	WINE	ELIST 👶	
Consulation of Mation of	6 00111		
Sparkling Wine Moet & Chandon	£54.95	Australian Wine Shiraz Cabarnet Sauvignen (Bod)	£2
	£34.95 £21.95	Shiraz Cabernet Sauvignon (Red) Semillon Chardonnay	£2
Asti Spumante (Sweet)		Semilion Chardonnay	EZ
Prosecco	£24.95	House Wine	
Red Wine		House Wine Red/ White Bottle/ Rose	£1:
3eaujolais	£19.95	1/2 Carafe	£
St. Emilion	£32.95	Wine By The Glass	£
Châteauneuf Du Pape	£39.95	Spirits	
White Wine		Jack Daniels	£
Chablis	£32.95	Jonnie Walker	£
Muscadet	£20.95	Malibu	£
Frascati	£20.95	Archers	£
Beer (Draught)		Southern Comfort	£
Kingfisher (Indian Lager) Pint	£3.95	Whisky Gin	£
Half Pint	£2.95	Vodka	£
Kingfisher Bottle	£3.50	Bacardi	£
Cider Can (440ml)	£2.95	Captain Morgan/spiced gold	£
Cobra Bottle	£4.95	Brandy	£
		Remy Martin Vsop	£
Aperitifs	67.05	Bombay Sapphire	£
Pernod	£3.25	Grey Goose	£
Bristol Cream	£3.25	Jagermeister	£
Martini Sweet	£3.25		
Martini Bianco	£3.25	Liqueurs Bailey's	<u>2</u>
Port	£3.25	Sambuca	£
Oubonnet	£3.25	Grand Marnier	9
Campari	£3.25	Drambuie Drambuie	£
Pimm's NO. 1 Cup	£3.25	Tia Maria	Ē
Rose		Cointreau	2
Mateus Rose	£21.95	Indian Angel	<b>.</b>
<mark>۶ M</mark> C	CKTAILS	& COCKTAILS 😽	
Strawberry Punch		Blue Ocean	
Strawberry, Lemon, Mint	£4.95	Blue Bhucara, Redbull	£
Cocktail (Vodka)	£7.95	Cocktail (Bombay Sapphire)	£
Passion Dream			
Passion Fruit, Orange, Pineapple	£4.95		
Cocktail (Archers)	£7.95		
§ SC	OFT DRINK	/ MINERALS ⊹	
Coke, Diet Coke, Lemonade (250ml from bottle)	£2.50	Soft Drinks (glass bottle 330ml)	£
Fruit Juices, Oranges, Pineapple (250ml from bottle)	£2.50	Lassie (250ml)	£
<b>Mineral Water Per Glass</b> (250ml)	£2.50	J2O Orange & Passion/Apple & Mango	£
Mineral Water Bottle	£3.55	Redbull	£
	£2.95	Appletiser	£



# Menu Blurb

A contemporary Indian restaurant located in the heart of Stanmore. Established in 1978, the Agra is one of the oldest Indian restaurants in the area. Our chefs have over 20 years of experience, we use only the finest ingredients and grade A quality meats and poultry. Here at the Agra, we pride ourselves in serving authentic curry house dishes.

Our chefs are equipped with tandoori clay ovens in order to ensure authentic aromatic charcoal flamed tandoori dishes using centuries old blending techniques and traditional cooking methods to provide exciting food guaranteed to fill your cravings.

As a family run business, we take great care by adopting a hands-on management style to ensure that our customers are more than satisfied. With a genuine love for food, we ensure our customer needs are met including any dietary restrictions. Our attention to detail is apparent not only through our cooking methods and authentic dishes but also through our décor.

The Agra encompasses a majestic and traditional approach to décor as a way of exhibiting the luxurious nature of India. We pride ourselves on delivering quality services and exceptional food, treating our customers how we would treat guests at our home.

Our staff are extremely experienced and knowledgeable and are more than happy to help to you with your questions. A pioneer in the industry and a hidden gem in Stanmore, a visit at the Agra will leave you wanting to come back for more.

## **ALLERGY INFORMATION**

Some of our dishes may contain nuts gluten, dairy, and other allergens. If you are allergic to any food, please let us know before ordering.

















# **OPENING HOURS**

Open 7 days a week (Including bank holidays)

12pm to 3pm

(Bookings and Takeaways only)

5pm to 11pm







@theagrastanmore

For reservations and takeaways

02089544784 - 02089540872 33 Stanmore Hill, HA7 3DS

theagrastanmore@gmail.com www.theagrastanmore.co.uk





(Served with our special mint sauce)

Tandoori Chicken Leg £4.95 Breas Chicken marinated in yoghurt and spices and roasted in a tandoor clay oven	st £5.45
Chicken Tikka Diced chicken marinated in yoghurt and spices and roasted in a tandoor clay oven.	£4.95
Lamb Tikka Pieces of lamb marinated in yoghurt and spices and roasted in a tandoor clay oven.	£5.45
Tandoori Lamb Chops Lamb chops marinated in yoghurt and spices and roasted in a tandoor clay oven.	£7.50
Reshmi Kebab Ground lamb seasoned with spices roasted on a skewer in a tandoor clay oven.	£4.95
Shami Kebab Specially fried lamb, finely minced and flavoured with spices and herbs and roasted in a tandoor clay oven.	£4.95
Seekh Kebab Minced lamb mixed with onions, herbs, spices and roasted on skewers.	£4.95
Paneer Tikka Chunks of cheese marinated in yoghurt and spices and cooked in a tandoor clay oven.	£6.50
Chilli Paneer Diced cubes of paneer marinated in our special chilli sauce.	£5.95
<b>Prawn Puri</b> Succulent prawns spiced and fried, served with special fluffy round bread	£4.95
<b>King Prawn Puri</b> Succulent King prawn spiced and fried, served with special fluffy round brea	<b>£7.50</b>
<b>King Prawn Butterfly</b> Succulent king prawn coated in breadcrumbs and fried.	£7.50
Chilli Mogo Pieces of mogo or cassava flavoured with spices, coated and fried.	£5.95
Aloo Chaat Small juicy pieces of potatoes spiced with sour sauce.	£4.50
Chicken Chaat Small juicy pieces of chicken spiced with sour sauce.	£4.95
Prawn Cocktail Succulent prawns marinated in our own special mayonnaise.	£3.95
Samosa Meat or Vegetable; Specially fried lamb, finely minced or vegetable flavoured with spices and herbs.	£3.95
Onion Bhaji Onion fritter, onion coated in flour, spices and herbs and fried.	£3.95
<b>Vegetable Cutlet</b> Tender patty made with a mix of vegetables flavoured with spices, herbs and breadcrumbs.	£5.45
Vegetable Puri A mix of vegetables flavoured with spices and herbs served with a light fluffy round bread.	£4.95
Dal Soup Lentils cooked with spices.	£3.95
Mulligatawny Soup A richly flavoured soup made of vegetables, spiced with curry powder.	£4.45
CHEE DECOMMENDATIONS 2	

# **♦ CHEF RECOMMENDATIONS**

niri chilies.

Gustaba

i Gosht

natic curried meat dish d with fresh tomatoes

Pasanda Nawabi £10.50 eces of lamb cooked in fresh

Iltured yoghurt and mixed

voured with mild Kashmiri ked in fresh cream.

nb cooked with spices ed in an iron souk.

eces of LAMB infused nach in a sauce flavoured

es and herbs.

**Special Fish Curry** 

Cod fish cooked with an

aromatic mild sauce.

£8.50

£8.95

£9.50

£8.50

£11.50

6		
<b>Butter Chicken</b> Diced chicken cooked in a spiced tomato and butter sauce.	£9.95	Rogan Josh An aromatic curr flavoured with fre
<b>Karahi Chicken</b> Diced chicken cooked in spices and tossed in an iron souk.	£9.95	and Kashmiri chil <b>Lamb Pasanc</b> Juicy pieces of la
Palak Chicken Chicken and spinach cooked with	£8.50	cream cultured ye ground nuts.
spices and herbs.		Shah Gustab Lamb flavoured v
<b>Chicken Green Musallam</b> Chicken cooked with coriander,	£8.95	herbs cooked in f
mint, spices and herbs.	£9.95	Karahi Gosht  Diced lamb cooke
Chicken Jalfrezi Chicken curry served in a thick		and tossed in an
spicy sauce cooked with peppersonions and tomatoes.	5,	Saag Gosht Juicy pieces of L
King Prawn Jalfrezi : Succulent king prawn served in	E13.95	with spinach in a with spices and h

a thick spicy sauce that includes

green chilli peppers.

## 

Tandoori is a barrel shaped, open topped charcoal burning oven with clay walls. The special feature of the tandoori dish is the flavour imparted to the cooked items because of the clay walls. The meat used is marinated in yoghurt sauce and spices, then barbecued in the clay oven. All dishes served with salad.

AGRA Tandoori Special Consists of tandoori chicken, chicken + lamb tikka, seekh kebab & naan.	£12.50
Tandoori Half Chicken Half a chicken marinated in yoghurt and spices and roasted in a tandoor clay oven.	£9.50
<b>Chicken Tikka</b> Small chunks of chicken which have been marinated in yoghurt and Indian spices and then threaded onto skewers and cooked on live charcoal.	£9.50
Lamb Tikka Small chunks of lamb which have been marinated in yoghurt and Indian spices and then threaded onto skewers and cooked on live charcoal.	£9.95
Chicken Or Lamb Shashlik Barbequed with fresh tomatoes, green peppers & onion.	£10.95
<b>Tandoori Lamb Chop</b> Pieces of lamb marinated in yoghurt and spices and roasted in a tandoor clay oven.	£13.95
<b>Tandoori King Prawn</b> Marinated in yoghurt and spices and roasted in a tandoor clay oven.	£14.95
Tandoori King Prawn Shashlik Coated with herbs, spices and roasted on skewers in a tandoor clay oven.	£15.95
<b>Tandoori Trout</b> Coated with herbs, spices and roasted in a tandoor clay oven.	£12.95
Paneer Tikka Chunks of paneer marinated in spices and grilled in a tandoor.	£10.95
Paneer Tikka Shashlik Coated with herbs, spices and roasted on skewers in a tandoor clay oven.	£12.50

# **♦ BALTI DISHES**

A Balti curry is a curry cooked over a high flame with spiced fresh meat and/or vegetables, then cooked again with extra spices and served in the traditional round-bottomed Balti dish. Balti dishes are mixed with our special balti sauce containing mint, tomato, herbs and spices. comes with nan, any changes to your nan is 50p

Chicken Or Lamb Balti	£9.95
Chicken Or Lamb Tikka Balti	£11.95
Prawn Balti	£11.95
King Prawn Balti	£15.95
Vegetable Balti	£9.95
Balti Chicken Tikka Masala	£12.05
Balti Chicken Mushroom & Spinach	£12.05
Balti Chicken Tikka Masala with Spinach	£12.05
Balti Chicken or Lamb Tikka Dupiaza	£12.05
Balti Chicken or Lamb Chilli Masala	£12.05
Balti Chicken or Lamb Jalfrezi	£12.05
Balti Chicken or Lamb Karahi	£12.05
Balti Chicken or Lamb Korma	£12.05
Balti Keema Murgh	£12.05
Balti Mushroom Aloo Sag	£9.95
Balti Bombay Aloo	£9.95
Balti Chana	£9.95
Balti Mushroom	£9.95
Balti Saag Paneer	£12.05



## **♦ TRADITIONAL CURRY DISHES**

Kashmiri	Dansak
Medium curry sauce, cooked with	Thick sauce, cooked with vari
bananas and lychees.	chillies, lemon, and a hint of s

### Korma Flavoured with dried nuts, cooked in

### Madras Hot curry cooked in fairly hot sauce, with herbs and spices

Vindaloo Hot curry sauce cooked with

## potatoes in a hot sauce.

Bhuna

## Well spiced with thick sauce.

**Chana Special** Medium dry sauce cooked with fresh spices and onions including chickpeas

### Dopiaza

Cooked with fresh spices, herbs and chunks of fresh onions.

## **Methi Special**

Medium curry sauce cooked with fresh spices and onions including Fenugreek

### **Peas special**

Mild curry sauce, cooked with fresh

Medium curry sauce, spices, herbs and extra fresh tomatoes.

Cooked in a thick spinach-based sauce. Medium spiced.

### Pathia

**Plain Rice** 

Pilau Rice

**Peas Pilau** 

**Egg Fried Rice** 

**Mushroom Rice** 

**Special Fried Rice** 

**Vegetable Rice** 

**Lemon Rice** 

**Garlic Rice** 

**Keema Rice** 

**Coconut Rice** 

**Lamb Tikka** 

Vegetable

Keema

Hot sweet and sour sauce.

ious lentils,

Aloo Gobi Saag

cooked in a dry sauce.

Saag Paneer

Niramish

Saag Bhaji

Saag Aloo

**Bhindi Bhaji** 

Brinjal Bhaji

Cauliflower Bhaji

**Mushroom Bhaji** 

**Bombay Aloo** 

**Tomato Bhaji** 

**Capsicum Bhaji** 

Channa Masala

Chickpeas in a medium sauce

Spicy vegetables in a lentil sauce

Lentils cooked with garlic **Madras Dal Sambar** 

**Daal Masala** 

Spicy lentils

Tarka Daal

£2.50

£2.95

£3.75

£3.75

£3.75

£3.75

£3.75 £3.75

£3.75

£4.50

£3.75

£11.45

£8.95

£9.95

**Matter Paneer** 

**Gobi Mushroom Chana** 

Cauliflower, mushrooms, and chickpeas

Peas and cheese in a mild curry sauce

Hot sweet and sour mixed vegetables

Dry curry sauce with mixed vegetables

Spinach in a wet spinach based sauce

Spinach and potatoes in a mild sauce

Fresh okra cooked in a mild curry sauce

Fresh aubergines stir fried in a dry medium sauce

Fresh cauliflower cooked in a medium sauce

Spiced potatoes in a medium curry sauce

Chopped mushroom in a medium sauce

Fresh tomatoes in a medium curry sauce

Fresh green peppers in a fairy hot sauce

Medium curry sauce with mixed vegetables

Mixed Vegetable Curry

Mixed Vegetable Bhaji

cooked with fresh garlic.

Potatoes, cauliflower, spinach cooked in a dry sauce

Spinach and cheese, in a wet spinach based sauce

### **Lemon Special**

Mild curry sauce, cooked with extra lemon wedges and lemon juice.

### **Garlic Special**

Medium curry sauce, cooked with fresh garlic, herbs and spices.

### Acher

Medium curry sauce, cooked with fresh mixed pickles, onions and tomatoes.

Jeera Medium curry sauce, cooked with fresh jeera, herbs and spices.

**Chat Masala** Chat masala is mixed with spices and lemon juice in a curry sauce.

## Chilli Masala

Spicy curry, cooked with green chillies, tomatoes, herbs and spices.

and tomatoes.

Jalfrezi Served in a thick spicy sauce that includes green chilli peppers, onions

### Karahi

Cooked in an aromatic tomato, ginger and garlic-based gravy. With tomatoes and onions and peppers, served in a sizzling iron souk.

### Tikka Masala

Our special rich and creamy masala sauce, medium/mild spiced.

Chicken	£8.50	King Prawn	£12.95
Lamb	£8.50	Chicken Tikka	£9.95
Keema (Mince Meat)	£8.95	Lamb Tikka	£10.50
Poneer	£8.95	Paneer Tikka	£10.95
Vegetable	£7.95	Special Fish	£11.50
		Tandoori King	
Prawn	£8.95	Prawn	£15.95

RICE

# **♦ SUNDRIES ♦**

**<b>VEGETABLES ◊** 

Main Dish Side Dish

£4.95

£4.95

£5.20

£5.20

£4.35

£4.35

£4.35

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£7.50

£7.50

Plain Naan	£2.50	Tandoori Roti	£2.50
Chilli Naan	£2.75	Chapati	£1.65
Peshwari Naan	£2.75	Plain Papadum	£0.75
Kulcha Naan	£2.95	Rathia	£2.95
Keema/ Cheese		Lassi	£3.50
Naan	£2.95	Chutney & Pickles	£0.75
Garlic Naan	£2.75	Green Salad	£2.95
Paratha	£2.95	Chips	£3.50
Stuffed Paratha	£3.50	Masala Chips	£4.55
Puri	£1.65		

# **BIRYANIS** <

	(Served with vegetable curry)	
Chicken		£9.9
Lamb		£9.9
Prawn		£10.9
King Prawn		£14.9
Chicken Tikka		£10.9

# THALI'S

Meat Thali	£15.50
Thali includes chicken rogon, lamb bhuna, ¼ tandoori chicken,	
seekh kebab, pilaur rice and a naan bread.	
Vegetable Thali	£13.95

### Thali includes vegetable curry, sag aloo, tarka daal, gobi mushroom, pilau rice and a naan bread

If you'd like to make any changes to your thali we charge £1 per change.