

Takeaway Menu

(V) These Dishes Can Be Served As Vegan Options

STARTERS

House Platter (g) (per person) Chicken Tikka Pakora, Onion Bhajee, Lamb Tikka, Seekh Kebab & Vegetable Samosa	4.95
Plain Popodam/Spicy Popodam (v)	0.70
Vegetable/Meat Samosa (g)	3.35 / 3.85
Onion Bhajee	3.50
Aloo Chatt (v) Cooked with chickpeas in a tangy chaat massala	3.50
Garlic Mushrooms (v)	3.50
Tandoori Chicken (on the bone)	3.95
Chicken Tikka / Lamb Tikka	3.95 / 4.45
Prawn Cocktail	4.25
Seekh Kebab	4.50
Chicken Tikka Puree (g) Served in a deep fried puffy bread	4.50
Chicken Tikka Pakora (deep fried in batter) (g)	4.50
Paneer Fusion (g) Indian cheese stir fried with green chilli and soya sauce	4.50
Prawn Puree/King Prawn Puree (g)	4.50 / 5.50
Chingari Kebab Skewered spiced minced lamb with green chillies & coriander	4.75
Tandoori King Prawn	5.95
Chutneys & Pickles (per pot)	0.60

SET MEALS

No further discount on set meals

SET MEAL FOR 2	£27.95
Popodams & Chutneys	
Mixed Platter Starter Chicken Tikka, Chicken Tikka Pakora, Onion Bhajee, Meat Samosa (g)	
Main Dishes Chicken Tikka Massala (mild) (n), Lamb Bhuna (medium)	
Sides/Rice/Naan Bread Saag Aloo, Pilau Rice, Plain Naan (g)	

SET MEAL FOR 4	£52.50
Popodams & Chutneys	
Mixed Platter Starter Chicken Tikka, Chicken Tikka Pakora, Onion Bhajee, Meat Samosa (g)	
Main Dishes Chicken Tikka Massala (mild) (n), Lamb Bhuna (medium), Chicken Balti (medium), Naga Chicken (hot)	
Sides/Rice/Naan Bread Mushroom Bhajee, Saag Aloo, Mushroom/Pilau Rice, Plain/Peshwari Naan (g)(n)	

VEGETARIAN SET MEAL FOR 2	£22.95
Popodams & Chutneys	
Starters Onion Bhajee, Vegetable Samosa (g)	
Main Dishes Vegetable Massala (mild), Vegetable Balti (medium)	
Sides/Rice/Naan Bread Saag Aloo, Pilau Rice, Plain Naan (g)	

TANDOORI DRY SPECIALITIES

Tandoori Chicken (on the bone)	7.25
Chicken Tikka/Lamb Tikka	7.35 / 7.95
Chicken / Lamb Shaslick	8.50 / 8.95
Tandoori Mixed Grill	11.95
Tandoori King Prawn	12.50
King Prawn Shaslick	12.95

BLUE SIGNATURE DISHES

Sabz Ki Adrak (v) Mixed vegetable dish with ginger, peppers, curry leaf & cumin (medium)	7.95
Lamb with Mint & Corriander (v) Lamb tikka cooked in a clay oven with peppers in a thick sauce	8.95
Chingari Murgh (v) Chicken cooked in a hot West Indian chilli sauce with peppers & coriander	8.95
Tetley Special Strips of chicken, cooked with green chilli paste, fresh spices & peppers	8.95
Sylhet Special Lamb Lamb marinated in light spices cooked in a clay oven, then cooked again with fresh spices, chillies and peppers	8.95
Xaccuti Chicken (n) (v) Goan chicken curry cooked with dried whole chillies and coconut (fairly hot)	8.95
Murug Mirch Massala Charcoal grilled chicken marinated in tandoori spices with green chillies, coriander and peppers (fairly hot)	8.95
Green Chicken (v) Tender strips of fillet cooked in coriander with peppers and green chilli paste (fairly hot)	8.95
Garlic Chilli Chicken (v) Chicken tikka cooked in a thick sauce with garlic & fresh green chillies	8.95
Naga Chicken (v) Tikka cooked in a rich chilli pickle sauce with peppers (hot)	8.95
Tamarind Lamb (v) Sliced Lamb Tikka cooked in a thick sauce with tamarind and peppers	9.25
Sylhet Special Mix A mixture of tandoori king prawn, tandoori chicken and lamb tikka, cooked in a spicy sauce with green chillies, peppers and coriander	12.95

(v) Vegan Option Blue Signature Dishes - 7.95

BLUE FUSION DISHES

A selection of dishes combining Indian cuisine with an oriental influence (medium or hot)	
Chicken Tikka Stir Fry (g) (v) Marinated in exotic spices cooked in a tandoori oven & stir fried in oriental sauces with peppers, spring onion & mushrooms	8.95
Sweet & Sour Murgh (v) Strips of chicken cooked in a Sweet & Sour sauce with an oriental style vinegar, spring onions, pineapple, peppers & Indian spices	8.95
Cashew Murgh (n) (v) Strips of chicken, cooked with honey, fresh ginger with cashew nuts, peppers & spring onions	8.95
Oyster Lamb Strips of Lamb cooked with peppers, fresh ginger, spring onion, oyster sauce, coriander & green chilli	8.95
Spicy Barbecue Lamb Lamb cooked in a clay oven cooked with peppers, chilli paste, honey, spring onions in a rich sauce	8.95
Honey Chilli Chicken Chicken Tikka cooked in a spicy sauce with chillies, peppers & honey	9.50
Fusion 77 (v) A hot chicken dish cooked with lime leaves, naga chillis, lemon grass, ginger, shallots, peppers & coriander in a thick aromatic sauce	9.95
Blue Nariyal King Prawns cooked in a special sauce with coconut milk, green chillies, curry leaves, peppers, spring onions and a blend of Indian spices	12.95

(v) Vegan Option Blue Fusion Dishes - 8.25

TRADITIONAL DISHES

	Chicken	Chicken Tikka	Lamb	Prawn	King Prawn
MADRAS (v) (fairly hot)	6.50	7.95	6.95	7.95	10.95
VINDALOO (v) (very hot with potatoes)	6.50	7.95	6.95	7.95	10.95
BHUNA (v) (medium in a thick sauce)	6.50	7.95	6.95	7.95	10.95
DUPIAZA (v) (chunks of onion in a thick sauce)	6.50	7.95	6.95	7.95	10.95
KORMA (n) (v) (mild with coconut & cream)	6.50	7.95	6.95	7.95	10.95
ROGAN JOSH (v) (with tomato in a thick sauce)	6.50	7.95	6.95	7.95	10.95
DANSAK (v) (hot, sweet & sour with lentils)	6.50	7.95	6.95	7.95	10.95
PATHIA (v) (fairly hot with sweet & sour sauce)	6.50	7.95	6.95	7.95	10.95
KORAI (v) (medium/hot with peppers & onions)	6.95	7.95	7.65	7.95	10.95
JALFREZI (v) (hot with onion, peppers & dry chilli seeds)	6.95	7.95	7.65	7.95	10.95
BALTI (v) (medium with special spices served with Naan bread (g))	8.95	9.95	9.50	9.95	12.95
BIRIANY (v) (rice dish served with vegetable curry)	8.95	9.95	9.50	9.95	12.95

House Special Biryani (mixture of prawn, chicken & lamb) 10.95
Vegetable options for the above - 5.95 (Balti/Biriany - 7.50)
(v) Vegan Option Traditional Dishes - 5.95

TRADITIONAL FAVOURITES

Chicken Tikka/Lamb Tikka Massala (n)	7.95 / 8.70
Chicken Tikka/Lamb Tikka Passanda (n) Thin slices marinated in spices and herbs & simmered in a rich cream sauce	7.95 / 8.70
Buttered Chicken Tikka (n) Chicken marinated in mild spices, barbecued in a clay oven, cooked with coconut, cream & butter	8.50
Murghi Massala Sliced chicken, cooked with minced meat & special spices	8.50

RICE DISHES

Boiled Rice (v)	2.50	Vegetable Rice (v)	3.25
Pilau Rice	2.95	Garlic Fried Rice (v)	3.25
Egg Fried Rice (v)	3.25	Coconut Rice (v)	3.45
Mushroom Rice (v)	3.25	Coriander Chilli Rice (v)	3.45
Onion Fried Rice (v)	3.25	Keema Fried Rice (with minced meat)	3.75

INDIAN BREAD

Plain Naan (g)	2.50
Peshwari Naan Stuffed with coconut (g)(n)	2.95
Onion Naan (g)	2.95
Garlic Naan (g)	2.95
Coriander Chilli Naan (g)	2.95
Blue Cheese Naan (g)	3.35
Keema Naan Stuffed with minced meat (g)	3.35
Chapati Light thin bread (g) (v)	1.95
Paratha Buttered layered fried bread (g)	2.60
Aloo Paratha Stuffed with spiced potatoes (g)	2.95

VEGETABLE SIDE DISHES

Vegetable Curry (v)	3.35
Bombay Potato (v)	3.35
Chana Massala (chick peas) (v)	3.35
Mushroom Bhajee (v)	3.35
Saag Bhajee (spinach) (v)	3.35
Saag Aloo (spinach & potato) (v)	3.35
Niramish (mixed vegetables) (v)	3.35
Tarka Dall (lentil sauce with garlic) (v)	3.35
Dal Massala (fairly hot spiced lentils) (v)	3.35
Saag Paneer (spinach, cheese & cream)	3.35
Chana Paneer (chick peas, cheese & cream)	3.35
Mumbai Naga (Spicy potatoes) (v)	3.35
Bindi Bhajee (okra) (v)	3.50
Brinjal Bhajee (aubergine) (v)	3.50
Kumbi Makhni (mushroom, spinach & cream) (v)	3.50
Raitha (yoghurt) cucumber or onion	2.20
Chips	2.50

(n) denotes dish contains nuts (g) denotes Gluten
 Please note that traces of allergens may also be found in other dishes

Some of our food products may contain other allergens,
 please ask a member of staff if you have any intolerances

Prices correct at time of print - could be subject to change