

Appetisers

Papadoms
£0.50

Chutney Tray
(Onion, Mango Coleslaw, Raitha, Lime Pickle)
£2.25

Spiced Papadoms
£0.50



Onion Bhajee (V)

A famous starter that no Indian menu is complete without. Largely consisting of onions added with our own mix of herb & spices.
£3.95

Tandoori Chicken

Quarter tender spring chicken marinated in yogurt with a touch of herb & spice.
£4.50

Tandoori Lamb Chops

Tender lamb chop marinated in yogurt with a touch of herb & spice.
£5.95

Chicken Tikka or Lamb Tikka

Choice diced chicken or lamb marinated in yoghurt, herbs & spice and cooked in the traditional tandoor oven.
£4.50

Sheek Kebab

Mincemeat in a special combination of herb & spice cooked in the traditional tandoor oven.
£4.50

Mix Kebab

Chicken tikka, lamb tikka & sheek kebab.
£4.75

Chicken Pakora

Cubes of chicken fillet coated in mildly spiced batter.
£4.25

Reshmi Kebab

Mincemeat with a touch of herb and spice formed into a burger and served wrapped in an omelette.
£4.75

Lamb MoMo

Tender lamb cooked with Indian cheese with a touch of herb & spices served in an Indian tortilla wrap.
£4.50

Chicken Liver Tikka

Chicken livers cooked the Indian way using an authentic mix of herb and spice.
£4.75

Tandoori Spicy Wings

Tender chicken wings marinated and spiced, then cooked in the traditional tandoor oven to perfection.
£4.50

Vegetable Pakora (V)

A mix of fresh vegetables blended with herbs and spice to create a unique taste.
£4.25

Fish Pakora

Cubed fillet of fish coated in mildly spiced batter. (Although great care is given in its preparation this starter may contain fish bones).
£4.75

Samosa (Meat or Vegetable)

Triangular Indian pastry with a meat or vegetable filling.
£4.25

Aloo Tikka (V)

Mashed potato lightly spiced coated in omelette.
£4.25

Fish Tikka

Grilled salmon with caramelised onions prepared using a touch of herb and spice.
£6.95

Prawn/King Prawn on Puree

Prawn or King prawn cooked using a unique blend of herb and spice, served on a traditional puree bread.
£4.50/£6.95

Mushroom Pakora (V)

Fresh mushrooms coated in mildly spiced batter.
£4.25

Malai Chicken

Breast of chicken, served with bombay potatoes, tomato and melted cheese.
£4.95

King Prawn Butterfly

Freshwater King Prawn coated in a combination of herb, spice and golden breadcrumbs.
£6.95

Chicken Chat Puree

Diced chicken tikka cooked using fresh herbs and spices, served on a puree bread and garnished with chat masala.
£4.75

Paneer Pakora

Indian cheese marinated in our special batter and deep fried.
£4.25

Prawn Cocktail

Prawns with salad in a Marie Rose dressing.
£4.75

Sharing Platters

Mixed Platter

Onion Bhajee, Aloo tikka, Shami Kebab, chicken pakora.
For 2 £9.95 For 4 £18.95

Flaming Grill Platter

Chicken tikka, Lamb Tikka, sheek kebab, lamb chop
For 2 £10.95 For 4 £20.95

Vegetarian Platter (V)

Onion Bhajee, Aloo tikka, mushroom Pakora, vegetable samosa.
For 2 £9.95 For 4 £18.95

Seafood Platter

Fish pakora, prawn puree, King prawn butterfly, Fish Tikka.
For 2 £12.95 For 4 £24.95

Main Courses



Flaming Sizzlers

All the following dishes are served with a bhuna sauce or a sauce of your choice and salad.

Chicken Tikka

Tender breast of chicken marinated in yogurt with a touch of herb and spice.
£9.95

Fish Tikka

Choice of salmon or cod marinated in yogurt with a touch of herb and spice.
£12.95

Tandoori Chicken

Half spring chicken marinated in yogurt with a delicate touch of herb and spice. (Please note this dish is on the bone).
£9.95

Tandoori Mix Grill

A mix of tandoori chicken, sheek kebab, chicken tikka and lamb tikka.
£12.95

Lamb Tikka

Diced lamb marinated in yogurt with a touch of herb and spice.
£10.95

Chicken Tikka or Lamb Tikka Shashlik

A choice of chicken tikka or lamb tikka cooked using fresh herbs and spices, onions, peppers and tomatoes to create a tantalising sweet and sour taste.
£12.95

Tandoori Lamb Chops

Lamb chop marinated in yoghurt.
£12.95

Tandoori King Prawn

Freshwater King Prawn marinated in yogurt with a touch of herb and spice.
£14.95

Boti Lamb

Fillet of Lamb marinated in yogurt with a touch of herb and spice, with onions and peppers.
£12.95

Tandoori Spicy Wings

Tender chicken wings marinated and spiced, then cooked in the traditional tandoor oven to perfection.
£9.95



Biryani Dishes

A traditional rice dish with omelette served with a medium strength vegetable sauce.

Chicken	£9.95
Lamb	£10.95
Chicken Tikka or Lamb Tikka	£11.95
Prawn	£9.95
King Prawn	£14.95
Vegetable	£9.95
Prawn & Saag Biryani (Prawn & Spinach)	£10.95
Chicken & Potato Biryani	£10.95
Special Mix (Chicken Tikka, Lamb Tikka, Prawn and Mushrooms)	£12.95
Tandoori Chicken Biryani	£10.95
Shredded tandoori chicken on the bone stir fried with rice, diced peppers, onions and a touch of herb and spice.	

Creamed Fusion

Chicken Pasanda

A mild and creamy dish cooked with white wine.
£9.95

Chicken Sherabi

A mild and creamy dish cooked with Malibu and vanilla ice cream.
£9.95

Chicken Kashmiri

A mild and creamy dish with banana and honey.
£9.95

Chicken Tikka Masalla

The nations favourite dish prepared with coconut cream and a special blend of mild tandoori sauce.
£9.95

Chicken Tikka Chilli Massala

The nations favourite dish with a spicy twist!
£9.95

Chicken Makani (Butter Chicken)

Diced chicken with coconut cream and lashing of butter with a touch of herb and spice.
£9.95

Main Courses



Fort's Classics

Chicken/Prawn/Vegetable	£8.50
Lamb/Keema	£8.95
Chicken Tikka/Lamb Tikka	£9.95
Fish (Salmon or Cod)	£12.95
King Prawn	£13.95



Curry

Cooked from a basic range of herb and spice to give a mild and wet texture.

Dopiaza

Cooked with chunky onions and peppers producing a very distinctive dish.

Madras

Derived from South India and is known for its hot and sharp taste with generous amounts of spices.

Sambar

A fairly hot dish with lentils and lemon juice to give a sharp and distinctive hot taste.

Vindaloo

This dish involves a greater use of spices with garlic and black pepper to achieve a very spicy finish.

Patia

A hot dish prepared with a generous helping of the fenugreek leaf and a special blend of herb and spice.

Rogan Josh

A medium flavoured dish cooked with a combination of herb and spice with more emphasis on tomatoes, pimentos and red pepper.

Dansak

A sweet and sour dish with Persian roots prepared using lentils and pineapple, with a slight spicy touch.

Jalfrezi

A spicy dish with onions, peppers, green chilli and a touch of coriander.

Bhuna

A medium strength dish cooked with tomatoe, onions and selected herbs and spice.

Korma

A mild and creamy dish with added almonds and coconut to create the sweetness.

Achari

A medium dish cooked using pickle for a zesty taste.

Karai Dishes

Chicken	£9.50
Lamb/Keema	£9.95
King Prawn	£13.95
Bindi Gohst (Lamb and Okra)	£9.95
Chicken or Lamb Saag	£9.95
Dhal Gosht (Lamb and yellow lentils)	£9.95
Keema Aloo Mattar (mincemeat, potato and peas)	£9.95
Keema Chana Karai (mincemeat and chickpeas)	£9.95
Chicken/Lamb Potato	£9.95
Chicken/Lamb Chana Karai	£9.95
Lamb Chops Karai	£12.95



Balti Dishes

Chicken or Lamb Balti	£9.95
Chicken and Prawn Balti	£9.95
King Prawn Balti	£13.95
Mix Balti (Chicken, Lamb, Prawn & Mushroom)	£9.95
Balti Exotica (Chicken Tikka, Lamb Tikka, Butterfly King Prawn)	£12.95
Seafood Balti (Prawn, King Prawn, Salmon)	£13.95
Chicken or Lamb Balti Naga (Moderate use of the Fiery Bengali "naga" Chilli. Very hot.)	£9.95
Chicken Tikka Balti Masalla (Chicken Tikka Massla with a blend of exotic Balti spices)	£10.95

East Meets West

Spaghetti Bolognese

Minced lamb cooked in chef's own indian spices to create an indian version of an Italian classic.

£12.95

Donner Stirfry

Chef's own blend of spices, peppers, onion, coriander and sweet chilli sauce stir fried with donner meat. Simply Delicious!

£9.95

Piri Piri Chicken

Half chicken marinated in piri piri spices and served with piri piri chips and salad.

£12.95

Chicken Tikka Caesar Salad

A western favourite with an Indian twist. Served chilled.

£9.95

Main Courses



Signature Dishes

Tandoori Sag Mix

Chicken tikka, Lamb tikka, tandoori chicken, sheek kebab prepared together using fresh spinach and a touch of herb and spice to create a rich palate.
£10.95

Honey Chilli Chicken

A unique dish cooked with the finest ingredients, moderately spiced using crushed dry chilli, onions, tomatoes peppers and honey.
£9.95

Chicken or Lamb Sizzling Sensation

Marinated Strips of Chicken or lamb fillets cooked with peppers, onions, coriander and a touch of herb and spice to create a mouthwatering sizzling sensation!
£9.95

Lamb Shank Nehari

Lamb Shank cooked using fresh herbs and spice in a rich sauce, accompanied with rice.
£14.95

Chicken Haandi

An authentic dish flavoured with fenugreek leaves, exotic spices, onions, tomatoes, fresh garlic and creamy yoghurt.
£9.95

Chingri Badshah

Whole king prawns tail on, cooked with a blend of herbs and spices, tomatoes, onions and peppers to a medium flavour.
£14.95

Lamb Chops Sagwala

Lamb chops and spinach, cooked using a select number of herbs and spice to create a most tantalising dish.
£12.95

Bengal Fish Curry

Pangash Fillet cooked using peppers and onions, with touch of spice to create a delicious Bengali favourite.
£9.95

Seabass Sensation

Steam cooked seabass served with bombay potatoes pepper and tomatoes. Accompanied by steamed rice.
£14.95

Nawabi Tandoori Massala

Tandoori chicken off the bone cooked in a mild and creamy sauce using cashew nuts, almonds and galiano liquor and a special blend of tandoori sauce.
£9.95

Ginger Grass

Breast of Chicken roasted in a unique combination of herb and spice and presented on iceberg lettuce, with a sprinkle of coriander.
£9.95

Razalla Bhuna

Succulent Chicken tikka with mincemeat in a medium spiced thick textured sauce. Simply delicious!
£9.95

Delhi Raj Duck

Breast of duck cooked using a special selection of herb and spice to create a fairly hot and distinctive taste
£9.95

Sagwala Delight

Minced chicken with fresh spinach cooked with green chilli, garlic and a touch of select herb and spice.
A house favourite!
£9.95

Vegetarian Dishes

	Side	Main
Bombay Aloo (Curried potato)	£4.95	£8.50
Aloo Gobi (Potato & cauliflower)	£4.95	£8.50
Saag Aloo (Spinach & potato)	£4.95	£8.50
Tarka Dhal (Garlic & lentil)	£4.95	£8.50
Bindi (Okra)	£4.95	£8.50
Bengan (Aubergine)	£4.95	£8.50
Chana Bhuna (Chick peas & tomato)	£4.95	£8.50
Saag Paneer (Spinach and Indian cheese)	£4.95	£8.50
Mix Vegetable Bhuna	£4.95	£8.50

Rice

Steamed Rice	£2.50
Pilau Rice	£2.85
Egg Rice	£3.95
Mushroom Rice	£3.95
Keema Rice	£3.95
Lemon Rice	£3.95
Vegetable Pilau Rice	£3.95
Onion Rice	£3.95
Saag Rice	£3.95



Bread

Nan Bread	£2.50
Garlic Nan	£2.95
Peshwari Nan	£3.50
Cheese Nan	£3.50
Garlic and Coriander Nan	£3.50
Kulcha Nan	£3.50
Chapati	£1.50
– Buttered	£1.80
– Garlic Brushed	£1.80
Tandoori Roti	£1.50
Paratha	£2.95
Aloo Paratha	£3.50
Chips	£2.50
Spicy Chips	£2.95
Raitha	£1.75
Fresh Green Salad	£1.75
Indian Salad (Chopped tomato, cucumber, onions, chilli and coriander)	£2.50



Sunday Buffet

Why not try our Sunday Buffet from 1pm until 5pm.

There are many different flavours to try with new variations every week.

Large and small parties are welcome. Birthday sittings with balloons and decor are free on request.

Adults: £9.95 Children under 12: £6.95

If there is any dish of your choice which is not on the menu then please ask a member of our staff. Our chefs will be glad to meet your needs.

Service is not included. Sorry we do not accept cheques. All prices are inclusive of VAT.

Opening Times

Mon - Sat: 5 pm - 11 pm Sunday Lunch: Buffet 1pm - 5pm Sunday Evening: A La Carte 5pm - 10pm

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Forts of India Wine Selection

House Wines

	175ml Glass	250ml Glas	75cl Bottle
1. Auction House Chardonnay (2) The fruit is concentrated and married with delicate oak fusion.	£4.25	£5.25	£13.95
2. Auction House Shiraz (C) Stylishly presented with rich and flavoursome fruit made by an award winning winery.	£4.25	£5.25	£13.95
3. Los Pastos Sauvignon Blanc (1) Lovely herbaceous tropical fruit flavours with refreshing balancing acidity.	£4.25	£5.25	£13.95
4. Pacific Heights Zinfandel Blush (3A) A popular medium style of Blush that is bursting with succulent strawberries and cream flavours.	£4.25	£5.25	£13.95
5. Los Pastos Merlot (B) Soft with succulent berry and damson flavours and a pleasing hint of cinnamon spice.	£4.25	£5.25	£13.95



White Wines

75cl
Bottle

6. Cape 312 Chenin Blanc
South Africa (3) £15.95

Balanced, elegant medium-bodied with smooth fruit and soft refreshing acidity.

7. Bella Modella Pinot Grigio
Italy (2) £16.95

A very typical modern and contemporary wine with some proper fruit flavours. It is vibrant and extremely tasty.

8. Currabridge Unwooded
Chardonnay Australia (2) £16.95

This wine has no oak contact and always displays the melon and peach characteristics and a clean finish.

9. Southern Lights Sauvignon
Blanc New Zealand (1) £17.95

A fresh and vibrant wine with passionfruit, gooseberry and some melon characters. It has a balanced flavour of fruit and a long flavoursome aftertaste.

10. McGuigan Traminer Reisling
Australian (3) £17.95

Medium dry, full and rich with very ripe aromatic fruit. Excellent with spicy food.

Rosé Wines

75cl
Bottle

11. Tempo Pinot Grigio Rosé
Italy (2A) £15.95

A delicate, fragrant rosé full of the flavours and aromas of summer fruits.

12. Running Duck Fair for Life
Shiraz Rosé
South Africa (2C) £16.95

An organic rosé which has an attractive colour and a full flavour which can be drunk with food or on its own.

13. Round Hill White Zinfandel
South Africa (3B) £16.95

Aromatic notes of watermelon and nectarines explode in the mouth to be followed by long, lingering flavours of ripe, red fruits.

Spritzer

- 125ml Wine and 200ml Mixer £5.75



TASTE GUIDE

White wines are designated numbers 1 to 5, with 1 being the driest and 5 being the sweetest.
Red wines are designated letters A to E, with A being the lightest and E being the deepest and fullest.
Rosé wines are a combination of Red and White.

Forts of India Wine Selection

Red Wines

75cl
Bottle

14. Carrizal Tinto Rioja £19.95
Spain (C)

This wine has good depth of fruit flavour typical smoky overtones, soft appealing tannins and is well balanced with mid palate length and aftertaste.

15. Grant Burge Shiraz £16.95
GB56 Australia (D)

Deep Shiraz colour with aromas of black pepper and spice. Flavours of both red and black fruits complemented by careful use of oak to give a long finish.

16. The Pugilist Cabernet £17.95
Sauvignon Australia (D)

From the Limestone Coast this wine has all the powerful characteristics of the best Australian Cabernet, yet it is also elegant and balanced. The wine is deep and generous with blackcurrants, plums and wood spice on the palate. The finish is long, silky and smooth.

17. Cape 312 Pinotage £15.95
South Africa (D)

A blackcurrant bouquet with cherry and bramble flavours integrated with velvety tannins and a hint of spice on the finish.

18. Babich East Coast £19.95
Pinot Noir New Zealand (B)

New Zealand Pinot Noir comes in various styles – this avoids being jammy by having savoury and clean red fruit flavours.

Sparkling Wines

75cl
Bottle

19. Prosecco Di Maria £18.95
Italy (2)

Fresh and crisp with lovely balancing citrusy fruit. This is a stylish Prosecco made by the incomparable Luca Botter.

20. Bortolomiol Rosato Frizzante £19.95
Italy (2A)

Crisp and dry, this sparkling wine oozes a concentration of red berry fruits and a refreshing finish.

Champagne

21. Veuve Ricotteau Brut £29.95
NV (1)
Light and refreshing with a full apple flavour.

22. Veuve Ricotteau Rosé £34.95
NV (2A)

The nose has hints of ripe summer fruits with subtle hints of spice. The taste is soft and creamy with red fruit flavours and a long elegant finish.

23. Veuve Clicquot Yellow Label £49.95
Brut NV (1)

Famous for a long time for its consistent quality and full but biscuity finish.

24. Bollinger Special £52.95
Cuvée (1)

One of the best known Champagne houses; the non-vintage is full-bodied and almost meaty.

25. Laurent Perrier £69.95
Rosé NV (1A)

The brand leader in Rosé Champagne. Famous for its tiny bubbles, pink-orange colour and fresh, dry flavours which encourage one to drink it too quickly.

26. Dom Perignon £129.95
Vintage (1)

Did this famous monk invent Champagne or not ? No matter, the champagne that bears his name is one of the region's best.

27. Louis Roederer £249.95
Cristal (1)

A very famous but truly wonderful Champagne produced in maddeningly small quantities is magnificent with ten years' age in bottle but who can wait?



TASTE GUIDE

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Rosé wines are a combination of Red and White.

Drinks Selection

Aperitif

(50ml)

Dry Martini	£2.65
Sweet Martini	£2.65
Cinzano Bianco	£2.65
Dubonnet	£2.65
Campari	£2.65
Port	£2.65
Tio Pepe	£2.65
Harvey's Bristol Cream	£2.65
Pimm's	£2.65

Brandy

(25ml)

Martell V.S.	£2.95
Courvoisier	£3.50
Hennessy	£3.95
Remy Martin VSOP	£4.50
Remy Martin XO	£9.95

Whisky

(25ml)

Famous Grouse	£2.85
Bells	£3.00
Jack Daniels	£3.25
Jameson's	£3.50
Glenfiddich	£3.95
Glenmorangie	£4.25

Bottled Beer

Corona 330ml	£3.25
Becks 330ml	£3.25
Budweiser 330ml	£3.25
Desperados 330ml	£3.25
Cobra 330ml	£3.25
Kingfisher 330ml	£3.25
Smirnoff Ice 330ml	£3.25
Cobra 660ml	£5.25
Black Sheep 568ml	£4.25
King Cobra 75cl	£7.95

Bottled Cider

Magners 568ml	£4.50
Strongbow 330ml	£3.50
Kopparberg 500ml	£4.50
(Various flavours)	

Liqueurs

(25ml)

Disaronno	£2.95
Baileys (50ml)	£2.95
Benedictine	£2.95
Cointreau	£2.95
Drambuie	£2.95
Sambuca	£2.95
Southern Comfort	£2.95
Tequila Silver	£2.95
Tia Maria	£2.95
Jagermeister	£2.95
Archer's	£2.95
Aftershock	£2.95
(Blue / Red)	

Draught Beer

1/2

Pint

Cobra	£2.50	£3.50
Kingfisher	£2.75	£3.75
Shandy	£2.50	£3.50

Gin

(25ml)

Gordons	£2.85
Bombay Sapphire	£3.00
No. 10 Tanqueray	£3.50
Hendricks	£3.95

Vodka

(25ml)

Smirnoff	£2.85
Absolut	£3.00
Grey Goose	£3.95
Belvedere	£3.95

Rum

(25ml)

Bacardi	£2.85
Navy Rum	£2.85
Malibu	£2.85
Havana Club	£3.00

Soft Drinks

Coke / Diet Coke 330ml	£2.50
Fanta 330ml	£2.50
Sprite 330ml	£2.50
Appletiser 275ml	£2.50
Red Bull	£2.50
Schweppes Juices 200ml	£1.85
(Orange, Pineapple, Tomato)	
Schweppes Mixers 200ml	£1.85
(Bitter Lemon, Soda, Tonic, Slimline Tonic, Lemonade, Coke, Diet Coke)	
Cranberry Juice 160ml	£1.85
Cordial	£1.20
(Various flavours)	
J20	£2.50
(Various flavours)	
Sparkling / Still Mineral Water	
330ml	£1.95
750ml	£3.50
Fruit Shoot	£1.95