

SIDE DISHES

SAAG ALOO Spinach and Potato	£3.45
ALOO GOBI Potato and Cauliflower	£3.45
CHANA Chickpeas	£3.45
OKRA Ladies Fingers	£3.45
BOMBAY POTATO.....	£3.45
SAAG BHAJI Spinach.....	£3.45
DHALL Thick Lentil Sauce	£3.45
TARKA DHALL Thick Lentil Sauce with hot spices	£3.45
AUBERGINE	£3.45
VEGETABLE CURRY	£3.45
BOMBAY MUSHROOMS	£3.45
TINDA BHAJI Marrow	£3.45
ALOO MATOR – NEW! Potatoes and Peas	£3.45
BROCCOLI AND COURGETTE BHAJI – NEW!	£3.45
MUSHROOM MATOR (PEAS) WITH ONIONS – NEW!	£3.45
GREEN BEANS BHAJI – NEW! Green Beans cooked in garlic with tomatoes and a sprinkling of dried red chillies.....	£3.45

CORPORATE MENU / LARGER PARTIES (10+)

We can prepare a banquet style menu for larger parties
Priced at £18.50 per head
Selections are as follows -

Popadums and Pickles

A Mixed Starter - i.e. Choice Selection (Each Person)

A selection of Main Dishes

(Chicken / Meat / Fish / Veg.) according to the numbers
Pilau Rice (Each Person)

A selection of Nan Breads for the table

Kulfi (Indian Ice Cream) for Dessert

Coffee and Mints

SUNDRIES

PILAU (Basmati) RICE	£2.20
BOILED RICE	£2.00
MUSHROOM PILAU	£2.60
SPECIAL RICE	£3.05
EGG PILAU	£2.60
POPADUM (additional)	£0.80
SIDE SALAD	£2.60
RAITA (Cucumber or Onion)	£2.20
FRENCH FRIES	£2.00
PLAIN NAN	£2.00
GARLIC NAN	£2.60
PESWARI NAN	£2.60
PLAIN PARATHA	£2.05
GARLIC PARATHA	£2.60
VEGETABLE PARATHA	£2.60
CHAPATI	£1.35
ROTI	£1.55
PURI	£1.30

SET MEALS

Minimum of 2 persons

MENU A

Vegetable Pakora, Chicken Tikka, Seek Kebab

•

Chicken Tikka Masala

Lamb Zalfrezi

Aloo Gobi

Pilau Rice

Plain Nan

•

Kulfi (Indian Ice Cream) £17.55 per person

MENU B

Chicken Pakora, Stuffed Aubergine, Prawn Puri

•

Lamb Achari

Karahi Chicken

Vegetable Masala Curry

Special Rice

Garlic Nan

•

Kulfi (Indian Ice Cream) £20.15 per person

MENU C

King Prawn Bhaji, Mince Samosa,

Chicken Tikka, Mushroom Pakora

•

Garlic Chilli Chicken

King Prawn Balti

Lamb Pasanda

Sabzi Dhall

Special Rice

Vegetable Paratha

•

Kulfi (Indian Ice Cream) £22.80 per person



Free delivery within a ten mile radius of
Aberdeen city centre
Minimum 2 main courses

BLUE MOON RESTAURANT

11 HOLBURN STREET

ABERDEEN AB10 6BS

t. 01224 589977

t. 01224 589988

w. www.blumoon-aberdeen

STARTERS

GARLIC MUSHROOMS
Mushrooms cooked with garlic & coriander in a delicate sauce£3.45

KING PRAWN BHAJI
Pan Fried King Prawns made to our special recipe£5.95

SABZI COMBI
Pan Fried Roasted Vegetables with chilli and balsamic vinegar£3.40

STUFFED PEPPER
A fresh red pepper, oven baked and stuffed with spicy vegetables£3.45

KING PRAWN SPECIAL
A giant King Prawn cooked in olive oil and garlic and braised in white wine£6.05

SPICED FISH – NEW!
Haddock marinated in yogurt and a blend of special spices, deep fried in a light batter and served with a mint sauce.....£4.35

SPICY SALMON FISH CAKES – NEW!
Fresh salmon combined with potatoes, red peppers and a blend of herbs and delicate spices£5.50

GOAN STYLE CHILLI TIGER PRAWNS – NEW!
Marinated in a blend of Goan style spices including garlic, coconut and tamarind.....£5.50

PANEER KEBAB (V) – NEW!
Spinach and lentil kebabs stuffed with cheese and mint£3.45

JEERA CHILLI CHICKEN
(Dry Dish - Very Hot) – NEW!
Chicken pan fried with peppers, onions, jeera (cumin) and finely chopped green chillies.....£3.45

STUFFED MUSHROOMS
(Pakora Style) – NEW!
Mushrooms stuffed with spicy mince and coated in a light pakora style batter£3.45

HOUSE TARKA – NEW!
Chicken Tikka, Lamb Tikka and King Prawns cooked with spices and garlic, garnished with fried onions£4.75

CHOICE SELECTION
Mixed Pakora, Mince Samosa, King Prawn Bhaji, Chicken Tikka, Shami Kebab (price per person).....£5.95

VEGETARIAN CHOICE SELECTION
(price per person).....£5.45

PURI (Indian Pancake)
King Prawn£5.55
Aloo (potato)£3.25
Prawn£4.35
Chana (chickpeas)£3.25
Chicken.....£3.45

STUFFED AUBERGINE
Aubergine stuffed with spicy mince£3.45

CHICKEN OR LAMB TIKKA£3.45
SALMON TIKKA – NEW!£4.20

SAMOSAS
Spicy minced lamb and potato£3.45
Tuna, green pepper and red chilli£3.45
Mixed vegetables£3.45

KEBAB
Seek£3.45
Shami£3.45
Reshmi (coated in egg)£3.45

PAKORA
Vegetable£3.05
Mushroom£3.05
Chicken£3.45
Haggis Pakora – NEW!£3.45

Fish£3.60
King Prawn£5.40
Asparagus£3.60
Mixed£3.95

ONION BHAJI£3.05

MULLIGATAWNY SOUP£2.65

HOMEMADE SOUP OF THE DAY
Ask staff for details£2.65

PRAWN & MELON DELIGHT
Fresh prawns in a marie rose sauce and served in a half galia melon£4.75

CORN ON THE COB
an old favourite£3.40

TANDOORI

Marinated in a yoghurt-based sauce and spiced with fresh ground masalas and fresh herbs cooked evenly on skewers in our traditional oven. These dishes are served with pilau rice, salad and your choice of curry sauce:

TANDOORI CHICKEN
Boneless£9.20

CHICKEN TIKKA.....£9.20

LAMB TIKKA.....£9.20

WHOLE TROUT.....£10.05

SHASHLIK
Served with capsicum & onion
King Prawn£12.95
Chicken.....£9.40
Lamb£9.40

TANDOORI MIX.....£12.65

KING PRAWN TANDOORI.....£12.75

KORMA

Ceylonese - Fresh cream, coconut and mild spices.

Muglai - Mild spices and cashew nuts.
Kashmiri - Very mild and prepared with fruit.
Parsee - Mild to medium and flavoured with pistachio nuts.
Please select your desired preparation from the above, choosing one of the following:

KING PRAWN.....£11.40

CHICKEN.....£7.45

LAMB.....£7.45

PRAWN.....£7.85

VEGETABLE.....£7.00

QUORN.....£7.55

BLUE MOON SPECIALITIES

These dishes (except Keema Chilli Bhoona, Lamb's Liver Bhoona & Mator Keema Masala) are available in the following selections: King Prawn £4 extra, Prawn £1 extra, Chicken or Lamb no extra charge. Vegetable dishes are also available, however you my wish to select from our vegetarian range.

CHILLI FRY – NEW!
A spicy dry blend of meat or vegetables with green chillies and red peppers – choose from chicken, meat, fish or vegetable.....£8.10

CHICKEN CORIANDER AND AUBERGINE – NEW!
Chicken cooked with butter ghee and poached in spicy yogurt, aubergines and coriander£8.10

LAMB'S LIVER BHOONA – NEW!
A medium strength dish of liver fried together with spices, bay leaves, sliced onions, tomatoes and garlic.....£8.10

NAGA MIRCHI MURGH – NEW!
A very hot dish of chicken cooked in a strong blend of spices and naga (bell) peppers.....£8.10

SHATKORA GOOST – NEW!
A traditional Bengali dish in medium/fairly hot strength. Meat cooked with Bengali lemon, herbs spices and coriander, with added green chillies£8.10

DOIWALLA SPECIAL – NEW!
A very mild Yoghurt-based dish cooked together with coconut, almonds, sultanas and cream£8.10

ADHA GHOOST KORMA – NEW!
A mild dish of lamb marinated in yoghurt and cooked together with a blend of ginger, garlic, coconut and cashew paste£8.10

SALMON JALFREZI – NEW!
A traditional fairly hot dish cooked with chilli, green peppers, herbs and garlic and garnished with spring onions£9.90

FISH MOOLI CURRY – NEW!
Fresh Halibut cooked in medium spices including mustard seeds, combined with fresh Mooli (white radish) chunks. NB. Mooli is a seasonal vegetable, so occasionally this dish might be unavailable£11.40

MATOR KEEMA MASALA – NEW!
Finely minced lamb prepared in rich spices and peas£8.10

BURNT GREEN CURRY
A traditional dish of chicken, burnt spinach and a rare blend of spices and herbs to give this dish its authentic flavour£8.10

GARLIC CHILLI CHICKEN
A medium dish of chicken tikka, garlic and complemented by a rare mix of Indian herbs and spices£8.10

CHICKEN ACHARI
A medium to hot tangy dish, containing garlic and ginger accompanied by some fresh green chillies and spicy pickle.....£8.10

JAIPURI CHICKEN
Prepared with garam masala and coriander, with the addition of mushrooms, green peppers and onions£8.10

METHI GOOST
A sauce containing garlic, green chillies and fenugreek (methi) makes this lamb dish very distinctive in flavour£8.10

TIKKA MASALA
Prepared with meats from the tandoori, blended with yoghurt, fresh cream, almond powder and red spices.....£8.10

KEEMA CHILLI BHOONA
A dish of dryish consistency, made with minced lamb and fresh green chillies, garnished with onions and coriander£8.10

MAKHANI MURGH
A creamy chicken dish containing a special blend of herbs and roasted cashew nuts£8.10

PASANDA CHICKEN
Chicken tikka in a mild sauce of fresh cream, yoghurt and coconut cream and served with charred flaked almonds.....£8.10

KARAHI CHICKEN
This dish has a rich flavour obtained from slightly charred garlic and onions, green peppers are also included£8.10

BALTI
A dish of medium strength, the sauce is based with tomatoes, mixed spices and has a full flavour£8.10

KERALA CHICKEN
For the hot palate, using fresh green chillies and ground kali mirch, with a hint of coconut.....£8.10

MASALA PARSEE
A tangy sauce with a little dhall and medium spices which can be altered to suit a slightly hotter palate.....£8.10

NASHILEE
A selection of chef's spices with finely chopped capsicum, ginger, spring onions and finished with red wine.....£8.10

KHATA CHICKEN
A medium sweet and sour dish based with a tangy tomato sauce.....£8.10

BIRYANI

Meat or vegetables of your choice cooked together with basmati rice and selected aromatic spices, served with a medium strength vegetable curry sauce:

KING PRAWN.....£12.25

CHICKEN.....£9.00

LAMB.....£9.00

PRAWN.....£9.65

VEGETABLE.....£7.50

SPECIAL.....£11.55

THE VEGETARIAN RANGE

SABZI DHALL
Mixed vegetables cooked in dhall and fresh lemon, this dish has a sharp tangy flavour£7.00

SAAG PANEER MATOR
A medium-hot dish of spinach blended with garlic, peas and homemade cheese ...£7.00

TINDA BHOONA
Marrow cooked with onions in a medium sauce£7.00

CHILLI SAAG ALOO
A hot mix of spinach, potatoes and fresh green chillies, dry£7.00

QUORN TIKKA MASALA
Quorn pieces skewered and cooked in the tandoori, blended with yoghurt, fresh cream, almond powder and red spices£7.85

VEGETABLE MASALA CURRY
A mixed vegetable curry of medium strength in a sauce of masala spices£7.00

ALOO METHI CHILLI
A hot dish of potatoes flavoured with fenugreek (methi) and containing fresh tomatoes and green chillies£7.00

AUBERGINE AND COURGETTE BHOONA
Fresh aubergine cooked together with courgettes, onions and served in a medium sauce£7.00

BHINDI & BABY CORN BHAJI – NEW!
Okra (Ladies Fingers) and Baby Corn prepared in a sauce of rich spices and onions.....£7.00

ALOO BRINJAL – NEW!
Potatoes and Aubergines blended together with herbs, spices and green chillies – medium to fairly hot.....£7.00

CHANA SAAG – NEW!
Moist spinach, shallow fried onions and chickpeas simmered together with ginger and garlic£7.00

Our Traditional and Korma dishes also include vegetarian selections

CHILDREN'S MENU

Price includes soft drink

HALF PORTION CHICKEN KORMA
Served with French fries or boiled rice ...£3.99

CHICKEN NUGGETS
Served with French fries and beans or spaghetti hoops£3.99

CHICKEN TIKKA PIECES
Bite size pieces of chicken tikka served with French fries£3.99

FISH FINGERS
Fish Fingers served with French fries and beans or spaghetti hoops£3.99

PIZZA
Cheese and Tomato Pizza served with French fries and beans£3.99

OLD FAVOURITES

All of our old favourites are available in the following meat, fish and vegetable selections:

King Prawn£11.40

Lamb£7.45

Vegetable£7.00

Chicken£7.45

Prawn£7.85

Quorn£7.55

DOPIAZA
Cooked with Onions

DANSAK
A very hot dish prepared with lentils, thick consistency

VINDALOO
Very Hot

BHOONA
A medium curry of a dryish consistency

MALAYAN
A fruity dish

ZALFREZI
Fresh capsicum and onions add special flavours to this dish

MADRAS
Hot

ROGAN JOSH
Tomato Based

PATIA
A sweet and sour dish and very hot

CURRY
Choose your strength

EUROPEAN DISHES

SIRLOIN STEAK
Cooked to your liking and served with French fries, onions, mushrooms and a fresh side salad£11.40

SCAMPI
Deep fried scampi tails served with French fries and fresh salad£8.35

CHAR-GRILLED CHICKEN
Breast of chicken served with French fries or new potatoes and fresh salad£8.30

SALMON STEAK
A fresh salmon steak, grilled and smothered in garlic and parsley butter and served with new potatoes and seasonal vegetables£10.15

These prices are already discounted at 20% from restaurant menu.