

Healthy options available

Each dish that is prepared at Flaver's has its own distinctive flavour and aroma which can not be gained from the use of a curry powder. We use the freshest ingredients, prepared uniquely and individually for each dish. These are sculpted by our expert Chefs, creating cuisine that is truly authentic. The aroma and taste that is produced from the fusion of these premium ingredients results in a meal you will not find elsewhere.

It is a great myth that all Indian cuisine is extremely hot and spicy. Many of the dishes that are available, such as Tikka Mossala, Korma & Handi Badami & Balti Murgh Makhani are very mild. These can be enjoyed by those with a delicate palate or those who are not accustomed to highly spiced food.

We trust that you will find a dish from the wide selection available that appeals to you. We also have included a few more exciting new dishes, however if you have a particular favourite which is not on our extensive menu or would like to amend the strength / ingredients of a dish, please feel free to ask any member of our courteous staff. We also cater for any special dietary requirement such as low fat dishes.

Own car park with CCTV camera - Seating capacity 150 guests

Opening Times

Mon - Thur 4:30pm - 11:00pm Fri 4:30pm - 12:00am Sat 1:00pm - 12:00am Sunday 1:00pm - 11:00pm

ALLERGY WARNING:

Some dishes contains or may contain nut products. Please ask a member of staff when placing order. We cannot guarantee our dishes will be 100% nut free.



01925 241 888

www.flaversrestaurant.co.uk

90 Church Street, Warrington, WA1 2TF



£1.20

£5.50

Spicy Papadom

Chutnies (each)

Red Onions/Mango Chutney/Mixed Pickle/Mint Sauce/Hot Chilli Sauce.

The starters listed below are all of medium strength and designed to wet your appetite for the main course to come. They are all served with fresh salad and mint.

VEGETARIAN OPTIONS

Onion Bhaji, Vegetable Samosa, Mushroom Pakora.

£3.95

Indian cheese lightly coated in gram flour batter & deep-fried.

Aloo & Chana Puri 📵 £3.95

Potato & chickpeas cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.

£4.95

Indian cheese & spinach. Served on a deep-fried crispy unleavened bread.

Vegetable Chat Puri 📵

£3.95

£3.95

mix vegetable cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.

Garlic & Mushroom Puri 📵

Fresh mushrooms cooked in special herbs & spices with freshly chopped garlic. Served on a deep-fried crispy unleavened bread.

Vegetable Samosa 🥺 🕕

£3.95

Triangular crispy deep fried pastry with vegetable filling.

Onion Bhaji 🥯 🗓 Spiced round deep fried onion fritter. (CONTAINS EGG)

VARIETY OPTIONS

Tandoori King Prawn 0 🛭 🛈 🚯

£7.95 King Prawns delicately marinated in herbs & spices, cooked in tandoor.

Lamb Chops @ ® £7.95

Prime Spring Lamb Chops marinated in herbs & spices, cooked in tandoor.

Tandoori Mix 😉 ወ 📵 £7.95 Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh

King Prawn Puri 0 🛭 🗓 £6.95

King Prawns cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.

Sweet Chilli Pakora 💵 🕕 £4.95 Prepared with pepper, onion and sweet chilli sauce.

Tandoori Chicken 🔞 🚯 £4.95

Spring Chicken on the bone marinated in herbs & spices, cooked in tandoor.

Chicken Pakora 🐠 🚯 Boneless chicken spiced with herbs & spices with gram

flour batter & deep-fried.

Chicken Tikka 🔞 🚯

Succulent chicken pieces marinated in herbs & spices. cooked in the tandoor.

Seekh Kebab £4.50

Mince meat blended with special herbs & spices, cooked in the tandoor on skewers.

Garlic Chicken 🐠 🚯 £4.50 Succulent chicken breast pieces marinated in special garlic sauce, cooked in the tandoor.

Lamb Tikka 🐠 🚯

spices, cooked in the tandoor.

£4.95 Strips of Prime Lamb diced and marinated in herbs &

Chicken Chat Puri @ ®

Finely diced tender pieces of chicken, cooked in herbs & spices to create a mouth watering starter. Served on a deep-fried crispy unleavened bread.

Chicken & Sag Puri Finely diced tender pieces of chicken & spinach, cooked in

herbs & spices. Served on a deep-fried crispy unleavened

Prawn Puri 0 🕖 📵 £4.50 Prawns cooked with special herbs & spices. Served on a

deep-fried crispy unleavened bread. Prawn Cocktail 0 0 0 Prawns on a bed of salad covered with seafood sauce

garnished with sliced cucumber, tomatoes & lemon. Shami Kebab 🔞

Minced lamb, lightly spiced and pan fried to perfection.

Reshmi Kebab 🗿 🚯 As Shami Kebab above but served with an omelette.

Meat Samosa 🧿 🚯 £3.95

Triangular crispy deep fried pastry with lightly spiced minced lamb & fresh garden peas filling.

TANDOORI SI33LERS

exotic mix of spices for a few hours before being cooked in the tandoor. All Tandoori dishes are garnished with strips of capsicum, onions and mushrooms. Served with a curry sauce of your choice from the house specialities selection.

Chicken or Lamb Shashlik 🐠 🚯 Tandoori Chicken 🐠 🚯 £8.50 Very tender pieces of boneless chicken or lamb. Served Tender Half Spring Chicken on the bone. (2pcs) with grilled tomato, onions & pepper. £8.50 Chicken Tikka \, 🛈 🚯 £11.95 Lamb Chops 3 0 0 Succulent boneless pieces of chicken. Tender pieces of lamb chops on the bone. £8.50

Garlic Chicken 0 🚯 Succulent pieces of chicken breast marinated in a special garlic sauce.

Lamb Tikka 🐠 🕕 Prime boneless pieces of lam

£8.95

£12.95 Tandoori Mix Grill 🏻 😉 🕮 🕕 Tandoori Chicken, Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.

Tandoori King Prawn 💵 🛭 🗓 🗓 £13.95 King prawns delicately marinated in herbs & spices. Cooked in the Tandoori clay oven.

CHEF'S SPECIALS

A selection of dishes that exclusively by our Chefs for you to enjoy. Why not try one of these dishes with the confidence that you will not find these elsewhere.

Chicken or Lamb Tikka Massalla ★★★ ③ ⑩ ⑮
Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices. £8.50 Ameri Murgh ★★★ 3 0 13
Succulent pieces of chicken tikka in mango pulp & double cream that create a mouth watering dish. £8.50

Chicken & Cheese Kofta 🛊 💵

£8.50 Boneless spring chicken marinated in lightly yoghurt with herbs & spices and then cooked in the tandoor. This is then added unique aromatic curry suce along with meatballs (Kofta) & cheese. A unique and individual dish very popular with our guests.

£8.50 Murgh Tanga 🥒 ooked with chicken tikka, big chuncks of onions, peppers, mango chutney and tamarind sauce to give a hot

sweet and sour taste. Garnished with fried onions. Palak Sabzi Gosht * £8.50

es of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

Chicken or Lamb Tikka Passanda 🖈 🖈 🗓 🔟 🕕 £8.50 n fresh cream, red wine, almond powder & pistachio to form a rich creamy sauce.

£8.50 Chicken or Lamb Tikka Handi Badami 🔺 🛊 🕄 🛈 🚯

Balti Murgh Makhani ★★ ③ ⑩ ⑬
Succulent pieces of chicken tikka cooked with onions, almonds, cashew nuts & fresh cream. £8.50

The addition of our unique Balti sauce is the true secret behind this main course. Balti Thawa Exotica £9.95

lic Chicken & Lamb Chop specially prepared with the finest herbs & spices, of medium strength. Gamished with tomatoes & briskly fried onions.

£8.50 Shahi Special Chicken or Lamb 🥒 eppers, onions, plum tomatoes cooked together in the tandoor. It is cooked in the ori marinated chicken/lamb pieces, peppers, onions, pium to Specail Sauce to make the exotic dish of medium strength.

Shatkora Chicken or Lamb 🥒 🐠 🚯 £8.50

unique preparation consists of fine onions, sliced red peppers, garlic, ginger & ground spice to create this special dish oked with Bangladeshi vegetable and finished with a touch of butter for a med hot dish.

Butter Chicken or Lamb - (Hot or Mild) 10 18
Prepared with succulent chicken breast along with pure Indian butter combined with the finest herbs & spices. £8.50

£8.50 Flaver's Special Chicken or Lamb 🥒 🐠 🚯 marinated and cooked in the tandoor. Then transfered to a pan and combined with exotic Asian spices. A fairly dry dish with medium to hot strength.

Green Balti Garlic Chicken £8.50

licken cooked with our Balti sauce, containing herbs & spices with a greater use of garlic and resulting thick sauce consistency, garnished with broccolies on top.

Makhonwala Chicken Tikka or Lamb Tikka 🄰 3 0 0 0 0 Cooked very slowly with Indian cheese in a very mild sauce together with a wide selection of spices. £8.50

Akbari Chum Chum 🥒 🟮 📵 📵 £8.50 This dish is unique in taste and preperation. Breast of Tandoori Chicken is initially prepared in the clay oven. While the base curry takes its form with minced lamb, spices, crispy onions, sultanas & sliced almonds all of which gives this dish its distinctive flavour. The curry sauce & the chicken breast are expertly combined by our Chefs.

Bombay Special Chicken or Lamb 🥒 🛭 🛈 🗈 This is a spicy dish prepared with black pepper using bite sized chunks of spiced potatoes it has a semi dry consistency similar to the traditional favourite "Bhuna". It is then gamished with two slices of boiled egg. Murgh Mossalam 🌽 🛭 🛈 🕕 £8.50 Chicken gujons cooked together with mince meat in a medium chef's spicy sauce garnished with ginger, coriander & slices of boiled egg. Shashlik Korai Chicken Tikka 🄰 ወ 🚯 £8.50 Tandoori marinated chicken pieces, green pepper, onion & tomato cooked together in the tandoor. It is then transfered to pan to cook with a special sauce making this exquisite Korai dish. Garnished with coriander. Chingri Sag Special 🊄 0 🛭 🕩 £13.95 Whole King Prawns cooked in cumin, turmeric & Chef's five spices. Served with cooked spinach in herbs, spices & special sauce, Chicken Tikka or Lamb Tikka Silsila 🌶 🛚 🛮 🗗 🗈 £8.95 Diced chicken or lamb tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs. Garnished with coriander. Chicken or Lamb Tikka Flaming Rajma 💋 🗓 🗈 £9.95 This is another of our signature dishes which is medium to hot. It's unique preperation consists of diced chunky onions, sliced red capsicums pepper, garlic, ginger, plum tomatoes, fenugreek & ground spices all of which creates a rich consistency. Garnished with Brandy and is one of the finest dishes on our menu. £8.50 Chicken Rajpoot (NEW) 🔰 🥒 🔞 🚯 This beautiful dish is cooked with fresh chicken, green chillies, chopped onions, fresh garlic and a specially prepared English mustard. Garnished with fresh coriander. Chilli Chingri 🕖 🌶 🕡 🔞 🚯 £14.95 Bangladeshi lobsters stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce & garnished with fresh coriander. A dish from eastern part of Bengal, this is a highly recommended and satisfying dish. Chicken or Lamb Frango 🖋 🎾 🔞 🚯 £11.95 Tender chicken or lamb cooked in spicy sauce with yellow lentils, green chillies, garlic, ginger, coriander & ground spices lending it a rich in consistency. A fairly hot dish. Chilli Chicken 💋 🂋 📵 Bites size chicken pieces mixed in corn flour cooked with ginger, cream, chillies, Worchester sauce & sweet chilli sauce. If you like chillies this is sure to become a favourite. Nepalese Chicken or Lamb £8.50 Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & a special Nepalese chilli sauce. A highly recommended dish. Naga Gorkali Chicken or Lamb 2000 10 £14.95 Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & a special Naga sauce. A highly recommended dish. Afghan Chicken or Lamb 2000 (8) Cubes of chicken or lamb stir-fried with fresh green chillies, ginger, garlic & onions. Red & green peppers give the dish a colourful appearance. A highly recommended and satisfying dish. Balti Shaan Chicken or Lamb 🔰 🄰 🔞 🚯 £8.50 Your choice of filling marinated and cooked in tandoor. This is then transfered to a pan combined with our Balti sauce containing our own herbs & spices. A unique dish you will not find elsewhere. Balti Garlic Chilli Chicken 💋 🂋 🔞 🚯 £8.50 Tender pieces of chicken tikka cooked with our Balti sauce containing our own herbs & spices with a greater use of garlic & green chillies resulting in a dish of dry consistency. Sha-he Shofri Chicken or Lamb 🌶 🌶 🍎 📵 🚯 £8.50 This is a fairly hot dish with a sweet sour taste. Cooked with lentils, garlic, ginger, coriander & ground spices lending it a rich consistency. Chicken or Lamb Tikka Joypur (NEW) ## 15.5 This is a fairly hot dish. Chicken/lamb tikka from the clay oven cooked with fresh garlic, green chilli, onion and jalapenos and garnished with coriander. £13.95 Lamb Shank (NEW) Sauce of your choice Lamb Rosti (NEW) JJ 00 18 £8.50 Diced lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices. Murgh Zal Fry (NEW) ## 18.50
Fresh fillet of chicken marinated with exotic spices then cooked in hot spicy thick consistency sauce, garnished with fried onion. £8.50 £8.50 Chicken or Lamb Tikka Honey Badami (NEW) ★★ 5 10 10 Cooked in creamy sauce with onion, almonds and pistachios and garnished with honey.

EAFOOD SELECTION

This selection of healthy main courses I ngly crafted by our Head Chef. They include mouth watering imported Bangladeshi fish and more traditional varieties such as salmon and cod. All the main courses in this selection are full meals. Why not try one? You won't be disappointed! Side dishes & Sundries are not included, please order separately.

Cod Tikka Massalla ★★★ 5 6 0 0 18

£10.95

Chef's adaptation of Britains favourite Tikka Massalla, cooked with fresh cream and coconut, taken to another level by Chef's at Indian Plaza. A mouth watering dish for all those who enjoy Tikka Massalla. Served with peas pilau rice.

Seabass Biraan 🊄 6 0 🕦

£10.95

£10.95

Fresh Sea Bass fillets marinated and pan fried in light spice. Served with fried rice.

Bual Biran 🌽 🔞 🔞 📵

Boneless fillets of Bengali Bual fish. Lightly spiced, fried in olive oil then moved to a flat pan and cooked with an abundance of onions, tomatoes, garlic, ginger, whole chillies & fresh herbs. This choice of ingredients lends this exquiste dish an earthy, robust & rich flavour. Served with Chef's sauce & special rice.

Mossalla Fish (Boneless) / 3 6 10 13

£10.95

Bangladeshi fish marinated and part cooked in the tandoor.

Then it's cooked to further the perfection with exotic mossalla sauce served on the fish. Served with cheese nan.

Salmon & Tomato Salsa 🔰 6 🔞

£10.95

Salmon steak spiced with the tangy flavours of citrus fruit. The steak is barbecued whilst being basqued with lime juice. Served with tomato salsa & a potato side dish. A refreshingly delicate main course. Served with garlic nan.

£10.95

Machlee Bahar 111 6 B £10.9
Chunky fillet of cod marinated in Chef's five spices and shallow fried. Then cooked in a sauce consisting of cilantro, chilli paste, which brings out an authentic taste. Served with garlic nan

Salmon Chut-Putta 🔰 🄰 🌀 🚯

£10.95

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil. it is transfered on to a bed of spiced crispy onion, peppers and chickpeas.

Machli Zal Fry (NEW) JJJ 6 (B)

£10.95

Cubes of fish marinated with garlic, ginger, gram massala spices & cooked in a hot spicy thick cream chilli sauce. Garnished with fried onion. Served with chilli rice.

Mild Strength Guide

Medium Mild Very Mild ★★★

Chilli Strength Guide

Medium To Hot 🍼 Fairly Hot Hot Very Hot

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House Specialities

For a house speciality curry first choose your filling. will it be succulent breast of chicken, prime chunks of lamb, prawns or a none meat option? then choose the style you would like the Chef to prepare your filling.

Chicken £6.00	King Prawns £9.95
Lamb £7.00	Vegetables £5.95
Keema (Minced Lamb) £7.00	Mushrooms £5.95
Chicken Tikka £6.50	Paneer (Indian Cheese) £6.00
Garlic Chicken £6.50	Tandoori King Prawn £13.95
Lamb Tikka £7.00	Bangladeshi Lobster £14.95
Prawns £7.00	Bangladeshi Fish £8.95

The price of each dish is the price of the filling BELOW LEFT plus the price of each style of cooking BELOW. For example: Chicken tikka is £5.50 and Balti is £1.00 = £6.50.

MMD & MEDMIN SPOT

All of the dishes below are suitable for vegetarians dependant upon your choice of filling.

Duniaza + @

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A method of preparation where greater use of fresh onions are mixed with spices and fried briskly. A dishold of the propagation where greater use of fresh onions are mixed with spices and fried briskly.	£2.00
A dish of dry consistancy and garnished with coriander. Bhuna ★ ⑤ A combination of a special blend of spices, onions & tomatoes. Fried and cooked to provide a dish of medium strength. Garnished with coriander.	£2.00
Dansak ★★ [®] Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple & lentils. A sweet & sour dish.	£2.00
Korma ★★★ ⑤ Korma is a very mild dish prepared with greater use of fresh cream & coconut.	£2.00
Methi B Dish cooked mainly with fenugreek leaves & spices of medium consistency in a dry sauce.	£2.00
Rogan Josh J ® This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes. Garnished with coriander.	£2.00
Karai ® Cooked with a special mixture of herbs & spices including onions, garlic, ginger, tomatoes & peppers.	£2.00
Chana Massalla	£2.00
Balti © 18 Cooked with fresh onions, garlic, ginger, capsicum, tomatoes & a Special Balti sauce to provide a dish of medium strength. Garnished with coriander.	£2.00
Saagwala 16	£2.00
Spinach prepared with garlic, ginger & tomatoes in a medium herb & spicy sauce. Roshunee B Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander.	£2.00
Ceylon	£2.00

HOT COOT

Jalfrezi 🖋 🏂 🏂 🔞	£2.00
Sautéed dish cooked with onion, garlic, ginger, green peppers & fresh green chillies.	
Madras JJJ B	£2.00
A Southern indian dish prepared with hot spices, which lends a fiery taste to its richness.	
Samber JJJ B	£2.00
Cooked with lentils & lemon juice to give a sharp and distinctive taste. A hot and spicy South Indian dish.	
Pathia 🔰 🏂 🔞	£2.00
Lightly chopped onions in a thick dark red sweet & sour sauce. A hot dish with a distinctive aroma.	
Garnished with coriander	
Chilli Massalla 🔰 🍠 🐧 🗓	£2.00
Cooked with fresh green chillies, ginger, garlic & tomatoes with our special mix of freshly ground spices.	
Then chillies from bangladesh are added to give the dish a sharp exotic aroma.	00.00
Vindaloo JJJJ 6	£2.00
Involving a greater use of spices, garlic, ginger, black pepper to produce a hot taste.	

BIRYAM DISHES

Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of special spices served with an omelette & a curry sauce of your choice from the House Specialities Selection. Omelette can be served with the vegetarian option.

All these dishes are of medium strength dependant upon your choice of sauce.

Vegetable Biryani (No Omelette) 13	£6.95	Lamb Tikka Biryani 🛭 🛈 🚯	£8.95	
Mushroom Biryani (No Omelette) (1)	£6.95	Prawn Biryani 0 🛭 🗗 🗈	£8.95	
Chicken Biryani 6 (1)	£7.95	King Prawn Biryani 0 🛭 🗗 🕦	£11.95	
Lamb Biryani 6 6	£8.95	Flaver's Special Biryani 0 3 5 0 0		
Keema Biryani 6 6	£8.95	Chicken Tikka, Lamb Tikka, King Prawn, stir fried with peas, onions, cashew nuts, pistachio & coriander. Served		
Chicken Tikka Biryani 6 0 0	£8.95	with mushroom bhaji & vegetable curry sauce		

CONTINENTAL DISHES

Omelette Plain / Chicken / Prawn / Mushroom 5 B Served with peas, fresh salad & chips.



£8.95

SIDE DISHES

The following dishes are also available as a main course for an additional £1.95.

Vegetable Curry Sauce Bombay Aloo B	£4.95 £4.95	Sag Aloo £4.95 Fresh spinach & potatoes cooked with onions, tomatoes, ginger & garlic.
Potatoes cooked in a medium to hot sauce. Sag Bhaji Fresh spinach cooked with onions, tomatoes, gir	£4.95	Aloo Ghobi
Mushroom Bhaji B Fresh mushrooms cooked with onions, tomatoes	£4.95 s, ginger &	Potatoes & chick peas cooked with onions, tomatoes, ginger & garlic. Sag Paneer £4.95
Tarka Dhal 19 Lentils flavoured with extra garlic.	£4.95	Fresh spinach & Indian cheese cooked with onions, tomatoes, ginger & garlic.
Mixed Vegetable Bhaji Mixed fresh vegetables cooked together in herbs to our own recipe.	£4.95 & spices	Bhindi Bhaji \$ £4.95 Fresh Okra (lady's fingers) cooked with onions, tomatoes, ginger & garlic.

SIMDRIES

Choose your favourite accompaniment for your main course.

Boiled Rice	£2.95	Plain Naan 🛭 🛈 🕕	£2.95
Pilau Rice	£3.50	Garlic Keema Naan 500	£3.95
Flaver's Special Rice	£4.95	Cheese Naan 6 0 0	£3.95
Basmati rice fried with onions, cashew nuts, almonds & pistachio.		Garlic Naan 6 0 0	£3.95
Onion Pilau ®	£3.95	Peshwari Naan 😏 🛭 🕦 🔞	£3.95
Fried Rice ®	£3.95	Keema Naan 🛭 🛈 🚯	£3.95
Garlic Rice ®	£3.95	Paratha 🛮 🗈	£2.95
Egg Pilau 60	£3.95	Aloo Paratha	£2.95
Mushroom Pilau ®	£3.95	Roti or Chapati 📵	£1.50
	£3.95	Garlic Roti ®	£1.50
Vegetable Pilau ®		Puri 📵	£1.25
Peas Pilau ®	£3.95	Chips ®	£2.95
Keema Pilau ®	£3.95	Onion or Cucumber Raitha	£1.50
Coconut Rice	£3.95	Lightly spiced yoghurt with chopped onions	21.00
Chilli Rice ®	£3.95	or cucumber & tomatoes.	
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BBQ PACKS

Silver Pack

5pc Chicken Tikka 5pc Lamb Tikka 2pc Shami Kebab 5pc Garlic Chicken 2pc Tandoori Chicken

£22.00

Gold Pack

4pc Lamb Chops
4pc Tandoori Chicken
4pc Shami Kebab
12pc Garlic Chicken
12pc Chicken Tikka

£44.00

Platinum Pack

6pc Lamb Chops 6pc Tandoori Chicken 6pc Shami Kebab 12pc Chicken Tikka 12pc Lamb Tikka 12pc Garlic Chicken

£65.00