



BOKHARA

REAL INDIAN CUISINE AT

COURT COLMAN
MANOR HOTEL

STARTERS

Samosa

A spicy blend of Vegetables encased in perfect Pastry Parcels mixed with either Chicken or Lamb.

Spicy Chicken Tikka

Chicken Pieces marinated in Garlic, Ginger and Indian Spices then cooked in our Clay Oven.

Chicken Pakora

Spiced Chicken Pieces fried in Gram Flour Batter.

Murgh Malai Kebab

Creamy Kebab of Boneless Chicken blended with Cream, Yogurt, Lemon Juice, and Green Coriander, grilled in Clay Oven.

Basil Chicken Tikka

Chunks of Chicken marinated with a blend of Sweet Basil Bay Leaf and Indian Spices grilled in a Clay Oven.

Bhatti Murgh

Whole Chicken Thigh, marinated with Yoghurt and our Secret Spices, grilled and served on a Hot Sizzler.

Chicken Khati Roll

Tandoori grilled Chicken Juliennes blended with Sautéed Onions, Coriander and Chat Masala rolled in Whole Wheat Flat Pancakes.

Barrah Kebab

Chunks from the Leg of Lamb, marinated in a mixture of Yogurt and Vinegar with a Melange of Spices and char grilled over Red Hot Amber.

Seekh Kebab

Tender Rolls of Lamb, minced, mixed with Ginger-Garlic Paste, Green Chillies and Coriander, spiced with Cumin and Saffron, skewered and grilled over Charcoal Oven.

Kakori Kebab

Lamb marinated with Indian Spices, Raw Papaya skewered and cooked in our Clay Oven served on a Sizzler.

3

6

6

6

6

6

4

6

6

6

STARTERS

Tandoori Salmon

Chunks of Salmon Fish, marinated with Indian Spices rested on Yogurt and then cooked in a Clay Oven.

Tandoori Jhinga

Jumbo Prawns marinated with Yoghurt, flavoured with Ajwain, Red Chillies, Turmeric and Garam Masala. Skewered and roasted over Charcoal, served with Lemon Slices.

Mix Non Vegetarian Platter *(individual portion)*

An Assortment of Kebabs giving you a taste of our best starters. Please ask your server for details.

Chemeen Pattichatha

Made famous on the streets of Kerela. This is a simple but tasty Prawn Dish. Onion, Ginger, Garlic, Chilli, Spices with a hint of Coconut and Tamarind. Served on a Puri Base.

EXTRAS

Raita

Plain Yoghurt with mixed Vegetables / Cucumber.

Papadom

Chutney Tray

Mixed Selection of Chutneys.

Sauces

Pepper or Garlic and Mushroom.

Chips

Garlic Bread

Onion Rings

6

9

7.5

10

2

1

2

2

2

2

2

MAIN COURSES

	Chicken	Lamb	King Prawn
Dhansak A Combination of Hot, Sweet and Sour containing Lentils and Spices.	10	11	12
Dopiaza Spiced Chicken Tikka cooked in plenty of Onion and Tomatoes Gravy.	10	11	12
Jalfrezi 🌶️ Stir Frying Green Peppers, Onions and Green Chillies as a Base to create this Spicy Curry.	10	11	12
Kadhai 🌶️ Cooked in a Tomato Sauce and finished with Coriander Seed, Black Pepper and Capsicum.	10	11	12
Korma A Tasty but Mild Curry containing Cashew Nut Gravy and garnished with Cream.	10	11	12
Madras 🌶️🌶️ Our Madras is rich in Tomatoes and comes with plenty of Sauce and strongly spiced.	10	11	12
Masala The most famous legacy of the Moghul Empire. This Rich Curry is cooked in an extremely flavourful Chop Masala.	10	11	12
Rogan Josh Medium Hot Curry, highly spiced containing Red Peppers and Tomatoes.	10	11	12
Saag A traditional Punjabi favourite. Using Spinach Leaf a Gravy is formed finished off lightly with Garlic.	10	11	12

RICE AND BREADS

Naan Bukhara (Plain or Butter) Refined Flour Bread.	2.5
Tandoori Roti Wholemeal Bread.	2.5
Laver Roti Our take on a Traditional Roti with a Welsh Twist.	3
Bharwan Kulcha Naan Bread stuffed with Potato.	2.5
Cheese Naan Naan Bread stuffed with Cheese.	2.5
Keema Naan Naan Bread stuffed with Minced Lamb.	3
Peshwari Naan Bread stuffed with Mixed Dry Fruit.	3
Lacha Parantha Crispy layered Wholewheat Bread.	2.5
Hydrabadi Dum Biryani (Mixed Vegetables/Chicken/Mutton/King Prawn) Basmati Rice with chosen Seasoned Accompaniment sealed with Puff Pastry, cooked over slow fire to retain its aroma and flavour served with Biryani Sauce. A spicy fragrant and colourful version of a Traditional Biryani.	8/11/ 12/15
Pulao / Steamed / Jeera / Mutter Pulao / Mushroom / Rice	3
Keema Rice	3.5

Please ask your waiter if you would like a dish that you cannot see on our menu or even better please ask for one of our chefs recommendations. These are dishes that are famous in India but less so in the restaurants in the UK.

CHEFS RECOMMENDATIONS

Chole Bhature **V** 8

A most popular Punjabi Dish consisting of Chole, a Spicy White Chickpea Curry and Bhatara, a Thich Fried Leavened Flat Bread.

Rattan Manjusha **V** 7

Paneer Koftas, stuffed with Nuts, Honey and Seasoning are dipped in a Creamy Tomato Gravy.

Shahi Matar Paneer **V** 7

A unique Combination of Garden Peas and Homemade Cottage Cheese cooked in a Blend of Cashew Nut Gravy and flavoured with Light Spices.

Banana Kofta Curry **V** 7

Fresh Raw Banana Dumplings mixed in Authentic Indian Spices, deep fried and cooked in a Creamy Cashew Nut Tomato Gravy.

Baingan Ka Bharta **V** **🌶️** 7

Roasted Aubergine Sautéed with Tomatoes, Onions, Garam Masala, Yellow Chillies and Coriander and garnished with Juliennes of Ginger and Green Chillies.

Murgh Makhani 10

Tandoori Chicken cooked with Fresh Tomatoes, Cream, Butter, Cashew Nuts and Ginger-Garlic Paste.

Methi Murgh 10

Boneless Chicken Thigh cooked in Mild Creamy Marinade, flavoured with Fenugreek Leaves.

Kundan Kaliyon 10

Try the Dish of Kings from the region of the Taj Mahal. This Chicken Dish is slowly simmered in an Aromatic Saffron Sauce.

Chicken Chettinard **🌶️🌶️** 10

A delicacy from the South India, prepared with Chunks of Chicken in a Blend of Spices and Tomatoes Gravy tempered with Curry Leaves Red Chillies.

Murgh Begum Bahar 32

The Dish Fit for a King. This Chicken is served whole and boneless stuffed with a Chicken Biryani Mix and covered in a Lababdar Gravy.

(Please place your order 24 hours in advance. Serves 4.)

V = Vegetarian; **🌶️** = Spicy; **🌶️🌶️** = Hot

Nargisi Kofta 11

The British Scotch Egg was inspired by this Moghul Dish. Pieces of Hard-Boiled Egg are encased in a Layer of Minced Lamb. These are then soaked in a Traditional Spiced Onion and Tomato Gravy.

Keema Mutter 11

Minced Lamb, cooked with Onion, Tomato and Green Peas infused with Garlic and Ginger.

Rara Gosht Cymru 11

Chunks of Lamb with Lamb Mince mixed with Leeks, Ginger, Garlic, Green Chillies, Cinnamon, Cumin, Coriander and braised in Marinade.

Raan - e - Khandar 42

Whole Leg of Lamb marinated overnight, grilled in the Tandoori and cooked in Fresh Aromatic Masala.
(Please place your order 24 hrs in advance. Serves 6.)

Sesame Prawn 14

Jumbo Prawns marinated in a Sesame Paste and Yogurt and then cooked in a Clay Oven. Served with our Delicious Seafood Rice.

Alleppey Curry 13

Cubes of Monkfish or Prawn served in a Blend of Mango, Coconut and Ginger finished with Mustard and Curry Leaf.

Nadan Chicken Curry 10

This Rich and Creamy Chicken Dish gets its aromatic flavour from Masala and Coconut Milk.

Chicken Mussalam 14

Traditional Mughlai Dish of Chicken Breast filled with Lamb Mince cooked in a Rezala Sauce served on a Bed of Rice.



VEGETARIAN STARTERS

Kalongi Paneer Tikka

Kebabs of Fresh Cottage Cheese marinated in a Batter of Cream, Gram Flour, "Kalongi" with Yellow Chillies cooked and skewered in the Earthen Oven.

6

Bharwan Shimla Mirch

Capsicum stuffed with Potatoes, Cottage Cheese, Carrot, Cashew Nuts and Sultanas, spiced with Cumin and Yellow Chillies and roasted in skewer.

5

Tandoori Chaat

Onion, Capsicum, Paneer, Potatoes and Pineapple, seasoned with tangy mixture of Chaat Masala and Lemon Juice and skewered in the Clay oven.

6

Mix Pakora

Ring of Onion, Potato and Spinach Leaves, battered with Gram Flour flavoured with Green Chillies, Turmeric, Garlic and Ajwain and then deep fried.

3.5

Vegetable Samosa

A Spicy blend of Vegetables encased in perfect Pastry Parcels.

2.5

Mix Vegetarian Platter *(individual portion)*

An Assortment of Vegetarian Starters giving you a taste of our best starters. Please ask your server for details.

6.5

Kumbh Tandoori

Mushrooms marinated in Tandoori Paste, skewered and cooked to perfection in our Charcoal Tandoor Oven.

4

Paneer Stuffed Tomato

Indian Grated Cheese with Indian Spices placed in a Cut Tomato finished with a Cheddar Cheese Topping and cooked in our Clay Oven.

5



VEGETARIAN MAIN COURSES

Aloo Gobi

A Cauliflower and Potato Dish blended with Herbs and Spices.

5

Bombay Aloo

Potato cooked with Mustard Seed and Indian Spices.

5

Dal Makhani

A harmonious combination of Black Lentils, Ginger-Garlic Paste, simmered overnight over slow fire, garnished with Cream and Dollops of Homemade Butter.

5

Palak Paneer

Chunks of Paneer in Spinach Puree cooked with Garam Masala and Ginger-Garlic Paste, thickened with Cream enhanced with Ginger.

6

Paneer Tikka Masala

Cottage Cheese Tikkas cooked in a Melange of Chop Masala.

7

Before placing your order please inform us if a person in your party has a food allergy.

Our products may contain wheat, egg, dairy, soy or fish allergens. In addition we can not guarantee a nut free environment.



DESSERTS

Gulab Jamun

Gulab Jamuns or 'Rose-Fruits' are Deep Fried Dumplings made of Milk Powder, Flour, Butter and Cream or Milk, and then soaked in Sugar Syrup.

Gajar Ka Halwa

This Indian version of Carrot Cake originated in the Punjab. It's made with Grated Carrots, Whole Milk, Dried Fruit and Nuts. It has a delicious light fudgy texture.

Kheer

The Indian Subcontinents version of Rice Pudding, made with Boiling Rice, Broken Wheat, Vermicelli with Milk and Sugar; it is flavoured with Cardamom, Raisins, Saffron, Cashews and Pistachios.

Mango Brulée

The classic Baked Cream Dessert with an Indian Twist. Crème Brulée made with Fresh Mango.

Chocolate Samosa (2 pieces)

The traditional Fried Turnover Dish with a Chocolate Twist.

5

Kulfi Ice Cream

Mango, Pistachio or Cardamom flavoured Kulfi.

5

Sorbet Delight

Lemon or Orange flavoured Sorbet served in Real Fruit Skin.

6

Red Velvet Cheese Cake

Moist Red Velvet Sponge layered with Smooth White Chocolate Cheesecake set on a Crispy Crumb Base. Decorated with White Chocolate Shavings.

6

Chocolate Pyramid

Chocolate Mousse Centre with Hazelnut Praline Chocolate Truffle dusted with Cocoa set upon a Chocolate Sponge Base.

6

5

Chocolate Stairway to Heaven

A rich and creamy Trio of Dark, White and Milk Chocolate Layers, topped with Plain Chocolate Icing.

6

5



HOTEL MENU

For those who want something more traditional.

STARTERS

Cawl “Mamgu” ④ 4

Welsh Wholesome Homemade Leek and Potato Soup.
Served with a Bread Roll.

Deep Fried Brie ④ 4

Bread Crumbed and Fried Brie served with
Mango Chutney.

Brussels Paté ④ 4

Paté served with Melba Toast and Onion Chutney.

Deep Fried Cockles ⑤ 5

Succulent Cockles encased in Fresh Batter,
fried and served with a Lemon Mayonnaise.

Cawl ⑤ 5

Lamb and Vegetables in One Heartening Stew.
The food this nation was built on.
Served with a Bread Roll.

King Prawns ⑧ 8

Chargrilled King Prawns cooked in Tomato and Garlic
flavoured with Lemon.



MAIN COURSES

Glamorgan Sausage ④ 9

Cheese, Onions, Herbs, Eggs and Wholemeal Breadcrumbs
rolled into Homemade Sausages and deep fried served with
Homemade Chips or Salad.

Chicken Caesar Salad ⑨ 9

Romaine Lettuce and Croutons dressed with Parmesan Cheese,
Lemon Juice, Olive Oil, Egg, Garlic, and Black Pepper and Slices
of Chicken.

Penne Arrabbiata ④ 9

This fiery dish gains its name Arrabbiata (angry) because of the
use of Chilli. Let us know if you like yours a little “happier”!
Add Chicken for £2.

Soft Shell Crab Burger ⑩ 10

Two Deep Fried Soft Shell Crabs served in Mini Rolls with our
Homemade Chips or Salad.

Hake ⑫ 12

A generous portion Battered and Deep Fried served
with Homemade Chips or Salad.

Salmon ⑭ 14

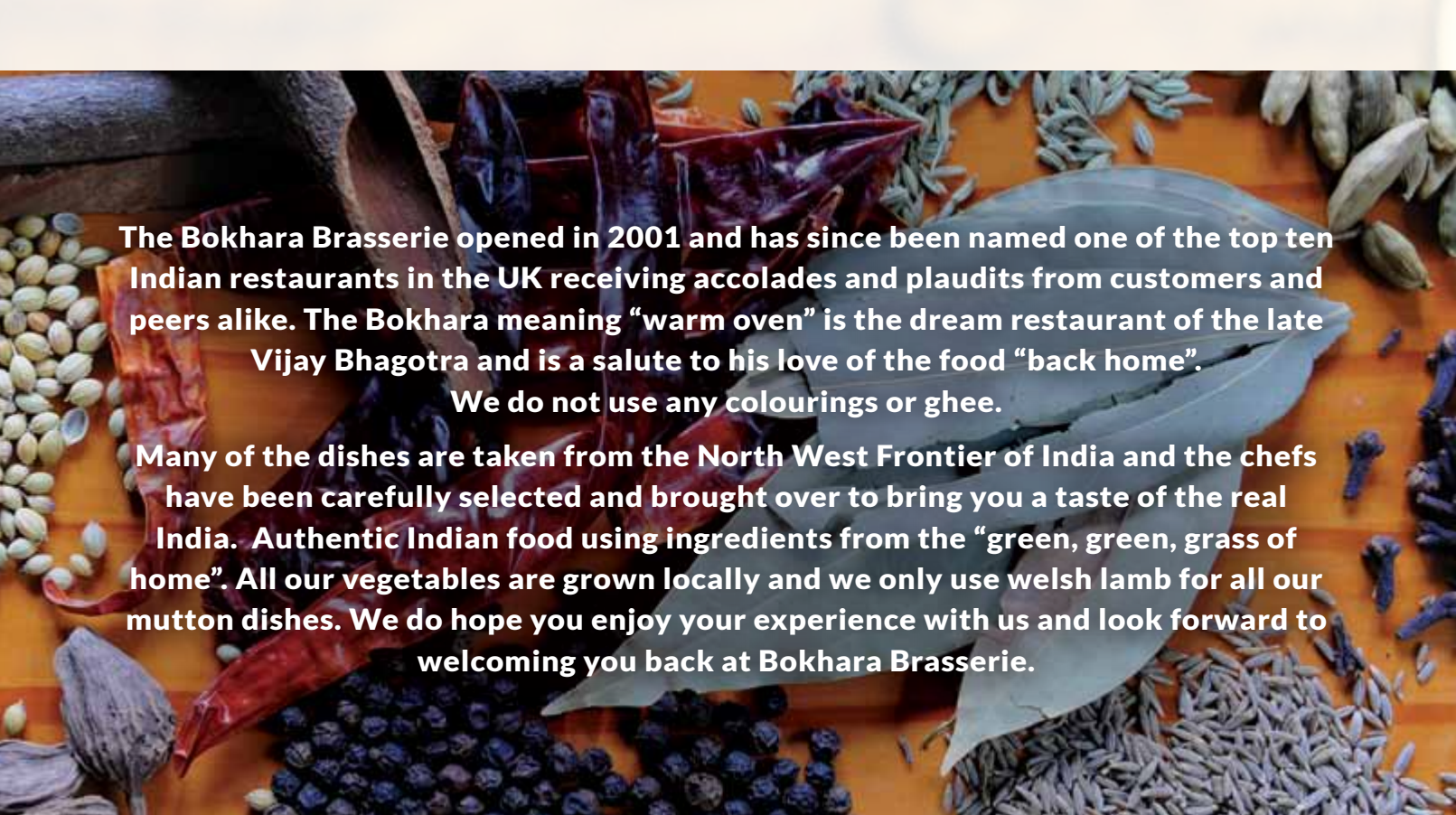
A Salmon Fillet Poached or Grilled with a Hollandaise Sauce.
Served with Homemade Chips or Salad.

Chicken Fricassé ⑭ 14

A Chicken Breast cooked with Onion, Garlic, Mushroom,
White Wine and finished with a Homemade Mother Sauce.
Served with Homemade Chips or Salad

Sirloin Steak ⑰ 17

Chargrilled according to your taste.
Served with Homemade Chips or Salad



The Bokhara Brasserie opened in 2001 and has since been named one of the top ten Indian restaurants in the UK receiving accolades and plaudits from customers and peers alike. The Bokhara meaning “warm oven” is the dream restaurant of the late Vijay Bhagotra and is a salute to his love of the food “back home”.

We do not use any colourings or ghee.

Many of the dishes are taken from the North West Frontier of India and the chefs have been carefully selected and brought over to bring you a taste of the real India. Authentic Indian food using ingredients from the “green, green, grass of home”. All our vegetables are grown locally and we only use welsh lamb for all our mutton dishes. We do hope you enjoy your experience with us and look forward to welcoming you back at Bokhara Brasserie.

MEET THE CHEFS



Sarvesh Jadon



George Mathew



Mani Sankaran