

VEGETARIAN V M

Shahi Paneer D N	4.50	8.50
Indian cottage cheese cooked with butter, almonds & creamy sauce.		
Aloo Gobi	4.25	8.00
Potatoes & cauliflower.		
Bombay Potatoes	4.25	8.00
Cumin sanded potatoes.		
Sag Aloo Bhajee	4.25	8.00
Spinach & potatoes.		
Brinjal Bhajee	4.25	8.00
Aubergine cooked in spices & herbs.		
Sag Paneer D	4.50	8.50
Spicy spinach & Indian cottage cheese.		
Tarka Daal	4.25	8.00
Medium spiced lentils fried in garlic.		
Sag Bhajee	4.25	8.00

RICE

Boiled Rice	2.20
Pilau Rice D	2.60
Fried Rice D	2.75
Mushroom Pilau Rice D	2.95
Egg Fried Rice D	2.95
Garlic Fried Rice D	2.95

NAAN BREADS G

Plain Naan D G	2.20
Garlic Naan D G	2.95
Chilli & Coriander Naan D G	2.95
Keema Naan D G (Stuffed with mince lamb)	3.25
Peshwari Naan D N G (Stuffed with almonds & sultanas)	3.25
Aloo Parata D G	2.20
Roti G	1.20
Chapati G	1.00

EXTRAS

Poppadom (Plain / Spicy)	0.80
Chutney / Pickle / Sauce	0.60
Chips	2.25
Plain Raitha D	1.50
Cucumber Raitha D	1.50

MOST DISHES CAN BE PREPARED FOR VEGANS,
PLEASE SPEAK TO A MEMBER OF STAFF.

Side Main

THE LOCATION

The restaurant is ideally situated in the beautiful historical village of Tettenhall, over looking The Village Green.



CAR PARKING

Secure free parking available at the rear of the restaurant.

THE STAFF

At Monsoon you will find friendly and attentive staff who are here to look after you. We are very proud of our staff and together we aim to bring a sense of luxury and excellence to patrons of the restaurant. Come eat, drink and relax with us.

THE FOOD

We pride ourselves by being a new Indian restaurant in the area. Hence we only use the finest ingredients and the very best of Asian spices, freshly prepared dishes. No colouring additions. Enjoy a menu that has traditional as well as modern and innovative dishes.

THE CHEF

We have a team of chefs who have worked in the industry and our restaurant for many years. Together we have produced a menu with some authentic Asian dishes. In addition to modern contemporary style. Hope you enjoy.

MONSOON

BAR . LOUNGE . DINING

ORDER ONLINE

WWW.MONSOON.RESTAURANT

OPEN 7 DAYS A WEEK

5:30PM - 11:00PM



HOME DELIVERY AVAILABLE
Minimum order £15
Within 3 mile radius
£1.50 Delivery charge
will be applied.

T: 01902 756 052

4A UPPER GREEN, TETTENHALL,
WOLVERHAMPTON, WEST MIDLANDS,
WV6 8QQ

WOLVES@MONSOON.RESTAURANT

FOOD HYGIENE RATING



STARTERS

Mix Meat Platter for Two 	9.50
A sharing starter of chicken tikka, lamb tikka, sheek kebab & fish pakora.	
Amritsari Fish Pakora 	4.25
Juicy fish fillet coated in spice & batter, served with fresh salad.	
Samosa Chaat 	4.25
A pickling savory snack. Vegetable samosa, chickpeas, tomato onion relish, coated with yoghurt, tamarind & green chutney. Finished with chaat masala.	
Onion Bhajee 	4.00
Finely chopped onions, lentil seeds, fresh herbs & spices. Deep fried.	
Samosa 	4.00
Veg or lamb pastries stuffed with mixed veg or minced lamb.	
Stuffed Potato Skins (Chicken or lamb mince)	4.50
Stuffed with lightly marinated shredded chicken breast or lamb mince.	
Puree (Chicken or Prawn) 	5.00
Tender prawns or shredded chicken in rich sauce served on puree bread.	
Sheekh Kebab 	4.50
Spiced mixed mince meat skewered & grilled in a tandoor. (clay oven)	
Aloo Tikki 	4.00
lightly spiced potato cakes, with fresh herbs, mint leaves and ground coriander. Deep fried.	
Nargis Kebab 	5.25
Boiled egg coated with spiced lamb mince, deep fried & covered with an omelette on top.	

GRILLS & TANDOOR

	Starter	Main
Tandoori Mixed Grill 		11.50
Sheekh kebab, lamb tikka, lamb chops, chicken tikka & tandoori chicken.		
Sikandari Lamb Chops 	5.25	10.50
Marinated in ginger paste, fresh herbs, spices, hung yoghurt & onion paste, cooked in a clay oven (tandoor).		
Chicken Shashlick 	4.50	9.00
Marinated chicken grilled with green peppers, onions & tomatoes.		
Paneer Shashlick 	4.50	9.00
Marinated Indian cheese cooked with peppers, onion & tomatoes.		
Chicken Tikka 	4.25	8.50
Cubes of chicken, lightly marinated and grilled in a tandoor (clay oven).		
Lamb Tikka 	4.50	9.00
Cubes of lamb, lightly marinated and grilled in a tandoor (clay oven).		
Tandoori Chicken 	4.25	8.50
On the bone chicken marinated and grilled in a tandoor (clay oven).		

Food Allergy Warning:

Our food contains nuts and dairy products, please inform us before placing your order. We use the following: Mustard, Celery, Almonds, Coconut, Egg, Milk, Wheat, Soya bean, Fish, Shell Fish, Gluten, Crustaceans, Lupin, Sulphur Dioxide, Soya



CHEF'S COLLECTION

Delhi Beef Aloo	10.50
Cubes of beef simmered in ground spices and slow cooked with spicy potatoes.	
Bangladeshi Beef	10.50
Traditional amongst Bengali families. Cubed beef, slowly cooked with butternut squash, herbs & coriander. Mouth-watering.	
Mango Achar Gosth	10.00
lamb cooked with pickled mango, onion, spices & herbs. A fine flavour with ginger-garlic paste & black pepper.	
Old Delhi Butter Chicken 	10.00
Chicken cooked in plentiful butter & cream.	
Roasted Red Chilli Karahi 	10.50
(Chicken or lamb) (hot) Sun dried roasted red chillies cooked in fresh garlic, ginger, onions & various curry pastes slow cooked, to bring out the best flavours of this most popular dish.	
Chicken Lassani	10.00
Cut chicken strips, stir fried with onions, green peppers and mushrooms. Medium spiced.	
Railway Kofta Naga 	10.50
Minced lamb kofta cooked with chef's special blend of spice with onions, tomatoes & spicy naga sauce. Slightly hot.	
Jalfrezi  (Chicken or lamb) (hot) 	10.00
Cooked with onions, red peppers & green peppers to give a spicy and exquisite taste.	
Mumbai Rustica	10.00
(Chicken, lamb or paneer cheese) roasted red peppers, vine tomatoes, new potatoes cooked in a delicious tandoori sauce.	
Tikka Masalla 	10.00
(Chicken, lamb or paneer cheese) Tikka in smooth velvety masalla creamy sauce.	
North Indian Garlic Chilli 	10.00
(Chicken or lamb) Chicken or lamb cooked with green chilli & garlic.	
Kashmiri Lamb Rogan Josh	10.00
lamb gently simmered in bone marrow stock with freshly roasted vine tomatoes & coriander salsa.	
Goan King Prawn Curry 	13.00
Slow cooked king prawns, a mild dish simmered in coconut milk & curry leaves and potatoes.	

CLASSIC CURRIES

Chicken	8.00	Prawns 	8.50
Lamb	8.00	King Prawn 	12.50
Vegetable 	8.00	Chicken Tikka 	9.00

Korma

Very mild and creamy, with almonds, sultanas and coconut. recommended for beginners.

Pathia

Sweet & sour sauce with tomatoes, onions and fresh herbs. A popular dish.

Bhuna

A popular dish cooked in a thick sauce with finely chopped onions, plum tomatoes and flavoured with green herbs.

Dansak

A parsee dish, from Western India. A combination of red lentils and chana sauce with sliced pineapple. Producing a sweet and sour taste.

Madras

A collection of mixed spices, tomato puree, lemon juice, and chilli. hot & sour

Sagwalla

Cooked with cumin and fresh spinach leaves, lightly stir fried

BALTI DISHES

Chicken Balti	8.00
Lamb Balti	8.50
Chicken Tikka Balti 	9.00
King Prawn Balti 	12.50
Vegetable Balti 	8.00

Additional toppings £1 extra:
Mushroom | Chilli | Spinach | Potato | Chickpeas

BIRYANI

Bombay Biryani 	Chicken 8.50	lamb 9.00
Traditional biryani, a combination of fragrant basmati rice, flavoured with rich masalla. A classic dish.		
Jungle Biryani  	11.00	
Chicken, lamb mince, chickpeas and egg stir-fried with a variety of spices with an omelette on top.		
Vegetable Biryani  	8.50	
Fragrant basmati rice embellished with mixed vegetables. All biryanies are accompanied with a curry sauce.		

All biryanies are accompanied with a curry sauce.