



## BIRYANI

A fragrant rice dish cooked with your choice of meat or vegetables, served with vegetable curry or Tarka Dal.

- |                |     |
|----------------|-----|
| 49. Chicken    | £16 |
| 50. Lamb       | £16 |
| 51. Vegetarian | £13 |
| 52. King Prawn | £21 |

## VEGETABLES

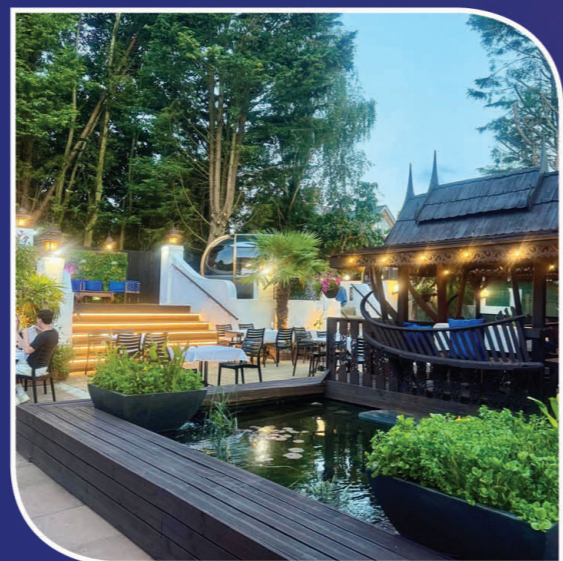
- |   | SIDES | MAIN |
|---|-------|------|
| 53. BOMBAY ALOO<br><i>Spiced potatoes cooked with Indian spices.</i>          | £6    | £11  |
| 54. TARKA DAL<br><i>Lentils tempered with garlic and spices.</i>              | £6    | £11  |
| 55. MUSHROOM BHAJI<br><i>Sautéed mushrooms cooked in a spiced curry.</i>      | £6    | £11  |
| 56. SAAG ALOO<br><i>with mild spices. Spinach and potatoes cooked</i>         | £6    | £11  |
| 57. ALOO GOBI<br><i>in a flavorful curry. Potatoes and cauliflower cooked</i> | £6    | £11  |

## RICE & BREAD

- |  |                  |
|--|------------------|
| 58. Plain Rice   | £3               |
| 59. Pilau Rice <i>Fragrant Basmati Rice Cooked With Mild Spices.</i>               | £4               |
| 60. Egg Rice   | £5               |
| 61. Mushroom Rice  | £5               |
| 62. Chips  | £3               |
| 63. Plain Naan   | £3               |
| 64. Garlic Naan  | £4               |
| 65. Keema Naan <i>Stuffed Naan With Spiced Minced Meat.</i>                        | £4               |
| 66. Peshwari Naan<br><i>Sweet Naan Stuffed With Coconut, Almonds, And Raisins.</i> | £4               |
| 67. Cheese Naan <i>Stuffed Naan With Melted Cheese.</i>                            | £4               |
| 68. Paratha <i>Flaky, Layered Indian Bread.</i>                                    | £4               |
| 69. Chapati <i>Soft, Unleavened Flatbread.</i>                                     | £3               |
| 70. Raita <i>Refreshing Yogurt With Cucumber And Spices.</i>                       | £3               |
| 71. Poppadom   | Each £1.5        |
| 72. Chutneys & Pickles   | Per Portion £1.5 |



ORIENTAL  
GARDEN  
FOR  
SUMMER  
DININGS



**£10**  
TEN POUNDS

**GIFT Voucher**

blue orchid  
INDIAN & FUSION CUISINE

REDEEMABLE ON WEEKDAY LUNCH AND DINNER, AND ALL DAY SUNDAY.  
VALID FOR INDIAN DINING ONLY. MINIMUM 2 PERSON. MINIMUM SPEND: £30 PER PERSON  
NOT VALID ON CELEBRATION DAYS. EXPIRES 31ST JULY 2026.

**£20**  
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VALID FOR INDIAN DINING ONLY. MINIMUM 4 PERSON. MINIMUM SPEND: £30 PER PERSON  
NOT VALID ON CELEBRATION DAYS. EXPIRES 31ST JULY 2026.

OPEN 6 NIGHTS A WEEK

EVENING : 5:30pm -10:30pm

Monday Closed

Last food order @ 9:45pm



blue orchid  
INDIAN & FUSION CUISINE

The Square, Aspley Guise, MK17 8DF

01908 282877

10% service charge will be added to table of 6 or more

Wines brought into the premises by prior arrangement will incur £10 corkage charge

We Accept Telephone Orders | All party bookings will be asked to pay £10 deposit per person

WWW.BLUEORCHIDRESTAURANT.CO.UK | INFO@BLUEORCHIDRESTAURANT.CO.UK

RE-LAUNCHED  
INDIAN  
Menu



blue orchid  
INDIAN & FUSION CUISINE



**15%**  
DISCOUNT

On All Collection  
Orders Over £30

The Square, Aspley Guise, MK17 8DF | 01908 282877 | 01908 282858

## APPETIZERS

1. King Prawn Puree £10
2. Salmon Tikka £8
3. Prawn Puree £10
4. Dynamite Prawns £10
5. Sheek Kebabs £8
6. Chicken Tikka £8
7. Lamb Tikka £8
8. Tandoori Chicken £8
9. Mixed Hors D'oeuvres £10  
*(Minimum 2 Persons)*  
*Chicken Tikka, Lamb Chops, Salmon Tikka, Veg Pakora*
10. Bbq Wings £9  
*Grilled Succulent Chicken Wings*
11. Lamb Chops £10
12. Chilli Paneer £7
13. Veg Samosa or Meat Samosa £6
14. Onion Bhaji £5

## SHARING PLATTERS

*(Served with chips, spicy rice or naan bread)*

15. Whole Chicken £23  
*Grilled whole chicken, available in lemon & herb or medium hot.*
16. Mixed Grill Special (Serves 2) £41  
*A sharing platter of grilled lamb chops, chicken steak, grilled chicken wings, sheek kebabs, and jumbo prawns.*



## INDIAN FUSION GRILLS (MAIN)

17. Quarter Chicken £10  
*Flame-grilled chicken served with a side salad and your choice of spicy rice or chips.*
18. Half Chicken £19  
*Flame-grilled chicken served with a side salad and your choice of spicy rice or chips.*
19. Whole Chicken £23  
*Flame-grilled chicken served with a side salad and your choice of spicy rice or chips.*
20. Chicken Wings (10 Pieces) £19  
*Flame-grilled chicken wings served with your choice of spicy rice or chips.*
21. Grilled Lamb Rack £21  
*Served with fresh salad and your choice of spicy rice or chips.*

## SEAFOOD

*(Served with agrodolce sauce & potatoes or spicy rice)*

22. Grilled Salmon £21
23. Grilled Jumbo Prawns £23
24. Garlic King Prawns £23  
*Cooked in garlic butter, fresh cream, and mint.*

## TANDOORI

25. Half Tandoori Chicken £15  
*Half spring chicken on the bone, marinated and grilled in a traditional tandoor oven.*
26. Chicken Tikka £15  
*Marinated diced chicken, grilled over charcoal.*
27. Salmon Tikka £19  
*Diced salmon chunks, grilled over charcoal.*
28. Paneer Tikka £12  
*Homemade paneer, grilled over charcoal.*
29. King Prawn Shashlik £23  
*King prawns marinated with spices and grilled with onions and peppers.*



## TRADITIONAL INDIAN CLASSICS

30. Achari (Chicken or Lamb) £13  
*Cooked in a rich tomato sauce with spiced ginger, coriander, pickles, and aromatic herbs.*
31. Karahi (Chicken or Lamb) £13  
*Diced chicken or lamb cooked with ginger, garlic, green peppers, and onions, finished with fragrant spices.*
32. Jalfrezi (Chicken or Lamb) £13  
*Chicken or lamb cooked with traditional spices, fresh bell peppers, and fried green chillies.*
33. Garlic Chicken £13  
*Boneless chicken thighs cooked with green chillies, garlic, lime, and fresh herbs.*
34. Chicken Tikka Masala £15  
*Chargrilled chicken pieces cooked in a creamy coconut and almond gravy.*
35. Madras (Chicken or Lamb) £13  
*Diced chicken breast or lamb cooked in a hot, flavoursome gravy.*
36. Paneer Chilli Masala (V) £10  
*Paneer cooked in a spicy, tangy chilli masala sauce.*
37. Barbusi Chicken £15  
*Tender flame-grilled chicken marinated in aromatic spices and finished with a smoky, charred flavour.*
38. Chicken Chilli Masala £15  
*Cooked with green chillies, coriander, green peppers, onions, and tomatoes.*
39. Triamiu Chicken Bhuna £15  
*A rich, slow-cooked bhuna made with tender chicken, caramelised onions, and a trio of aromatic spices, delivering deep flavour with a warm, medium heat.*
40. Tawa Chicken £15  
*Succulent chicken cooked on a traditional tawa with aromatic spices, fresh coriander, and a rich, sizzling finish.*
41. Laal Maas Bhuna £15  
*A fiery Rajasthani-style bhuna cooked with tender meat, red chilli paste, and deep, smoky spices for bold, intense flavour.*
42. Chicken or Lamb Tikka Balti £15  
*Chargrilled tikka pieces simmered in a vibrant balti sauce with fresh spices, peppers, and tomatoes for a rich, aromatic finish.*



## BEEF SPECIALTIES

43. Naga £15  
*Tender beef cooked with fiery Naga chillies, aromatic spices, and a rich sauce for bold, intense heat.*
44. Kala Bhuna £15  
*A slow-cooked, dark and richly spiced beef bhuna made with roasted spices and caramelised onions for a deep, robust flavour.*



## TRADITIONAL INDIAN CLASSICS

45. BHOONA £13  
*Rich and thick curry cooked with aromatic spices.*  
Chicken / Lamb £13  
Prawn £15  
King Prawn £19
46. VINDALOO £13  
*A fiery and tangy curry cooked with traditional Indian spices.*  
Chicken / Lamb £13  
Prawn £15  
King Prawn £19
47. KORMA £13  
*A mild and creamy curry made with coconut, almonds, and fragrant spices.*  
Chicken / Lamb £13  
Prawn £15  
King Prawn £19
48. SAAG £13  
*Spinach-based curry cooked with spices and your choice of protein.*  
Chicken / Lamb £13  
Prawn £15  
King Prawn £19