

## Pre-Appetisers

<b>Papadom</b> <i>(Plain or spicy)</i>	<b>£0.80</b>
<b>Any of the Condiments</b> <i>Mango Chutney, Onion Salad, Mint Sauce, Mixed Lime Pickle.</i>	<b>£0.60</b>

## Starters

<b>Onion Bhaji</b>	<b>£3.95</b>
<b>Chicken Tikka</b> 🍗	<b>£4.25</b>
<b>Tandoori Chicken</b>	<b>£4.25</b>
<b>Sheek Kebab</b>	<b>£4.25</b>
<b>Veg Samosa</b> 🍷 / <b>Meat Samosa</b>	<b>£3.95</b>
<b>Chicken Chat</b> 🍗	<b>£4.25</b>
<i>Tangy mogul chicken salad, cooked with fresh lemon juice.</i>	
<b>Chicken 65</b> 🌿	<b>£5.25</b>
<i>Diced chicken cooked with green chilli, dessicated coconut, cream and curry leaves, Hyderabad style.</i>	
<b>Prawn Puri</b>	<b>£4.95</b>
<i>Well fried prawns, slightly spiced, served on homemade bread.</i>	
<b>King Prawn Puri</b>	<b>£6.95</b>
<i>King prawns well fried, slightly spiced, served on homemade bread.</i>	
<b>King Prawn Malabari</b> 🌿	<b>£6.95</b>
<i>King prawn prepared with coconut, chopped coriander leaves, mustard seeds, tomatoes and onion, finished with lemon juice.</i>	
<b>Salmon Tikka</b> 🍗	<b>£5.95</b>
<i>Tandoori home smoked salmon marinated in freshly ground aromatic herbs and spices.</i>	
<b>Mix Starter</b>	<b>£5.50</b>
<i>A combination of chicken tikka, sheek kebab, samosa &amp; onion bhaji.</i>	
<b>Garlic King Prawn</b>	<b>£6.95</b>
<i>King prawn on the shell cooked with fresh garlic, butter and coriander.</i>	
<b>Lamb Chops</b> (2 pcs)	<b>£5.95</b>
<b>Paneer Shashlik</b>	<b>£4.95</b>
<i>Cubes of Indian cheese skewered with pepper, onion, special tamarind sauce, marinated and grilled in the tandoor.</i>	

## Tandoori Specialities 🍗

*Marinated in freshly ground aromatic herbs and spices, cooked over charcoal fire. Tandoori dishes are served with salad.*

<b>Tandoori Chicken</b> <i>(Half)</i>	<b>£7.95</b>
<b>Chicken Tikka</b>	<b>£7.95</b>
<b>Lamb Tikka</b>	<b>£8.95</b>
<b>Tandoori King Prawns</b>	<b>£13.95</b>
<b>Tandoori Mixed Grill</b>	<b>£10.95</b>
<i>Chicken tikka, lamb tikka, sheek kebab and tandoori chicken.</i>	
<b>Chicken or Lamb Shashlik</b>	<b>£8.95/£9.95</b>
<i>Tender pieces of chicken or lamb marinated in freshly ground aromatic herbs &amp; spices, garnished with fresh tomatoes and green peppers, onions cooked over charcoal fire.</i>	
<b>Salmon Shashlik</b>	<b>£13.95</b>
<i>Tender pieces of salmon marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green peppers, onions cooked over charcoal fire.</i>	
<b>King Prawn Shashlik</b>	<b>£14.95</b>
<i>King prawns marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green peppers, onions cooked over charcoal fire.</i>	
<b>Lamb Chops</b> <i>(4 pcs)</i>	<b>£11.95</b>
<b>Agra Special Grill</b>	<b>£14.95</b>
<i>Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, lamb chop and king prawn.</i>	
<b>Paneer Shashlik</b>	<b>£9.95</b>
<i>Cubes of Indian cheese skewered with pepper, onion, special tamarind sauce, marinated and grilled in the tandoor.</i>	

## Agra Signature Dishes

<b>King Prawn Mirchi</b> 🌿	<b>£14.95</b>
<i>King prawns cooked with green chillies and grilled crushed whole spices, lemon juice, onions and fresh coriander in a juicy hot sauce.</i>	
<b>Chicken Special</b>	<b>£9.95</b>
<i>Selected small tender pieces of chicken breast tossed in an iron souk, with garlic, ginger, ground peppercorns and whole roasted spices forming a juicy medium hot sauce.</i>	
<b>Lamb Sali</b> 🌿	<b>£11.95</b>
<i>Tender pieces of lamb tikka cooked with garlic and chilli, served with fresh spinach and a naga bhuna sauce. Very spicy, garnished with a grating of fried potatoes.</i>	
<b>Gosht Kata Masala</b>	<b>£11.50</b>
<i>Medium spiced with chillies, tender pieces of spring lamb cooked in fried onion gravy and finished off with fresh green chillies, coriander and ginger.</i>	
<b>Chicken Chettinad</b> 🌿	<b>£9.95</b>
<i>Chunks of chicken cooked with roasted peppercorns, coconut and mixed Indian seeds in a hot red chilli and tomato sauce.</i>	
<b>Chicken or Lamb Archari</b> 🌿	<b>£9.95 / £10.95</b>
<i>Grilled chicken cooked with black peppercorns, pickled chillies, ground spices, curry leaves and a hint of yoghurt &amp; masala sauce.</i>	
<b>Chicken or Lamb Morisa</b> 🌿	<b>£9.95 / £10.95</b>
<i>Grilled chicken cooked with green peppers, green chillies &amp; a combination of crushed whole spices in a hot tantalising sauce.</i>	
<b>Agra Special Vegetable</b> 🍷	<b>£7.95</b>
<i>Cooked in an iron souk, with garlic, ginger, ground peppercorns and whole roasted spices forming a juicy medium hot sauce.</i>	
<b>Chicken or Lamb Shatkora</b>	<b>£9.95 / £10.95</b>
<i>Grilled chicken or lamb cooked in medium spices with wild citrus (Calamansi) from Bangladesh. A very aromatic dish. A firm favourite in every Bangladeshi household!</i>	
<b>Agra Special Masala</b> 🍗	<b>£10.95</b>
<i>Baked boneless chicken tikka cooked to Samsara own special recipe.</i>	

## Duck Dishes

<b>Wild Duck Honey Breast</b>	<b>£13.95</b>
<i>Braised in our very own blend of spices to create a magical concoction of delight.</i>	
<b>Methi Duck</b>	<b>£12.95</b>
<i>Duck cooked with spring onions, tomatoes and ginger with generous portion of fresh fenugreek, then tempered with garlic and whole roasted Indian spices.</i>	
<b>Duck Jalfrezi</b>	<b>£12.95</b>
<i>Cooked with green peppers, onions and tomatoes, cooked in a sauce made from roasted ground spices and green chillies.</i>	

## Biriyani Dishes

*Served with vegetable curry.*

<b>Vegetable or Mushroom Biriyani</b> 🍷	<b>£8.95</b>
<b>Chicken or Lamb Biriyani</b>	<b>£9.95 / £10.95</b>
<b>Chicken Tikka Biriyani</b> 🍗	<b>£10.95</b>
<b>Prawn Biriyani</b>	<b>£10.95</b>
<b>King Prawn Biriyani</b>	<b>£15.95</b>
<b>Mixed Biriyani</b>	<b>£15.95</b>
<i>A combination of chicken, lamb, prawn &amp; king prawn.</i>	

## Chef's Recommendations

<b>Chicken Tikka Masala</b> 🍗	<b>£8.95</b>
<i>Cooked in butter, ground almonds, fresh cream &amp; special masala sauce.</i>	
<b>Chicken Dhakeshwari</b> 🍗	<b>£9.95</b>
<i>Tender pieces of chicken marinated in herbs and spice, garnished with mango pulp, ground almonds, very mild &amp; creamy.</i>	
<b>Zamiri Chicken (Orange Chicken)</b>	<b>£10.95</b>
<i>Escalopes of chicken breast grilled, then simmered in a rich sweet and spiced sauce of butter and a hint of tomato sauce and mainly cooked with whole orange to give that beautiful aromatic flavour.</i>	
<b>Methi Gosht Special</b>	<b>£11.95</b>
<i>Lamb cooked with spring onions, tomatoes and ginger with generous portion of fresh fenugreek, then tempered with garlic and whole roasted Indian spices.</i>	
<b>Tandoori Garlic Chilli Chicken</b> 🌿	<b>£11.95</b>
<i>Boneless tandoori chicken cooked with green chillies, roasted garlic in a masala and yoghurt sauce.</i>	
<b>Chicken or Lamb Naga</b> 🌿	<b>£9.95 / £10.95</b>
<i>Bhuna style chicken or lamb cooked in a fiery naga pepper sauce.</i>	
<b>Chicken or Lamb Pasanda</b> 🍗	<b>£9.95 / £10.95</b>
<i>Tender pieces of chicken or lamb marinated in fresh cream, ground almonds, freshly ground aromatic herbs and spices, cooked with pure ghee, very mild and creamy. Contains nuts.</i>	
<b>Butter Chicken</b> 🍗	<b>£9.95</b>
<i>Tender pieces of chicken cooked in butter with light spicy creamy sauce.</i>	
<b>Tandoori King Prawn Masala</b> 🍗	<b>£14.95</b>
<i>King prawn cooked in butter, ground almonds, fresh cream &amp; special masala sauce.</i>	
<b>Salmon Masala</b> 🍗	<b>£14.95</b>
<i>Cooked in butter, ground almonds, fresh cream &amp; special masala sauce.</i>	

## Traditional Dishes

	Vegetable	Chicken	Lamb/ Prawn	King Prawn
<b>Curry</b>	<b>£6.50</b>	<b>£7.50</b>	<b>£8.50</b>	<b>£11.95</b>
<b>Madras</b> 🌿	<b>£6.50</b>	<b>£7.50</b>	<b>£8.50</b>	<b>£11.95</b>
<b>Vindaloo</b> 🌿🌿	<b>£6.50</b>	<b>£7.50</b>	<b>£8.50</b>	<b>£11.95</b>
<b>Bhuna</b>	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Well fried chicken, lamb or prawn, slightly spicy and dry.</i>				
<b>Korma</b> 🍗	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Cooked with fresh cream, very mild and creamy.</i>				
<b>Dansak</b> 🌿	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Cooked with lentils, slightly hot, sweet &amp; sour flavour.</i>				
<b>Dupiaza</b>	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Cooked with fresh onions, slightly spicy and dry.</i>				
<b>Sagwala</b>	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Cooked with fresh spinach, well fried and dry.</i>				
<b>Rogan</b>	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Marinated in various herbs &amp; spices, cooked with fresh tomato.</i>				
<b>Pathia</b> 🌿	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Fairly hot dish cooked with onions and tomatoes producing a sweet and sour taste.</i>				
<b>Jalfrezi</b>	<b>£6.95</b>	<b>£7.95</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Cooked with green peppers, onions and tomatoes, cooked in a sauce made from roasted ground spices and green chillies.</i>				

**Any dishes can be cooked with Chicken or Lamb Tikka for extra £1.**

Curry Guide: Hot - 🌿 | Very Hot - 🌿🌿 | Veg - 🍷

Contains Nut - 🍗

**All dishes can be catered for Vegetarians**

## Balti & Korai Dishes

Traditional Indian village method of cooking is applied. Cooked in cast iron pots.

<b>Balti Chicken or Lamb</b> <i>Chicken or lamb cooked with special sauce, light &amp; spicy.</i>	<b>£9.95 / £10.95</b>
<b>Balti Jalfrezi</b> 🌿 <i>Chicken or lamb cooked with green peppers, onions and tomatoes, cooked in a sauce made from roasted ground spices and green chillies.</i>	<b>£10.95 / £11.95</b>
<b>Balti King Prawn Jalfrezi</b> 🌿 <i>Cooked with green peppers, onions and tomatoes, cooked in a sauce made from roasted ground spices and green chillies.</i>	<b>£14.95</b>
<b>Korai Chicken or Lamb</b> <i>Chicken cooked with specially prepared thick sauce with peppers and onion, garnished with fresh tomatoes.</i>	<b>£9.95 / £10.95</b>
<b>Korai King Prawn</b> <i>King prawn cooked with specially prepared thick sauce with peppers and onion, garnished with fresh tomatoes.</i>	<b>£14.95</b>
<b>Balti Special Masala</b> <i>Grilled chicken cooked with onions, green peppers and special masala sauce.</i>	<b>£11.95</b>

## Vegetable Side Dishes

<b>Vegetable Curry</b>	<b>£4.25</b>
<b>Bombay Aloo</b>	<b>£4.25</b>
<b>Sag Bhaji</b> (Spinach)	<b>£4.25</b>
<b>Sag Aloo</b> (Spinach and potato)	<b>£4.25</b>
<b>Bhindi Bhaji</b> (Okra)	<b>£4.25</b>
<b>Cauliflower Bhaji</b>	<b>£4.25</b>
<b>Mushroom Bhaji</b>	<b>£4.25</b>
<b>Sag Paneer</b> (Spinach and cheese)	<b>£4.25</b>
<b>Brinjal Bhaji</b> (Aubergine)	<b>£4.25</b>
<b>Tarka Dall</b> (Lentils with garlic)	<b>£4.25</b>
<b>Aloo Gobi</b> (Potato and cauliflower)	<b>£4.25</b>
<b>Raitha</b> (Cucumber/ Red Onion) <i>A miraculous cool digestive, instant remedy for hot spices!</i>	<b>£2.95</b>

## Rice

<b>Plain Rice</b>	<b>£2.50</b>
<b>Pilau Rice</b>	<b>£2.75</b>
<b>Vegetable Rice</b>	<b>£3.50</b>
<b>Mushroom Rice</b>	<b>£3.50</b>
<b>Special Rice</b> (Egg and peas)	<b>£3.50</b>
<b>Lemon Rice</b>	<b>£3.50</b>
<b>Coconut Rice</b>	<b>£3.50</b>
<b>Jeera Rice</b> (Cumin seeds)	<b>£3.50</b>
<b>Onion Rice</b>	<b>£3.50</b>
<b>Keema Rice</b> (Minced meat)	<b>£4.50</b>
<b>Chips</b>	<b>£2.95</b>

## Homemade Bread

<b>Plain Naan</b>	<b>£2.50</b>
<b>Garlic Naan</b>	<b>£2.95</b>
<b>Peshwari Naan</b> 🌿 <i>Stuffed with coconut and almonds.</i>	<b>£2.95</b>
<b>Keema Naan</b> (Stuffed with mince meat)	<b>£2.95</b>
<b>Kulcha Naan</b> (Stuffed with vegetable)	<b>£2.95</b>
<b>Cheese Naan</b>	<b>£2.95</b>
<b>Plain Paratha</b>	<b>£2.95</b>
<b>Stuffed Paratha</b>	<b>£3.50</b>
<b>Chapati</b>	<b>£2.50</b>
<b>Roti</b>	<b>£2.95</b>

## CELEBRATE BIRTHDAY OR ANNIVERSARY

for a table of 6 or more and receive a  
**Free Bottle of Prosecco**

Excludes Banquet & Theme Nights.  
Please mention voucher when ordering.

## SUNDAY & WEDNESDAY BANQUET NIGHT - £14.95

**5 course meal including;  
Papadoms • Starter • Main Course  
Side Dish • Rice or Naan**

choose from our menu

All seafood dishes, duck & lamb chops Starter £2.50,  
Main Course £3.50 extra.  
Dining in only.

### ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the  
following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts,  
Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Fish dishes may  
contain bones. Please speak to a member of staff when ordering if  
you have an allergy.

Fully licensed and air conditioned

### OPENING HOURS:

Open 7 days a week including Bank Holidays

**Tuesday to Saturday:** 5.30 - 11.00pm

**Sunday:** 5.00 - 10.30pm

**MONDAY CLOSED, EXCLUDING BANK HOLIDAYS**

The management reserve the right to refuse service at any time.  
Thank you for your custom.

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