

WELCOME TO



THE SILVER OAK
INDIAN RESTAURANT

A House of Different Authentic Flavours





- D** Dairy
- E** Eggs
- N** Nuts
- C** Crustaceans
- G** Gluten
- S** Sesame Seeds
- F** Fish
- M** Mustard Seeds

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Starters

- 1. Vegetarian Paties** **D G** 7.75
Spiced potato cutlets deep fried then topped with chilled yoghurt, chutneys and chick peas.
- 2. Onion Bhajee** **E** 7.50
Sliced onions mixed with aniseed, cumin seeds and gram flour then deep fried to a golden brown colour.
- 3. Vegetarian / Meat Samosa** **E G** 7.50
Tongue Tickling crispy, Traditional delicacy filled with Vegetable or meat wrapped in a pastry.
- 4. Chicken Pakora** **E** 7.75
Chicken strips fried in a mild batter.
- 5. Paneer Tikka** **D** 8.50
Cottage cheese, peppers and onions marinated in home-made spices, skewered in clay oven. Savoury combination.
- 6. Jumbo Prawn Butterfly** **C** 11.50
Jumbo Prawns marinated in a spicy oriental batter deep fried.
- 7. Shahi Shish Kebab** 9.50
Minced Lamb mixed with home pounded tandoori spices, skewered and cooked in a clay oven.
- 8. Boti Kebab Jaipuri** **D** 9.00
Tender Lamb Chunk's marinated overnight with aromatic grounded spices, fennel seeds and cooked in Tandoor clay oven.
- 9. Tandoori Chicken** **D** 7.75
Spring Chicken, marinated in Spices and cooked in the Tandoor (on the bone).
- 10. Fish Punjabi** **F** 9.00
Low calori ed Cod Fish marinated in Lemon Juice and yellow mustard paste deep fried.
- 11. Tandoori Zhing a** **C D** 11.50
King Prawns marinated in yoghurt and spices in clay oven.
- 12. The Silver Oak Special Kebab Mix** **N D** 10.50
A selection of meats marinated and cooked in tandoor.
- 13. Tandoori Crab Claws** **C D** 11.50
Jumbo Crab Claw's marinated in pickling spices yoghurt and barbecued.
- 14. Chicken Lollipop (suitable for children)** **E** 8.00
Chicken wings dipped in mildly spiced batter.
- 15. Achari Chicken** **D M** 8.75
Cubes of Chicken marinated in yoghurt North Indian Spices with a special pickling flavour – medium spiced.
- 16. Vegetable Cashew Nut Rolls** **D N G** 7.75
A rare combination of cottage cheese, vegetable and cashew nut powder marinated in ginger.



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Tandoori Main Course Dishes

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|--|--|---------------|
| 17. Chicken /Lamb Tikka D | | 16.00 / 17.00 |
| Cubes of chicken marinated in medium-spiced yoghurt and barbecued in clay oven. Tender lamb chunks marinated with home-pounded spices, barbecued in clay oven. Flavoured in ground nutmeg and onion seeds. | | |
| 18. Tandoori Shashlik Chicken /Lamb D | | 18.00 / 19.00 |
| Diced chicken or lamb grilled on a skewer with peppers, onions, mushrooms and tomatoes. | | |
| 19. The Silver Oak Sizzlers D C | | 22.00 |
| Tandoori chicken, shish kebab, boti kebab, chicken tikka and Tandoori prawns, served with fresh salad and naan. | | |
| 20. Tandoori Chicken D | | 16.00 |
| Half Tandoori chicken marinated in spices and cooked on the bone in tandoor. | | |
| 21. Tandoori Zhing D C | | 20.00 |
| Jumbo king prawns marinated in yoghurt, ginger, garlic, flavoured with home ground spices and cooked in tandoor. | | |
| 22. Tandoori Fish D F M | | 19.50 |
| Whole Sea Bass marinated in herbs and spices, lemon juice, yoghurt, mustard paste and roasted in tandoor. | | |

Chef Highly Recommends

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| 23. Chicken Rainbow N D | | 16.50 |
| Three different styles of marinated chicken cooked in tomato and almond sauce. | | |
| 24. Murgh Methi Malai(Mild) D N | | 16.50 |
| Cubes of chicken cooked with cashew nuts sauce flavoured with fenugreek leaves. | | |
| 25. Zafarani Zhing (Mild) D N C | | 20.00 |
| Tandoori jumbo prawn cooked with smooth sauce and flavoured with saffron. | | |
| 26. Lucknawi Gosth (Medium) D N | | 17.50 |
| A Famous and favourite lamb preparation cooked in yoghurt and nuts with a strong flavour of saffron. | | |
| 27. Kashmiri (Mild) D N Chicken /Lamb | | 16.50 |
| Chicken or lamb Kashmiri, mild dish cooked in fruit mango pulp cream and almond sauce. | | |
| 28. Fish Goan Curry (Medium) F N M | | 18.50 |
| Fresh cod fish in marinated sauce, curry leaves and spices. | | |
| 29. Malwani Prawn Curry (Medium) D M C N | | 19.00 |
| A popular dish of prawns from Bombay region, cooked in sauce of coconut, tomato and spiced with tamdi chilli. | | |
| 30. Chicken/Lamb Makhani (Mild/Medium) (Butter Chicken) D N | | 18.00 |
| Chicken/Lamb Tikka cooked in a rich creamy butter sauce. | | |
| 31. Newari Lamb (Medium) D N M | | 18.00 |
| A dish from Nepal and North Indian hills. Medium spiced cashew nut sauce with a touch of mustard seeds. | | |
| 32. Sali Lamb N D | | 18.00 |
| Lamb cooked in a mouth-watering combination of ginger with baby potatoes and dried apricots. Its short cooking time keeps the individual flavours and complex aromas. | | |



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| 33. Lassuni Tikka Chicken/Lamb D N | 18.00 |
| Barbecued chicken/lamb tikka prepared in a garlic-based hot sauce, with fresh Northern Indian spices. | |
| 34. Chicken/Lamb Saag D N | 18.00 |
| Tender Lamb/Chicken nicely spiced with spinach & tomato based cashewnut sauce. | |

Tikka Masala Dishes (Mild)

Chicken/Lamb/King Prawns marinated in spices, grilled in the Tandoor oven and then gently cooked in a mild creamy sauce topped with almonds. **D N**

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| 35. Chicken Tikka Masala D N | 16.00 |
| 36. Lamb Tikka Masala D N | 17.00 |
| 37. King Prawn Tikka Masala D C N | 19.00 |

Labbarbdar Dishes (Mild)

Mild creamy dish prepared with coconut powder & flavour of cardamoms. **D**

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| 38. Chicken Tikka Labbarbdar D N | 16.00 |
| 39. Lamb Tikka Labbarbdar D N | 17.00 |
| 40. King Prawn Labbarbdar D N C | 19.00 |

Korma Dishes (Mild)

Chicken/Lamb/Prawns cooked in a mild creamy sauce flavoured with coconut powder. **D N**

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| 41. Chicken Korma D N | 16.00 |
| 42. Lamb Korma D N | 17.00 |
| 43. King Prawn Korma D N C | 19.00 |

Balti Dishes (Medium)

Traditional specialties prepared in ethnic round bottomed pots.
Fresh meats with peppers, onions, tomatoes, herbs and spices. Pickling Flavour. **M**

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| 44. Chicken Balti M N | 16.00 |
| 45. Lamb Balti M N | 17.00 |
| 46. King Prawn Balti M C | 19.00 |
| 47. Sea Food Balti (Crab Claws, Cod and Prawns) F C | 20.00 |

Karahi Dishes (Medium)

Prepared with onions, green peppers, ginger, garlic, tomato and a dash of tandoori yoghurt sauce. **D**

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| 48. Chicken Karahi D N | 16.00 |
| 49. Lamb Karahi D N | 17.00 |
| 50. King Prawn Karahi D C N | 19.00 |



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Bhuna Dishes (Medium)

Prepared with chunks of onion, fresh tomatoes and peppers flavoured with Himalayan spices. **N**

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| 51. Chicken Bhuna N | 16.00 |
| 52. Lamb Bhuna N | 17.00 |
| 53. King Prawn Bhuna N C | 19.00 |

Do-Piazza Dishes (Medium)

Fried onions, tomatoes, cumin seeds and coriander cooked with onion based curry sauce. **N D**

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| 54. Chicken Do-Piazza D N | 16.00 |
| 55. Lamb Do-Piazza D N | 17.00 |
| 56. King Prawn Do-Piazza D N C | 19.00 |

Jal Friezy Dishes (Medium)

Green peppers, onions and tomatoes in sweet and sour pungent, thick curry sauce. **D**

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| 57. Chicken Jal Friezy D N | 16.00 |
| 58. Lamb Jal Friezy D N | 17.00 |
| 59. King Prawn Jal Friezy M C N | 19.00 |

Rogan Josh Dishes (Medium)

A classic Kashmiri Indian curry with flavours of cinnamon, cardamoms, cloves & bay leaves.

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| 60. Chicken Rogan Josh N | 16.00 |
| 61. Lamb Rogan Josh N | 17.00 |
| 62. King Prawn Rogan Josh C N | 19.00 |

Madras Dishes (Hot)

Cooked in curry sauce with sharp south Indian spices.

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| 63. Chicken Madras N | 16.00 |
| 64. Lamb Madras N | 17.00 |
| 65. King Prawn Madras C N | 19.00 |

Vindaloo Dishes (Very Hot)

Wonderfully hot dish cooked with Potatoes & Spices.

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| 66. Chicken Vindaloo N | 16.00 |
| 67. Lamb Vindaloo N | 17.00 |
| 68. King Prawn Vindaloo C N | 19.00 |

Kohlapuri Dishes (Very Hot)

Cooked with fresh chilli sauce, flavoured with curry leaves, mustard seeds, ginger and garlic. **M**

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| 69. Chicken Kohlapuri M N | 16.00 |
| 70. Lamb Kohlapuri M N | 17.00 |
| 71. King Prawn Kohlapuri M C N | 19.00 |



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Chilli Masala Dishes (Very Hot)

Stir fried with green chilli peppers, onion & thick hot sauce.

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| 72. Chicken Chilli Masala | N | 16.00 |
| 73. Lamb Chilli Masala | N | 17.00 |
| 74. King Prawn Chilli Masala | C N | 19.00 |

Curry Dishes (Medium)

Traditional curry, medium spiced to suit most palates.

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| 75. Chicken Curry | N | 16.00 |
| 76. Lamb Curry | N | 17.00 |
| 77. Prawn Curry | C N | 19.00 |

Biryani Dishes (Medium)

A one dish meal, the meat of your choice, cooked with Basmati rice, flavoured with delicate spices and dry. This dish is prepared in the traditional Indian way. Served with accompanying natural yoghurt containing chopped onion, coriander and tomatoes or curry sauce.

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| 78. Chicken Biryani | D N | 18.00 |
| 79. Lamb Biryani | D N | 19.00 |
| 80. Vegetable Biryani | D N | 16.00 |
| 81. King Prawn Biryani | D N C | 21.00 |
| 82. The Silver Oak Special Biryani (Mix of all Meats) | F | 22.00 |

Vegetable Dishes (Medium)

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| 83. Bombay Aloo | D | 13.50 |
| Potato Curry. | | |
| 84. Tarka Dall | | 13.50 |
| Yellow Lentils. | | |
| 85. Mixed Veg Curry | N | 13.50 |
| Seasonal Baby Vegetables. | | |
| 86. Vegetable Makhani | D N | 13.50 |
| Veg in tomato sauce. | | |
| 87. Channa Masala | N | 13.50 |
| Chick Peas. | | |
| 88. Saag Paneer | D N | 13.50 |
| Homemade Cottage Cheese and Spinach. | | |
| 89. Mushroom Bhajee | | 13.50 |
| Mushroom in thick sauce with fresh herbs. | | |
| 90. Vegetable Jal Friezy | N | 13.50 |
| 91. Chilli Garlic Okra | N | 13.50 |
| A must for a cold evening, okra tossed in red peppers, garlic & chillies which are in a tomato gravy with a touch of soya sauce & fresh coriander. | | |
| 92. Methi Chaman | D N | 13.50 |
| Home-made cottage cheese cooked in fresh green spinach, fenugreek, coriander, tomato sauce with a splash of cream. | | |
| 93. Dal Makhani | D N | 14.50 |
| Black lentils & kidney beans spiced with butter & cream. | | |



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Side Dishes

94. Basmati Rice	3.00
Plain boiled.	
95. Pilau Rice	3.50
Delicately flavoured with herbs & spices.	
96. Vegetable Rice	4.00
97. Fried Rice E	4.00
98. Mushroom Rice	4.00
99. Lemon Rice M	4.00
100. Naan Bread G D	3.50
101. Keema Naan G D	5.00
Naan stuffed with minced lamb.	
102. Garlic Naan D G	3.75
103. Lacha Parantha D G	4.00
Prepared from brown flour in clay oven.	
104. Peshawari Naan D N G	4.75
Almond flavoured Naan stuffed with raisin.	
105. Tandori Roti D G	3.25
Bread prepared with whole wheat flour.	
106. Butter Naan / G.O.C Naan D G	4.75
107. Chips	3.50
108. Raita D	4.50
Yoghurt dip with cucumber & tomatoes.	

Drinks / Desserts

Lassi (Sweet / Salted / Mango) D	4.95
Made from homemade yoghurt and alphonso mango.	
Soft Drinks	3.50
Mineral Water	3.50

THANK YOU FOR DINING WITH US

Most of the dishes have cashew nut sauce in them. If you are allergic, please let us know.

CREDIT CARDS ACCEPTED

