

Papadams

Plain Papadam (each)	0.60	Chutney Tray (each)	2.00
Red or Green Sauce	0.70	Mixed Pickle	0.70

Starters

All starters are served with fresh green salad & dips

Onion Bhaji	3.50	Chicken Samosa	3.50
Veg. Samosa	3.50	Meat Samosa	3.50
Vegetable Rolls	3.50	Seek Kebab	4.00
Mushroom Pakora	3.50	Shami Kebab	4.00
Aloo Tikka	3.50	Tandoori Chicken	4.50
Prawn Cocktails	3.50	Chicken Pakora	4.50
Garlic Mushrooms	3.50	Chicken Paneer Tikka	4.50
Mushroom Chat	3.90	Chicken Tikka	4.50
Chana Chat	3.90	Chicken Chilli	4.50
Paneer Tikka	3.90	Chicken Chat	4.50
Paneer Chilli	4.50	Lamb Tikka	4.90
Prawn Chat	4.50	Lamb Chop	4.90
Fish Tikka	4.50	Special Mix Grill	9.50
King Prawn Butterfly	6.50	Two persons can share.	
King Prawn Tikka	6.50	Lamb chops, lamb tikka, chicken tikka, seek kebab & fish tikka.	
King Prawn Chilli	6.50	Mixed Starter Meat & Veg	5.90
Mixed Veg. Starter	4.50	Onion Bhaji, Lamb Chop, Seek Kebab, Chicken Pakora & Fish Tikka	

Sizzling Main Course from the Tandoor JJ

Tandoori dishes are marinated in spiced herbal yoghurt and barbecued in the tandoor which produces a deliciously sensational taste which defies description. All tandoori dishes are served with curry sauce and fresh green salad.

CHICKEN TIKKA	9.90	CHICKEN SHASLIK	9.90
LAMB TIKKA	9.90	Grilled peppers & onions,	
1/2 TANDOORI CHICKEN	9.90	LAMB SHASLIK	9.90
PANEER TIKKA	9.20	Grilled peppers & onions,	
KING PRAWN TIKKA	13.90	MIXED SHASLIK	10.20
FISH TIKKA	9.90	Chicken Tikka, Lamb Tikka, Lamb Chops & Sheek Kebab, Grilled peppers & Onions,	
TAWA SEA BASS	13.90	LAMB CHOPS	9.90
Pan fried sea bass fish is all about the Indian condiments and spices that make your fish real delicious. Served with fried potato.		KORAAI MIX	10.50
		Tandoori chicken, lamb tikka, chicken tikka, lamb chop, seek kebab.	

Biryani Dishes JJ

Cooked with basmati rice, flaked almonds, sultanas, spice & herbs accompanied with an egg, tomato and cucumber. Served with vegetable curry sauce

Chicken Biryani	9.90	Fish Biryani	9.90
Chicken Tikka Biryani	10.50	Prawn Biryani	9.90
Lamb Biryani	10.50	King Prawn Biryani	13.90
Special Mix Biryani	11.90	Vegetable Biryani	8.90
Chicken, lamb & prawn.		Mushroom Biryani	8.90

Special Masala Dishes

Chicken Tikka Masala	9.20	King Prawn Masala	13.90
Lamb Tikka Masala	9.20		

ALL SUNDRIES ARE EXTRA

Koraa Signature Dishes

MINT MALAI	9.90	DESI CHINGRI	
Chicken or Lamb		BHUNA JJ	14.20
Tender pieces of chicken or lamb cooked in a creamy mint sauce with a little touch of spice.		Large King Prawn Stir fried with onions, tomatoes, spices, garlic and ginger.	
HONEY MINTY	9.90	RAJA KING PRAWN JJ	14.20
Chicken or Lamb		Tandoori King prawns cooked in a mustard sauce, with onion, green pepper, special selection of spice with dash of cream.	
Tender chunks of chicken or lamb infused with honey and fresh garden mint. Then slowly cooked in a medium thick sauce.		TAMARIND KING PRAWN JJ	14.20
CHICKEN TIKKA MORABBA	9.90	Golden brown king prawns cooked with sliced onions, ginger, garlic and tamarind sauce with selected medium herbs and spices.	
Chicken tikka cooked in a mild creamy but lightly spiced sauce with grated fresh coconut & dates molasses.		RONGILA KING PRAWN JJ	14.20
PRIDE OF KORAAI JJ	13.90	Super size king prawn prepared with capsicum, ginger, tomato, cream, a touch of garlic blended with aromatic spices.	
Tiger prawns, fresh baby spinach leaves and fine green beans stir fried with onions, garlic, ginger and fresh herbs and spices producing a well-balanced dish in a rich thick sauce.		LAMB SHANK JJ	14.20
KHUMBI ROSHUNI JJ	9.90	Lamb shank braised, medium to spicy with a carefully selected curry sauce with special ingredients & spices.	
Chicken or Lamb		MIX HANDI JJ	14.20
Breast of chicken or boneless lamb delicately prepared in a creamy mushroom and garlic sauce with selected medium herbs and spices.		King Prawn, lamb, chicken tikka and paneer mixed with selection of chef's medium spice.	
SILSILA TAWA JJ	9.90	CHUM CHUM MIX JJJJ	11.50
(Chicken or Lamb) (Medium to Spicy)		King Prawn, Chicken Tikka, Lamb Tikka and Paneer cooked in a fairly dry sauce made with our chef's special selection of medium spices.	
Barbecued cubes of chicken or lamb cooked in finely chopped fresh ginger, garlic, pepper and touch of freshly home made masala and coriander, finished in a rich gravy of myriad spices that provide a host of subtle flavours.		BOTI JALALI JJJJ	9.20
SHASHLIK KORAAI JJ	9.20	Chicken or Lamb	
Chicken or Lamb		Diced marinated chicken or lamb cooked with fresh garlic, ginger, coriander & touch of aromatic naga chilli.	
Marinated chicken, green peppers, onions and tomatoes cooked in the tandoor, then cooked in chef's special sauce. Garnished with fresh coriander and green chillies.		GRANNY STYLE MADRAS JJJJ	9.90
CHICKEN TIKKA SAAG JJ	9.20	Chicken or Lamb	
Tandoori chicken on the bone, fried with onion and garlic in butter, served with extra garlic spinach dressing.		Chicken or lamb tikka cooked to granny's age old fairly hot tangy recipe with baby potatoes and freshly roasted garlic.	
GARLIC CHILLI JJ	9.20	KORAAI SPICE JJJJ	9.20
Chicken or Lamb		Chicken or Lamb	
cooked with chopped onion, capsicum, coriander, whole roasted garlic and chopped fresh green chillies.		Cooked with garlic, ginger, coriander, sun dried Roma tomato and finally gentle touch of Bengal aromatic Naga Chilli.	
MURGH TIKKA KEEMA JJ	9.20	PIAZA JJJJ	9.20
Chicken tikka and minced meat cooked with tomato and special herbs and spices.		Chicken or Lamb	
		Onions, green chillies, herbs, spices and coriander.	

Koraa Chef's Special

BUTTER CHICKEN	9.10	KORAAI Chicken or Lamb JJ	9.10
Breast of Chicken slowly grilled and tempered with onion, cashew nut and roasted fenugreek seeds and finished off with butter cream.		The following dishes are specially prepared in koraa with garlic, ginger, tomatoes, onions, green chillies, coriander, herbs & spices.	
MIX BADAMI KORMA	9.10	ACHARI Chicken or Lamb JJ	9.10
Lamb and chicken cooked together with pistachio and almond nuts and cream.		Boneless chicken or lamb cooked with special achari masala and sour yoghurt & lentils.	
CHICKEN KASTORI JJ	9.10	REZALA Chicken or Lamb JJ	9.10
Diced marinated chicken cooked with a mixture of spices.		Yoghurt base, cooked with herbs & spices, garnished with fried onions & coriander.	
LAMB ROASTI JJ	9.10	NAWABI Chicken or Lamb JJ	9.10
Marinated spring lamb cooked with lamb chop, onion, tomato and capsicum fresh herbs and Indian spices.		Mainly consists of onion, tomatoes, boiled egg and strips of capsicum.	
BALTI Chicken or Lamb JJ	9.10	JALFRAZY Chicken or Lamb JJJJ	9.10
These dishes are specially prepared by our Chef with garam masala, jeera, coriander, diced capsicum and delicate herbs.		An interesting blend of garlic, ginger, fried onions and capsicums producing a traditional Indian taste.	
ROSHUNI Chicken or Lamb JJ	9.10	CHILLI Chicken or Lamb JJJJ	9.10
Boneless breast of chicken or succulent pieces of lamb delicately prepared in a creamy and garlic sauce with selected medium herbs and spices.		Cooked with capsicum, onion, chilli sauce, green chilli, garlic & coriander.	

If there is a dish you would like and it's not listed in our menu, please ask a member of staff and we will do our best to prepare it for you.

Traditional Curry Dishes

Pasanda		Samber Hot & Sweet Taste JJ	
Cooked with cream, pistachio, almond nuts and mild creamy sauce.		hot and Sweet dish cooked in spices and other ingredients with fresh lemon and lentils.	
Kashmiri Korma		Rogan Josh JJ	
Cooked with yoghurt, cream, coconut & mixed fruit		These dishes are cooked together with tomatoes, onions, capsicum and herbs, medium to hot spiced.	
Korma		Madras JJJ	
Cooked with butter and cream, spiced with various ingredients and flavoured with mild mixed herbs.		Prepared with a rich spicy sauce consisting of tomato puree and spices.	
Dhansak		Vindaloo JJJJ	
Sweet & Sour		Extremely hot, highly flavoured with garlic, ginger, tomato puree and lemon.	
Persian type curry mildly spiced with lentils and pineapple.		Choose from:	
Pathia JJ		Chicken Tikka	9.20
Medium, Tomato base, cooked together with mango and lemon.		Chicken	8.50
Chashni JJ		Lamb	8.50
Tomato & mango base, cooked with cream, herbs & coriander, giving a sweet & sour flavour.		Lamb Tikka	9.20
Bhuna JJ		Keema	8.50
Dishes specially fried with spices to give a real eastern taste.		Kofta	8.50
Dopiaza JJ		Prawn	8.50
These dishes are specially prepared with herbs and spices and onion round lets, medium to hot spiced.		King Prawn	13.90
		Vegetable	7.50
		Vegetable Quorn	7.50
		Mushroom	7.50

Duck Dishes

Served with a fresh green salad.

TANGER DUCK JJ	10.90	EXOTIC SALMON JJ	13.90
Marinated lean duck caramelised chunky onions and peppers infused in a tantalising sweet and sour sauce made with mango and our chef's special tamarind sauce.		Grilled steak of salmon, peppers, onions and fresh roasted garlic briskly stir fried with fresh herbs and spices including black pepper, served with a fresh green salad.	
IMLIDAR DUCK JJ	9.90	SALMON HANDI JJ	13.90
Marinated lean duck breast, caramelised chunky onions, peppers and spring onions topped with crushed dry red chillies & our chef's special tamarind sauce.		Salmon cooked with rich spicy peeled plum tomatoes, freshly roasted garlic and finely chopped green chillies	
HONEY ROASTED DUCK JJ	9.90	FISH MASALA JJ	9.90
Marinated lean duck breast glazed with homemade homey served on a bed of caramelised chunky onions, peppers and spring onions.		Cod cooked in tamarind flavoured yogurt based sauce with herbs & spices.	
ROSHUNI DUCK JJ	9.90	FISH ROSTI JJ	9.90
Marinated lean duck breast briskly stir fried in our chef's specially blended herbs and spices and a generous helping of freshly roasted garlic served on a bed of caramelised chunky onions, peppers and spring onions.		Cod cooked in a medium spicy sauce cooked Indian home-style.	
		FISH GARLIC CHILLI JJ	9.90
		Cod prepared in a fairly hot sauce with freshly roasted garlic, green chillies, tomatoes, peppers and fresh coriander.	
		FISH NARIAL JJ	9.90
		Boneless cod fish cooked in a coconut sauce with green chilli and coriander.	

Vegetable Dishes JJ

Main £7.50

Side £4.50

Aloo Bangan <i>Potato & Aubergine</i>	Chana Paneer <i>Chick Peas & Cheese</i>
Aloo Gobi <i>Potato & Cauliflower</i>	Chana Saag <i>Chick Peas & Spinach</i>
Aloo Saag <i>Potato & Spinach</i>	Dal Chana Saag <i>Lentils, Chick Peas & Spinach</i>
Aloo Matar <i>Potato & Peas</i>	Aloo Methi <i>Fenugreek</i>
Aloo Chana <i>Potato & Chick Peas</i>	Dal Tarka <i>Lentils</i>
Chana Masala <i>Chick Peas</i>	Saag Spinach
Mushroom Paneer <i>Cheese</i>	Bhindi <i>Okra</i>
Saag Paneer <i>Spinach & Cheese</i>	Mushroom
Matar Paneer <i>Peas & Cheese</i>	Mix Vegetable

ALL SUNDRIES ARE EXTRA

Sundries

Boiled Rice	2.50	Chips	2.50
Pillau Rice	2.80	Chapati	1.50
Mushroom Pillau Rice	3.50	Nan	2.50
Peas Pillau Rice	3.50	Garlic Nan	2.80
Onion Coriander Rice	3.50	Peshwari Nan	2.80
Coconut Rice	3.50	Onion Coriander Nan	2.80
Lemon Rice	3.50	Cheese Nan	2.80
Garlic Fried Rice	3.50	Keema Nan	3.50
Egg Pillau Rice	3.50	Chilli Nan	2.80
Vegetable Pillau Rice	3.50	Paratha	2.80
Egg & Vegetable Pillau Rice	4.20	Aloo Paratha	3.00
Keema Rice	4.50	Raita	2.00
		Green Salad	2.00
		Desi Salad	2.00

English Menu

Served with chips, peas & salad

Child £6.90 Adult £8.90

Chicken Omelette	Chicken Nuggets
Prawn Omelette	Chicken Fillet
Plain Omelette	Chicken Popcorn
Mushroom Omelette	Fish Finger

PARTY BANQUET (2 person or more)

Option A - £14.90 per person

Appetizers: Papadam with Chutneys
Starters: Onion Bhaji or Vegetable Samosa
Main Course: Any dish from menu customer's own choice, except King Prawn dish
Sundries: Pilau Rice or Plain Nan or Chips
 Tea or Coffee

Option B - £15.90 per person

Appetizers: Papadam with Chutneys
Starters: Onion Bhaji, Seek Kebab & Chicken Pakora
Main Course: Any dish from menu customer's own choice, except King Prawn dish
Sundries: Pilau Rice or Plain Nan or Chips
 Tea or Coffee

Option C - £16.90 per person

Appetizers: Papadam with Chutneys
Starters: Onion Bhaji, Seek Kebab, Chicken Tikka & Lamb Chop
Main Course: Any dish from menu customer's own choice
Sundries: Pilau Rice or Peshwari Nan or Garlic Nan or Plain Nan or Chips
 Tea or Coffee

Sunday Special 5 Course Meal

(Dining in only)

Sunday 4.00pm to 10.00pm

Adult £11.50

Children under 10 years £7.50

Papadam with Dips

**Choose any starter from the menu
upto £4.50 (Adult only)**

Choose any main course from the menu upto £9.50
(Chicken - Lamb - Vegetable - Vegetable Quorn - Prawn)

**Served with Boiled Rice or Pilau Rice or
Plain Naan or Chapati or Chips**

Tea or Coffee (Ice Cream for children only)

Happy Hour Early Dining 5 Course Meal

(Dining in only)

Mon - Friday 5.00pm to 7.00pm

Adult £10.90

Children under 10 years £6.90

Papadam with Dips

**Choose any starter from the menu
upto £4.00 (Adult only)**

Choose any main course from the menu upto £9.20
(Chicken - Lamb - Vegetable - Vegetable Quorn - Prawn)

**Served with Boiled Rice or Pilau Rice or
Plain Naan or Chapati or Chips**

Ice Cream for children only

Polite Notice:

The Happy Hours and Sunday Special are fixed price. If you would like any items outside the fixed price menu there will be an additional charge minimum £1 or maximum £5 per item

Table to be vacated by 8.00pm

- Excludes all Bank Holidays and Public Holidays including Valentines Day Mother's Day, Father's Day, Easter Sunday
- This offer is not valid in conjunction with any other offers or vice versa.
- Management reserves the right to modify or withdraw this offer without prior notice.

Should you wish for further assistance or would like to make any request or suggestions please do not hesitate to ask member of staff

KORAAI

Exclusive Indian Cuisine

DELIVERY AVAILABLE

Minimum order £20, within 3 mile radius

FREE Papadums & Chutneys, £2 delivery charge

15% Discount for Take Away Meals and **FREE** Papadums & Chutneys collection only

Spend over £30 & get a FREE bottle Coke collection only

Monday to Thursday 5.00pm - 11.00pm

Friday & Saturday 5.00pm - 11.30am

Sunday 4.00pm - 10.00pm

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FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank You