

Moghlai Biryani

Chicken Tikka Biryani	11.45
Tender pieces of chicken cooked with pilau rice, served with a separate sauce, decorated with nuts.	
Aqni Biryani: Chicken	12.95
Lamb	13.95
Basmati rice, cooked with cubed pieces of lamb or chicken, garnished with almonds and sultanas, served with dal samba.	
Vegetable Biryani	9.95
Special basmati rice, cooked together with several fresh vegetables, spices and nuts, served with a separate sauce.	
Chefs Special Biryani	14.95
Tandoori king prawn, Chicken Tikka, Tandoori chicken (boneless) and lamb cooked with saffron flavoured rice, almonds and cashew nuts. Served with a separate sauce.	

Extras

♥ Raita	2.50
♥ Green Salad	2.50
♥ Mango Sweet and Salt Lassi	3.50
A refreshing cold drink of sweet or salted churned yoghurt.	
♥ Mint Sauce or Onion Salad	0.75
Popadum Plain	0.70
Popadum Spicy	0.80
Spicy Carrots	3.50
Grated carrots cooked with fresh green chillies and mustard seeds.	
Masala Chips	3.50

Rice Dishes

♥ Lemon Chilli Fried Rice	2.95
Basmati rice cooked with lemon and green chilli.	
Arabian Pilau	3.25
A delightful blend of Basmati rice, with fruits and dates.	
Sizzling Rice	3.25
Basmati rice cooked with spring onions.	
♥ Boiled Rice	2.75
Pilau Rice	2.95
Peas Pilau Rice	3.25
Mushroom Pilau Rice	3.50
Keema Pilau Rice	3.50
Special Pilau Rice	4.50
A great combination of fried onion, egg, peas and fresh coriander.	

Indian Breads

♥ Naan	2.75
♥ Keema Naan	3.50
Peshwari Naan	3.50
Garlic Naan	2.95
♥ Bullet Naan	3.50
Leavened bread cooked with fresh garlic and chopped green chilli. Red Hot!	
Cheese Naan	3.95
Paratha	2.50
♥ Tandoori Roti	1.95
Clay oven roasted wheat bread.	
Chapatti	1.50
Arabian Naan	4.50

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

Cold Food

♥ Desi Chicken Tikka Salad	12.95
Mixed salad with BBQ tikka pieces, dressed with special coriander and olive oil dressing.	
Pani Puri	5.95
Samosa Chat Masala	6.95

Kids

Chicken Tikka Cheesy Chips	6.95
Chicken Tikka Wrap	5.95
Sheek Kebab Cheesy Chips	7.95

Luxury Catering Specialist

Inside and outside catering at competitive prices for:

✿ **Functions** ✿ **Anniversary** ✿ **Birthdays,**
✿ **Weddings** ✿ **Office/Garden Party etc.**

Private Function Room Available

Gourmet Evenings

Wednesday, Thursday
and Sunday

To give you even greater choice, we hold gourmet evenings with a different selection of fine cuisine for each evening. So, why not come and treat yourself to an exquisite banquet meal.

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.

Golden Moments

3 Ablewell Street, Walsall WS1 2EQ

Tel: 01922 640363

www.goldenmomentswalsall.com

Please note:

*The Management reserve the right to refuse service to anyone without giving reasons.
VAT Included in all prices.*

*** Terms & Conditions apply**

Indian Cuisine Take-Away Menu

GM

GOLDEN MOMENTS

Order Online

www.goldenmomentswalsall.com

01922 640 363

FREE DELIVERY SERVICE

within a 3 mile radius of the restaurant on orders over £15

10% Discount on orders over £20.00 collected

Open 7 days a week

Sunday - 5.30pm - 11pm

Mon - Thurs 5.30pm - 11.30pm

Fri - Sat 5.30pm - Midnight

Starters		
♥ Trio of Samosa (veg, meat or chicken)	3.50	
♥ Piyaze Fritter or Onion Bhaji	3.50	Sliced onions with potatoes spiced and deep fried.
♥ Pannir Kebab	3.95	Vegetarian skewered kebab. Rolled minced pannir delicately spiced and wonderfully tender.
♥ Betatawada	3.95	
♥ Pannir Chilli	5.50	Stir fry with onions and fresh green chillies. A HOT Dish!
♥ Aloo Puri	4.50	Spicy potatoes served on a deep fried bread.
♥ Chicken Tikka	4.95	
♥ Nargis Kebab	5.95	Spicy minced lamb covered egg. One of the old favourites.
♥ White Chicken Tikka	5.95	Delicately mild spiced and wonderfully tender.
♥ Prawn Cocktail	4.50	Prawn complimented with a cocktail sauce.
♥ Tandoori King Prawn	7.95	King sized prawn delicately spiced and barbecued on a skewer.
♥ Kebab Platter	8.95	A gourmet selection of mixed starters in our own style.
♥ Prawn Puri / Chicken	4.95	Cooked prawn with herbs and spices served on a deep fried bread.
♥ Tandoori Lamb Chops	6.95	
♥ Afghani Lamb	5.95	Marinated in garam masala, honey and poppy seeds.
♥ Karahi Kebab	6.95	Sheek kebab stir fried with green herbs.
♥ Tandoori Chicken	4.95	Spring chicken. Roasted in the clay oven.
♥ Sheek Kebab	4.95	
♥ Salmon Tikka	7.50	Scottish salmon tenderly baked in the tandoori.
♥ Pannir Shaslik	5.50	Indian cheese roasted with onion, tomatoes and peppers in tandoori.
♥ Chori Chori Lamb	6.95	Tandoori roasted strips of lamb tossed with onions and peppers. Highly Recommended!
Chicken Dishes		
♥ Chicken Shaslik Bhuna	10.95	Boneless pieces of chicken, cooked in thick spicy sauce with onions, tomatoes and green herbs. Medium Hot. A semi-dry dish.
♥ Sag Chicken	8.95	
♥ Chicken Balti	9.95	
♥ Chicken Kurma	9.95	A delicate preparation with cream and mild spices, producing a rich creamy, mild texture. Garnished with nuts.
♥ Punjabi Makhani Chicken	12.95	Chicken roasted in the Tandoor, cooked in a rich buttery sauce.
♥ Karahi Chicken	9.95	Tender cubes of chicken moderately spiced and cooked with green herbs.

Tandoori Specialities			Low calorie dishes
♥ Tandoori Chicken (half)	8.95		
♥ Tandoori Chicken (full)	12.95		World famous tender spring chicken, marinated in fresh ground spices and roasted in the Tandoor.
♥ Tandoori Lamb Chops	12.95		Spring lamb chops, marinated in yogurt.
♥ Chicken Tikka	9.95		
♥ Chicken Shaslik	9.95		Succulent pieces of chicken barbecued to perfection.
♥ Tandoori King Prawn	13.95		King size prawns, marinated in spices and delicately cooked in the clay oven.
♥ Mixed Grill	14.95		An assortment of Tandoori Chicken, Lamb Chops, Chicken Tikka, Seekh Kebab and Special King Prawn.
♥ White Chicken Tikka	10.95		Our own exclusive recipe of succulent tender chicken, delicately spiced in a creamy white marinade and clay oven roasted over charcoal.
Specialities			
♥ Chicken Handi Lazeez	10.95		Marinated succulent chicken fillet, exquisitely prepared with green cardamom, white pepper, bay leaves and fresh coriander in a saffron based perfumed sauce.
♥ Bangla Jalfrezi *NEW*	9.95		Chicken cooked with onions, peppers and green chilli.
♥ Clay-Pot Chicken	9.95	Lamb 10.95	White Tikka 10.95
			Tender chicken/lamb or white tikka slow roasted in clay oven and cooked in chef's special bhuna sauce.
♥ Chicken Lal Nagah HOT	9.95	Lamb 10.95	
			Bathed overnight in a chilli paste marinade, cooked on a slow fire with bell peppers, tomatoes and NAGAH one of the hottest chilli around. Very hot and tasty.
♥ Relish Chicken	9.95	Relish Gosht 10.95	
			Prepared with a special blend of masala. Pieces of lamb or chicken cooked in a coriander relish sauce with a touch of garlic and ginger. Medium Hot!
♥ White Jalfrezi	10.95		Chicken fillets cooked in yogurt, with green herbs, onions and fresh green chillies. A very HOT dish!
♥ Lamb Chilli	10.95	Chicken Chilli 9.95	
			A most popular lamb or chicken dish extensively prepared with fresh green chillies. A very HOT dish!
♥ Chicken Nehari	9.95		Muscles of chicken breast slowly simmered in a mildly spiced, thick and creamy sauce topped with flaked almonds and pistachio.
♥ Ramna Lamb	11.95		Tender lamb chunks simmered in rich onion and smoothness buttery tomato with a hint of yoghurt, black pepper, curry leaf, cardamom and red capsicum.
♥ Modhu Lamb Aloo *NEW*	13.95		Special blend of butternut squash, potato and curry leaves.
♥ Chicken Munchurian	8.95		Lightly spiced strips of chicken breast cooked in a special hot, sweet and tangy fusion sauce.
♥ Buttered Chicken	9.95		This is garnished with nuts.
♥ Chicken Tikka Masala	9.95		Tender chicken barbecued in clay oven and delicately blended in subtle cream sauce, garnished with nuts. A firm favourite of the house.
Prawn Dishes			
♥ Sherpuri Prawn	7.95		Prawn cooked with spring onions, lime juice, garlic, ginger and accompanied with roast potatoes.
♥ Tiger Bahar	15.95		
♥ King Prawn Curry	12.95		King sized prawns, cooked in a curry sauce.
♥ Garlic Chilli King Prawn	13.95		Ocean fresh prawns, cooked with fresh garlic and green chillies. A HOT Dish!
♥ Karahi King Prawn	13.95		A delightful blended seafood dish. King sized prawns with herbs and cubed pieces of onion.

Fish Dishes		
♥ Sizzling Telapia	9.95	Telapia fillet marinated with garam masala. Cooked with fresh ginger, tomatoes and spring onions.
♥ Salmon Chutney Tikka	14.95	Scottish salmon tenderley cooked in the tandoori. Garnished with special chutney.
♥ Tandoori Sea Bass	14.95	Marinated whole fish cooked in the tandoori. Served with sizzling rice.
♥ Salmon Molee	12.95	Prepared with a special blend of masala. Cookied in coriander with a touch of garlic and ginger.
Lamb Dishes		
♥ Tandoori Lamb Bhuna	11.95	Clay oven roasted lamb browned in onions, cooked with fresh tomatoes and capiscums. A semi-dry dish. Medium hot!
♥ Karahi Gosht	10.95	Tender cubes of lamb moderately spiced and cooked with green herbs, capiscums, tomatoes and onions, served in a thick spicy sauce.
♥ Rogan Josh	9.95	Medium hot lamb cooked with green capiscums, tomatoes and onions, served in a thick spicy sauce.
♥ Keema Peas	8.95	Humble minced meat transformed into a delightful spicy dish.
♥ Lamb Balti	10.95	
Vegetable Dishes		
♥ Butter Pannir	8.95	Chunks of Pannir cooked in a Kashmiri Masala sauce.
♥ Pannir Tikka Chilli	8.95	A hot and tasty dish cooked with fresh garlic and green chillies.
♥ Jeera Aloo Methi	7.95	A combination of butternut squash, potatoes, cumin and fenugreek leaves.
♥ Clay Pot Veg	8.95	Selected vegetables cooked in chefs special bhuna sauce with pepper, onions and mixed spices.
♥ Sorisha Vegetable	8.95	An assortment of traditional Indian vegetables with mustard seed.
♥ Pannir Tikka Masala	8.95	Diced pannir specially prepared with herbs and delicately blended in a subtle cream sauce. Garnished with nuts.
Vegetable Side Dishes		
	(Have as main for extra £2.00)	
♥ Tarka Dal	5.50	Mixed lentils with fried garlic.
♥ Sag Bhaji or Sag Aloo	5.50	
♥ Bombay Aloo	5.50	
♥ Sweet Kadu Peas	5.50	
♥ Chana Masala	5.50	
♥ Bengan Bhaji	5.50	A traditionally cooked aubergine delight.
♥ Sag Pannir	5.50	
♥ Bhindi Bhaji	5.50	
♥ Makai Peas Pannir	5.50	Sweet corn, green peas and Indian cheese, cooked and spiced.
♥ Cauliflower or Mushroom Bhaji	5.50	
♥ Daal Saamba	5.50	A special blend of aubergine and finest indian lentils.
♥ Vegetable Jalfrezi	5.50	
♥ Red Kidney Kesari	5.50	Red kidney beans cooked in a fresh coriander sauce.