

## Breads

(Contains Wheat & Gluten)

Nan Bread	£1.75
Keema Nan	£1.95
Garlic Nan	£1.95
Peshwari Nan	£1.95
Cheese Nan	£1.95
Kulcha Nan	£1.95
Garlic & Coriander	£1.95
Chapati	£0.95
– Buttered	£1.10
– Garlic Brushed	£1.10
Tandoori Roti	£0.95
Paratha	£1.95
Aloo Paratha	£2.50

## Rice & Sides

Steamed Rice	£1.75
Pilau Rice	£1.95
Egg Rice	£2.50
Keema Rice	£2.50
Lemon Rice	£2.50
Saag Rice	£2.50
Mixed Rice	£2.50
(Vegetable & Keema)	
Vegetable Rice	£2.50
Onion Rice	£2.50
Special Rice	£2.50
(Egg, peas & Mushroom)	
Chips	£1.95
Spicy Chips	£2.25
Raitha	£0.95
Fresh Green Salad	£1.50
Indian Salad	£2.50

## Desserts

Chocolate Fudge Cake	£2.00
Ice Cream	£1.75

## Wines (75cl)

<b>Chardonnay</b>	<b>£8.95</b>
Wine description here? Wine description here? Wine description here?	
<b>Sauvignon Blanc</b>	<b>£8.95</b>
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<b>Pinot Grigio</b>	<b>£8.95</b>
Wine description here? Wine description here? Wine description here?	
<b>Shiraz Red</b>	<b>£8.95</b>
Wine description here? Wine description here? Wine description here?	
<b>Merlot</b>	<b>£8.95</b>
Wine description here? Wine description here? Wine description here?	
<b>Zinfandel Rose</b>	<b>£8.95</b>
Wine description here? Wine description here? Wine description here?	

## Bottle Beers & Ciders (330ml)

<b>Cobra / Indian Beer</b>	<b>£3.00</b>
<b>Budweiser</b>	<b>£3.00</b>
<b>Magners (568ml)</b>	<b>£4.00</b>
<b>Kopparberg (500ml)</b>	<b>£4.00</b>

## Soft Drinks

<b>Cans</b>	<b>£0.80</b>
<b>Bottles</b>	<b>£2.00</b>
(Coke / Diet Coke / Fanta / 7UP)	

**Dine in  
SUNDAY BUFFET**

Adults - £13.95 | Children - £10.95  
Children under 4 eat FREE!

**EAT AS MUCH AS YOU LIKE!  
FANTASTIC RANGE OF DISHES**



FULLY LICENCED INDIAN RESTAURANT & TAKEAWAY

**Forts of India**

EST. SINCE 1988

0161 766 5873 OR 0161 766 6688

# TAKEAWAY MENU

**Opening Hours:**  
Mon - Sat 5pm - 11pm  
Sunday 1pm - 10pm  
Bank Hol 5pm - 11pm

**Phone:**  
**0161 766 5873 OR**  
**0161 766 6688**

**Free Home Delivery:**  
On orders over £15 or more  
and within a 3 mile road  
distance from the restaurant

**Visit:** 7-11 RADCLIFFE NEW RD, WHITEFIELD, M45 7QX **Website:** WWW.FORTSOFINDIA.CO.UK

### GET A FREE BOTTLE OF INDIAN BEER

WHEN YOU ORDER OVER £15  
On collection only.



### GET A FREE BOTTLE OF WINE

WHEN YOU ORDER OVER £40  
On collection only. 1 bottle per order.  
Wine may contain traces of sulphites.



### SET MEAL FOR 2

1X MIXED PLATTER FOR 2  
2X CURRIES\*  
2X PILAU RICE  
1X ANY NAN  
1X ANY VEGETARIAN SIDE

**£22.00**

RECEIVE 2 BOTTLES OF COBRA  
FOR FREE ON COLLECTION

### SET MEAL FOR 4

1X FLAMING GRILL PLATTER FOR 2  
1X MIXED PLATTER FOR 2  
4X CURRIES\* 2X PILAU RICE  
1X SPECIAL RICE  
1X MUSHROOM RICE

**£44.00**

1X CHIPS 2X ANY NAN  
2X ANY VEGETARIAN SIDES  
RECEIVE 1 BOTTLE OF WINE  
OR BOTTLED SOFT DRINK  
ON COLLECTION

\*Set Meal Deal curries to be ordered from Fort's Classics. Fish & Tikka dishes add £1.00 each. King prawn dishes add £2.00 each.



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## Appetisers

<b>Papadoms</b>	<b>£0.50</b>
<b>Spiced Papadoms</b>	<b>£0.60</b>
<b>Chutney</b>	<b>£0.50 each</b>
<small>(Onion, Mango, Coleslaw, Raitha, Lime Pickle)</small>	

## Starters

Allergy warning: Most of the starters below contain egg, yoghurt and gluten. For more information speak to your server.

<b>Onion Bhajee (V)</b>	<b>£2.95</b>
<b>Tandoori Chicken</b>	<b>£2.95</b>
<b>Tandoori Lamb Chops</b>	<b>£3.95</b>
<b>Chicken Tikka or Lamb Tikka</b>	<b>£2.95</b>
<b>Sheek Kebab</b>	<b>£2.95</b>
<b>Mix Kebab</b>	<b>£2.95</b>

(Chicken Tikka, Lamb Tikka & Sheek Kebab)

<b>Chicken Pakora</b>	<b>£2.95</b>
<b>Reshmi Kebab</b>	<b>£2.95</b>
<b>Lamb MoMo</b>	<b>£3.50</b>
<small>(Curried lamb wrapped in Indian Tortilla)</small>	
<b>Chicken Liver Tikka</b>	<b>£2.95</b>
<b>Tandoori Spicy Wings</b>	<b>£2.95</b>
<b>Vegetable Pakora (V)</b>	<b>£2.95</b>
<b>Fish Pakora</b>	<b>£3.25</b>
<b>Samosa (Meat or Vegetarian)</b>	<b>£2.95</b>
<b>Aloo Tikka (V)</b>	<b>£2.95</b>
<b>Fish Tikka (Cod or Salmon)</b>	<b>£3.95</b>
<b>Prawn on Puree</b>	<b>£3.25</b>
<b>King Prawn on Puree</b>	<b>£5.50</b>
<b>Mushroom Pakora (V)</b>	<b>£2.95</b>
<b>King Prawn Butterfly</b>	<b>£5.50</b>
<b>Chicken Chat Puree</b>	<b>£2.95</b>
<b>Paneer Kebab</b>	<b>£2.95</b>

(Indian cheese with mixed peppers & onions)

<b>Keema Pepper</b>	<b>£3.50</b>
<small>(Fresh pepper stuffed with lamb mince and potato)</small>	

## Sharing Platters

<b>Mixed Platter</b>	
<small>(Contains Egg &amp; Gluten)</small>	
<small>Onion Bhajee, Aloo Tikka, Shami Kebab, Chicken Pakora.</small>	
<b>For 2 £6.95</b>	<b>For 4 £14.95</b>

<b>Flaming Grill Platter</b>	
<small>(Contains Yoghurt Marinade)</small>	
<small>Chicken Tikka, Lamb Tikka, Sheek Kebab, Lamb Chop.</small>	
<b>For 2 £7.95</b>	<b>For 4 £16.95</b>

<b>Vegetarian Platter (V)</b>	
<small>(Contains Egg &amp; Gluten)</small>	
<small>Onion Bhajee, Aloo Tikka, Mushroom Pakora, Vegetable Samosa.</small>	
<b>For 2 £6.95</b>	<b>For 4 £14.95</b>

<b>Seafood Platter</b>	
<small>(Contains Egg &amp; Gluten)</small>	
<small>Fish Pakora, Prawn Puree, King Prawn Butterfly, Fish Tikka.</small>	
<b>For 2 £9.95</b>	<b>For 4 £19.95</b>

## Main Course - Flaming Sizzlers

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

(Allergy: The following dishes contain yoghurt)

<b>Chicken Tiika</b>	<b>£6.50</b>	<b>Tandoori Mixed Grill</b>	<b>£7.95</b>
<small>Tender breast of chicken marinated in yoghurt, with a touch of herb and spice.</small>		<small>A mix of tandoori chicken, sheek kebab, chicken tikka and lamb tikka.</small>	

<b>Tandoori Chicken</b>	<b>£6.50</b>	<b>Chicken Tikka or Lamb Tikka Shashlik</b>	<b>£7.95</b>
<small>On the bone, half spring chicken marinated in yoghurt, with a delicate touch of herb and spice.</small>		<small>A choice of chicken tikka or lamb tikka, cooked using fresh herbs and spices, onions, peppers and tomatoes to give a sweet and sour taste.</small>	

<b>Lamb Tikka</b>	<b>£6.95</b>	<b>Tandoori King Prawn</b>	<b>£9.95</b>
<small>Diced lamb marinated in yoghurt with a touch of herb and spice.</small>		<small>Freshwater king prawn marinated in yoghurt with a touch of herb and spice.</small>	

<b>Tandoori Lamb Chops</b>	<b>£6.95</b>	<b>Tandoori Spicy Wings</b>	<b>£6.95</b>
<small>Lamb chop marinated in yoghurt with herbs and spices.</small>		<small>Tender chicken wings marinated and spiced, then cooked in a traditional tandoor oven to perfection.</small>	

<b>Boti Lamb</b>	<b>£7.95</b>	<b>Tandoori Donner Stirfry</b>	<b>£7.95</b>
<small>Fillet of lamb marinated in yoghurt with a touch of herb and spice, with onions and peppers.</small>		<small>Chef's own blend of spices, peppers, onion, coriander and sweet chilli sauce, stir fried with donner meat. Simply delicious! of butter with a touch of herb and spice.</small>	

<b>Fish Tikka</b>	<b>£8.95</b>		
<small>Choice of salmon or cod marinated in yoghurt with a touch of herb and spice.</small>			

## Main Course - Signature Dishes

<b>Tandoori Sag Mix</b>	<b>£7.95</b>	<b>Lamb Chops Sagwala</b>	<b>£8.95</b>
<small>(Contains Yoghurt) Chicken tikka, Lamb tikka, tandoori chicken and sheek kebab prepared together using fresh spinach and a touch of herb and spice to create a rich palate.</small>		<small>Lamb chops and spinach, cooked using a select number of herbs and spice to create a most tantalising dish.</small>	

<b>Honey Chilli Chicken</b>	<b>£7.95</b>	<b>Bengal Fish Curry</b>	<b>£7.95</b>
<small>A unique dish cooked with the finest ingredients, using crushed dry chilli, onions, tomatoes peppers and honey.</small>		<small>Pangash Fillet cooked using tomatoes, peppers and onions, with a variety of spices to create a delicious Bengali favourite.</small>	

<b>Chicken or Lamb Sizzling Sensation</b>	<b>£7.95</b>	<b>South Indian Garlic Chicken</b>	<b>£7.95</b>
<small>Marinated Strips of Chicken or lamb fillets cooked with peppers, onions, coriander and a touch of herb and spice to create a mouth watering sizzling sensation!</small>		<small>Very tasty dish cooked in a highly flavoured garlic sauce with rich spices.</small>	

<b>Shatkora Lamb</b>	<b>£7.95</b>	<b>Nawabi Tandoori Masalla</b>	<b>£7.95</b>
<small>Tender pieces of lamb cooked in a medium spiced sauce, with 'Shatkora', a special Bangladeshi citrus fruit, with herbs &amp; coriander. A very popular dish eaten in most Bangladeshi households.</small>		<small>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.</small>	

<b>Murg Masallam</b>	<b>£7.95</b>	<b>Chicken Balti Garlic Chilli Korai</b>	<b>£7.95</b>
<small>Keema, chicken tikka and whole boiled egg cooked in a delicate sauce, with spices and coriander.</small>		<small>A special spicy dish created by our chef consisting of the various flavours of Indian cuisine.</small>	

<b>Chingri Badshah</b>	<b>£11.95</b>	<b>Razalla Bhuna</b>	<b>£7.95</b>
<small>Whole king prawns tail on, cooked with a blend of herbs and spices, tomatoes, onions and peppers to a medium flavour.</small>		<small>Succulent Chicken tikka with mincemeat in a medium spiced thick textured sauce. Simply delicious!</small>	

<b>Lamb Podina</b>	<b>£7.95</b>	<b>Sagwala Delight</b>	<b>£7.95</b>
<small>Lamb cooked with mint, garam masalla and a selective range of herbs and spices.</small>		<small>Mincned chicken with fresh spinach cooked with green chilli, garlic and a touch of select herb and spice. A house</small>	

## Fort's Classics

<b>Chicken or Prawn Vegetable</b>	<b>£5.95</b>
<b>Lamb or Mutton Keema or Kofta</b>	<b>£6.50</b>
<b>Chicken Tikka</b>	<b>£6.50</b>
<b>Lamb Tikka</b>	<b>£6.95</b>
<b>Fish (Cod or Salmon)</b>	<b>£7.95</b>
<b>King Prawn</b>	<b>£9.95</b>

<b>Curry</b>	
<small>Cooked from a basic range of herb and spice to give you a mild and wet texture.</small>	

<b>Dopiazza</b>	
<small>Cooked with chunky onions and peppers producing a very distinctive dish.</small>	

<b>Madras</b>	
<small>Derived from South India and is known for its hot and sharp taste with generous amounts of spices.</small>	

<b>Samber</b>	
<small>The nation's favourite dish prepared with coconut cream and a special blend of mild tandoori sauce.</small>	

<b>Vindaloo</b>	
<small>The dish involves a greater use of spices with garlic and black pepper to achieve a very spicy finish.</small>	

<b>Patia</b>	
<small>A hot dish prepared with a generous helping of the fenugreek leaf and a special blend of herb and spice.</small>	

<b>Rogan Josh</b>	
<small>A medium flavoured dish cooked with a combination of herb and spice with more emphasis on tomatoes.</small>	

<b>Dansak</b>	
<small>A sweet and sour dish with Persian roots, prepared using lentils and pineapple, with a slight spicy touch.</small>	

<b>Jalfrezi</b>	
<small>A spicy dish with onions, peppers and green chilli.</small>	

<b>Bhuna</b>	
<small>A medium strength dish cooked with tomatoes, onions and selected herbs and spice.</small>	

<b>Korma</b>	
<small>A mild and creamy dish with added almonds and coconut to create the sweetness.</small>	

<b>Masalla</b>	
<small>The nation's favourite dish prepared with coconut cream and a special blend of mild tandoori sauce.</small>	

## Children's Menu

<b>Any of the above classic dishes with rice, chips or nan</b>	<b>£4.95</b>
<b>Chicken Nugget &amp; Chips</b>	<b>£3.95</b>
<b>Fish Fingers &amp; Chips</b>	<b>£3.95</b>

## Biryani Dishes

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

<b>Chicken</b>	<b>£6.50</b>
<b>Lamb</b>	<b>£6.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£7.50</b>
<b>Prawn</b>	<b>£6.50</b>
<b>King Prawn</b>	<b>£9.95</b>
<b>Mixed Vegetable (V)</b>	<b>£6.50</b>
<b>Prawn &amp; Saag (Spinach)</b>	<b>£7.50</b>
<b>Chicken &amp; Potato</b>	<b>£7.50</b>
<b>Tandoori Special Mix</b>	<b>£8.95</b>
<small>(Chicken Tikka, Lamb Tikka, Sheek Kebab &amp; Lamb Chop)</small>	

<b>Tandoori Chicken</b>	<b>£8.95</b>
<small>Shredded tandoori chicken stir fried with rice, diced peppers, onions and a touch of herb and spice.</small>	

## Balti Dishes

The food of Baltistan, using the freshest ingredients and spices. Traditionally cooked and served in a balti (cast iron wok).

<b>Chicken</b>	<b>£5.95</b>
<b>Lamb or Keema</b>	<b>£6.50</b>
<b>Vegetable (V)</b>	<b>£5.95</b>
<b>Chicken &amp; Mushroom</b>	<b>£6.50</b>
<b>Chicken &amp; Prawn</b>	<b>£6.50</b>
<b>Mixed Balti</b>	<b>£6.95</b>
<small>(Chicken, Lamb, Prawn &amp; Mushroom)</small>	
<b>King Prawn</b>	<b>£9.95</b>
<b>Balti Exotica</b>	<b>£8.95</b>
<small>(Chicken Tikka, Lamb Tikka, Butterfly King Prawn)</small>	
<b>Seafood</b>	<b>£9.95</b>
<small>(Prawn, King Prawn, Salmon)</small>	

<b>Tandoori</b>	<b>£7.95</b>
<small>(Chicken Tikka, Lamb Tikka, Sheek Kebab, Lamb Chop)</small>	

## Special Baltis

All the following Balti dishes are prepared with chicken tikka, lamb tikka or vegetable. King prawn £9.95.

<b>Balti Jaipuri</b>	<b>£6.95</b>
<small>A sweet and sour dish, cooked with onions, peppers and tomatoes.</small>	

<b>Balti Makani</b>	<b>£6.95</b>
<small>A mild, smooth and creamy dish with coconut and butter.</small>	

<b>Balti Masalla</b>	<b>£6.95</b>
<small>A mild, sweet and creamy dish with almonds and coconuts.</small>	

<b>Balti Karai</b>	<b>£6.95</b>
<small>A well flavoured dish, cooked with onions, tomatoes, sliced peppers and garlic.</small>	

<b>Balti Jalfrezi</b>	<b>£6.95</b>
<small>A spicy dish, cooked using peppers, green chillies and onions.</small>	

<b>Balti Sagwala</b>	<b>£6.95</b>
<small>A medium dish with spinach, very tasty.</small>	

<b>Balti Naga</b>	<b>£6.95</b>
<small>A moderate use of the fiery Bengali "Naga" chilli. Very hot.</small>	

## Creamed Fusion

(Allergy: the following dishes contain nuts)

<b>Agra Fort</b>	<b>£7.50</b>
<small>A double dish combination consisting of chicken tikka masalla and seasonal fresh vegetables. A favourite dish during the Mogul dynasty.</small>	

<b>Lal Quila Fort</b>	<b>£7.50</b>
<small>A double dish combination consisting of tandoori lamb tikka masalla and seasonal fresh vegetables. A favourite dish during the Mogul dynasty.</small>	

<b>Chicken Sherabi</b>	<b>£7.50</b>
<small>A mild and creamy dish flavoured with Malibu and essence of vanilla.</small>	

<b>Chicken Tikka Chilli Masalla</b>	<b>£7.50</b>
<small>The nation's favourite dish with a spicy twist!</small>	

<b>Butter Chicken</b>	<b>£7.50</b>
<small>Chicken with coconut cream and lashings of butter with a touch of herb and spice.</small>	

## Karai Dishes

A favourite dish originating from Northern Pakistan, using fresh spices and herbs to give its distinctive taste. Traditionally cooked in a Karai (cast iron wok).

<b>Chicken</b>	<b>£5.95</b>
<b>Lamb or Keema</b>	<b>£6.50</b>
<b>Vegetable (V)</b>	<b>£5.95</b>
<b>King Prawn</b>	<b>£9.95</b>
<b>Bindi Gohst (Lamb &amp; Okra)</b>	<b>£6.50</b>
<b>Chicken Saag</b>	<b>£6.50</b>
<b>Lamb Saag</b>	<b>£6.50</b>
<b>Dhal Gohst</b>	<b>£6.50</b>
<small>(Lamb &amp; Yellow Lentils)</small>	
<b>Keema Chana Karai</b>	<b>£6.50</b>
<small>(Mincemeat &amp; Chickpeas)</small>	
<b>Chicken or Lamb Aloo</b>	<b>£6.50</b>
<b>Chicken or Lamb Chana</b>	<b>£6.50</b>
<b>Lamb Chops Karai</b>	<b>£8.95</b>

## Vegetarian Dishes (V)

<b>Side £2.95</b>	<b>Main £5.95</b>
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<b>Bombay Aloo</b>	<small>(Curried Potato)</small>
<b>Aloo Gobi</b>	<small>(Potato &amp; Cauliflower)</small>
<b>Saag Aloo</b>	<small>(Spinach &amp; Potato)</small>
<b>Tarka Dhal</b>	<small>(Garlic &amp; Lentil)</small>
<b>Mushroom Bhajee</b>	
<b>Bindi</b>	<small>(Okra)</small>
<b>Bengan</b>	<small>(Aubergine)</small>
<b>Chana Bhuna</b>	<small>(Chick Peas &amp; Tomato)</small>
<b>Saag Paneer</b>	<small>(Spinach &amp; Indian Cheese)</small>
<b>Mixed Vegetable Bhuna</b>	
<b>Cauliflower Bhuna</b>	