



FLAVER'S

Indian Restaurant & Bar

**2 FREE PAPADOM
ON COLLECTION ORDERS**

**10% DISCOUNT ON COLLECTION
ON ORDERS OVER £15 (CASH ONLY)**



Find us on:



01925 490 428

www.flaversrestaurant.co.uk
90 Church Street, Warrington, WA1 2TF
(Next to Sainsbury)



Appertiser

Plain Papadom	£1.00
Spicy Papadom	£1.00
Asian Salad	£3.50
Chutnies (each)	£0.80
Red Onions/Mango Chutney/Mixed Pickle/Mint Sauce/Hot Chilli Sauce.	
Chutney Tray	£3.50

Starters

All starters served with fresh salad and mint sauce.

SHARING PLATTER FOR 4 £22.95

Chicken Tikka, Garlic Chicken, Sheek Kebab,
Lamb Chops & Onion Bhaji

BANQUET STARTER FOR 2 £11.95

Garlic Chicken, Chicken Pakora, Vegetable Samosa,
Sheek Kebab & onion Bhaji.

MEAT STARTERS

Lamb Chops	£7.95
Prime Spring Lamb Chops marinated in herbs & spices, cooked in tandoor.	
Tandoori Mix	£7.95
Chicken Tikka, Lamb Chop, Garlic Chicken & Seekh Kebab.	
Sweet Chilli Pakora	£5.50
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	£4.50
Boneless chicken spiced with herbs & spices with gram flour batter & deep-fried.	
Chicken Tikka	£4.50
Succulent chicken pieces marinated in herbs & spices, cooked in the tandoor.	

MEAT STARTERS CONT....

Seekh Kebab	£4.50
Mince meat blended with special herbs & spices, cooked in the tandoor on skewers.	
Garlic Chicken	£4.95
Succulent chicken breast pieces marinated in special garlic sauce, cooked in the tandoor.	
Lamb Tikka	£4.95
Strips of Prime Lamb diced and marinated in herbs & spices, cooked in the tandoor.	
Chicken Chat Puri	£4.95
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	£4.95
Finely diced tender pieces of chicken & spinach, cooked in herbs & spices. Served on a deep-fried crispy unleavened bread.	
Shami Kebab	£4.50
Minced lamb, lightly spiced and pan fried to perfection.	
Reshmi Kebab	£4.95
As Shami Kebab above but served with an omelette.	
Meat Samosa	£4.50
Triangular crispy deep fried pastry with lightly spiced minced lamb & fresh garden peas filling.	
Nawabi Khazana (NEW)	£5.95
Marinated chicken in butter, stir fried in a dry tangy sauce.	
Chilli Chicken Fry (NEW)	£5.50
Tender pieces of chicken stir fried with green chillies, garlic and aromatic spices creating a bold and flavourful speciality.	
Dynamite Chicken (NEW)	£5.50
Crispy golden chicken pieces tossed in our chefs secret 'dynamite' sauce.	



SEAFOOD STARTERS

Prawn Puri	£4.50
Prawns cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.	
Prawn Cocktail	£4.50
Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes & lemon.	
Fish Pakora (NEW)	£4.95
Cubes of fish fillet dipped in lightly spiced batter then deep fried.	
Tandoori King Prawn	£7.95
King Prawns delicately marinated in herbs & spices, cooked in tandoor.	
King Prawn Puri	£6.95
King Prawns cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.	
Salmon Tikka	£5.95
Fresh salmon first marinated in a blend of yoghurt, aromatic spices and herbs then grilled in a tandoori.	
Dynamite Prawns	£5.95
Crispy battered prawns tossed in our chefs secret 'dynamite' sauce.	

VEGETARIAN STARTERS

Vegetable Mixed Starter	£5.50
Onion Bhaji, Vegetable Samosa, Mushroom Pakora.	
Paneer Pakora	£4.50
Indian cheese lightly coated in gram flour batter & deep-fried.	
Aloo & Chana Puri	£4.50
Potato & chickpeas cooked with special herbs & spices. Served on a deep-fried crispy unleavened bread.	
Paneer Tikka	£4.95
Indian cheese cooked in the tandoor.	
Aloo Chops	£4.50
Garlic & Mushroom Puri	£4.50
Fresh mushrooms cooked in special herbs & spices with freshly chopped garlic. Served on a deep-fried crispy unleavened bread.	
Vegetable Samosa	£4.50
Triangular crispy deep fried pastry with vegetable filling.	
Onion Bhaji	£4.50
Spiced round deep fried onion fritter. (CONTAINS EGG)	
Dall Soup	£3.95

Tandoori Sizzlers

Tandoori Sizzlers are marinated in sauce with delicate herbs and exotic mix of spices before being cooked in the tandoor. All Tandoori dishes are garnished with strips of onions. Served with a plain curry sauce. Add a curry sauce of your choice from the house specialities selection for £1 extra.

Tandoori Chicken £8.95

Tender Half Spring Chicken on the bone. (2pcs)

Chicken Tikka £8.95

Succulent boneless pieces of chicken.

Garlic Chicken £9.50

Succulent pieces of chicken breast marinated in a special garlic sauce.

Lamb Tikka £9.50

Prime boneless pieces of lamb.

Paneer Shashlik £9.50

Indian cheese served with grilled tomatoes, onions & green peppers.

Chicken Shashlik £9.50

Lamb Shashlik £9.95

Very tender pieces of boneless chicken or lamb.

Served with grilled tomato, onions & pepper.

Lamb Chops £11.95

Tender pieces of lamb chops on the bone.

Tandoori Mix Grill £12.95

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.



New Chefs Recommendations

1. Thai Bengal

Chicken in an exotic mix of spices with red & green peppers in a special Thai chilli sauce. Served with Pilau Rice. (Medium) £12.95

2. Naga Bahar

Chicken / Lamb cooked in aromatic herbs & spices with naga chilli. A traditional Bangladeshi dish! **Chicken Tikka £9.50 Lamb Tikka £9.95**

3. Chand Puri Highly Recommended

Tender pieces of chicken or lamb tikka marinated in freshly ground aromatic herbs & spices. Cooked in a special medium sauce. Served with Puri Bread. **Chicken Tikka £9.50 Lamb Tikka £9.95**

4. Chicken Dhanya Sylheti

Diced chicken cooked in thick spicy sauce with spring onion, coriander, garlic and ginger. Garnished with tomatoes, green pepper and green chilli. Spicy hot dish. £9.95

5. Lamb Jaipuri

A Raj style dish. A combination of Lamb Bhuna and Fillet of Lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad. £10.50

6. Tasty Tikka

Diced chicken tikka cooked in thick spicy sauce with coriander, garlic, tomatoes, green chilli and fresh garden mint. £9.95

7. Fiery Marrakesh

Marinated chicken cooked with date puree, honey, lemon juice, crispy fried onion & touch of Marrakesh spices & hot sauce. Served with onion fried rice. **Chicken Tikka £12.50 Lamb Tikka £12.95**

8. Karkhana Highly Recommended.

Cooked with onions, green, red and yellow peppers, spices & herbs in a tangy flavoured sauce, a very tasty traditional dish, popular in Eastern Bangladesh. Served with onion fried rice. **Chicken Tikka £12.50 Lamb Tikka £12.95**

9. Chicken Jaflong

Fresh spring chicken cooked with fresh green chillies, garlic, green peppers, spring onions, star aniseed, jeera, dhanya in a sizzling medium dry sauce. Garnished with lemon, red onion & coriander. £9.95

10. Agortola

North Bangladeshi dish, marinated chicken or lamb tikka cooked with red onions, green peppers, fresh chillies in chefs special homemade sauce to give a unique oriental flavour. Served with onion fried rice. **Chicken Tikka £12.50 Lamb Tikka £12.95**

10. Chilli Massala

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. **Chicken Tikka £9.50 Lamb Tikka £9.95**

10. North Indian Garlic Achari

Very delicious dish cooked with fresh herbs & spices, tempered with mustard and flavoured with exotic pickles. **Chicken Tikka £9.50 Lamb Tikka £9.95**

10. Chicken Tikka Akbari

Tandoori baked chicken pieces cooked with garlic and finely chopped onions in a slightly hot spicy sauce, garnished with fresh tomatoes and green peppers. £9.95

Mild Strength Guide

Medium ★
Mild ★★
Very Mild ★★★

Chilli Strength Guide

Medium To Hot 🌶️
Fairly Hot 🌶️🌶️
Hot 🌶️🌶️🌶️
Very Hot 🌶️🌶️🌶️🌶️

Chefs 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.

1. Massalla ★★★

Chicken Tikka £9.50 Lamb Tikka £9.95

Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.

2. Ameri Murgh ★★★

£9.50

Succulent pieces of chicken tikka in mango pulp & double cream that create a mouth watering dish.

3. Chicken & Cheese Kofta★

£9.50

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 sauce along with meatballs (Kofta) & cheese. A unique and individual dish very popular with our guests.

4. Murgh Tanga

£9.95

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give a hot, sweet and sour taste. Garnished with fried onions.

5. Palak Sabzi Gosht★★

£10.50

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

6. Passanda★★

Chicken Tikka £9.50 Lamb Tikka £9.95

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

7. Balti Murgh Makhani★★

£9.95

Succulent pieces of chicken tikka cooked with onions, almonds, cashew nuts & fresh cream. The addition of our unique Balti sauce is the true secret behind this main course.

8. Balti Thawa Exotica

£10.95

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

9. Shahi Special

Chicken Tikka £9.50 Lamb Tikka £9.95

Tandoori marinated chicken/lamb pieces, peppers, onions, plum tomatoes cooked together in the tandoor. It is cooked in the Chef's Special Sauce to make the exotic dish of medium strength.

10. Shatkora

Chicken Tikka £9.50 Lamb Tikka £9.95

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.

11. Butter - (Hot or Mild)

Chicken Tikka £9.50 Lamb Tikka £9.95

Prepared with succulent chicken breast along with pure Indian butter combined with the finest herbs & spices.

12. Flaver's Special

Chicken Tikka £9.50 Lamb Tikka £9.95

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.

13. Akbari Chum Chum

£9.95

This dish is unique in taste and preparation. 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.

14. Makhani

Chicken Tikka £9.50 Lamb Tikka £9.95

Cooked very slowly with Indian cheese in a very mild sauce together with a wide selection of spices.

15. Murgh Mossalam

£9.95

Chicken gujons cooked together with mince meat in a medium chef's spicy sauce garnished with ginger, coriander & slices of boiled egg.

16. Shashlik Korai Chicken Tikka

£9.95

Tandoori marinated chicken pieces, green pepper, onion & tomato cooked together in the tandoor. It is then transferred to pan to cook with a special sauce making this exquisite Korai dish. Garnished with coriander.

17. Silsila

Chicken Tikka £9.50 Lamb Tikka £9.95

Diced chicken or lamb tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs. Garnished with coriander.

18. Flaming Rajma

Chicken Tikka £9.95 Lamb Tikka £10.50

This is another of our signature dishes which is medium to hot. It's unique preparation 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.

19. Chicken Rajpoot (NEW)

£9.95

This beautiful dish is cooked with fresh chicken, green chillies, chopped onions, fresh garlic and a specially prepared English mustard. Garnished with fresh coriander.

20. Frango

Chicken Tikka £9.95 Lamb Tikka £10.50

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.

21. Chilli Chicken

£9.95

Bites size chicken pieces mixed in corn flour cooked with ginger, cream, chillies, Worcester sauce & sweet chilli sauce. If you like chillies this is sure to become a favourite.

22. Nepalese

Chicken Tikka £9.50 Lamb Tikka £9.95

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.

23. Naga Gorkali

Chicken Tikka £9.95 Lamb Tikka £10.50

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.

Chefs Specials cont...

24. Afghan 🌿🌿

Chicken Tikka £9.50 Lamb Tikka £9.95

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.

25. Balti Shaan 🌿🌿

Chicken Tikka £9.50 Lamb Tikka £9.95

Your choice of filling marinated and cooked in tandoor. This is then transferred to a pan combined with our Balti sauce containing our own herbs & spices. A unique dish you will not find elsewhere.

26. Balti Garlic Chilli 🌿🌿

Chicken Tikka £9.50 Lamb Tikka £9.95

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.

27. Lamb Rosti (NEW) 🌿 £10.50

Diced lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices.

28. Honey Badami (NEW) ★★

Chicken Tikka £9.95 Lamb Tikka £10.50

Cooked in creamy sauce with onion, almonds and pistachios and garnished with honey.



Seafood Selection

This selection of healthy main courses have been painstakingly 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.

1. Cod Tikka Massalla ★★★

£10.95

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

2. 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 transferred on to a bed of spiced crispy onion, peppers and chickpeas.

3. Chingri Sag Special 🌿

£13.95

Whole King Prawns cooked in cumin, turmeric & Chef's five spices. Served with cooked spinach in herbs, spices & special sauce.

4. 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.

5. King Prawn Delight (NEW) 🌿

£12.95

Whole shell on king prawn. Cooked in fresh ground herbs & spices.

Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of special spices served with an omelette & a plain curry sauce. Add a curry sauce of your choice from the house specialities selection for £1 extra.

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)	£8.95	Prawn Biryani	£9.50
Mushroom Biryani (No Omelette)	£8.95	King Prawn Biryani	£11.95
Chicken Biryani	£9.50	Flaver's	
Lamb Biryani	£9.95	Special Biryani	£12.95
Chicken Tikka Biryani	£9.95	Chicken Tikka, Lamb Tikka, King Prawn, stir fried with	
Lamb Tikka Biryani	£10.50	peas, onions, cashew nuts, pistachio & coriander.	
		Served with mushroom bhaji & vegetable curry sauce.	

Traditional Dishes

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.



FILLING OPTION

Chicken	£8.95
Lamb	£9.50
Keema (Minced Lamb)	£9.50
Chicken Tikka	£9.50
Garlic Chicken	£9.50
Lamb Tikka	£9.95
Prawns	£9.95
King Prawns	£11.95
Vegetables	£8.95
Mushrooms	£8.95
Paneer (Indian Cheese)	£9.50
Tandoori King Prawn	£13.95
Bangladeshi Fish	£9.95
Special Mix	£10.95
(Chicken, Lamb & Prawn)	



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

Mild & Medium Spot

Dupiaza ★

A method of preparation where greater use of fresh onions are mixed with spices and fried briskly. A dish of dry consistency and garnished with coriander.

Bhuna★

A combination of a special blend of spices, onions & tomatoes. Fried and cooked to provide a dish of medium strength. Garnished with coriander.

Dansak ★★

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple & lentils. A sweet & sour dish.

Korma ★★ ★

Korma is a very mild dish prepared with greater use of fresh cream & coconut.

Methi

Dish cooked mainly with fenugreek leaves & spices of medium consistency in a dry sauce.

Rogan Josh

This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes. Garnished with coriander.

Karahi

Cooked with a special mixture of herbs & spices including onions, garlic, ginger, tomatoes & peppers.

Balti

Cooked with fresh onions, garlic, ginger, capsicum, tomatoes & a Special Balti sauce to provide a dish of medium strength. Garnished with coriander.

Saagwala

Spinach prepared with garlic, ginger & tomatoes in a medium herb & spicy sauce.

Roshunee

Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander.

Ceylon

Traditional Sri Lankan dish cooked with strongly flavoured spices, & an abundance of ground coconut. Garnished with coriander.

Hot Spot

Jalfrezi

Sautéed dish cooked with onion, garlic, ginger, green peppers & fresh green chillies.

Madras

A Southern Indian dish prepared with hot spices, which lends a fiery taste to its richness.

Sambar

Cooked with lentils & lemon juice to give a sharp and distinctive taste. A hot and spicy South Indian dish.

Pathia

Lightly chopped onions in a thick dark red sweet & sour sauce. A hot dish with a distinctive aroma. Garnished with coriander

Chilli Massalla

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.

Vindaloo

Involving a greater use of spices, garlic, ginger, black pepper to produce a hot taste.



Continental Dishes

The following dishes are served with chips & peas.

Omelette	£8.95
Plain / Chicken / Prawn / Mushroom	
Served with peas, fresh salad & chips.	
Scampi	£9.95

Side Dishes

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

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

Sundries

Choose your favourite accompaniment for your main course.

Boiled Rice	£2.95
Pilau Rice	£3.50
Flaver's Special Rice	£4.95
Basmati rice fried with onions, cashew nuts, almonds & pistachio.	
Onion Pilau	£3.95
Fried Rice	£3.95
Garlic Rice	£3.95
Egg Pilau	£3.95
Mushroom Pilau	£3.95
Vegetable Pilau	£3.95
Peas Pilau	£3.95
Keema Pilau	£3.95
Coconut Rice	£3.95
Chilli Rice	£3.95
Plain Naan	£2.95
Garlic Keema Naan	£3.95
Cheese Naan	£3.95
Garlic Naan	£3.95
Peshwari Naan	£3.95
Keema Naan	£3.95
Paratha	£2.95
Aloo Paratha	£3.50
Roti or Chapati	£1.95
Garlic Roti	£2.50
Puri	£1.95
Chips	£2.95
Spicy Chips	£3.50
Onion or Cucumber Raitha	£1.95
Lightly spiced yoghurt with chopped onions or cucumber & tomatoes.	



Kids Meal

Fish Fingers & Chips	£6.50
Chicken Nuggets & Chips	£6.50
Chicken Korma ★★★	
& Chips	£7.50
Chicken Tikka Massala ★★★	
& Chips	£7.50
Chicken Goujons & Chips	£6.95
Chicken Omelette & Chips	£6.95



Set Meal for 2

STARTERS

Papadum & Chutnies
1 Sheek Kebab & 1 Onion Bhaji

MAIN COURSE

1 Chicken Tikka Massala &
1 Lamb Rosti

VEGETABLE SIDE DISH

Aloo Gobi

RICE & BREAD

1 Pilau Rice & 1 Garlic & Coriander Naan

£29.95

Set Meal for 4

STARTERS

Papadum & Chutnies
Shahi Platter

MAIN COURSE

1 Balti Murgh Makhani,
1 Chicken Tikka Massala
1 Lamb Tikka Nepalese,

1 Chicken Shashlick

VEGETABLE SIDE DISH

1 Bhindi Bhaji, 1 Tarka Dall

RICE & BREAD

2 Pilau Rice & 1 Peshwari Naan &
1 Garlic & Coriander Naan

£55.95



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 Massala, 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.

DELIVERY SERVICE AVAILABLE ON ALL ORDERS OVER £15
within a 3 mile radius. £2.50 Delivery Charge

OPENING TIMES

Mon - Thurs 5:00pm - 10:30pm **Fri & Sat** 5:00pm - 11:00pm
Sun 4:00pm - 10:00pm

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.



CRUSTACEAN

SESAME

NUTS

GLUTEN

EGG

FISH

SHELLFISH

MUSTARD

CELERY

MILK PRODUCTS

PEANUTS

SULPHITE

SOYA

LUPINS