

## VEGETARIAN SPECIALITIES (V)

<b>Karahi Paneer &amp; Mushroom</b> <i>Mushrooms cooked in herbs &amp; spices, and added Indian cheese for a delicate flavour</i>	£6.95	<b>Karahi Mix Veg</b> <i>Fresh vegetables cooked together with herbs, spices &amp; tomatoes &amp; garnished with coriander</i>	£6.95
<b>Balti Palak Aloo</b> <i>A traditional dish cooked with potato, spinach, garlic, ginger, herbs, spices, green chillies, tomatoes &amp; fresh coriander</i>	£6.95	<b>Karahi Mushroom Garlic Chilli</b> <i>Sliced mushroom cooked with garlic, tomatoes, bashed green chillies, selected herbs &amp; spices</i>	£6.95
<b>Karahi Mattar Paneer</b> <i>Green peas cooked with soft Indian cheese. A very popular dish</i>	£6.95	<b>Balti Paneer Chilli Palak</b> <i>Diced Indian cheese, cooked with garlic, ginger, tomatoes, spinach, fresh chopped chillies, fresh coriander, selected herbs &amp; spices</i>	£6.95
<b>Balti Channa Aloo</b> <i>Chick peas &amp; potatoes cooked in herbs &amp; spices &amp; fresh coriander</i>	£6.95	<b>Balti Tarka Dall</b> <i>Freshly prepared with garlic, ginger, tomatoes &amp; blend of Hanif's spices, garnished with fresh coriander</i>	£6.95
<b>Karahi Aloo Gobi</b> <i>Potato &amp; cauliflower cooked with house spices, green peppers &amp; fresh coriander</i>	£6.95	<b>Veg Dopiazza</b> <i>Freshly cooked vegetables in a rich thick sauce, tomatoes, chillies, garlic, ginger, onions, garnished with coriander</i>	£6.95
<b>Vegetable Makhni</b> <i>Fresh seasonal vegetables cooked together in a rich creamy sauce</i>	£6.95		

## SUNDRIES

Pilau Rice	£2.60
Boiled Rice	£2.60
Mushroom Rice	£2.95
Chick Peas Rice	£2.95
Fried Rice	£2.60
Egg Rice	£2.95
Keema Rice	£2.95
Chappaties	£0.75
Plain Nan	£2.50
Garlic Nan	£2.95
Garlic Coriander Nan	£2.95
Keema Nan	£2.95
Cheese Nan	£2.95
Peshwari Nan	£2.95
Family Nan	£3.95
Family Garlic Nan	£4.50
Tandoori Roti	£1.00
Paratha Plain	£1.65
Chips	£1.95
Raita	£1.20
Fresh Salad	£1.20
Pickle Tray	£1.80
Poppadoms	£0.70

## HANIF'S BIRYANI'S

*Rice based dishes using the best quality rice cooked with selected biryani masala's served with dall soup & fresh salad. A dish for all occasions*

Chicken Biryani	£8.45
Gosht Biryani	£8.45
Prawn Biryani	£8.45
Vegetable Biryani	£8.45

## HEALTHY OPTION

*Cooked oven charcoal grill served with veg side or boiled rice & fresh salad*

Chicken Tikka (Main)	£8.95
Lamb Chops (Main)	£8.95
King Prawn Tikka (Main)	£10.95

## KIDDIES MENU

Chicken Nuggets + Chips	£5.50
Chicken Delight	£4.95
Chicken Masala	£4.95
Chicken Korma & Chips	£4.95
Scampi & Chips	£5.50



## ALLERGY NOTICE

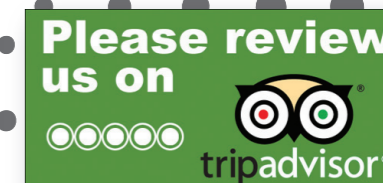
*Please note some dishes may contain traces of nuts and gluten, customers please notify management whilst ordering of any allergies you may have on food products. The management will make every effort to ensure that care is used to avoid allergen.*



**Tel: 01422 377325**

**OPEN 7 DAYS A WEEK**

**SUNDAY TO THURSDAY**  
5.00PM TILL 1.1.00PM  
**FRIDAY & SATURDAY**  
5.00PM TILL 12.00 MIDNIGHT



**Bring Your own alcoholic drinks excluding soft drinks**



**info@hanifs.co.uk** **www.hanifs.co.uk**

**3-7 Southgate, Elland HX5 0EU**

## MEAT & POULTRY APPETISER

<b>Chicken Tikka</b> <i>Pieces of chicken breast off the bone marinated in hanif's spices and chargrilled</i>	£3.45
<b>Chops</b> <i>Marinated in selected herbs &amp; spices cooked over charcoal</i>	£3.95
<b>Seekh Kebab</b> <i>Tender minced lamb with onions, herbs, fresh coriander &amp; green chillies. Cooked on chargrill</i>	£3.80
<b>Mixed Kebab</b> <i>Shami kebab, seekh kebab, chicken tikka &amp; onion bhaji</i>	£4.95
<b>Shami Kebab</b> <i>Minced lamb with herbs &amp; spices cardamon, ginger, deep fried, served with fresh salad</i>	£3.95
<b>Chicken Pakora</b> <i>Diced chicken marinated, dipped in spiced batter then deep fried served with fresh salad</i>	£3.95
<b>Chicken Puri</b> <i>Tender chicken cooked in a rich masala sauce served in a crispy puri</i>	£3.95

## SEAFOOD STARTERS

<b>Masala Fish</b> <i>Haddock fish marinated in lightly spices, whole coriander, cumin &amp; shallow fried</i>	£4.95
<b>Prawns Puri</b> <i>Tenderprawns cooked in a rich masala sauce, garnished with coriander</i>	£4.20
<b>Fish Pakora</b> <i>Diced fish pieces dipped in a spicy battermix, then deep fried</i>	£4.50

## VEGETARIAN APPETIZERS (V)

<b>Onion Bhaji</b> <i>Fresh pieces of onions marinated in our special batter &amp; deep fried</i>	£2.95
<b>Smoked Mushrooms</b> <i>Mushrooms cooked with garlic, ginger, herbs &amp; spices then served with fresh salad &amp; tamarind sauce</i>	£3.95
<b>Mushroom Pakora</b> <i>Mushrooms coated in spicy batter &amp; deep fried. Served with salad</i>	£3.95
<b>Vegetable Puri</b> <i>Fresh vegetables cooked with herbs &amp; spices, garlic &amp; fresh coriander. Served on a crispy puri</i>	£3.95

## OLD FAVOURITES

Delicious mouth watering curries all available in : Chicken / Gosht / Keema / Veg / Prawns

<b>Masala</b> <i>A blend of masala's cooked with tomatoes, garlic, ginger, coriander &amp; garam masala</i>	£6.95
<b>Dopiaza</b> <i>A very popular dish with a blend of medium spices &amp; lots of onions</i>	£6.95
<b>Bhuna</b> <i>A combination of spices cooked together to provide a dish of medium strength &amp; dry texture</i>	£6.95
<b>Korma</b> <i>This is very popular dish cooked with fresh cream, coconut &amp; gentle herbs &amp; spices</i>	£6.95

<b>Desi Samosas</b> <i>Pastry filled with minced meat mixed together with hanif's herbs &amp; spices</i>	£3.95
<b>Samosa Chaat (Meat)</b> <i>Crispy leaves of pastry filled with spiced minced meat topped with chickpeas, yoghurt, onions drizzled with tamarind sauce</i>	£4.50
<b>Stuffed Pepper</b> <i>Grilled whole pepper stuffed with minced meat &amp; potatoes lightly spiced with cumins &amp; chef's herbs &amp; spices</i>	£4.50
<b>Chicken Wings</b> <i>Chicken wings marinated in herbs &amp; spices cooked over charcoal</i>	£3.95
<b>Chicken Tikka Cheese</b> <i>Grilled chicken tikka cooked on skewers over charcoal grill. Drizzled with cheese &amp; cooked in oven</i>	£4.20
<b>Chicken Chaat</b> <i>Breast pieces of chicken marinated with herbs &amp; spices, dipped into egg &amp; shallow fried. Served with sweet chilli</i>	£3.95

<b>King Prawn Tikka</b> <i>King prawns marinated in herbs &amp; spices, then cooked over charcoal</i>	£4.95
<b>Prawn Butterfly</b> <i>Prawns dipped in batter mixed together with Hanif's special spices &amp; shallow fried served with sweet chilli sauce &amp; fresh salad</i>	£3.95

<b>Desi Veg Samosa</b> <i>Pastry filled with potatoes, mixed together with herbs &amp; spices</i>	£3.95
<b>Paneer Pakora</b> <i>Traditional Indian cheese dipped in spicy batter then deep fried. Served with salad</i>	£3.95
<b>Channa Aloo Puri</b> <i>Chickpeas &amp; potatoes cooked in a masala sauce. Served on a crispy puri</i>	£3.95

<b>Rogan Josh</b> <i>Prepared with onions, tomatoes, peppers, cooked in a rich sauce. Slightly bitter to taste</i>	£6.95
<b>Dhansak</b> <i>A sweet &amp; sour dish cooked with pineapple &amp; lentils using medium spices for a truly unique taste</i>	£6.95
<b>Madras/Vindaloo</b> <i>A choice of two hot dishes cooked with chillies for taste to be remembered</i>	£6.95



## HANIF'S SPECIALITIES

<b>Peshwari Tikka (Highly recommended)</b> <i>Diced boneless chicken breast, marinated in chef's special masala, cooked in clay oven, then pot roasted with tomatoes, garlic, ginger, fresh cream &amp; ground almonds. Garnished with fresh coriander</i>	£7.95
<b>Rawal E Special</b> <i>An amazing mixture of chicken, Gosht, prawns &amp; king prawns cooked in a special sauce</i>	£7.95
<b>Desi Chicken Thava (Highly recommended)</b> <i>Chicken cooked with sliced garlic, ginger, tomatoes, cloves ground pepper, chopped chillies &amp; served on a thava</i>	£8.95
<b>Desi Gosht Thava (Highly recommended)</b> <i>Tender Gosht cooked with sliced garlic, ginger, tomatoes, cloves ground pepper, chopped chillies &amp; served on a thava</i>	£8.95
<b>Multani Chicken or Gosht</b> <i>Cooked in chef's special masala sauce with fresh garlic, green chillies, coriander &amp; mango chutney</i>	£7.95
<b>Chicken Tikka Masala (Highly recommended)</b> <i>Chicken tikka cooked with fresh tomatoes, garlic, ginger, chillies, ground almonds &amp; a hint of yoghurt &amp; cream</i>	£7.95
<b>Dil Raza</b> <i>A distinct, rich dish cooked with tasty spices, coriander, fresh cream, yoghurt, tomatoes, garlic, ginger, bayleaf juice &amp; cloves</i>	£7.95
<b>Butter Chicken or Gosht</b> <i>Chicken or Gosht cooked in herbs &amp; spices gently cooked in cream, tomatoes and butter</i>	£7.95
<b>Peshwari Gosht (Punjabi) (Highly recommended)</b> <i>Gosht cooked on the bone, tomatoes, garlic, ginger, yoghurt, bashed green chillies, fresh coriander, cardamon seeds &amp; steam cooked</i>	£7.95
<b>Karahi King Prawn</b> <i>King Prawns cooked in rich thick sauce, tomatoes, crushed garlic, chillies, chefs herbs and spices garnished with fresh coriander</i>	£10.95

Lahori dishes cooked with tomatoes, cardamon, green chillies, fresh garlic, coriander, methi seeds, cut ginger, yoghurt and gently simmered in bay leaf juice

<b>Lahori Chicken Tikka</b> <i>Chicken breast cooked &amp; roasted with ginger, ginger, onions, tomato &amp; fresh coriander</i>	£7.95
<b>Lahori Chicken</b> <i>As above with tender chicken</i>	£7.45
<b>Lahori Gosht</b> <i>The most popular dish throughout the sub-continent</i>	£7.45
<b>Lahori Keema &amp; potatoes</b> <i>Minced meat &amp; potatoes</i>	£7.45
<b>Lahori Gosht &amp; Spinach</b> <i>Tender Gosht cooked with spinach, garlic, ginger, delicate herbs &amp; spices</i>	£7.45
<b>Lahori Chicken &amp; Spinach</b> <i>As above with chicken</i>	£7.45

## HANIF'S BALTI

<i>Balti dishes are specially cooked with fresh garlic, tomatoes, coriander, fresh peppers, house spices, most popular dish in the sub continent</i>	
<b>Chicken Tikka Garlic Balti</b> <i>Chicken Tikka cooked over charcoal grill using all fresh ingredients, herbs &amp; spices &amp; fresh garlic strands</i>	£7.95
<b>Gosht &amp; Spinach Balti</b> <i>Tender Gosht cooked with spinach, herbs &amp; spices &amp; fresh coriander</i>	£7.45
<b>Chicken &amp; Potato Balti</b> <i>Tender chicken cooked with potatoes, herbs, spices</i>	£7.45
<b>Chicken &amp; Mushroom Balti</b> <i>Tender chicken breast cooked with mushroom</i>	£7.45
<b>Chicken &amp; Spinach Balti</b> <i>A very traditional combination of chicken &amp; spinach</i>	£7.45
<b>Balti Garlic Chicken Chilli</b> <i>Chicken cooked in a balti sauce with fresh peppers, green chillies, tomatoes and Chef's herbs &amp; spices</i>	£7.45
<b>Chicken or Gosht Pasanda</b> <i>Chicken or gosht cooked with fresh lemons, house spices, mint, tomatoes, garnished with fresh coriander</i>	£7.95
<b>Chicken Keema Mix</b> <i>Tender Chicken cooked with minced gosht, fresh green chillies, garlic, ginger, fresh tomatoes, herbs and spices, granished with fresh coriander</i>	£7.45
<b>Chicken Jalfrezi</b> <i>Cooked in Chef's special sauce with peas, peppers, herbs, spices, egg, methi leaves, granished with fresh coriander</i>	£7.95
<b>Karahi Keema &amp; Paneer</b> <i>Minced meat cooked with Indian cheese, tomatoes, garlic, herbs &amp; spices</i>	£7.95
<b>Chicken or Gosht Garlic Potatoes</b> <i>Chicken or Gosht cooked with roast potatoes, fresh garlic, Chef's herbs and spices, garnished with fresh coriander</i>	£7.45
<b>Karahi Keema Aloo Mattar</b> <i>Minced Gosht, potato, peas in a karahi sauce garlic, herbs &amp; spices</i>	£7.45
<b>Gujar Khani Korma</b> <i>Tender Gosht cooked with Hanif's spices, spinach, cream, yoghurt, garlic, ginger, garnished with fresh coriander</i>	£7.45
<b>Hanif's Balti (Highly recommended)</b> <i>Tender Chicken &amp; Gosht cooked with potatoes, mushrooms, yomatoes, fresh chillies, garlic, ginger, garnished with fresh coriander</i>	£7.95
<b>Chicken Tikka Pathia</b> <i>Chicken breast marinated &amp; cooked on charcoal then cooked with chef's herbs &amp; spices, yogurt, tangy sauce, mango chutney, garnidshed with fresh coriander</i>	£7.95
<b>Lahori Gosht &amp; Potato</b> <i>Tender gosht cooked with potatoes, green chillies, garlic, ginger</i>	£7.45
<b>Lahori Chicken &amp; Potato</b> <i>Cooked as above with tender chicken</i>	£7.45
<b>Lahori King Prawn</b> <i>As above with chicken</i>	£10.95
<b>Lahori Fish</b> <i>Fish cooked with onions, garlic, ginger, chillies, tomatoes, herbs &amp; spices to create a rich authentic taste</i>	£9.45
<b>Lahori Gosht Gobi</b> <i>Tender Gosht cooked with fresh Cauliflower, fresh chillies, tomatoes, yogurt, ginger, simmered in bay leave juice</i>	£7.45
<b>Gosht &amp; Potato Balti</b> <i>Tender Gosht cooked with potato</i>	£7.45
<b>Gosht &amp; Prawn Balti</b> <i>As above with chicken</i>	£7.45
<b>Gosht &amp; Dall Balti</b> <i>Tender Gosht &amp; lentils cooked with fresh garlic, ginger, herbs &amp; spices</i>	£7.45
<b>Keema, Spinach, Channa &amp; Potatoes</b> <i>Minced meat with potatoes, garlic, ginger and selected herbs &amp; spices</i>	£7.45
<b>Chicken &amp; Gosht Balti</b> <i>Fresh chicken &amp; Gosht cooked in a balti sauce, garnished with fresh coriander</i>	£7.45
<b>Balti Gobi &amp; Peas</b> <i>Fresh Cauliflower cooked with peas and peppers, garlic, ginger, tomatoes, sliced chillie, garnished with fresh coriander</i>	£7.45