

## Restaurant Specials

**Murgi Massala Chicken Tikka and Minced Meat £8.95**  
Highly spiced curry prepared in a specially selected blend of spices. Moist and texture for the weakest of palates, well flavoured, cooked with a little onion, green pepper and garlic. Garnished with gram massala, bay leaves, cinnamon and coriander.

**Moghli - Chicken Or Meat £8.70**  
Gently spiced with fresh ginger and lemon juice and mixed with yoghurt, coconut and cashew nut powder.

**Garlic Chilli - Chicken Or Meat £8.95**  
This dish is cooked with a fair amount of garlic, onions, freshly cut green chillies and spices. Garnished with fresh coriander.

## Unique Creations

**Bengali £9.25**  
The Bengali style creates a dry curry using the finest spice and potato, tomato, sugar and chillis.

**Lomen Nargis £8.85**  
A unique dish cooked with lemon grass brown sugar, ginger and garlic garnished with fresh orange.

**Keralan £8.95**  
coriander it's a cream mild dish garnished with ground coconut.

**Lasooni Pasliyan £10.90**  
Grilled fish or chicken created using rhubarb, vinegar, olive oil, salt, sugar and few specially selected spices.

## Old Favourites on request

Chicken £8.45  
Meat £8.95  
Prawns £8.45  
King Prawns £11.95  
Vegetables £6.55  
Chicken Tikka £8.95  
Meat Tikka £9.25  
Tan King Prawns £12.95  
Mussels £9.95  
Duck £10.95  
Fish £9.95

**Balti**  
Cooked in a traditional Balti (wok) with garlic, ginger, fresh tomatoes, onions, capsicum and special balti paste, garnished with coriander.

**Nagha Tarkaari**  
A combination of the finest Bengali spices and herbs with hot paste and fresh garlic. Medium dry, garnished with coriander.

**Deresh**  
Okra cooked with onions, garlic, tomatoes, herbs, spices and fresh coriander.

**Kashya Modhoo - Chicken or Meat £7.95**  
Cooked with ground almonds, honey, fresh cream and mild spices, garnished with pistachio nuts and fresh cream.

**Jorda Aloo - Meat and Potatoes £8.25**  
A dish consisting of Meat and potatoes cooked with Kharai specially selected spices to produce a sweet and sour taste, garnished with sliced fried aloo.

**Gosth Pata - Meat £8.35**  
Meat cooked in a medium sauce, topped with roasted onions and garnished with fresh cream.

**Hariyali Chill Fish £12.95**  
Here the characteristics of the hariyali from the use of olive oil, sea salt flakes, ground black peppers, red chilli and lemon wedges are very distinct from other dishes.

**Meen Kozhambu £10.65**  
Tandoori smoked fish gently spiced with lime, lemon grass and garlic producing a sweet and sour taste.

**Soped Kurma £10.95**  
Duck breast cooked in a rich light creamy sauce with coconut and peppers.

**Jalfrezi**  
Specially cooked with green chillies, Bengali herbs, capsicum, spices, tomatoes and onion sauce.

**Kharai**  
Cooked with onion, garlic, chilli and fresh tomatoes in a spicy, moist sauce garnished with coriander.

**Saagwala**  
A Bengali style dish with fresh spinach, mostly cooked with garlic and tomatoes with a mixture of herb and spices.

**Methi**  
Fenugreek leaves cooked with garlic, ginger and selected spices in a medium sauce, garnished with coriander.

**Massala**  
Highly spiced curry prepared in a specially selected blend of spices. Moist and for the weakest of palates, well flavoured, cooked with a little onion, green pepper and garlic, garnished with gram massala, bay leaves, cinnamon and coriander.

## Side Dishes (Sabzi)

### Vegetables

Vegetable Bhaji £3.45  
Mushroom Bhaji £3.45  
Cauliflower Bhaji £3.45  
Bhindi Bhaji (okra) £3.45  
Saag Bhaji (spinach) £3.45  
Saag Aloo (spinach and potatoes) £3.45  
Saag Paneer (spinach and cheese) £3.45  
Bombay Aloo (spicy potatoes) £3.45  
Aloo Gobi (potatoes and cauliflower) £3.45  
Aloo Gobi (potatoes and cauliflower) £3.45  
Chana Bhaji (spicy chick peas) £3.45  
Chana Aloo (chick peas and potatoes) £3.45  
Tarka Dhall (pink lentils) £3.45  
Dhall Massala (lentils in thick, spicy sauce) £3.45

### Rice

Boiled Rice £2.75  
Pillau Rice (Basmati) £2.95  
Mushroom Pillau £3.10  
Sabzi Pillau (vegetable) £3.10  
Keema Pillau (minced meat) £3.10  
Keema Peas Pillau (minced meat and peas) £3.10  
Lemon Rice £3.10  
Fried Rice £2.95  
Egg Pillau £3.10  
Punjabi Pyaz £3.15  
Red onions with cumin, chaat masala and coriander

**Rajastani Pulao £3.15**  
basmati rice cooked with onions, mustard seeds, curry leaves

**Paneer Rice £3.15**  
**Garlic Rice £3.15**

### Breads

Nan £2.50  
Peshwari Nan (sweet) £2.95  
Paneer Nan (cheese) £2.95  
Keema Nan (minced meat) £2.95  
Garlic Nan £2.95  
Paratha £2.45  
Garlic Paratha £2.65  
Chips £1.95  
Chappati £1.00  
Puree £1.00  
Tandoori Roti £1.95  
Popadom £0.75

### Dips

Mixed Pickles tray £3.00  
Raita £1.40  
Cucumber £1.60  
Raita £1.60  
Mint Sauce £0.80

## English Dishes

Chips £1.95

Breaded Scampi served with chips £8.65

Roast Chicken served with chips £8.65

Chicken Nuggets served with chips £8.65

Steak (sirloin) £13.95 served with chips, fried peas and mushrooms

## Spice Guide

This is a general guide only. Spices and chilli heat tolerance is personal. Please discuss your palate with our staff for further guidance.

**Nuts and wheat allergies** - we will do all possible to adapt our dishes however please note that the same preparation areas are used. Some ingredients are subject to market availability, if necessary we will substitute ingredients of equal quantity and quality. All of our dishes are created using authentic techniques rarely used in Indian restaurants and to our unique recipes.

**\*We can provide Gift Vouchers.**

**\* Car Parking Available**

**\* Disabled Access Into Restaurant**

**\* The Management Reserves The Right To Refuse Service**

**\* Prices May Change Without Prior Notice**

**\* Starters, Side Dishes and Sundries cannot be served without a Main Course**



**Sunday & Wednesday  
Gourmet Nights**

# La Pondicherry

Stag

BAR / RESTAURANT / TAKE AWAY

Herringthorpe Valley Road  
Rotherham S60 4LA

**Opening Hours:**

6pm - 11pm

7 Days a Week

Including Bank Holidays

## 10% Discount

on Collected Take Away Meals

[www.lapondicherry.co.uk](http://www.lapondicherry.co.uk)

email: [info@lapondicherry.co.uk](mailto:info@lapondicherry.co.uk)

**Tel: 01709 619703**

**01709 821814**

**01709 367124**

Follow us on facebook, twitter, instagram  
and myspace and look out for our promotions



## Introduction

La Pondicherry welcomes you on a journey through a wide range of exotic flavours and subtle tastes that represent the rich heritage of India. Enjoy the elegance of fine dining as we delicately prepare each dish that boasts its own distinctive flavour and aroma. Only fresh ingredients are used to tempt your appetite.

The fragrant and pungent spices of India are blended fresh daily in an exacting, centuries old craft, indispensable to Indian cuisine. The surrounding graceful décor allows you to experience the heart of India's cuisine. Consider our home yours as you receive our unique hospitality and a satisfying and pleasant meal. We trust you will enjoy our service and return with family and friends to share this experience.

## Advisory

Should you have any dietary requirement(s)/allergies, please notify the staff to ensure the menu/dish is advised accordingly. Thank you.

## Appetisers...

### Meat & Poultry

Pondicherry Mix	<b>£4.10</b>
<i>Chicken tikka, Meat tikka, seekh kebab served on a bed of fried onions and peppers.</i>	
Yanaon Kebab Platter	<b>£4.10</b>
<i>Seekh kebab, shami kebab, onion bhaji</i>	
Chicken Tikka	<b>£3.45</b>
Meat Tikka	<b>£3.95</b>
Mixed Tikka	<b>£4.20</b>
Seekh Kebab	<b>£3.25</b>
Shami Kebab	<b>£3.25</b>
Chicken Chat Meat Chat Mixed Chat	<b>£3.75</b>
Meat Somosa	<b>£3.15</b>
Chicken Pokora	<b>£3.25</b>
Tandoori Chicken	<b>£3.25</b>

### Vegetarian

Onion Bhaji	<b>£3.10</b>
Mushroom Pokora	<b>£3.10</b>
Vegetable Somosa	<b>£3.15</b>
Garlic Mushrooms	<b>£3.00</b>

### Seafood

Bhuna Prawn Patee	<b>£3.45</b>
Garlic Prawns	<b>£3.25</b>
King Prawn Patee	<b>£4.55</b>
King Prawn Garlic	<b>£4.55</b>

### Chef's Signature Appetisers

Bombay Mussels	<b>£4.50</b>
<i>Mussels tossed with garlic.</i>	
Murgh Liver Tikka	<b>£3.85</b>
<i>Sautéed chicken livers lightly spiced.</i>	
Garlic Tikka (Chicken or Meat)	<b>£3.50</b>
Fish Shaslik	<b>£4.95</b>
Paneer Pokora	<b>£3.95</b>
Paneer Tikka	<b>£3.95</b>
Patna Spiced Battak Duck	<b>£4.85</b>
<i>Duck cooked in aromatic blend of spices.</i>	
Luchi	<b>£4.55</b>
<i>Sautéed shallots and pepper cooked with confit meat, chicken, fish or braised vegetables.</i>	
Mararasta Bhaji -	<b>£3.95</b>
<i>Onion and pepper batus served on a crispy papor.</i>	
Banaresi Murgh Dakna -	<b>£3.95</b>
<i>Char grilled baby chicken wings in a infused marinade.</i>	
Tandoori Subzi -	<b>£3.85</b>
<i>Grilled paneer, peppers, tomato and red onion with yoghurt and turmeric.</i>	
Ajwaini Macchi -	<b>£4.75</b>
<i>Fish marinated with turmeric, mustard, dill leaves and ajwain.</i>	
Malai Tikka -	<b>£4.65</b>
<i>Supreme of chicken or Meat with ginger, garlic, cream cheese and coriander-stem.</i>	
Peshawari Champen -	<b>£5.25</b>
<i>Lamb chops marinated with raw papaya, fennel and yoghurt.</i>	
Shanakh Buk -	<b>£4.95</b>
<i>Pan fried scallops, cauliflower puree, capers and raisin vinegarette.</i>	

## Tandoori Specialties

These dishes are cooked over charcoal in a specially designed clay oven. The meat, chicken or seafood has been previously marinated in our special mixtures, roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of India and Bangladesh.

Chicken Tikka	<b>£7.95</b>	Tandoori Fish Tikka	<b>£9.95</b>
Meat Tikka	<b>£8.75</b>	Duck Tikka	<b>£11.95</b>
Mixed Tikka	<b>£8.95</b>	Duck Shaslik	<b>£11.95</b>
Chicken/Meat Shashlik	<b>£8.75</b>	Paneer Tikka	<b>£6.95</b>
Tandoori Chicken	<b>£7.95</b>	Ajwaini macchi	<b>£11.85</b>
Tandoori Mixed Grill	<b>£9.95</b>	<b>Succulent pieces of fish marinated in turmeric, tempered with mustard, ajwain and fresh dill.</b>	
Tandoori King Prawns	<b>£12.95</b>		

## Chef's Signature Dishes...

Duck a l'orange	<b>£13.95</b>	Kanagura	<b>£12.75</b>
<i>A classic pondicherry dish in which duck fillet is roasted in spices and served with an orange sauce.</i>		<i>Seared scallops, cauliflower purée and curry oil, served with seared spiced cauliflower slices.</i>	
Meen Moilee	<b>£14.25</b>	Papeeta jhol	<b>£12.95</b>
<i>Char grilled chicken or pan fried fillet of fish cooked in fragrant coconut milk and a blend of south Indian spices, served with chilli potatoes.</i>		<i>(Bengali fish broth with seasonal green vegetables.) fish fillet, pan fried in mustard infused oil resting on seasonal green vegetables and wilted greens, simmered in a traditional aromatic spiced Bengali garlic, coriander and lime scented broth. Served with new potato and fresh sliver of tomatoes.</i>	
Amritsari	<b>£12.65</b>	Saffron cream curry	<b>£13.45</b>
<i>Tender chunks of fish or chicken lightly spiced and fried in a crispy batter, served with a spicy salsa sauce.</i>		<i>ack pepper, mustard and ajwaini seeds, simmered in a creamy coconut milk infused saffron curry, flavoured with bay leaves, spring onions, red peppers, tomatoes, onions and an aromatic blend of freshly ground spices served with a hint of lime.</i>	
Marathi Sikhandari Raan	<b>£14.65</b>	Thanjavur zandori	<b>£12.95</b>
<i>Shank of lamb marinated in Kashmiri chilli, ground coriander, hung yoghurt and garam masala, cooked with whole spices and garnished with tomatoes and fresh coriander.</i>		<i>A south Indian curry fillet marinated in mint, coriander, ginger and mango cooked with whole spices and garnished with tomatoes.</i>	
Murgh Makhni	<b>£12.95</b>	Hiran Ke Malai Handi	<b>£13.25</b>
<i>Marinated char grilled chicken tikka pieces prepared in a fresh tomato sauce with ginger and dehydrated fenugreek leaves.</i>		<i>Tender chunks of meat or chicken marinated with cashew nut, poppy seeds, sesame seeds and chilli oil. cooked in a mild sauce with yogurt and cream serve with naan.</i>	
Malabar Prawn	<b>£11.55</b>		
<i>Fresh water tiger prawns sautéed with onions, chilli, fenugreek seeds and coconut.</i>			

## Tandoori Masala Specialities

(Chicken Tikka **£8.65**) (Meat Tikka **£8.95**) (Tandoori King Prawns **£12.95**)  
(King Prawns **£11.95**) (Vegetables **£6.75**) (Fish **£9.95**) (Duck **£10.95**)  
(Paneer **£6.75**)(Mussells **£9.95**)

Malai	This is a rich yet delicately spiced dish, served in a light creamy sauce scented with coriander seeds, fenugreek leaves and dry chills.
Fezun Jann	Cooked in fresh cream with ground cashew nuts, rose water and a touch of honey.
Butter Lajawab	Barbecued chicken or meat pieces immersed in a delicious spiced butter sauce, topped with home made cheese.
Massala	This means sauce, the unique taste of the massala, being produce in the tandoori from fresh cream, yoghurt and Bengali spices.
Pasanda	Mild dish cooked with tandoori sauce, ground almonds, almond flakes and sweet mango chutney.
Paneer Mousak	Handmade Indian paneer tikka cubes cooked with butter, honey and tandoori spices, served in a creamy sauce.

## Redefining the Rule Book

Add to the dish as the following :  
Meat £2.00 Prawn £2.00  
Mussels £2.50 King Prawn £3.50  
Fish £3.00 Duck £3.50  
Paneer £2.00

**Chennai Curry £10.95**  
*Tender pieces of meat or chicken gently cooked with potatoes in a curry leaf, onion, mustard seed and coconut milk finished with fresh coriander. This truly is a dish fit for an Indian cuisine connoisseur.*

**Xacuti £9.75**  
*A south Indian curry which is highly spiced and prepared using freshly ground coconut, tempered with curry leaves, mustard seeds and carom seeds.*

**Hyderabadi Banjara - £9.65**  
*Juliennes of tikka tandoori cooked with onions, bell peppers, tomato puree and kasturi methi, in a medium hot sauce.*  
Bangladeshi Hatkora - £10.65  
*A medium hot dish of aromatic blend of spices infused with hatkora (calamansi citrus fruit, which is vastly popular in Bangladesh).*

## Exclusive Creations

**Chicken Hara Massala £8.85**  
*Green apple, fresh coriander, fresh mint leaves and yoghurt, cooked with strong spices and garnished with freshly grated ginger.*

**Chicken Capasilla £8.75**  
*Chicken off the bone cooked with crushed cashew nuts, almonds and green peppers, with a special blend of herbs and mint leaves.*

**Murgh Jhol £8.95**  
*Bengali home-style cooking. Tender chicken in a rich, spicy sauce scented with mustard and garnished with fresh coriander.*

**Ceylon £8.95**  
*Ceylon is a hot, creamy, tangy curry cooked with coconut milk, dried chillies and lemon.*

**Sri Lanka Shellfish Curry £8.95**  
*Green and red chillies, spring onion, bay leaves, mustard seeds, and fried red and white onions. Garnished with ground coconut.*

### Basic price of dish with chicken or vegetables

**Lucknowi Pasan £9.45**  
*Tender pieces of meat or chicken cooked in a satin smooth gravy consisting of almonds, cardamoms and yoghurt. Dish inspired by the house of Nawaab from Lucknow.*

**Goan Tsunami £11.95**  
*A spicy mix of red chillies, roasted garlic, ground cumin and coriander seeds served with a hint of lime in an aromatic sauce.*

**Shahe £9.75**  
*A choice of tender pieces of chicken or meat cooked in a creamy sauce with ground cashew nuts and a touch of cumin.*

**Amchur £9.85**  
*Chunks of chicken or meat cooked with the great flavour of mango in a spicy sauce.*

**King Prawn Fornofuli £11.95**  
*Tiger king prawns from the Bay of Bengal tossed in butter and garlic, cooked in a special blend of herbs and leaves.*

**Duck Jaipuri £10.85**  
*A unique Rajastani dish cooked with onions, garlic, ginger, cardamoms, cinnamon and honey, garnished with grated lime and fresh coriander.*

**Goan-Style Mussels £10.75**  
*of inspiration for preparing fish and shellfish. Here, fresh clams and mussels are steamed with a rich blend of warm spices, then tosed with sweet grated coconut and fragranced with fresh coriander.*

**Zenuk Plazzi £10.45**  
*Spicy, succulent sea mussels fried with onions, ginger, garlic, chillies and coconut, in a well flavoured sauce, fenugreek leaves and dry chilli.*