



MENU

alishaaan

Starters

Alishaan Platter £5.95 Chicken tikka, vegetable pakora, sheek kebab and small bhuna prawn on puree, served with salad	Garlic King Prawn £6.95	Chicken Momo £4.50 Cooked homestyle in special spices and rolled in puree.
Alishaan Lamb Chop £5.50 On the bone lamb, marinated with mixed spices in yoghurt.	Bhuna Prawn on Puree £5.50 Tiger prawns lightly spices, served on puree.	Sheek Kobab £4.50
Alishaan Mixed Kobab £5.95 Chicken tikka, lamb tikka, sheek kobab and onions bhaji served with salad.	Chicken Stuffed Pepper £4.95 Diced chicken cooked bhuna style served in roasted capsicum.	Chicken Pakora £4.50
Fish Momo £4.50 Cooked homestyle in special spices and rolled in puree.	Lamb Stuffed Pepper £5.50	Onion Bhaji £3.50
Fish Tikka £4.50 Marinated boneless fish cooked in Tandoor.	Hansh Tikka £5.95 Marinated boneless duck cooked in Tandoor.	Vegetable Pakora £3.50
Fish Pakora £4.50 Marinated in a special sauce and deep fried in vegetable oil.	Tikka Chicken Paneer £4.95 Marinated boneless chicken cooked in Tandoor and served with cheese.	Somosa £4.50 Minced lamb or vegetable spices strudel pastry.
Baja Mass £4.50 Lightly spiced fried sweetwater fish served with salad and roast potatoes.	Paneer Mirch £4.95 Marinated paneer cooked in Tandoor.	House Special Soup £3.95 Cooked with prawns, lentils and sweet chilli sauce.
King Prawn Suka £6.95 Tamarind, garlic, honey, chilli, salt and tumeric served with puree	Tikka Chicken Chat £4.95	
Tandoori King Prawn £6.95	Tikka Chicken £4.50 Marinated boneless chicken cooked in Tandoor.	
King Prawn on Puree £6.95	Tikka Lamb £4.95 Marinated spring lamb cooked in Tandoor.	
	Special Tikka Chicken £4.95 Tikka chicken fried with peppers, onions, hot pickle and green chillies. Fairly hot.	

If you have any food allergy or special dietary requirements, please inform a member of staff. Thank you!

Vegetarian Options Available

House Special

House special dishes are cooked in traditional home style cooking.

Alishaan Lamb Chop Bhuna £14.95

Marinated on the bone lamb chop with special spices, onions, capsicum, ginger and tomatoes. It is highly flavoured, very tasty and our own home style dish.

Lamb Shank £14.95

Marinated, tender lamb shank cooked with a sauce of onions, tomatoes, fresh coriander, cardamom and our own spices and herbs. It is a medium strength, very nice and tasty, Bangladeshi, home style dish.

Syhlet-er-Jhinga £15.95

King prawns cooked with fresh spices and prepared with green beans. It's our very own home style dish.

Zaffron King Prawn £18.95

King Prawn cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with crispy okra and potato.

King Prawn Kapachila £15.95

Marinated King Prawn flavoured with special spices, onions, capsicum and tomatoes. It's complemented by fresh salad.

Shahi Khana £14.95

Lamb, chicken and king prawn marinated with a secret spice and cooked in bhuna style with boiled egg, fresh coriander and tomatoes. Medium strength.

Alishaan Special Hansh £14.95

Marinated diced duck, highly flavoured spices. Delicately spiced with our high standard home style cooking.

Banaroshi Khasi £13.95

Strips of marinated succulent lamb pieces cooked in herbs, spices and a mild creamy sauce with oriental fruits, cardamom and cloves.

Rangela Khana £13.95

Marinated Tikka chicken and lamb cooked with fresh spinach, simmered in a medium to hot sauce with ginger, garlic, coriander, tomato and fenugreek leaves to add an aromatic taste.

Sylheti Khana £13.95

Marinated lamb cooked with a boiled egg, roast potato, green chillies and tomatoes in the chef's secret sauce simmered down to a fairly hot style.

Murg-e-Azam £12.95

Chicken Tikka cooked with minced Lamb, onions, green pepper, and other special herbs and spices. It is highly flavoured and served medium hot.

Jal Jul Chicken £12.95

Breast of chicken, cooked with onion, green peppers, fresh green chillies and coriander, with naga pickle. It is served very hot.
(Choice of Lamb: £1 Extra • King Prawn: £3 Extra)

Chicken Shatkora £12.95

Marinated Tikka chicken cooked in medium spices with Bangladeshi vegetables.

Khatta Meetha Chicken £12.95

Fairly hot - sweet and sour house special dish prepared by chef in his own secret recipe.
(Choice of Lamb: £1 Extra • King Prawn: £3 Extra)

Murgh Achar £12.95

Lean breast chicken cooked in a special bhuna sauce with onions, green chillies, fresh coriander and many more spices. Fairly hot.

Alishaan Special Mass Bhuna £12.95

Bangladesh's sweet water fish, pan fried with garlic, peppers, crushed tomatoes, bay leaves, methi and spices. It is cooked in our very own home style traditional curry.

Barkosh £12.95

One piece of Tandoori chicken off the bone and another piece on the bone re-cooked in a highly flavoured sauce with boiled egg. It's our very own home style, medium strength dish.

Chicken Malai £12.95

It's a very creamy, sweet and mild curry, cooked with very special spices. Finally decorated with mango and cashew nuts. (CONTAINS PEANUTS)
(Choice of Lamb: £1 Extra • King Prawn: £3 Extra)

Hariali £12.95

Lean chicken breast marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green).

Tandoori

Alishaan Tandoori Cocktail £16.95

A tandoori selection, served in a platter with salad. A sheer delight recommended by chef.

Tikka Chicken Sizzler £11.95

Cubes of chicken marinated in yoghurt and spices, cooked in tandoor and served on sizzler.

Tikka Lamb Sizzler £12.95

Spring lamb marinated in yoghurt and spices, cooked in tandoor and served on sizzler.

Hansh Tikka Sizzler £14.95

Tender pieces of duck marinated in yoghurt and spices, cooked in tandoor and served on sizzler.

Tandoori Chicken (Half) £9.95

On the bone chicken marinated in a special sauce, cooked in clay oven and served with salad.

Tikka Chicken Shashlik £11.95

Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion.

Tikka Lamb Shashlik £13.95

Tandoori King Prawn £15.95

Tandoori King Prawn Mossala £13.95

Tandoori King Prawn Shashlik £16.95

Garlic Tandoori King Prawn £16.95

Lamb - variation of lamb dishes

Lamb Biryani £13.95
Cooked with Basmati rice. Served with its own unique flavoured sauce.

Lamb Zalfrezi £10.95
Fairly hot dish cooked with diced green peppers, onions, green chillies, garlic and a mixture of Tandoori spices.

Lamb Lanka Piaza £10.95
It's a very hot dish. Cooked with cubed onions, capsicums and green chillies. It's a highly flavoured, very tasty, hot dish.

Lamb Kharai £10.95
Marinated lamb or chicken cooked with onions, green chillies, fresh herbs and spices.

Lamb Sagwala £10.95
Lamb and fresh spinach mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with coriander.

Lamb Roshuni £10.95
Bhuna style curry cooked with lots of garlic, onions, green peppers and fresh spices and herbs.

Lamb Chilli Bhuna Mossala £10.95
Fairly hot sauce cooked with fresh green chillies, ginger, garlic, fresh coriander and spices.

Sally Lamb £10.95
Spring lamb cooked in bhuna style using our own spice. Home style medium hom crispy straw potatoes on the top.

Lamb Chana - NEW £10.95
Marinated lamb and chickpeas cooked in a bhuna style with a special blend of spices to provide a dish of medium strength.

Lamb Bhuna £10.50
A combination of a special blend of spices fried together to provide a dish of medium strength and dry consistency.

Lamb Rogan £10.50
Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic and lots of tomatoes.

Lamb Dansak £10.50
Cooked with oriental spices, pineapple, lentils and lemon juice to add the sweetness and sharp, sour flavour.

Lamb Malayan £10.50
Cooked with banana, pineapple, cream and a mixture of mild spices to create a unique flavour.

Lamb Dupiaza £10.50
A method similar to Bhuna where the onions are chopped and mixed with fresh spices and fried briskly.

Lamb Kurma £10.50
It's a mild dish cooked with coconut powder, sugar, cream and mild spices.

Balti Dishes

This dish has its own distinctive look and taste. It's cooked with mince meat*, freshly blended spices, fresh tomato, green pepper, onion and Balti paste then served in a cast iron Kashmiri dish.

Alishaan Special Balti* £14.95

Balti King Prawn £14.95

Balti Hansh* £13.95

Lamb Balti* £13.95

Balti Tikka Chicken* £11.95

Balti Chicken* £10.95

Balti Prawn £10.95

*** Cooked with mince meat**

Fish/Duck

All the Fish Dishes are cooked with Sub - Continent Sweet Water Fish

Baja Mass £14.95
Bangladesh's sweet water fish, pan fried with herbs, onions, peppers and tomatoes. Served with roast potatoes and a small portion of onion pilau.

Masser Jul £10.95
Bangladesh's sweet water fish, cooked with fresh diced potatoes in a onion sauce with blended spices.

Masser Kakhri £10.95
Bangladesh's fish, in oriental spices, with finely chopped white radish in a medium hot sauce. It is a true village style.

Mass Shaktora £10.95
Indian sweet water fish cooked in medium flavoured spices with Bangladesh vegetables.

Duck Dishes

Roshuni Hansh £13.95
Bhuna type of curry specially prepared spice with lots of garlic, green pepper and fresh herbs.

Jal Jul Hansh £13.95
Breast of duck coated in a spicy sauce, it's very hot and a traditional Bengal curry.

Jalali Hansh £13.95
Breast of duck, roasted and summered with garlic, lemon and orange slices in a rich textured orange segment sauce.

Imlidar Mishti Hansh £13.95
Lean slices of duck breast cooked with tamarind and honey in a mild sauce.

Hansh Zalfrajji £13.95
Marinated dices duck, delicately spiced with capsicum, tomatoes and hot green herbs. It is fairly hot dish.

Chat Pate Hansh £13.95
Tender breast duck cooked with green pepper, onions, green chilly, fresh coriander and our very own spices decorated with very thin, fried, crispy potatoes on the top. It is a fairly hot dish.

Vegetarian Options Available

Seafood - Variation of King Prawn & Prawn Dishes

King Prawn Dishes

King Prawn Biryani £15.95

Cooked with Basmati rice. Served with its own unique flavoured sauce.

King Prawn Zalfrezi £13.95

Fairly hot dish cooked with diced green peppers, onions, green chillies, garlic and a mixture of Tandoori spices.

King Prawn Makhoni £13.95

Creamy, Buttery dish cooked with Almond powder, fresh cream and a mixture of mild spices.

King Prawn Lanka Piazza £13.95

It's a very hot dish. Cooked with cubed onions, capsicums and green chillies. It's a highly flavoured, very tasty, hot dish.

King Prawn Kharai £13.95

Marinated king prawn cooked with onions, green chillies, fresh herbs and spices.

King Prawn Sagwala £13.95

King Prawn and fresh spinach mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with coriander.

King Prawn Roshuni £13.95

Bhuna style curry cooked with lots of garlic, onions, green peppers and fresh spices and herbs.

King Prawn Chilli Bhuna Mossala £13.95

Fairly hot sauce cooked with fresh green chillies, ginger, garlic, fresh coriander and spices.

King Prawn Bhuna £13.50

A combination of a special blend of spices fried together to provide a dish of medium strength and dry consistency.

King Prawn Rogan £13.50

Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic and lots of tomatoes.

King Prawn Dupiaza £13.50

A method similar to Bhuna where the onions are chopped and mixed with fresh spices and fried briskly.

King Prawn Kurma £13.50

It's a mild dish cooked with coconut powder, sugar, cream and mild spices.

Paneer

Paneer is a fresh cheese common in South Asian cuisine

New Variation from Alishaan

Paneer Tikka Mossala £8.95

Paneer cooked with almonds powder, sugar, fresh cream and tandoori spices. Very mild and sweet dish.

Mottor Paneer £8.95

Paneer and chickpeas cooked in a bhuna style with onions, fresh coriander and many more spices. Medium strength dish.

Paneer Sagwala £8.95

Paneer and fresh spinach cooked with cumin and a mixture of herbs and spices, garnished with coriander.

Paneer Mirch £9.95

Marinated paneer and peppers cooked in tandoor.

Butter Paneer £8.95

It's a creamy, mild dish with a hint of sweetness. Cooked with very special spices and finally topped off with butter.

Prawn Dishes

Prawn Biryani £12.95

Cooked with Basmati rice. Served with its own unique flavoured sauce.

Prawn Chilli Bhuna Mossala £9.95

Fairly hot sauce cooked with fresh green chillies, ginger, garlic, fresh coriander and spices.

Prawn Lanka Piazza £9.95

It's a very hot dish. Cooked with cubed onions, capsicums and green chillies. It's a highly flavoured, very tasty, hot dish.

Prawn Sagwala £9.95

Prawn and fresh spinach mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with coriander.

Prawn Roshuni £9.95

Bhuna style curry cooked with lots of garlic, onions, green peppers and fresh spices and herbs.

Prawn Bhuna £9.50

A combination of a special blend of spices fried together to provide a dish of medium strength and dry consistency.

Prawn Rogan £9.50

Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic and lots of tomatoes.

Prawn Dansak £9.50

Cooked with oriental spices, pineapple, lentils and lemon juice to add the sweetness and sharp, sour flavour.

Prawn Dupiaza £9.50

A method similar to Bhuna where the onions are chopped and mixed with fresh spices and fried briskly.

Vegetarian Options Available

Poultry - variation of tikka chicken & chicken dishes

Tikka Chicken Dishes

Tikka Chicken Biryani £12.95

Cooked with Basmati rice. Served with its own unique flavoured sauce.

Tikka Chicken Mossala £9.95

Mossala is Britain's most popular Indian dish, cooked with almonds powder, sugar, fresh cream and tandoori spices. Sweet and mild dish (CONTAINS PEANUTS)

Tikka Chicken Sabji Bahar £9.95

Breast of spring chicken stir fried with green pepper, tomato and bindi in a mixture of aromatic Indian spices.

Tikka Chicken Zalfrezi £9.95

Fairly hot dish cooked with diced green peppers, onions, green chillies, garlic and a mixture of Tandoori spices.

Tikka Chicken Makhoni £9.95

Creamy, Buttery dish cooked with Almond powder, fresh cream and a mixture of mild spices.

Tikka Chicken Lanka Piaza £9.95

It's a very hot dish. Cooked with cubed onions, capsicums and green chillies. It's a highly flavoured, very tasty, hot dish.

Tikka Chicken Kharai £9.95

Marinated lamb or chicken cooked with onions, green chillies, fresh herbs and spices.

Tikka Chicken Roshuni £9.95

Bhuna style curry cooked with lots of garlic, onions, green peppers and fresh spices and herbs.

Tikka Chicken Sagwala £9.95

Tikka Chicken and fresh spinach mostly cooked with garlic, cumin and a mixture of herbs and spices, garnished with coriander.

Tikka Chicken Chilli Bhuna Mossala £9.95

Fairly hot sauce cooked with fresh green chillies, ginger, garlic, fresh coriander and spices.

Tikka Chicken Bhuna £9.50

A combination of a special blend of spices fried together to provide a dish of medium strength and dry consistency.

Tikka Chicken Rogan £9.50

Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic and lots of tomatoes.

Tikka Chicken Dansak £9.50

Cooked with oriental spices, pineapple, lentils and lemon juice to add the sweetness and sharp, sour flavour.

Tikka Chicken Malayan £9.50

Cooked with banana, pineapple, cream and a mixture of mild spices to create a unique flavour.

Tikka Chicken Dupiaza £9.50

A method similar to Bhuna where the onions are chopped and mixed with fresh spices and fried briskly.

Tikka Chicken Kurma £9.50

It's a mild dish cooked with coconut powder, sugar, cream and mild spices.

Chicken Dishes

Chicken Biryani £11.95

Cooked with Basmati rice. Served with its own unique flavoured sauce.

Chicken Roshuni £8.95

Bhuna style curry cooked with lots of garlic, onions, green peppers and fresh spices and herbs.

Chicken Sagwala £8.95

Chicken and fresh spinach mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with coriander.

Chicken Chilli Bhuna Mossala £8.95

Fairly hot sauce cooked with fresh green chillies, ginger, garlic, fresh coriander and spices.

Chicken Bhuna £8.50

A combination of a special blend of spices fried together to provide a dish of medium strength and dry consistency.

Chicken Rogan £8.50

Cooked in a blend of oriental spices to make a delicately flavoured sauce with a tinge of ginger, garlic and lots of tomatoes.

Chicken Dansak £8.50

Cooked with oriental spices, pineapple, lentils, lemon juice to add the sweetness and sharp, sour flavour.

Chicken Malayan £8.50

Cooked with banana, pineapple, cream and a mixture of mild spices to create a unique flavour.

Chicken Dupiaza £8.50

A method similar to Bhuna where the onions are chopped and mixed with fresh spices and fried briskly.

Chicken Kurma £8.50

It's a mild dish cooked with coconut powder, sugar, cream and mild spices.

Vegetarian Options Available

Thali Dishes *A selection of fine dishes served in a platter.*

Alishaan Special Thali

Bhuna king prawn. Lamb sagwala. Tikka chicken Mossala. Chicken tikka. Pilau rice and chappati.

£17.95

Vegetable Thali

Bindi Bhaji. Bombay aloo. Spinach bhaji. Veg Bhaji. Pilau rice and chappati.

£13.95

Vegetable Side

Bindi Bhaji	£4.50	Vegetable Bhaji	£4.50	Chana Bhaji	£4.50
Bombay Aloo	£4.50	Sag Bhajii	£4.50	Sag Paneer	£4.50
Sag Aloo	£4.50	Mushroom Bhaji	£4.50	Tarka Dall	£3.95

Rice Dishes

Tikka Chicken Pilau	£4.50
Cashew Nut Pilau	£4.50
Egg Fried Rice	£3.95
Keema Pilau	£3.95
Mushroom Pilau	£3.95
Onion Pilau	£3.95
Vegetable Pilau	£3.95
Pilau Rice	£3.45
Boiled Rice	£2.95

Nan

Tikka Naan	£3.75
Keema Garlic Naan	£3.75
Cheese Naan	£3.25
Garlic Naan	£3.25
Peshwari Naan	£3.25
Plain Naan	£2.95
Roti	£2.95

Sundries

Stuffed Paratha	£3.45
Plain Paratha	£2.95
Chappati	£1.50
Puree	£1.50
Papadom	75p
Assorted Pickle (per person)	75p
Raitha (choice of Onion	£1.50

Vegetarian Options Available

A Welcome Note...

Alishaan is a word which is used to describe something magnificent. Here in beautiful and historic city of Durham, we have pleasure to serve you the Alishaan food of Indian Sub-Continent.

The finest selection of food from the Sub-Continent, the Alishaan's intimate atmosphere will be an experience to remember. The superb Bangladeshi, Indian and Pakistani cuisine ranging from a popular selection of curries and superb Tandooris to our exotic House Special dishes.

Only the very finest ingredients have been carefully selected to combine quality with the delicate and ornate flavours of the East.

Alishaan is under the personal supervision of the owners who will be delighted to discuss all aspects of our excellent Cuisine with the combined experience and expertise of our professional staff at your disposal.