BIRYANI DISHES

A traditional Bangladeshi dish, consisting of fresh spices & herbs prepared in basmati pilau rice with a hint of saffron, simmer with pure vegetable oil & served with a vegetable sauce.

VEGETABLE BIRYANI	£9.95
CHICKEN or LAMB or PRAWN BIRYANI	£10.95
LAMB TIKKA or CHICKEN TIKKA BIRYANI	£11.95
KING PRAWN BIRYANI	£14.95
TANDOORI KING PRAWN BIRYANI	£14.95
PERSIAN (Banana) or	£10.95
MALAYA CHICKEN BIRYANI (Pineapple)	
MILAN SPECIAL BIRYANI	£13.95

TRADITIONAL BALTI DISHES

CURRY

Authentic medium hot dish.

MADRAS

Cooked in aromatic herbs & spices to taste very hot.

VINDALOO

Cooked in aromatic herbs & spices to taste extremely hot.

DUPIAZA

Cooked in a blend of exotic herbs with tomato, capsicum & extra fried onion. Medium hot dish.

BHUNA

Cooked in richly aromatic herbs & spices with dry onion, tomato & capsicum sauce. Medium hot.

DANSAK

Cooked lentils, pineapple, fresh herbs & spices, sweet. Slightly hot.

PATHIA

Cooked in herbs, spices, garlic, ginger & chefs special tomato puree based sweet, sour & slightly hot sauce.

ROGAN JOSH

Cooked herbs & spices garnished with tomatoes, onions, capsicum & fried in garlic.

JALFREZI

Cooked with fresh green chilli, chopped onions, garlic, ginger & tomato. Slightly hot.

SAAGWALA

Cooked with spinach, exotic herbs & spices, tomatoes, onions & capsicum. Medium hot.

RAN

Marinated in spices & yoghurt with fresh garlic, onions, tomatoes, peppers & fresh coriander in a spicy sauce with a boiled egg.

Exotic herbs & spices in a medium sauce.

BEEF	£10.95
CHICKEN	£9.95
VEGETABLE	£8.95
PRAWN	£10.95
LAMB	£10.95
CHICKENTIKKA	£9.95
LAMBTIKKA	£10.95
KING PRAWN	£14.95
SPECIAL MIX	£14.95

EXTRAS

MADRAS OR VINDALOO HOT	£1.00
MUSHROOM OR SAAG OR VEGETABLE	£1.95
CHICKEN OR LAMB OR PRAWN	£2.95
KING PRAWN OR TANDOORI KING PRAWN	£3.95

SIDES DISHES

SAAG PANEER	£4.95
CHANA BHAJEE (chick peas)	£4.95
BINDI BHAJEE	£4.95
BENGUN BHAJEE (aubergine)	£4.95
CAULIFLOWER BHAJEE	£4.95
MUSHROOM BHAJEE	£4.95
SAAG BHAJEE	£4.95
TARKA DAAL	£4.95
BOMBAY ALOO	£4.95
SAAG ALOO	£4.95
BALTI SAUCE, MASSALA SAUCE (1), ETC	£4.95

ENGLISH DISHES

All the following dishes are served with fresh green salad & chips.

SIRLOIN STEAK (mushroom/onions)	£9.95
CHICKEN & CHIPS	£8.95
SCAMPI & CHIPS	£7.95
CHICKEN OMELETTE	£7.95
PRAWN OMELETTE	£8.95
MUSHROOM OMELETTE	£7.95
PLAIN OMELETTE	£7.50
CHICKEN NUGGETS	£7.50
FISH FINGER & CHIPS	£7.50

ACCOMPANIMENTS

PLAIN RICE	£2.95
PILLAU RICE	£3.50
BANGLA RICE	£3.95
ARABIAN RICE (Sweet with almond, Coconut, Fruit cocktail)	£3.95
MILAN SPECIAL RICE (aloo, egg, mushroom)	£3.95

Plain rice and Pillau rice can also be prepared with the following for an extra £0.50.

EGG, MUSHROOM, PEAS, ALOO, VEGETABLE, CHANA, KEEMA, CHILLIES, LEMON, GARLIC or TIKKA.

NAAN BREADS

PARATHA		£2.95
PLAIN NA	AN	£2.95
Nans can	also be stuffed with the following for	
an extra	£0.50:	
	KULCHA, PESHWARI O, GARLIC, CHILLI, CHEESE, DOMS, ONIONS OR CORIANDER	
TANDOO	RI ROTI	£2.50
PUREE		£1.95
STUFFED	PARATHA	£3.50
CHAPATI		£2.50
BUTTERE	ED CHAPATI	£2.95
CHIPS		£2.95
ONION O	R CUCUMBER RAITHA	£2.50
RAITHA		£2.00

ALLERGIES & INTOLERANCES

Some of our dishes contain nuts or nut traces, dairy, gluten or seafood, please ask a member of staff if you have any allergies. All care is taken to remove fish bones, but in some circumstances you may find small fish bones.

Milan Lounge



FREE DELIVERY SERVICE

within 5 mile radius on minimum order £15
We will serve Papadoms, Mint sauce & Onion Salad
on all delivery & collection orders

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VEGETARIAN STARTERS

PLAIN POPADOMS£0.80	VEGETABLE SAMOSA£3.95
SPICY POPADOMS £0.80	ALOO CHATT (Puree)£3.95
CHUTNEY / PICKLES£1.95	ROASTED PEPPER (Veg)£4.95
ONION BHAJEE£3.95	PANEER CHILLI£4.95
GARLIC FRIED MUSHROOM £4.00	

TANDOORI STARTERS

STUFFED PEPPER£4.95	CHICKEN CHATT (Puree) £4.95
(Chicken / Meat)	CHICKEN TIKKA PAKORA£4.95
MEAT / CHICKEN SAMOSA£4.50	TANDOORI LAMB CHOP£5.95
SHEEK KEBAB£4.95	LAMB TIKKA£4.95
SHAMI KEBAB £4.95	SHASHLIK£4.95
SPECIAL KEBAB£5.95	(Chicken / Lamb)
Chicken Tikka, Lamb Tikka & Sheek Kebab	CHICKEN TIKKA£4.95 STIR FRY
RESHMI KEBAB £4.95 (with egg)	MILAN SPECIAL ROLL £4.95
NARGIS KEBAB£4.95	MUDHU DE HASH£5.50
TANDOORI CHICKEN£4.95	MILAN SPECIAL PLATTER £5.50 Chicken pakora, onion bhajee
CHICKEN TIKKA£4.95	& veg samosa

SEAFOOD STARTERS

PRAWN PUREE £5.25	TANDOORI£6.95
KING PRAWN PUREE £5.95	KING PRAWN
	SALMON DIL TIKKA £5.95
PRAWN COCKTAIL £4.50	FISH PAKORA £4.50
SCAMPI FRIED £4.50	MILAN MASS BIRAN £5.95
GARLIC KING PRAWN £6.50	TANDOORI FISH£4.95
KING PRAWN	Diced choice of telaphia fillets lightly spiced and marinated in
BUTTERFLY £6.50	coriander and ginger.

TANDOORI FUSIONS

All tandoori dishes are marinated in yoghurt, lemon juice with garlic, ginger, chillies and freshly ground spices and tandoori spices, and then barbecued in a tandoori oven served on a sizzler with fresh green salad and mint sauce.

TANDOORI CHICKEN (Half)£9.50
CHICKEN OR LAMB TIKKA£8.95
TANDOORI KING PRAWN£13.95
TANDOORI MIX GRILL (With Naan Bread)£14.95
LAMB OR CHICKEN TIKKA SHASLIQ£12.95
LAMB CHOP£12.95
AJWANI SALMON£12.95
PANEER KAZANA

HOUSE RECOMMENDATIONS

TIOOSE RECOMMENDATIONS
CHICKEN DANGOLI 59.95 Succulent chicken tikka grilled in clay oven then cooked with mixed fruit, coconut, almond, creamy sweet mild taste topped with bananas.
CHICKEN TIKKA CHASNI
CHICKEN TIKKA PASSANDA (1)
BUTTER CHICKEN
MAKKON CHICKEN (2)
CHICKEN TIKKA RED MASALA (S)
KORMA (CHICKEN OR LAMB) (1)
MODHU MINTY (Lamb or duck)
HANDI KOHRI (Chicken or Lamb)
NORTH INDIAN GARLIC CHILLI (Chicken or Lamb)
NAGA (Chicken or Lamb)
SEBZE GOSTH ARCHARI. £9.95 Pure British Beef marinated with fresh garlic, cinnamon, bay leaves and tomatoes. A dry medium dish.
TANDOORI CHICKEN PANEER CHANA PALAK
SEAFOOD
SALMON KE-BHOONA£12.95
Marinated garlic samon filled, cooked in a special bhoona sauce and spring onions.
MACHLI JALL JOOL FRY£12.95 Tilapia cooked with fresh chilli, capsicum, slightly dry, a healthy option.
TANDOÓRÍ KING PRAWN GARLIC CHILI
taste. JINGA CHINGRI FRY£14.95 Bangladeshi dish cooked with spinach, Garlic and spring onions,
king prawn is fully shelled, dry.
MILAN SEABASS£13.95 Whole Seabass marinated in delicate spices, then pan fried to perfection. Served on a bed of homemade sauce.
Served with sizzling rice. OCEAN TANDOORI KING PRAWN GARLIC£14.95
Fresh garden mint in a saucy dish and spring onions with the tail shell and topped with fried
MILAN SPECIAL MONKFISH£17.95 Fillet monkfish pieces marinated and cooked with fresh ginger & herbs, served with chef's special medium hot sauce.
FRESH WATER KING PRAWN

Milan Specialilies

	ن ربهدر	premine
SIZZLING TAR Grilled chicke garlic sauce, n	KA n cooked with bab nedium dry.	£11.5 y carrots & sweetcorn garnished
Breast chicker	tikka filled with r chef's spicy sauce	
SHATKORA Chicken or Lai dry and tasty	mb or Beef - Cooke sauce.	d with Bangladeshi lime, spicy
MILAN JAIPUI Chicken or Lai chillies & herb	ME mb - Fried mushro s in an Indian saud	£113 oms, capsicums, onions with fresh te.
SYLHETI DUC Duck piece co	K oked with chef spe	cial sauce.
GARLIC CHILL Chicken marir	I CHICKEN nated with garlic, p	ickle garnished in garlic sauce.
Stir fried nood	lles cooked & prep	£113. ared with egg, spring onions & diced following: chicken, prawn or meat.
TAWA SPECIA A sizzling dish spicy, flavourd	comes with king d with bay leaf an	£12.9 prawn, chicken and lamb. Medium d cardamom.
Spring chicker	cooked with sprin	£12.9 ng onion, herbs & spices. Garnished ial sauce. Served with pilau rice.
A unique dish buttery tomat	, smooth & spicy, n o sauce followed b	
GOSTH LAMA Fresh garlic ar sauce.	DAN (beef or lamb d ginger, plum tor	s)£11.5 natoes cooked with chef's special
Wildly flavour	ed Goan dish of ch nedium hot sauce,	£12.9 icken or lamb with fresh spinach with ginger fenugreek leaves to
Lamb roasted	with chunks of on bhuna sauce & serv	£12.5 ons, tomatoes & peppers, tossed ved on a sizzling platter with
HONEY ROAS	TED MURGH SUGA with mango, fresh	NDA N
Chicken tikka of garam masa	cooked & combine da & garlic. Slightl	412.8 d with mince meat & eag, a touch y hot in a thick sauce coated in a pices. A very mouth-watering dish.
Lamb chops ro	pasted in the clay o coriander. Finished	£13.6 ven cooked with mixed peppers, I with a garam masala, can be
SHAHI LAMB! The finest lam our distinct fl	SHANKb shank, slow cool avour added to tra	. £14.8 sed and enriched with whole spices, ditional kashmir cuisine the dish erved with rice.