

BIRYANI DISHES

Served with a side of vegetable curry

SPECIAL BIRYANI	16.95
Meat, chicken & prawn with omelette on top	
CHICKEN BIRYANI	15.95
LAMB BIRYANI	15.95
BEEF BIRYANI	15.95
VEGETABLE BIRYANI	13.95
MUSHROOM BIRYANI	13.95
PRAWN BIRYANI	15.95
CHICKEN TIKKA BIRYANI	15.95
KING PRAWN BIRYANI	17.95
LAMB SHANK BIRYANI	21.95
Lamb shank slow cooked with chef's special spice served with curry sauce	

TANDOORI DISHES

Served dry with salad

HALF TANDOORI CHICKEN	11.95
CHICKEN TIKKA	13.95
LAMB TIKKA	14.95
TANDOORI MIXED GRILL	19.95
Served with a naan	
TANDOORI SHASHLICK	CHICKEN 14.95 LAMB 15.95
KING PRAWN SHASHLICK	18.95
Marinated & grilled in our tandoor on a skewer with onions, capsicum & tomatoes	



BALTI CUISINE

CHICKEN BALTI	14.95
LAMB BALTI	15.95
KING PRAWN BALTI	17.95
CHICKEN OR LAMB SPINACH BALTI	15.95
MIXED VEGETABLE BALTI	13.95
EXOTIC BALTI	16.95
Chicken, Lamb, Prawn & Mushrooms	

VEGETABLE DISHES

Perfect as an accompaniment or as a main meal

SAG ALOO	SIDE 5.95	MAIN 11.95
Spinach & potatoes		
ALOO GOBI	SIDE 5.95	MAIN 11.95
Potatoes cooked with cauliflower florets, tomatoes & spices		
CHANA ALOO CHAT	SIDE 5.95	MAIN 11.95
Chickpeas & potatoes		
PALAK PANEER	SIDE 5.95	MAIN 11.95
Spinach with Indian cheese		
TARKA DAAL	SIDE 5.95	MAIN 11.95
A chana daal & red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies		
BOMBAY ALOO	SIDE 5.95	MAIN 11.95
Sauteed hot potato		
MUSHROOM BHAJI	SIDE 5.95	MAIN 11.95
GARLIC MUSHROOM	SIDE 5.95	MAIN 11.95
GREEN SALAD		3.50

RICE	
STEAMED BASMATI RICE	3.95
PILAU RICE	4.95
LEMON RICE	5.95
EGG FRIED RICE	5.95
KEEMA FRIED RICE	5.95
With minced meat	
MUSHROOM AND JEERA RICE	5.95
Aromatic & sumptuous, the finest fragrant rice	
COCONUT RICE	5.95
Sweet scented with the flavour of coconut	

BREADS

Our breads are nutritious & delicious. We relish the challenge of making superb bread & our traditionally made breads are outstanding

PLAIN NAAN	4.95
Buttered leavened bread	
PESHWARI NAAN	6.50
Nuts, sultanas & coconut	
GARLIC NAAN	5.95
KEEMA NAAN	6.50
Stuffed with spiced minced meat	
TANDOORI ROTI	3.95
Wholewheat unleavened bread	
PURI	1.95
Fried bread	



ENGLISH DISHES

CHICKEN NUGGETS with Chips & Salad	10.95
FRIED CHICKEN with Chips & Salad	10.95
OMELETTE with Chips & Salad	10.95
Choice of chicken, prawn, mushroom or spinach	
CHIPS	3.50

CHRISTMAS DAY

Papadoms & Chutneys | Any Starter
Any Main Dish | Rice or Naan
Indian Dessert
Gulab Jamun with Ice Cream

BOOKINGS NOW
BEING TAKEN

Times Available:
12pm-3pm | 3:30pm-6pm | 6:30pm-9pm

£49.95 PER PERSON
(Children may order from our regular menu)



THREE ELEPHANTS
FINEST INDIAN CUISINE

À LA CARTE MENU



THREE ELEPHANTS

FINEST INDIAN CUISINE

It is our pleasure to wish you the very warmest of welcomes to our restaurant.

If there is a favourite dish which is not listed on our menu, please let us know and we will try our best to create it to your expectations.

Some of our dishes will contain nuts and other allergens. Please speak to a member of staff if you require any particular preparation of your food.

If we can do anything to make your experience perfect, don't hesitate to ask. Enjoy your meal!

Add an extra ingredient to your dish for £1 extra. Mushroom, Spinach, Chickpeas etc



PAPPADAM & CHUTNEY

PAPPADAM	1.20
MASALA PAPPADAM	1.20
HOUSE SPECIAL RED SAUCE	1.50
TRAY OF CHUTNEYS	4.95
Mint sauce, mango chutney, mixed pickle, onion salad & coconut	
CHUTNEY (EACH)	1.00

STARTERS

TIKKA PLATTER	6.95
A mixture of tasty starters, chicken tikka, lamb tikka & paneer tikka	
HARA TIKKA CHICKEN	6.95
Chicken marinated in a green herb sauce, grilled in the tandoor	
TANDOORI MIXED PLATTER (FOR 2)	12.95
Consists of hara tikka, lamb tikka, sheek kebab & paneer tikka	
VEGETABLE PLATTER (FOR 2)	10.95
Paneer tikka, vegetable samosa & onion bhaji	
ONION BHAJIS	5.95
World famous snack of crisp onions deep fried in a coating of gram flour batter. Served with mint sauce	
SAMOSAS (MEAT OR VEGETABLE)	5.95
Served with tamarind chutney	
SHEEK KEBAB	6.95
Minced lamb rolls chargrilled	
PRAWN PURI	6.95
Spicy prawn wrapped in a puri bread	
JHINGA PURI	7.95
Spicy king prawn wrapped in a puri bread	
CHICKEN OR LAMB TIKKA	6.95
Boneless cubes of chicken or lamb marinated with yoghurt & spices, grilled on charcoal	
DUCK TIKKA	7.95
Cubes of duck marinated with yoghurt & spices, grilled on charcoal	
GARLIC KING PRAWNS	8.95
Served in a spicy garlic sauce	
CHICKEN TIKKA PAKORA	6.95
Sliced chicken tikka dipped in special sauce & deep fried	
CHILLI PANEER	6.95
Cheese sautéed with onions, capsicum & green chillies	
CHICKEN CHAT	6.95
Chicken, sweet & sour cooked with chat masala sauce	
PANEER TIKKA	6.95
Cubes of Indian cheese marinated with yoghurt & spices, grilled on charcoal	

TANDOORI SIZZLERS

LAMB CHOPS	STARTER 7.95	MAIN 16.95
Lamb chops marinated in strong mustard oil, ginger & garlic then skewered & roasted to perfection		
SALMON TIKKA	STARTER 8.95	MAIN 16.95
Prime cubes of salmon matured in a mildly spiced marinade of dill, ginger & a trace of mustard		
TANDOORI K.PRAWN	STARTER 7.95	MAIN 17.95
Marinated king prawn baked in our tandoor oven		
SHASHLICK BHAHAR	15.95	
Marinated lamb or chicken cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce		



CHEF'S SPECIALS

These delightful speciality dishes are the hallmark dishes of our chefs, who have journeyed here from different culinary regions of India. Their specialist touch is borne from years of experience & each dish bears their signature taste. If you truly want to try something original, choose your delicacy

PASANDA	CHICKEN 14.95	LAMB 15.95
Chicken or lamb tikka braised in an almond flavoured yoghurt sauce. Great with naan		
BHUNA BAHGAR	CHICKEN 14.95	LAMB 15.95
Boneless pieces of chicken or lamb tikka, fresh button mushrooms stir-fried with cumin, ginger & garlic		
BHUNA MANGSHO	15.95	
Beef curry made with sirloin steak, slowly cooked in a smooth, rich, spicy, thick sauce		
GREEN CHICKEN CURRY FROM GOA	15.95	
Boneless pieces of chicken made with freshly pureed coriander, tamarind, mint, green chillies & other herbs		
SHATKORA	CHICKEN 14.95	LAMB 15.95
Boneless pieces of chicken or lamb tikka cooked in a sauce flavoured with a special citrus fruit only found in Bangladesh		
HARYALI MURGH	15.95	
Chicken baked in a marinade of spinach, mint & pureed coriander. Served in a creamy sauce		
PUNJABI BUTTER CHICKEN	15.95	
Tikka chicken simmered in a creamy satin-smooth mild gravy		
NORTH INDIAN GARLIC CHILLI	15.95	
Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions		
KEEMA MURGH KURZI	15.95	
Supreme chicken with minced meat, roasted with red chillies, served in a thick sauce		
SHATKORA KI MANGSHO	15.95	
Tender pieces of beef served in a medium spicy sauce flavoured with a special citrus fruit only found in Bangladesh. A real authentic dish		
KARAHI MANGSHO ALOO	15.95	
Tender pieces of beef stir-fried in a karahi dish with a spicy masala of garlic, onions & tomatoes. With a tempering of crushed coriander seeds & crispy red chillies, topped with potatoes		
SHAHZANI MURGH	15.95	
Diced chicken cooked in a mango flavoured creamy sauce. A mild dish		
NAGA WALA (CHICKEN OR LAMB)	15.95	
A hot dish made with aromatic naga chillies		
RANGELA KHANA	15.95	
Wildly flavoured Goan dish of chicken or lamb with fresh spinach simmered in medium hot sauce, with ginger & fenugreek leaves to add an aromatic taste		
LAMB SHANK	18.95	
Shank of lamb, firstly braised with spices & ground sesame seeds, then roasted. Served in a spicy sauce		
ANAR KALI BAHAR	15.95	
Chicken breast pieces cooked fairly mild with cream		
CHICKEN OR LAMB MAKHANI	15.95	
Chicken or lamb mildly spiced in butter & creamy sauce		
LAMB CHOPS DILRUBA	16.95	
Grilled tender lamb chops, cooked in a semi-dry sauce with selected spices, garlic & ginger		



SEAFOOD SPECIALS

TILAPIA BENGAL FISH	14.95
Fillets of fish pan fried in a spicy sauce	
SALMON KE-BHUNA	16.95
Marinated garlic salmon fillet, cooked in special bhuna sauce & spring onions	
TANDOORI K.PRAWN GARLIC CHILLI	18.95
Grilled king prawn cooked in special sauce with green chilli, a slightly hot taste with mushroom	
JHINGA CHINGRI FRY	18.95
Bangladeshi dish cooked with spinach, garlic, spring onions & fully shelled king prawns	
FRESHWATER KING PRAWN	19.95
Large king prawns cooked in chef's special sauce	
KING PRAWN SHASHLICK BHAHAR	18.95
Marinated king prawns cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce	
KING PRAWN SUMMERKAND	17.95
Fresh king prawns cooked in a creamy tomato & cashew gravy topped with cream	
TANDOORI SALMON	17.95
Salmon steak marinated in yoghurt, dill & spices, grilled in our tandoor oven and served with chargrilled pepper	

MASALA DISHES

CHICKEN TIKKA MASALA	13.95
LAMB TIKKA MASALA	14.95
Diced pieces of chicken or lamb tikka cooked in our special masala sauce	
KING PRAWN MASALA	16.95
CHICKEN TIKKA REJELLA	14.95
Mild dish with coconut & cream	
VEGETABLE MASALA	12.95
CHICKEN CHILLI MASALA	14.95
Creamy sauce, a touch of spices & herbs with fresh chillies	

CLASSIC CURRY DISHES

Choose from the following Meat, Seafood or Veg options

CHICKEN - 12.95 | LAMB - 14.95 | BEEF - 14.95

DUCK - 15.95 | PANEER - 13.95 | FISH - 14.95

PRAWN - 14.95 | KING PRAWN - 16.95 | VEG - 13.95

CURRY

Medium dish, cooked with onions, dozens of spices, herbs and a touch of garlic and ginger

MADRAS

A very popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and tomato puree to a fairly hot strength

VINDALOO

Fabulously hot to taste. Black pepper, lemon, ginger and chilli qualify this as a deliciously extravagant hot dish

KURMA (N)

Dipped and washed in milk and cooked very mildly in a rich sauce with plenty of butter and cream

ROGAN JOSH

A medium dish spiced with herbs and garnished with fried tomatoes and onions, a most tasteful dish

BHUNA

Thoroughly garnished with onions, peppers, tomatoes and selected spices, extensively treated to provide a medium strength dish

PATHIA

A sweet, sour and hot tasting dish prepared with garlic, red chilli, onions, peppers and a large quantity of tomato puree

DUPIAZA

A maximum quantity of diced onions both seasoned and fresh, applied with dozens of spices to produce a medium hot taste

DHANSAK

A medium hot curry cooked with lentils. A delicious sweet and sour taste in a thick creamy sauce

SAAG

A medium-strength dish cooked using fresh spinach, applied with a large amount of spices in a thick sauce

JALFREZI

A popular dish cooked in a hot curry sauce with fresh green chillies, onions and green peppers

KARAHI

A medium-strength traditional dish cooked in a richly spiced sauce with green peppers, tomatoes and onions

