

An extraordinary blend of tradition & modernity

ORUNA CUISINE

Thank You for Choosing to dine at Oruna Cuisine.

Oruna Cuisine is a family run restaurant, famous for offering you the finest authentic, traditional and contemporary Asian Cuisine.

To provide diners exceptional Indian cuisine with a contemporary twist. Here at Oruna we aim to provide Indian food using only the best fresh produce, this can however mean that waiting times are slightly longer than usual. As a general rule, we aim to serve starters 20 minutes after placing the order and main courses 20 minutes after that. If you require a speedier service, please tell us and we will try to accommodate as best as possible. We appreciate your patience.

CUSTOMER CARE.

Our aim is to make your visit as pleasant and enjoyable as possible and to make dining a memorable occasion. We hope our mission statement will make your eating out experience special.

- To be greeted in a friendly manner
- To give prompt and efficient service
- To give good quality cuisine at value for money
- To show a high standard of hygiene and cleanliness

To ensure that we maintain a high standard and keep on providing good quality food we would welcome any comments you may have about our products, service or facilities.

You can do this by either filling in our guest book or visiting the comments page on our website. Please ask a member of staff to present you with the guest-book.

info@orunacuisine.co.uk

HEALTHIER OPTIONS. ♥

Our chef insists on using only quality ingredients with an emphasis on using the finest prime cuts of lamb, chicken and fish. You will find a range of fresh authentic and traditional vegetables and pulses to enjoy as individual meals, accompaniments or in combination, to provide you with a good balance of choice towards healthier eating. When and where necessary, only a minimal amount of oils will be used when cooking most of your favourite dishes. Healthy choice dishes are prepared using olive oil.

ALLERGIES.

(V): Suitable for Vegetarians

♥: Healthy choice ~ Low Fat Dishes
(All meals will be cooked in Olive Oil, using a small quantity)

(N): Contains Nuts
(Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
(Some of our seafood dishes may contain shell/fish bones)

We do not accept cheques. Most major credit cards accepted
All prices include VAT



ORUNA *Cuisine*

An extraordinary blend of tradition & modernity

BANQUET MENU

- PAPADOM & CHUTNEY TRAY
- ANY STARTER
- ANY MAIN COURSE
- ANY RICE OR NAN BREAD
- COFFEE & DESSERT

For **£15.95** Per Person

Available 7 days a week. Cannot be used in conjunction with any other offers or vouchers.
Not valid on special days or Bank Holidays.

ALL STARTERS
Served with Green Salad and Mint sauce

APPETISERS

- PLAIN or SPICED POPADOM (V) (served with chutney tray: Onion salad, mango chutney, mint sauce & Chilli Sauce£0.80
- LIME PICKLE / CHILLI PICKLE (V) each £0.50

SEAFOOD

- JHINGA SHASHLICK ♥£4.95
King sized prawns marinated in tandoori sauce grilled in the clay oven with onion, peppers & tomatoes
- GARLIC JHINGA£4.95
Marinated and cooked king sized prawns with clove of garlic in a dry spicy sauce with onions & capsicums.
- FISH PAKORA£4.95
Pangash fish coated in spicy butter sauce then fried and served with salad.
- JHINGA ON PUREE£4.95
King sized prawns gently spiced with garlic, ginger and onions, served with a puffy bread.
- PRAWN ON PUREE£3.95
Prawns cooked in a thick spicy sauce with fresh tomatoes and flavoured with green herbs, served with a puffy bread.
- PAN FRIED SEA BASS ♥ £5.95
Pan fried Sea Bass marinated in a special masala, with olive oil
- TANDOORI SALMON ♥£4.95
Salmon fish marinated in tandoori spices and barbecued in the clay oven.
- KING PRAWN PATHIA ON PUREE (NEW) £5.50
King prawns gently spiced and cooked in a sweet and sour sauce, then served on a puffy bread.
- BENGAL FISH (NEW) £5.50
Fish fillet marinated and cooked in the tandoori oven to perfection.



PAN FRIED SEABASS

VEGETABLE

- PANEER TIKKA (Indian cottage cheese, marinated in chefs special spices cooked in the tandoori oven)£3.95
- ONION BHAJI (V)£2.95
- VEGETABLE SAMOSA (V)£2.95
- CHOT PHOTIA (V)£3.95
Chick peas cooked with herbs and ground spices, served with puffy bread.
- PANEER CHILLI (V) (NEW)£4.95
Paneer chunks stir-fried with green chillies and sweet chilli sauce, served with salad and mint sauce.
- ALOO SPECIAL (V) (NEW)£3.95
Potato strips, stir-fried with spring onions, curry leaves and medium spices.

MEAT & CHICKEN

- TANDOORI CHICKEN (Quarter) (B) ♥ £3.45
- TANDOORI MIX KEBAB ♥ £3.95
Selection of chicken tikka, Lamb tikka, sheek kebab and served with salad.
- TANDOORI LAMB CHOPS (B) £5.25
Tender Lamb chops, marinated in yoghurt & fresh ground spices then roasted in a tandoori on skewers.
- CHICKEN SHASLIK ♥ £3.95
Tender pieces of diced chicken marinated with spices then cooked in the tandoori and served with grilled tomatoes, capsicums and onion.
- CHICKEN TIKKA or LAMB TIKKA or SHEEK KEBAB (Healthy option only chicken tikka) ... £3.45
- CHICKEN PAKORA £3.95
Strips of chicken breast coated in spicy butter sauce then fried and served with salad.
- CHICKEN CHAT £3.95
Diced chicken cooked with special chat masala, finely chopped cucumber and freshly ground spices, served with a puffy bread.
- MEAT SAMOSA £2.95
- KEBAB PLATTER (PER PERSON) £3.95
A platter consisting of variety of starter from the menu, chosen by our chef. Minimum of 2 people
- DUCK HASINA ♥ £5.95
Marinated pieces of fresh duck cooked in tandoor & served with grilled tomatoes, capsicum and onions



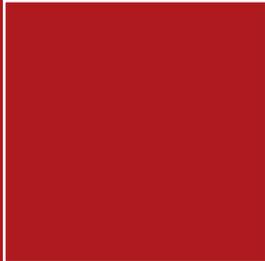
DUCK HASINA



KEBAB PLATTER



SEAFOOD FUSION



BENGAL FISH



TANDOORI KING PRAWN ROAST POTATO

Prepared using olive oil. Only a limited number of these dishes are available on a daily basis. Please ask when ordering.

SALMON DE ANAZ (Dry, BBQ Style) ♥ £11.95
Boneless Salmon marinated with light unique spices with coriander. Barbecued in the tandoor served with exotic vegetables.

SEAFOOD FUSION ♥ £11.95
Mixture of fish consisting of tandoori salmon, pan fried Bengal fish, and tandoori king prawns served on a bed of pan fried onions and peppers lightly spiced with a hint of soya sauce.

TANDOORI KING PRAWN MASSALA (N) £10.95
King prawn grilled in tandoor and cooked in a rich sauce ~ mild.

SEABASS ♥ £10.95
Seabass marinated in home style spices, pan fried, served on a bed of spicy potato and spinach.

MAACH BHUNA (Fish) £9.95
Tropical Bengal fish cooked in our unique blend of spices to create a delightful dish. A delicacy of Bengal ~ Medium.

SHASHLIK BHUNA ♥ £10.95
Marinated king prawn with barbecued onions, tomatoes, capsicums cooked with bhuna sauce.

BENGAL FISH (NEW) £8.95
Fish fillet marinated and cooked in the tandoori oven to perfection.

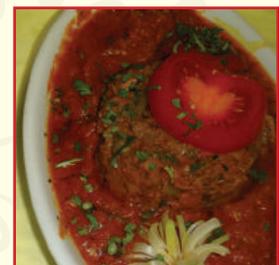
TANDOORI KING PRAWN ROAST POTATO BHUNA (NEW) £9.95
Tandoori king prawns cooked in a medium sauce, herbs and spices and roasted potatoes.

VEGETABLE DISHES (V)

	SIDE DISH	MAIN DISH
PANEER TIKKA MASSALA (N) <i>Cottage cheese skewered in the tandoori and cooked in a rich sauce ~ mild.</i>	----	£7.95
KORMA ALOO KUFTA (N) <i>Spice deep fried potato in a delicious mild creamy sauce.</i>	----	£7.95
MALAI KOFTA (N) <i>Fresh vegetable balls served with nuts, raisins in our special rich creamy sauce.</i>	----	£7.95
AUBERGINE KOFTA (N) <i>Fried Aubergine blended with Malai Kofta in a sweet & sour sauce.</i>	----	£7.95
MIX VEGETABLE CURRY OR BHAJEE	£2.95	£5.95
MUSHROOM BHAJEE	£2.95	£5.95
SAG PANEER <i>Indian cottage cheese & spinach</i>	£2.95	£5.95
CAULIFLOWER BHAJEE	£2.95	£5.95
BOMBAY ALOO <i>Spiced potato</i>	£2.95	£5.95
SAG ALOO	£2.95	£5.95
ALOO GOBI <i>Cauliflower</i>	£2.95	£5.95
DALL TARKA <i>Lentils with fried garlic</i>	£2.95	£5.95
CHANA BHAJEE <i>Chick peas</i>	£2.95	£5.95



MALAI KOFTA



SUBZI DELIGHT

(V): Suitable for Vegetarians

♥ : Healthy choice
(All meals will be cooked in Olive Oil)

(N): Contains Nuts
(Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
(Some of our seafood dish may contain shell/fish bones)

CHEF'S FAVOURITE DISHES

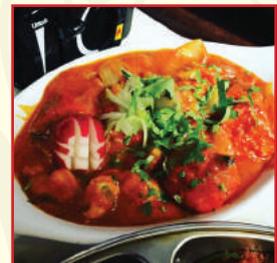
5

Rice not included.

- TANDOORI FUSION** (Dry, barbecued style) £10.95
 Chicken tikka, Lamb tikka, sheek kebab, tandoori chicken (B), king prawn served with nan bread and salad.
- CHICKEN OR LAMB TIKKA MASSALA (N)**£7.95
 Tender pieces of boneless chicken or Lamb grilled in tandoor and cooked in a rich sauce ~ mild.
- GARLIC SIZZLER** £10.95
 Chicken Tikka, Lamb Tikka, Prawn & King Prawn with green beans, served with garlic on a sizzler.
- HASH DE TAWA** £12.95
 Stir Fried tender pieces of duck cooked in a fusion style sweet and sour sauce, served on a tawa.
- GARLIC BUTTER CHICKEN**.....£7.95
 Marinated pieces of boneless chicken cooked with garlic butter, lots of spices in a rich sauce ~ medium to mild.
- MURGHI KEEMA JALFREZI** ♥£8.95
 Marinated chicken cooked with mince chicken in spicy sauce with fresh chillies, onions & capsicum ~ hot.
- TAWA PESHWARI JALFREZI** ♥£8.95
 Tender pieces of boneless chicken cooked with tomatoes, green chillies and onions in a spicy hot sauce ~ fairly hot.
- KORAH TIKKA KHYBERI**£7.95
 Tender chicken or Lamb cooked in khyberi sauce with onions, tomatoes and capsicums ~ medium.
- MURGI MAKANI (N)**£7.95
 Mildly spiced chicken roasted in tandoor and served with special sauce, garnished with nuts and cheese ~ mild.
- DILKUSH** ♥£9.95
 Cocktail consisting of prawns, chicken, Lamb and mushrooms. Medium spicy dish
- SYLHET PALAK** ♥£8.95
 Chicken and mince Chicken cooked with spinach and hint of green chilli.
- KURZI LAMB (B)** £10.95
 Roasted lamb shank, served on a spicy minced chicken sauce.
- TANDOORI MURGHI MUSALAM**£8.95
 Marinated tandoori chicken cooked with minced Chicken and medium spices, garnished with egg ~ medium.
- CAPSILLA** ♥£9.95
 Chicken tikka and king prawn cooked with onions, green peppers and tomatoes in chef's very own sauce.
- NAGA JHAL**.....£8.95
 Chicken or Lamb cooked in chilli sauce with potatoes, ground spices, madras to vindaloo hot.
- ORUNA GARLIC SPECIAL (NEW)**£9.95
 Cooked with chicken or lamb with garlic, cinnamon and bay leaves in a medium to hot sauce. Homemade style. £2.00 extra for King Prawn
- MUDHU MINTI LAMB ALOO (NEW)**.....£8.95
 Chunks of lamb infused with honey, sweet mango, mint, then slow cooked with baby potatoes in a medium thick sauce.
- ACHARI (NEW)**£7.95
 Chicken or lamb cooked with fresh garlic, ginger, mango pickle, herbs and spices.
- CHICKEN TIKKA PASSANDA (N) (NEW)**£7.95
 Chicken tikka cooked in a mild creamy sauce with almonds, coconut powder and cream.
- CHICKEN SILSILA (NEW)**.....£7.95
 Tender pieces of marinated chicken simmered in a delicate tamarind sauce producing a sweet and sour flavour.
- SHORISHA (chicken or Lamb) (NEW)**£8.95
 Whole mustard seeds, diced onions, fresh garlic, curry leaves in a medium based sauce.



HASH DE TAWA



CAPSILLA



CHICKEN SILSILA



GARLIC BUTTER CHICKEN

(V): Suitable for Vegetarians

♥ : Healthy choice
 (All meals will be cooked in Olive Oil)

(N): Contains Nuts
 (Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
 (Some of our seafood dish may contain shell/fish bones)

TRADITIONAL SPECIALITIES

6

A selection of popular dishes recognised by everyone and which have been enjoyed by generations of curry lovers. Each and every individual chef has their own interpretation of how these dishes are prepared. From the golden age of British Indian Cuisine nearly all curry Chefs have stayed with the same formula. Although the taste may vary from chef to chef the old favourites remain the same!

We can make most dishes mild or hotter to suit your tastebuds.

MADRAS

Cooked with tomato and lemon juice

VINDALOO

Cooked in a very very spicy sauce with potato, extremely hot.

BHUNA

Cooked with garlic, onions tomato, green herbs with selected spices, medium

SAGWALLA

Cooked with fresh spinach and spices, medium

DUPIAZA

Cooked with diced onion and green peppers, medium spiced

ROGON

Medium dish cooked in a thick sauce garnished with fried onions & tomato

PATHIA

Cooked with tomato concentrate and spices, fairly hot sweet & sour

DANSAK

A delicious combination of spices pineapple & lentils slightly hot sweet & sour

JALFREZI

Cooked with fresh green chillies, onion & green peppers an exotic hot dish

KORMA

Cooked with mild spices in a coconut & creamy sauce

The above dishes can be prepared with:

Chicken	£6.50	Chicken Tikka or Lamb Tikka	£7.50
Lamb	£6.95	Keema	£6.95
Prawn	£6.95	Vegetable or Mushroom	£5.95
King Prawn	£9.95		

BALTI SPECIALITIES

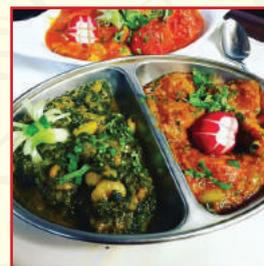
ALL OF THE ABOVE TRADITIONAL DISHES, CAN BE PREPARED AS BALTI DISH.
Balti Dishes use a unique spicy recipe to give the dish a richer and spicier taste, cooked with special spice fresh tomatoes, green pepper and coriander.

MUSHROOM OR VEGETABLE (V)	£6.50	KING PRAWN	£10.95
CHICKEN, LAMB OR PRAWN	£6.95	MIX BALTI	£11.95
CHICKEN TIKKA OR LAMB TIKKA	£7.95	(Chicken, Lamb, Prawn & a King Prawn)	

COMBINATION DISHES

The following selections are served as two half portions (Rice or Nan not included)

1. CHICKEN KORMA & CHICKEN BALTI£9.95
2. METHI GOSH & GARLIC CHILLI CHICKEN£9.95
3. CHICKEN TIKKA MOSALLA (N) & CHICKEN TIKKA BHUNA ... £10.50
4. GARLIC CHICKEN & PRAWN SAGWALA£9.95
5. LAMB PATHIA & CHICKEN DANSAK£9.95
6. KING PRAWN SAGWALA & KING PRAWN JALFREZI £10.95
7. KING PRAWN PATHIA & KING PRAWN CHILLI £10.95
8. VEGETABLE BHUNA & SAG CHANA BHUNA (V).....£9.50
9. CHICKEN KORMA & CHICKEN TIKKA MASALA.....£9.95



GARLIC CHICKEN & PRAWN SAGWALA



CHICKEN KORMA & CHICKEN BHUNA

(V): Suitable for Vegetarians

♥ : Healthy choice
(All meals will be cooked in Olive Oil)

(N): Contains Nuts
(Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
(Some of our seafood dish may contain shell/fish bones)

BIRYANI DISHES

Special Basmati rice treated together with chicken, Lamb, king prawn, prawns, or our tandoori selection. Served with a mixed vegetable curry.

CHICKEN, LAMB or PRAWN BIRYANI.....	£7.95
CHICKEN OR LAMB TIKKA BIRYANI.....	£8.50
TANDOORI CHICKEN BIRYANI.....	£8.50
KING PRAWN BIRYANI.....	£10.95
VEGETABLE OR MUSHROOM BIRYANI (V).....	£6.95
MIX BIRYANI.....	£10.95

(chicken, meat, prawn, a king prawn with an omelette)



CHICKEN BIRYANI



CHICKEN TIKKA BIRYANI

WESTERN SPECIALS

Main dishes Served with salad and chips

SIRLOIN STEAK (12 oz).....	£10.95
<i>served with fried onions & mushroom.</i>	
SCAMPI & CHIPS.....	£7.95
FRIED CHICKEN & CHIPS	£7.95
<i>off the bone</i>	
CHEESE OMELETTE & CHIPS.....	£7.95
CHICKEN NUGGETS & CHIPS (Kids meal)	£4.50
ORUNA SPECIAL FRIED CHICKEN & CHIPS (NEW)	£5.95
FISH FINGER & CHIPS (Kids meal)	£4.50
INDIAN DISHES AVAILABLE FROM THE MENU (Kids meal) ..from	£4.50
GREEN SALAD ♥	£2.00
FRIED GARLIC MUSHROOM (Side dish)	£2.95
CHIPS	£1.95

(V): Suitable for Vegetarians

♥ : Healthy choice
(All meals will be cooked in Olive Oil)

(N): Contains Nuts
(Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
(Some of our seafood dish may contain shell/fish bones)

BREADS

PLAIN NAN	£1.95
GARLIC NAN.....	£2.50
KEEMA NAN.....	£2.50
PESHWARI NAN (N)	£2.50
VEGETABLE NAN	£2.50
CHEESE & ONION NAN.....	£2.95
GARLIC & KEEMA NAN	£2.95
CHEESE & KEEMA NAN	£2.95
GARLIC, CHEESE & ONION NAN.....	£2.95
TANDOORI ROTI (V) ♥.....	£1.25
CHAPATI (V) ♥.....	£1.00
PARATHA (V)	£1.95
PUREE (V).....	£1.00



KEEMA NAN



GARLIC & CORIANDER NAN



CORIANDER NAN

RICE



PILAU RICE



EGG FRIED RICE

BOILED RICE (V) ♥	£1.95
PILAU RICE (V)	£2.25
FRIED RICE (V).....	£2.25
EGG FRIED RICE.....	£2.75
VEGETABLE FRIED RICE (V).....	£2.75
GARLIC FRIED RICE (V).....	£2.75
GARLIC MUSHROOM FRIED RICE (V).....	£2.95
ARABIAN RICE (V)(N) <i>sweet rice with coconut, almonds and sultanas</i> .	£2.95
MUSHROOM PILAU RICE (V).....	£2.95
SPECIAL PILAU RICE <i>With egg & peas</i>	£2.95
ORUNA FRIED RICE	£2.65
<i>Curry leaves, coriander, green chillies.</i>	
KEEMA PILAU RICE <i>with mince chicken</i>	£2.95

(V): Suitable for Vegetarians

♥ : Healthy choice
(All meals will be cooked in Olive Oil)

(N): Contains Nuts
(Other dishes may contain traces of nut, please ask for more details)

(B): On the Bone
(Some of our seafood dish may contain shell/fish bones)