

Starters - Shuba Arambh

Assorted Vegetable Pakoras (v) 4.50 <i>Diced vegetables, slightly spiced & battered in gram flour, deep fried & garnished with green salad.</i>	4.50
Green Chilli Pakora (v) 4.95 <i>Fresh green chillies spiced & battered in gram flour, deep fried & garnished with green salad. HOT!</i>	4.95
Onion Bhajis (v) 4.50 <i>Diced onions slightly spiced & battered in gram flour, deep fried & garnished with green salad.</i>	4.50
Chicken Pakora 4.95 <i>Inner fillet of fresh chicken breast slightly spiced & battered in gram flour, deep fried & garnished with green salad.</i>	4.95
Paneer Pakora 4.50 <i>Chargrilled cubes of paneer slightly spiced & battered in gram flour, deep fried & garnished with green salad.</i>	4.50
Fish Pakora 5.50 <i>Local fillet of fish, slightly spiced & battered in gram flour, deep fried & garnished with green salad.</i>	5.50
Seekh Kebab 5.50 <i>Spiced minced lamb cooked on skewers in our charcoal heated clay oven, & garnished with green salad.</i>	5.50
Chicken Tikka 5.50 <i>Breast of fresh chicken marinated & cooked on skewers in our charcoal heated clay oven & garnished with green salad.</i>	5.50
Samosa Chana (v) 4.50 <i>Diced & spiced mix vegetable filled pastry, deep fried, served with chick peas, & garnished with salad.</i>	4.50
Keema Samosa 4.95 <i>Minced keema filled pastry, deep fried and served with tamarind and mint chutney & garnished with salad.</i>	4.95
Vegetable Manchurian (v) 4.95 <i>Indochina dish - vegetable dumpling sautéed in soya sauce with ginger & garlic, garnished with salad.</i>	4.95
Chicken Tikka Puri 5.95 <i>Diced chicken tikka breast delicately spiced & shallow fried, served on a bed of fried puffy bread (puri)</i>	5.95
King Prawn Puri 5.95 <i>Delicious king prawn, delicately spiced & shallow fried, served on bed of fried puffy bread (puri)</i>	5.95
Alu Chhole Chat (v) 4.50 <i>Diced potatoes & chick peas mixed with spices, diced onions, tomatoes, lemon juice & tamarind yoghurt. Tangy.</i>	4.50
Chicken Chat 5.50 <i>Diced pieces of chicken mixed with spices, diced onions, tomatoes, lemon juice & tamarind sauce. Tangy.</i>	5.50
Vegetarian Mix Starter (v) 6.25 <i>Mixture of Pakoras, Samosas & Bhajis. (Serves One)</i>	6.25
Mix Starters 6.75 <i>Mixture of Pakoras, Kebabs & Tikas. (Serves One)</i>	6.75

Balti Dishes

Proudly introduced to Ireland by 'Archana' in 1993.
Our dishes are cooked & served in cast iron 'woks' using only fresh local ingredients & spices.
Each Balti is cooked individually giving each dish its own unique flavour.

Chicken Tikka or Lamb - Add £1.00
King Prawn - Add £1.50

Jalfrezi 10.95 <i>Cooked with tomatoes, onions & green peppers and garnished with coriander.</i>	10.95
Bahar Korma (n) 10.95 <i>Mild - cooked with fresh cream, ground almonds & cashews.</i>	10.95
Tikka Masala (n) 10.95 <i>Mild creamy & slightly sweet - contains ground almonds & cashews.</i>	10.95
Punjabi Masala 10.95 <i>Medium Hot! A balanced blend of Punjabi spices in a garlic, ginger & tomato sauce.</i>	10.95
Chilli Masala 10.95 <i>Hot! Cooked using hot green chillies.</i>	10.95
Chettinad 10.95 <i>Hot! Combination of tomatoes, curry leaves, mustard seeds, coconut milk, ginger & garlic.</i>	10.95
Garam Masala 10.95 <i>Hot & Spicy! Cooked using yoghurt with garlic & ginger.</i>	10.95
Achari 10.95 <i>Tangy & Spicy - using lime pickle, mint & mango chutney.</i>	10.95
Chilli & Garlic 10.95 <i>Hot! Cooked using hot green chillies & blended fresh garlic.</i>	10.95

All Balti Dishes available
as Vegetarian option -£8.95

If you prefer a classic dish that isn't
listed - please ask your server

Super Balti

The Big One - A mixture of
Chicken, Lamb, Chicken Tikka, Prawns & Vegetables.

Popular 12.95 <i>Medium - cooked with tomatoes, onions & green peppers garnished with coriander.</i>	12.95
Tikka Masala (n) 12.95 <i>Mild creamy & slightly sweet - contains ground almonds & cashews.</i>	12.95
Chilli Masala 12.95 <i>Hot! Cooked using hot green chillies.</i>	12.95
Punjabi Masala 12.95 <i>Medium Hot! A balanced blend of Punjabi spices in a garlic, ginger & tomato sauce.</i>	12.95
Garam Masala 12.95 <i>Hot & Spicy! Cooked using yoghurt with garlic & ginger.</i>	12.95

Sides (v)

If you would like a side dish other than that listed below, please ask your server who will be happy to assist.

Bhindi okra 4.50	Bombay Alu 4.50
Alu Gobi potatoes & cauliflower 4.50	Tarka Dal lentils 4.50
Saag Alu spinach & potatoes 4.50	Mix Veg 4.50

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF 5 OR MORE

Archana Specialities

'These dishes were introduced to Belfast in 1985.
Even though over the years Archana has been the leader in introducing new dishes to the ever increasing palate of our customers, these dishes have always been in demand.'

Thali Dishes are created individually by our chefs
- simply specify your spice intensity - mild, medium or hot!

Evening Thali - (Serves One) 16.95 <i>Five section Thali - 3 curry dishes, rice, pakoras, & nan.</i>	16.95
Vegetarian Thali - (Serves One) (v) 13.95 <i>Five section Thali - 3 curry dishes, rice, pakoras, & nan.</i>	13.95

Chicken Tikka or Lamb - Add £1.00
King Prawn - Add £1.50

Biryani 12.95 <i>Meat & Vegetables cooked with the finest basmati rice, herbs & spices - served with curry sauce.</i>	12.95
Veg Biryani 9.95 <i>Mix of Vegetables cooked with the finest basmati rice, herbs & spices - served with curry sauce.</i>	9.95
Special Mix Biryani 13.95 <i>Assortment of meat & vegetables cooked with the finest basmati rice, herbs & spices - served with curry sauce.</i>	13.95
Rogan Josh 10.95 <i>Aromatic Persian styled dish cooked with onions, tomatoes & green peppers.</i>	10.95
Dhansak 10.95 <i>Parsi styled dish cooked with lentils - mild, sweet and rich with just enough heat to satisfy most tastes.</i>	10.95
Karahi Gosht / Saag 10.95 <i>Succulent cubes of Leg of Lamb served in cast iron 'Souk' & served sizzling hot. -- Add Spinach £1.00</i>	10.95
Karahi Chicken / Saag 10.95 <i>Diced pieces of fresh chicken breast cooked and served in 'Souk' -- Add Spinach £1.00</i>	10.95
Butter Chicken (n) 10.95 <i>Mughlai dish from North India using butter, indian mixed spices, ground almond & cashews.</i>	10.95

All tandoori dishes served with pulao rice, salad & tandoori sauce

Tandoori Chicken 12.95 <i>Marinated in spices, cooked on skewers in our charcoal heated clay oven. Available in Chicken on/ off bone or Lamb £1.00 extra</i>	12.95
Tandoori King Prawn 16.95 <i>Jumbo king prawns marinated in spices and chargrilled on skewers in our clay oven.</i>	16.95
Tandoori Mix 15.95 <i>Assortment of tandoori, seek kebabs & king prawns cooked on skewers in our charcoal heated clay oven.</i>	15.95
Paneer Tikka Shaslik 11.95 <i>Chargrilled cubes of paneer, pan fried diced onions & peppers with aromatic spices.</i>	11.95
Tandoori Machi 14.95 <i>Fillet of seabass marinated in a mint & lime pickle and mango chutney.</i>	14.95

'The Usual'

Over the past 30+ years we have been fortunate to have many regular customers whom we now refer to as friends. Inevitably they all have their "Usual" and as an appreciation to them we have a select range of dishes from our menu with a small twist from their preferences. We hope you enjoy the opportunity to try the "Usual."

Gordon's Special Chilli Masala - HOT! 12.95
Similar to our regular Chilli Masala, but with a little more Umph!
Recommended with Chicken Tikka - this dish is one not to be missed.
Also available: Lamb add £1.00 / King Prawns add £1.50

Turlough's Secret Karahi - Medium 12.95
Fresh Leg of Lamb slow cooked in a thick medium sauce, with fresh onions, tomatoes & peppers, this dish has been kept on our menu at Turlough's insistence.
To appreciate it fully we recommend a nice G&T to accompany. (optional)

Rober Dober Achari - Spicy 12.95
Only cooked by a special feu, this dish is made using fresh leg of lamb & our home made Achari sauce - however at Roberts request we have added a bit of chilli to empower and enhance this already delicious dish.

Toms Veggie Feast - Spicy 11.95
A classic North Indian dish: Punjabi Rajma Masala - kidney beans cooked in tomato sauce with spices served with boiled rice.
Try an Alu Gobi to enhance your traditional indian feast.

Ingrams Tk Punjabi - Medium 15.95
Recommended with Chicken Tikka, this dish is also served with a Tarka Dal side dish & to finish off in true Peter Style - we suggest two shots of sambuca! (optional)

Davids Super Balti Feast - Medium 18.50
With a Chicken Tikka and Seekh Kebab starter followed by a Super Balti - this meal is for those who have toiled and worked all day.

Accompaniments

Pulao/ Boiled rice (v)	2.75
Mushroom Pulao rice (v)	3.25
Vegetable Pulao rice (v)	3.25
Keema Rice with mince & spices	3.25
Nan (v) un-leavened bread cooked in clay oven	2.95
Garlic Nan (v) - with fresh garlic paste & coriander	3.50
Chilli & Coriander Nan (v)	3.50
Peshawri Nan (v)(n) - sweet with cream, sugar, almonds	3.85
Keema Nan with mince & spices	3.95
Cheese Nan (v)	3.50
Roti (v) medium wheat flour bread cooked in clay oven	1.50
Paratha (v) Double layered bread cooked in clay oven	2.95
Stuffed Paratha (v) Stuffed with vegetable fillings	3.50
Raita (v)	1.50
Plain Popodums (v)	0.60
Spiced Popodums (v)	1.00
Mango Chutney/ Assorted Pickles (v)	1.50
Chips	2.50
Masala Chips (v) seasoned with our masala spice mix	2.50

Little India Vegetarian Cuisine

Continuing our dedication to exquisite Vegetarian Cuisine.

Subzi Bahar - Just Vegetables

Subzi Jalfrezi (v) - with tomatoes, onions & capsicumsz	7.50
Veg Tika Masala (n) - with cream, almonds & cashews	7.95
Veg. Punjabi Masala (v) - medium hot Punjabi spices	7.95
Veg. Chilli Masala (v) - hot & spicy with green chillies	7.95
Veg. Achari (v) - spicy & tangy	7.95

Alu~ Hi~ Alu - Just Potatoes

Bombay Alu (v) - potatoes & spices and fresh tomatoes	6.95
Jeera Alu (v) - potatoes & cumin seeds	6.95
Methi Alu (v) - potatoes & fenugreek leaves	6.95
Saag Alu (v) - potatoes & spinach	7.95
Chana Alu (v) - potatoes & chick peas	7.95
Alu Bengan (v) - potatoes & aubergine	7.95
Alu Gobi (v) - potatoes & cauliflowers	7.95

Jara~ Hut~ Ke - Something Different

Bhindi Masala (v) - okra cooked in spices	8.50
Corn Saag (v) - spinach with corn pearls	7.90
Burta (v) - mashed aubergine cooked in spices	8.50
Sarson Ka Saag (v) - real Punjabi style saag cooked in spices	8.50

Dal Bhandar - Lentils & Pulses

Dal Tarka (v) - cooked with shallow fried onions & spices	7.95
Dal Saag (v) - with spinach	7.95
Dal Chilli (v) - with hot green chillies	7.95
Dal Makani (v) - cooked with hot Punjabi spices	7.95
Raj Mah (v) - red kidney beans with spices	7.95

Chana Kabli - Chick Peas

Chana Punjabi (v) - with hot Punjabi spices	7.95
Chilli Chana (v) - with hot green chillies	7.95
Achari Chana (v) - cooked with hot Punjabi spices	7.95

Paneer ~ Ke~ Tohfe - Indian Cheese

Mater Paneer - with green peas	8.50
Chilli Paneer - with spinach	8.50
Paneer Jalfrezi	8.50
Saag Paneer - with spinach	8.50
Paneer Korma (n)	8.50
Chana Paneer	8.50

Sides (v)

If you would like a side dish other than that listed below, please ask your server who will be happy to assist.

Bhindi Olera	4.50	Bombay Alu	4.50
Alu Gobi potatoes & cauliflower	4.50	Tarka Dal lentils	4.50
Saag Alu spinach & potatoes	4.50	Mix Veg	4.50



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