



# Blue Cobra

*Contemporary Indian and Bangladesh Cuisine*

*Swagatham (Welcome)*

*A warm welcome to the Blue Cobra a classic Indian cuisine in a Bangladeshi style with a selection of traditional and innovative new dishes created by a combination of superb new facilities.*

*We are especially proud of our Chef's ability to cook an exquisite range of special dishes.*

*At Blue Cobra, we offer a new and exciting culinary experience, select from our range of fresh Fish and Duck dishes available in Starters and Main Courses. All our dishes are prepared with fresh ingredients every day and at Blue Cobra we aim to meet the highest expectations of the most discerning gastronome; we hope to excite your senses!!*

*Whether entertaining clients or simply dining with colleagues, the Blue Cobra is an excellent venue. We are well aware to the standard of hospitality our business clients expect. Special banquets may be arranged for your own requirements.*

*From everyone at the Blue Cobra, we thank you for choosing us and we hope you have a great time, hope to see you again very soon.*



## Starters (Chef's Choice)

*All starters served with salad and mint sauce*

<b>Shahee Mixed Kebab</b> .....	£5.50
<i>Pieces of chicken tikka, lamb tikka and sheek kebab served with grated cheese</i>	
<b>Tandoori Lamb Chop</b> .....	£4.95
<i>Tender spring lamb chops marinated in spices, cooked over charcoals Bangladeshi style</i>	
<b>Tandoori Hot Wings</b> .....	£4.95
<i>Pungent blend of spices and yoghurt cooked on the bone in the clay oven</i>	
<b>Mass Baza</b> .....	£5.50
<i>Salmon, marinated in medium spices cooked over charcoal, Bangladeshi style</i>	
<b>Jhinga Suka</b> .....	£5.50
<i>King prawn in sweet and sour, slightly hot sauce, served on puree bread</i>	
<b>Hush Tikka</b> .....	£5.50
<i>Duck pieces marinated in medium spices and herbs, roasted in the clay oven</i>	
<b>Stuffed Pepper</b> .....	£4.95
<i>With spicy chicken, meat or vegetable roasted in the clay oven</i>	
<b>Chott Potti</b> .....	£4.95
<i>Chick peas and potatoes cooked in light spices an garnished with coriander</i>	

## Old Favourites

<b>Shingara</b> .....	£3.95
<i>(Meat, Chicken or Vegetable) - Delicious home made pastry filled with spicy meat, chicken or vegetable</i>	
<b>Prawn Pathia Puree</b> .....	£3.95
<i>Black tiger prawns cooked in sweet and sour spicy sauce, served on deep fried bread</i>	
<b>Chicken or Lamb Tikka</b> .....	£4.50
<i>Lightly spied, marinated and cooked in the clay oven</i>	
<b>Chicken or Aloo Chatt</b> .....	£3.95
<i>Cooked in chatt masala and tamarind sauce, garnished with chopped cucumber, tomatoes and coriander</i>	
<b>Sheek or Shami Kebab</b> .....	£3.95
<i>Minced lamb pungently spiced grilled on a skewer in the clay oven</i>	
<b>Onion Bhaji</b> .....	£3.95
<i>Chopped onions, rolled in spices and herbs, deep fried in vegetable oil</i>	
<b>King Prawn Butterfly</b> .....	£5.50
<i>Delicately spiced king prawn in egg white and mint sauce, fried in butter</i>	
<b>Tandoori Chicken</b> .....	£4.50
<i>Quarter of spring chicken highly spied, marinated with yoghurt and grilled the clay oven</i>	
<b>Chicken Chat Puree</b> .....	£4.50
<i>Chicken in a savoury, fruity spice mix, served on puree</i>	



## Blue Cobra Exclusive

<b>Spicy Honey Mustard</b> .....	<b>£15.95</b>
<i>Bhuna style curry cooked with honey and mastered and aromatic spices</i>	
<b>Taana Chicken</b> .....	<b>£15.95</b>
<i>Pulled chicken, cooked with fresh garlic, coriander, ginger, medium spices (can be made any strength)</i>	
<b>Gorom Massalah</b> .....	<b>£15.95</b>
<i>Chicken or lamb cooked with medium spices with pinch of ground massala. Highly flavoured curry</i>	
<b>Muragh Tanga</b> .....	<b>£15.95</b>
<i>Sliced chicken breast, cooked in medium spice, with fresh garlic, coriander, green chilli, sweet and sour spicy sauce and served with rice and bombay aloo. Highly recommended dish</i>	
<b>Bombay Buffalo Bhuna</b> <i>Slow cooked lean Indian Buffalo in a medium strength thick</i>	<b>£15.95</b>
<i>sauce black cardamom. Served with rice and bombay aloo</i>	
<b>Beef Malabar</b> <i>Tender chunks of organic Aberdeen Angus Beef, stewed gently with</i>	<b>£15.95</b>
<i>mustard, yoghurt, cloves and South Indian blends of spies. Served with rice and bombay aloo</i>	
<b>South Indian Lamb</b> <i>Except piquant, yet smoothing taste cooked to slow perfection</i>	<b>£15.95</b>
<i>with spinach and Masoor Dhall (lentils) Served with rice and bombay aloo</i>	
<b>Lamb Shank</b> <i>Pieces of lamb shank cooked to perfection with our Chef's own</i>	<b>£15.95</b>
<i>recipe can be medium or hot. Served with rice and bombay aloo. Beautifully presented dish</i>	
<b>Lahore Lamb Chops</b> <i>Tender pieces of lamb chops slow roasted over charcoal then</i>	<b>£15.95</b>
<i>cooked with sliced onions, green peppers and fresh garlic. Medium and very tasty</i>	
<b>Chicken Mooli</b> <i>Served with rice and bombay aloo</i>	<b>£15.95</b>
<i>Tender fillets of chicken breast cooked in a special medium sauce with Mooli.</i>	
<b>Golda Chingri Jhool</b> .....	<b>£17.95</b>
<i>King prawn marinated cooked over charcoal then cooked with garlic, ginger, onion and green peppers in a special medium sauce garnished with fresh coriander. Served with rie and bombay aloo</i>	
<b>Teen Mirchi</b> <i>Very spicy hot dish cooked with three different types of Indian chillies</i>	<b>£15.95</b>
<i>the following dish can be cooked with chicken, beef, lamb or king prawns</i>	
<b>Shatkora Mangsho</b> <i>Beef or lamb cooked with medium spices and Bangladeshi wild</i>	<b>£15.95</b>
<i>lemon This super dish includes tarka dhall and pilau rice</i>	
<b>Sea Food Platter</b> .....	<b>£15.95</b>
<i>Salmon, black tiger prawn &amp; king prawn cooked in a special medium spies &amp; served with rice &amp; vegetables</i>	
<b>Garlic Chilli King Prawn</b> .....	<b>£17.95</b>
<i>Jumbo size prawn, cooked with fresh garlic, green chillies, sliced onions &amp; served with rice &amp; bombay aloo</i>	

## Biriani Dishes

*Cooked in basmati rice, served with vegetable curry side dish*

<b>Chicken Biriani</b> .....	<b>£9.95</b>
<b>Lamb Biriani</b> .....	<b>£10.95</b>
<b>Chicken or Lamb Tikka Biriani</b> .....	<b>£10.95</b>
<b>King Prawn Biriani</b> .....	<b>£12.95</b>
<b>Tiger Prawn Biriani</b> .....	<b>£11.95</b>
<b>Tandoori Mixed Biriani</b> <i>Chicken tikka, lamb tikka and king prawn</i>	<b>£13.95</b>
<b>Persian Biriani</b> .....	<b>£11.95</b>
<i>(chicken, lamb or tiger prawn)- a fruity biriani garnished with omelette on the top</i>	
<b>Beef Biriani</b> .....	<b>£10.95</b>



## Specialities of the House

*(Rie not included)*

<b>Chicken or Lamb Shashlik Masala</b> <i>Medium, marinated chicken or lamb with grilled onions, tomatoes and grilled pimentos cooked in a spicy masala sauce</i>	.....£10.95
<b>Tava Chicken or Lamb</b> <i>Tossed with garlic, ginger and punch pooran, mixed spies with pepper, onions and tomatoes</i>	.....£10.95
<b>Chicken or Lamb Rezalla</b> <i>Chicken or lamb cooked in mild spices with yoghurt, herbs, sliced onions and green pepper</i>	.....£10.95
<b>Morris Masala</b> <i>Very hot and spicy diced chicken or lamb with fried onions and green chillies. A very tasty hot dish</i>	.....£10.95
<b>Chicken or Lamb Pasanda</b> <i>Fillets of chicken or lamb cooked in rich creamy sauce, garnished with almonds, cashew nuts and mango slices</i>	.....£10.95
<b>Garlic Chilli Chicken or Lamb</b> <i>Hot, cooked with fresh, chopped garlic, green chilli and spices</i>	.....£10.95
<b>Misti Kodu</b> <i>(with Chicken or Lamb) Medium, cooked with diced spiced Pumpkin, garlic, ginger and fresh coriander</i>	.....£10.95
<b>Murgh Masala</b> <i>Medium pieces of chicken breast delicately spiced and cooked in minced lamb</i>	.....£10.95
<b>Chicken Makhani or Lamb Makhani</b> <i>Chicken or lamb fried in puree butter ghee, cooked in mild creamy sauce</i>	.....£10.95
<b>Zhal Naga Chicken or Lamb</b> <i>Hot. This mouth watering dish is cooked with fresh Bangladeshi naga morris (chilli.) A speciality dish from the Sylhet region of Bangladesh an absolute must for the lovers of spicy food</i>	.....£10.95
<b>Fiery Chicken or Lamb</b> <i>Medium spice cooked with garlic, ginger, green pepper and garnished with crushed dry chillies (hot and spicy)</i>	.....£10.95
<b>Goan Chicken or lamb</b> <i>Cooked with cumin seeds, coconut, garlic, ginger and goan red chillies</i>	.....£10.95
<b>Balti Exotic</b> <i>Chicken, lamb prawn cooked together balti sauce and medium spices. Served with nan or rice</i>	.....£12.95

## Tandoori Cuisine

*The tandoori is a barrel shaped, open topped charcoal fire oven with special clay walls. The main feature of the tandoori dish is the flavour imported to the cooked items because of the clay walls. The skein of oriental cooking is incomplete without tandoori bread and tandoori dishes. All tandoori dishes are marinated in yoghurt, garlic, ginger and various spices*

<b>Tandoori Chicken</b> <i>Half spring chicken on the bone served with salad on sizzler</i>	.....£9.50
<b>Tandoori Special Grill</b> <i>Chicken Tikka, lamb tikka, tandoori cuisine, sheek kebab including naan bread</i>	.....£12.95
<b>Tandoori King Prawn</b> <i>served on the sizzler with salad King sized prawn highly spiced, marinated in herbs, grilled in the clay oven</i>	.....£14.95
<b>Fish Tikka</b> <i>Whole trout marinated, cooked over charcoal and served on a sizzler with salad and mint dip</i>	.....£12.95
<b>Hush Tikka</b> <i>Pieces of duck breast highly spiced, roasted in the clay oven and served on a sizzler with green salad</i>	.....£12.95
<b>Jhinga Shashlik</b> <i>King prawn roasted in the clay oven with onions, peppers and tomatoes</i>	.....£15.95
<b>Chicken or Lamb Shashlik</b>	.....£10.95
<b>Chicken or Lamb Tikka</b>	.....£9.50
<b>Tandoori Lamb Chops</b> <i>Marinated lamb chops grilled over charcoal Bangladeshi style served on a sizzler with salad (5 pcs)</i>	.....£11.95





## Tandoori Masala Dishes

*Cooked with out chef's unique recipe (mild). Rice not included*

<b>Tandoori Chicken Masala</b> .....	£9.95
<b>Chicken Tikka Masala or Lamb Tikka Masala</b> .....	£9.95
<b>Mixed Grill Masala</b> <i>Chicken tikka, lamb tikka and king prawn</i> .....	£12.95
<b>King Prawn Masala</b> .....	£12.95
<b>Huh Tikka Masala (Duck)</b> <i>Mild, cooked with chef's own recipe</i> .....	£12.95

## Chicken Dishes *(Rice not included)*

<b>Achar Chicken</b> .....	£8.95
<i>Cooked in a pickle sauce slightly hot and sour, a very tasty dish</i>	
<b>Chicken Tikka Karahi</b> .....	£8.95
<i>Medium, cooked with onions, green peppers and plum tomatoes</i>	
<b>Chicken Tikka Sag</b> .....	£8.95
<i>Medium hot, well cooked with spinach and garlic</i>	
<b>Chicken Tikka Balti</b> .....	£11.95
<i>Cooked medium hot with special herbs and fresh coriander. They are highly flavoured and exotically rich in spices. Includes naan bread or paulao rice</i>	
<b>Methi Chicken Tikka</b> .....	£8.95
<i>Medium with fenugreek leaves, bitter and strongly scented</i>	
<b>Chicken Tikka Jalfrezy</b> .....	£8.95
<i>Hot and spicy dish, cooked to order in garlic, green chillies, tomatoes, onions and green peppers</i>	

## Lamb Dishes

*(Rice not included)*

<b>Lamb Achar</b> <i>Cooked in pickle sauce lightly hot and sour, a very tasty dish</i> .....	£9.50
<b>Lamb Karahi</b> <i>Medium, cooked with onions, green peppers and plum tomatoes</i> .....	£9.50
<b>Lamb Jalfrezy</b> .....	£9.50
<i>Hot &amp; spicy dish, cooked to order in garlic, ginger, green chillies, tomatoes, onions and green peppers</i>	
<b>Lamb Sag</b> <i>Medium hot, cooked with spinach &amp; garlic</i> .....	£9.50
<b>Lamb Balti</b> .....	£11.95
<i>Cooked medium, hot with special herbs and fresh coriander. They are highly flavoured and exotically rich in spices. Included naan bread</i>	
<b>Mint Gosht</b> <i>A mild dish cooked with fresh garden mint</i> .....	£9.50

## Duck Dishes

*(Rice not included)*

<b>Hush Makhani</b> <i>Pieces of duck breast, fried in pure butter ghee, cooked in a mild creamy sauce</i> ..	£12.25
<b>Hush Jalfrezy</b> <i>Cooked with green chillies, onions, green peppers and tomatoes</i> .....	£12.25
<b>Hush Kodu</b> <i>Pieces of duck breast, cooked with diced pumpkin, garlic, ginger &amp; fresh coriander</i> ....	£12.25
<b>Hush Karahi</b> .....	£12.25
<i>Cooked with diced onions, pimentos &amp; plum tomatoes in a special medium sauce</i>	
<b>Garlic Chilli Hush</b> .....	£12.25
<i>Tender pieces of barbecued duck tossed with shallots, garlic &amp; green chillies with fairly hot spices</i>	



## Seafood Dishes

<b>Fish Curry</b> <i>Fresh water Bangladeshi fish in medium sauce</i> .....	£9.25
<b>Fish Baza Bhuna</b> <i>Medium, fried fish cooked with onions</i> .....	£9.25
<b>Fish Baza Jalfrezy</b> .....	£9.25
<i>Hot, with green peppers, onions and green chillies</i>	
<b>King Prawn Jalfrezi</b> .....	£10.95
<b>King Prawn Karahi</b> .....	£10.95
<i>Medium, cooked with diced onions, pimentos and plum tomatoes</i>	
<b>King Prawn Sag</b> <i>Well cooked with garlic &amp; spinach</i> .....	£10.95
<b>King Prawn Balti</b> .....	£12.95
<i>Cooked medium hot with special herbs and fresh coriander; it is highly flavoured and exotically rich in spices and includes rice or naan</i>	

## Vegetable Dishes

<b>Vegetable Masala</b> .....	£6.95
<i>Mild dish cooked with our chef's own recipe</i>	
<b>Vegetable Korai</b> .....	£6.95
<i>Cooked with diced onions, green peppers and plum tomatoes</i>	
<b>Vegetable Jalfrezy</b> .....	£6.95
<i>Cooked to order with green chillies, sliced onions and tomatoes</i>	
<b>Vegetable Balti</b> .....	£7.95
<i>Cooked medium hot with special herbs and fresh coriander, it is highly flavoured and exotically rich in spices and includes naan bread</i>	
<b>Vegetable Biriani</b> .....	£7.95
<i>Cooked with basmati rice, garnished with salad and served with vegetable curry</i>	

## Curries of the Asian Orient

*If you would like chicken tikka, lamb tikka or Beef instead, please add £1.00 extra to the prices shown. Rice as required extra*

	Vegetable	Chicken	Lamb	Tiger Prawn	King Prawn
<b>Korma</b> <i>mild</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Curry</b> <i>Medium</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Madras</b> <i>hot</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Vindaloo</b> <i>very hot</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Dupiaza</b> <i>Medium with onions</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Rogan Josh</b> <i>With garlic &amp; tomatoes</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Pathia/Dhansak</b> <i>sweet, sour &amp; fairly hot, include rice</i>	£8.95	£10.95	£11.95	£11.95	£12.95
<b>Shalimar</b> <i>medium with mushrooms</i>	£6.95	£7.95	£8.95	£8.95	£10.95
<b>Bhuna</b> <i>spicy dry</i>	£6.95	£7.95	£8.95	£8.95	£10.95



## Side Dishes

<b>Garlic Aloo Poneer</b> <i>Potatoes with garlic &amp; cheese</i> .....	£3.95
<b>Bombay Aloo</b> <i>Sliced potatoes</i> .....	£3.95
<b>Sag Aloo</b> <i>Spinach and potatoes</i> .....	£3.95
<b>Aloo Gobi</b> <i>Potatoes and cauliflower</i> .....	£3.95
<b>Bhindi Dupiaza</b> <i>Okra with diced onions</i> .....	£3.95
<b>Sag Poneer</b> <i>Spinach with cheese</i> .....	£3.95
<b>Mushroom Bhaji</b> <i>Fresh mushroom in light spice</i> .....	£3.95
<b>Sag Bhaji</b> <i>Spinach</i> .....	£3.95
<b>Chana Masala</b> <i>Chick peas</i> .....	£3.95
<b>Tarka Dhall</b> <i>Lentils with fried garlic</i> .....	£3.95
<b>Motor Poneer</b> <i>Green Peas with Cheese</i> .....	£3.95
<b>Keema Aloo</b> <i>Minced lamb and spicy potato</i> .....	£3.95

## Sundries

<b>Rice Boiled</b> .....	£2.50
<b>Paulao Rice</b> <i>Basmati baked</i> .....	£2.75
<b>Mushroom Fried Rice or Egg Fried Rice</b> .....	£3.95
<b>Special Fried Rice or Vegetable Fried Rice</b> .....	£3.95
<b>Keema Fried Rice or Chicken Fried Rice</b> .....	£3.95
<b>Lemon Fried Rice or Garlic Rice</b> .....	£3.95
<b>Coconut Rice</b> .....	£3.95
<b>Chana Rice</b> <i>Chick peas</i> .....	£3.95
<b>Massala Chips or Plain Chips</b> .....	£2.50
<b>Raitha</b> <i>Spiced yoghurt with cucumber or onion</i> .....	£1.50
<b>Chips</b> <i>Plain or spicy</i> .....	£2.30
<b>Papadoms</b> <i>Plain or spicy</i> .....	£0.80
<b>Chutneys</b> <i>Mango, lime, mint or onion</i> .....	£0.80

**Allergy awareness:** If you have any dietary restrictions, eg. Nuts, dairy products, etc. please inform us.

**ANY DISH YOU MAY REQUIRE THAT IS NOT IN THIS MENU, CAN BE PREPARED ON REQUEST**

### Drinks from the Bar

#### Draught Lager and Beer

	½ pint	pint
<b>Cobra</b> .....	£2.25	£4.30
<b>Strongbow</b> .....	£2.25	£3.95

#### Bottled Lager,

#### Beer and Cider

<b>Indian Runner</b> (500 ml) .....	£4.50
<b>Cobra</b> (660ml) .....	£4.50
<b>Mongoose</b> (Premium Beer, 660ml) ....	£4.50
<b>Budweiser</b> (330ml) .....	£2.95
<b>Magners</b> (Pint Bottle) .....	£3.95
<b>Smirnoff Ice</b> (275ml) .....	£2.95
<b>WKD Blue</b> (275ml) .....	£2.95
<b>Bitter Bottles</b> (50ml) .....	£3.95

### Soft Drinks Glass

<b>Orange - Pineapple - Apple Juice - Coke - Diet Coke - Lemonade</b> .....	£2.50
<b>Hildon Water (75cl) Sparkling or Still</b> .....	£3.20
<b>J20's</b> (Orange or Passion Fruit) .....	£2.95

### Spirits (25ml)

<b>Whisky - Vodka - Bacardi - Brandy - Gin - Jack Daniels - Rum - Martini - Archers Southern Comfort - Malibu</b> .....	£2.95
<b>Courvoier</b> .....	£3.50
<b>Hennessy XO</b> .....	£5.95

### Liqueurs (25ml)

<b>Drambuie - Cherry Brandy - Cointreau - Baileys - Sambuca - Tia Maria - Etc</b> .....	£3.25
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*House Wine*

- 1 **House White (2) .....£13.95**  
**Glass .....£3.75**  
*Attractively full flavoured, well balanced with a lingering finish*
- 2 **House Red (A) .....£13.50**  
**Glass .....£3.75**

*White Wine*

- 3 **Chenin Blanc, S. Africa..£14.95**  
*Brimming with tropical flavours and golden delicious apple whiffs*
- 4 **Sauvignon Blanc, Chile (2) £14.95**  
*Alpine fresh, cool tropical fruit and peas*
- 5 **Chardonnay, Australia (2)..£14.95**  
*A peach and lemon fruit salad*
- 6 **Sauvignon Blanc, New Zealand (2).....£19.95**  
*Gooseberry, citrus and tropical zing*
- 7 **Single Vineyard Sauvignon Blanc, Chile (2) .....£27.95**  
*Blended with aromas of citrus fruits, herbs green chilli peppers and passion fruit*

*Sparkling & Champagne*

- 8 **Prosecco Brut Italy (1) ..£19.95**  
*Pleasantly fresh with a lovely fruity almond finish*
- 9 **Pinto Grigio Blush Italy (1)£19.95**  
*A coral pink wine with floral aromas on a fresh, dry palate*
- 10 **House Champagne France (1) .....£29.95**  
*Light, fresh and vigorously youthful Champagne*
- 11 **Moet & Chandon Brut (1) .....£49.95**  
*A floral fanfare with a just baked biscuit welcome*

*Rose Wine*

- 12 **Pacific Heights, Zinfandel Rose USA (2) .....£15.95**  
*A lively and fruity rose with flavours of strawberries and fresh summer berries*

*Red Wine*

- 13 **Pinotage, S. Africa (C)....£14.95**  
*So deliciously soft, yet spicy*
- 14 **Merlot Chile (C).....£14.95**  
*Soft, crunchy cherry fruit with a velvety finish*
- 15 **Malbec, Argentina (B)....£14.95**  
*Blackberry and spice, finishing softly*
- 16 **Shiraz Australia (D).....£14.95**  
*Super ripe blackberry and raspberry fruit*
- 17 **Chianti Classico Italy (C).....£15.50**  
*Dry and full bodied with great power and elegant structure*
- 18 **Pinto Noir France (B) ....£16.95**  
*Cherry and blueberry pie*
- 19 **Carmenere Chile (C) .....£17.50**  
*Crushed plum and blueberries with attitude*
- 20 **Rioja Crianza Spain (C) £17.95**  
*Layered vanilla cream with ripe ready to burst red berries*
- 21 **Chateau Haut Roudier, Bordeaux France (B) .....£20.50**  
*Boisterous blackcurrants and cheeky cherries*
- 22 **Barolo DOCG, Italy (D) £29.95**  
*Full bodied and deep dark red in colour. Elegant and complex wit a lingering finish. Aged in oak for 3 years*
- 23 **Cote du Beaune Villages France (B).....£29.95**  
*Cherry blossom wafts mingled with whispers of spice*

**Wine Taste Guide**

**White and Rose Wine Rated 1-9** - 1 being the driest and 9 being the sweetest  
**Red Wine Rated A-E** - A being the lightest and E being the most full bodies