

BIRYANI

A highly aromatic paella type dish, resulting from stir-frying saffron infused basmati rice, variety of delicate herbs and spices alongside your chosen vegetable, meat or seafood. Accompanied with a Vegetable Curry Sauce

CHICKEN BIRYANI	£10.50
LAMB BIRYANI	£10.95
CHICKEN TIKKA BIRYANI	£11.50
KING PRAWN BIRYANI	£13.95
VEGETABLE BIRYANI	£9.50
CHEF SPECIAL BIRYANI (Chicken Tikka, Lamb and King Prawn)	£14.95

VEGGIE SIDES

All below dishes can be served as a main course

TARKA DAAL	£4.65
SAAG BHAJI	£4.50
MUSHROOM BHAJI	£4.65
MITHA MIRCH ALOO	£4.59
SAAG PANEER	£4.85
CHANNA MASALA	£4.65
ALOO GOBI	£4.65
SAAG ALOO	£4.50

RICE

BASMATI RICE	£3.10
PILAU RICE	£3.35
FRIED RICE	£3.50
MUSHROOM PILAU RICE	£3.95
GARLIC FRIED RICE	£3.95
SIZZLING RICE	£3.95
KEEMA PILAU RICE	£4.10
EGG FRIED RICE	£3.95
LEMON CHILLI FRIED RICE	£3.95

Some of our dishes may contain nuts or dairy products. Please inform a member of staff if you have a selective diet.

WESTERN SPECIALS

CHICKEN NUGGETS & CHIPS	£9.95
CHICKEN SALAD	£9.95
CHICKEN OR CHEESE OMELETTE & CHIPS	£9.95
FISH FINGERS & CHIPS	£9.95

BREADS

NAN	£3.10
CHEESE NAN	£3.65
KEEMA NAN	£3.95
PESHWARI NAN	£3.65
GARLIC NAN	£3.65
BULLET NAN	£3.95
CHEESE & GARLIC NAN	£4.10
KEEMA & CHEESE NAN	£4.10
PARATHA	£3.85
TANDOORI ROTI	£2.95

EXTRAS

CHIPS	£2.95
MASALA CHIPS	£3.95
ANAAR RAITHA	£3.50

If there is a dish you know and is not listed on our menu please do not hesitate to ask one of our friendly members of staff and we will be more than happy to try our best to prepare it for you



WE ALSO PROVIDE OFFSITE CATERING FOR ANY OCCASIONS TAILORED TO YOUR NEEDS

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SALEEM BAGH

INDIAN DINING
RESTAURANT & TAKEAWAY

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HOME DELIVERY
SERVICE AVAILABLE

Minimum order £15 & delivery charge £1

OPENING HOURS

SUNDAY- THURSDAY 5:30-23.00
FRIDAY- SATURDAY 5:30-MIDNIGHT

(OPEN BANK HOLIDAYS)

TABLE RESERVATIONS AND ENQUIRIES

01543 505 089

BOOK NOW



QUEEN'S SQUARE, CANNOCK WS11 1EA

ORDER ONLINE THROUGH OUR APP



PAPADOU	£0.90
CHUTNEY TRAY	£2.25
CHUTNEY/PICKLE EACH	£1.00

STARTERS

CHICKEN TIKKA Diced spring chicken marinated in natural hnd yoghurt & light ground spices & herbs, skewered & barbecued in tandoori ovens	£4.95
AMRITSARI MASALA FISH Filleted tilapia fish spiced with freshly grounded spices, crushed dhaniya seeds, ajwain, deggi mirch, dried red chilli flakes & coated in besan flavour.	£6.50
PUNJABI LAMB CHOPS Tender lamb chops marinated with shahi jeera and nutmeg in spicy yogurt, flame grilled to finesse	£6.75
SPICED WINGS Desi homemade blend of tandoori spices, incredibility moorish!	£5.25
CHICKEN 65 Delicious, juicy spicy chicken bites bursting in a chilli & garlic seasoning with fresh curry leaves and yoghurt creating a robust flavour	£5.50
SHEEK KEBAB Minced lamb mixed together with fresh garlic, coriander fresh herbs & spices, skewered in the tandoor	£4.95
MALABAR KING PRAWNS Marinated Fresh water king prawn marinated with ginger, garlic, yoghurt, turmeric garam massala and then roasted gently in the tandoor.	£6.95
SALMON KA TIKKA Delectable fresh Scottish fillets of salmon marinated in a garlic, ginger, dill, yoghurt sauce with a touch of herbs and spices baked in the tandoor	£6.95
KALE PALAK A modern twist to your traditional old onion bhaji, prepared with various spices, onion, kale & spinach	£4.50
MODHU DE HASH Strips of prime duck breast, shallow fried untill crispy, served with a drizzle of honey and roasted sesame seeds	£7.30
ALOO TIKKI Famous Indian street food made with mashed potatoes spiced with jeera, dhaniya & aamchur which makes it delicious & flavourful.	£4.50
MEAT SAMOSA Spiced minced meat, wrapped in a crispy light pastry and then lightly fried until golden brown	£4.50
PANEER TIKKI Homemade cottage cheese cubes, marinated with turmeric & pickling spices	£5.10
CHICKEN MALAI TIKKA Diced chicken in cream, cheese marination with fresh thyme leaves	£4.65
TANDOORI CHICKEN Spring chicken (1/4) marinated with mixed spices blended together with natural yoghurt. Gently cooked in tandoori & served on the bone.	£5.10
SALMON SHINGARA Crispy filo pastry with a moreish spicy salmon filling	£5.50

SHARING PLATTERS

MIXED MEAT PLATTER (FOR 2 PERSONS) A scrumptious selections of mixed meat appetisers Chicken tikka, Malai tikka, Sheek kebab and Chicken wings. A must try delicious combination	£10.50
SEAFOOD PLATTER (FOR 2 PERSONS) A selection of individually prepared tantalising seafood delicacies Salmon Ka Tikka, Malabr King Prawns, Salmon Shingara and Amritsari fish. A must for the adventurous seafood dinner	£12.50
VEGETABLE PLATTER (FOR 2 PERSONS) A selection of tempting vegetable starters Aloo tikki, paneer tikki and kale palak a starter to challenge your taste buds	£9.95

TANDOORI SPECIALITIES

CHICKEN SHASHLICK Chunks of chicken finely seasoned & barbecued to perfection served with roasted onions, peppers and tomatoes.	£10.50
CHICKEN TIKKA Supreme breast of chicken infused with a special Tikka marinade. The McCoy of the tandoori specialties Punjabi	£9.50
PUNJABI LAMB CHOPS Tender lamb chops marinated with shahi jeera and nutmeg in spicy yogurt, flame grilled to finesse	£12.50
MALABAR KING PRAWNS Mediterranean King Prawns finely seasoned & barbecued to perfection served with roasted onions, peppers and tomatoes	£13.50
DELUXE MIX GRILL An assortment of tandoori delicacies consisting of tandoori chicken, chicken tikka, lamb chops, sheek kebab and tandoori wings	£13.95
SALMON KA TIKKA Delectable fresh Scottish fillets of salmon marinated in a garlic, ginger, dill, yoghurt sauce with a touch of herbs and spices baked in a clay oven	£12.95
TANDOORI CHICKEN (HALF) The world famous dish of tender spring chicken marinated in fresh ground spices and yogurt, roasted in the tandoor.	£9.95

TRADITIONAL MAINS

	CHICKEN	LAMB	CHICKEN TIKKA	KING PRAWN	VEGETABLE
BHUNA	£8.65	£9.10	£9.70	£13.95	£8.50
MADRAS	£8.65	£9.10	£9.70	£13.95	£8.50
JALFREZI	£8.65	£9.10	£9.70	£13.95	£8.50
SAGG	£8.65	£9.10	£9.70	£13.95	£8.50
ROGAN	£8.65	£9.10	£9.70	£13.95	£8.50
CURRY	£8.65	£9.10	£9.70	£13.95	£8.50
PATIA	£8.65	£9.10	£9.70	£13.95	£8.50
DANSAK	£8.65	£9.10	£9.70	£13.95	£8.50
VINDALOO	£8.65	£9.10	£9.70	£13.95	£8.50

ADD: Mushrooms, Sagg, Channa, Aloo, Cauliflower For An Extra 85p
ADDITIONAL HEAT: Madras Hot 75p, Vindaloo Hot 95p

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SIGNATURE MAINS

MASALA Delicately blended in an elusive tangy creamy sauce, cooked with ground peanut. A firm favorite of the nation.	
CHICKEN OR LAMB	£10.30
TANDOORI KING PRAWN	£13.95
NORTH INDIAN GARLIC CHILLI An extensively hot dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.	
CHICKEN OR LAMB	£9.95
TANDOORI KING PRAWN	£13.95
KORAI Moderately spiced and cooked with diced onions, peppers and herbs in a rich korai sauce. Served in a hot iron skillet. The mother of all balli's	
CHICKEN OR LAMB	£9.95
TANDOORI KING PRAWN	£13.95
PUNJAB MAKHANI MURGH Most popular Indian dishes of punjabi origin: its tomato based, mildly spicy, creamy buttery flavour with barbecued chicken makes it more than just delicious, but accessible to almost every palate	£10.30
CHICKEN TIKKA BADAMI Chicken Tikka cooked with cashew nuts, pistachios, peanuts and almonds in a delectable fresh creamy sauce.	£9.95
SHAHI MURGH KORMA Royal Mughlai dish cooked with chicken in a rich onion & ginger based sauce with whole spices ,garnished with golden fried sultanas adding a subtle sweetness to the curry MORE THEN YOUR AVERAGE KORMA!	£10.30
CLAYPOT CHICKEN OR LAMB Tender chicken or succulent lamb, garnished then roasted in a clay oven and cooked in Chef's special sauce	£9.95
NAGA A hot Bangladeshi chilli infused to this special dish to add both heat and flavor.	
CHICKEN OR LAMB	£9.95
TANDOORI KING PRAWN	£13.95
TANDOORI MURGH MASALA Quality minced meat and a boiled egg cooked in chef's special medium strength sauce	£9.95
MURGH KHADA MASALA Succulent chunks of chicken, simmered with chopped onions and whole spices in a thick sauce with a hint of ginger.	£9.95

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