

VEGETABLE SIDE/MAIN DISHES

Mixed Vegetable Bhaji	£2.95/£4.95
Mushroom Bhaji	£2.95/£4.95
Cauliflower Bhaji	£2.95/£4.95
Bhindi Bhaji Okra	£2.95/£4.95
Brinjal Bhaji Aubergine	£2.95/£4.95
Sag Bhaji Spinach	£2.95/£4.95
Sag Aloo Spinach and potato	£2.95/£4.95
Bombay Aloo Potatoes	£2.95/£4.95
Chana Aloo Chick peas	£2.95/£4.95
Aloo Gobi Potato and cauliflower	£2.95/£4.95
Chana Bhaji Chick peas	£2.95/£4.95
Dhall Massala Lentils	£2.95/£4.95
Tarka Dhall Lentils	£2.95/£4.95
Brinjal Dhall Aubergine and lentils	£2.95/£4.95
Sag Paneer Spinach and Indian cheese	£3.95/£5.95
Matter Paneer Indian cheese and green peas	£3.95/£5.95

BIRYANI DISHES

Preparation of saffron rice, almonds and sultanas - garnished with boiled egg, tomatoes and Indian spices. Served with vegetable curry.

Chicken	£7.20
Chicken Tikka	£8.20
Lamb	£7.20
Lamb Tikka	£8.20
Keema	£8.20
Prawn	£8.20
King Prawn	£9.95
King Prawn Tikka	£10.95
Royal Mixed Biryani	£10.95
Vegetable	£6.50

RICE DISHES

Garlic Pilau	£2.45
Lemon Pilau	£2.45
Keema Pilau	£2.45
Vegetable Pilau	£2.45
Mushroom Pilau	£2.45
Onion Pilau	£2.45
Peas Pilau	£2.45
Egg Pilau	£2.45
Chana Pilau	£2.45
Chicken Tikka Rice	£3.45
Pilau Rice (basmati)	£2.25
Plain Boiled Rice	£1.95

SUNDRIES

Nan Bread	£1.95
Peshwari Nan (coconut)	£2.25
Makon Nan (cheese)	£2.25
Sobzi Nan (stuffed vegetables)	£2.25
Keema Nan (lamb mince)	£2.25
Garlic Nan	£2.25
Chapati	£0.65
Chips	£1.95
Puree	£0.65
Paratha	£1.95
Papadom	£0.50
Spicy Papadom	£0.60
Pickle Tray	£1.75
Soft Drinks	£0.80

ENGLISH DISHES

All dishes are served with chips and salad

Omelette and Chips (various)	£4.45
Chicken Nuggets	£6.65



PURPLE GARLIC

INDIAN CUISINE RESTAURANT AND TAKEAWAY

www.purplegarlic.co.uk

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Bolton Road, Silsden, BD20 0JY

Purple Garlic brings you an astounding variety of the finest Indian food!

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TAKEAWAY MENU



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Bolton Road, Silsden, BD20 0JY

OPEN 7 DAYS A WEEK

OPENING TIMES

Sunday - Thursday: 5.00pm - 10.00pm

Friday and Saturday: 5.00pm - 11.00pm



All images are for illustration purposes only.

FREE DELIVERY ON ORDERS OVER £15.00 WITHIN 3 MILE RADIUS

STARTERS

Mixed Starter For 2	£5.95
<i>Sheek kebab, shami kebab, chicken tikka, lamb tikka and onion bhaji.</i>	
Royal Mixed Kebabs	£3.45
<i>Chicken tikka, lamb tikka and sheek kebab.</i>	
Mixed Kebab	£3.45
<i>Sheek kebab, shami kebab and onion bhaji.</i>	
Chicken Tikka	£3.25
Lamb Tikka	£3.25
Sheek Kebab	£3.25
Shami Kebab	£3.25
Chicken Pakora	£3.25
Chicken Chat	£3.25
Lamb Chat	£3.25
Somosa (meat)	£3.25
Tandoori Chicken	£3.25

SEAFOOD

Prawn Puree	£3.35
Garlic Prawns	£3.35
Prawn Cocktail	£3.35
King Prawn Puree	£4.75
Tandoori Fish	£4.75
Fish Pakora	£4.75

VEGETARIAN

Mushroom Pakora	£2.45
Garlic Mushroom	£2.45
Onion Bhaji	£2.45
Chana Puree	£2.45
Somosa	£2.45
Brijal Pakora	£2.45

SHASHLIK AND TANDOORI GOURMET

All meats are cooked in the tandoori clay oven, marinated for 12 hours and cooked only when you order. Served sizzling with fried onions, salad and mint sauce.

Chicken Tikka	£7.55
Lamb Tikka	£7.65
Tandoori Chicken	£6.95
<i>On the bone</i>	
King Prawn Shashlik	£11.50
Chicken Shashlik	£8.55
Lamb Shashlik	£8.65
Mixed Tandoori Shashlik	£9.95
Tandoori Mixed Grill	£9.95
Tandoori King Prawn	£11.50
Tandoori Fish	£10.50
<i>Tender fish marinated with Indian spices and cooked in a tandoori clay oven. Served sizzling with fried onions, salad and mint sauce.</i>	

TANDOORI MASALA SPECIALITIES

Tikka Masala
Cooked with creamy masala sauce which is specially prepared with herbs and spices with coconut powder.

Chicken Tikka	£7.25
Lamb Tikka	£7.55
King Prawn Tikka	£11.50

Tikka Pasanda
Cooked in a clay oven then delicately flavoured with a creamy sauce and nuts - very mild and a very tasteful dish.

Chicken Tikka	£7.25
Lamb Tikka	£7.55
King Prawn Tikka	£11.50

Tikka Makhani
Cooked in a creamy butter sauce with almonds.

Chicken Tikka	£7.25
Lamb Tikka	£7.55
King Prawn Tikka	£11.50

POPULAR GOURMET DISHES

Choose the dish you want from....

Korma (mild)
<i>Dhansak (sweet and sour)</i>
<i>Malayan (mild and fruity)</i>
Bhuna (medium)
Massala (medium)
Dupiaza (medium)
Curry (medium)
Rogon Josh (medium)
Pathia (medium/hot)
Madras (hot)
Vindaloo (very hot)

Chicken	£5.95
Chicken Tikka	£6.95
Lamb	£6.65
Lamb Tikka	£7.25
Mixed Tikka	£7.25
Keema	£5.95
Prawn	£6.65
King Prawn	£9.95
Special Mix	£7.95
<i>Chicken, lamb and prawns.</i>	
Vegetable	£4.95
Fish	£8.95

TRADITIONAL GOURMET DISHES

(Medium)

Chicken Tikka Shashlik Bhuna £7.95
Marinated and cooked in clay oven with assorted spices, onions, garlic and tomatoes. Then cooked in a medium sauce, garnished with coriander.

Lamb Zafrani £7.95
Marinated lamb in garlic and selected spices cooked with sliced onions and peppers.

Butter Chicken Tikka £7.95
Marinated chicken, cooked in a mild creamy butter sauce.

Ceylon £7.95
Chicken or lamb cooked in a hot, creamy and tangy sauce with dried chillies and lemon.

Lamb/Chicken Jahingir £7.95
Tender pieces of lamb or chicken in a spicy sauce cooked with garlic and mushrooms.

Lamb/Chicken Achari £7.95
Tender pieces of lamb or chicken roasted in a clay oven, cooked with garlic and mushrooms.

Hydrabadi £7.95
Lamb or chicken in mild and creamy sauce.

Mix Shah Jahan £7.95
Lamb, chicken, prawns and mushrooms cooked together with onions, garlic, ginger and green peppers in a selection of herbs and spices.

Jaipuri Chicken Tikka £7.95
Tender pieces of chicken grilled in the tandoori clay oven, then cooked with fried mushrooms, onions and peppers with panjabi masala in a thick sauce.

Murgh Roshon £7.95
Marinated chicken grilled with garlic, ginger, tomatoes, strong eastern spices and garnished with coriander.

Murghi Massala £7.95
Marinated chicken cooked with lamb mince - dry and spicy dish.

Fish Jhol £7.95
Diced fish cooked in medium sauce with fresh garlic, green peppers, tomatoes and a selection of spices especially prepared for this dish.

Habibi Khana £8.95
Spicy medium hot combination cooked with haddock fish and king prawns in a succulent sauce with aromatic spices.



TRADITIONAL HOMESTYLE BALTIS

Balti Curry (medium)
Cooked with garlic and coriander in a rich thick sauce.

Balti Bhuna (medium)
Tasty flavour with onions, tomatoes and coriander. Ideal for balti beginners.

Balti Fiazzi (medium)
Cooked with spicy chunks of onions.

Balti Royal (medium)
Cooked with boiled egg in a thick, rich medium sauce.

Balti Josh (medium/hot)
Authentic taste with spicy onions, tomatoes and peppers.

Balti Sag (medium)
Cooked with spinach.

Balti Massala (medium/hot)
Cooked with massala sauce.

Balti Roshon (spicy hot)
Cooked with a great use of garlic, giving a traditional flavour with fresh green chillies to give a strong spicy taste.

Balti Dhall (medium)
Cooked with lentils.

Balti Wurri (medium)
Marinated and cooked with green beans, garlic, green chilli, tomatoes and coriander.

Now select the contents...

Chicken	£6.65
Chicken Tikka	£7.65
Lamb	£6.95
Lamb Tikka	£7.65
Mixed Tikka	£7.95
Keema	£6.65
Prawn	£6.95
King Prawn	£9.95
King Prawn Tikka	£10.95
Special Mix	£7.95
<i>Chicken, lamb and prawns.</i>	
Vegetable	£4.95
Fish	£8.95

CHEF'S HOMEMADE GOURMET DISHES

Bangla Garlic (medium/hot)
Exquisite flavour, cooked in bengal style, dry and strong taste with lots of coriander for an aromatic flavour.

Jalfrazi (medium)
Cooked with onions, tomatoes, peppers and fresh coriander along with green chillies to give a medium spicy taste.

Karahi (medium)
Prepared with mild spices to give a mild to medium taste, served sizzling.

Dhanyamirchi (hot)
Cooked with grinded chillies and coriander, spicy and hot.

Jal Massala (very hot)
Cooked with great use of garlic and green chillies in a spicy massala sauce making this dish very hot and extremely spicy.

Garlic Chilli (medium)
A medium spicy dish prepared with garlic, green chillies, bullet chillies, coriander and Indian herbs.

Now select the contents...

Chicken	£6.65
Chicken Tikka	£7.65
Lamb	£6.95
Lamb Tikka	£7.65
Mixed Tikka	£7.95
Keema	£6.65
Prawn	£6.95
King Prawn	£9.95
King Prawn Tikka	£10.95
Fish	£8.95
Special Mix	£7.95
<i>Chicken, lamb and prawns.</i>	
Vegetable	£4.95

