

For those reading this for the first time, we are pleased to explain that the word Amish translates into English as superior. We have named our restaurant Amish to reflect this meaning and will strive to maintain superior quality in all aspects of our service to you.

Since they first settled in the 1600's, Europeans have been fascinated by the riches of the Indian subcontinent. It was not only tea and jute, but the vast variety of spices and herbs that tempted them to stay so far from home over the centuries.

Inspired by tradition and innovation, our kitchen becomes like a Spice market everyday, using the great range of herbs and spices which are ground and skilfully blended in the preparation of some of the great classic dishes, along with those specially created by our Chefs, which we offer you in our tempting menu.

Open 7 days a week including all bank holidays

Opening hours:

Monday to Saturday

5:30pm - 10:30pm

Sunday

5:30pm - 10:00pm

TEL: 01276 855 559 / 532

36 Chertsey Road, Chobham, Surrey, GU24 8PQ

www.amishrestaurant.co.uk

AMISH

Chobham's first and finest Indian cuisine



Takeaway Menu

Superior Indian Cuisine...

Flavours to wish for.

Starters

Mixed Starter (for one person) chicken tikka, lamb tikka, sheek kebab and onion bhajee	6.95
Mussels cooked in a special mild Goan style sauce	6.95
Garlic King Prawns king prawns pan fried with fresh garlic and onions	6.95
Tandoori King Prawns king prawns marinated and cooked in a clay oven	6.50
Tamarind Chicken Chaat strips of chicken tikka cooked with tamarind and chaat masala	5.95
Mirchi Paneer whole chillies stuffed with cheese	5.50
Sheek Kebab minced lamb kebabs with fresh herbs and spices	4.50
Onion Bhajee deep fried onion and lentil balls	3.95
Chicken or Lamb Tikka marinated chicken or lamb cooked in a clay oven	4.50
Lamb or Chicken Pastry cooked with spinach and wrapped in a chapati bread	5.95



Set Menu

(Minimum 2 persons)

Our chef will prepare a mixed starter, various main dishes and side dishes, rice and bread, depending on the number of people in your party

Per Person 20.95

Chef's Special

This dish is cooked with freshly ground spices and prepared by the slow cooking method to bring out its special taste and extra special flavours.
24 hour's notice is required

Kurzi Lamb (whole leg for four persons) 75.00

Gift Vouchers

Why not give an unusual gift to someone special and let them experience a fresh choice of tantalising selections that present a refreshing alternative to those who seek choices beyond the traditional menu.

Allergy Awareness

Some of our dishes may contain nuts or dairy products.
If you suffer from any allergies, please enquire when ordering for full details.

Sundries

Special Fried Rice	3.80
Mushroom Fried Rice	3.80
Coconut Rice	3.80
Lemon Rice	3.80
Pilau Rice	2.80
Plain Rice	2.80
Plain Nan	2.70
Keema Nan	2.80
Peshwari Nan	2.80
Chilli Nan	2.80
Paneer Nan	2.80
Garlic Nan	2.80
Plain Paratha	2.70
Stuffed Paratha	2.80
Chapati	1.60
Tandoori Roti	2.70
Popadom (plain or spicy)	0.80
Chutney choose from mango, mint sauce, pickle or onion salad	0.80
Raitha	1.70



Paper Prawns large prawns wrapped in thin pastry and crispy fried	5.95
Tropical King Prawn Puree king prawns cooked with spices and fresh pineapple, served on a puree bread	6.95
Tropical Prawn Puree prawns cooked with spices and fresh pineapple, served on a puree bread	5.95
Duck Tikka marinated duck breasts cooked in a clay oven	5.50
Lamb chop Fry chargrilled chops pan fried with garlic and onions	5.95
Duck Chaat strips of duck tikka cooked with tamarind and chaat masala	6.95
Samosas (Meat or Vegetable) pastry filled with spiced minced lamb or vegetable	3.95
Butterfly King Prawn king prawn lightly spiced, coated with bread crumbs and deep fried	5.95
Salmon Paneer Tikka cubes of salmon and paneer cooked in the clay oven	5.95

Traditional Chicken and Lamb Dishes

All chicken is taken from the breast and is off the bone

Garlic Chicken	8.50
cooked with freshly ground herbs and spices and with garlic	
Achar Lamb	8.50
cooked in a pickled chilli sauce with garlic and coriander	
Chicken or Lamb Madras	8.50
cooked in a fairly hot sauce	
Chicken or Lamb Vindaloo	8.50
cooked in a hot sauce	
Chicken or Lamb Bhuna	8.50
cooked with browned onions in a medium thick texture sauce	
Chicken or Lamb Sag	8.50
cooked with fresh spinach and garlic	
Chicken or Lamb Kurma	8.50
cooked in a specially prepared mild sauce	
Chicken or Lamb Dansak	8.50
cooked in a fairly hot, sweet and sour lentil sauce	
Chicken or Lamb Rogan	8.50
cooked with glazed tomatoes and fresh coriander	
Chicken or Lamb Jalfrezi	8.50
cooked with fresh chillies and spring onions in a hot sauce	



Fresh Vegetable Side Dishes

All vegetable dishes are available as main courses at £7.30

Mixed Vegetable Curry	3.95
mixed vegetables cooked in a medium sauce	
Niramish	3.95
mixed vegetables stir fried	
Mushroom Bhajee	3.95
spiced mushrooms and fresh herbs	
Sag Bhajee	3.95
spinach with onions and a touch of garlic	
Bangon Bhajee	3.95
spiced aubergines and fresh herbs	
Aloo Gobi	3.95
potato and cauliflower, medium spiced	
Cauliflower Bhajee	3.95
spiced cauliflower	
Sag Aloo	3.95
potato and spinach with a touch of garlic	
Chana Massala	3.95
spiced chick peas and fresh herbs	
Aloo Jeera (Bombay Aloo)	3.95
potato cooked with medium spices and cumin seeds	
Bindi Bhajee	3.95
spiced okra and fresh herbs	
Dall Massala	3.95
spiced lentils cooked fairly hot	
Tarka Dall	3.95
lentils and fried garlic	
Courgette Bhajee	3.95
spiced courgettes and fresh herbs	
Aloo Lauw	3.95
baby potatoes and sweet pumpkin	
Sag Paneer	3.95
spinach with home made cheese and fresh cream	

Tandoori Dishes

These are dry dishes marinated and cooked in a clay oven over charcoal.
(Shashlik dishes include tomatoes and peppers.)

Tandoori Chicken (half on-the-bone)	8.50
Tandoori King Prawn	12.95
Tandoori Mixed Grill	13.50
a combination of king prawn, lamb tikka, chicken tikka, tandoori chicken and sheek kebab	
Chicken or Lamb Tikka	8.50
Duck Tikka	10.95
Vegetable Shashlik	8.50
Shashlik King Prawn	13.95
Shashlik Chicken or Lamb	9.50
Duck Shashlik	11.95

Balti Dishes

All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced

King Prawn Balti	13.50
Chicken Tikka Balti	9.50
Prawn Balti	9.50
Lamb Balti	8.95
Chicken Balti	8.95
Duck Balti	11.95
Mixed Vegetable Balti	7.95

Biriany Dishes

These dishes are prepared with rice and accompanied by a vegetable curry on the side

Special Mixed Biriany a combination of chicken, lamb and prawn	13.50
King Prawn Biriany	13.50
Chicken Biriany	11.50
Lamb Biriany	11.50
Chicken Tikka Biriany	12.50
Vegetable Biriany	10.50



Seafood Dishes

King Prawn Madras cooked in a fairly hot sauce	11.50	Prawn Madras	8.50
King Prawn Bhuna cooked in medium thick texture with browned onions	11.50	Prawn Bhuna	8.50
King Prawn Sag cooked with spinach and garlic	11.50	Prawn Sag	8.50
King Prawn Dansak cooked with lentils in a fairly hot sweet and sour sauce	11.50	Prawn Dansak	8.50
King Prawn Jalfrezi cooked with fresh chillies and spring onions in a hot sauce	11.50	Prawn Jalfrezi	8.50
King Prawn Pathia king prawns cooked in a fairly hot sweet and sour sauce	11.50	Prawn Pathia	8.50
King Prawn Dupiazza cooked with medium spices, browned onions and shallots	11.50	Prawn Dupiazza	8.50

Superior Selection

Chicken Tikka Massala	8.95
barbecued chicken served in a creamy massala sauce	
Jal Mirchi	9.50
chicken or lamb cooked with probably the hottest naga chillies, extremley hot	
Handi Chicken or Lamb	9.50
cooked with lemon grass, green peppers and spring onions in a small pot. Served in a medium sauce	
Gosht Kara Massala	9.50
spring lamb cooked in a thick medium sauce with fresh ginger, green peppers and onions	
Chicken Tikka Rezzala	9.50
barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger	
Mishti Lauw	9.50
chicken or lamb cooked in a traditional recipe with sweet pumpkin, spiced fairly hot.	
Pistachio Chicken	9.50
chicken cooked in a mild sauce with pistachio nuts	
Lebu Stir Fry	9.50
chicken or lamb stir fried in a karahi with the distinctive flavour of bangladeshi lime fruits	
Chilli Chicken or Lamb	9.50
stir fried with green chillies, shallots, lemon grass and fenugreek	
Spicy Lamb Chops	9.50
medium spiced with baby potatoes	
Duck Lazeez	12.50
cooked with browned onions and medium spice	
Royal Lamb Massala (Lamb Shanks)	11.50
lamb shanks cooked in a medium sauce with spring onions and corriander	
Lamb Passanda	9.50
cooked in a specially prepared cream and nut sauce	
Chicken or Lamb Saboj	9.50
cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)	
Mango Chicken	9.50
delicate mild sauce with slices of sweet mango	

Chicken or Lamb Suka	9.50
cooked in a medium, sweet and sour sauce with tamarind and mushroom	
Palong	9.50
marinated chicken tossed in a wok with soya sauce,spiced medium	
Kashmiri Chicken Massala	9.50
barbecued chicken breasts cooked with tropical fruits in our special creamy massala sauce	
Chicken Makanwalla	9.50
barbecued chicken cooked in a rich creamy sauce with butter and fresh cream	

Superior Seafood

Adrak Maas (Monkfish)	12.95
monkfish cooked with fresh herbs and spices in a medium, sweet and sour sauce	
Monkfish Lebu	12.95
monkfish fillets flavoured with bangladeshi lime fruits	
Salmon Lajabab	10.95
cooked in a creamy massala sauce with cashew nuts	
Salmon Peri	10.95
cooked with medium spices in a thick bhuna sauce	
Jhinga Zeera	13.50
king prawns in a special cumin flavoured sauce	
King Prawn Maknee	13.50
barbecued in a clay oven, the cooked in a mild sauce with cashew nuts	
Chilli King Prawns	13.50
stir fried with green chillies, shallot, lemon grass and fenugreek	
King Prawn Handi	13.50
cooked with lemon grass, green peppers and spring onions in a small pot, served in a medium sauce	
Seafood Grill	13.95
king prawn, salmon and monkfish marinated and cooked in a tandoor (dry dish)	
Jhinga Lauw	13.50
king prawns cooked in a thick medium sauce with sweet pumpkin	