

Starters

<b>Sylhety Lounge Special Platter</b> (per person)	<b>£7.95</b>
Masala fish, seekh kebab, lamb chops, onion bhaji & chicken tikka	
<b>Sizzling Mix</b> (per person)	<b>£6.95</b>
Chicken pakora, mushroom pakora, onion bhaji, seekh kebab & chicken tikka	
<b>Chicken Pakora</b>	<b>£4.50</b>
<b>Lamb Chops</b>	<b>£5.50</b>
<b>King Prawn Tandoori</b>	<b>£7.95</b>
<b>Masala Fish</b>	<b>£5.50</b>
<b>Prawn Puree</b>	<b>£5.95</b>
<b>Chicken Chaat Puree</b>	<b>£5.50</b>
<b>Samosa</b> (med/veg)	<b>£3.50</b>
<b>King Prawn on Puree</b>	<b>£7.95</b>
<b>Mixed Kebab</b>	<b>£5.95</b>
<b>Onion Bhaji</b>	<b>£3.50</b>
<b>Garlic Mushroom</b>	<b>£3.50</b>
<b>Chicken Tikka</b>	<b>£4.50</b>
<b>Seekh Kebab</b>	<b>£3.95</b>
<b>Tandoori Chicken</b>	<b>£4.95</b>
<b>Mushroom Pakora</b>	<b>£3.95</b>

Tandoori Dishes

<b>Tandoori Fish</b>	<b>£11.95</b>
<b>Chicken Shashlick</b>	<b>£11.95</b>
Marinated chunks of breast cooked in a clay oven with onions, peppers & tomatoes	
<b>Tandoori Mixed Grill</b>	<b>£15.95</b>
Chicken, lamb, king prawns and seekh kebab cooked over charcoal	
<b>Chicken Tikka</b>	<b>£11.95</b>
Chicken tikka marinated and cooked in a clay oven	
<b>Tandoori King Prawns</b>	<b>£14.95</b>
Marinated king prawns cooked over charcoal	
<b>King Prawn Shashlick</b>	<b>£15.95</b>
Marinated king prawns cooked in a clay oven with onions, peppers & tomatoes	

Balti Dishes

<b>King Prawn Balti</b>	<b>£15.95</b>
Cooked in a medium spiced sauce with tomatoes, onions & peppers	
<b>Pathan Balti</b>	<b>£11.95</b>
Lamb cooked with fresh spinach leaves, ginger and peppers	
<b>Sylhety Special Tandoori Balti</b>	<b>£11.95</b>
Lamb, chicken and mincemeat cooked in a clay oven and re-cooked in a balti style	
<b>Sylhety Special Balti</b> Chicken, prawn & meat	<b>£12.95</b>
<b>Garlic Tikka Balti</b>	<b>£10.95</b>
Chicken, lamb, prawns & chicken tikka	
<b>Garlic Chillli Balti</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Lamb or chicken, green chillies & garlic	
<b>Shensha Balti</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb, fresh tomatoes, slightly spiced with a touch of cream (medium to mild)	
<b>Balti Masala</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken tikka cooked with balti spices in a masala sauce (medium to mild)	
<b>Chicken Balti</b>	<b>£9.95</b>
<b>Lamb Balti</b>	<b>£11.95</b>
<b>Prawn Balti</b>	<b>£11.95</b>
<b>Chicken Tikka Balti</b>	<b>£10.95</b>
<b>Chicken Tikka Saag Keema Chillli Balti</b>	<b>£11.95</b>
Staff special (fairly hot)	
<b>Paneer Garlic Chillli Balti</b>	<b>£9.95</b>

Delicate & Mild Dishes

<b>Tikka Masala</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
The UK's most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas & fresh cream (very mild)	
<b>Passanda</b>	Chicken <b>£10.95</b> lamb <b>£11.95</b>
Delicately cooked with almonds, fresh cream & yoghurt	
<b>Shalimar Karahi</b>	<b>£10.95</b>
Our own creation. Slightly spiced to taste the flavour of the curry with fresh peppers, garlic, ginger, touch of cream & plenty of love	
<b>Chicken Tikka Bhari</b>	<b>£10.95</b>
Cooked in a mild & medium sauce with fresh cream & lightly spiced	
<b>Posh Spice</b>	<b>£10.95</b>
An amazing mixture of chicken with fresh cream, sugar, egg, mango pulp and coconut give a sumptuous richness to this lightly spiced curry. Sprinkled over with coriander	
<b>Chicken La Jawab</b>	<b>£10.95</b>
Almond and coconut give a richness to this slightly spiced curry of lean chicken and a touch of sugar, herbs and spices	
<b>Gulstani Tikka Special</b>	<b>£10.95</b>
Chicken breast cooked with creamed coconut and drizzled in honey	
<b>Chicken Delight</b>	<b>£10.95</b>
Grilled pieces of chicken cooked with ground coconut, ground almonds, cream and mango pulp. (Very mild)	
<b>Hawaiian</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb exceptionally smooth in taste. Cooked with ground coconut, pineapple, mango chutney, sprinkled with fresh coriander and spring onions	
<b>Healthy Choice</b>	chicken <b>£9.95</b> lamb <b>£11.95</b>
Can be cooked with chicken breast, boneless lamb or fresh mixed vegetables. A special dish cooked with absolutely no oil or fat, just water and its own stock. With garlic, spices, onions and herbs. This is a must for all health conscious diners!	
<b>Tandoori Butter Chicken</b>	<b>£10.95</b>
Grilled succulent chicken cooked in pure butter and lightly spiced leaving a soothing buttery taste	
<b>Mackhani</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb cooked in butter, cheese. Rich creamy & cheesy	
<b>Paneer Mackhani</b>	<b>£9.95</b>
Paneer tikka (Indian cheese) cooked with almond powder, coconut powder & fresh cream. (Very mild)	
<b>Paneer Korma</b>	<b>£9.95</b>
Paneer tikka (Indian cheese) cooked with almond powder, coconut powder & fresh cream. (Very mild)	
<b>Paneer Tikka Masala</b>	<b>£9.95</b>
Paneer tikka (Indian cheese) cooked with almond powder, coconut powder & fresh cream. (Very mild)	
<b>Paneer Goan</b>	<b>£9.95</b>
Paneer cooked with red chilli, spring onions, garlic, ginger & cardamom simmered with coconut milk & garnished with fresh coriander	
<b>Paneer Multani</b>	<b>£9.95</b>
Paneer comprising of a lightly spiced sauce a variety of herbs and spices, tomatoes, garden mint and plain yoghurt	

Asian Style Dishes

<b>Chicken Masala Desi</b>	<b>£9.95</b>
<b>Lamb Masala Desi</b>	<b>£11.95</b>
<b>Saag Gosht</b>	<b>£11.95</b>
<b>Saag Chicken</b>	<b>£11.95</b>
<b>Keema Aloo</b>	<b>£9.95</b>
<b>Paneer Aloo</b>	<b>£9.95</b>
<b>Paneer Bhuna</b>	<b>£9.95</b>
<b>Naga Paneer</b>	<b>£9.95</b>

Famous Curry Dishes

Madras, Korma, Bhuna, Rogan Josh, Dhansak, Jalfrezi, Dopiazza, Pathia, Vindaloo	
<b>Chicken</b>	<b>£9.95</b>
<b>Lamb</b>	<b>£11.95</b>
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£15.95</b>
<b>Vegetable</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb Tikka</b>	<b>£11.95</b>

Sylhety Special Fusions

<b>Sylhety Lounge Special</b>	<b>£15.95</b>
King prawn, chicken and lamb cooked in a clay oven then cooked in chef's special sauce and served with keema rice	
<b>Boss Special</b>	<b>£14.95</b>
Desi style chicken marinated in a boss special fusion sauce. Made with extra love and care from the boss. Served with lemon rice (medium hot)	
<b>Naga Shatkani</b>	<b>£11.95</b>
Chicken or lamb cooked bhuna style with shatkara (Indian tangy lemon) and naga pickle. (Very hot)	
<b>King Prawn Sharabee</b>	<b>£15.95</b>
Our chef's latest creation! Delicious king prawn cooked in coconut milk, cream and Malibu, flavoured with ginger, garlic, green chilli, curry leaves and mustard seeds (medium)	
<b>Pride of Yorkshire</b>	<b>£14.95</b>
Chicken and lamb with rhubarb cooked in chef's special sauce. Served with onion rice	
<b>Naga Chillli Chicken</b>	<b>£11.95</b>
Chicken cooked in chef's special sauce. Spring onions, garlic in combination with the finest spices cooked with a chillli paste made from the infamously hot naga chilli imported from Bangladesh	
<b>King Prawn Hashnaji</b>	<b>£15.95</b>
The astonishing dish is similar to what you would eat at an Asian family's home as a guest. Cooked with fresh green chilli, bullet chilli and a mixture of coloured peppers, spring onions, garlic, ginger and spinach. Served with cheese nan	
<b>Andari Raat (after dark)</b>	<b>£10.95</b>
Indian curry has no boundary as you will experience with the mild taste of Balti. Experience the two tastes in one dish (medium to mild)	
<b>Jalpuri</b>	<b>£14.95</b>
Diced pieces of tender chicken breast cooked with fresh capsicum, garlic, special herbs and spices. Served with mushroom rice (medium hot)	
<b>Merghi Masala</b>	<b>£11.95</b>
Desi styled chicken off the bone marinated in minced lamb and special fusion sauce. Made with extra love and care from the chef (medium hot)	

Medium to Spicy Dishes

<b>Special Karahi</b>	<b>£14.95</b>
Mixture of lamb, chicken, prawns, peas and channa dall cooked in a very rich sauce, neatly spiced with many different flavours	
<b>Nawabi Khana</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb. The most complex of all great curries: 21 ingredients each roasted individually before being grinded to help bring a deep rich brown colour to this mouth watering dish	
<b>Murgh Rajasthani</b>	<b>£10.95</b>
Selected Kashmiri herbs and spices with fresh tomatoes, peppers, lemon, spring onions, garlic, ginger, green chilli and eggs. The result is an astonishing blend of flavours. It's dry, spicy and gorgeous!	
<b>Bangali Style</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Classic Bengali dish of chicken or lamb which considering the expense and effort involved is normally made for royalty. Cooked very gently in a rich sauce with chopped spring onions and topped with cucumber and tomatoes	
<b>Multani</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb comprising of a lightly spiced sauce a variety of fresh herbs & spices, tomatoes, garden mint, plain yoghurt	
<b>Tikka Rogan Josh</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
A chicken or lamb tikka of Kashmir, undoubtedly the prince amongst curries	
<b>Garlic Chillli Flavour</b>	<b>£10.95</b>
Best of chicken cooked in a clay oven and highly flavoured with fresh garlic, green chilli, peppers and tomatoes	
<b>Zara Flavour</b>	<b>£11.95</b>
Medium and amazing mixture of tender lamb curried with chicken breast, spinach and tomatoes. Spiced with garlic & ginger.	
<b>Sylhety Lounge Special Jalfrezi</b>	<b>£10.95</b>
Diced chicken cooked with fresh lemon juice, onions and fresh green chillies	
<b>Pancha Rangia</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb, a speciality from Hydabad. Diced pieces of chicken or lamb marinated and cooked in tantalising mixed pickles, masala laced with fresh green chillies and fresh coriander (Fairly hot)	
<b>Parsi</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb a famous Persian dish lavishly flavoured with fresh garlic and spring onions, ginger, green chillies, tomatoes, lemon and chana dall	
<b>Goan Curry</b>	chicken <b>£10.95</b> lamb <b>£11.95</b>
Chicken or lamb cooked with red chilli, spring onions, garlic, ginger and cardamom simmered with coconut milk and garnished with fresh coriander	

**Food Allergens & Tolerances**

There may be traces of nuts in our products so please discuss intolerances with a member of staff prior to placing your order. We cannot guarantee any item as nut free.





Traditional Home Style Specialities

**Biswanath Flavour** .....chicken **£10.95** lamb **£11.95**  
Chicken or lamb. This astonishing dish is similar to what you would eat at an Asian family home as a guest. Cooked with fresh green chilli, bullet chilli and a mixture of coloured peppers, spring onions, garlic, ginger and spinach. Neatly spiced

**Haandi**.....chicken **£10.95** lamb **£11.95**  
Chicken or lamb. A relatively sophisticated dish developed by the Mongol Emperors, The once all powerful Shah of Asia said that eating with a knife and folk was like making love through an interpreter. A traditional dish with spicy sauce to give a unique flavour. Young meat us used so it is easy to break with your fingers.

**Mirchi Korma** .....chicken **£10.95** lamb **£11.95**  
Chicken or lamb. Spicy

**Mogline Taste** .....chicken **£10.95** lamb **£11.95**  
Marinated in aphrodisiac, this dish cooked with lots of herbs & spices to a fairly strong strength being cooked with fresh green chillies - might have after effects. Very hot

**Chutney**.....chicken **£10.95** lamb **£11.95**  
Chicken or lamb. A speciality dish made with tomatoes, garlic, spring onions and garnished with fresh coriander and covered in mint sauce (medium)

**Lemon Chilli Chicken**.....**£10.95**  
Marinated chicken cooked in a delightful spicy sauce with fresh lemon, spring onions, red onions, garlic, ginger paste and black pepper. Sprinkled with fresh coriander, it might sound a lot hotter than it actually is

**Chicken Tikka Masala Desi**.....**£10.95**  
Marinated chicken in special Asian style sauce (medium spicy)

**Ginger** .....chicken **£10.95** lamb **£11.95**  
Chicken or lamb. Highly flavoured with fresh ginger and lots of fresh herbs and spices (medium)

**Biryani (Variety)** .....chicken **£10.95** lamb **£11.95**  
Chicken, lamb, veg or prawn. Specially cooked basmati rice with herbs and spices, garnished with tomatoes, cucumber and red onions

**Special Biryani** .....**£12.95**  
Chicken, lamb and prawn. Specially cooked basmati rice with herbs and spices, garnished with tomatoes, cucumber and red onions

**Sylhety Taste**.....**£10.95**  
Unique Sylhety; a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black pepper and chicken sprinkled with coriander

Seafood Dishes

**Sylhety Special Seafood Karahi** .....**£15.95**  
Seafood cooked in a very rich sauce with a variety of flavours (medium hot)

**Garlic Chilli King Prawn**.....**£15.95**  
Highly flavoured with fresh garlic, green chillies, peppers & tomatoes (hot)

**King Prawn Delight** .....**£15.95**  
Our chefs creation to suit the weaker palate. Cooked in a mild sauce with lots of flavour

**King Prawn Agni**.....**£15.95**  
Cooked in our chefs own special thick sauce with garlic, ginger, peppers, tomatoes and finely chopped spring onions (medium)

**King Prawn Haandi** .....**£15.95**  
A traditional dish cooked with spring onions, red onions, peppers and chef's own spices giving s medium to hot taste

**Karahi Fish** .....**£15.95**  
Cooked with traditional herbs and spices with fresh green chillies, coriander, pomegranate and spring onions

**Nawabi King Prawn** .....**£15.95**  
The most complex of all great curries; 21 ingredients each roasted individually before being grinded to help bring deep rich brown colour to this mouth watering dish

**King Prawn Jalfrezi** .....  
Cooked with fresh lemon juice, onions and fresh green chillies

**Naga King Prawn** .....**£15.95**  
Cooked with naga, onions and fresh green chillies

Vegetable Dishes

**Sylhety Special Vegetable Karahi** .....**£8.95**  
Tropical vegetables cooked with fresh herbs and spices to create a mouth watering dish

**Vegetable Haandi** .....**£8.95**  
Chick peas, mushrooms, cauliflower and aubergine cooked Asian style

**Shahi Vegetable Masala** .....**£8.95**  
Potato, chick peas and aubergine cooked in tandoori sauce with almond and coconut. Mild and creamy

**Jeera Aloo**.....**£8.95**  
Potatoes stir fried with cumin and tossed in fresh coriander

**Special Vegetable Bhuna**.....**£8.95**  
Mushroom, aubergine, cauliflower and chick peas cooked in a medium spiced sauce

**Vegetable Delight** .....**£8.95**  
Our chef's own creation to suit the weaker palate

**Special Veg Rogan Josh** .....**£8.95**  
Our chef's choice of vegetables garnished with fresh tomatoes

**Saag Paneer** .....**£8.95**  
Spinach cooked with Indian cheese

**Special Vegetable Balti** .....**£8.95**  
Our chef's choice of vegetables garnished with fresh tomatoes

A Bit on The Side

**Vegetable Bhaji**.....**£3.95**

**Tarka Dall** .....**£3.95**

**Sag Aloo** .....**£3.95**

**Bombay Aloo** .....**£3.95**

**Cauliflower** .....**£3.95**

**Mushroom Bhaji** .....**£3.95**

**Sag Bhaji**.....**£3.95**

**Sag Paneer** .....**£3.95**

**Channa Masala**.....**£3.95**

**Chilli Paneer** .....**£3.95**

**Curry Sauce (any)**.....**£3.25**

Sundries

**Steamed Rice** .....**£3.25**

**Pilau Rice** .....**£3.25**

**Mushroom Rice** .....**£3.50**

**Garlic Pilau** .....**£3.50**

**Garlic Coriander Pilau** .....**£3.50**

**Egg Pilau**.....**£3.50**

**Keem Rice** .....**£3.50**

**Special Rice** .....**£3.50**

**Chapati** .....**£1.50**

**Tandoori Roti** .....**£2.50**

**Popadom**.....**£1.00**

**Plain Nan**.....**£3.50**

**Garlic Nan** .....**£3.60**

**Keema Nan** .....**£3.60**

**Peshwari Nan** .....**£3.60**

**Garlic & Cheese Nan** .....**£3.60**

**Garlic Coriander Nan** .....**£3.60**

**Cheese Nan** .....**£3.60**

**French Fries** .....**£2.50**

**Pickle Tray** .....**£2.50**

For food allergens and ingredients, please speak to a member of staff.  
Please not that some of our dishes contain nuts (including peanuts) and nut oils. Due to these dishes being cooked in the same kitchen we are unable to guarantee that some cross contamination has not occurred. For this reason we are unable to prepare any food which is 100% nut (including peanuts) free. Sylhety Lounge will not accept any responsibility for persons who ignore this warning and subsequently experiences issues resulting from food allergies.  
Please take care, all meat, poultry, fish & boneless options, may contain bones  
The management reserves the right to refuse service to anyone.

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