



Set Meals

A small variation of every item will be served

A For 2 Persons

Chicken Pakora, Duck Rolls, Shish Kebab, Garlic Monk Fish, Onion Bhaji

Chicken Tikka Massalla, South Indian Garlic Lamb, Aloo Blussi, Prawn Samber

Pilau Rice, Garlic Naan

Coffee & Mints

£34.50

B For 4 Persons

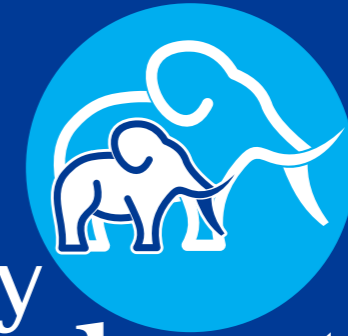
Samosas, Onion Bhaji, Shish Kebab, Hoppers, Chicken Pakora, Lamb Chops,

South Indian Murgh Balti, Murgh Tanger, Lamb Korai, King Prawn Tikka Massalla, Bombay Potatoes

Garlic Naan Bread and Pilau Rice

Coffee & Mints

£69.95



Baby
elephant

The home of Traditional Indian Cooking



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Restaurant Menu

Open 7 days a week



Starters

1. Onion Bhaji (V) £3.50
2. Meat Samosa £3.50
3. Sheek Kebab £3.50
4. Pakora (Chicken/Veg) (N) £3.50
5. Chicken Tikka £3.95
6. Chicken Chat £3.95
7. Hoppers £3.95
8. Prawn Et Puree £3.95
9. Mushroom Lollipop £3.50
10. Tandoori Chicken £3.95
11. Paneer Tiki £3.50
12. Garlic Special (Chicken or Mushroom) £3.95
13. Mixed Kebab £4.95

Pickles and Chutneys a choice of pickles and chutney from the tray
60p per person



Signature Starters Specials

- King Prawn Garlic Special** £7.50
Highly Recommended
King Prawn in Garlic and Special Spices
- Elephant Bar-B-Q** £7.50
Marinated Chops, Chicken Tikka, Sheesh Kebab and Duck Tikka
- Seafood Sizzler** £7.50
King Prawn, Tiger Prawns, Monk Fish, Green Peppers, Spring Onions with a touch of Chilli, marinated then grilled
- Duck Spring Rolls** £4.50
Pan fried strips of Duck Breast in Rice Pancakes
- Lamb Chops** £4.95
Marinated in whole spices, then barbecued in Tandoori
- Chilli Chicken Highly Recommended (N)** £4.95
Strips of Chicken stir fried in oriental spices
- Elephant Platter For 2 persons (N)** £12.95
Duck Rolls, Onion Bhaji, Chicken Pakora, Shish Kebab and Prawn Puri



Main Courses

Massala's

Massala dishes are marinated in spices from a family recipe then barbecued and served in a special sauce (Mild / Medium)

- Chicken Tikka (N) £8.95
Lamb Tikka (N) £8.95
Duck Tikka (N) £10.95
Jumbo King Prawn Tikka (N) £12.95

Royal Tandoori Sizzlers

From clay oven, served with salad a sauce of your taste

- Exotic Shashlik £12.50
Chicken Tikka £9.50
Lamb Tikka £9.50
Tandoori Chicken £9.50
Duck Tikka £10.95
Jumbo King Prawn £12.95
Tandoori Mix Grill £12.50

Popular Dishes

- Balti**
Prepared in metal pot with a blend of several Spices and Green Peppers, which make this dish very special
- Korai**
Dish cooked in sizzling metal pot, seasoned with Herbs and Spices
- Jalfrezi**
Fresh Green Chillies and Coriander cooked with Herbs - very HOT!
- Biriyani**
Served with Curry Sauce to your taste

Chicken £8.95 Lamb £8.95 Chicken Tikka £9.20
Prawn £8.95 Duck £10.95 King Prawn £12.95 Mix £10.95

Vegetarian option is available on any Main Course - £7.25 (N) Dish contains nuts

Please note: Our fish dishes may contain small bones.
Allergy Note: Our dishes may contain one or more of the following allergens: Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites. If in doubt please ask a member of staff



Signature Specials

- Murgh Tanger** £9.50
Chargrilled Chicken cooked in a hot, sweet and sour sauce. Combined with chunks of Onions and Green Peppers, lightly stir-fried in a special unique Taramind and Mango Sauce. The original international award-winning recipe
- Naga Naga - Chicken or Lamb** £9.50
Succulent Lamb or Chicken pieces cooked with special Naga Chilli Pickle, crushed Garlic, Cumin Seeds and Ground Mild Spices. A popular dish of Bangladeshi origin with hot and spicy flavours
- Southern Indian Garlic Chilli - Chicken or Lamb** £9.50
Highly Recommended
Marinated with Ground Spices, Crushed Garlic, Onion, Green Peppers and Fresh Chillies. The coated Meat Pieces are then cooked slowly into a medium sauce, to release unique flavours. garnished with Fresh Corriander and the finest Olive Oil. This unique creation is found in South of India
- Granny's Butter Chicken (N)** £9.50
Succulent Chicken off the bone, coated in a piquant Indian-style Yoghurt and Ground Spice Marinade, makes a perfect main course. Barbecued in traditional clay oven, cooked with Crushed Almonds, Dessicated Coconut, Fresh Cream and simmered gently in buttered sauce
- Chicken Ginger Zinger** £9.50
Tongue tingling Ginger and tangy citrus Macroptera Pickle combine to give a terrific flavour to prime tender Chicken pieces. A zesty concoction of Fresh Peppers, Onions and ripe Tomatoes. Medium yet refreshing
- South Indian Murghi Balti** £9.50
Tandoori Chicken (off the bone) with Minced Lamb, medium Balti Spices
- Balti Massalla (N)** £9.50
Chicken Tikka cooked in a metal pot with green peppers and spices in a creamy sauce
- Banjara Chicken** £9.50
Chicken or Lamb cooked with Fresh Ground Spices, Peppers and Red Chillies, fairly hot
- Exotic Garlic Massalla (N)** £9.50
Chicken tikka barbecued then cooked in a garlic massala sauce, served medium
- Garlic Prawn Special** £9.50
Flash fried with Garlic and cooked with fresh chillies, corriander and onions in a Bhuna style (HOT)
- Blussi** £9.50
Highly Recommended
A sweet and hot sauce cooked in coriander, herbs and green chillies (Medium/Hot) Chicken or Lamb
- Lamb Rara** £9.50
Lamb fried with spices, tomatoes and garnished with cheese
- Murghi Channa Dhal** £9.50
Chicken cooked with a combination of spices and Chaana Dhal (lentils), enhanced by the use of garlic and other essential spices
- Shaslik Korai Chicken** £12.50
Highly Recommended
marinated Chicken, green peppers, onions and tomato grilled together in the Tandoori and then transferred to a pan to cook with Chef's Special Sauce, then garnished with fresh corriander, ginger - spring onions.
- Bombay Makhni (N)** £10.50
Spiced Chicken Tikka with Mushrooms, flavoured with Brandy, served in a wok (medium)
- Benghal Haandi Special** £10.50
Chicken or Lamb marinated then cooked in Gravy with Babar Spices then topped with Fried Onions (Medium/Hot)

All signature dishes are available in Benghali fish £10.50. *Also Available on the Early Bird Special



Seafood Specials

- Goan Blussi Fish** £13.50
Monk Fish cooked in Fresh Mango Sauce with Green Chillies, Herbs and Coriander - to give a nice sweet and hot taste (Mild/medium/hot)
- Fish Jhol Special Highly Recommended** £13.50
Monk fish is cooked with speciality spices, accompanied with a prawn bhaji
- King Prawn Zaffroni** £12.95
Jumbo king prawns fried with spices, herbs, tomatoes and sauce
- South Indian Garlic King Prawn** £12.95
Jumbo king prawns marinated in ground spices, crushed garlic, onion, green peppers and fresh chillies, slow cooked in a medium sauce to release unique flavours. Garnished with fresh corriander and the finest olive oil. This unique creation is found in South of Indian.

Vegetable Side Dishes

- Bombay Potatoes £3.50
Mushroom Bhaji £3.50
Chana Bhaji £3.50
Saag Bhaji £3.50
Saag Paneer £3.50
Saag Aloo £3.50
Bindi Bhaji £3.50
Aloo Et Mattar Paneer £3.50
Mixed Vegetable Bhaji £3.50

Rices

- Chips £1.75
Boiled Rice £1.75
Plain Pilau £2.25
Egg Pilau £2.45
Kashmere Pilau £2.45
Keema Pilau £2.45
Mushroom Pilau £2.45
Vegetable Pilau £2.45

Breads

- Garlic Naan £2.95
Peshwari Naan (N) £2.95
Cheese Naan £2.95
Plain Naan £2.45
- Puri Bread £0.75
Chapati £0.95
Garlic Et Corriander Paratha £2.95
Papadum (Plain/Spiced) £0.60