

GLUTEN FREE MENU



Basmati

Indian Restaurant

Bringing the ultimate, authentic Indian dining experience to Derby

A Restaurant deeply committed to setting standards in excellence and quality, our innovative yet traditional cuisine and impeccable service delivers just that.

Basmati effortlessly combines contemporary with traditional elegant surroundings. You can expect scrumptious cuisine which leaves you feeling like a royal.

Let us change your perception of Indian food; Basmati provides a classic combination of indisputable knowledge, unique experience and traditional values that carry high value recognition. The restaurant offers a sophisticated fine dining experience with effortlessly charming staff, discreet service and tantalising food that few can compete with. That is the combination to ensure guests come back for more.

A big reason for our success is that our team since the beginning ensure that our menus always reflect our commitment to serving high quality, familiar foods with unique twists.

Finally, our success can't go without mentioning our customers who supports us and guide us on our commitment to great food and give us unparalleled feedback.

So whether it's dinner or just a quick drink and appetizer, you'll always find something great at Basmati.

APPETIZERS

Served with side salad and special sauce

Vegetable Platter £5.00

A specifically chosen array of traditional vegetarian appetizer Paneer, Pakora and Onion Bhajee

Non-Vegetarian Platter £5.75

The indulgent choices of the chief, these include a Chicken Tikka, Garlic Chicken Tikka, Shish Kabab and Lamb Tikka

Seafood Platter £5.95

An oriental variety of fish based starters with Fish pakora, Prawn tadka and a Tandoori King Prawn

Mixed Platter £5.50

Mixed of Veg and Non-Veg starters choice of Chicken Tikka, Shish Kebab, Veg Pakora and Onion Bhajee

VEGETARIAN STARTERS

<i>Plain Popadom</i>	<i>£0.90</i>
<i>Spicy Popadom</i>	<i>£0.90</i>
<i>Pickle Array</i>	<i>£3.00</i>
<i>Onion Bhajee</i>	<i>£3.50</i>
<i>Paneer Shashlik</i>	<i>£4.50</i>
<i>Paneer Chilli</i>	<i>£4.50</i>

NON-VEGETARIAN STARTERS

<i>Shish Kebab</i>	<i>£4.95</i>
<i>Garlic Chicken Tikka</i>	<i>£4.95</i>
<i>Tandoori Chicken</i>	<i>£4.95</i>
<i>Chicken Tikka</i>	<i>£4.95</i>
<i>Lamb Tikka</i>	<i>£5.25</i>
<i>Chicken Shashlik</i>	<i>£5.25</i>

SEA-FOOD STARTERS

<i>Fish Pakora</i>	<i>£4.95</i>
<i>Tandoori King Prawn</i>	<i>£5.50</i>

TANDOORI DISHES SPECIAL

*All Naan
Contains
Milk

Serves with curry sauce, Pilau Rice, 'GF Roti' and salad.*

Tandoori Mixed Grill 'Special' **£16.95**

1/4 Tandoori Chicken, Shish Kebab, Lamb Tikka, Chicken Tikka and King Prawn

Tandoori King Prawn 'Special' **£16.95**

King Prawns marinated in special herbs and spices, then roasted in the Tandoori

Badhshahi Chicken 'Special' **£14.95**

Marinated chicken, highly spiced and cooked with 'mustard' in a slightly hot sauce.

Chicken Shaslik 'Special' **£14.95**

Chicken Tikka cooked with chunky pieces of onions and capsicum in a sweet and sour sauce, with a medium spices and herbs

Half Tandoori Chicken 'Special' **£14.95**

Spring chicken marinated in special herbs and spices, then roasted in the Tandoori

Lamb Tikka 'Special' **£14.95**

Lamb marinated in special herbs and spices, then roasted in the Tandoori

Garlic Chicken Tikka 'Special' **£14.95**

Boneless pieces of chicken marinated in Garlic, herbs and spices, then roasted in the Tandoori

Chicken Tikka 'Special' **£14.50**

Boneless pieces of chicken marinated in special herbs and spices, then roasted in the Tandoori,

Paneer Shashlick **£12.95**

Paneer cooked with chunky pieces of onions and capsicum in a sweet and sour sauce, prepared with a selection of medium spices and herbs, served sizzling on a wok.

BASMATI SPECIAL CHICKEN DISHES

Rungpuri Chicken (MIDLAND AWARDED) £9.50
Herbed diced chicken breast roasted in the Tandoor and cooked in a thick sauce with garlic, ginger.

Gulbahar Chicken (MIDLAND AWARDED) £9.50
Succulent chicken pieces cooked in an aroma of spices, and fresh mushrooms with touch of mango and served in a medium style sauce to offer added sweetness to the flavour.

Murgh Panjabi Masala (BASMATI ALL TIMES FAVOURITE) £9.50
Spring chicken cooked in an aroma of medium spice, tomatoes, ginger garlic Authentic Indian dish.

Butter Chicken (INDIAN MAHARAJA FAVOURITE) £9.50
Marinated tandoori chicken cooked in butter, cream with mild spices.

Mirchi Murgh (hot) (HIMALAYAN DISH) £9.50
Tender pieces of chicken cooked to a hot strength with a fresh green chillies, slice of ginger, hot spices blended with black pepper, roasted cloves and coriander.

Malvani Chicken (mild to med) £9.50
Tender chicken pieces cooked with roasted coconut, fresh garlic and ginger to give an exotic.

Fatta Fatti Chicken (med to hot) £9.50
Tender garlic tandoori chicken fillet is cooked in the Imli sauce with fresh garlic, ginger, pepper

Chicken Tikka Masala £9.50
A mild dish consisting of tomato pure, grated coconut and special herbs and spices.

Hariyo Chicken (hot) (NEPALI DISH) (NEW) £9.50
Chicken cooked with green sauce of fresh mint, coriander, green chillies and Nepalese spices .

BASMATI SPECIAL SEAFOOD DISHES

Rupchanda Dopiazza (BASMATI ALL TIME FAVOURITE) £10.95
Rupchanda (fresh water fish) is briskly fried and cooked with poignant achari spices with fresh onions and mango chutney to create a sensational Indian fish dish.

Chilli Fish (hot) (NEPALI DISH) (NEW) £10.95
Succulent pieces of white fish, marinated in a blend of hot chilli garlic sauce cooked with mustard, topped with green chillies.

King Prawn Chingari £10.95

Chingari volcano eruption, whole king prawns cooked in a medium thick with spices and potatoes.

BASMATI SPECIAL LAMB DISHES

Adrak Masu (NEPALI DISH) (NEW) £9.95
Spicy tender pieces of lamb cooked in a tangy medium sauce with fresh zests of ginger and coriander .

Rajma Masu (NEPALI DISH) (NEW) £9.95
Tender lamb cooked with rajma and Nepalese masala, garlic and ginger in medium sauce.

Bhanta Masu (NEPALI DISH) (NEW) £9.95
Lamb cooked with aubergine, onion, ginger, garlic and coriander in a medium thick sauce.

Lamb Almashiki (BASMATI ALL TIME FAVOURITE) £9.95
Tender pieces of lamb cooked in a medium sauce with a touch of ginger, garlic and coriander.

Masu Sag (NEPALI DISH) £9.95
Lamb and Palak (spinach) cooked with Padkaune Masala, garlic and ginger in a medium sauce.

Aloo Masu (NEPALI DISH) £9.95
A lamb and potato cooked with Nepalese medium spice tomato, onion, garlic and ginger.

BASMATI SPECIAL VEGETABLE DISHES

Navrattan Paneer Korma (mild) £8.50
This dish originates from the Moghul Emperor called Akbar. Paneer cooked in karahi, stir fried with garlic, onions and mild spices with a touch of cream.

Vegetable Panjabi Masala (TRADITIONAL PANJABI HOME MADE) £8.50
An authentic Indian dishes with perfect combination of Potato, cauliflower and kidney beans with fresh mushrooms cooked in different aromatic species to offer authentic Indian dish.

Saag Buchuri £8.50
Fresh spinach with chana dhal and panch puran with fried garlic in a medium thick sauce.*

Gulmeli Panner (New) £8.50
Panner cooked with Chana in an aroma of medium spice, tomatoes, fresh ginger garlic to provide that Authentic Indian twist to the dish

Aloo Dham Dhama Dham (hot) £8.50
Two different lentils in garlic, ginger and coriander, cooked together with 'egg' and hot bullet chillies and cumin. Medium spiced with potatoes.

***Panch Puran contains Mustard**

BASMATI CLASSICAL DISHES

Chilli Dishes (hot)

Cooked in hot strength spice with touch of mango and garlic, onions, ginger and topped with fresh green chillies

Jalfrezi Dishes (Medium to hot)

A dish cooked using fresh garlic fresh coriander and green chillies with slightly hot spices

Balti Dishes

Balti dishes are cooked with green peppers, tomatoes, garlic and ginger with a touch of coriander

Karahi Dishes

Karahi dishes are cooked in a karahi (Metal Work) with fresh ginger, garlic, onion, tomatoes and fenugreek leaves

<i>King Prawn</i>	<i>£10.95</i>	<i>Chicken Tikka</i>	<i>£9.75</i>
<i>Prawn</i>	<i>£10.50</i>	<i>Chicken</i>	<i>£9.50</i>
<i>Lamb</i>	<i>£9.95</i>	<i>Vegetable/ Paneer</i>	<i>£8.50</i>

BASMATI TRADITIONAL DISHES

KORMA (mild)

Sweet and very mild. A collection of mild spices to which cream and touch of grated with roasted coconut are added to create a delicate flavour.

MADRAS (hot)

A south Indian version of the dish found in central and eastern India, having a greater proportion of tomato puree and spices that lends a fiery taste to its richness.

VINDALOO (Very hot)

Related to the madras, involving a greater use of spices especially green chillies and chilli powder, which is very hot.

DUPIAZA

A method of preparation especially suitable for meat or fowl, which is briskly fried with fresh onions, black pepper and coriander.

ROGAN JOSH

The characteristics are puree made with tomatoes, onions and coriander are placed on top of the curry.

BHUNA

A combination of spices and fresh ginger and garlic fried together to provide a dish of medium strength

PATIA

Patia is prepared with oriental spices and mango chutney to add sweetness and a sharp tangy flavour.

DHANSAK

A sweet and sour dish cooked with oriental spices, pineapple, lentils and lemon juice to add a sharp and tangy flavour.

<i>Chicken</i>	<i>£9.50</i>	<i>Prawn</i>	<i>£10.25</i>
<i>Chicken Tikka</i>	<i>£9.75</i>	<i>King Prawn</i>	<i>£10.95</i>
<i>Lamb</i>	<i>£9.95</i>	<i>Vegetable</i>	<i>£8.50</i>

All these curries can be prepared in the mushrooms with the cost of £0.80

BASMATI ACCOMPANIMENTS

BIRYANI DISHES

Special flavoured basmati rice in spices, served with a separate biryani vegetable curry sauce

<i>Chicken Tikka</i>	£10.95
<i>Chicken</i>	£10.50
<i>Prawn</i>	£11.95
<i>King Prawn</i>	£12.95
<i>Lamb</i>	£11.50
<i>Vegetable</i>	£10.25

SIDE DISHES

	Full	Half
<i>Mushroom Bhaji</i>	£6.95	£4.25
<i>Aubergine Bhaji</i>	£6.95	£4.25
<i>Bhindi Bhaji</i>	£6.95	£4.25
<i>Bombay Potatoes</i>	£6.95	£4.25
<i>Cauliflower Bhaji</i>	£6.95	£4.25
<i>Mixed Vegetable Bhaji</i>	£6.95	£4.25
<i>Muttar Paneer</i>	£6.95	£4.25
<i>Sag Aloo</i>	£6.95	£4.25
<i>Tarka Dhall</i>	£6.95	£4.25
<i>Sag Paneer</i>	£6.95	£4.25

ACCOMPANIMENTS

<i>Laccha Gluten Free Roti</i>	£3.00
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RICE DISHES

<i>Plain Basmati Rice</i>	£2.40
<i>Pilau Rice</i>	£3.00
<i>Fried Rice</i>	£3.25
<i>Vegetable Pilau</i>	£3.25
<i>Peas Pilau</i>	£3.25
<i>Coconut Rice</i>	£3.25
<i>Garlic Rice</i>	£3.25
<i>Mushroom Pilau</i>	£3.25
<i>Egg Fried Rice</i>	£3.35
<i>Keema Rice</i>	£3.35
<i>Special Rice</i>	£3.75

Egg, Prawns and Mushrooms