

## STARTER

<b>1</b>	<b>Salmon Tikka</b> .....	<b>£4.50</b>
	<i>Lightly spiced fillet cooked in our tandoor oven</i>	
<b>2</b>	<b>Jinga Prajapati</b> .....	<b>£4.50</b>
	<i>King prawn marinated in special sauce &amp; fried</i>	
<b>3</b>	<b>Jinga Suka</b> .....	<b>£4.50</b>
	<i>Barbequed jumbo prawns served in sweet &amp; sour sauce</i>	
<b>4</b>	<b>Murgh Bora</b> .....	<b>£3.20</b>
	<i>Spiced chicken minced stuffed in green peppers</i>	
	<b>Chicken Tikka</b> .....	<b>£3.30</b>
	<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven</i>	
	<b>Paneer Pakora</b> .....	<b>£3.30</b>
	<i>Home made cheese stuffed with mint &amp; fennel, then deep fried in light crispy batter</i>	
	<b>Sheek Kebab</b> .....	<b>£2.95</b>
	<i>Spiced minced lamb grilled in our tandoor oven</i>	
	<b>Volsham Special Kebab</b> .....	<b>£4.20</b>
	<i>The traditional sheek of minced lamb, combined with coriander, green &amp; red capsicums &amp; cheese to create a most exquisitely flavoured of all kebabs</i>	
	<b>Murgh Shaslick</b> .....	<b>£3.60</b>
	<i>Barbequed with tomatoes, onion &amp; green pepper. Skewers of tikka chicken breast, grilled with pepper, tomatoes &amp; onions marinated in ginger, garlic, lemon &amp; spices. Full of flavour</i>	
	<b>Stuffed Tomato</b> .....	<b>£4.30</b>
	<i>Succulent tomatoes stuffed with a deluxe of dhingri mushrooms, cheese and served on a bed of cream green spinach sauce</i>	
	<b>Anorosh Ke Chingri</b> .....	<b>£3.25</b>
	<i>Prawns &amp; pineapple, lightly spiced and served on deep fried puree</i>	
	<b>Prawn Puree</b> .....	<b>£3.20</b>
	<i>Prawns cooked with spices and served on unleavened bread (also available meat puree &amp; vegetable puree)</i>	
	<b>King Prawn Puree</b> .....	<b>£4.50</b>
	<i>Chopped king prawn lightly spiced minced, chicken &amp; lamb tikka, cooked in our tandoor oven</i>	
	<b>Chicken Chat</b> .....	<b>£3.25</b>
	<i>Cubes on chicken, onions &amp; cucumber mixed with special 'chat masala' spice</i>	
	<b>Aloo Chat</b> .....	<b>£3.25</b>
	<i>Diced potatoes, onion &amp; cucumber mixed with special 'chat masala' spice</i>	
	<b>King Prawn Corn</b> .....	<b>£4.70</b>
	<i>Cooked in the tandoori oven served with sweet corn with chef's special spices</i>	
	<b>Meat Tikka</b> .....	<b>£3.30</b>
	<i>Barbequed marinated lamb</i>	
	<b>Lamb Chop</b> .....	<b>£5.50</b>
	<i>Tender lamb chop marinated in our special tandoori sauce and grilled in the tandoori clay oven</i>	
	<b>Duck Tikka</b> .....	<b>£4.20</b>
	<i>Lightly spiced marinated in yoghurt and then cooked in our tandoor oven</i>	
	<b>Tandoori King Prawn</b> .....	<b>£5.20</b>
	<i>Large freshwater king prawn, marinated in a refreshing blend of lemon juice, ajwain &amp; green cardamom and grilled in the tandoor</i>	
	<b>Onion Bhaji</b> .....	<b>£2.50</b>
	<i>The worlds famous snake of crisp, spicy onion in gram flour batter, fried until golden brown</i>	
	<b>Samosa</b> .....	<b>£3.35</b>
	<i>A spicy, deep fried pastry with a choice of meat or vegetable fillings</i>	
	<b>Tandoori Chicken</b> .....	<b>£3.30</b>
	<i>Quarter spring chicken, marinated in herbs &amp; light spices and cooked in our tandoor oven</i>	

## TANDOORI DISHES (Main Course)

	<b>Chicken or Lamb Tikka</b> .....	<b>£5.95</b>
	<i>Boneless pieces of chicken or lamb marinated in yoghurt &amp; spices, cooked in our tandoor</i>	
	<b>Tandoori Chicken</b> .....	<b>£6.20</b>
	<i>Half spring chicken on the bone marinated in yoghurt &amp; spices, cooked in our tandoor</i>	
	<b>Tandoori Mixed Grill</b> .....	<b>£7.50</b>
	<i>Consists of pieces of chicken &amp; lamb tikka, sheek kebab, tandoori chicken &amp; nan bread</i>	
	<b>Duck Tikka</b> .....	<b>£6.20</b>
	<i>Boneless pieces of duck breast marinated in yoghurt &amp; spices, cooked in our tandoor</i>	
	<b>Tandoori Sheek Kebab</b> .....	<b>£6.50</b>
	<i>Minced lamb pungently spiced and cooked in our tandoor oven</i>	
	<b>Tandoori King Prawn</b> .....	<b>£9.80</b>
	<i>Three large king prawns marinated in yoghurt &amp; spices before being cooked in our tandoor oven</i>	
	<b>Murug Shashlic</b> .....	<b>£6.75</b>
	<i>Skewers of tikka chicken breast, grilled with pepper, tomatoes &amp; onions marinated in ginger, garlic, lemon &amp; spices. Full of flavour</i>	
	<b>King Prawn Jafrani</b> .....	<b>£10.45</b>
	<i>Tandoori king prawns topped with chef's home made sweet &amp; sour sauce</i>	
	<b>Salmon Ka Tikka</b> .....	<b>£8.95</b>
	<i>Tender pieces of salmon marinated in yoghurt &amp; the combined with various spices. Cooked in tandoor oven</i>	
	<b>Xcuti Chicken</b> .....	<b>£7.50</b>
	<i>Sliced whole breasted chicken, with a creamy sauce blended from mixed fruits &amp; mango chutney. Topped with whole coconut</i>	
	<b>Chicken or Lamb Tikka Mossola</b> .....	<b>£6.50</b>
	<i>Pieces of chicken or lamb cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream</i>	
	<b>Duck Tikka Mossola</b> .....	<b>£6.95</b>
	<i>Pieces of duck breast filets cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream</i>	
	<b>Peshwari Chicken or Lamb</b> .....	<b>£6.95</b>
	<i>Marinated chicken or lamb tikka combined with fresh onion &amp; green pepper then cooked with special masala sauce, ground almond, herbs &amp; cream</i>	
	<b>Chicken Tikka Chom Chom</b> .....	<b>£7.50</b>
	<i>A unique dish of bite sized pieces of chicken tikka, cooked in fresh mango pulp, ground almond &amp; fresh cream. A smooth &amp; mild sauce</i>	
	<b>Chicken or Lamb Tikka Lazzat</b> .....	<b>£7.50</b>
	<i>Sliced pieces of grill chicken or lamb, sizzled in a mild creamy sauce with mixed fruits. A mouth watering combination make this dish an alternative to your traditional flavours</i>	
	<b>Shahi Chicken or Lamb</b> .....	<b>£6.95</b>
	<i>Tender pieces of marinated chicken or lamb, cooked in a mild creamy sauce with coconut cream</i>	
	<b>Chicken or Lamb Tikka Passanda</b> .....	<b>£6.40</b>
	<i>Cooked with ground almond in a creamy sauce, sprinkled with ground pistachio</i>	
	<b>Butter Chicken or Lamb</b> .....	<b>£6.40</b>
	<i>Cooked in a rich sauce or butter, with the use of ground almond &amp; cream</i>	
	<b>Kurma</b> .....	<b>£4.95</b>
	<i>Available in chicken, meat or prawns. A delicate preparation of cream, yoghurt &amp; coconut powder. Sweet &amp; tasty</i>	
	<b>King Prawn Kurma</b> .....	<b>£9.50</b>
	<i>Fresh water Bangladeshi king prawns in a sweet sauce flavoured with cream, yoghurt &amp; coconut powder</i>	
	<b>Tandoori King Prawn Masala</b> .....	<b>£7.50</b>
	<i>King prawns cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed in cream</i>	

## COLLECTION OF MILD DISHES

## CHEF'S RECOMMENDATIONS

	<b>King Prawn Nawabi</b> .....	<b>£9.95</b>
	<i>Whole Bangladeshi king prawn fragrances in garlic, ginger, onions &amp; tomatoes. A medium strength curry, bursting with aroma</i>	
	<b>King Prawn Sizzler</b> .....	<b>£9.95</b>
	<i>Chopped king prawns, added to chunky pieces of onion &amp; mixed peppers, topped with coriander. A medium strength dish</i>	
	<b>Tandoori King Prawn Rani</b> .....	<b>£9.95</b>
	<i>King prawns cooked in our tandoor oven, combined with mincemeat, spinach, onion, special herbs &amp; garlic. A medium strength &amp; medium dry sauce</i>	
	<b>Volsharn Masli Masala</b> .....	<b>£9.95</b>
	<i>Salmon steak fried and then put in a delicately prepared, medium strength sauce</i>	
	<b>Hundi Chicken</b> .....	<b>£6.95</b>
	<i>Half spring chicken on the bone, marinated and cooked in our tandoor oven. Then simmered in a mixed blend of spices with chunky onions in a spicy sauce</i>	
	<b>Chicken or Lamb Darjiling</b> .....	<b>£6.95</b>
	<i>Sliced chicken or lamb cooked in a bhuna style sauce with spinach, spring onion &amp; melted cheese on top. Medium in strength.</i>	
	<b>Napali Kori Chicken or Lamb</b> .....	<b>£6.95</b>
	<i>Chefs special recipe, medium in strength with generous use of green, yellow, red pepper &amp; chunky onion slices</i>	
	<b>Gust Bhuna</b> .....	<b>£6.50</b>
	<i>Steak style lamb, in a thick sauce. Medium hot, cooked with a variety of peppers</i>	
	<b>Lamb Khurzi</b> .....	<b>£6.50</b>
	<i>Sliced of lamb cooked with fresh mince &amp; a boiled egg, in a medium strength moist sauce, with fresh herbs &amp; spices</i>	
	<b>Bombay Chicken</b> .....	<b>£6.50</b>
	<i>A popular South Indian dish, common to local. Tender pieces of chicken, cooked in a fairly hot sauce with potatoes &amp; a boiled egg</i>	
	<b>Chicken Tikka Mochomon</b> .....	<b>£6.95</b>
	<i>Also available in lamb, pieces of grilled chicken or lamb cooked in a medium to fairly hot sauce, added with freshly cut green beans</i>	
	<b>Manchurian Chicken or Lamb Tikka</b> .....	<b>£6.95</b>
	<i>Sliced pieces of marinated chicken or lamb cooked in a thick rich sweet &amp; sour sauce</i>	
	<b>Chicken or Lamb Tikka Haripuri</b> .....	<b>£6.95</b>
	<i>Cooked with chefs home made spices, medium in strength, garnished with mushrooms</i>	
	<b>Chicken or Lamb Tikka Naga</b> .....	<b>£6.95</b>
	<i>A real vindaloo alternative. A very strong flavoured curry, cooked in a traditional Bangladeshi naga chilli paste</i>	
	<b>Garlic Chicken or Lamb Tikka</b> .....	<b>£6.95</b>
	<i>Pieces of chicken or meat cooked in chefs own recipe, strong flavoured with garlic</i>	
	<b>Garlic Chilli Chicken</b> .....	<b>£6.95</b>
	<i>Barbequed pieces of chicken, cooked in a fresh garlic &amp; chilli sauce with coriander &amp; crisp red chilli</i>	
	<b>Chicken or Lamb Tikka Rezala</b> .....	<b>£6.95</b>
	<i>Marinated &amp; cooked in a rich sauce with green chillies &amp; yoghurt, then topped with coriander &amp; onions</i>	
	<b>Chicken or Lamb Tikka Kori</b> .....	<b>£5.95</b>
	<i>Pieces of chicken or meat cooked with extra tomatoes, green pepper &amp; medium spices</i>	
	<b>Chicken or Lamb Tikka Bakra</b> .....	<b>£6.95</b>
	<i>Grilled chicken or lamb cooked in a thick onion &amp; pepper gravy, with a touch of garam massala an Indian spice, Medium in strength</i>	
	<b>Methiwalla Murug</b> .....	<b>£6.50</b>
	<i>Flavoured methi leaves, chicken or lamb</i>	
	<b>Murgh Shashlik Mosola</b> .....	<b>£6.50</b>
	<i>Medium or hot, pieces of chicken breast, barbequed with tomatoes, onions &amp; green peppers, cooked in our special spiced sauce</i>	
	<b>Chicken Sali</b> .....	<b>£6.50</b>
	<i>A popular dish from the east or Bengal, garnished with garlic, onions, ginger &amp; tomato, topped with crispy potato</i>	
	<b>Lamb Shank</b> .....	<b>£9.95</b>
	<i>A must! pieces of lamb shank cooked in a unique blend of our chef's special spices, garnished with finely sliced green &amp; red capsicum &amp; crushed coriander</i>	

## BIRIANI DISHES

**A mixture of rice and light spices served with a vegetable curry on the side**

<b>Chicken/Meat/Prawn Biriani</b> .....	<b>£5.95</b>
<b>Chicken or Lamb Tikka Biriani</b> .....	<b>£6.95</b>
<b>Duck Tikka Biriani</b> .....	<b>£7.50</b>
<b>King Prawn Biriani</b> .....	<b>£8.30</b>
<b>Volsharn Special Biriani</b> .....	<b>£7.50</b>
<i>Chicken Meat or Prawn</i>	

## BALTI DISHES

**(includes plain nan bread)**  
**Medium hot slightly sour dish cooked with tamarind sauce**

<b>Balti Chicken/Meat/Prawn</b> .....	<b>£5.90</b>
<b>Balti Chicken Tikka Lamb Tikka</b> .....	<b>£6.90</b>
<b>Balti King Prawn</b> .....	<b>£8.50</b>
<b>Vegetable Balti</b> .....	<b>£5.20</b>
<b>Balti Supreme</b> .....	<b>£6.95</b>

## TRADITIONAL DISHES

**(available in meat, chicken or prawns)**

<b>Curry</b> .....	<b>£3.95</b>
<i>A simple medium spiced dish</i>	
<b>Madras</b> .....	<b>£3.95</b>
<i>Cooked in a fairly hot and spicy sauce with a touch of lime</i>	
<b>Vindaloo</b> .....	<b>£3.95</b>
<i>Very hot curry cooked in a spicy sauce with potatoes</i>	
<b>Bhuna</b> .....	<b>£3.95</b>
<i>Medium strength, blended with spicy, tomato, onion &amp; coriander</i>	
<b>Ceylon</b> .....	<b>£3.95</b>
<i>A fairly hot curry cooked with coconut</i>	
<b>Mushroom</b> .....	<b>£3.95</b>
<i>A medium strength curry with mushroom</i>	
<b>Sag</b> .....	<b>£3.95</b>
<i>A medium strength spinach dish</i>	
<b>Rogan</b> .....	<b>£3.95</b>
<i>Medium strength with lots of tomatoes, onion &amp; fresh herbs</i>	
<b>Dansak</b> .....	<b>£3.95</b>
<i>A sweet, sour and fairly spicy dish, cooked with lentils</i>	
<b>Patia</b> .....	<b>£3.95</b>
<i>Sweet, sour and fairly hot dish</i>	
<b>Jalfrazi</b> .....	<b>£3.95</b>
<i>Tampered with fresh green garlic, chopped onion &amp; peppers, cooked in a medium hot sauce</i>	
<b>Vegetable Kurma</b> .....	<b>£3.95</b>
<i>Very mild dish cooked in a rich sauce of almonds, coconut &amp; fresh cream</i>	
<b>Vegetable Masala</b> .....	<b>£3.95</b>
<i>Indian style stew. Mild flavour</i>	
<b>Mixed Vegetable Curry</b> .....	<b>£3.95</b>
<i>Mix vegetable with peppers &amp; onion in a medium strength sauce</i>	
<b>Vegetable Biriani</b> .....	<b>£4.95</b>
<i>A simple curry, full of fresh Indian flavours</i>	
	<b>The above dishes are also available in</b>
<b>Chicken, Lamb or Prawn</b> .....	<b>£5.50</b>
	<b>The above dishes are also available in</b>
<b>Chicken Tikka or Lamb Tikka</b> .....	<b>£6.40</b>
	<b>The above dishes are also available in</b>
<b>Duck Tikka</b> .....	<b>£6.95</b>
	<b>The above dishes are also available in</b>
<b>King Prawn</b> .....	<b>£8.50</b>



## VEGETABLE SIDE DISH

(lightly spiced)

Sag Paneer ..... <i>(spinach and cheese)</i>	£2.60
Motor Paneer ..... <i>(peas and cheese)</i>	£2.60
Broccoli Bhajee .....	£2.60
Courgette Bhajee .....	£2.60
Bombay Potato.....	£2.60
Shag Aloo ..... <i>(spinach and potato)</i>	£2.60
Chana Aloo ..... <i>(potato and chick peas)</i>	£2.60
Aloo Gobi ..... <i>(potato and cauliflower)</i>	£2.60
Sag Bhaji.....	£2.60
Tarka Dall ..... <i>(lentils)</i>	£2.60
Mix Vegetable Curry.....	£2.60
Vegetable Bhajee ..... <i>(dry mixed vegetable)</i>	£2.60
Cauliflower Bhajee.....	£2.60
Chana Masala..... <i>(Chick peas)</i>	£2.60
Brinjal Bhajee ..... <i>(aubergine)</i>	£2.60
Bindi Bhajee ..... <i>(lady's finger okra)</i>	£2.60
Onion Bhajee .....	£2.60
Garlic Mushroom Bhajee.....	£2.80
Sylhety Bhajee ..... <i>(potato carrots, green pepper spicy green chilli cooked with hot spice)</i>	£2.80
Malai Begun ..... <i>(fresh aubergine cooked in spices &amp; fresh cream)</i>	£2.80

## RICE

Plain boiled rice .....	£1.80
Pilau Rice .....	£2.00
Vegetable Fried Rice .....	£2.40
Mushroom Fried Rice .....	£2.40
Keema Rice (minced meat).....	2.40
Special Fried Rice ..... <i>(egg and peas)</i>	2.40
Coconut Rice .....	2.40
Onion Rice .....	2.40
Lemon Rice .....	2.40
Garlic Rice .....	2.40
Shahi Rice .....	2.40



## TANDOORI NAN BREAD

Plain Nan .....	1.80
Peshwari Nan ..... <i>(coconut and almonds)</i>	2.20
Garlic Nan .....	2.20
Stuffed Kulcha Nan .....	2.20
Garlic and Coriander Nan .....	2.20
Garlic Chilli Nan .....	2.20
Chilli Cheese Nan .....	2.20
Keema Nan (minced meat) .....	2.20

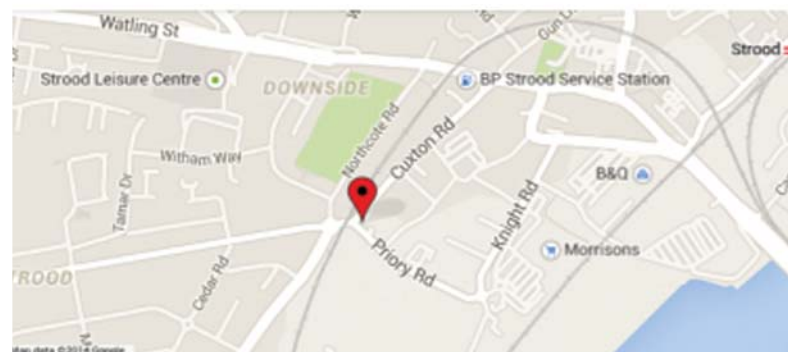
## SUNDRIES

Plain Poppadom .....	0.60
Spicy Poppadom .....	0.75
Chapati .....	1.40
Tandoori Roti .....	1.50
Paratha .....	1.95
Stuffed Paratha ..... <i>(vegetable)</i>	2.40
Plain Raitha ..... <i>(home-made yoghurt)</i>	1.45
Cucumber Raitha ..... <i>(home-made yoghurt with chopped cucumber)</i>	1.80
Green Salad .....	1.80
Relishes (each) ..... <i>Mango chutney, mint sauce, onion salad &amp; all other home-made sauces and pickles.</i>	0.50
Chips .....	1.60



# Volsharn

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STROOD  
ME2 2BZ

CUSTOMER PARKING AT THE REAR  
OF THE RESTAURANT ACCESS  
THROUGH PRIORY ROAD

01634 294 918

### OPENING HOURS

Sunday-Thursday | 5:30 - 11:00  
Friday - Saturday | 5:30 - 11:30

### Lunch Time

Monday - Thursday | 12:00 - 2:00  
Closed on Friday Lunch Time



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