

# empire

indian dining



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BRITISH  
*Curry Awards* 2016

INVESTORS  
IN PEOPLE

## TAKEAWAY MENU

# STARTERS

## ONION BHAJI 🌶️

Sliced onions marinated in spices, coated in a special batter and deep fried until golden brown. Served with salad and sauce.

5.50

## TENGA 🌶️

Succulent pieces marinated in fresh mint, black pepper, coriander, garlic and tamarind sauce.

Chicken 5.95, Prawns 5.95, King Prawns 8.95

## CHAD PURI 🌶️

A favourite with the residents of Asia. Small pancake-like topped with pepper, spring onion and fresh coriander leaves served with sauce.

Lamb 7.90, Prawns 7.90, King Prawns 8.50

## GARLIC KING PRAWNS 🌶️

Selected fresh ingredients, fried in spicy garlic butter and garnished with fresh coriander.

7.50

## CRISPY TIGER PRAWNS 🌶️

Deep fried and served with salad.

4.90

## TIGER PRAWN KURKURI 🌶️

Marinated with chefs special butter sauce, deep fried until crispy, served with garnish and sauce.

4.90

## LAMB CHOPS 🌶️

Spiced lamb chops with a touch of herbs and yogurt dip. Makes a delicious combination.

7.90

## GARLIC MUSHROOMS 🌶️

Selected fresh ingredients, fried in spicy garlic butter and garnished with fresh coriander.

3.90

## MAGIC MUSHROOMS 🌶️

Mushrooms filled with lamb, marinated in aromatic herbs, served with a curry sauce.

6.90

## SALMON TIKKA 🌶️

Marinated in garlic ginger and yogurt, cooked in a clay oven served with salad.

Salmon 8.90

## TRADITIONAL TIKKA 🌶️

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices with salad and sauce.

Chicken 5.50, Lamb 5.50, King Prawns 7.50

## FISH TIKKA 🌶️

Marinated boneless Bangladeshi fish served with salad and yoghurt sauce.

5.50

## SHEEK KEBAB 🌶️

Succulent skewered minced Lamb flavoured with fresh spices, salad and sauce.

5.95

## TRADITIONAL SAMOSA 🌶️

Classic samosa with light spices, coriander and spring onion with salad and sauce.

Lamb 4.90, Vegetables 3.90

## PRAWN COCKTAIL

A classic dish! Chilled prawns with salad and thousand island dressing.

4.50

## PANEER TIKKA 🌶️

Marinated Indian cheese with peppers and onion served with mint sauce.

5.95

## ALOO OR CHICKEN CHAT 🌶️

Spiced potatoes or chicken cooked with chat masala.

Aloo 4.90, Chicken 5.90

## TANDOORI GRILL 🌶️

A selection of chicken, lamb and sheek kebab with fresh salad and sauce.

6.20

## VEGETABLE PLATTER 🌶️

A selection of vegetable samosa, onion bhaji, aloo chat with fresh salad and sauce.

6.50

## HONEY TIKKA CHICKEN 🌶️

Tender chicken pieces in freshly ground spices and honey.

6.50

## GARLIC TIKKA 🌶️

Marinated in garlic ginger and yogurt, cooked in a clay oven served with salad.

Chicken 6.90, Lamb 6.90

🌶️ Medium Hot    🌶️🌶️ Madras Fairly Hot    🌶️🌶️🌶️ Vindaloo Very Hot

ALL OUR FOOD IS PREPARED IN THE KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. OUR FISH MAY CONTAIN SMALL BONES. WE RESERVE THE RIGHT TO OFFER THE SUITABLE ALTERNATIVE SHOULD ANY PARTICULAR SHIPPER BE UNAVAILABLE.

## EMPIRE HOUSE SPECIALITY

### HARIYALI MURGH SIZZLING

Chicken marinated with spinach, mint, fenugreek and fresh coriander puree. Grilled with onions and tomatoes. Served on a sizzling platter with crushed garlic, salad and mint sauce.

12.90

### HARIYALI MURGH MASALA

Marinated grilled chicken with spinach, mint coriander puree, capsicum, onions and tomatoes. Served in a creamy sauce.

12.90

### HARYALI TIKKA MURGH

Chicken pieces marinated in a green paste of spinach and fresh coriander, skewered and grilled. Served with salad and mint sauce.

13.90

### TIKKA BHUNA SPECIAL

Deliciously barbecued chunks of meat cooked with shallots and capsicums in a thick sauce.

Chicken 12.90, Lamb 12.90

### JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies.

Chicken 11.90, Lamb 11.90, King Prawns 15.90

### GURKHA MASALA

Cooked with fresh ginger, coriander, yoghurt, minced meat and delicately flavoured with Indian herbs and spices.

Chicken 11.90, Lamb 11.90

### SHATKORA

A Traditional Bangladeshi citrus fruit cooked with tender pieces to give subtle tangy flavour.

Chicken 12.90, Lamb 12.90

### KALIA

Empire recipe - juicy and spicy dish cooked in fairly hot minced meat with onions, garlic and coriander.

Chicken 11.90, Lamb 11.90

### CAPTAIN PATHILA

Flavoured with special spices and herbs including, coriander, mint, garlic and yogurt in a rich tangy sauce, this really is an exotic dish.

Chicken 11.90, Lamb 11.90, King Prawns 15.90

### MONIPURI

Slightly hot unique sauce cooked with onion, green peppers and fresh green chillies.

Chicken 11.90, Lamb 11.90, King Prawns 15.90

### KING PRAWN NAWABI BAHAR

King prawns grilled in a clay oven, then cooked in thick spicy sauce. Served with stir fried spicy aubergines, garnished with fresh coriander and saffron onion.

15.90

### TRADITIONAL MACHLI BHUNA

A fresh fish cooked in Chefs own blend of spices with garlic, onions and tomatoes.

11.50

### BENGAL MACHLI JALFREZI

A delicious fairly hot and spicy fresh fish cooked in unique sauce with garlic, green peppers, spring onions and green chillies.

11.50

### EMPIRE BIRYANI

A feast of chicken, lamb, prawns, mushrooms with aromatic spices and basmati rice topped with an omelette.

15.90

### EMPIRE BALTI

An exotic dish of prawns, lamb and chicken cooked with spinach and spices mixed by the main chef for this unique dish.

11.90

### TRADITIONAL TIKKA MASALA

Tender marinated pieces grilled over charcoal with a spicy creamy sauce.

Chicken 11.90, Lamb 11.90

## SIGNATURE DISHES

### MAHARAJA BHUNA

Chicken tikka, lamb tikka and minced lamb with mixed pepper and fresh coriander.

12.95

### CHICKEN/LAMB KURZI

Chefs signature, a spicy tender marinated in yogurt herbs and minced meat served with pilau rice and crispy green salad.

14.95

### DESI NAGA KALAI

Cooked with roasted chillis in a tantalising medium to madras strength sauce.

14.95

### RAJASTHANI LAAL MAAS

Tender lamb slow cooked in garlic and red chilli sauce. Hot.

12.95

### GARLIC CHILLI CHICKEN

Sliced chicken tikka cooked in a special sauce with green chilli's and fresh garlic.

12.95

### SOUTH INDIAN MUSTARD CHILLI CHICKEN

Fairly hot chicken cooked with mustard and chefs special recipe.

12.95

## MARINATED SIZZLING

ALL BELLOW DISHES ORE MARINATED ADDING CHEF'S SECRET SPICES TO INFUSE THE BETTER FLAVOUR OF MAIN INGREDIENTS AND SERVED WITH FRESH GREEN SALAD AND MINT SAUCE.

### TANDOORI CHICKEN

Half (on the bone) chicken grilled in the clay oven.  
11.90

### TANDOORI KING PRAWNS

King Prawns smothered in fresh garlic and herbs and grilled in our clay oven.  
17.90

### TANDOORI MIXED GRILL

Marinated with aromatic spices - sheek kebab, chicken and lamb tikka, tandoori chicken and naan bread.  
16.90

### TANDOORI FISH TIKKA

Marinated with tandoori spices, grilled in our clay oven.  
15.90

### ROYAL SALMON GRILL

Salmon marinated in yogurt and spices, gently roasted in a tandoori oven. Served with salad.  
17.95

### TRADITIONAL TIKKA

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices. Grilled in clay oven.  
Chicken 12.90, Lamb 12.90

### HARIYALI CHICKEN SHASHLICK

Grilled in spices with fresh green pepper, onion and served with haryali sauce.  
13.90

### SHASHLICK

Grilled in spices with fresh green pepper, tomato, onions and a crispy green salad served with masala sauce.  
Chicken 14.90, Lamb 14.90

### LAMB CHOPS

Spiced lamb chops with a touch of herbs and yogurt dip. Makes a delicious combination.  
16.95

## SEAFOOD DISHES

### SPINACH BALTI

Cooked with spinach, onions, tomatoes and other herbs and spices in Chefs secret sauce.  
Prawns 11.50, King Prawns 15.90

### TRADITIONAL INDIAN CURRY

Traditional Indian curry with seafood instead of meat. Feel free to try Madras or Vindaloo.  
Prawns 10.90, King Prawns 15.90

### BIRYANI

Basmati rice, blended with aromatic different spices and served with vegetable medium curry sauce.  
Prawns 12.90, King Prawns 16.90

### PATHIA

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce.  
Prawns 10.90, King Prawns 15.90

### CHILLI MASALA

Fairly hot dish with green chillies and coriander with a touch of masala sauce.  
Prawns 10.90, King Prawns 15.90

### BHUNA

Medium hot spiced, cooked with garlic, tomato, onions and coriander.  
Prawns 10.90, King Prawns 15.90

### DHANSAK

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste.  
Prawns 10.90, King Prawns 15.90

### DUPIAZA

Traditional onion based dish seasoned with a special collection of spices.  
Prawns 10.90, King Prawns 15.90

### KORMA

Mild spiced creamy curry thickened with coconut and almond.  
Prawns 10.90, King Prawns 15.90

### ROGAN JOSH

A rich, medium spiced curry prepared with pimentos and garlic, garnished with fresh tomatoes.  
Prawns 10.90, King Prawns 15.90

### TANDOORI KING PRAWN TIKKA MASALA

Marinated king prawns grilled over charcoal with a spicy creamy sauce.  
16.90

### KING PRAWN KARAH

Traditional marinated dish cooked with fresh tomato, garlic, ginger and fresh coriander.  
16.90

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot

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## MEAT FAVOURITES

### TRADITIONAL CURRY

Traditional curry is what Indian cuisine is all about - depending on the main ingredients chosen then spices like curry leaves, tamarind, coriander, ginger, garlic, chilli, black pepper, poppy seeds, mustard seeds, cinnamon, cloves, cardamom, cumin, fennel or anise seeds and many more are added to cook in a way that blends the spices and expose aromatic flavours. Feel free to try our curries in Madras or Vindaloo hot styles.

Chicken 10.90, Lamb 10.90

### TRADITIONAL BALTI

Specially prepared in Chefs secret sauce with onions, tomatoes and coriander.

Chicken 10.90, Lamb 10.90

### SPINACH BALTI

Cooked with spinach, onions, tomatoes and other herbs and spices in Chefs secret sauce.

Chicken 11.90, Lamb 11.90

### TRADITIONAL BIRYANI

Basmati rice, blended with aromatic spices and served with vegetable medium curry sauce.

Chicken 13.90, Lamb 13.90

### TIKKA BIRYANI

Marinated, grilled with basmati rice, blended in aromatic spices and served with vegetable masala sauce.

Chicken 13.90, Lamb 13.90

### CHILLI MASALA

Fairly hot dish with green chillies and coriander with a touch of masala sauce.

Chicken 11.50, Lamb 11.50

### PASANDA

Sliced fillets marinated in spices and cooked in a cream & almond sauce.

Chicken 11.50, Lamb 11.50

### TRADITIONAL BHUNA

Medium hot spiced, cooked with garlic, tomatoes, onions and coriander.

Chicken 10.90, Lamb 10.90

### MAKHANI

Mildly spiced, grilled in a clay oven and cooked in a special sauce with almonds.

Chicken 11.90, Lamb 11.90

### DHANSAK

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste.

Chicken 10.90, Lamb 10.90

### DUPIAZA

Traditional onion based dish seasoned with a special collection of spices.

Chicken 10.90, Lamb 10.90

### KEEMA ALOO BHUNA

Minced lamb with a medium sauce served with potato.

10.90

### TIKKA KARAH

Marinated dish cooked with fresh tomatoes, onions, garlic, ginger and fresh coriander.

Chicken 11.90, Lamb 11.90

### KORMA

Mild spiced creamy curry thickened with coconut and almond.

Chicken 10.90, Lamb 10.90

### ROGAN JOSH

A rich, medium spiced curry prepared with pimentos and garlic, garnished with fresh tomatoes.

Chicken 10.90, Lamb 10.90

### PATHIA

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce.

Chicken 10.90, Lamb 10.90

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot

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## VEGETARIAN

### VEGETARIAN BALTI

Mixed vegetables, specially prepared in Chef's secret sauce with onions, tomatoes and coriander.  
9.90

### VEGETARIAN BIRYANI

Mixed vegetables and basmati rice, blended with aromatic spices and served with vegetable medium curry.  
10.90

### CHANA POTATO BIRYANI

Basmati rice with chickpeas, potatoes and selection of spices, served with vegetable curry.  
10.90

### TRADITIONAL VEGETABLE MASALA

Mixed vegetables cooked with ground almonds served in spicy creamy masala sauce.  
9.90

### MUTTER PANEER

Peas cooked with Indian cheese with herbs and spices.  
Main 9.90, Side 4.75

### SAG PANEER

Spinach cooked with Indian cheese with herbs and spices.  
Main 9.90, Side 4.75

### BOMBAY ALOO

Fairly hot potatoes cooked with onions, tomatoes and coriander.  
Main 9.90, Side 4.75

### SAG ALOO

Spinach and potatoes, cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.90, Side 4.75

### PANEER MAKHANI

Mildly spiced, paneer grilled in a clay oven and cooked in a special sauce with almonds.  
10.95

### PANEER JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with paneer, green peppers, spring onions and green chillies.  
10.95

### EGG & MUSHROOM BIRYANI

Basmati rice with eggs, mushrooms and selection of spices, served with vegetable curry.  
10.90

### BHINDI BHAJI

Okro cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.50, Side 4.75

### BRINJAL BHAJI

Fried slices of aubergine cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.50, Side 4.75

### TARKA DAAL

Medium spiced yellow lentils cooked with fresh garlic.  
Main 9.50, Side 4.75

### ALOO GOBI

Potatoes and cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.50, Side 4.75

### MUSHROOM BHAJA

Mushrooms cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.50, Side 4.75

### CAULIFLOWER BHAJA

Cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.  
Main 9.50, Side 4.75

### ALOO CHANA

Chickpeas and potatoes cooked with garlic and aromatic spices.  
Main 9.90, Side 4.75

### VEGETABLE KOFTA JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies.  
10.95

### BUTTER PANEER

A creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.  
10.95

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot  Vegan

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## BREADS & RICE

### BOILED RICE

Fluffy white long grain  
Basmati Rice.

3.50

### PILAU RICE

Saffron flavoured aromatic  
pilau rice.

3.75

### EMPIRE FRIED RICE

Basmati rice cooked with butter,  
onions, peas and egg.

4.25

### MUSHROOM RICE

Fried rice with season  
fresh mushrooms.

4.25

### EGG RICE

Fried rice with eggs  
and onions.

4.25

### GARLIC OR LEMON RICE

Garlic or lemon flavoured  
aromatic pilau rice.

4.25

### KEEMA RICE

Basmati fried rice cooked  
with minced lamb.

4.25

### COCONUT RICE

Basmati fried rice cooked  
with ground coconut.

4.25

### NAAN

Tandoori baked leavened flatbread.

3.75

### GARLIC NAAN

Tandoori baked and filled with  
garlic.

4.25

### GREEN CHILLI NAAN

Tandoori baked and filled  
with chillies.

4.25

### CHEESE NAAN

Tandoori baked and filled with  
cheese.

4.25

### KEEMA NAAN

Tandoori baked with a spicy  
lamb mince filling.

4.25

### VEGETABLE NAAN

Tandoori baked with a  
vegetable filling.

4.25

### ONION NAAN

Tandoori baked with an  
onion filling.

4.25

### PESHWARI NAAN

Tandoori baked with ground  
nuts and coconut filling.

4.25

### CHEESE PARATHA

Unleavened Indian wheat  
bread.

3.75

### CHAPATI

Whole meal unleavened  
bread cooked on a griddle.

2.50

### TANDOORI ROTI

Whole meal unleavened  
bread cooked in a tandoor.

2.95

### CHIPS

2.90

### SPICY CHIPS

3.50

### POPPADOM OR MASALA POPPADOM

Thin, crisp, disc shaped.

1.00

### CHUTNEY TRAY

Tomato and onion salad, mint  
sauce, mango and coconut  
chutney.

3.50

### RAITA

Yogurt dip with tomatoes,  
onion & cucumber.

1.90

## SET MEALS

### A - MEAT SET MEAL (2 PERSONS)

45.90

**Starter** Tandoori Grill x 2  
Chutney tray  
Poppadoms x 2

**Main Course** Chicken Tikka Bhuna  
Special  
Lamb Balti

**Side Course** Sag Aloo  
Pilau Rice x 2  
Naan

### B - MEAT SET MEAL (2 PERSONS)

44.90

**Starter** Chicken Chat  
Meat samosa  
Chutney tray  
Poppadoms x 2

**Main Course** Chicken Jalfrezi  
Lamb Spinach Balti

**Side Course** Tarka Dhal  
Pilau Rice x 2  
Naan

### C - VEGETARIAN SET MEAL (2 PERSONS)

39.90

**Starter** Vegetable Platter x 2  
Chutney tray  
Poppadoms x 2

**Main Course** Traditional Vegetable Masala  
Spinach Aloo Bhuna

**Side Course** Mushroom Bhaja  
Pilau Rice x 2  
Naan

# empire

indian dining

## “Our Philosophy”

At the Empire Restaurant, our philosophy is simple. We strive to deliver the very best dining experience possible to our customers by harnessing our passion and cooking techniques to create the very best modern Bangladeshi and Indian cuisine. Using only the freshest local products and ingredients, our kitchen team blend traditional and modern tastes to bring you the extensive selection of dishes on our menu - cooked only the way we can. Thirty summers have come and gone since we first opened our doors in Cardiff and in this time we have been awarded numerous accolades. However, the most important thing to us is the ongoing patronage of our loyal customers - many of whom are now our friends. To all our diners, we say “Welcome to the Empire Restaurant Family”.

## “The Secret of Our Success”

We are often asked: “What is the secret of your success?” We believe it is a combination of things: Firstly, we truly enjoy what we do and we thrive on the positive feedback from our customers who share our passion and love of classic traditional and contemporary Indian and Bangladeshi dishes.

## “Fresh is Best”

Our customers can be sure that all our dishes are prepared using only the freshest ingredients from local suppliers. The only exception to this rule are the spices that we import from distant parts of Indian and Bangladesh to give our cuisine an exotic, authentic taste.

## “The more we share, the more we have”

We have always believed in sharing our good fortune and contribute at least 1% of our revenues every year to the community in which we work and serve. These include a number of Welsh charities and local sports clubs. Ask our staff for more information.

## OPENING HOURS

Sunday to Thursday: 5.30pm-11.00pm  
Friday & Saturday: 5.30pm-12.00am  
Saturday lunch: 12.00pm-2.00pm

## Reservations

Table reservations, parties, private functions, buffets.

T - 02920485757

- 02920485949

E - [info@empirerestaurant.co.uk](mailto:info@empirerestaurant.co.uk)

Support & Follow us online for a chance to win at our regular contests, giveaways and promotions.

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

157-159 Albany Road, Roath, Cardiff, Wales, CF24 3NT

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