www.flaversrestaurant.co.uk



Each dish that is prepared at Flaver's has its own distinctive flavour and aroma which cannot 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 experts 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 Masalla, Korma, Butter Chicken and Ameri Murgh are very mild. These can be enjoyed by those with a delicate palate or those who are not accustomed to highly spiced food.

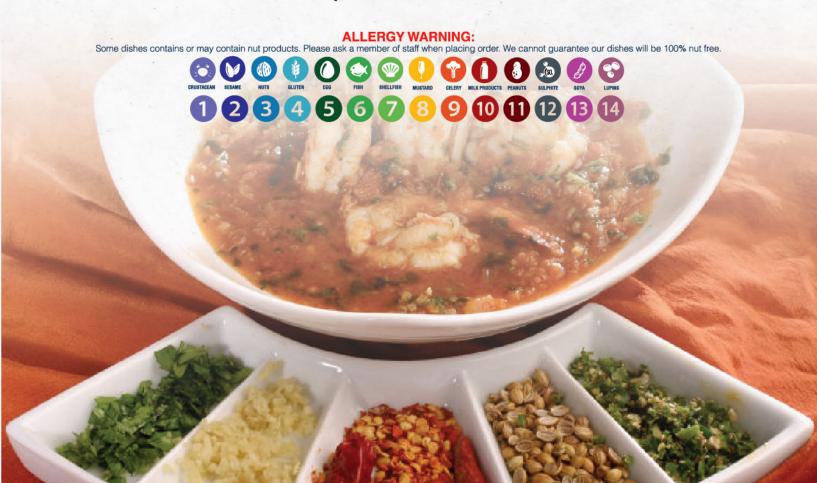
We trust that you will find a dish from the wide selection available that appeals to you. We also have included a few more exciting new dishes, however if you have a particular favourite which is not on our extensive menu or would like to amend the strength/ ingridients of a dish, please feel free to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

All major credit and debit cards accepted at the restaurant.

Management reserves the right to refuse service

without giving a reason.

Vegetarian and Healthy Options Available





Plain Papadom ® £1.00 Chutnies Tray 0 £3.00 Spicy Papadom £1.00 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

Mixed Starter 5 B Onion Bhaji, Vegetable Samosa, Mushroom Pakora.	£4.95	Vegetable Chat Puri Spiced mix vegetable cooked with special herbs & spices. Ser	£4.95 ved on a
Paneer Pakora ® ®	£4.95	deep-fried crispy unleavened bread.	
Indian cheese lightly coated in gram flour batter & deep-fried.		Garlic & Mushroom Puri ®	£4.95
Aloo & Chana Puri Potato & chickpeas cooked with special herbs & spices. Served	£4.95 Fresh mushrooms cooked in special herbs & spices with garlic. Served on a deep-fried crispy unleavened bread.		ly chopped
deep-fried crispy unleavened bread.		Vegetable Samosa 9 ®	£4.95
Paneer & Sag Puri 6 ®	£4.95	Triangular crispy deep fried pastry with vegetable filling.	
Indian cheese & spinach. Served on a deep-fried crispy unleav	rened bread,	Onion Bhaji 6 9 B Spiced round deep fried onion fritter. (CONTAINS EGG)	£4.95

Paneer & Sag Puri 6 8	£4.95	Triangular crispy deep fried pastry with vegetable filling.	
Indian cheese & spinach. Served on a deep-fried crispy unleaven	ed bread,	Onion Bhaji 9 9 B Spiced round deep fried onion fritter. (CONTAINS EGG)	£4.95
V	ARIETY	OPTIONS	
Tandoori King Prawn 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	£8.95	Lamb Tikka 10 13 Strips of Prime Lamb diced and marinated in herbs & spices, cool	£4.95 red in the
Lamb Chops 10 13 Prime Spring Lamb Chops marinated in herbs & spices, cooked in	£7.95 n tandoor.	chicken Chat Puri 🐠 🗓	£4.95
Tandoori Mix 5 0 B Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.	£8.95	Finely diced tender pieces of chicken, cooked in herbs & spices to mouth watering starter. Served on a deep-fried crispy unleavened	
King Prawn Puri 10 18 King Prawns cooked with special herbs & spices. Served on a decrispy unleavened bread.	£6.95 ep-fried	Chicken & Sag Puri ® Finely diced tender pieces of chicken & spinach, cooked in herbs Served on a deep-fried crispy unleavened bread.	£4.95 & spices.
Sweet Chilli Pakora (1) (1) Prepared with pepper, onion and sweet chilli sauce.	£5.50	Prawn Puri 10 10 18 Prawns cooked with special herbs & spices. Served on a deep-frie unleavened bread.	£4.95 ed crispy
Tandoori Chicken to the bone marinated in herbs & spices, cooked	£4.50 in tandoor.	Prawn Cocktail 10 12 18 Prawns on a bed of salad covered with seafood sauce garnished	£4.95 with sliced
Chicken Pakora 6 0 B Boneless chicken spiced with herbs & spices with gram flour battedeep-fried.	£4.50 er &	Shami Kebab Minced lamb, lightly spiced and pan fried to perfection.	£4.95
Chicken Tikka 10 13 Succulent chicken pieces marinated in herbs & spices, cooked in the tandoor.	£4.50	Reshmi Kebab 5 9 8 As Shami Kebab above but served with an omelette.	£5.95
Seekh Kebab Mince meat blended with special herbs & spices, cooked in the taskewers.	£4.50 andoor on	Meat Samosa 9 B Triangular crispy deep fried pastry with lightly spiced minced lamb garden peas filling.	£4.95 & fresh
Garlic Chicken ® ®	£4.95		

Succulent chicken breast pieces marinated in special garlic sauce, cooked in the tandoor.

ALLERGY WARNING:
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TAMDOORI SI331ERS

Tandoori Sizzlers are marinated in sauce with delicate herbs and 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.

Tandoori Chicken **10 10** £12.95 Lamb Chops **10 10** £14.95 Tender Half Spring Chicken on the bone. (2pcs)

Chicken Tikka 🐠 🗓 £12.95 Tandoori Mix Grill 🔊 🕦 🖺 £14.95

Succulent boneless pieces of chicken.

Tandoori Chicken, Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.

Lamb Tikka **10 18** £12.95 King prawns delicately marinated in herbs & spices. Cooked in the Tandoori clay oven.

Chicken or Lamb Shashlik \$\mathbb{0}\$ \$\mathbb{E}\$ 13.95 Very tender pieces of boneless chicken or lamb. Served with grilled tomato, onions & pepper.

Prime boneless pieces of lamb.

CHET'S SPECIALS

A selection of dishes that have been created 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 0 8	£12.95
Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.	
Ameri Murgh ★★★ 3 0 8	£12.95
Succulent pieces of chicken tikka in mango pulp & double cream that create a mouth watering dish	

Chicken & Cheese Kofta ★ ® ®

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

Palak Sabzi Gosht ★★ £12.95

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

Chicken or Lamb Tikka Passanda ★★ ③ ⑩ ⑮ £12.95

Cooked in mild spices with fresh cream, red wine, almond powder & pistachio to form a rich creamy sauce.

Chicken or Lamb Tikka Handi Badami ★★ ③ ⑩ ⑬ £12.95

Cooked in creamy sauce with cashew nuts, almonds & pistachios.

Balti Murgh Makhani ★★ ③ ⑩ ⑬ £12.95

the true secret behind this main course.

Balti Thawa Exotica 🌶 0 🚯
Chicken Tikka, Lamb Tikka, Garlic Chicken & Lamb Chop specially prepared with the finest herbs & spices, of medium strength.

Garnished with tomatoes & briskly fried onions.

Succulent pieces of chicken tikka cooked with onions, almonds, cashew nuts & fresh cream. The addition of our unique Balti sauce is

Shahi Special Chicken or Lamb ✓ 👽 🗈 £12.95

Tandoori marinated chicken/lamb pieces, peppers, onions, plum tomatoes cooked together in the tandoor.

It is cooked in the Chef's Specail Sauce to make the exotic dish of medium strength.

Shatkora Chicken or Lamb

©

©

E12.95

It's unique preparation consists of fine onions, sliced red peppers, garlic, ginger & ground spice to create this special dish.

Cooked with Bangladeshi vegetable and finished with a touch of butter for a med hot dish.

Butter Chicken or Lamb - (Hot or Mild)

©

©

Exercise

Ex

Murgh Tanga

£12.95

A very special dish cooked 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.

Mild Strength Guide

Medium ★ Mild ★★

Very Mild ★★★

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Chilli Strength Guide

Medium To Hot
Fairly Hot
Hot
Very Hot

CHET'S SPECIALS CONTINUED

Flaver's Special Chicken or Lamb © Customers choice of filling marinated and cooked in the tandoor. Then transferred to a pan and combined with exotic Asian spices. A fairly dry dish with medium to hot strength.	£12.95
Green Balti Garlic Chicken 🍎 📵 🚯 Tender pieces of Garlic Chicken cooked with our Balti sauce, containing herbs & spices with a greater use of garlic and resulting in a dish of thick sauce consistency, garnished with broccolies on top.	£12.95
Makhonwala Chicken Tikka or Lamb Tikka 10 10 10 10 10 10 10 10 10 10 10 10 10	£12.95
Akbari Chum Chum 3 5 6 5 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 flat The curry sauce & the chicken breast are expertly combined by our Chefs.	£12.95 vour.
Bombay Special Chicken or Lamb ⑤ ⑥ ⑥ 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.	£12.95
Murgh Mossalam 🌶 6 🛈 🚯 Chicken gujons cooked together with mince meat in a medium chef's spicy sauce garnished with ginger, coriander & slices of boiled egg.	£12.95
Shashlik Korai Chicken Tikka 🖋 📵 🚯 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.	£12.95
Chingri Sag Special 💋 🛈 🕡 🔞 Whole King Prawns cooked in cumin, turmeric & Chef's five spices. Served with cooked spinach in herbs, spices & special sauce.	£16.95
Chicken Tikka or Lamb Tikka Silsila 1000000000000000000000000000000000000	£12.95
Chicken or Lamb Tikka Flaming Rajma	£13.95
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.	£12.95
Chilli Chingri AAA 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	£18.95
Chicken or Lamb Frango 🍎 🍎 📵 📵 Tender chicken or lamb cooked in spicy sauce with yellow lentils, green chillies, garlic, ginger, coriander & ground spices lending it a	£12.95
rich in consistency. A fairly hot dish. Chilli Chicken 🍎 🍎 🐧 🚯	£12.95
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.	112.95
Nepalese Chicken or Lamb A B Gubes 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.	£12.95
Naga Gorkali Chicken or Lamb	£14.95
Afghan Chicken or Lamb	£12.95
Balti Shaan Chicken or Lamb Male 10 10 10 10 10 10 10 10 10 10 10 10 10	£12.95
Balti Garlic Chilli Chicken	
Sha-he Shofri Chicken or Lamb	£12.95
Chicken or Lamb Tikka Joypur (NEW) JJJ @ B 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 corial	£12.95
Lamb Shank (NEW) Sauce of your choice	£14.95
Lamb Rosti (NEW) 💋 📵 📵 Diced lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices.	£12.95
Murgh Zal Fry (NEW) ® ® Fresh fillet of chicken marinated with exotic spices then cooked in hot spicy thick consistency sauce, garnished with fried onion.	£12.95
Chicken or Lamb Tikka Honey Badami (NEW) ★★ ⑤ ⑥ ⑧ Cooked in creamy sauce with onion, almonds and pistachios and garnished with honey.	£12.95

SEAFOOD SELECTION

This selection of healthy main courses have been pain-stakingly 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 ★★★ ③ ⑥ ⑩ ⑬ 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.	£12.95
Seabass Biraan of the Bass fillets marinated and pan fried in light spice. Served with fried rice.	£14.95
Bual Biran 3 6 6 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.	£13.95
Mossalla Fish (Boneless) 3 6 6 6 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.	£13.95
Salmon & Tomato Salsa 🎒 🔞 🗈 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.	£13.95
Machlee Bahar 🖋 🍎 🍎 🚯 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.	£14.95
Salmon Chut-Putta 555 6 18 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 transferred on to a bed of spiced crispy onion, peppers and chickpeas.	£14.95
Machli Zal Fry (NEW) 6 6 Cubes of fish marinated with garlic, ginger, gram massala spices & cooked in a hot spicy thick cream chilli sauce. Garnished with fried onion.	£14.95

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) 19	£10.95	Prawn Biryani 0000 10 £12.9) 5
Mushroom Biryani (No Omelette) 13	£10.95	King Prawn Biryani 👽 👽 🗓 £15.9	95
Chicken Biryani 6 6	£12.95	Flaver's Special Biryani 0 0 0 0 0 0 £15.9) 5
Lamb Biryani 9 0	£12.95	Chicken Tikka, Lamb Tikka, King Prawn, stir fried with peas, onions, cashew nuts, pistachio & coriander. Served with mushroom bhaji	
Keema Biryani 🛭 🗓	£12.95	& vegetable curry sauce.	
Chicken Tikka Biryani 600	£13.95		
Lamb Tikka Biryani 900	£13.95		

ALLERGY WARNING:

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House Specialthes

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	£8.95	King Prawns • • £12.95
Lamb	£9.95	Vegetables
Keema (Minced Lamb)	£9.95	Mushrooms £7.95
Chicken Tikka 💿	£8.95	Paneer (Indian Cheese) 10 £9.95
Garlic Chicken 0	£8.95	Tandoori King Prawn 0 £14.95
Lamb Tikka 🐞	£9.95	Bangladeshi Lobster 0 £14.95
Prawns • •	£8.95	Bangladeshi Fish £9.95

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 £6.50 and Balti is £2.00 = £8.50.

MILD & MEDIUM SPOT

HOT SPOT

All of the dishes below are suitable for vegetarians dependant upon your choice of filling.		11 01 SP01	
Dupiaza ★ ¹³ A method of preparation where greater use of fresh onions are mix with spices and fried briskly. A dish of dry consistancy and garnish		Jalfrezi DB Sautéed dish cooked with onion, garlic, ginger, green peppers & fresh green chillies.	£2.00
with coriander. Bhuna ★ ® A combination of a special blend of spices, onions & tomatoes.	£2.00	Madras 111 12 13 A Southern indian dish prepared with hot spices, which lends a fiery taste to its richness.	£2.00
Fried and cooked to provide a dish of medium strength. Garnished with coriander.		Samber B B Cooked with lentils & lemon juice to give a sharp and distinctive to	£2.00
Dansak ★★ 19 19 Cooked in a mild yet tangy sauce with a delicious piquant richness Prepared with pineapple & lentils. A sweet & sour dish.	£2.00	A hot and spicy South Indian dish. Pathia JJJ ®	£2.00
Korma ★★★ 3 ® ® Korma is a very mild dish prepared with greater use of fresh cream & coconut.	£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
Methi B Dish cooked mainly with fenugreek leaves & spices of medium	£2.00	Cooked with fresh green chillies, ginger, garlic & tomatoes with our special mix of freshly ground spices. Then chillies from bangle are added to give the dish a sharp exotic aroma.	adesh
consistency in a dry sauce. Rogan Josh B This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes. Garnished with coriander.	£2.00	Vindaloo IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	£2.00
Karai	£2.00 peppers,		
Chana Massalla 3 0 0 B Cooked in exotic medium spices with chickpeas & garnished with roast cashew nuts.	£2.00		
Balti J 19 Cooked with fresh onions, garlic, ginger, capsicum, tomatoes & a	£2.00		



Omelette Plain / Chicken / Prawn / Mushroom 5 13 Served with peas, fresh salad & chips.

£9.95

SIDE DISHES

The following dishes are also available as a main course for an additional £2.95.

Vegetable Curry Sauce ®	£4.95	Sag Aloo ® Fresh spinach & potatoes cooked with onions, tomatoes, ginger &	£4.95 garlic.	
Bombay Aloo ¹³ Potatoes cooked in a medium to hot sauce.	£4.95	Aloo Ghobi ®	£4.95	
Sag Bhaji Fresh spinach cooked with onions, tomatoes, ginger & garlic.	£4.95	Potatoes & cauliflower cooked with onions, ginger & garlic. Aloo Chana	£4.95	
Mushroom Bhaji ®	£4.95	Potatoes & chick peas cooked with onions, tomatoes, ginger & garlic.		
Fresh mushrooms cooked with onions, tomatoes, ginger & garlic.	24.00	Sag Paneer ®®	£4.95	
Tarka Dhal ¹³ Lentils flavoured with extra garlic.	£4.95	Fresh spinach & Indian cheese cooked with onions, tomatoes, ginger & garlic.		
Mixed Vegetable Bhaji ®	£4.95	Bhindi Bhaji Fresh Okra (lady's fingers) cooked with onions, tomatoes, ginger of	£4.95 & garlic.	
Mixed fresh vegetables cooked together in herbs & spices				

SUMDRIESChoose your favourite accompaniment for your main course.

Boiled Rice	£2.95	Plain Naan 4 6 0 1	£3.50
Pilau Rice	£3.50	Garlic Keema Naan 4 5 0 0	£3.95
Flaver's Special Rice 9 ®	£4.95	Cheese Naan @ 6 @ B	£3.95
Basmati rice fried with onions, cashew nuts, almonds & pistachio.		Garlic Naan 4 6 0 0	£3.95
Onion Pilau ®	£3.95	Peshwari Naan 3 4 5 10 10	£3.95
Fried Rice ®	£3.95	Keema Naan 4 6 10 10	£3.95
Garlic Rice ®	£3.95	Paratha 0 0 0	£3.95
Egg Pilau 6 ®	£3.95	Aloo Paratha 0 ®	£3.95
Mushroom Pilau ®	£3.95	Roti or Chapati @ ®	£1.95
Vegetable Pilau	£3.95	Garlic Roti @ ®	£2.50
Peas Pilau ®	£3.95	Puri @ ®	£1.95
Keema Pilau ®	£3.95		
Coconut Rice ®	£3.95	Chips ®	£3.50
		Onion or Cucumber Raitha	£1.95
Chilli Rice ®	£3.95	Lightly spiced yoghurt with chopped onions or cucumber & tomat	oes.

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to our own recipe.













































Healthy options available

01925 241 888

90 Church Street, Warrington, WA1 2TF