

TRADITIONAL FAVOURITES

For a house speciality curry first choose your filling. Will it be succulent breast of chicken, prime chunks of lamb, prawns or non meat options? Then choose the style you would like the chef to prepare your filling.

Chicken or Lamb	5.85	Keema	6.25
Chicken or Lamb Tikka	6.25	Duck	7.65
Prawn	6.75	Mushroom (V)	5.85
King Prawn	7.65	Paneer (Indian Cheese) (V)	5.85
Tandoori King Prawn	8.55	Vegetable (V)	5.85

KORMA |

A very mild dish prepared with fresh cream, sultanas, coconut & almond flakes.

DHANSAK |

Like the korma of Persian origin, this is a mild dish. It derives apiquent richness from its blend of spiced oil with garlic, pineapple & milk.

BHUNA ||

A combination of spices fried together to provide a dish of medium strength & rather dry in consistency as compared to the plain curry.

DUPIAZA ||

A method of preparation specially suitable for meat or chicken which is briskley fried with fresh onions, green pepper, coriander, cinnamon, bay leaves & cardomons.

ROGAN JOSH |||

Here the charismatic of the dish is derived from the use of tomatoes, pimentos & onions, fried in spiced oil in a manner which produces a dish of medium strength yet spicier than bhuna.

METHI ||

Dish cooked mainly with fenugreek leaves & spices medium consistency in a dry sauce.

MADRAS ||||

A southern Indian version of the dish found in Central & Eastern India, having a greater proportion of tomato puree & those spices which lend a fiery taste to its richness.

SAMBER ||||

A hot, spicy dish based on the use of lentils with fresh lemons & fresh spices, to give a sharp palatable flavour.

PATHIA ||||

Lightly chopped onions in a thick dark red sweet & sour sauce, a hot dish with a distinctive aroma, garnished with coriander.

VINDALOO |||||

Related to the Madras but involving a greater use of garlic, tomatoes, ginger & black pepper. It owes its name & parts its contents to the early Portugese settlers.

HOUSE SPECIALS

Chicken or Lamb	6.25	Keema	6.75
Chicken or Lamb Tikka	6.75	Duck	8.15
Prawn	7.15	Mushroom (V)	6.25
King Prawn	8.15	Paneer (Indian Cheese) (V)	6.25
Tandoori King Prawn	8.95	Vegetable (V)	6.25

KORAH |

Cooked with a special mixture of herbs & spices including onions, garlic, ginger & tomatoes. A strong flavour of fresh coriander.

CHANA MASSALA |||

Cooked with exotic medium spices with chickpeas & garnished with roasted cashew nuts.

BALTI |||

Cooked with onions, green chillies, garlic, ginger, capsicum, tomatoes & special balti sauce to provide a dish of medium strength & dry consistency, garnished with coriander.

SAAGWALA |||

Spinach prepared with fresh green chillies, garlic, ginger & tomato in a medium herb & spicy sauce. A dish of dry consistency.

ROSHUNEE |||

Cooked mainly with fresh whole gloves of garlic, aromatic spices, onion seed, capsicum & fresh coriander. A dry consistency.

JALI BHUNA |||

Green chillies, bhuna style.

CEYLON ||||

Traditional Sri Lankan dish cooked with strongly flavoured spices & an abundance of ground coconuts. Garnished with coriander.

JALFREZI ||||

A combination of spices fried together with fresh onions, green pepper & green chillies.

CHILLI MASSALA |||||

Cooked with fresh ginger, green chillies & a touch of coriander. A very hot dish.

Symbols & Chilli Guide

Vegetarian (V) Very Mild | Mild || Medium ||| Hot |||| Very Hot |||||

BIRYANI DISHES

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice, a mixture of special spices, almonds & sultanas in ghee.

Served with an omelette & a curry sauce of your choice.

Vegetable Biryani (V)	6.55	Prawn Biryani	7.45
Mushroom Biryani (V)	6.55	King Prawn Biryani	8.95
Paneer Biryani (Indian cheese) (V)	7.45	Duck Biryani	8.95
Chicken Biryani	6.85	Special Mixed Biryani	9.25
Lamb Biryani	6.95	<i>Chicken tikka, lamb tikka, king prawn stir-fried with peas, onions, cashew nuts, saffron & coriander. Served with a chefs special side dish & a vegetable curry sauce.</i>	
Chicken Tikka Biryani	7.65		
Lamb Tikka Biryani	7.75		

SET MEAL FOR 2 PEOPLE : £22.95

Papadoms & Chutney Tray, Shami Kebab, Onion Bhaji
Chicken Tikka Massala, Lamb Jalfrezi
Saag Aloo, Vegetable Fried Rice, Plain Nan

SET MEAL FOR 4 PEOPLE : £46.95

Papadoms & Chutney Tray,
Sheek Kebab, Stuffed Mushrooms, Meat Samosa, Chicken Tikka
Chicken Bhuna, Lamb Balti, Chicken Tikka Massala, Prawn Madras
2 Saag Aloo, 2 Veg Pilau Rice, 2 Plain Nan

SUNDAY FAMILY BUFFET 2pm till 6pm

Pappadums.
Mixture of Starters
Selection of Curries (Mild to Hot)
Nan, Pilau Rice
EAT AS MUCH AS YOU LIKE
ADULTS : £9.95 Children (Under 12) : £4.95
Food for this meal is to be consumed within Lime Tree premises.

TANDOORI NIGHT - EVERY WEDNESDAY

Pappadums with Chutney
Tandoori Chicken & Lamb Tikka
Lamb Chops, Chicken Roll, Chicken Tikka
Pilau Rice, Nan Bread, Curry Sauce & Salad
ADULTS : £9.95 Children (Under 12) : £4.95
Food for this meal is to be consumed within Lime Tree premises.

How to find us...



The Management reserves the right to refuse service without any explanation.
dsgnuk.com | 0161 627 1857



www.thelimetree.info

Our Mission Statement

Here at the Lime Tree, our aim is to exceed the customers expectations.

Each dish that is prepared at Lime Tree has its own distinctive flavour and aroma which cannot be gained from the use of curry powder. We use the finest ingredients, prepared uniquely and individually for each dish. These are sculptured by our expert chefs, creating cuisine that is truly authentic. The aromas and taste that is produced from the fusion of these premium ingredients results in a meal you will not find elsewhere.

It is great myth that all Indian cuisine is extremely hot and spicy. Many of the dishes that are available, such as Tikka Massalas, Kormas and Passandas are very mild. These can be enjoyed by those with a delicate palate or those who are not accustomed to highly spiced food.

We trust that you will find a dish from the wide selection available that appeals to you. However, if you have a particular favourite which is not on our extensive menu or would like to amend the strength or ingredient of a dish please feel free to ask any member of our courteous staff. We also cater for any special dietary requirements such as low fat dishes.

Some dishes may contain traces of nuts, please consult a member of staff when placing your order

We offer exclusive discounts for any occasion parties or group gatherings.

Please allow minimum of 45minutes for deliveries on weekends.

Tel : 0161 773 37 48

213 Bury Old Road, Heaton Park, Prestwich,
Manchester, M25 1JF

Opening Times:
Monday to Saturday : 5.00pm till 11.00pm
Sunday : 2pm till 10.30pm

FREE DELIVERY

On Orders over £17.00, within a 3 Mile Radius.

FREE BOTTLE OF INDIAN BEER
With orders over £15.00 (Pick-Up Only)

Take Away Menu

APPETISERS

Plain Papadam	0.40	Chutney Tray	1.20
Spiced Papadam	0.50	(Red onion, mix pickle, mint sauce, mango chutney)	

VEGETABLE STARTERS (V)

The starters listed below are all of medium of strength & are designed to what your appetite for the main course to come. They are all served with fresh salad & mint yoghurt sauce.

Onion Bhaji	2.55	Aloo Chana Puri	2.95
Spiced round deep fried onion fritter.		Potato & chickpeas cooked with special herbs & spices served on a deep-fried, flaky unleavened bread.	
Vegetable Samosa	2.55	Vegetable Chat Puri	2.95
Triangular crispy deep fried pastry with vegetable filling.		Vegetables cooked with special herbs & spices served on a deep-fried, flaky unleavened bread.	
Mixed Starter	3.10	Garlic Mushroom Puri	2.95
Onion Bhaji, vegetable samosa, mushroom pakora.		Mushrooms cooked in special herbs & spices with freshly chopped garlic served on a deep-fried, flaky, unleavened bread.	
Stuffed Peppers with Veg	3.55	Saag Paneer Puri	3.30
Grilled pepper with a filling of lightly spiced vegetables.		Spinach & Indian cheese cooked with special herbs & spices served on a deep-fried, flaky, unleavened bread.	
Paneer Pakora	3.20		
Indian cheese lightly coated in gram flour batter & deep fried.			
Vegetable Pakora	2.65		
Vegetables lightly coated in gram flour batter & deep fried.			

VARIETY OPTION

Meat Samosa	2.65	Chicken Shashlick	3.10
Triangular deep fried pastry with lightly spiced minced lamb & fresh garden peas.		Succulent chicken pieces marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor.	
Chicken Roll	2.65	Lamb Shashlick	3.30
Chicken lightly spiced in a pastry roll.		Strips of lean lamb, diced & marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor.	
Duck Spring Roll	2.95	Fish Shashlick	3.85
Duck lightly spiced in a crispy pastry roll.		Fish marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor.	
Stuffed Mushrooms	2.65	Shami Kebab	2.65
Mushroom stuffed with spiced mince meat.		Spiced minced meat flattened & shallow fried.	
Stuffed Pepper With Keema	4.10	Reshmi Kebab	2.85
Grilled peppers with filling of spicy minced lamb & chickpeas.		Spiced minced meat in egg, shallow fried.	
King Prawn Butterfly	4.20	Mixed Kebab	4.10
Fried king prawn, garlic butter & bread crumbs.		Lamb Tikka, chicken tikka & sheek kebab.	
Chicken Pakora	2.95	Chicken Chat Puri	3.00
Chicken tikka lightly coated in gram flour batter & deep fried.		Chicken cooked with herbs & spices, served on a deep fried, flaky unleavened bread.	
Tandoori Chicken	2.85	Chicken Chana Chat Puri	3.10
Chicken on the bone marinated in herbs & spices then cooked in the tandoor.		Finely diced tender pieces of chicken & chickpeas, cooked in herbs & spices, served on a deep fried, flaky unleavened bread.	
Chicken Tikka	2.80	Chicken Saag Puri	3.10
Diced chicken marinated in herbs & spices cooked in the tandoor.		Finely diced tender pieces of chicken & spinach cooked in herbs & spices, served on a deep fried, flaky unleavened bread.	
Garlic Chicken	2.85	Prawn Puri	2.95
Pieces of chicken breast marinated in a special garlic sauce, cooked in the tandoor.		Prawns cooked in herbs & spices, served on a deep fried, flaky unleavened bread.	
Fish Tikka	3.55	King Prawn Puri	4.35
Fish marinated in herbs & spices cooked in the tandoor.		King prawns cooked finely diced tender pieces of chicken & spinach cooked in herbs & spices, served on a deep fried, flaky unleavened bread.	
Lamb Tikka	2.90	Hot Mix	4.20
Strips of lean lamb marinated in herbs & spices cooked in the tandoor.		Chicken & lamb tikka stir fried with chillies & peppers.	
Lamb Chop Tikka	3.85	Prawn Cocktail	2.65
Spring Lamb Chops marinated in herbs & spices cooked in the tandoor.		Prawns on a bed of salad covered with sea-food sauce, garnished with sliced cucumber, tomatoes & lemon.	

CHEF'S SPECIALITIES

A selection of dishes that have been created by our chefs for you to enjoy. Why not try one of these with the confidence that you will not find these elsewhere.

TANDOORI MIX MASSALA \	8.95
Chicken tikka, lamb tikka, tandoori chicken, lamp chops & sheek kebab.	
CHICKEN OR LAMB PASSANDA \	7.15
Cooked in mild spices with fresh cream, red wine & almond powder to form a rich creamy sauce.	
CHICKEN OR LAMB TIKKA MASSALA \	7.15
Cooked in unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.	
TANDOORI KING PRAWN MASSALA \	8.95
Cooked in unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.	
LAMB CHOP TIKKA MASSALA \	8.50
Cooked in unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.	
CHICKEN SHABZI MASSALA \	7.15
Chicken & vegetable cooked in medium sauce.	
DUCK TIKKA MASSALA \	8.95
Cooked in unique mild creamy tandoori sauce with fresh cream, yoghurt & mixture of spices.	
CHICKEN OR LAMB TIKKA NAWABI \	7.15
Cooked in a creamy almond sauce with nuts, spices, cheese & fresh cream in pure ghee with a touch of Tia Maria.	
AMERI MURGHI \	6.75
Succulent pieces of chicken breasts cooked in mango pulp & double cream which creates a magnificent mouth watering dish.	
BALTI MURGHI MAKHANI \	6.75
Succulent pieces of chicken cooked with onions, almonds, cashew nuts, pistachio & fresh cream. The addition of our unique balti sauce is the true secret behind this main course.	
LAMB CHOP TIKKA BALTI \	8.95
Tender barbecued lamb chops cooked in a spicy thick sauce with chef's special balti paste.	
LAMB CHOP TIKKA KHARAH \	8.95
Tender barbecued lamb chops cooked in a spicy thick sauce with plenty of onions, tomato & peppers.	
NEPALESE CHICKEN OR LAMB \	7.65
Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & with a special Nepalese chilli sauce. A highly recommended dish.	
BALTI SHAAN CHICKEN OR LAMB \	7.65
Your choice of filling marinated & cooked in our tandoor. This then transferred to a pan combined with our balti sauce on to our own herbs & spices. A unique dish you will not find anywhere else.	
BALTI GARLIC CHILLI CHICKEN \	7.45
Tender pieces of chicken tikka cooked with our balti sauce containing our own herbs & spices with a greater use of garlic & green chillies resulting in a dish of dry consistency.	
LIME TREE SPECIAL \	8.95
Chef's special mixture of meat & chicken, king prawn marinated together cooked with roast spices, served with stir-fried garlic rice. Highly recommended dish by our chef.	
SHAHI MURGH MASSALA \	8.05
Minced meat stir-fried with spices & cooked with diced chicken, boiled egg & served with a salad & onion rings.	
PATHIWALA CHICKEN OR LAMB \	7.45
Pieces of chicken or lamb cooked over charcoal & added to a delicious blend of roasted spices, garlic & yoghurt.	
REZALLA CHICKEN OR LAMB \	7.65
A combination of herbs & spices cooked with marinated chicken or lamb in a rich tomato sauce & fresh green chillies.	
CHILLI CHICKEN OR LAMB \	7.65
Bite size chicken pieces mixed in corn flour cooked with ginger & chillies, soya sauce. If you like chillies this is sure to be a favourite.	
SHA-HE SHOFRI CHICKEN OR LAMB \	7.45
This is a fairly hot dish, with a sweet sour taste, cooked with yellow lentils, green chillies, garlic, ginger, coriander & ground spices lending it a rich consistency.	
AKBARI CHUM CHUM \	7.65
This dish is unique in its taste & preparation. Breast of tandoori chicken is initially prepared in clay oven, while the base of the curry sauce & the breast of chicken are expertly combined by our chefs. Dry consistency.	
ANARKALI CHICKEN OR LAMB \	8.95
This is another fairly hot dish consistency of succulent pieces of sliced meat then cooked with crushed red chillies, ginger, garlic, green & red peppers, coriander giving this dish a dry consistency. Once again similar to the traditional favourite bhuna. This dish is finally accompanied by a Bangladesh style omelette & pilau rice.	
DRUNKEN DUCK \	12.25
Tender duck marinated in spicy mint sauce & cooked in the clay oven. Served with brandy poured on top on a sizzler, salad & spicy chips.	
CHICKEN & CHEESE KOFTA \	7.65
Boneless spring chicken marinated in lightly spiced yoghurt, with herbs & spices, then cooked in a Tandoor. This is then added to a unique aromatic curry sauce along with meat balls (Kofta) & cheese. A unique & individual dish. A very popular dish with our guests.	

TANDOORI SIZZLERS

Tandoori sizzlers are marinated in sauces with delicate herbs & an exotic mix of spices for a few hours before being cooked in the tandoor. This method of cooking is an ancient art, handed down through many generations & is a speciality of our chef's. All tandoori dish are garnished with strips of capsicum, onions, served on a sizzling platter with salad. Served with curry sauce.

Tandoori Chicken	6.55
Tender half spring chicken on the bone.	
Chicken Tikka	6.55
Succulent tender pieces of chicken.	
Garlic Chicken	6.75
Succulent pieces of chicken breasts marinated in a special garlic sauce.	
Lamb Tikka	6.75
Prime boneless pieces of lamb.	
Fish Tikka	7.45
Boneless pieces of fish marinated in tikka sauce.	
Lamb Chops Tikka	7.65
Prime pieces lamb on the bone.	
Chicken Shashlick	6.95
Very tender pieces of boneless chicken served with grilled tomatoes, onions & green peppers.	
Lamb Shashlick	7.15
Prime pieces of lamb served with grilled tomatoes, onions & green peppers.	
Tandoori Mix	8.05
Tandoori chicken, chicken tikka, lamb chops, garlic chicken, seekh kebab & lamb tikka.	
Tandoori King Prawns	8.65
King prawn pieces delicately marinated in herbs & spices cooked in the tandoor.	
Special Sizzling Chicken or Lamb Tikka	8.95
Tandoori Surprise (mix)	9.85
Tandoori Indiana	8.85



VEG SIDE DISHES (V)

Curry Sauce of your choice	2.65	Aloo Gobi	2.50
Vegetable Curry Sauce	2.50	Potatoes, cauliflower cooked with onions, ginger & garlic.	
Bombay Aloo	2.50	Bhindi Bhaji	2.50
Potatoes cooked in a fairly hot sauce.		Okra cooked with onions, tomatoes, ginger & garlic.	
Saag Bhaji	2.50	Chana Aloo	2.50
Fresh spinach cooked with onions, tomatoes, ginger & garlic.		Chickpeas cooked together with potatoes.	
Mushroom Bhaji	2.50	Matter Paneer	3.10
Mushrooms cooked with onions, tomatoes, ginger & garlic.		Garden peas together cooked with cheese.	
Saag Aloo	2.50	Saag Paneer	3.10
Spinach & potatoes, tomatoes cooked with onions.		Spinach cooked together with cheese.	
Cauliflower Bhaji	2.50	Tarka Dhal	2.50
Lentils flavoured with extra garlic.			
Mixed Vegetable Bhaji	2.50	Fried Mushroom	2.50
Mushrooms & onions fried in ghee.			
Aloo Methi	2.50		
Potatoes cooked with fenugreek leaves.			

SUNDRIES

Boiled Rice	1.70	Plain Nan	2.00
Pilau Rice	2.00	Garlic Nan	2.35
Special Rice	2.35	Peshwari Nan	2.35
Basmati rice fried with onions, cashewnuts, almonds & saffron.		Keema Nan	2.35
Fried Rice	2.35	Onion Nan	2.35
Onion Pilau	2.35	Cheese Nan	2.35
Egg Pilau	2.35	Paratha	2.00
Mushroom Pilau	2.35	Aloo Paratha	2.35
Vegetable Pilau	2.35	Vegetable Paratha	2.35
Peas Pilau	2.35	Chapati	0.80
Keema Pilau	2.35	Garlic Chapati	0.95
Garlic Pilau	2.35	Puri Bread	0.85
Chips	1.60	Raitha	1.25
Spicy Chips	1.85	(Plain/ Cucumber/ Onion/ Tomato)	