



THE SNOOTY MEHMAAN

BAR · LOUNGE · RESTAURANT



CURRY CHEF WINNER
2011 & 2013



01367 242 260

www.thesnootymehmaan.co.uk

Thai Cuisine

Starters

- (1) **Thai Prawn Crackers** (per person) **(G)** £2
Served with sweet chilli sauce.
- (2) **Imperial Mixed Platter** (serves 2) **(N)(G)** £14
A combination of chicken satay, goong been, tod man pla & mango spring roll.
- (3) **Chicken Satay** **(N)** £6
Skewered char-grilled chicken served with peanut sauce.
- (4) **Goong Been** **(G)** £7
Deep fried tiger prawns in sesame seed bread crumbs. Served with sweet chilli sauce.
- (5) **Tod Man Pla** £6
Thai spiced fish cake blended with Thai herbs. Served with sweet chilli sauce.
- (6) **Mango Spring Roll** **(V) (G)** £6
Lightly seasoned, deep fried mango and vegetables. Served with sweet chilli sauce.
- (7) **Duck Spring Roll** **(G)** £7
with hoisin sauce
- (8) **Prawn on Toast** **(G)** £6
Deep fried small triangles of bread topped with minced prawn and sesame seeds. Served with sweet chilli sauce.
- (9) **Plamag Tod** **(G)** £6
Deep fried squid in Thai spices.
- (10) **Aromatic Duck Pan Cake** **(G)** £10
Cucumber, Spring Onion, Hoi Sin Sauce

Soup

- (11) **Tom Yam** 🍄🍄 • Prawn £6 • Chicken £6 • Veg £5
With mushrooms, galanga, lemon grass, lime leaf and lemon juice.
- (12) **Tom Kha** • Prawn £6 • Chicken £6 • Veg £5
Mild coconut soup with mushroom, galanga, lemon grass, lime leaf and lemon juice.

Curries

- (13) **Green Curry** 🍄🍄🍄
Thai green curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.
- (14) **Red Curry** 🍄🍄
Thai red curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.
- (15) **Massaman Curry** **(N)** 🍄🍄
Mild curry with coconut milk, potatoes and peanuts.
- (16) **Penang Curry** 🍄🍄🍄
A spicy curry with coconut milk, lime leaf and penang curry paste.

These dishes can be prepared as follows:

King Prawn £16 • Tiger Prawn £13 • Chicken £10 • Duck £16
• Beef £12 • Vegetable £8

Stir Frys

- (17) **Pad Med Mamuang Himapan (N)** 🌶️🌶️ £13
Stir fried with cashew nuts, spring onion, peppers and dried chilli.
Tiger Prawns or Chicken
- (18) **Pad Nua Num Man Hoi** 🌶️ £12
Stir fried beef with spring onion, mushrooms, peppers and oyster sauce.
- (19) **Pad Prik Khing** 🌶️🌶️🌶️ £13
Stir fried with fine beans and red curry paste, chillies and lime leaf.
Tiger Prawns, Chicken or Beef
- (20) **Pla Lad Prik** 🌶️🌶️ £15
Crispy fillet of seabass topped with sweet chilli sauce.
- (21) **Goong Prieu Warn** 🌶️ £13
Sweet and sour tiger prawns stir fried with onion, tomato, pineapple & cucumber.
- (22) **Pad Kra Pao** 🌶️🌶️🌶️ £13
Stir fried with fine beans, bamboo shoots, chillies and hot basil leaf.
Tiger Prawns, Chicken or Beef
- (23) **Laksa** 🌶️🌶️ £16
Grilled king prawns or seabass with peppers, onion, tomato and Laksa sauce.
- (24) **Beef Black Bean** 🌶️ £13
Beef stir fried with black beans, peppers, onion, spring onion, carrots & mushrooms.
- (25) **Ped Op Num Phung** 🌶️ £16
Roast duck with honey sauce, topped with crispy onion.

Side Orders

- (26) **Baby Broccoli (V) (G)** £5
Broccoli & white sesame seeds in garlic sauce, Vegetables in Oyster sauce
- (27) **Pak Choi (V) (G)** £5
Vegetables in Oyster sauce

Rice

- (28) **Boiled Rice** £3
- (29) **Egg Fried Rice** £4
- (30) **Coconut Rice** £4
- (31) **Sticky Rice** £4

Noodles

- (32) **Pad Thai Noodles (N) (G)** 🌶️🌶️
Stir-fried rice noodles with egg, beansprout, spring onion, bean curd and ground peanut.
- (33) **Singapore Noodles (G)** 🌶️🌶️
Stir-fried vermicelli noodles with a special curry paste, spring onions, bean sprouts, carrots and egg.
- (34) **Egg Noodles (G)** 🌶️
Egg noodles with egg, beansprout, spring onion.

These dishes can be prepared as follows:
Tiger Prawn £13 • Chicken £10 • Vegetable £8

Indian Cuisine

Starters

- (35) **Onion Dhal Bhajee (V)** 🍴🍴 £4
Onions, spinach and lentil fritters flavoured with roasted cumin and coriander seeds. Served with salad and tamarind sauce.
- (36) **Samosa (Veg / Minced Lamb) (G)** 🍴 £4
Triangular savoury snack filled with a choice of vegetables or minced lamb. Served with salad and mint chutney.
- (37) **Murgh Malai Tikka (N)** 🍴 £6
Cubes of chicken pieces marinated with garlic, ginger, cheese, cashewnut, cream and cardamom powder. Then roasted in the tandoori oven. Served with a honey mustard sauce.
- (38) **Murgh Garlic Tikka (N)** 🍴🍴 £6
Cubes of chicken marinated with spices, and chopped garlic and roasted in the tandoori oven. Served with a honey mustard sauce.
- (39) **Murgh Kasturi Kebab (N)** 🍴🍴 £7
Chicken breast pieces marinated with garlic and ginger paste, fried gram flour, fenugreek leaves and hung yoghurt before being grilled in the tandoori oven. Served with mint chutney.
- (40) **Murgh Tikka (Chicken Tikka)** 🍴🍴 £5
Cubes of chicken pieces marinated with lime juice, garlic, ginger, degi mirch, garam masala and hung yoghurt. Roasted in tandoori and served with coriander and mint chutney.
- (41) **Chok Ki Tikki (V)(G)** 🍴🍴 £4
Lightly spiced traditional potato cake. Served with tamarind chutney.
- (42) **Murgh Achari Tikka** 🍴🍴 £6
Cubes of chicken marinated with cumin powder, garam masala, mustard oil and pickled spices. Then roasted in tehtandoori oven.
- (43) **Kumb Palak Tikki (V)(G)** 🍴 £5
Spinach, paneer and potato cake stuffed with spicy sauté mushrooms. Served with salad, carrot chutney and mint & coriander chutney.
- (44) **Maans Ki Shooley (Lamb Tikka)** 🍴🍴 £7
Smoked lamb fillets marinated with hung yoghurt and mustard oil and grilled in tandoori oven. Served with mint and coriander sauce and salad.
- (45) **Mahi Machli** 🍴🍴 £7
Salmon marinated in a tomato and roasted red pepper puree with coriander and lime juice. Served with salad and mint and coriander sauce.
- (46) **Sarson Ka Jhinga** 🍴🍴 £9
Succulent tandoori king prawns served with mixed salad dressed in fresh grape fruit vinaigrette.
- (47) **Paneer Tikka (V)** 🍴🍴 £6
Cottage cheese stuffed with mango chutney and hung yoghurt and spices and roasted in tandoori oven. Served with mint sauce and salad.
- (48) **Vegetarian Platter for Two (V)(G)** 🍴🍴 £12
Selection of kumb palak tikki, chok ki tikki, onion dhal bhajee and vegetable samosa. Served with tamarind and mint sauce.
- (49) **Mixed Platter for Two (N)(G)** 🍴🍴 £14
Selection of chicken, lamb, salmon tikka and chok ki tikki. Served with tamarind and mint sauce.
- (50) **Poppadum (each)** £1
- (51) **Chutney's - Mango Chutney, Mint Sauce, Onion Salad, Mixed Pickle (each)** £1

Tandoori Grills

- (52) **Afgani Lamb Chops (N)**  £12
Locally sourced lamb chops marinated with papaya paste, caramelised onion, cardomom powder, cashewnut paste. Then grilled in the tandoori oven. Served with salad and mint sauce.
- (53) **Tandoori Mixed Grill**   £16
A selection of tandoori chicken, chicken tikka, lamb tikka and sheek kebab.
- (54) **Sashlik**   £14
A choice of chicken, lamb or paneer marinated and grilled with tomato, onion, red and green peppers.
- (55) **Chicken Tikka**   £10
- (56) **Lamb Tikka**   £12

Chef Speciality

- (57) **Jhinga Hara Dhania**    £14
Succulent King Prawns resting on sautéed spinach, served with herby onion and coriander curry sauce.
- (58) **Prawn Balchao**    £14
A Goan curry dish cooked with garlic marinated king prawns with whole coriander seeds, dry roasted red chilli and finished with malt vinegar and coconut milk.
- (59) **Grilled Seabass**   £16
Seabass marinated with English mustard, lime juice and spices before being pan seared. Served with carrot & courgette bhajee.
- (60) **Malabar Fish Curry**   £14
Fish cooked with Keralan style with whole chilli, coconut powder and tamarind.
- (61) **Shahjani Murgh (N)**    £12
Chicken pieces marinated with mixed spices and grilled in tandoori oven before being simmered in an almond and coconut milk sauce, finished with ginger.
- (62) **Murgh Tikka Jalandari (N)**   £12
Chicken cubes marinated with tandoori spices and grilled in tandoori oven. Served with julian red and green peppers and tomato and chashew gravy
- (63) **Murgh Zafrani (N)**   £12
A delicacy of Arad in Gujarat. Chicken cooked in a brown onion cashew nut sauce finished with hint of saffron.
- (64) **Kashmiri Gosht Rogan Josh**   £12
Succulent lamb cooked with yoghurt, onion, and tomato, flavoured with a hint of fennel seeds. A speciality of Kashmir.
- (65) **Gosht Kalia**    £12
Lamb cooked with caramelised onion and fresh tomato. Finished with whole corriander, cumin, dry chilli and fresh coriander.
- (66) **Kashmiri Lamb Chops (N)**   £14
Locally souced lamb chops marinated with garlic & ginger paste, tandoori masala, and chef's blend of spices before grilling in tandoori oven. Served with garlic fried rice and mint chutney.
- (67) **Subzi Bahar (N)(V)**   £10
Seasonal vegetables cooked with onion, tomato and cashew. Finished with cream and butter.
- (68) **Chilli Paneer (V)**    £12
Cottage cheese cooked with red and green peppers, fresh tomato puree and onion, Finished with fenugreek and coriander.
- (69) **Ratan Manjosh (N)(V)**   £10
Spinach, paneer and potato balls stuffed with chopped sautéed mushrooms in light tangy tomato and cashew nut makhani sauce. A speciality of Punjab, India.

House Speciality

- (70) **Lababdar (N)** 🌶️🌶️
Marinated with garlic, ginger, turmeric, chilli, and yoghurt and roasted in tandoori oven. Served with red and green pepper and lababdar sauce.
- (71) **Mamtaj (N)** 🌶️
Punjabi style, marinated with hung yoghurt, tandoori masala. Roasted in tandoori oven then simmered in light tangy tomato, honey and cashew nut makhani sauce.
- (72) **Methi-wala** 🌶️🌶️
Cooked with fresh fenugreek leaves, onion and tomato.
- (73) **Chatinaad** 🌶️🌶️🌶️
Traditional South Indian curry, simmered in coconut milk, red chilli, black pepper corn and curry leaves with hint of lime juice.
- (74) **Shashlik Masala** 🌶️🌶️🌶️
Grilled peppers, tomato and onions in a hot spicy sauce with fresh green chillies, garlic, ginger and Chef's own blend of spices.
- (75) **Nilgiri Korma** 🌶️
Fresh coriander and mint leaves sauté with garlic and green chilli paste and cooked with coconut milk, onion and tomato.

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King Prawn £16 • Tiger Prawn £13 • Chicken £10 • Duck £16
• Lamb £12 • Beef £12 • Vegetable £8

Classic Indian Dishes

- (76) **Tikka Masala (N)** 🌶️
Cooked with cream, tomato, onion and cashew nut paste in chef's own masala recipe.
- (77) **Korma (N)** 🌶️
Cooked with ground coconut and almond, fresh cream and yoghurt.
- (78) **Bhuna** 🌶️🌶️
Cooked with finely chopped onions and a medium curry sauce.
- (79) **Rogan Josh** 🌶️🌶️🌶️
Cooked with tomato and medium ground spice.
- (80) **Kadai** 🌶️🌶️🌶️
Cooked with cubed mixed pepper and onions and finished in a medium curry sauce.
- (81) **Balti** 🌶️🌶️
Cooked with chef's own Balti recipe.
- (82) **Jalfrezi** 🌶️🌶️🌶️
Cooked with sliced peppers, onions and fresh green chillies.
- (83) **Saagwala** 🌶️🌶️
Cooked with spinach and ground spices.
- (84) **Dupiaza** 🌶️🌶️
Cooked with lots of slice onions in a medium spice sauce.
- (85) **Dansak** 🌶️🌶️
Cooked with lentils, in a medium spice sauce.
- (86) **Madras** 🌶️🌶️🌶️
A hot curry flavoured with ground chilli powder and lime juice.
- (87) **Vindaloo** 🌶️🌶️🌶️🌶️
A very hot curry cooked with potatoes.

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Vegetable Side Orders

- (88) **Methi-wala Saag Aloo (V)**  £4
Spiced potato cooked with spinach, fresh fenugreek and spring onion.
- (89) **Khatte Baingan (V)(N)**  £4
Aubergines cooked with onion and yoghurt and tempered with curry leaves and mustard seeds.
- (90) **Ajwaini Bhindi (V)**  £4
Okra simmered in a reduced onions and tomato gravy flavoured with toasted caraway.
- (91) **Aloo Gobi (V)**  £4
North Indian delicacy. Potato and cauliflower sautéed with onions, tomato and cumin seeds.
- (92) **Ghar Ki Dhal (V)**  £4
Red and yellow lentils roasted in pan and tempered with onion, garlic, cumin seeds and fresh tomato.
- (93) **Bombay Aloo (V)**  £4
Spiced potato cooked with caraway seeds and fresh tomato.
- (94) **Chana Masala (V)**  £4
Chickpeas cooked in a medium spice masala sauce.
- (95) **Matter Paneer (V)**  £4
Garden green peas and cottage cheese cooked in mild spices and a touch of cream.

Biryani

- (96) **Dum Ki Biryani**  £16
Basmati rice cooked in a sealed pot with yoghurt and mint. Scented with cardamom, mace and dum masala. Served with Lucknowi gravy sauce.
(King Prawn • Chicken • Lamb • Vegetable)

Rice

- (97) **Boiled Rice** £3
- (98) **Pilau Rice** £3
- (99) **Mushroom Fried Rice** £4
- (100) **Egg Fried Rice** £4
- (101) **Garlic Fried Rice** £4
- (102) **Peas Pulao Rice** £4
- (103) **Keema Rice (Minced Lamb)** £4
- (104) **Special Fried Rice (with egg and garden peas)** £4

Naan Breads & Roti's

- (105) **Plain Naan** £3
- (106) **Peshwari Naan (N)** £3
(stuffed with ground almond, coconut, sultana and pureed mango)
- (107) **Keema Naan (stuffed with minced lamb)** £3
- (108) **Garlic & Coriander Naan** £3
- (109) **Kulcha Naan (stuffed with mashed vegetables)** £3
- (110) **Tandoori Roti** £2
- (111) **Chapatthi** £2
- (112) **Parantha** £3

OPENING HOURS

Monday - Saturday

Lunch 12 - 2.30pm

Evening 6 - 11pm (Mon - Sun)

Sunday Buffet 12 - 3pm

SUNDAY BUFFET

adults **£12** • kids **£6** (up to 10 years old)

FULL ENGLISH LUNCH MENU

Served daily Monday to Saturday 12 - 2.30pm

For full details please visit our website



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