

TRADITIONAL GOLDEN OLDIES

Ceylon (n) (GF)

Hot sweet and sour, garnished with coconut and mixed spices

Balti (GF)

Traditional North Indian Dish

Curry (GF)

The original homemade spice & herbs

Korma (n) (GF)

Very mild dish, cooked in a rich almond sauce with fresh cream.

Dupiaza (GF)

This exciting mix of tomato, cubed onion, capsicum and fresh coriander leaves, in a medium sauce

Bhuna (GF)

A medium dish in a thick reduced sauce

Rogan Josh (GF)

A traditional authentic dish from Kashmir, with freshly ground medium spices, garnished with tomatoes & fresh coriander leaves

Pathia (GF)

Classic hot, sweet & sour dish

Dansak (GF)

A Persian style curry cooked with lentils, garlic in a sweet & sour sauce

Sagwalla (GF)

A traditional Bangladeshi favourite cooked with spinach

Madras (GF)

Most popular in Chennai India, now made in Wroton

Chicken or Lamb	£10.95
Chicken Tikka or Lamb Tikka	£11.95
Duck	£12.95
Prawn	£10.95
King Prawn	£15.95
Salmon Tikka (may contain small bones)	£14.95
Vegetable	£9.95

Vegan Option Available

(some of the above dishes can be prepared as vegan. Please ask)

OPTIONAL EXTRA DISHES

Roast Chicken & Chips	£10.95
Scampi & Chips (formed pieces)	£10.95
Chicken Nuggets & Chips	£10.95
Fish & Chips	£10.95
Omelette & Chips	£10.95
Chicken, prawn, mushroom or vegetable	
Stir Fried Noodles	£11.95
Chicken, lamb or prawns with a touch of spice	

HOUSE BIRYANI

Special rice dish served with a vegetable curry sauce

Vegetable Biryani (v)	£11.95
Stir fried mixed vegetables	
Chicken or Lamb Biryani	£12.95
Chicken Tikka Biryani	£13.95
Lamb Tikka Biryani	£13.95
Tandoori Mixed Biryani	£14.95
(Chicken tikka, Lamb tikka and Tandoori chicken)	
Prawn Biryani	£12.95
King Prawn Biryani	£16.95
Tandoori King Prawn Biryani	£17.95
Queen Special Mixed Biryani	£15.95
(Chicken, Lamb and Prawn)	

VEGETABLE DISHES

Prepared with finest vegetables, nicely spiced

	Side	Main
Bombay Aloo	£5.95	£9.95
Saag Aloo	£5.95	£9.95
Saag Bhajee	£5.95	£9.95
Saag & Butter Beans	£5.95	£9.95
Chana Masala	£5.95	£9.95
Vegetable Bhajee	£5.95	£9.95
Bhindi Bhajee	£5.95	£9.95
Brinjal Bhajee	£5.95	£9.95
Tarka Dall	£5.95	£9.95
Saag or Matar Paneer	£5.95	£9.95
Cauliflower Bhajee	£5.95	£9.95
Aloo Gobi Bhajee	£5.95	£9.95
Mushroom Bhajee	£5.95	£9.95
Curry Sauce	£5.95	-

EXTRAS

Papadom (Plain or Spiced)	£0.60
Mango Chutney	£0.60
Mixed Pickle	£0.60
Mint or Chilli Sauce	£0.60
Onion Salad	£0.60
Mixed Chutney Special 5 Dips	£2.20
Green Salad	£2.20
Raitha	£1.95

TANDOORI STYLE NAN BREADS

Plain Nan	£3.50
Keema Nan (mince)	£3.95
Peshwari Nan (n) (GF)	£3.95
(ground almonds, coconut & sugar)	
Vegetable Nan or Cheese Nan	£3.95
Garlic Nan or Onion Nan	£3.95
Cheese & Garlic Nan	£3.95
Coriander & Fresh Green Chillies Nan	£3.95
Vegetable Paratha	£3.95
Plain Paratha	£3.50
Puree	£3.50
Aloo Puree	£3.95
Chapati	£2.95

SUNDRIES

Boiled Rice	£3.50
Fried Rice	£3.50
Basmati Pilau Rice	£3.50
Egg Fried Rice	£3.95
Mushroom Pilau Rice	£3.95
Vegetable Pilau Rice	£3.95
Keema Pilau Rice	£4.95
Lemon Chilli Fried Rice	£4.95
Garlic Fried Rice	£4.95
Special Fried Rice	£4.95
Chips	£3.95



WE CATER FOR LARGE PARTIES

(for table of more than 6 people, a deposit of £10pp is required to secure your booking)

POLITE NOTE :

During our busy periods the wait on food may be longer.

All major credit cards accepted, except American Express
(minimum transaction of £10 required)
(we do not accept cheques)



The Indian Queen

AUTHENTIC INDIAN
RESTAURANT, BAR
& TAKEAWAY

10%
DISCOUNT

On Takeaway Orders
over £10



OPEN 7 DAYS A WEEK

5PM TILL 11PM

(Including Bank Holidays)

01295 670 142
01295 678 888

Stratford Road | Wroton Heath
Oxfordshire | OX15 6HX
(Between Stratford & Banbury)

WE HAVE OUR OWN LARGE CAR PARK

www.theindianqueen.co.uk





AUTHENTIC INDIAN RESTAURANT,
BAR & TAKEAWAY

Indian queen - the name itself stands with pride.. and justifies the hospitality and cuisine it offers.....

Great chefs are passionate about their food. Forget watching the clock and take the time to understand each individual ingredient, so that you can create and cook something truly wonderful.

Our vision is to develop a journey of taste, texture and temperature utilising the conventional methods in association with forward thinking techniques. The aim is to create something unique and modern, without omitting imperative elements such as flavour, the factor that drives us to push that extra mile.

The use of local fresh and high quality ingredients is vital to the taste of our food. The time taken to prepare, cook and present our dishes distinguishes and defines us from our competitors.

We hope you enjoy this fine dining experience as much we do delivering it to you.

Eating Guide

Slightly Hot Hot Very Hot

Coconut Nuts (n) Veg (v) Gluten Free (GF)

Please note : All tandoori dishes contain nut traces.

ALLERGIES & INTOLERANCES

Please note many of our dishes contain allergens such as nuts, peanuts, dairy, gluten etc. To be certain please ask a member of staff when ordering

WE CATER FOR LARGE PARTIES

All major credit cards accepted, except American Express (minimum transaction of £10 required)
(we do not accept cheques)

APPETISERS

Served with mint sauce and salad

(VEGETARIAN)

Vegetable Samosa (v)	£4.95
Home made aromatic pastries deep-fried with mix veg.	
Onion Bhajee (v) / Vegan Bhajee (v)	£4.95
Shredded onion patty with lentil flour and fresh ground spices. Deep-fried	
Aloo Tikki (v) Mixed veg. potato pâté	£4.95
Vegetable Spring Rolls (v)	£4.50
Aromatic pastries deep-fried with vegetables	
Chilli Paneer (v)	£6.50
Indian cheese with onions, peppers and chillies, spiced with homemade sauce	

(SEAFOOD)

Classic Prawn Cocktail	£4.95
Prawns dressed with a cocktail sauce over a bed of lettuce and cucumber	
Prawn on Puree	£5.95
Prawns cooked in a hot sweet sauce with fluffy puri bread	
Salmon Tikka (GF) (may contain small bones)	£6.95
Garnished with mushroom and potato	
Tandoori King Prawn (GF)	£8.95
Marinated king prawns grilled in the tandoor	

(CHICKEN/MEAT)

Chicken Tikka or Lamb Tikka (GF)	£5.95
Tandoori Chicken (GF) (on the bone)	£5.95
Chicken Chatt £5.95 / Chicken Chatt Puri	£6.95
Diced Chicken pieces cooked in spiced chat masala sauce	
Hot 'n' Spicy Chicken Delight (GF)	£6.50
Stir fried chicken with a special hot and spicy sauce	
Tandoori Mixed Kebab (GF)	£6.95
Sheek Kebab (GF)	£5.95
(contains a touch of minced chicken)	
Sylheti Naga Wings	£6.50
prepared in a hot naga chilli and chick pea sauce	
Chicken Pakora	£5.95
Tandoori Lamb Chops (GF)	£6.95
Tender lamb chops marinated and grilled in the tandoor	
Shami Kebab (GF)	£6.50
Pan fried burger shaped mince lamb, topped with a fried egg (Touch of chicken)	
Crispy Duck Spring Rolls	£4.95
Aromatic pastries deep-fried with a oriental twist	
Stuffed Pepper (GF) (Chicken or Lamb)	£6.50
Cooked with homemade spice, hot sweet and sour	
Lamb Samosa	£5.50
Home made aromatic pastries deep-fried with mince meat	

PLATTER £7.95pp

TANDOORI KING PRAWN
SHEEK KEBAB
CHICKEN TIKKA

For group platters
please ask your waiter



TANDOORI MAIN COURSE

Cooked in the clay oven and served with mint sauce and salad

(VEGETARIAN)

Paneer Tikka Shashlick (v)	£12.95
Indian cheese with onions, peppers and tomatoes, spiced with homemade herbs	

(SEAFOOD)

Tandoori King Prawn Shashlick Kebab	£18.95
Cooked with onions, peppers and tomatoes, spiced with homemade herbs	
Salmon Tikka (may contain small bones)	£15.95
Garnished with mushroom and potato	

(CHICKEN / MEAT)

Chicken Tikka or Lamb Tikka	£12.95
Chicken Shashlick Kebab	£13.95
Lamb Shashlick Kebab	£13.95
Tandoori Chicken (Half) (on the bone)	£12.95
Tandoori Mixed Grill (with nan bread)	£16.95
Sheek Kebab (contains a touch of minced chicken)	£11.95
Tandoori Lamb Chops	£13.95

TANDOORI CURRIES (n)

Tandoori King Prawn Masala	£17.95
Prepared with ground almonds and homemade herbs, with a sweet taste	
Chicken Tikka Masala	£12.95
Prepared with ground almonds and homemade herbs, with touch of mince chicken, with a sweet taste	
Tandoori Chicken Masala	£12.95
Lamb Tikka Masala	£12.95
Tandoori Mixed Masala	£14.95
Chicken, Lamb, & Tandoori chicken with a touch of mince lamb	
Paneer Tikka Masala (v)	£12.95
Indian cheese Prepared with ground almonds and homemade herbs, with a sweet taste	
Vegetable Masala (v)	£11.95

VEGAN DISHES (v)

Vegan Korma (n)	£10.95
Very mild dish, cooked in a rich almond sauce with coconut milk	
Vegan Jalfrezi	£11.95
Cooked with green peppers and green chillies	
Queen Mixed Vegan Special	£12.95
Mixed vegetables prepared in our chef's special sauce	
Vegetable Thawa	£11.95
Very popular dish in Southern India. Made with our chefs ingredients	
Vegan Jaipur	£11.95
Cooked with ground spices and finished with ginger and mushrooms	
Vegetable Biryani	£11.95
Specially prepared rice stir fried with mixed vegetables	

HOUSE SPECIALITIES

Tandoori King Prawn Bengal Style (with green beans)	£17.95
Bengal Fish Curry Ocean White meaty fish (may contain small bones)	£15.95
Tandoori King Prawn Chilli Special Spicy dish, prepared with fresh green chillies	£17.95
Jhinga Garlic Masala Special King prawns cooked with homemade spices & herbs	£17.95
Jalfrezi (Chicken or Lamb) Cooked with green peppers and green chillies	£12.95
Duck Plaza Special Cooked with chunky onions & peppers	£14.95
Shah Special Chicken, lamb & prawns cooked with mixed spices	£14.95
Murghi Masala Special Minced lamb with egg and chicken tikka with hot and spicy sauce	£13.95
Keema Bhuna Minced lamb garnished with tomatoes & spices. Medium hot	£12.95
Chicken Mango For the mild lovers, cooked with seasonal mangoes.	£12.95
Butter Chicken (n) Mild, creamy with special buttery sauce	£12.95
Capsilla (Chicken or Lamb) Cooked with green pepper, garnished with naga chilli from Bangladesh	£12.95
Thawa (Chicken or Lamb) Very popular dish in Southern India. Made with our chefs ingredients	£12.95
Saag Chicken Tikka Garlic Chicken tikka prepared with fresh spinach and garlic in a slightly hot sauce	£13.95
Shashlik Bhuna (Chicken or Lamb) Marinated wedges of onions, peppers and tomatoes cooked in chef's special bhuna sauce	£14.95
Chicken Makhanwala (n) Tandoor cooked cotsworld white chicken breast, mushroom kichidi, served with makhni sauce	£15.95
Lamb Afghan Lamb tikka cooked in a tomato sauce with chick peas and a hint of Naga	£12.95
Sylheti Chicken Tikka Masala Chicken Tikka cooked in a specially prepared home style masala	£12.95
Saag Tiger King Prawn Naga Tiger prawns cooked with fresh spinach and naga	£16.95
Jaipur (Chicken or Lamb) Cooked with ground spices and finished with ginger and mushrooms	£12.95
Lamb Haleem Lamb cooked with lentils in chef's special sauce	£12.95
Achanac (Chicken or Lamb) Cooked in a special home-made coriander sauce	£12.95