

Vegetable Dishes

Paneer Tikka Chilli 10.95 A hot and tasty dish cooked with fresh garlic and green chillies.	Paneer Tikka Masala 10.95 Diced pannir specially prepared with herbs and delicately blended in a subtle cream sauce. Garnished with nuts.
♥ Jeera Aloo Methi 9.95 A combination of butternut squash, potatoes, cumin and fenugreek leaves.	Clay Pot Veg 9.95 Selected vegetables cooked in chefs special bhuna sauce with pepper, onions and mixed spices.
Butter Paneer 10.95 This is garnished with nuts.	♥ Karahi Mixed Vegetable 8.95 Garden fresh mixed vegetables cooked with green herbs and thick sauce. Served in an iron skillet.
Vegetable Tarkari 8.95 An assortment of traditional vegetable cooked in a authentic sauce.	Sag Chana 8.95 A perfect combination of spinach and chicked peas.
Tarka Dal 8.95 Mixed lentils with fried garlic.	♥ Bhindi Bhaji 8.95 Sliced okra, cooked Golden Moments style.
♥ Sweet Kadu Peas 8.95 Butternut squash and peas lightly spiced and cooked to perfection.	Makai Peas Paneer 8.95 Sweet corn, green peas and Indian cheese, cooked and spiced.
♥ Bombay Aloo 8.95	♥ Cauliflower Bhaji 8.95
♥ Mushroom Bhuna 8.95	♥ Sag Aloo 8.95
♥ Chana Masala 8.95 Chick peas cooked with exotic spices.	Red Kidney Kesari 8.95 Red kidney beans cooked in a fresh coriander sauce.
♥ Bengan Bhaji 8.95 A traditionally cooked aubergine delight.	
Sag Paneer 8.95 Spinach and Indian cheese, cooked and spiced.	
Daal Saamba 8.95 A special blend of aubergine and finest indian lentils.	

Moghlai Biryani

Chicken Tikka Biryani 12.95 Tender pieces of chicken cooked with pilau rice, served with a separate sauce, decorated with nuts.	Lamb Aqni Biryani 14.95 Oven cooked ancient Bangladeshi dish garnished with a hint of saffron, rose water and special spices. Served with Saamba Daal.
Chicken Biryani 11.95	Chefs Special Biryani 15.95 Tandoori king prawn, Chicken Tikka, Tandoori chicken (boneless) and lamb cooked with saffron flavoured rice, almonds and cashew nuts. Served with a separate sauce.
Lamb Biryani 13.95 Basmati rice, cooked with cubed pieces of lamb or chicken, garnished with almonds and sultanas, served with a separate sauce.	Mixed Seafood Biryani 13.95
Vegetable Biryani 10.95	

Extras

Popadum Plain 85p	♥ Raita 3.95 A delicious yogurt preparation.
Popadum Spicy 1.00	♥ Green Salad 3.95
Chat Popadum 2.50 World famous popadum, sprinkled with red chilli and chopped onions. An ideal hot snack.	♥ Spicy Carrots 4.50 Grated carrots cooked with fresh green chillies and mustard seeds.
Pickle Tray 2.95 Up to four persons.	♥ Mint Sauce or Onion Salad 95p
Red Emli Sauce 95p	Masala Chips 3.95
Chips 3.25	

Rice Dishes

♥ Lemon Chilli Fried Rice 3.95 Basmati rice cooked with lemon and green chilli.	Pilau Rice 3.50 Special Basmati rice to house recipe.
Moti Pilau 4.75 A delightful blend of rice, with nuts and vegetables.	Peas Pilau Rice 3.50
Sizzling Rice 4.50 Basmati rice cooked with spring onions.	Mushroom Pilau Rice 3.75
♥ Boiled Rice 3.25	Keema Pilau Rice 4.50 Basmati rice cooked with minced lamb.
	Special Pilau Rice 4.50 A great combination of fried onion, egg, peas and fresh coriander.

Indian Breads

♥ Naan 2.95 Freshly baked leavened bread.	♥ Bullet Naan 4.50 Leavened bread cooked with fresh garlic and chopped green chilli. <i>Red Hot!</i>
♥ Keema Naan 4.50 Leavened bread stuffed with minced meat.	♥ Tandoori Roti 2.50 Clay oven roasted wheat bread.
Peshwari Naan 3.95 Leavened brand garnished with dried fruit and nuts.	Chapatti 1.95
Garlic 3.95	Paratha 3.25 Extra light buttered wheat bread, baked in a Tandoor.
Cheese Naan 4.50	

If you liked our service then why not leave a review on Trip Advisor or Google?

Please follow us for the latest updates and offers.



All major credit cards accepted



Please note:

We are able to cater for large groups, with advance notice and booking. Please note, there is an extra service charge of 10% for groups of ten or more. Management reserve the right to refuse admission to anyone they consider to be unsuitable.

GM GOLDEN MOMENTS

Indian Cuisine

Starters

♥ Piyaze Fritter or Onion Bhaji V Sliced onions with potatoes spiced and deep fried. 4.50	Aloo Puri V Spicy potatoes served on a deep fried bread. 5.50
Trio of Samosa Vegetable, Lamb or Chicken 4.50	Chicken/Prawn Puri Spicy chicken/prawns served on a deep fried bread. 6.95
♥ Paneer Kebab V Vegetarian skewered kebab. Rolled minced Pannir delicately spiced and wonderfully tender. 4.95	Zinga Mixed Puri Mixed seafood, molluscs, squid, prawn with herbs and spices, on Puri. 7.95
♥ Chicken Tikka 5.50	Paneer Shaslik V Indian cheese roasted with onion, tomatoes and peppers in tandoori. 5.95
♥ Tandoori King Prawn King sized prawn delicately spiced and barbecued on a skewer. 8.95	♥ White Chicken Tikka Delicately mild spiced and wonderfully tender. 5.95
♥ Tandoori Chicken Spring chicken. Roasted in the clay oven. 5.50	♥ Tandoori Lamb Chops 7.95
Sheek Kebab 5.95	♥ Salmon Tikka Scottish salmon tenderly baked in the tandoori. 7.95
Chori Chori Lamb Tandoori roasted strips of lamb tossed with onions and peppers. 7.95	Afghani Lamb Marinated in garam masala, honey and poppy seeds and clay oven roasted in tandoori. 7.95
Nargis Kebab Spicy minced lamb covered egg. One of the old favourites. 6.50	♥ Karahi Kebab Sheek kebab cooked with green herbs and tossed. Dry in a sizzling iron skillet. 7.95
Betatawada V Spicy mashed potatoes in flour (gram). 4.25	Chicken/Fish Pakora 5.95
Paneer Chilli (Hot) V Stir fry with onions and fresh green chillies. 6.95	Kebab Platter A gourmet selection of mixed starters in our own style. 9.95

Tandoori Specialities

Low Calorie Dishes	
♥ Tandoori Chicken (half) 8.95	♥ Tandoori Chicken (full) 14.95
♥ Chicken Tikka 10.95	
♥ Tandoori Lamb Chops Spring lamb chops, marinated in yogurt. 13.95	♥ White Chicken Tikka Our own exclusive recipe of succulent tender chicken, delicately spiced in a creamy white marinade and clay oven roasted over charcoal. 12.95
♥ Tandoori King Prawn King size prawns, marinated in spices and delicately cooked in the clay oven. 14.95	♥ Mixed Grill An assortment of Tandoori Chicken, Lamb Chops, Chicken Tikka, Seekh Kebab and Special King Prawn. 15.95
♥ Chicken Shaslik Succulent pieces of chicken barbecued to perfection. 12.95	

♥ Heart indicates healthier choice! V indicates vegetarian!
Please note: Most of our dishes contain nuts.

Chef's Recommendations

Chicken Jafflong Chicken fillet steak marinated with kashmiri chilli, cracked coriander seeds and ginger. Accompanied with a thick rich sauce. 12.95	King Prawn Silsila Large ocean fresh prawns barbecued in a Clay oven with onions, tomatoes and peppers. Then prepared with mushrooms and spiced with green herbs. Served on a bed of noodles. 16.95
♥ Sylheti Chicken 11.95	♥ Sylheti Lamb A Bangladeshi speciality braised in a lemon and citrus flavoured, cooked with sylhet's most treasured fruit Shatkora, which adds an aromatic twist to the favours of the dish. Full bodied spice cooked in a real homestyle sauce. 12.95
Badsha Feast Chargrilled supreme Tandoori chicken, chicken tikka, sizzling chicken, sheek kebab, Lamb tikka and fish pakora braised in chef's special spices. 15.95	Ramna Lamb Tender lamb chunks simmered in rich onions and smoothness buttery tomato with a hint of yogurt, black pepper, curry leaf, cardamom and red capiscum. 13.95
Chicken Silsila Chicken, onions, peppers, tomatoes, roasted in a clay oven. Then prepared with mushrooms and spiced with green herbs. Served on a bed of noodles. 15.95	Tandoori King Prawn Masala King sized prawns, Tandoor roasted and cooked in mild spices with a touch of butter, fresh cream and nuts. To our own recipe. 14.95
Chicken Lal Nagah Lamb Lal Nagah Chicken/Lamb bathed overnight in a chilli paste marinade, cooked on a slow fire with bell peppers, tomatoes and 'NAGAH' one of the hottest chilli around. 12.95	♥ Tiger Bahar Succulent fresh water whole lush royal Bengal tiger prawns, marinated with fresh aromatic spices of garam masala, ginger, lime juice with fresh coriander slow roasted in clay oven and cooked in a tava with onion, turmeric in a medium thick sauce. 13.95
Chicken Handi Lazeez Marinated succulent chicken fillets, exquisitely prepared with green cardamom, white pepper, bay leafs and fresh coriander in a saffron based perfumed sauce. 12.95	Chicken Nehari A delicate preparation with cream and mild spices, producing a rich creamy mild texture. Garnished with nuts. 12.95

Specialities

Smoked Paprika Chicken A northern Indian household favourite, diced chicken tikka pieces curried in a thin but smooth gravy, cooked with onions, paprika and coriander. 12.95	♥ Chicken Chilli Lamb Chilli A most popular lamb or chicken dish extensively prepared with fresh green chillies. 10.95
Chicken Munchurian Lightly spiced strips of chicken breast cooked in a special hot, sweet and tangy fusion sauce. 10.95	♥ White Jalfrezi Chicken fillets cooked in yogurt, with green herbs, onions and fresh green chillies. 14.95
♥ Clay-Pot Chicken Lamb White Tikka Tender chicken/lamb or white tikka slow roasted in clay oven and cooked in chef's special bhuna sauce. 12.95	Dingri Lamb The finest lamb chunks bathed overnight in Kashmir paste marinade with the smoothness of the buttery tomato, sautéed onions, garlic and mushroom. 13.95
Chicken Tikka Masala Tender chicken barbecued in clay oven and delicately blended in subtle cream sauce, garnished with nuts. 10.95	♥ Relish Chicken Relish Lamb Prepared with a special blend of masala. Pieces of lamb or chicken cooked in coriander relish sauce with a touch of garlic and ginger. 11.95
Chicken Bangla Jalfrezi 13.95	Butter Chicken This is garnished with nuts. 12.95
Lamb Bangla Jalfrezi 14.95	

Food Allergies and Intolerances

Some of our dishes may contain ingredients which some people with an allergy or food intolerance may have a reaction to. Please inform our staff before ordering if you suffer from any food allergies. We will do our best to advise you.

Fish Dishes

♥ Sizzling Telapia Telapia fillet marinated with garam masala. Cooked with fresh ginger, tomatoes and spring onions. 11.95	♥ Sea Bass Orissa Prepared with a special blend of masala, cooked with caramelised onions, coriander with a touch of garlic and ginger. 12.95
♥ Tandoori Sea Bass Marinated whole fish cooked in the tandoori. Served with sizzling rice. 17.95	♥ Salmon Chutney Tikka Scottish salmon tenderley cooked in the tandoori. Garnished with special chutney. 16.95
♥ Sea Bass Molee Sea Bass cooked on bengal style sauce. 12.95	

Chicken Dishes

♥ Chicken Shaslick Bhuna Boneless pieces of chicken, cooked in thick spicy sauce with onions, tomatoes and green herbs. Medium Hot. A semi-dry dish. 12.95	♥ Sag Chicken A beautiful combination of spinach, garlic and spices to produce a medium hot dry dish. 9.95
♥ Chicken Tikka Curry 9.95	♥ Karahi Chicken Tender cubes of chicken moderately spiced and cooked with green herbs. Served in a sizzling iron Karahi. 11.95
Chicken Balti Birmingham's National dish with an exotic collection of fresh spices and herbs creating a rich mouth watering sauce. 11.95	Methi Chicken Cooked with fenugreek leaves. 11.95

Lamb Dishes

♥ Tandoori Lamb Bhuna Clay oven roasted lamb browned in onions, cooked with fresh tomatoes and capiscums. Medium hot. A semi-dry dish. 14.95	♥ Dhaba Gosht Small roundlets of lamb cooked in the Tandoor. Finished with exotic spices in a thick sauce. 12.95
♥ Gosht Dhansak 11.95	♥ Rogan Josh Medium hot lamb cooked with green capiscums, tomatoes and onions, served in a thick spicy sauce. 12.95
♥ Karahi Gosht Tender cubes of lamb moderately spiced and cooked with green herbs, served in a sizzling iron Karahi. capiscums, tomatoes and onions, served in a thick spicy sauce. 12.95	Keema Peas Humble minced meat transformed into a delightful spicy dish. 9.95

Prawn Dishes

♥ Sherpuri Prawn Prawn cooked with spring onions, lime juice, garlic, ginger and accompanied with roast potatoes. 9.95	♥ Garlic Chilli King Prawn Ocean fresh prawns, cooked with fresh garlic and green chillies. 15.95
♥ King Prawn Methi Prepared with a special blend of Fenugreek leaves. 15.95	♥ Karahi King Prawn A delightful blended seafood dish. King sized prawns with herbs and cubed pieces of onion served in an iron Karahi. 15.95
Zinga Sheera Mixture of sea food cooked with chef's special exotic sauce. 13.95	♥ King Prawn Curry King sized prawns, cooked in a curry sauce. 13.95