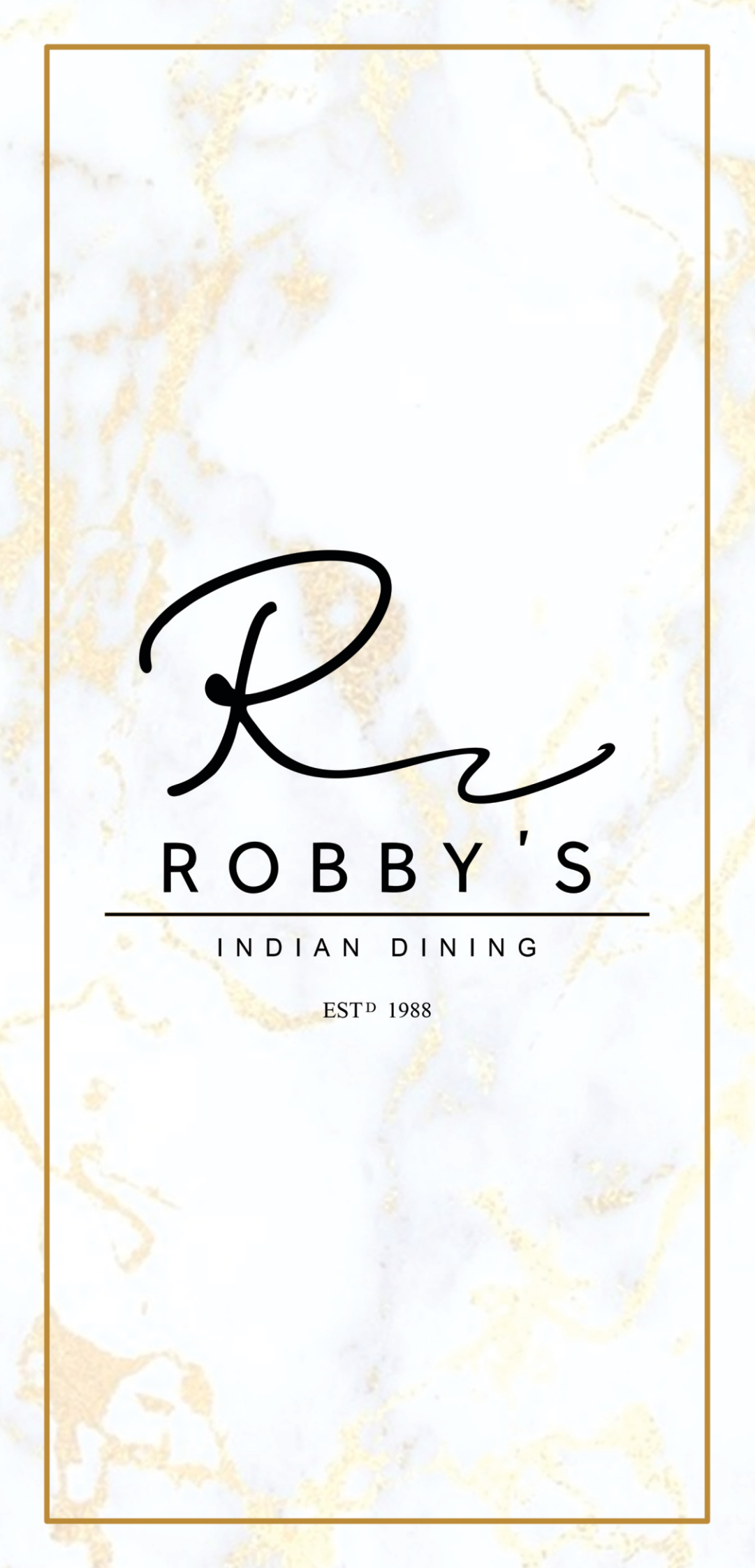




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ROBBY'S

INDIAN DINING

ESTD 1988



Accompaniment

Poppadoms (Plain, roasted or spicy)	1
Chutney Tray (per person)	0.75

Appetisers

Paneer Rolls	5.5
This vegetarian savoury pastry is filled with veggies, spices, and paneer filling. A crowd-pleasing Indian appetizer	
Onion Bhajis	6
Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection	
Chicken Pakurah	7
Tikka bites deep fried in gram flour batter	
Samosa (Vegetable  or Lamb)	5
Deep fried pastries. Generally eaten as a snack in India, excellent appetisers	
Chilli Paneer  	7
Batons of cottage cheese, spiced with sweet & sour sauce and tossed in fresh tomatoes	
Stuffed Pepper (Chicken, Lamb or Vegetable )	7
Fresh green pepper cooked in the clay oven, stuffed with your choice of filling	
Mixed Veg Platter	7
Onion bhaji, vegetable samosa and paneer tikka.	
Sheek Kebab	7
Lamb mince with spices & herbs coated with onion, coriander, pepper cooked in tandoor.	
Tikka (Chicken, Lamb or Paneer)	7
Overnight marinated in homemade yoghurt with spices & barbecued in the tandoor	
Chaat (Chicken, Lamb or Vegetable)	7
Diced chicken cooked with sliced cucumber sliced potato, sliced onion, herbs and spices.	
Robby's Mixed Kebab	8
Chicken tikka, lamb tikka, sheek kebab and onion bhaji.	
Tandoori Lamb Chops	7.5
Lamb on the bone marinated in yoghurt with spices, barbecued in the tandoori clay oven	
Kebab 45 	7.5
Barrels of minced lamb flavoured with peppers, red onions and fresh coriander in a sweet and hot sauce	
Panko Prawn Butterfly 	7
King prawn coated with spices & bread crumbs	
Amritsari Fish 	7
Is a popular North Indian appetizer made with fish, gram flour and spices	
Salmon Tikka 	7.5
Cubed salmon fillets marinated and cooked in the tandoori oven	
Tempura Prawn 	7
Is a savoury dish consisting of batter-dipped shrimp which have been fried in oil until their coating becomes crisp and golden	
Dynamite Prawn  	8
King prawns in a homemade chilli and garlic sauce for a hot & spicy taste!	
Bao Buns (Chicken or Keema)	7
A flavorful, often savoury mixture that is placed inside a steamed bun	

Charcoal Grill

*Overnight marinated in yoghurt herbs & spices,
these succulent tasty dishes cooked in tandoori oven.
Served with salad & various dips. A healthy alternative.*

Tandoori Chicken (2 Pieces)	12
Overnight marinated spring chicken with bone barbecued in the tandoor	
Tikka (Chicken, Lamb or Paneer)	12
Chicken/Lamb marinated in yoghurt with spices, barbecued in the tandoori clay oven	
Shashlick (Chicken, Lamb or Paneer)	14.5
Coated with a nicely spiced yoghurt marinated and barbecued with onions and peppers	
Lahori Lamb Chops	15
Lamb on the bone marinated in yoghurt with spices, barbecued in the tandoori clay oven	
Bombay Garlic Tikka (Chicken, Lamb or Paneer)	14
Boneless chicken with yoghurt, fresh garlic barbecued in the tandoori clay oven	
Royal Mixed Grill	17
Sheesh kebab, tandoori chicken, chicken tikka, lamb tikka, king prawn, lamb chop and naan	
Salmon Tikka Shashlick F	16
Barbecued with onions and peppers	
Salmon Tikka F	14
Cubed fillets salmon marinated and barbecued in tandoori oven	
Chargrilled King Prawn F	17
King Prawn marinated in spices. skewers in tandoori oven	
Pan Fried Sea Bass F	17
Sea bass well seasoned and fried to perfection, served with salad and Bombay potatoes	

Robby's Specialities

Tikka Masala (Chicken, Lamb or Paneer) V N	12
a popular dish consisting of roasted marinated tikka chunks simmered in a rich, coconut, creamy and spiced tomato-based sauce.	
Classic Butter Chicken N	12
Rich and velvety butter cream and spices.	
Murgh Makhani N	12
Marinated chicken cooked with creamy mango pulp in a medium and sweet sauce.	
Pasanda (Chicken, Lamb or Paneer) N	12
A delicious dish with yoghurt, creamy almond, fresh cream & ground nuts.	
Murgh Masala N	15
Barbecued tandoori chicken off the bone, cooked with minced lamb and boiled egg in a medium sauce. Served with saffron rice.	
Chargrilled King Prawn Masala F N	15
Barbecued King Prawn, mildly spiced & cooked with masala sauce almonds & fresh cream.	



Signature Plates

North Indian Garlic Chilli 🌶️	15
Choice of meats cooked with garlic. capsicums, green chilli, tomatoes, herbs & spices.	
Sylheti Pyaz Fry 🌶️	15
Slice of chicken tikka pieces cooked with onion. red pepper, green pepper, green chilli and touch of naga chilli pickle. Fairly hot.	
Shashlick Dewani	15
Chicken or Lamb tikka cooked with roasted tomatoes, onions and peppers served with medium spicy thick sauce.	
Railway Lamb	15
Slices of lamb cooked with garlic, ginger, coriander, curry leaf honey and a chef's special sauce.	
Naga 🌶️	15
Chicken or lamb cooked with flavourful "Naga" Chilli pickle, Infused to make this exceptional taste.	
Korai	15
Chicken, lamb or prawn, medium spiced with onions & peppers, served in a sizzling korahi dish.	
Jalfrezi 🌶️	15
Chicken, lamb or prawn in a hot sauce, topped with fried onions, peppers & chillies.	
Nurali Royale	15
Chicken tikka, saag, keema and chickpeas cooked in a slightly medium bhuna sauce.	
Rendhang	15
Coconut milk, chilli, ginger, turmeric, garlic, onion simmered together to create an Indonesian dish.	
Babari Keema	15
Minced meat seasoned with potatoes and diced onions in a medium sauce.	
Mondhu Mint	15
Tender lamb dish cooked with finest spices from southern India, infused with touch of Mint.	
Keralan Lamb Shank	15
Overnight marinated lamb shank, slow cooked with various spices & herbs.	
Chom Chom	15
Choice of meat, cooked with chickpeas and lentils in a medium strength dish. Topped with potato straws.	
Clay Oven Deluxe	15
Every meat that's cooked in the clay oven, Chicken, Lamb and Sheekh kebab in medium slight hot sauce.	
Jaipuri (Chicken, Lamb or Paneer)	15
Cubed onions, peppers, mushrooms and tamarind cooked in medium strength sauce.	

Seafood Dishes

Our range of fresh fish dishes, chosen exclusively for Robby's by our head chef.

Seafood Bahar (Prawns, squid, mussels)  	13
Mixed of seafood south Indian style cooked with pepper, tamarind, red chilli and coconut powder.	
Goan King Prawn 	16
Succulent whole shell of king prawns cooked in a variety of spices to give a medium thick sauce and aromatic flavours.	
Salmon Tikka Masala  	15
A delicious dish with almond, sauce & cream.	
Salmon Mirchi  	15
A hot and spicy dish, cooked with salmon.	
Sea Bass Turkha 	16
Pan fried sea bass fillet marinated with mustard & lime. Served with saffron rice.	
Sea Bass Mirchi 	16
Pan fried sea bass fillet marinated with mustard & lime. Served with saffron rice.	

Traditional Dishes

These all dishes are very special selection of our head chef.

Curry	Korma 
Standard flavour with herbs spices	Very mild with sliced almond & sweet cream
Madras 	Sagwala
Hot & spicy south Indian curry	Medium spiced cooked with spinach
Bhuna	Dhansak
Well spiced with onion thick sauce	Hot, sweet & sour with lentils
Rogan 	Vindaloo  
Medium spicy with onions & tomatoes	Hot, spicy with potatoes
Dupiaza	Balti
Medium spiced with diced onions & pepper	Richly flavoured, spicy Balti sauce with fresh spices & herbs creating a unique taste
Pathia (Highly Recommended)	Extra Add Ons: £1
Fairly hot, sweet & sour with onion	Potatoe, Mushrooms, Garlic, Saag, chana,

Chicken	12
Lamb	13
Prawn	11
King Prawn	14
Tikka	12
Vegetable or Paneer	11

Mixed Balti	13.5
(Chicken, lamb and prawn)	
Fusion Balti Mix	14
(Chicken tikka, lamb tikka and tandoori king prawn)	



Exclusive Fusion

Kebabish	16
Our signature sauce tossed with onions, herbs and spices with juicy Donner meat kebab and chicken tikka comes with naan and chips.	
Indo Masala Fish And Chips	14
A british dish with Indian twist. Classic fish and chips dish seasoned with great spices and herbs.	
Kalkatta Noodle Fry	14
Steamed noodles served with choice of meat, cooked in house sauce slightly hot and sweet with hint of coconut.	
Salmon Maraquaw	17
Perfection at its finest, fresh sourced salmon marinated and grilled served on a bed of Tumeric Honey glazed onions served with fresh salad and Niramish bhaji.	

Robby's Biryani Selection

All biryani dishes cooked with aromatic basmati rice, butter ghee, herbs and spices served with vegetable curry.

Vegetable or Paneer Biryani	11.5
Chicken Biryani	12.5
Lamb Biryani	13.5
Tikka Biryani (Chicken or Lamb)	14
King Prawn Biryani	14
Robby's Special Biryani	16
Chicken tikka, lamb tikka and king prawn garnished with a perfectly cooked omelette.	
Mushroom and Aloo Biryani	11
Achari Biryani (Chicken, Lamb or Prawn)	13.5

Vegetable Side Dish

Mixed Vegetable Curry (Medium spices)	6
Matter Paneer (Cottage cheese with peas)	6
Sag Bhazi (Spinach with onions & tomatoes)	6
Bhindi Bhazi (Okra With onions)	6
Mushroom Bhazi (With onions & tomatoes)	6
Sag Paneer (Cottage cheese with spinach, medium hot)	6
Bombay Aloo (Spicy potato, onions & tomatoes)	6
Cali Bhazi (Cauliflower with onions)	6
Sag Aloo (Spinach with potato)	6
Chana Masala (Chick peas with herbs and spices)	6
Dal Tarka (Lentil tempered with garlic)	6
Baigan Bhazi (Aubergine cooked with onions & spices)	6
Aloo Gobi (Spicy potato and cauliflower)	6
Niramish (Mixed vegetables and spinach)	6

English Dishes

Served with chips and salad.

Sirloin Steak	17
Fried Chicken	9
Special Omelette (Chicken, mush, cheese or onion)	9
Chicken Goujons	9

Rice

Boiled Rice 	3.5
Pilau Rice 	4
Onion Fried Rice 	4
cooked with seasonal fresh spring onions.	
Egg Fried Rice 	4
Coconut Fried Rice 	4
Mushroom Rice 	4
Vegetable Rice 	4
Lemon Chilli Rice  	4
Garlic Rice	4
Keema Rice (with minced lamb)	4.5
Special Fried Rice  (green peas, egg & spring onion)	4.5

Indian Breads

Chapati  (thin unleavened bread)	2.5
Tandoori Roti  (whole wheat bread)	3
Paratha  (extra light wheat bread, buttered)	3.5
Buttered Naan  (tandoori bread)	3.5
Garlic Naan  (baked with fresh garlic)	4
Peshwari Naan   (with sugar and nuts)	4
Cheese Naan  (baked with cheese)	4
Keema Naan (lamb mince)	4.5
Keema and Cheese Naan	5
Garlic & Cheese Naan  (mixed with garlic & cheese)	4.5
Garlic & Coriander Naan  (mixed with garlic & coriander)	4.5
Cheese Chilli Naan 	4.5
Tikka Naan (baked with chicken tikka)	4
Special Naan (lamb mince, coriander, garlic & cheese mix)	5

Extras

Chips	4
Sali Fries (Seasoned Fries)	4
Loaded Fries (Chicken tikka or Keema)	7
Seasoned fries topped with choice of meat, cheese, spring onion and house sauce.	

 **VEGETARIAN**  **NUTS**  **FISH**  **MEDIUM**  **HOT**

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.
If you are allergic to certain ingredients please notify our staff before ordering.

****Robby's General Terms and Conditions ****

Robbys Indian Dining reserves the right to change any of the terms and conditions without prior notice.

It is the customer's responsibility to check the bill before leaving. Any claim of overpayment or disagreement cannot be rectified after you have left Robbys Restaurant. Any claim made afterwards will be invalid.

As we currently do not hold a drinks license, customers are allowed to bring their own alcoholic drinks. **WE DO NOT ALLOW SOFT DRINKS** as we provide wide variety of options.

Management reserves the right to refuse service, entrance or custom without disclosing reasons.

Every Individual must order a Main course when dining in on a Friday and Saturday evening. We do not do **HALF PORTIONS** of any dish on our menu.

Last orders for dining in must be ordered 30 minutes before restaurant closing hours.

Use of bad language and raised voices is prohibited in the restaurant, any customers using such language, raising their voices, disrespecting or being rude to team members or other guests will be asked to leave immediately by management. Any damage/Broken furniture caused within the restaurant by a customer. They will be liable to replace damage. CCTV evidence will be forwarded to local authority for legal procedure.

Intoxicated Guests

Any guest judged to be unduly intoxicated or behaving in a disorderly manner will be asked to leave the premises immediately.

Robbys staff and management reserve the right to terminate a function or refuse service to any guest deemed intoxicated.

Delivery and Collection service

Delivery and collections may have varying dispatch times, on different nights and times of order. Although we try our best to keep this to the bare minimum at all times, please bear with us during peak hours.

Loss of personal belongings

The staff and management at Robbys will always ensure that customer belongings are protected. However, we accept no responsibility for lost, stolen or damaged goods left at the restaurant during, prior or after their visit.

Large Parties/Service Charge

For larger parties above 6 guests, we must be notified at least 24 hours prior to the reservation date of any changes. Failing to do so will result in a service charge of £20 per head, for each individual not attending on the day of reservation. This will be added to the total value of the bill.

At Robby's we have a dress code policy, especially on a Friday evening and Saturday evening. We do not allow full tracksuits, shorts, sandals/Sliders, vests, face coverings, work wear i.e high vis jackets etc..

In addition to normal menu price, a service charge of 20% will be added to the total bill value for parties wishing to pay for drinks/Food individually, we have a policy that is **1 RESERVATION 1 BILL PAYMENT**.

Service Charges will be applied on special calendar dates i.e, Valentines Day, Christmas Eve, New Year's Day etc....

Thank You
Management