

TABLE MENU

Please note that some of our dishes contain nuts including peeanuts, nut oil, gluten and dairy. Due to these dishes bieng cooked in the same kitchen we are unable to guarantee that some cross contamination has not occurred. For this reason we are unable to prepare any food which is 100% nut (including peanut) free.

- WINE LIST -

| · CHAMPAGNE & SPARKLING WINE · | · RED WINE SELECTION · | | |
|--|---|--|--|
| 1. Moet & Chandon Brut Imperial Champagne | 8. Primitivo Puglia, Italy | | |
| A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints. | Velvety, ripe blackberry and plum fruit with a touch of vanilla spice. Primitive is a native grape of southern Italy. | | |
| £59.95 | £30.95 | | |
| 2. Prosecco, Italy | 9. Shiraz | | |
| Made from 100% Prosecco grown in the veneto region of North-East Italy with its particularly mild climate. Fine, persistent, soft fizz | Forest fruits such as blackberries dominate the fruit-packed palate. | | |
| surrounds the typical fruit spectrum of apple and pear with a hint of peach. | BY GLASS£6.95 | | |
| £32.95 | 10. Merlot | | |
| · White Wine · | Ripe blackberry aromas and a subtle underlay of OAS with bright, ripe berry flavours and smooth tannins. | | |
| 3. Chenin Blanc | £27.95 | | |
| | BY GLASS£6.95 | | |
| South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well balanced. | 11. Malbec | | |
| £28.95 | Plenty of ripe, soft berry fruit flavours with the usual pinch of spice | | |
| BY GLASS | associated with Malbec as well as cinnamon and vanilla notes from son | | |
| 4. Sauvignon Blanc | brief oak ageing. £29.95 | | |
| Classic gooseberry flavours enhanced by cool climate, tantalizing, crisp | 12. Don Jacobo Rioja | | |
| style. | A traditional red Rioja very much in Bodegas Corral's style, matured for | | |
| £28.95 | a minimum of 12 months in oak followed by at least a year in bottle | | |
| BY GLASS | before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. | | |
| 5. Pinot Grigio, Italy | £32.95 | | |
| Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy. | · House Wine Selection · | | |
| £29.95 | 12 WHITE | | |
| By Glass | 13. White£24.95 14. Red£24.95 | | |
| 6. Chardonnay | | | |
| The grapes for this fresh, lemony Chardonnay are fermented and matured | · Wine By The Glass · | | |
| in stainless steel with no oak contact. The aim is to retain the fresh varietal fruit crisp, ripe acidity and weight to produce a classic | 175ML£5.95 | | |
| Chardonnay. | · BEVERAGES · | | |
| £27.95 | Minerals & Soft Drinks£2.95 | | |
| · Rosé Wine · | SPIRITS £3.50 VERMOUTHS £3.75 | | |
| | LIQUEURS £3.75 | | |
| 7. Rosé | SINGLE MALT WHISKY | | |
| Enough skin and juice contact for a superb colour, mouthwatering raspberry and blackcurrant flavours with fresh zing. | SPIRIT & DASH | | |
| £27.95 | GIN & TONIC£5.75 | | |
| BY GLASS | LIME & SODA£1.95 | | |
| | Half Pint Pint KINGFISHER£5.80 | | |
| | CARLING BLACK LABEL£2.95£5.80 | | |
| | Worthington Smooth£2.95£5.65 | | |
| | BOTTLED BEERS£4.95 | | |
| | LARGE COBRA £7.25 | | |
| | CIDER (500ML) | | |



NEW

STAFF CURRY (ON THE BONE)

.....£15.95

On the bone curries. (Subject to availability)

APPETISERS

| LAMB CHOPS | | CHICKEN TIKKA | £6.2 | |
|---------------------|--------|----------------------|------|--|
| FISH TIKKA | £9.15 | SEEKH KEBAB | £6.2 | |
| Salmon Tikka | £9.25 | SAMOSA (MEAT OR VEG) | £6.2 | |
| SIZZLE MIX (FOR 2) | £10.95 | Prawn Puree | £6.9 | |
| VICEROY SPECIAL MIX | £6.50 | POPPADOM | £0.7 | |
| CHICKEN CHAAT | £6.95 | ASSORTED PICKLE TRAY | £1.7 | |
| Onion Bhaji | £5.50 | | | |
| | | | | |



CHEF'S RECOMMENDED SPECIALS

| ——— DESI DISHES ——— | MACKONI£15.95 | ADHORIC £15.95 | |
|---|---|--|--|
| DESI STYLE MASALA£16.50 Lamb or chicken cooked in a very rich, thick sauce. One of Bradfords famous dishes. (Medium hot) (N) | Chicken or lamb cooked in butter, cheese & traditional light herbs & spices with grounded almonds and coconut. Creamy & Cheesy (mild) (N) | A very popular dish in the northern parts of the subcontinent. Comprises of many spices richly cooked in a strong ginger taste. Widely ate in the high society restaurant in the subcontinent. Normally ate with a roti. (Served medium to hot) | |
| DESI SABZI £13.50 Chana Daal, potatoes, spring onions cooked with selection of spices. Widely enjoyed by the farming | GARLIC CHILLI£15.95 Chicken or lamb cooked with fresh garlic, chilli & fresh herbs in a thick sauce. | (Chicken or Lamb) LAMB THAWA£16.50 | |
| community of sub continent. DESI KEEMA MASALA | KARAHI£15.95 Diced chicken or lamb delicately spiced. Garnished with fresh fried tomato, capsicum & flaked onions. | Special North Indian, Pakistani road side dish cooked on iron griddle or frying pan to impart flavours, garnished with green chillies, fresh coriander & a selection of spices. Served thick & dry on a thawa with nan or chapati (Order separately) | |
| houses. DESI HANDI (LEG CHICKEN) £15.95 A rich spicy dish cooked with garlic, green chilli, fenugreek leaves, potatoes and a selection of Chef's spices. Medium to hot, highly recommended. (Like | CHICKEN OR LAMB SAG £15.95 A wonderful dish cooked with chicken or lamb and spinach. The spices are freshly selected by the chef (medium hot) | KARACHI FLAVOUR£16.50 Rich, spicy dish cooked with spinach, fenugreek leaves & a host of spices with green chillies, garlic, ginger & coriander. Garnished with scrambled egg | |
| MURGHI PATHIA£16.95 Big pieces of breast tikka chicken cooked in a thick hot sweet and sour sauce. This dish was created by the Vickers family for our restaurant. | TANDOORI MIX SAG£16.50 An amazing mixture of tender lamb, pieces of chicken, mince meat and lamb chops cooked with spinach and tomatoes. This dish is spiced with garlic, ginger and a selection of fresh herbs. (Medium hot) | DUCK CURRY£16.95 Pieces of duck meat cooked in a rich spicy sauce with onions, peppers, coriander and methi. (Medium to hot) Subject to availability NEW | |
| NAGA CHILLI KARAHI £16.50 A fabulous dish cooked with large pieces of green peppers, onions and a selection of rich spices including naga chilli to create a unique mouthwatering taste with zest of lemon. (Served hot) (Chicken or Lamb) | PUNJABI NEEMBU£15.95 A very richly flavoured dish cooked in the punjab states of India & Pakistan. Highly flavoured, cooked in a strong neembu (Indian lemon) with a selection of spices & green chilli with a thick saucy texture. (Medium to hot) (Chicken or Lamb) | SEAFOOD DISHES SALMON BAHAR | |
| AFGHANI | JALFREZI£15.95 Diced chicken or lamb marinated in spice, fresh lemon juice, onion & fresh green chilli. (Medium to hot) | VICEROY SIZZLING MASSALA FISH Selection of mix spices making this popular fish from Asia deep fried and served on a sizzling plater with salad and yoghurt sauce. £17.95 | |
| NAWABI KHANA£16.50 The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this lends a deep rich brown colour to this mouth watering chicken dish. | MULTANI£15.95 Chicken or lamb cooked in lightly spiced sauce with a variety of fresh herbs and spices, fresh tomatoes and plain yoghurt. Very highly recommended (not hot) (N) | GARLIC CHILLI KING PRAWN Grilled King Prawn cooked with fresh garlic, chilli & fresh herbs in a thick sauce. £18.50 | |
| (Bet you never tasted anything like this before in the UK) KEEMA SAG GARLIC£15.95 A popular dish with Asian restaurant staff, cooked with mincemeat and spinach, richly flavoured with garlic and ginger with loss of fresh herbs. (Medium) | CHICKEN TIKKA MASSALA £15.95 United Kingdom's best & most popular dish cooked with our own special tandoori sauce, mince meat, almond powder, coconut powder & fresh cream. (Mild to medium). (N) | FISH KARAHI Chunks of fish cooked with fried onions, green pepper and coriander amongst a host of other flavours to make this fish dish£16.50 | |
| garlic and ginger with lots of fresh herbs. (Medium hot) | MURGHI MASSALA £16.50 | Garlic Chilli King Prawn Balti | |
| - NV/ | 1 1 1 1 6 | | |

Authentic Indian curry cooked with strips of

chicken and mince keema lamb. (Medium).

Boiled egg optional, please ask.

Grilled king prawn cooked with fresh green chilli

and garlic in a balti sauce. (N)

· VICEROY BALTI DISHES ·

pickle in a medium to hot thick sauce.

| VICEROY SPECIAL TANDOORI BALTI Lamb, Chicken, Seekh Kebab cooked in a clay oven re-cooked in a Balti style. (N) GARLIC CHILLI BALTI Chicken or Lamb cooked with fresh green che garlic. (N) | | | • TANDOORI DISHES • All tandoori dishes are marinated in a selection of spices and cooked in the tandoori. These dishes are all served | | |
|--|-----------------------------------|---|---|---|-----------------------|
| | £16.50 | CHICKEN OR LAMB | £15.95 | dry on a sizzler. Duck and Salmon sub | ject to availability. |
| | | Shensha Balti | | Salmon Tikka | £19.50 |
| TIKKA BALTI | | Chicken or lamb cooked with fre. spiced with a touch of cream, mile | sh tomatoes. Slightly | Chicken Tikka | £14.95 |
| Chicken or Lamb Tikka cooked in Bal | | | | Mutton Tikka | £14.95 |
| CHICKEN OR LAMB | £15.95 | CHICKEN OR LAMB | £15.95 | Tandoori King Prawn | £18.50 |
| · Pathia Dishi | es· | · Biryani D | ISHES · | Tandoori Mixed Grill | £15.95 |
| Hot Curry with fresh lemon juice & | tomato sauce | Cooked with pilau rice and serv | ed with vegetable curry | Shashlik | |
| CHICKEN | £12.75 | TIKKA£13.95 | Viceroy | CHICKEN | £15.95 |
| LAMB | £12.95 | CHICKEN£13.95 | SPECIAL £15.50 | King Prawn | £18.50 |
| King Prawn | | Lamb£13.95 | Lamb, chicken, prawn and mushroom with rice cooked together. | | |
| Prawn | £12.75 | King Prawn £14.95 Prawn £13.95 | rice cooked together. Served with vegetable curry. | | |
| · Korma Dishi | ES· | • Bhuna Di | SHES · | · Rogan Josh | |
| Very mild. Preparation of yoghurt, cook | red with cream & | Medium hot with thick sauce, we | ll spiced with fresh herbs | Medium hot with thick sauce & | |
| coconut with a touch of almo | nd (N) | CHICKEN | £12.75 | CHICKEN | £12.75 |
| CHICKEN | £12.75 | LAMB | | Lamb | |
| LAMB | | King Prawn | | King Prawn | |
| King Prawn | £14.95 | Prawn | | Prawn | £12.75 |
| Prawn | £12.75 | Keema (Mince) | £12.75 | | |
| · Dhansak Dish | HES • | · Madras D | ISHES · | · Vegetable Side D | ISHES • |
| Hot, sweet sour, cooked with | lentils | Fairly Ho | ot . | We do not serve any side dishes with | out main dishes |
| CHICKEN | £12.75 | CHICKEN | £12.75 | Saag Aloo | £5.60 |
| LAMB | | LAMB | | Vegetable Bhaji | £5.60 |
| King Prawn | | King Prawn | | Bhindi Bhaji (Ladies Finge | ers) £5.60 |
| Prawn | £12.75 | Prawn | £12.75 | Chana Massala | £5.60 |
| | | | | Saag Bhaji | £5.60 |
| · Dopiaza Dish | ES· | · CELON DI | SHES · | Mushroom Bhaji | £5.60 |
| Medium hot with fried on | ions | Very, very hot, cooked with E | | Bombay Aloo | £5.60 |
| CHICKEN | | CHICKEN | | Tarka Dall | £5.60 |
| LAMB | | LAMB | | Brinjal Bhaji (Aubergine) . | £5.60 |
| King Prawn | | King Prawn | | Raita (Cucumber or Oni | |
| Prawn | £12.75 | Prawn | £12.75 | Saag Paneer | £5.60 |
| · SUNDRIES · | | | | | |
| RICE£3.80 | GARLIC NAN | | CHEESE NAN £3.95 | · English Dish | ES· |
| PILAU RICE£3.95 MUSHROOM PILAU £3.95 | Kulcha Nan Nan | | £3.95 Paratha £3.95 | OMELETTES | £8.95 |
| VEGETABLE PILAU£3.95 | Keema Nan . | £3.95 СНАРРАТІ | £1.25 | CHICKEN NUGGETS (Children's 1 | |
| EGG PILAU£3.95 Keema Pilau£3.95 | Peshwari N <i>e</i> Family Nan | | £1.75 .OTI£1.75 | CITICKEIN INOUGE 13 (Children's I | onion) L1.73 |
| SPECIAL PILAU£3.95 | FAMILY GARL | | £1.25 | | |
| Aloo Chana Rice £3.95 | CORIANDER 1 | VAN £6.95 CHIPS (Free | ach Fries)£2.75 | | |
| · Vegetarian Dishes | | | • Paneer Disi | HES · | |
| SPECIAL VEGETABLE BHU | INA | £12.95 | PANEER MAKH | AN | £14 95 |
| Mushroom, aubergine, cauliflower, chick spiced with fresh herbs. | | | Paneer cooked with aron | natic spices, fresh cream & nut paste. (N) | |
| VICEROY'S SPECIAL VEGE | TABLE KARAI | £13.50 | | R | |
| Selected vegetables cooked with double | | | | ried paneer dish cooked with fresh onions & | |
| GAOON KE SABAZI | | £12.95 | | Rwith green peas, fresh tomatoes & onions. | £14.95 |
| Aubergine, okra, spinach, green beans i | n a tangy sauce with | fresh yoghurt. | - Siii Jilea paneer tookea | with green peas, fresh tomatoes & ontons. | |
| VEGETABLE BIRYANI | | £12.95 | | | |
| VEGETABLE HYDERABAD Selection of mixed vegetables cooked in | | | · ALL | PRICES INCLUDE VA | AT· |

· Please Inform The Manager If You Have Any Dietary Requirements Before Ordering Food ·