

BIRIANI

Stir fried with basmati rice, accompanied with medium strength vegetable curry sauce.

CHICKEN OR LAMB	8.50	KING PRAWN	10.50
PRAWN	8.50	HOUSE SPECIAL	10.00
TIKKA	9.50	VEGETABLE	7.90

VEGETABLE SIDE DISHES

SIDE DISHES CAN BE SERVED AS MAIN DISHES FOR EXTRA £2.90

BOMBAY ALU	3.50	SAAG BHAJI	3.50
Spiced potatoes		Spiced spinach	
GHOBI BHAJI	3.50	SAAG ALU	3.50
Spiced cauliflower		Spinach and potatoes	
GHOBI ALU	3.50	MUSHROOM BHAJI	3.50
Cooked in fairly hot spices		TARKA DHAL	3.50
CHANA BHAJI	3.50	Lentils cooked with garlic	
Spiced chick peas		MIXED VEGETABLES	3.50
CHANA ALU	3.50	SAAG PANEER	3.50
Chick peas and potatoes		Indian cheese with spinach	

SUNDRIES

PLAIN RICE	2.30	PLAIN NAN	2.30
PILAU RICE	2.50	GARLIC NAN	2.50
GHEE RICE	2.90	CHEESE NAN	2.90
Cooked with ground mixed nuts.		KEEMA NAN	2.90
EGG RICE	2.90	PESHWARI NAN	2.90
MUSHROOM PILAU	2.90	Stuffed with almonds, coconut, ground mix nuts and cream.	
VEGETABLE RICE	2.90	VEGETABLE NAN	2.90
COCONUT RICE	2.90	CHILLI NAN	2.90
LEMON RICE	2.90	PARATHA	2.30
GARLIC RICE	2.90	STUFFED PARATHA	2.90
CHILLI RICE	2.90	TANDOORI ROTI	2.20
FRENCH FRIES	2.20	CHAPATHI	1.40
DHAI RAITA	2.20	PICKLE TRAY	2.50
POPADOMS	0.90		

Plain or Spiced

SET MEALS

FOR TWO	22.50
Starters: 1 Chicken Tikka, 1 Onion Bhaji	
Mains: 1 Chicken Tikka Masala, 1 Chicken Masala, 1 Bombay Alu	
Sundries (Choice of any 1): Nan Bread, Plain Rice or Pilau Rice	
FOR THREE	27.90
Starters: 1 Chicken Tikka, 1 Mixed Kebab, 1 Onion Bhaji	
Mains: 1 Chicken Jalfrezi, 1 Lamb Masala, 1 Polash Special Bhuna	
Sundries (Choice of any 3): Nan Bread, Plain Rice or Pilau Rice	
FOR FOUR	45.90
Starters: 2 Onion Bhajis, 1 Sheik Kebab, 1 Alu Chop, 1 Prawn Bhuna	
Mains: 1 Lamb Bhuna, 1 Chicken Tikka Masala, 1 Chicken Shobuz Masala, 1 Bombay Alu, 1 Chana Alu	
Sundries (Choice of any 4): Nan Bread, Plain Rice or Pilau Rice	

HOME DINING MENU

THE VINE

Award Winning
INDIAN RESTAURANT & TAKEAWAY



HOME DELIVERY AVAILABLE
For orders over £15

OPEN 7 DAYS A WEEK
5.30pm till 11.30pm

9 School Street | Mosborough | Sheffield | S20 5EB

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www.thevineindiancuisine.co.uk

ALLERGENS & INTOLERANCES

Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you.

Management reserves the right to refuse service without giving reason.

FREE PRIVATE CAR PARK AT FRONT OF RESTAURANT

APPETISERS

ONION BHAJI	2.90	SPICY KARAI	
SAMOSAS	2.90	SIZZLER (chicken or lamb)	3.90
ALU CHOP	2.90	LAMB CHOPS (2pcs)	4.50
Seasoned potatoes coated in egg shallow fried			
SHEIK KEBAB	3.50	GARLIC MUSHROOM	
SHAMI KEBAB	3.50	PUREE (in a pastry case)	3.50
MIXED KEBAB	3.90	KING PRAWN BHAJI	
An assortment of onion bhaji, alu chop and sheik kebab			
CHICKEN TIKKA	3.90	PUREE (in a pastry case)	4.90
LAMB TIKKA	3.90	TANDOORI	
TANDOORI CHICKEN	3.90	KING PRAWNS	4.90
CHICKEN PAKORA	3.90	FISH TIKKA	4.90
TANDOORI MIXED		PRAWN PUREE	3.50
KEBAB	4.20	(in a pastry case)	
Chicken tikka, lamb tikka & sheik kebab			
		CHICKEN CHATT	3.50
		(in a pastry case)	
		PRAWN CHATT	3.50
		(in a pastry case)	

TANDOORI DISHES

Marinated and then cooked in a tandoori clay oven.

TANDOORI KING		CHICKEN TIKKA	8.50
PRAWN SHASLICK	11.90	LAMB TIKKA	8.90
Marinated king prawn with onions, tomatoes and capsicum			
SHASHLICK BHUNA	10.90	TANDOORI	
Chicken or lamb shashlick in a dry sauce.			
TANDOORI CHICKEN		KING PRAWNS	10.90
PLATTER	8.90	SHASLICK	9.90
Chicken tikka cooked with fried onions, mushrooms, green chillies, fresh coriander and spices			
TANDOORI CHICKEN	8.50	TANDOORI	
		MIXED GRILL	10.50
		Chicken tikka, lamb tikka, sheik kebab and tandoori chicken	

BALTI DISHES

Pre soaked in spices cooked with fresh garlic, ginger, tomatoes and garnished with fresh coriander.

CHICKEN OR LAMB	7.50	TANDOORI CHICKEN	7.50
KING PRAWN	9.90	MIXED TANDOORI	8.50
TIKKA	7.90	VEGETABLE	6.50

KARAI DISHES

Cooked in rich spices with fresh garlic, ginger, onion, tomatoes, capsicum and fresh coriander

CHICKEN OR LAMB	7.50	TANDOORI CHICKEN	7.50
KING PRAWN	9.90	MIXED TANDOORI	8.50
TIKKA	8.50	VEGETABLE	6.90

HOUSE SPECIALS

NAGA (chicken or lamb)	8.20	CHICKEN OR LAMB	
Cooked with onion, tomato, naga chilli and exotic herbs with fairly hot spices			
PODINA (chicken or lamb)	8.20	TIKKA SHORISHA	7.50
Cooked with onion, tomato fresh garden mint and spices			
CHICKEN OR LAMB		CHICKEN OR	
TIKKA MASALA	8.20	LAMB PASANDA	8.20
Cooked in fresh cream with tomato, onion and almond			
CHICKEN OR LAMB		SHAHI TIKKA	8.20
TIKKA BHUNA	8.20	Cooked in wine with ground mixed nuts & almonds	
Cooked with onion, tomato, exotic herbs and spices in a condensed sauce.			
SAAG TIKKA	8.20	CHICKEN REZALA	8.20
(chicken or lamb)			
GARLIC (chicken or lamb)	8.20	ACHARI CHICKEN	8.20
Spinach, herbs and spices			
CHICKEN JALFREZI	8.20	CHICKEN TIKKA	
With green chillies			
SPECIAL BHUNA	8.50	KORMA OR LAMB	8.20
Cooked with meat, chicken, prawns, onion, tomatoes and spicy herbs			
CHICKEN SHOBUZ		TIKKA SAAG PANEER	8.20
MASALA	8.20	Chicken or lamb tikka cooked with spinach, herbs, spices, topped off with Indian paneer cheese.	
Marinated chicken with blended fresh chillies, herbs and spices			
CHICKEN MULTANI	8.20	CHICKEN MAKHONI	8.20
chicken tikka cooked with onions, peppers, yoghurt and spices			
CHILLI CHICKEN		TANDOORI KING	
ROGAN	8.20	PRAWN MASALA	10.90
Cooked with onion, fresh chillies, tomatoes and spices.			

TRADITIONAL DISHES

KORMA (very mild)		METHI (medium)	
Cooked with cream & coconut in a very mild sauce			
BHUNA (medium)		ROGAN JOSH (medium)	
With herbs, spices and tomatoes in a thick sauce			
DOPIAZA (medium)		CHANA (medium)	
Roast onions, tomatoes and peppers			
DHANSAK (medium)		MADRAS (hot)	
Sweet and sour with pineapple and lentils			
SAAG (medium)		VINDALOO (very hot)	
Tomatoes, garlic and spinach			

DELICIOUS MOUTH WATERING CURRIES AVAILABLE IN EITHER:

CHICKEN	7.20	TIKKA	8.20
LAMB	7.50	KING PRAWN	9.50
PRAWN	7.50	VEGETABLES	6.90

THE VINE SPECIALS

BANGALORE PAL		HANDI (chicken or lamb)	8.20
CHICKEN	8.20	This is a traditional Punjabi dish, cooked with garlic, ginger, bay leaf, and green peppers in a spicy garlic & ginger sauce.	
Roasted chicken bites cooked with grilled onions, tomatoes & green chillies.			
NONI (chicken or lamb)	8.20	HARIYALI (chicken or lamb)	8.20
Cooked with Indian cheese, roasted onions and green peppers in medium spices garnished with coriander and topped off with cheddar cheese.			
BENGAL BAHAR	8.20	MURG CHARGA	8.20
(chicken or lamb)			
A traditional Bangladeshi dish cooked with roasted potatoes, bullet chillies, green peppers in a spicy sauce.			
NORTH INDIAN		AKBORI SIZZLER	9.50
GARLIC CHILLI	8.20	Chicken and lamb tikka dried, pan fried with onions, peppers, mushrooms and garlic pickles.	
Hot and spicy, steam cooked in a hot chilli and garlic sauce, garnished with coriander.			
MACHLI BHUNA	8.50	CHICKEN CAPACILLA	8.20
Fish seasoned in spices, fried and cooked with chef's selected herbs.			
MACHLI JALFREZI	8.50	CHICKEN TIKKA STRIPS	8.20
Cooked with onions, green peppers, topped off with crushed green chillies and tomatoes.			
		MURGI MOUCHAK	8.20
		Barbeque chicken blended with selective spices including honey, mango, and ginger, giving its hot and sweet taste.	
		JAL JHINGA	8.20
		(chicken or lamb)	
		Garnished with garlic, chillies, tomatoes, fenugreek leaves and caramelized onions.	

CHEF'S SPECIALITIES

ADRAKI (chicken or lamb)	8.20	BABURCHI (chicken or lamb)	8.20
Cooked with onions, tomatoes and fresh fried ginger			
SIZZLER (chicken or lamb)	8.20	SATKORA (chicken or lamb)	8.20
Sizzled with onions, peppers and tomatoes			
Onion, tomato, fresh coriander and little red bullet chillies			
Bangladeshi popular citric dish - recommended by the chef!			

SIGNATURE DISHES

KHALA (chicken or lamb)	9.50	JAFLONGI (chicken or lamb)	9.50
A mouthwatering dish cooked with garlic, ginger, caramelised onions and a hint of chilli in chef's special sauce. Slightly hot.			
CHICKEN SAAG		TANDOORI MURGHI	
LAZEEZ	9.50	MASALA	9.50
Diced marinated chicken cooked in a medium sauce with spinach then topped with melted cheese.			
JAIPURI (chicken or lamb)	9.50	Quarter tandoori chicken, on the bone, in a bhunafied sauce with minced meat, selected herbs, spices and boiled egg.	
A classic from the Indian city of Jaipur! Diced chicken or lamb cooked with mushrooms, selected herbs and spices and a touch of tomato ketchup in chef's special sauce.			
APNA (chicken or lamb)	9.50	A homestyle dish cooked with fenugreek, bayleaf, cinnamon, garlic, chatt masala and a touch of chilli for a mouthwatering authentic dish.	

OUR 100 SEATER RESTAURANT IS THE IDEAL LOCATION FOR PARTIES, MEETINGS, WEDDINGS ETC. WE CAN CATER AND HOST YOUR EVENTS AT COMPETITIVE RATES.