

BIRYANI

VEGETABLE BIRYANI SERVED WITH RAITA BASMATI RICE COOKED WITH MIXED VEGETABLES HERBS AND SPICES	£10.50
CHICKEN DUM BIRYANI SERVED WITH RAITA BASMATI RICE COOKED WITH BONELESS CHICKEN HERBS AND SPICES	£11.95
LAMB DUM BIRYANI SERVED WITH RAITA BASMATI RICE COOKED WITH BONELESS SPRING LAMB HERBS AND SPICES	£12.95

RICE

PLAIN BOILED RICE	£3.50
JEERA RICE BASMATI RICE STIR FRIED WITH CUMIN SEEDS	£3.95
PILLAU RICE BASMATI RICE COOKED	£3.95
MUSHROOM FRIED RICE BASMATI RICE STIR FRIED WITH MUSHROOMS AND SPRING ONIONS	£4.95
EGG FRIED RICE BASMATI RICE STIR FRIED WITH EGG AND SPICES	£5.00

BREAD

NAAN (BUTTER OR PLAIN)	£3.25
GARLIC NAAN	£3.75
CHILLI NAAN	£3.75
CHILLI GARLIC NAAN	£3.75
CHEESE NAAN	£4.75
CHEESE GARLIC NAAN	£4.75
KEEMA NAAN	£4.75
TANDOORI ROTI (BUTTER OR PLAIN)	£3.25
TANDOORI PARATHA	£4.25

Desserts



RASMALAI

A TRADITIONAL INDIAN DELICACY MADE WITH FRESH CREAM AND MILK.

£2.95



GULAB JAMUN

A POPULAR INDIAN DESSERT MADE WITH MILK AND IN SWEET SYRUP

£2.75



KULFI

THE TRADITIONAL INDIAN SUBCONTINENT ICE CREAM. MADE WITH FRESH DAIRY CREAM. AVAILABLE IN PISTACHIO, MALAI AND MANGO FLAVOURS.

£2.95



ICE CREAM

£2.50

Traditional ACCOMPANIMENTS

FRIED/ROASTED PAPAD	£1.00
MASALA PAPAD	£2.25
GREEN SALAD	£3.50
RAITA	£3.00
CURRY SAUCE	£4.75
ONION SALAD	£2.50
FRIED CHILLIES	£1.95

FOOD ALLERGIES & INTOLERANCES

IF YOU WANT TO KNOW ABOUT THE INGREDIENTS WE USE IN OUR FOOD, PLEASE SPEAK TO OUR STAFF BEFORE YOU ORDER.

BLUE ROOM SPECIAL ORDER

(ON REQUEST: 24 HOUR PRIOR NOTICE REQUIRED)

DESI CHICKEN ON THE BONE
DESI LAMB ON THE BONE

RESTAURANT IS AVAILABLE FOR
PARTIES & GROUP BOOKINGS
FOR ANY OCCASION

THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT EXPLANATION. CHEQUES ARE ACCEPTED ONLY WITH BANKERS CARD.

ALL MAJOR CREDIT
CARDS ACCEPTED



Design & Print: colourpress.co.uk | 020 8900 1155

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Blue Room

FOOD MENU

NEXT TO 220 HEADSTONE LANE
HARROW, HA2 6LY

CALL TO BOOK OR ORDER:
020 8421 1442

WWW.BLUEROOMSPORTSVENUE.COM

Starters

VEGETARIAN

VEGETABLE SAMOSA DEEP FRIED PASTRY FILLED WITH FRESHLY COOKED VEGETABLES	£4.75
SPRING ROLL DEEP FRIED PASTRY FILLED WITH ORIENTAL VEGETABLES	£5.75
CRISPY POTATO BHAJIA THINLY SLICED POTATO BATTERED GRAM FLOUR AND DEEP FRIED	£7.95
MIXED BHAJIA CHILLI, METHI AND POTATO BATTERED IN GRAM FLOUR AND DEEP FRIED	£7.95
BATATA WADA MASHED POTATO MIXED WITH SPICES, HERBS AND COATED IN GRAM FLOUR AND DEEP FRIED	£7.95
KURKURE BHINDI SLICED OKRA MIXED WITH SPICES AND GRAM FLOUR DEEP FRIED	£8.50
GREEN PEA PATTIES LIGHTLY SPICED PEAS MIXED WITH MASHED POTATOES	£6.95
ALOO PAPDI CHAAT PAPDI, POTATO, CHICKPEAS TOPPED WITH SWEET YOGHURT, MINT CHUTNEY AND TAMARIND CHUTNEY	£7.95
DAHI SEV PURI CRISPY PUFFED WITH BOILED POTATO, CHICKPEAS AND TOPPED WITH SWEET YOGHURT AND CHUTNEY	£7.95
MASALA CHIPS FRIED POTATO CHIPS IN OUR SPECIAL CHILLI AND GARLIC SAUCE	£7.50
CHEESY JALAPENOS BATTERED JALAPENOS PEPPER FILLED WITH SOFT CHEESE.	£7.50

MARI MOGO DEEP FRIED CASSAVA CHIPS WITH BLACK PEPPERS, CHILLI AND LEMON	£8.95
MOGO SCHEZWAN FRIED CASSAVA CHIPS IN OUR BLUERROOM SPECIAL CHILLI GARLIC SCHEZWAN SAUCE	£8.95
PANEER SWEETCORN PAKORA GRATED COTTAGE CHEESE AND SWEETCORN SEASONED WITH SPICES, HERBS AND DEEP FRIED	£8.50
PANEER TIKKA INDIAN COTTAGE CHEESE MARINATED IN SPICES, HERBS, YOGHURT AND COOKED IN TANDOOR	£8.95
PANEER CORIANDER COTTAGE CHEESE STIR FRIED WITH SPECIAL CORIANDER SAUCE AND SPICES	£8.95
PANEER CHILLI INDIAN COTTAGE CHEESE CUBES WITH ONIONS, PEPPERS IN OUR SPICY SAUCE	£8.95
BABY CORN CHILLI STIR FRIED BABY CORN WITH ONIONS, PEPPERS IN A SPICY SAUCE	£8.50
GARLIC MUSHROOM MUSHROOMS TOSSED IN A BLUERROOM SPECIAL INDO-CHINESE SAUCE	£8.50
SIZZLING MUSHROOM CHILLI FRESH MUSHROOMS WITH SPICES AND HERBS	£8.95
VEGETABLE MANCHURIAN DEEP FRIED VEGETABLE BALLS COOKED IN A THICK INDO-CHINESE SAUCE	£8.95

NON-VEGETARIAN

LAMB OR CHICKEN SAMOSA DEEP FRIED PASTRY FILLED WITH SPICY MINCED LAMB OR CHICKEN	£5.25
CHICKEN TIKKA TENDER CHICKEN BREAST PIECES MARINATED IN TANDOORI MASALA THEN SLOWLY COOKED IN TANDOOR	£9.95
TANDOORI CHICKEN WINGS CHICKEN WINGS MARINATED IN TANDOORI MASALA & COOKED IN TANDOOR	£9.95
TANDOORI CHICKEN CHICKEN MARINATED WITH SPICES AND HERBS THEN GENTLY COOKED IN TANDOOR	HALF £8.95/WHOLE £14.95
CHICKEN LOLLIPOP CHICKEN DRUMSTICKS MARINATED WITH GARLIC, GINGER, HERBS, SPICES AND DEEP FRIED	£9.95
JEERA CHICKEN BONELESS CHICKEN COOKED WITH SPICES IN OUR IN-HOUSE SPECIAL CUMIN SEED SAUCE	£9.95
CHILLI CHICKEN SUCCULENT CHICKEN BREAST PIECES STIR FRIED WITH ONION, PEPPERS AND SPICY SAUCE	£9.95
CHICKEN MANCHURIAN DEEP FRIED BONELESS CHICKEN COOKED IN A THICK INDO-CHINESE SAUCE	£9.95

LAMB CHOPS TENDER LAMB CHOPS MARINATED IN TANDOORI MASALA THEN SLOWLY COOKED IN TANDOOR	£11.95
LAMB SEEKH KEBAB SPICY LAMB MINCED GENTLY COOKED IN TANDOOR	£8.50
LAMB MEATBALLS DEEP FRIED LAMB MEATBALLS COOKED IN A THICK INDO-CHINESE SAUCE	£8.95
TANDOORI MIXED GRILL SELECTION OF CHICKEN TIKKA, CHICKEN WINGS, LAMB SEEKH KEBAB AND LAMB CHOPS SERVED ON A SIZZLER	£16.50
TAWA GREEN FISH TILAPIA FISH MARINATED IN HERBS AND SPICES AND GENTLY COOKED	£10.95
FISH HYDRABADI TILAPIA MARINATED WITH HERBS & SPICES AND GENTLY COOKED IN TANDOOR	£10.95
MAREE PRAWNS PRAWNS COOKED IN BLACK PEPPER AND SPICES	£14.95
PRAWN SCHEZWAN PRAWNS COOKED IN A BLUERROOM SPECIAL SCHEZWAN SAUCE	£14.95

Main Courses

VEGETARIAN

CHANA MASALA CHICKPEAS IN A SEMI DRY SAUCE	£8.95
BOMBAY POTATO BABY POTATOES COOKED IN A THICK MEDIUM SPICED SAUCE	£8.95
ALOO GOBI CAULIFLOWER WITH POTATO COOKED IN A TOMATO AND ONION SAUCE	£9.50
SAAG ALOO OR SAAG PANEER SPINACH SIMMERED IN SPICES AND COOKED WITH DICED POTATOES OR COTTAGE CHEESE CUBES	£9.50
MUTTER PANEER GREEN PEAS & COTTAGE CHEESE COOKED IN A MEDIUM SPICED CURRY SAUCE	£9.50
PANEER BUTTER MASALA CUBES OF COTTAGE CHEESE COOKED IN A CREAMY BUTTER SAUCE	£9.50
PANEER TIKKA MAKHANI GRILLED COTTAGE CHEESE COOKED IN A CREAMY TOMATO DRY FENUGREEK SAUCE	£9.95
PANEER BHURJI CRUMBLLED COTTAGE CHEESE WITH SPICES IN A TRADITIONAL ONION GRAVY	£9.50
HYDRABADI KOFTA CURRY MIXED VEGETABLES AND POTATO FRIED DUMPLINGS COOKED IN A CREAMY MEDIUM SPICED NORTH INDIAN STYLE SAUCE	£8.95

METHI CORN MASALA OR METHI MUTTER MASALA FRESHLY CHOPPED FENUGREEK WITH A CHOICE OF GREEN PEAS OR SWEETCORN COOKED IN A NORTH INDIAN SAUCE	£8.95
BHINDI MASALA JAIPURI OKRA COOKED IN A TOMATO-ONION GRAVY AND GROUND SPICES	£8.95
VEGETABLE KOLHAPURI MIXED VEGETABLES COOKED IN A SPICY INDIAN SAUCE	£8.95
TAWA VEGETABLES SEMI DRY FRESH MIXED VEGETABLES COOKED WITH SPICES AND HERBS	£8.95
BAINGAN BHARTA ROASTED AUBERGINE COOKED IN A SPECIAL IN-HOUSE SAUCE	£8.95
KADAI MUSHROOM FRESH MUSHROOMS WITH GREEN PEAS COOKED IN A THICK SAUCE AND GROUND SPICES	£8.95
DAAL PALAK MIXED LENTILS AND SPINACH COOKED WITH FRESH GARLIC, GINGER AND HERBS	£8.95
TADKA DAAL MIXED LENTILS COOKED WITH GARLIC, CUMIN, MUSTARD & KASHMIRI CHILLI	£8.95
DAAL MAKHANI TRADITIONALLY PREPARED WHOLE BLACK LENTILS IN A FRESH GINGER, GARLIC AND CREAMY BUTTER SAUCE	£8.95

NON-VEGETARIAN

KARAHI CHICKEN BONELESS CHICKEN IN A CURRY SAUCE WITH PEPPERS, ONIONS & CHILLI	£10.95
CHICKEN JALFREZI CHICKEN COOKED WITH VEGETABLES IN A CURRY SAUCE	£10.95
METHI CHICKEN TENDER CHICKEN AND FRESHLY CHOPPED FENUGREEK COOKED IN A FLAVOURED CURRY SAUCE	£10.95
DESI CHICKEN (BLUERROOM SPECIAL) TENDER BONELESS CHICKEN COOKED IN OUR SPECIAL GRAVY	£10.95
CHICKEN HYDRABADI TENDER BONELESS CHICKEN COOKED IN OUR IN-HOUSE SPECIAL GRAVY	£10.95
CHICKEN KOLHAPURI (MADRAS HOT) CHICKEN COOKED IN A TRADITIONAL SOUTH INDIAN MADRAS HOT SAUCE	£10.95
CORIANDER CHICKEN CURRY SUCCULENT CHICKEN COOKED IN A CORIANDER CURRY SAUCE	£10.95
CHICKEN KORMA CHICKEN PIECES COOKED WITH CASHEW NUTS IN A CREAMY COCONUT SAUCE AND FLAVOURED WITH SPICES	£10.95
CHICKEN TIKKA MASALA CHICKEN TIKKA SIMMERED IN A THICK CREAMY GRAVY	£10.95
CHICKEN MAKHANI TANDOORI CHICKEN (BONELESS) COOKED IN A CREAMY BUTTER SAUCE	£10.95
TANDOORI CHICKEN WINGS CURRY TANDOORI CHICKEN WINGS SIMMERED IN A MEDIUM SPICED GRAVY	£10.95
LAMB MASALA TENDER LAMB COOKED WITH VEGETABLES IN A INDIAN CURRY SAUCE	£12.50

METHI LAMB TENDER LAMB AND FRESHLY CHOPPED FENUGREEK COOKED IN A FLAVOURED CURRY SAUCE	£12.50
SAAG LAMB TENDER LAMB AND SPINACH COOKED IN A TRADITIONAL INDIAN GRAVY	£12.50
LAMB HYDRABADI (CHEF'S SIGNATURE DISH) TENDER SPRING LAMB COOKED IN OUR CHEF'S SPECIAL INDIAN SPICY GRAVY	£12.50
DESI LAMB (BLUERROOM SPECIAL) TENDER BONELESS LAMB COOKED IN OUR SPECIAL GRAVY	£12.50
LAMB KOLHAPURI (MADRAS HOT) BONELESS LAMB COOKED IN A TRADITIONAL SOUTH INDIAN MADRAS HOT SAUCE	£12.50
LAMB ROGAN JOSH TENDER PIECES OF LAMB COOKED IN A TOMATO-ONION GRAVY WITH HERBS AND SPICES	£12.50
DAAL GOSHT TENDER LAMB COOKED WITH MIXED YELLOW LENTILS	£12.50
LAMB KEEMA MINCED LAMB COOKED IN A GARLIC, GINGER, ONION AND TOMATO SAUCE	£12.50
EGG HYDRABADI CURRY OR EGG BHURJI BOILED EGGS COOKED IN A MEDIUM SPICED GRAVY OR SCRAMBLED EGGS COOKED WITH HERBS AND SPICES	£9.95
FISH MASALA OUR IN-HOUSE HIGHLY POPULAR TILAPIA FISH CURRY WITH AN ONION TOMATO AND CURRY LEAVES GRAVY	£12.95
KADAI PRAWNS MASALA KING PRAWNS COOKED IN AN AUTHENTIC CURRY SAUCE WITH PEPPERS & ONIONS	£14.95