

BIRIYANI

Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of special spices in ghee. Served with an omelette & a curry sauce of your choice.

Chicken	£9.45
Lamb	£9.95
Chicken Tikka	£10.45
Lamb Tikka	£10.95
Vegetable (V)	£9.45
Mushroom (V)	£9.45
Paneer (V) (Indian Cheese)	£9.95
Prawn	£9.95
King Prawn	£13.95
Special Mix Biryani	£13.95

Chicken tikka, lamb tikka, king prawn stir-fried with peas, onions & coriander. Served with a bombay aloo side dish & a choice of curry sauce.

ENGLISH DISHES

The following are served with chips, peas & salad.

Roast Chicken	£8.95	Omelette (cheese, mushroom or chicken)	£8.95
Fried Chicken	£8.95	Scampi	£8.95

SIDE DISHES (V)

Bombay Aloo	£3.95
Potatoes cooked in a variety of spices.	
Saag Bhaji	£3.95
Fresh spinach cooked with onions, tomatoes, ginger & garlic.	
Mushroom Bhaji	£3.95
Mushrooms cooked with onions, tomatoes, ginger & garlic.	
Saag Aloo	£3.95
Spinach & potatoes, tomatoes cooked with onions.	
Cauliflower Bhaji	£3.95
Mixed Vegetable Bhaji	£3.95
Tarka Dhal	£3.95
Lentils flavoured with extra garlic.	
Aloo Methi	£3.95
Potatoes cooked with fenugreek leaves.	
Aloo Gobi	£3.95
Potatoes, cauliflower cooked with onions, ginger & garlic.	
Chana Aloo	£3.95
Chickpeas cooked together with potatoes.	
Bhindi Bhaji	£3.95
Okra cooked with onions, tomatoes, ginger & garlic.	
Matter Paneer	£4.95
Garden peas together cooked with Indian cheese.	
Saag Paneer	£4.95
Spinach cooked together with Indian cheese.	
Traditional Favourite Sauce	£2.95

RICES

Rice	£2.20	Egg Rice	£2.95
Pilau Rice	£2.50	Onion Rice	£2.95
Special Rice (N)	£3.25	Mushroom Rice	£2.95
(Basmati rice fried with onions, cashewnuts & almonds)		Peas Rice	£2.95
Keema Rice	£2.95	Garlic Rice	£2.95
Vegetable Rice	£2.95	Lemon Rice	£2.95
Chilli Rice	£2.95		

BREADS & SUNDRIES

Plain Nan	£2.50	Vegetable Paratha	£2.95
Garlic Nan	£2.95	Aloo Paratha	£2.95
Peshwari Nan	£3.10	Tandoori Roti	£1.95
Chilli Nan	£3.10	Chapati	£1.50
Keema Nan	£3.10	Garlic Chapati	£1.60
Onion Nan	£3.10	Puri	£0.95
Cheese Nan	£3.10	Chips	£2.50
Lime Tree Nan (Garlic, Chilli, Cheese & Keema)	£3.95	Spicy Chips	£2.95
Paratha	£2.50	Raitha (Onion, Tomato or Cucumber)	£2.25

Set Meal For 2

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

£31.75

Set Meal For 4

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

£57.75



213 BURY OLD ROAD,
HEATON PARK,
PRESTWICH, MANCHESTER,
M25 1JF

OPENING TIMES
MONDAY TO SATURDAY: 5PM TILL 11PM
SUNDAY: 3PM TILL 10.30PM

AT PRIME TIMES ON WEEKENDS
PLEASE ALLOW MINIMUM OF 1 HOUR
& 15 MINUTES FOR DELIVERY AND
30-40 MINUTES FOR COLLECTION -
ALL OUR FOOD IS COOKED FRESH
FROM THE KITCHEN
TEL: 0161 376 8689



LIME TREE

TAKEAWAY MENU

FREE BOTTLE OF BEER
ON ORDERS OVER £16
CUSTOMER COLLECTION ONLY

FREE DELIVERY ON
ORDERS OVER £18 &
WITHIN A 3 MILE RADIUS

0161 773 3748
0161 376 8689

JUST EAT

APPETISERS

Plain Papadum	£0.70
Spiced Papadum	£0.80
Chutney Tray	£2.20

CHAT PURI STARTERS

Chat puri starters are prepared using the freshest of fillings cooked to a dry consistency using special chat masala together with fresh coriander, tomato, and finely chopped onions. Served with a puri bread. Available in the following fillings.

Chicken	£3.95
Chicken Chana	£4.25
Chicken Saag	£4.25
Prawn	£4.95
King Prawn	£5.95
Aloo Chana	£3.95
Saag Paneer	£3.95
Garlic Mushroom	£3.95
Vegetable	£3.95

VARIETY STARTERS

Mix Platter (2 pc onion bhaji, 2 pc chicken tikka, 2 pc lamb tikka, 2 pc paneer pakora)	£8.95
Onion Bhaji	£3.45
Samosa (Meat or vegetable)	£3.45
Stuffed Pepper (Keema or vegetable)	£4.95
Mix Starter (Onion bhaji, vegetable samosa, mushroom pakora)	£4.75
Hot Mix (Chicken & lamb stir fried with chillies & peppers)	£5.25
Mixed Kebab (2 pc chicken tikka, 2 pc lamb tikka, 1 pc sheek kebab)	£5.25

MAIN COURSE TANDOORI SIZZLERS

The following are served with a curry sauce of your choice & salad.

Tandoori Chicken Tender half spring chicken on the bone.	£9.75
Chicken Tikka Succulent tender pieces of chicken.	£9.75
Garlic Chicken Succulent pieces of chicken breasts marinated in a special garlic sauce.	£9.95
Lamb Tikka Prime boneless pieces of lamb.	£10.75
Fish Tikka Boneless pieces of fish marinated in a tikka sauce.	£10.95
Lamb Chops Prime Pieces of lamb on the bone.	£10.95
Chicken Shashlick Very tender pieces of boneless chicken served with grilled tomatoes, onions & capsicums.	£10.75
Lamb Shashlick Prime pieces of lamb served with grilled tomatoes, onions & capsicums.	£11.75
Fish Shashlick Boneless pieces of fish, served with grilled tomatoes, onions & capsicums.	£11.95
Tandoori King Prawn King prawn pieces delicately marinated in herbs & spices cooked in the tandoor.	£13.95
Tandoori Indiana- Chicken or Lamb Tikka Marinated, minted pieces of chicken or lamb in a coriander, English mustard & olive oil sauce. Barbequed in the tandoor with chunky onions & capsicum, lightly stir fried & served on a sizzling platter.	£11.95
Garlica - Chicken or Lamb Tikka Chicken or lamb tikka, stir fried with onions, capsicums, coriander & garlic flakes.	£10.95
Tandoori Mix Tandoori chicken, chicken tikka, lamb chops, seekh kebab & lamb tikka.	£11.95
Tandoori Suprise A mixed selection of tandoori, served with a splash of Brandy.	£13.95

TANDOORI STARTERS

A selection of starters which are served direct from the clay oven where the temperature reaches 400 degrees and uses charcoal to infuse a smoky aroma. All fillings are marinated in a fresh yoghurt dressing with our unique selection of spices which include mint, lemon, dried herbs, ajwain seeds, speciality oils, just to mention a few.

Chicken Tikka	£3.95
Tandoori Chicken (On the Bone)	£3.95
Garlic Chicken	£4.15
Lamb Tikka	£4.75
Sheek Kebab	£3.95
Lamb Chop	£4.95
Chicken Shashlick	£4.95
Lamb Shashlick	£5.25
Tandoori King Prawns	£5.95
Fish Tikka	£4.95
Fish Sashlick	£5.75

Pakora (Chicken, vegetable or paneer)	£3.95
Stuffed Mushrooms (Mushroom stuffed with spiced mince meat)	£3.55
Chicken Roll	£3.45
Shami Kebab	£3.85
Reshmi Kebab (with egg nest)	£3.95
Prawn Cocktail	£3.55
King Prawn Butterfly	£5.95

CHEF'S SIGNATURE DISHES

Murgh Tangeer £10.95
Chargrilled chicken cooked in a hot, sweet & sour sauce. Combined with chunky onions & capsicums lightly stir fried in a special unique tamarind & mango sauce.

Anarkali Chicken OR Lamb £11.95
This is another fairly hot dish consistency of small pieces of cubed of chicken or lamb tikka then cooked with crushed red chillies, ginger, garlic, capsicums, coriander giving this dish a dry consistency. Once again similar to the traditional favourite Bhuna. This dish is finally accompanied by a truly Bangladesh style omelette, pilau rice & boiled rice.

Lime Tree Special £12.95
Chefs special mixture of meat, chicken, prawns & king prawn marinated together cooked with roast spices, served with stir fried garlic rice.

Tandoori Butter Chicken £10.95
Small shredded chicken marinated in a delicately spice, grilled in a tandoor, then in a rich buttery and butty sauce.

Chilli Chingri £13.95
Bangladeshi king prawns cooked in an exotic mix of spices & capsicums, spring onions, green chillies & fresh ginger, tobasco sauce & garnished with fresh coriander.

Balti Exotica £10.95
A combination of chicken, lamb and prawns cooked in a medium strength balti sauce, with exotic selection of herbs and spices to give this dish a truly unique flavour.

Shahi Murgh Masala £10.95
Minced meat with spices & cooked with shredded chicken, boiled egg & served with salad & onion rings.

Tandoori Mix Massala £11.95
Chicken tikka, lamb tikka, tandoori chicken, lamb chops & sheek kebab in a massala sauce.

Drunken Duck £14.95
Tender duck marinated & cooked in the clay oven. Served with brandy poured on top on a sizzler, salad, spicy chips & a choice of sauce.

Tandoori King Prawn Massala £13.95
Cooked in a unique mild creamy sauce with fresh cream & mixture of spices.

King Prawn Rani Pani £13.95
King prawns cooked with their shells on in a medium strength but rich sauce. With varieties of herbs & spices to create a truly delightful dish.

King Prawn Spinach £13.95
Whole king prawns cooked in cumin, turmeric & chef's 5 spices. Served on a bed of spinach on a sizzling platter.

Fish Tikka Massala £10.95
Chefs adaptation of Britains favourite chicken tikka massala, taken to another level by the chef's at Lime Tree. Mouth watering dish for all those who enjoy tikka massala.

Akbari Chum Chum (N) £10.95
This dish is unique in its taste & preparation. Shredded breast of tandoori chicken is initially prepared in clay oven, while the base of the curry sauce & minced meat are expertly combined by our chefs.

ALLERGY AWARENESS

Please see list below if you have any allergies, please let us know before ordering.

Cereals Containing Gluten (Wheat Gluten) • Crustaceans Prawns • Eggs • Lupin • Milk • Soya • Mustard • Nuts/Tree Nuts • Sesame Seeds • Celery • Fish • Sulphur Dioxide

Symbols & Chill Guide

(V) Vegetarian (N) Nuts) Mild)) Medium))) Hot)))) Very Hot

TRADITIONAL FAVOURITES

1 Main Course Filling
Choose from our range of succulent fillings and then choose the cooking style of your choice.

Chicken	£8.45
Mushroom (V)	£8.45
Vegetable (V)	£8.45
Lamb / Keema	£8.95
Paneer (V) (Indian Cheese)	£8.95
Chicken Tikka	£8.95
Lamb Tikka	£9.45
Prawn	£9.45
Fish	£9.45
Duck	£11.95
King Prawn	£12.95
Tandoori King Prawn	£13.95

2 Main Course Cooking Style
Once you have chosen your main course filling, choose the cooking style of your choice.

Korma)
A very mild dish prepared with fresh creamed coconut powder.

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 which is briskly fried with fresh onions, capsicums & coriander.

Rogan Josh)))
Here is the charismatic of the dish deprived from the use of tomatoes, pimentos & onions, fried in spiced oil 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 a proportion of tomatoe puree & those spices which lend a fiery taste to its richness.

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. It owes its name & parts its contents to the early Portuguese settlers.

Korahi))
Cooked with a special mixture of herbs & spices & garnished with coriander & ginger.

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

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

Ceylon)))
Traditional Sri Lankan dish cooked with strongly flavoured spices and an abundance of ground coconuts.

Jalfrezi)))
A combination of spices fried together with fresh onions, capsicums & green chillies.

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

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

Chana Massala))
Cooked with an exotic medium spices with chickpeas & garnish.

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

LIME TREE SPECIAL DISHES

Massala (N) £9.95
Chicken Tikka or Lamb Tikka
Cooked in unique mild creamy tandoori sauce with fresh cream, coconut powder & mixture of spices.

Bengal)) £9.95
Chicken Tikka or Lamb Tikka
Cooked in a special selection of fresh herbs with garlic, onions, chillies, yoghurt & cucumber. Garnished with coriander, it has a sharp distinctive flavour.

Nawabi (N) £9.95
Chicken Tikka or Lamb Tikka
Cooked in a creamy almond sauce with nuts, spices, cheese & fresh cream, with a touch of Tia Maria.

Balti Makani (N) £9.95
Chicken Tikka or Lamb Tikka
Small pieces of cubed chicken or lamb tikka cooked with onions & fresh cream. The addition of our unique balti sauce is the true secret behind this main course.

Balti Shaan))) £9.95
Chicken Tikka or Lamb Tikka
Small pieces of cubed chicken or lamb tikka marinated & cooked in our tandoor. This then transferred to a pan combined with our balti sauce on to our own herbs & spices in yoghurt.

Pathiwalla)) £9.95
Chicken Tikka or Lamb Tikka
Pieces of chicken or lamb tikka cooked over charcoal & added to a delicious blend of roasted spices, flakes of garlic, coriander & yoghurt.

Rezzalia))) £9.95
Chicken Tikka or Lamb Tikka
A combination of herbs & spices cooked with marinated chicken or lamb tikka in a rich tomato puree, yoghurt & fresh green chillies.

Nepalese))) £9.95
Chicken Tikka or Lamb Tikka
Small pieces of cubed chicken or lamb tikka cooked in an exotic mix of spices, capsicums, tomatoes, green chillies with a special Nepalese chili sauce. A highly recommended dish.

Naga))) £9.95
Chicken Tikka or Lamb Tikka
Cooked with fresh ginger, green chillies, naga pickle & a touch of coriander. A very hot dish.

Sha-he Shofri))) £9.95
Chicken Tikka or Lamb Tikka
Small pieces of cubed chicken or lamb tikka in a fairly hot sauce, with a sweet sour taste, cooked with yellow lentils, green chillies, garlic, ginger, coriander & ground spices lending it a rich consistency.

Chilli Massala))) £9.95
Chicken Tikka or Lamb Tikka
Cooked with fresh ginger, green chillies & a touch of coriander. A very hot dish.

Ameri)) £9.95
Chicken Tikka or Lamb Tikka
Small pieces of small cubed chicken or lamb tikka cooked in mango pulp & double cream which creates a magnificent mouth watering dish.

Acharee)) £9.95
Chicken Tikka or Lamb Tikka
A very popular dish around the Indian state of Gujrat. Cooked with mixed pickle and a combination of herbs & spices for a fairly hot taste.

Balti Garlic Chilli))) £9.95
Chicken or Lamb
Tender pieces, 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.

Chicken & Cheese Kofta)) £9.95
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.