

TRADITIONAL DISHES

From Mild and Creamy, Just Spicy and Chilli Hot
A curry to suit all palates.

Plain

Your desired meal cooked with our unique blend of herbs and spices.

Tikka

Your desired meal marinated in house special Tikka sauce for several hours and cooked in our tandoori oven.

Korma

Cooked in lightly spiced, sweet and creamy coconut sauce with ground almonds.

Plain

Chicken/Lamb/Prawns	£6.50
King Prawns	£8.95
Vegetables	£4.50

Tikka

Chicken/Lamb	£7.50
Duck/King Prawns	£9.50

Curry

A simple dish cooked with garlic and mixed spices, with fresh coriander creating a thin sauce. Recommended for those who want to venture to something different from the milder curries.

Plain

Chicken/Lamb/Prawns	£6.50
King Prawns	£8.95
Vegetables	£4.10

Tikka

Chicken/Lamb	£6.95
Duck/King Prawns	£9.50

Bhuna

Caramelised onions, finely sliced capsicums cooked with our blend of herbs and mixed spices. Creating a thicker sauce full of pungent flavours, compared with curry sauce. This cooking style is known as a 'Bhuna' curry.

Plain

Chicken/Lamb/Prawns	£6.50
King Prawns	£8.95
Vegetables	£4.50

Tikka

Chicken/Lamb	£7.50
Duck/King Prawns	£9.50

Rogan Josh

The essence of this dish is fresh tomatoes sautéed in dry methi leaves (fenugreek) and garlic. With our special blend of mixed herbs and spices, creating a delightful bhuna style dish full of flavour.

Plain

Chicken/Lamb/Prawns	£6.50
King Prawns	£8.95
Vegetables	£4.95

Tikka

Chicken/Lamb	£7.50
Duck/King Prawns	£9.50

Biryani

Basmati rice sautéed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice. Then moderately spiced and stir fried with the selection of your choice below, garnished with sliced tomatoes and cucumbers. Served with a side of vegetable curry.

Plain

Chicken/Lamb/Prawns	£7.50
King Prawns	£9.95
Vegetables	£6.50

Tikka

Chicken/Lamb	£7.95
Duck/King Prawns	£10.95

Mixed Biryani

Similar to the Biryani description above with the combination of tender chicken, mutton, prawns and vegetables.

£9.50

Madras

A similar dish to the Curry, cooked with the addition of ground red chillies lending itself to add a pungent kick, without the loss of flavour

Plain

Chicken/Lamb/Prawns	£6.50
King Prawns	£8.95
Vegetables	£4.65

Tikka

Chicken/Lamb	£7.25
Duck/King Prawns	£9.50

Dansak

Red split lentils being at the core of this delicious dish; fused with caramelised sugar, a splash of lemon juice in a blend of mixed spices and ground chillies. Creating a well-balanced dish hitting sweet and sour notes. Served with a side of Pilau rice.

Plain

Chicken/Lamb/Prawns	£8.50
King Prawns	£10.50
Vegetables	£6.50

Tikka

Chicken/Lamb	£8.95
Duck/King Prawns	£10.95

Patia

A sweet and sour dish, with finely sliced onions and capsicums cooked with our blend of herbs and mixed spices. Added with caramelised sugar, a dash of lemon juice and ground chillies, creating a thick sauce full of flavours. Served with a side of pilau rice.

Plain

Chicken/Lamb/Prawns	£8.50
King Prawns	£10.50
Vegetables	£6.50

Tikka

Chicken/Lamb	£8.95
Duck/King Prawns	£10.95

Vindaloo

Ground red chillies and diced potatoes create the essence of this dish. Cooked with mixed herbs, spices and fresh coriander, producing a thin curry sauce full of taste, with a balanced chillie heat.

Plain

Chicken/Lamb/Prawns	£6.95
King Prawns	£8.95
Vegetables	£5.25

Tikka

Chicken/Lamb	£7.50
Duck/King Prawns	£9.25

VEGETABLE DISHES

Bhajee

All our bhajee dishes are sautéed in fresh garlic and onions, seasoned with fresh herbs and spices creating a delicious and dry accompaniment to any of the main dishes. £3.10

Meeta Lao Bhajee

Cubed pieces of butternut squash and fresh green chillies.

Shobji Bhajee A selection of mixed vegetables.

Bindi Bhajee Okra, also known as ladies fingers.

Mushroom Bhajee

Cup mushrooms in mixed herbs and spices.

Gobi Bhajee Fresh florets of cauliflower.

Brinjal Bhajee

Fresh aubergine.

Bombay Aloo Potatoes.

Khodu Bhajee

Fresh courgettes.

Aloo Mattar With chick peas.

Khodu Mattar

With chick peas.

Aloo Gobi With cauliflower.

Sag Bhajee

Spinach sautéed in fresh garlic and onions, with mixed herbs available on its own, or with the variations below. £3.10

Sag Aloo

With potatoes.

Sag Mattar With chickpeas.

Sag Gobi

With cauliflower

Sag Paneer With Indian Cheese.

Shobji Curry

A simple curry, moderately spiced with garlic and fresh coriander, creating lots of flavour. £3.10

Tarka Dhall

Red split lentils with a sautéed fresh garlic and herb topping. £3.10

Dhai

Plain natural yoghurt. £0.80

Raitha

Natural yogurt with finely sliced cucumbers or tomatoes. £1.25

SPECIAL BREADS

From the dough to the table, all our breads are handmade and freshly cooked.

Plain Unleavened bread, baked in the tandoor oven. £2.10

Peshwari Stuffed sultanas, almonds and coconuts. £2.50

Garlic Diced fresh garlic. £2.50

Keema Stuffed with spicy marinated mince lamb. £2.50

Chilli Freshly chopped green chillies. £2.50

Cheese Generously topped grated mild cheddar. £2.50

Dhania Finely chopped fresh coriander. £2.50

Onion Sliced red onions. £2.50

Tandoori Roti Thin wheat flour bread, baked in tandoor oven. £1.95

Paratha Traditional Bangladeshi layered bread sautéed in clarified butter. £2.25

Stuffed Chapathi Same as above stuffed with vegetables. £2.50

A thin wheat flour bread lightly toasted and flame cooked £1.10

Puri Deep fried thin wheat flour bread. £1.10

RICE

Pilau Basmati rice sautéed in ghee, garlic and ginger with a mixture of whole spices, creating a wonderful aromatic rice. £2.25

Boiled Long grain white rice. £1.95

All the rice dishes below use the Pilau, described above and sautéed in mixed herbs and spices. £2.95

Mushroom Fine sliced cup mushrooms. **Keema** Minced lamb.

Shobji Mixed Vegetables. **Garlic** Chunks of garlic.

Peas Green garden peas. **Special** Vegetables and prawns.

Coconut Lightly toasted coconut. **Onion** Finely sliced sweet red onions.

Egg Whole egg fried with fenugreek leaves and fresh coriander. **Lemon** Sliced fresh lemon.

Chips £2.10

SET MEALS

A Starters: Poppadoms, Onion Bhajees. Main: Vegetable Curry. Sides: Tarka Dhali, Pilau Rice & a Naan Bread. £11.80
(For 1 person vegetarian)

B Starters: Poppadoms, Tandoori Chicken. Main: Bhuna - Mutton. Sides: Mushroom Bhajee, Pilau Rice & Plain Naan Bread. £14.75
(For 1 person non-vegetarian)

C Starters: Poppadoms, Onion Bhajees & Chicken Tikka. Mains: Mutton Rogan Josh & Bhuna Prawn. Sides: Mushroom Bhajee, 2 x Pilau Rice and a Naan Bread £26.50
(For 2 persons)

D Starters: Poppadoms, Shami Kebab & Tikka Chicken. Mains: Tandoori Chicken (Half) & Tikka Lamb. Sides: Brinjal Bhajee, 2 x Pilau Rice and a Naan Bread. £27.40
(For 2 persons) Tandoori

E Starters: Poppadoms, 2 x Shami Kebab & 2 x Onion Bhajees. Mains: Bhuna - Mutton, Chicken Tikka Massala & Pran Jalfrezi. Sides: Mushroom Bhajee & Vegetable Curry, 3 x Pilau Rice & 2 x Naan Breads. £48.50
(For 4 persons)

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APPETIZERS

Poppadom	£0.60	Mint Sauce	£0.60
Spicy Poppadom	£0.60	Mango Chutney	£0.60
Onion Salad	£0.60	Lime Pickle	£0.60

STARTERS

Tikka	Marinated in our homemade Tikka sauce, which consists of many herbs and spices giving that renowned flavour. Chicken/Lamb Duck/King Prawns	£3.50 £4.95
Tandoori Chicken	Quarter spring chicken on the bone marinated in our homemade tikka sauce and freshly cooked in the tandoor oven.	£3.50
Tandoori Hot Wings	Chicken wings marinated in our Tikka sauce with red chillies.	£3.50
Chicken Pakorahs	Succulent tikka pieces in a homemade batter with garden mint, mustard and mixed spices.	£3.95
Sheek Kebab	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor oven.	£3.50
Shami Kebab	Rounded pieces of minced meat in a selection of mixed spices and herbs, fried with egg.	£3.50
Botty Kebab	Lamb marinated in mustard oil with toasted whole coriander seeds and fresh coriander, skewered and cooked in the tandoor oven.	£3.50
Tandoori Mix Kebab	A starter for tandoori lovers which consists of a piece of Sheek kebab, 2 pieces of Tikka chicken and 2 pieces of Tikka lamb.	£4.95
Mixed Kebab	A mixture of Sheek and Shami kebabs accompanied by onion bhajees.	£4.95
Chatt	Finely sliced pieces of Tikka, tomatoes and cucumber in a chatt massala. Chicken/Lamb Duck	£3.95 £4.95
Aloo Chatt	Sliced potatoes cooked the same as the chatt.	£3.25
Chatt Puri	Chatt as described above served on a Puri (deep fried thin wheat flour bread). Chicken/Lamb Duck	£4.50 £5.50
Prawn Puri	Prawns cooked with fresh garlic, tomatoes and onions, lightly spiced creating a dry sauce and served on a Puri (deep fried thin wheat flour bread). Prawns King Prawns	£3.95 £4.95
King Prawn Butterfly	A whole king prawn in our homemade batter lightly spiced in a blend of herbs and garden mint.	£4.95
Meat Samosas	Handmade triangular pieces of light crispy pastry filled with spicy lamb and garden peas.	£2.95
Vegetable Samosas	Filled with a mixture of fresh vegetables in a light blend of herbs and spices.	£2.95
Onion Bhajees	Finely sliced onions, fennel seeds, lentils and mixed spices and then deep fried.	£2.95

TANDOORI SPECIALTIES

All our Tandoori dishes are freshly cooked to order, served on sizzling platters with salad and homemade mint sauce on the side.

Tikka	Spring chicken on the bone marinated in our homemade Tikka sauce and slow cooked. Chicken/Lamb Duck/King Prawn	£6.95 £9.50
Tandoori Chicken	Spring chicken on the bone marinated in our homemade Tikka sauce and slow cooked. Half Fulled	£6.95 £11.95
Sheek Kebab	Lightly spiced minced meat with fresh herbs and spices, skewered and freshly cooked in the tandoor oven.	£6.95
Shami Kebab	Rounded pieces of minced meat in a selection of mixed spices and herbs, fried with egg.	£6.95
Botty Kebab	Lamb in a rich marinade of toasted coriander pods, fresh garlic, ginger and mustard, skewered and slow cooked.	£6.95
Kebab Platter	A feast for kebab lovers consisting of a mixture of Sheek, Botty and Shami kebabs.	£9.50
Shaslik	A dry dish marinated in our Tikka sauce with tomatoes, capsicum and onions. Chicken/Lamb Duck/King Prawn	£7.95 £10.50
Mixed Shaslik	A mixture of chicken, lamb, duck and king prawns as the dish described above	£10.50
Tandoori Mixed Grill	Chicken, Lamb, Tandoori chicken, Sheek kebab all marinated in our Tikka Sauce and slow cooked in a tandoor oven.	£10.50

KULCHI DISHES

An exceptional dish created with a whole leg of lamb, whole chicken on the bone, marinated in a blend of over a dozen individual herbs and spices, very slowly cooked. The Kulchi is highly spiced, cream and full of flavour. The dish includes poppadoms, chutneys, chicken tikka sheek kebab, mixed vegetable curry, mushroom bhajee, special fried rice and naan breads.

Chicken Lamb	£45.00 £65.00
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(Recommended for 4 people, 48 hours notice and a £25 deposit is required).

HOUSE SPECIALS

This has been divided into two sections Mild & Creamy, and Spicy. There's a curry to suit all palates.

MILD & CREAMY

The four dishes below are cooked in ground almonds with our special homemade Tikka sauce. A recipe more than 25 years old, consisting of over 20 different fresh herbs and spices.

Your desired meat can be cooked in any of the following dishes below:

Chicken/Lamb Duck/King Prawn Vegetables	£7.50 £9.25 £5.95	
Tikka Massala	Our massala dish is true to the recipe since the very first Purbani back in 1986. It is still cooked the same way creating that fusion of flavours, hitting the sweet and tangy notes.	
Sali Boti	Sun dried apricots caramelised in Tikka sauce garnished with crisp straw potatoes and fresh coriander.	
Shahi Tikka	Generous amounts of fresh coriander are at the heart of this tasty dish creating a different variation of Tikka Massala.	
Passanda	Lightly spiced and enriched with a splash of red wine, adding a completely different dimension of flavour and aroma.	
Special Massala	A rich, creamy and fruit dish cooked with a combination of mixed spices, toasted coconut, almonds and lychees. (included with Pilau rice). Chicken/Lamb/Prawns Duck/King Prawn Vegetables	£8.95 £9.95 £5.95
Makhani	Toasted almonds cooked in rich butter with a blend of mixed spices and cream. Available in plain or Tikka meats. Plain (Cooked with our unique blend of herbs and spices). Chicken/Lamb/Prawns King Prawns Vegetable	£6.95 £9.25 £4.95
	Tikka Your desired meat marinated in house special Tikka sauce for several hours and cooked in our tandoor oven. Chicken/Lamb Duck/King Prawns	£7.50 £9.95
Shugunda	Lightly cinnamon-spiced butter with ground almonds and cream, topped with sweet mangoes and lychees, creating a delicately rich and fruity dish. Chicken/Lamb/Prawns Duck/King Prawn	£9.50 £10.50

SPICY

These dishes are intensely flavoured and rich in taste. If you always have something mild and are never quite sure about trying something new, then this section is for you. We offer the dishes in the following two ways:

	Plain Your desired meat cooked with our unique blend of herbs and spices. Chicken/Lamb/Prawns King Prawns Vegetable	£6.95 £9.25 £4.95
	Tikka Your desired meat marinated in house special Tikka sauce for several hours and cooked in our tandoor oven. Chicken/Lamb Duck/King Prawns	£7.50 £9.95
Sathkora	A Bangladeshi fruit belonging to the citrus family and very popular in the region of Sylhet. The addition of sathkora provides a distinctive and unique flavour that can only be described as a wild lemon fragranced curry. A faintly bitter smooth taste to begin with and ending with a slightly sweet effect on the palate. It is cooked in a thick bhuna style sauce.	
Korai	A highly spiced dish cooked with fresh tomatoes, onions and coriander, served in a sizzling hot korai (metal wok) which brings out the pungency of the sautéed garlic, ginger and fenugreek creating a dish of intense flavour.	
Dopiazza	Onions caramelised in ghee and cooked in a combination of blended herbs and mixed spices, finished with a second serving of onions, hence the name "Do-piazza" meaning two onions.	
Palak	Sauteed spinach in fresh garlic cooked with onions and tomatoes creating a dry bhuna style sauce.	
Naga Massala	Bangladeshi Naga is one of the worlds hottest chillies. This dish is cooked with fresh onions and garlic, with a combination of mixed spices and herbs creating a wonderfully hot and tasty dish. 	
Garlic Chilli	Fresh cloves of caramelised garlic and sliced green birds-eye chillies, creating a mouth watering curry cooked in spices and herbs. 	
Achari	Pickled sour mangoes in mixed spices and ground red chillies cooked with our blend of mixed herbs and spices in a thick sauce. 	
Jalfrezi	Chunky onions and fresh green chillies cooked with garlic, tomatoes and coriander. 	
Meeta Lao	Wedges of butternut squash cooked with fresh garlic, ginger and onions topped with fresh green chillies and coriander adding the final flavour. 	
Raja Chingri Chagra	Split fresh king prawns prepared in their shells with plenty of garlic and capsicums along with fresh green chillies and tomatoes. Cooked using a hint of our special homemade tikka sauce, creating tender, juicy king prawns in a magnificent, tasty sauce. 	£9.25
Tandoori Murug Massala	Tandoori chicken pieces (on the bone) cooked in a blend of spices with fresh garlic, ginger and tomatoes, served in a sizzling Korai with generous amounts of fresh coriander.	£7.95
Purbani Delight	Tandoor oven roasted capsicum, stuffed with finely sliced Tikka, accompanied with tomatoes and cucumbers in a spicy bhuna sauce, garnished with salad. Chicken/Lamb.	£8.95