

# Fushia Bar & Restaurant

## Starters

- 1. (V) Chilli Paneer** ..... £7.95  
Indian cottage cheese with julienne capsicum & onions, ginger, garlic and green chillies.
- 2. (V) Garlic Chilli Mogo** ..... £7.95  
South African cassava fried and tossed with chilli garlic sauce.
- 3. (V) Nairobi Bhajia (Maru Bhajia)** ..... £6.95  
Sliced Kenyan potatoes marinated in aromatic Indian spices and deep fried, served in a basket.
- 4. (V) Vegetable Samosa** ..... £5.50  
Cooked traditionally potatoes and peas tossed in spices, filled into a triangular pastry shell and deep fried. (4 pieces)
- 5. (V) Onion Bhajia** ..... £5.50  
Onions or mix vegetables with onions battered with gram flour, fresh Indian herbs and deep fried.
- 6. (V) Potato & Spinach Dumpling** ..... £5.50  
Indian cottage cheese, spinach and shredded potatoes marinated in fresh Indian herbs, served with sweet chutney.
- 7. Mixed Grill** ..... £12.95  
Sheekh kebab, lamb chops, chicken wings, chicken tikka, and tandoori chicken cooked in tandoor and served on a sizzler.
- 8. Special Mixed Grill** ..... £17.95  
Sheekh kebab, lamb chops, chicken wings, chicken tikka, tandoori chicken, fish and king prawns cooked in tandoor and served on a sizzler. (2 pieces each)
- 9. Sheekh Kebab** ..... £7.95  
5 pieces of marinated minced Lamb meat in fresh crushed Indian herbs.
- 10. Lamb Chops** ..... £8.95  
Lamb chops marinated in Indian spices. (4 pieces)
- 11. Chicken Tikka** ..... £7.95  
Diced chicken marinated in yogurt and crushed Indian herbs.
- 12. Meat Samosa** ..... £5.50  
Cooked minced meat, potatoes and peas tossed in spices, filled into a triangular pastry shell and deep fried. (4 pieces)

<b>13. Fried Squid (Calamari)</b> .....	£7.95
Sliced squid marinated in aromatic Indian spices.	
<b>14. Fish Polichethu</b> .....	£8.95
Pan fried fish marinated with authentic Kerala masala.	
<b>15. Chicken 65</b> .....	£8.95
<b>16. Mutton / Veggie Rolls (2)</b> .....	£2.95
<b>17. Pork Ribs Sukka</b> .....	£7.95
<b>18. Lamb Coconut Fry</b> .....	£8.95
<b>19. Prawns Ularthiyathu</b> .....	£8.95
<b>20. Salman Pakoda</b> .....	£8.95
<b>21. (V) Vegetable Platter</b> .....	£9.95
Veg Samosa, Onion Bhajia, Nairobi Bhajia, Mixed Veg Tempura and Potato & Spinach Dumpling	

## *Main Course*

<b>24. (V) Bombay Aloo</b> .....	£4.95
Cooked potatoes tempered with cumin, sliced onion, chillies and finished with fresh tomato and coriander.	
<b>25. (V) Aubergine Masala</b> .....	£7.50
Pan fried pieces of aubergine with cumin, and special Fushia masala.	
<b>26. (V) Tadka Dal</b> .....	£5.95
Lentils cooked with Indian spices.	
<b>27. (V) Vegetable Kolhapuri</b> .....	£7.95
Traditional dish is made with desiccated coconut.	
<b>28. (V) Paneer Makhni</b> .....	£7.95
<b>29. (V) Kadai Paneer</b> .....	£7.95
<b>30. Fish/Prawn Curry</b> .....	£9.50
King fish/ Tilapia/Prawn cooked in traditional style with coconut milk.	
<b>31. Mango Fish Curry</b> .....	£9.95
<b>32. Fushia Special Bhuna Gosh</b> .....	£8.95
Boneless lamb cooked in Bhuna style	
<b>33. Lamb Sage</b> .....	£8.95

- 34. Srilankan Mutton Curry** ..... £9.95  
Hot and spicy Mutton curry with whole array of spices roasted and then ground, cooked with coconut base gravy.
- 35. Fushia Special Butter Chicken** ..... £9.95  
Shredded tandoori chicken cooked in a fushia special creamy makhni sauce.
- 36. Desi Chicken Curry** ..... £8.95
- 37. Chicken Madras** ..... £8.95  
An authentic chicken curry cooked with whole array of roasted and then ground spices.
- 38. Chicken Tikka Masala** ..... £9.95  
Marinated boneless chicken tikka cooked in spicy gravy.
- 39. Methi Chicken** ..... £8.95  
Diced chicken simmered with the chopped Methi leaf sizzled with sliced garlic, ginger, red chilli, cumin and crumbled toasted fenugreek.
- 40. Chicken Jalfrezi** ..... £8.95  
Tender boneless chicken pieces cooked with assorted peppers and green chillies in tomato based gravy.
- 41. Chicken Khorma** ..... £8.95  
Boneless chicken pieces cooked in almond flavoured creamy gravy.
- 42. Chilli Chicken** ..... £8.95  
Stir fried tender chicken with fresh hot green chillies, spring onion, and garlic with soya sauce.
- 43. Chicken Manchurian** ..... £8.95  
Battered fried chicken cooked in the Manchurian sauce and garnished with spring onions
- 44. Ceylon Chicken Curry (Hot)** ..... £8.95
- 46. (V) Vegetable Hakka Noodles** ..... £8.95  
Veg Hakka noodles is a popular Indo-Chinese dish made with boiled noodles, variety of veggies and spicy sauces.
- 47. Sea Food Mixed Fried Noodles** ..... £9.95  
Fresh seafood together with fresh lightly cooked vegetables and noodles make this dish attractive, healthy and delicious.
- 48. Kothu Roti Mutton/Chicken/Veg** ..... £7.95
- 49. Fried String Hoppers / Puttu with Fish curry** ..... £9.95
- 50. Hoppers (Set of four)** ..... £8.95  
Plain, Milk, Egg and Kithul. With Seeni sambol, Coconut sambol and Kattu sambal (Please allow extra time)

## *Biryani*

51. Lamb .....	£9.95
52. Chicken .....	£9.95
53. (V) Vegetables .....	£7.95
54. Fish / Prawn /Seafood .....	£9.95

## *Indian Breads (V)*

55. Plain Naan .....	£1.75
56. Butter Naan .....	£2.00
57. Garlic Naan .....	£2.50
58. Peshwari Naan .....	£3.50
59. Kerala Paratha .....	£3.50
60. Tandoori Roti .....	£2.00

## *Rice*

61. Basmati Rice (V) .....	£3.00
62. Plain Pilau (V) .....	£3.50
63. Mushroom & Peas Pilau (V) .....	£3.50
64. Egg Fried Rice .....	£4.95

## *Side Dishes (V)*

64. Papadom .....	£1.00
65. Roasted Papadom .....	£1.50
66. Masala Papadom .....	£2.00
67. Mixed Salad .....	£2.00
68. Mixed Raita .....	£2.00

## *White Wines*

*Glass    Bottle*

- 118. Villa Mare -Italy** ..... £2.95    £11.95  
Well rounded wine with ripe citrus, peach and fresh apple notes on the nose and palate, followed by an elegant, balanced finish.
- 119. Rio Verde Sauvignon Blanc -Chile** ..... £13.95  
Exhibits vivid varietal character, with ripe citrus fruits mingling with peach soft herb aromas. Well balanced, vibrant and refreshing.
- 120. White River Chenin Blanc -South Africa** ..... £15.95  
Typical tropical fruit bouquet and rich fruit palate, balanced by crisp acidity.
- 121. Pinot Grigio -Italy** ..... £15.95  
Beautifully fresh and crisp. Served chilled as an aperitif.
- 122. Domaine Dampit Chablis -France** ..... £28.95  
Crisp grapefruit flavours and steely minerality make the wine refreshing and delicious.
- 123. Cuvee Du Vatican -Chateauneuf – du – pape, France** ..... £48.00  
Full-bodied, intensely flavoured wine reveals a meaty character in the mouth with a tannic structure.

## *Rose Wines*

- 124. Vina Nava -Spain** ..... £15.95

## *Red Wines*

- 125. Vega Oliveras Tempranillo -Spain** ..... £2.95    £11.95  
Silky with gentle strawberry, raspberry and plum flavour with a well intergraded, gentle hint of vanilla and oak.
- 126. Domaine Ginestieres Merlot -France** ..... £13.95  
A bright, deep ruby colour, aromas of blackberries and blackcurrants and a rich, silky, full bodied black cherry and plum palate.
- 127. Opi Malbec Argentina, Mendoza** ..... £15.95  
Ripe, dark fruit underpinned by spicy vanilla notes from a dept touch of oak.
- 128. Pillastro Primitivo -Italy, Puglia** ..... £17.95  
Rich, well balanced, spicy character full bodied wine with long, smooth and well-rounded finish.

**129. Lupe-Cholet Bourgogne Pinot Noir -France . . . . . £28.95**

Deep aromas of raspberry, cherry and violets and a rich mouth full of forest fruits with earthy truffle notes.

**130. Domaine De Nalys -Chateauneuf – du – pape, France . . . . . £48.00**

The wine is a dark ruby red with intense black fruit, liquorice and floral aroma.

## *Champagne*

**131. Moetet Chandon Brut Imperial NV -France . . . . . £50.00**

Fine and well balanced with a mellow flavour.

**132. Paul Langier . . . . . £40.00**

An outstanding cuvee blended from Pinot Noir, Pinot Meunier and Chardonnay Grapes, offering Ripe fruit and a biscuit finish.