

Vindaloo

Very hot, dish with a selection of spices blended together with tomato puree fresh coriander and herbs.

Chicken Vindaloo	£8.50
Lamb Vindaloo	£9.30
Chicken Tikka Vindaloo	£10.40
Prawn Vindaloo	£9.70
King Prawn Vindaloo	£11.40
Vegetable Vindaloo	£7.70

Biryani Dishes

Biryani dishes brought together with special spices, coriander, basmati pilau rice and all served with a medium vegetable curry. (Kashmiri biryani served with mild sauce)

Little India Special Biryani	£12.20
Chicken, Lamb and Prawns served with an egg omelette.	
Kashmiri Biryani	£12.20
Chicken and Lamb with coconut and mixed fruit served with a mild sauce.	
Chicken Biryani	£10.50
Spiced Chicken cooked with saffron flavoured rice.	
Chicken Tikka Biryani	£11.50
Lamb Biryani	£10.70
Spiced lamb cooked with saffron flavoured rice.	
Prawn Biryani	£10.70
King Prawn Biryani	£12.50
King prawn cooked with saffron rice.	
Chilli Biryani	£12.20
(Hot) tandoori chicken stripped off the bone cooked with fresh chillies, onions, pepper and basmati rice served with madras sauce.	
Vegetable Biryani	£9.50
Mixed with vegetables. Cooked in spice with saffron flavoured rice.	

Vegetable Side Dishes

Mixed Vegetable Curry	£4.10
Vegetables in a medium spice sauce.	
Mixed Vegetable Bhuna	£4.10
Vegetables in a medium spice sauce.	
Aloo Gobi	£4.10
Potatoes and Cauliflower cooked with herbs and spices.	
Bombay Aloo	£4.10
Potatoes cooked in a special blend of spices.	
Cauliflower Bhaji	£4.10
Cauliflower cooked with herbs and spices.	
Mushroom Bhaji	£4.10
Mushroom cooked with onions and tomatoes in spices and coriander.	
Bhindi Bhaji (Okra cooked with mixed spices)	£4.10
Bringal Bhaji	£4.10
Aubergine with tomatoes, ginger, garlic, coriander, spices and masala sauce.	
Saag Ponir	£4.50
Spinach cooked with onions, cubes of cottage cheese in a creamy sauce.	
Saag Bhaji (Spinach with garlic and onion)	£4.10
Saag Aloo	£4.10
Spinach and Potatoes cooked with mixed herbs and spices.	
Tarka Dal (Lentils cooked with spices and fresh garlic)	£4.10
Com Mattor (Medium spiced mushrooms and chickpeas)	£4.10
Chana Masala (Chickpeas cooked in spices)	£4.10
Sabzi Bahar	£4.10
Spinach, chickpeas and mixed vegetables with a touch of fresh green chillies.	
Raittha (Choice of plain or cucumber yogurt)	£2.70
Chips	£2.90



Children's Menu

Chicken Nuggets and Chips	£6.90
Chicken Korma and Rice	£7.50
Chicken Tikka Massalla and Rice	£7.90

Rice

Boiled Rice (Seamed white rice)	£3.10
Pilau Rice (Basmati rice with saffron)	£3.30
Spring Rice (Boiled rice with spring onion, egg and homemade sauce)	£3.90
Lemon Rice (Pilau rice with lemon grass)	£3.90
Kashmiri Rice (Pilau rice with lychees, sultana and almond)	£4.10
Mushroom Rice (Pilau rice with mushrooms)	£3.90
Vegetable Rice (Pilau rice with mixed vegetables)	£3.90
Keema Rice (Fried rice with minced meat)	£4.70
Special Rice (Basmati rice fried with egg and peas)	£4.10
Chilli Fried Rice (Basmati rice fried with onions and fresh green chilli)	£3.90
Garlic Fried Rice (With fresh garlic and coriander)	£3.90

Indian Breads

Nan (Leavened bread cooked in tandoor)	£2.95
Keema Nan (Stuffed with minced lamb)	£4.50
Cheese Nan (Coriander and with cheese now stuffed inside)	£3.90
Cheese and Chilli Nan	£4.60
Stuffed with green chillies, coriander and with cheese now stuffed inside.	
Peshwari Nan (Stuffed with sultanas, almond, coconut and cream)	£4.10
Garlic Nan (Nan fresh with garlic and coriander)	£3.90
Garlic and Cheese Nan	£4.70
Chapatti (Thin Indian brad made with wheat flour)	£1.95
Aloo Paratha (Stuffed with a mixture of mashed potato and spices)	£3.70
Tandoori Ruti	£2.80
Puree (Fried bread)	£1.50



Allergy Notice

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you have any food allergies, please inform a member of staff whilst placing your order as some of our dishes may contain allergens.

EVERY TUESDAY & WEDNESDAY

Banquet Night

(DINING IN ONLY)

4 COURSE MEAL

£17.95 PER ADULT,

£10.50 CHILDREN UNDER 10

CHOOSE FROM THE MAIN MENU

ANY 1 STARTER,

ANY 1 MAIN DISH

ANY 1 SIDE DISH,

ANY 1 RICE OR NAN BREAD

& 1 COFFEE

PLEASE NOTE

* FOR CHICKEN WINGS, FISH AND KING PRAWNS DISHES ARE A EXTRA £1.50 PER STARTER AND £2.95 PER MAIN DISH

* THE BANQUET PRICES ARE PER PERSON AND ARE NOT BE SHARED.

THIS OFFER NOT AVAILABLE ON SPECIAL OCCASIONS, MOTHERS DAY ETC.



PLEASE BOOK IN ADVANCE

TO AVOID DISAPPOINTMENT

SPECIALLY ON WEEKENDS AND TUESDAY/WEDNESDAY EVENINGS

20 HIGH STREET, LAKENHEATH
SUFFOLK, IP27 9JS

OPENING TIMES

Monday to Sunday: 4.30 - 10.30pm

Open 7 days a week

*T&C

1. One promotion per order and cannot be used in conjunction with any other promotion or offers
2. We do not accept cheque as a method of payment
3. The management reserves the right to refuse service without giving any reasons



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20 HIGH STREET, LAKENHEATH, SUFFOLK, IP27 9JS

ALL MAJOR CREDIT CARDS ACCEPTED

(WE ALSO TAKE PAYMENT OVER THE PHONE)

WE DON'T ACCEPT CHEQUES



WWW.LITTLEINDIALAKENHEATH.CO.UK

Starters

Popadums (Plain or Spicy) **£0.80**

Pickle Tray (per person) **£0.80**

Mixed Platters **£5.90**

A combination of chicken and lamb tikka, lamb samosas and onion bhajis.

Sheesh Kebabs **£4.60**

Extra lean skewered minced lamb cooked with coastal spices, served with cucumber chutney.

Reshmi Kebab **£4.20**

Minced lamb with fried egg on top.

Onion Bhaji **£3.70**

Chopped onions, aubergine, coriander, potato, medium spiced, fried in crisp light pastry.

Samosa (Meat or Vegetable) **£3.95**

Fried in crispy light pastry.

Chicken or Lamb Tikka **£4.70**

Boneless pieces of spring chicken/lamb cooked in tandoor on skewers.

Tandoori Chicken (Quarter) **£4.50**

Marinated in yoghurt, herbs & spices, on the bone cooked in clay over and served with salad.

Salmon Tikka **£5.95**

Pink salmon matured in mildly spiced marinade of dill, fennel, mustard and lemon grass, cooked in tandoori.

King Prawn Butterfly **£5.30**

Deep fried with breadcrumbs.

Chicken Tikka Puree **£4.90**

Spiced chicken served on deep fried puffy bread.

Prawn Puree **£4.90**

Cooked with medium spice and served with puree bread.

Spicy Papar **£5.90**

Chicken in a sweet and tangy sauce with honey served in a papudom.

King Prawn Puree **£5.90**

Cooked with medium spice and served with puree bread.

Aloo Puree **£4.90**

Spicy Potato served on puffy bread.

Chicken Tikka Chat **£4.70**

Chicken cooked with chat massalla, gamished with cucumber and Tomato.

Tandoori Chicken Wings

6 Wings **£6.70**

12 Wings **£11.80**

Our wings are marinated overnight and barbecued in a clay oven. Choose from different heat levels and flavours. Mild Herbs, Sweet Honey Chilli or The Naga Wings (Ghost Chilli).

Tandoori Specialities

Tandoori dishes are dry grilled in the clay oven specially marinated with yoghurt herbs and spices and served with salad.

Tandoori Chicken (Half) **£9.10**

Marinated in yoghurt, herbs & spices, on the bone cooked in clay over and served with salad.

Tandoori Mixed Grill **£12.70**

Combination of chicken and lamb tikka, sheek kebab, tandoori chicken, served with salad and nan bread.

Tandoori King Prawn **£12.40**

Tandoori Salmon Tikka **£12.50**

Pink Salmon matured in a mildly spiced marinade of dill, fennel, mustard and lemon grass cooked in a tandoor.

Tandoori Deluxe **£12.95**

Lamb, diced chicken, quarter chicken on the bone, served with king prawns and naan bread.

Chicken Tikka **£9.20**

Lamb Tikka **£10.50**

Chicken Shaslick **£10.50**

Chicken marinated with yoghurt, chefs own mixed spice cooked with green pepper, tomatoes and onion. Served with salad.

Lamb Shaslick **£11.50**

Lamb marinated with yoghurt, chefs own mixed spice cooked with green pepper, tomatoes and onion. Served with salad.



Chef’s Specialities

Chicken Passanda **£10.50**

Sliced Chicken cooked with fresh cream and yoghurt, with ground cashew nuts and almonds.

Lamb Passanda **£11.20**

Sliced Lamb cooked with fresh cream and yoghurt, with ground cashew nuts and almonds.

Butter Chicken **£10.50**

Cooked with butter, almonds and fresh cream.

Butter Lamb **£11.10**

Cooked with butter, almonds and fresh cream.

Chicken Shazani **£10.50**

Deep fried onion, garlic and mango blended with butter and cream cooked with marinated chicken.

Pan Fried Salmon **£12.20**

A medium dish with a tangy twist, cooked with chefs secret ingredient, contains cumin seeds and coconut milk.

Jeera Chicken **£10.70**

A medium dish cooked with a thick bhuna sauce, an array or aromatic spices topped with finely sliced potatoes withy cumin seeds.

Jeera Lamb **£11.30**

A medium dish cooked with a thick bhuna sauce, an array or aromatic spices topped with finely sliced potatoes withy cumin seeds.

Lamb Bombay **£10.90**

A medium dish containing various spices to produce a strong pungent flavour.

Paneer Chicken Balti **£11.20**

Medium dish Chicken tikka cooked in balti sauce and gamished with melted cheese.

Paneer Lamb Balti **£11.70**

Medium dish Lamb tikka cooked in balti sauce and garnished with melted cheese.

Little India Spicy Chicken **£10.50**

Specially spiced with peppers, onions, carrots and cheese.

Little India Spicy Lamb **£11.50**

Specially spiced with peppers, onions, carrots and cheese.

North Indian Garlic Chilli Chicken (Madras Hot) **£10.50**

Very hot dish cooked with highly spiced garlic and fresh green chillies.

North Indian Garlic Chilli King Prawn (Madras Hot) **£12.20**

Very hot dish cooked with highly spiced garlic and fresh green chillies.

Kum Keema (Madras Hot) **£11.20**

Diced Chicken and minced Lamb with mushrooms, peppers and egg.

Chilli Massalla Chicken **£10.50**

Hot dish creamy and sweet, cooked in hot massalla sauce and fine coconut.

Chilli Massalla Lamb **£11.20**

Hot dish creamy and sweet, cooked in hot massalla sauce and fine coconut.

Sag Chilli Chicken Hot - cooked with spinach, garlic and fresh chillis with onions. . **£10.50**

Sag Chilli Lamb Hot - cooked with spinach, garlic and fresh chillis with onions. . **£11.20**

Garlic Chilli Chicken Hot - cooked with fresh garlic & chillis. **£10.50**

Garlic Chilli Lamb Hot - cooked with fresh garlic & chillis. **£11.20**



Massalla

Cooked with special sauce, yoghurt, cream and fine coconut (Mild)

Chicken Tikka Massalla **£10.20**

Lamb Tikka Massalla **£11.50**

King Prawn Massalla **£12.30**

Vegetable Massalla **£8.90**

Korma

Very mild curry containing various crushed nuts and cream.

Chicken Korma **£8.20**

Lamb Korma **£8.50**

Chicken Tikka Korma **£9.90**

Prawn Korma **£9.70**

King Prawn Korma **£11.30**

Vegetable Korma **£7.50**

Malayan

Sweet creamy sauce with fine coconut, pineapple pieces (Mild)

Chicken Malayan **£8.20**

Lamb Malayan **£8.50**

Chicken Tikka Malayan **£9.90**

Prawn Malayan **£9.70**

King Prawn Malayan **£11.30**

Vegetable Malayan **£7.50**

Balti

All balti dishes are cooked with special herbs, fresh tomatoes, coriander and medium spice.

Chicken Balti **£8.50**

Lamb Balti **£9.30**

Chicken Tikka Balti **£10.40**

Prawn Balti **£9.70**

King Prawn Balti **£11.40**

Vegetable Balti **£7.70**

Korai

Cooked with tomatoes, green peppers, garlic, coriander, onions and herbs served sizzling (Medium).

Chicken Korai **£8.50**

Lamb Korai **£9.30**

Chicken Tikka Korai **£10.40**

Prawn Korai **£9.70**

King Prawn Korai **£11.40**

Vegetable Korai **£7.70**

Curry

Medium spiced dishes with fresh coriander.

Chicken Curry **£8.20**

Lamb Curry **£8.50**

Chicken Tikka Curry **£9.90**

Prawn Curry **£9.70**

King Prawn Curry **£11.30**

Vegetable Curry **£7.50**

Dupiaza

A medium dish, cooked with fresh onions with thick sauce.

Chicken Dupiaza **£8.20**

Lamb Dupiaza **£8.50**

Chicken Tikka Dupiaza **£9.90**

Prawn Dupiaza **£9.70**

King Prawn Dupiaza **£11.30**

Vegetable Dupiaza **£7.50**

Saag

A medium spiced dish cooked with spinach and fresh garlic in a thick sauce.

Chicken Saag **£8.50**

Lamb Saag **£9.30**

Chicken Tikka Saag **£10.40**

Prawn Saag **£9.70**

King Prawn Saag **£11.40**

Vegetable Saag **£7.70**

Rogan

These are special dishes gamished with tomatoes, onions and cashew nuts. Blended to perfection with coriander.

Chicken Rogan **£8.50**

Lamb Rogan **£9.30**

Chicken Tikka Rogan **£10.40**

Prawn Rogan **£9.70**

King Prawn Rogan **£11.40**

Vegetable Rogan **£7.70**

Bhuna

These are medium hot dishes with a selection of spices blended together with tomato puree, fresh coriander and cooked with fresh herbs.

Chicken Bhuna **£8.50**

Lamb Bhuna **£9.30**

Chicken Tikka Bhuna **£10.40**

Prawn Bhuna **£9.70**

King Prawn Bhuna **£11.40**

Vegetable Bhuna **£7.70**

Madras

Fairly hot dish with a selection of spices blended together with tomato puree fresh coriander and herbs.

Chicken Madras **£8.20**

Lamb Madras **£8.50**

Chicken Tikka Madras **£9.90**

Prawn Madras **£9.70**

King Prawn Madras **£11.30**

Vegetable Madras **£7.50**

Jalfrezi

Medium – Hot – A hot dish cooked with fresh spices, green chillies, onions and green peppers. Served on a sizzling dish.

Chicken Jalfreze **£8.50**

Lamb Jalfreze **£9.30**

Chicken Tikka Jalfreze **£10.40**

Prawn Jalfreze **£9.70**

King Prawn Jalfreze **£11.40**

Vegetable Jalfreze **£7.70**

Dansak

These tasty dishes are hot, sweet and sour with lentils, fresh herbs and coriander.

Chicken Dansak **£8.50**

Lamb Dansak **£9.30**

Chicken Tikka Dansak **£10.40**

Prawn Dansak **£9.70**

King Prawn Dansak **£11.40**

Vegetable Dansak **£7.70**

Ceylon

A fairly hot Curry cooked with fine coconut, sweet and sour.

Chicken Ceylon **£8.50**

Lamb Ceylon **£9.30**

Chicken Tikka Ceylon **£10.40**

Prawn Ceylon **£9.70**

King Prawn Ceylon **£11.40**

Vegetable Ceylon **£7.70**

Pathia

Slightly hot, sweet and sour.

Chicken Pathia **£8.50**

Lamb Pathia **£9.30**

Chicken Tikka Pathia **£10.40**

Prawn Pathia **£9.70**

King Prawn Pathia **£11.40**

Vegetable Pathia **£7.70**

Phall

Extremely hot curry.