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EAST 360°



AN INDIAN CULINARY JOURNEY



An Indian Culinary Journey

Welcome to a journey through the diverse and vibrant flavours of India. Nestled in the heart of Congleton our traditional Indian restaurant offers an inviting escape into the rich tapestry of Indian cuisine.

Step into our warm and cozy ambiance and immerse yourself in the tantalizing aromas of spices, the crackle of tandoori ovens, and the promise of authentic, time-honoured recipes passed down through generations.

Discover a culinary voyage that celebrates India's culinary treasures, from fragrant biryanis to creamy curries and delectable street snacks.

Whether you're seeking a solo escapade or a gathering with friends and family, our restaurant promises to kindle your senses and leave you with an unforgettable taste of India's culinary heritage.

Have a memorable evening.

Enjoy!

STARTERS

Appetiser

Poppadom £1

Individual Chutney / Relish 60p each

Red Tamarind, Green Chilli Sauce, Garlic Lime Pickles, Mango Chutney, Red Onion, Mint Yoghurt, Coleslaw.

Chutney / Relish Tray £4

Starters To Share

Mixed Starter Two £13.90 • Four £27.80

Seek kebab, chicken tikka, onion bhaji, and fried garlic mushrooms.

Flaming Grill Two £15.90 • Four £31.80

Lamb chop, chicken tikka, garlic lamb tikka, and seek kebab.

Chicken

Toxic Tikka £8

Diced marinated fiery chicken breast, smothered in garlic paste and sun dried chilli.

Cheesy Tikka £9

Chicken tikka and baby potatoes with a melted cheese topping.

Chicken Tikka £7

Diced boneless chicken marinated in our tikka sauce, grilled in the tandoori oven.

Tandoori Chicken £7

A quarter chicken on the bone. Grilled over a flamed tandoori oven.

Chicken Pakora £7

Chicken tikka in coated batter.

Chicken Chat Puri £8

Pan-cooked chicken slices resting on a bed of light and crispy puri.

Jal Puri £9

Shredded chicken cooked in our chef's selected spices producing a mouth-watering hot and sweet taste. Presented on light and crispy puri bread.

Rongpuri Chilli Chicken £9

Diced chicken breast marinated in a special tikka sauce. Grilled in the tandoori oven then stir fried with Rongpuri chillies.

Chicken Punjabi Somosa £9

A pyramid shaped pastry deep fried, filled with spiced up delicious minced chicken breast.

Golden Wings £8

These juicy grilled chicken wings are most likely to be our customers favourites. Option of drizzled honey & lemon or garlic & Naga sauce.

Lamb

Keema Punjabi Somosa £9

A pyramid shaped pastry deep-fried, filled with delicious spiced up minced lamb.

Hot Rod £9

Spiced minced lamb mixed with extensive use of green chillies and garlic, skewered on a seekh to cook over a flamed tandoori oven.

Tandoori Lamb Chops £9

Succulent pieces of lamb chops marinated in a special blend of yoghurt and spices, grilled over a flamed tandoori oven.

Tandoori Lemon Chops £9

Tandoori lamb chops marination, grilled in tandoori oven. Drizzled with fresh herb and lemon juice.

Tandoori Chilli Chops £9

Hot! Tandoori lamb chops marinated in an extra layer of crushed fresh garlic and sun dry chillies.

Seekh Kebab £8

Spiced minced lamb, skewered on a seekh to cook over a flamed tandoori oven.

Seafood

Prawn on Puri £9

Tender prawns in a delicious, lightly spiced with tomato sauce, served with a crisp and light deep-fried puri bread. A mouth-watering starter.

Amritsari Fish Pakora £9

Amritsari Fish Pakora is a lightly battered fish fry seasoned with Indian spices, ginger and garlic paste, and gram flour. It's crunchy and refreshing to eat.

Salmon Tikka £10

Fresh Salmon spiced with fresh herbs and spices, laced with lemon sauce.

King Prawn Butterfly £11

A butterflied King prawn, lightly spiced then shallow-fried. Served trickled with chef's version of Marie Rose sauce.

Lasuni Chingri £11

Marinated in chef's special tandoori mix. Grilled in the clay oven.

Vegetarian

Vegetable Punjabi Somosa £7

Punjabi Samosas are pyramid shaped short crust pastries, filled with a delicious and authentic blend of spicy potatoes and peas.

Aloo Chat on Puri £7

Potato chunks cooked in chat massalla, medium spiced resting on a bed of light and crispy puri (also available with mushroom or chickpeas).

Onion Bhaji £7

Sliced onions with lentils in a spicy batter, deep fried.

Paneer Tikka £8

Cubes of Indian cheese infused with herbs and spices, laced with cardamom then gently glazed in the clay oven.

Vegetable Pakora £7

Seasoned vegetables with various herbs and spices, coated in gram flour and deep fried.



SIGNATURE DISHES



Chicken

Bengal Chicken (Slightly hot) £14

A mouth-watering sensation prepared with cardamom, fresh coriander, tomatoes, bay leaves, green pepper and a boiled whole egg.

Chicken Green Masala (Hot) £14

A fabulous dish cooked with a special mixture of fresh green herbs consisting of; green chillies, coriander, green pepper and fresh garlic producing a aromatic fiery taste.

Chicken Curry Punjabi (Medium) £15

An authentic North Indian medium curry using kadipatta (sweet neem leaves) and whole jeera.

Akbori Chicken (Mild) £15

A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with a strip of paneer (Indian cheese).

Chicken Tikka Nagpuri (Very hot) £15

Cooked with the Naga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and fiery sauce.

Shatkora Chicken (Slightly hot) £14

Cooked with exotic citrus fruit which is exclusively famous in the Sylheti region of Bangladesh. Fine blend of spice and citrus flavour.

Chicken Tikka Chom Chom (Mild) £15

Strips of chicken tikka in a thick masala sauce using green and red fried peppers.

Mango Chicken (Mild) £15

Marinated chicken breast in a mild mango sauce, prepared with exotic spices, presented with a mango slice.

Badami Malai Chicken (Mild) £15

Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth-watering creamy sauce.

Shahi Murgh (Medium) £14

Off the bone tandoori chicken and mince lamb cooked to in a medium strength sauce.

Garlic Chilli Chicken Balti (Slightly hot) £16

Off the bone tandoori chicken and mince lamb cooked in a medium strength sauce.

Lamb

Kofta Bhuna (Medium) £15

Lamb meatballs combined with spices, fried then cooked to provide a dish of medium strength and dry consistency.

Lamb Jaipuri (Medium) £15

Tender lamb pieces cooked with cumin seeds and peppers with a touch of vinegar.

Roasti Lamb (Medium) £15

Pieces of lamb chops on the bone, medium spiced, in a very traditional thick sauce.

Keema Aloo Mattar (Very hot) £15

Minced lamb, potato and peas in a jalfrezi hot thick textured sauce.

Lamb Phodina (Medium) £15

Tender pieces of lamb uniquely cooked with fresh mint leaves, cinnamon and garlic, producing a rich and medium sauce.

Dhesi Lamb Shank (Medium) £24

Lamb shank slowly cooked to obtain the full flavour, marinated in a rich medium strength sauce. Garnished with fresh ginger, sliced red onions and sun dried chilli.

Achari Lamb (Slightly hot) £15

Delicate pieces of lamb diced and cooked with onions, green peppers, garlic, ginger and a tangy home-made pickle.

Aloo Lamb Chops (Medium) £15

Succulent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes.

Seafood

The Bengal region is known for its abundant fish population, providing a vital source of sustenance for the local communities. The diverse network of rivers, lakes, and ponds supports a wide variety of fish species, contributing to the region's rich and thriving aquatic ecosystem. This abundance of fish has also played a significant role in the cultural and culinary heritage of the area, with fish dishes being a staple in Bengali cuisine.

Jingha Bhuna (Medium) £19

Large King prawns, stir-fried with onions, fresh tomatoes, spices, garlic, ginger and herbs.

Fish Narial (Medium) £14

Boneless Pangasius fish cooked in coconut buttered sauce with green chillies and coriander.

Fish Roasty (Medium) £14

Marinated in yoghurt, grilled and cooked in a medium traditional sauce.

Salmon Tikka Ke Masala* (Mild/Medium) £21

Chunks of pink salmon marinated in spices, lime juice with fresh herbs, roasted in the oven then smothered in the world famous smooth creamy masala sauce.

Sea Bass Ke Baazi* (Medium) £19

Sea bass fillet marinated with fresh herbs and aromatic spices, shallow-fried to produce a crispy finish. Served with a medium strength sauce.

Palak Chingri (Medium) £19

Tandoori cooked King prawns laced with fusion of herbs and spices, beautifully presented resting on a base of rich and aromatic sauce with fresh spinach.

Beguni Salmon (Medium) £21

Salmon fillet infused with fresh herbs and spices to shallow-fry. Served on batter coated aubergine rings.

Tilapia Lazeez* (Medium) £21

Bangladeshi fish, pan-fried with red and yellow peppers in a mixture of herbs and spices giving it a mouth-watering hot and sweet taste.

Balti Exotica (Medium) £18

A mouth-watering combination of King prawns, prawns and fish in subtle balti sauce consisting of fresh herbs and spices, garnished with coriander and lime.

*Some of our fish dishes contain small bones.



SIGNATURE DISHES



Vegetarian

Quorn Rajella (Slightly hot) **£13**

Quorn cooked with finely chopped fresh onions, green pepper, with various herbs and spices and a hint of yoghurt producing a rich textured flavoursome sauce.

Sabzi Kofta Bhuna (Medium) **£12**

Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich bhuna sauce.

Sabzi Naga (Very hot) **£12**

Seasonal mixed vegetables cooked with the Naga "King of Chillies" using a touch to allow the distinctive scent to spread within the rich and fiery sauce.

Sabzi Ke Massalla (Mild) **£12**

Mixed vegetables cooked with fresh herbs, cinnamon and ginger producing a rich textured spicy sauce.

Masala Dishes (Mild)

Prepared in a unique mild sauce using ground almonds, desiccated coconut and fresh cream, creating the famous smooth and pearly sauce.

Chicken Tikka Masala **£13**

Tandoori Chicken Masala (On the bone) **£13**

Tandoori King Prawn Masala **£21**

Qourn Masala **£13**

Biryani Dishes (Medium)

Cooked with basmati rice together with a mixture of fresh and gentle spices, garnished with sultanas and almond flakes. All served with a biryani saucee.

Chicken **£14**

Lamb **£16**

Prawn **£15**

Vegetable / Mushroom **£13**

Qourn **£14**

Chicken Tikka **£15**

King Prawn **£20**

Mixed Biryani **£16**

Mixture of lamb, chicken tikka, prawn and peas.

(Choose any other sauce £1 extra)

Flaming Main Course Sizzlers

All of the following dishes are slowly marinated in the nirvana special marinade which gives its own distinctive flavour. Barbecued in the ancient traditional clay oven. Served with fresh salad and mixed vegetable sauce.

Tandoori Chicken (2 pieces) **£14**

The famous marinated spring chicken on the bone with a hint of paprika, yoghurt and lemon juice.

Chicken Tikka **£14**

Succulent diced chicken breast of the bone, marinated in crushed ginger, garlic, herbs, tandoori masala and yoghurt, then cooked in the flamed tandoori oven.

Toxic Tikka **£15**

Diced marinated fiery chicken breast smothered in garlic paste and sun-dried chillies.

Chicken Shaslik **£15**

Succulent pieces of marinated chicken / lamb along with onions, green peppers and tomato.

Tandoori King Prawn **£18**

King prawn, Marinated with crushed ginger, garlic, herbs, tandoori masala and yoghurt, then cooked in a flamed tandoori oven.

Tandoori King Prawn Shaslik **£19**

King prawn, Marinated with crushed ginger, garlic, herbs, tandoori masala and yoghurt. Roasted with green peppers, tomatoes and onions.

King Prawn Sizzler Special **£20**

King prawn with shells marinated with crushed ginger, garlic, herbs, tandoori masala and yoghurt, flame cooked then tossed in a wok with dried spices and onions.

Tandoori Mixed Grill **£15**

A galaxy of tandoori grills; tandoori chicken, seek kebab, chicken tikka, garlic lamb chops.

Paneer Tikka **£13**

Cottage cheese cubes infused with tikka marinated then flame cooked.

Tandoori Lamb Chops (6 pieces) **£16**

Succulent pieces of lamb chops marinated with special spices, yoghurt and freshly ground green herbs, then grilled over a flamed tandoori oven.

Garlic Chilli Chops (6 pieces) **£17**

Hot! Tandoori lamb chops marinated in a extra layer of crushed fresh garlic and sun dry chillies.

Lemon Chops (6 pieces) **£17**

Lamb chops marinated with our chef's special spices, with extensive use of lemon sauce to add a touch of sharp flavour to it.



EAST 360°



70s FAVOURITES



With tasty spices and mouth-watering aromas, it's easy to see why Indian food is such a hit. Many people love going out for a curry or ordering Indian food. But when did this cuisine become so popular in the UK and why? Here are the answers;

Chicken
Chicken Tikka
Lamb
Prawn
King Prawn
Keema
Qourn
Vegetable

Add any vegetable each

£12
£13
£14
£13
£19
£14
£14
£11
£1

Kurma (Mild)

A delicate preparation of cream, ground almond, coconut and selected spices, producing a special sweet and mild taste.

Malayan (Mild)

A mild sweet dish cooked with pineapple and banana slices in a creamy kurma based sauce.

Dupiaza (Mild)

Cooked with plenty of chopped onions, seasoned with exotic blends of numerous herbs and spices.

Bhuna (Medium)

Cooked with plenty of finely chopped fresh onions, mixed herbs and spices, producing a very rich and satisfying sauce.

Sag walla (Medium)

Medium spiced spinach dish, prepared with delicate use of garam masala, sun dried fenugreek leaves and various other herbs.

Chana Walla (Medium)

A rich dish prepared with chickpeas, bay leaves, garlic and a touch of garam masala garnished with coriander.

Balti Dishes (Mild / Medium / Hot)

These are traditionally cooked with mostly fresh spices and served in a balti, (Karahi Indian version) a wok-like dish, as cooked and served in northern India. We take it as our privilege to cook this dish to your taste and strength.

Rogan Josh (Slightly hot)

A fairly hot dish prepared using peeled tomatoes spiced up with numerous fresh herbs and spices in order to give it a mouth-watering taste.

Dansak (Slightly hot)

Sweet and sour dish, cooked with lentils, pineapple ring and seasoned with various herbs and spices in a slightly hot sauce.

Pathia (Slightly hot)

A unique spicy and sour sauced dish prepared with a pan-fried topping of onions, garlic, sliced tomatoes and green pepper.

Korai (Very hot)

Prepared with green chillies, onions, capsicum and tomatoes fused together with poignant fresh herbs and spices to create a rich and flavoursome taste.

Jalfrezi (Hot)

Pan cooked to a hot sauce with sliced green chillies, tomatoes and green peppers.

Madras (Very hot)

Hot, spicy and extensively prepared with exotic spices and chillies. Making it a tasty and popular dish.

Vindaloo (Extra hot)

Extremely hot dish made with garlic, ginger, garam masala, fresh herbs and an extensive use of chillies.

Naga Mirch Masala (Very, very hot)

A hot Naga curry is a spicy, flavourful dish featuring the intense heat of Naga chillies, balanced with aromatic spices and other ingredients.





SIDE DISHES



Sides

Why not try our fresh vegetable dishes to complement your meal or even could be ordered as a main. Prepared gently and spiced with mixed herbs.

	Side	Main
Bombay Potato	£7	£12
Sag Aloo	£7	£12
Sag Bhaji	£7	£12
Sag Paneer	£7	£12
Aloo Gobi	£7	£12
Gobi Bhaji	£7	£12
Chana Bhaji	£7	£12
Chana Masala	£7	£12
Mixed Vegetable Bhaji	£7	£12
Aloo Methi	£7	£12
Peas Paneer	£7	£12
Bhindi Bhaji	£7	£12
Tarka Dhall	£7	£12
Dhall Masala	£7	£12
Cauliflower	£7	£12
Mushroom Bhaji	£7	£12

Jumbo Tandoori Naans / Breads

Naan	£4
Peshwari Naan (Non Jumbo) <i>(Add golden syrup)</i>	£5 £1)
Garlic Naan	£5
Keema Naan	£6
Chilli Naan	£5
Cheese Naan	£5
Garlic Coriander Naan	£6
Garlic Cheese Naan	£6
Onion Kulcha Naan	£6
5 Star Naan (Garlic, coriander, cheese, chilli, Keema)	£8
Roti	£5
Chapati	£3
Garlic Chapati	£5

Rice Varieties

Boiled Rice	£4
Pilau	£4
Mushroom Pilau Rice	£5
Vegetable Pilau Rice	£5
Keema Pilau Rice	£6
Lemon Fried Rice	£5
Peas Pilau Rice	£5
Garlic Fried Rice	£5
Coconut Fried Rice	£5
Chana Fried Rice	£5
Special Fried Rice (Chickpeas, potatoes, egg)	£6
Anika Rice (Mushroom, pineapple, peas)	£6

Extras

Bombay Chips (Fiery hot)	£5
Chips	£4
Any Style Curry Sauce	£5 (Small) / £8 (Large)
Mixed Vegetable Curry Sauce	£5 (Small) / £8 (Large)
Raitha (Cucumber or onion)	£4
Mixed Raitha (Cucumber, tomato, and onion)	£4
Green Salad	£4
Indian Salad	£4

European

All dishes served with salad and chips.

	Reg	Small
Chicken Nuggets	£13	£8
Fried Scampi	£13	£8
Fish Finger	£13	£8
Omelette (Choose from Chicken/Prawn/Mushroom)	£13	£8



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ALLERGIES & INTOLERANCES

Many of our dishes contain allergens shown below, if you are concerned then please ask about your meal when ordering and we will be happy to advise you.



**THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT GIVING A REASON.
A MINIMUM OF ONE MAIN COURSE PER PERSON. ANY COMPLAINTS PLEASE SPEAK TO THE DUTY MANAGER ASAP.**

BEST MENUS @ BEST PRICES: 07971 856827