, garlic, onions, coriander & mixed peppers
- Moricha** 7.45
Chicken or lamb Cooked in a thick tangy sauce with dry chillies and peppers
- Garlic Chilli** 7.45
Chicken or lamb tikka cooked in a rich hot sauce with extra garlic
- Butter Makhni (M)** 7.45
Chicken/lamb tikka cooked in a rich creamy butter based sauce (highly recommended)
- Jalfrezi** 7.45
Chicken or lamb tikka cooked with chunky onions, green peppers, garlic & ginger, fresh green chilli
- Keema Punjabi** 7.45
Classic minced lamb tossed with garlic, ginger, cumin, coriander & garden green peas
- Shimla (M)** 7.45
Marinated chicken or lamb tikka half cooked in clay oven then cooked in rich & mild sauce with mango pulp
- Saag** 7.45
Chicken or lamb cooked with fresh chopped spinach with extra garlic
- Methi** 7.45
Chicken or lamb cooked in vibrantly spiced sauce with fresh fenugreek leaves

Traditional Dishes

- Curry** (Medium dish cooked with herbs & coriander)
- Madaras** (Popular curry dish, extensively prepared with Chilli & Lemon juice)
- Vindaloo** (Very hot, strongly flavoured spices in thick gravy with Potato)
- Rogon Josh** (Medium strength, spiced & garnished with Tomatoes & Peppers)
- Dansak** (Hot sweet & Sour sauce with Mixed Lentils)
- Pathia** (Hot sweet & Sour with Onions, Tomatoes & fresh Spices)
- Bhuna** (Cooked with Onions, Mixed Peppers, Tomatoes)
- Dupiaza** (Medium curry with fresh herbs & extra Onions)
- Ceylon** (Fairly Hot Dish, Cooked With Coconut)

Available with

- Chicken or Lamb** 6.45
- Chicken or Lamb Tikka**..... 7.45
- Vegetable or Paneer (V)**.... 5.95
- Prawn** 6.85
- King Prawn** 9.45

Authentic Balti Dishes

(These delicious dishes are cooked with blended spices, fresh tomatoes, mixed peppers, onions & chefs special balti paste, served with naan)

- Chicken or Lamb** 8.45
- Chicken or Lamb Tikka** 9.45
- Duck** 11.95
- King Prawn** 12.95
- Prawn** 8.95
- Vegetable or Paneer (V)** ... 7.50

Duck Dishes

- Sweet & Sour Duck** 9.95
Duck cooked in tangy sweet & sour sauce
- Duck Tikka Masala (M)** 9.95
Marinated & grilled, then cooked in a mild sauce with almond & coconut cream
- Duck Mirchi Bhuna** 9.95
Cooked with extra garlic, coriander, tomato, dry chilli & tamarind
- Duck Makhni (M)** 9.95
Cooked in a butter based creamy sauce with almonds

Hot Very Hot Extra Hot
(M) Mild (V) Vegetarian

Sea Food Dishes

King Prawn Sizzler	11.50
<i>Marinated king prawns grilled in a clay oven then cooked with fresh spring onions, garlic and chefs secret recipe</i>	
Tandoori King Prawn Masala (M)	11.50
<i>Marinated and half cooked in clay oven then cooked in special masala sauce</i>	
King Prawn Naga Mirchi Bhuna 	11.50
<i>Cooked with fresh naga coriander, tomato, onions with a thick sauce</i>	
King Prawn Roshuni Bhuna 	11.50
<i>Rich hot curry with extra garlic, tomatoes, dry and fresh green chillies</i>	
King Prawn Jalfrezi 	11.50
<i>Rich hot curry with onions, garlic, ginger, capsicums, tomatoes, fresh green chillies</i>	
King Prawn Karahi	11.50
<i>Medium dish with garlic, ginger, onions, coriander, green peppers</i>	
King Prawn Saag	11.50
<i>King prawns cooked with extra garlic, blend of spices & fresh spinach</i>	
King Prawn Methi	11.50
<i>Medium spiced succulent king prawns infused with fresh fenugreek leaves</i>	
King Prawn Delight (M)	11.50
<i>Tandoori king prawns cooked in a mild creamy butter sauce with fresh fruits</i>	
Malabari King Prawns (M)	11.50
<i>King Prawns cooked in butter sauce with a touch of curry leaves & coconut cream</i>	
Seabass Grill (M)	11.50
<i>Fresh Seabass grilled fillet served on a bed of Aloo garlic cake in thick butter sauce</i>	
Salmon Mahi Masala (M)	11.50
<i>Fresh salmon, deliciously cooked in velvety aromatic gravy</i>	

Lounge India Noodles

Chicken Or Lamb Tikka Chau-Chau	7.95
<i>Stir fried soft noodles with fresh vegetables, garlic, coriander & mixed spiced sauce</i>	
Prawn Chau-Chau	8.95
<i>Stir fried soft noodles with fresh vegetables, garlic, coriander & mixed spiced sauce</i>	
King Prawn Chau-Chau	10.50
<i>Stir fried soft noodles with fresh vegetables, garlic, coriander & mixed spiced sauce</i>	
Vegetable Or Panner Chau-Chau (V)	6.95
<i>Stir fried soft noodles with fresh vegetables, garlic, coriander & mixed spiced sauce</i>	

Biryani (Prepared in Basmati Rice & Served with vegetable curry)

Chicken / Lamb	8.50	King Prawn	12.95
Chicken / Lamb Tikka	9.50	Prawn	8.95
Duck	11.95	Imperial	10.95
Vegetable / Paneer (V)	7.50	<i>Consisting of chicken, lamb & prawns</i>	

Shabzi (Vegetable side Dishes) (V)

Bombay Aloo	3.15	Saag Dhaal	3.15
<i>Potato & Indian cheese</i>		<i>Spinach, lentils & garlic</i>	
Aloo Paneer	3.15	Chana Paneer	3.15
<i>Potatoes & cauliflower</i>		<i>Chickepeas & indian cheese</i>	
Aloo Gobi	3.15	Tarkha Dhaal Mixed lentils	3.15
<i>Potatoes & cauliflower</i>		<i>Black lentils with butter</i>	
Gobi Bhaji Cauliflower	3.15	Dhaal Makhani	3.50
<i>Fresh mixed dry vegetables</i>		<i>Black lentils with butter</i>	
Niramish	3.15	Gobi Methi Mottor	3.50
<i>Fresh mixed saucy vegetables</i>		<i>Cauliflower, fenugreek, peas</i>	
Mixed Vegetable Curry	3.15	Brinjal Bhaji Aubergines	3.15
<i>Fresh mixed saucy vegetables</i>		<i>Bhindi Bhaji Okra</i>	
Saag Bhaji Spinach & garlic	3.15	Mushroom Bhaji	3.15
Saag Aloo Spinach & potatoes .	3.15	Raaitha Plain Or mixed	3.50
Saag Paneer	3.15		

Rice

Boiled Rice	2.25
Pilau Rice (Basmati)	2.50
Vegetable Rice	2.85
Onion Rice	2.85
Garlic Rice	2.85
Egg Rice	2.85
Mushroom Rice	2.85
Special Fried Rice	2.85
<i>Egg, Peas & Sultanas</i>	
Shahi Rice	3.50
<i>Pineapple, Coconut, Sultanas & Cream</i>	
Keema Rice Minced Lamb	3.50
Garlic & Cheese Rice	3.50

English Dishes

(All dishes served with Chips)

Chicken Nuggets	5.95
Scampi	5.95
Mushroom Omelette	5.95
Chicken Omelette	6.50
Cheese Omelette	6.50
Chips	1.85

Naan Bread

Plain Naan	2.15
Garlic Naan	2.45
Peshwari Naan	2.45
<i>Mango, Coconut & Almond</i>	
Keema Naan Minced Lamb	2.45
Cheese Naan	2.45
Chilli Naan	2.45
Chappati	1.85
Paratha	2.85
Vegetable Paratha	3.30

Desserts

Ferrero Rocher	4.25
Cadburys Flake	4.25
Chocolate Mousse	3.50
Orange/Lemon Sorbet	2.95

Bottle Drinks

Coca cola (Regular/diet)	2.85
Lemonade	2.85
Cobra 660ml	4.50
Cobra 330ml	2.60
Kingfisher 330ml	2.60
House Wine Red/white	13.85
Rose	13.95

Set Meals

Vegetarian Set Meal For 2 29.95

Vegetable Platter For 2,
Vegetable Bhuna, Vegetable Makhani,
Gobi Methi Mottor, Saag Aloo,
2 Pilau Rice, 1 Plain Naan & 1 Garlic Naan

Non Vegetarian Set Meal For 2 34.95

Mixed platter for 2, Chicken Tikka Masala,
Lamb Rogon Josh, Mushroom Baaji, Bombay Aloo
2 Pilau Rice, 1 Plain Naan, 1 Peshwari Naan

Banquet Night £10.95

Every Wednesday. Choose From Our Menu

1 Starter, 1 Main Course, 1 Side Dish,
1 Rice or Naan & Coffee

(Dine In Only. T.C apply)



GRAND OPEN @ June 28, 2018

To celebrate our new opening, we will offer

25% off on Dine In &

15% off on Delivery (Orders over £15)

Valid until July 26, 2018

10% DISCOUNT ON COLLECTION

On Orders Over £10

FREE DELIVERY

on orders over £14 & within 6 miles radius

OPENING TIME

7 Days A Week including Bank Holiday

17:00 - 23:30

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Major Cards Accepted. £1 will be charged on all card transactions

