

good to know

Cardamom is a popular Indian spice, called badi elachi or kali elachi, that is used in many of the cuisine's signature dishes.

The two main types of cardamom are:

True or green cardamom (or when bleached, white cardamom) comes from the species Elettaria cardamomum and is distributed from India to Malaysia.

What is often referred to as white cardamon is actually Siam cardamom, Amomum krervanh.

Black cardamom, also known as brown, greater, large, longer, or Nepal cardamom, comes from species Amomum subulatum and is native to the eastern Himalayas and mostly cultivated in Eastern Nepal, Sikkim, and parts of Darjeeling district in Bengal.

Elachi offers a unique dining experience, serving Bangladeshi and Indian cuisine in an elegant and chic setting. Our large and versatile restaurant is sectioned creating intimate spaces, semi-private areas for groups accommodating up to 70 guests and a private dining seating up to 20 guests.

Our full à la carte menu offers a mouth watering selection of Bangladeshi and Indian dishes, combining delicate flavours prepared using the very finest ingredients.

Relax in our stylish and sophisticated restaurant, enjoy the cuisine soaking up the warm and vibrant ambience. You will taste some of the finest Indian food Essex has to offer.

Please note menus are subject to change. If you have dietary requirements, please inform the team when making your booking or your waiter at the table.

Dishes may contain nuts.





to begin

Start your journey of India

3.95
3.95
5.50
4.75 / 4.95
4.95
5.95
5.95 / 4.95
4,95
4.95
6.95
6.95
6.95
6.95
1

the tandook

The traditional clay oven

Chicken / Lamb Tikka (D	Dry)	8.95 / 9.95
Chicken/lamb marinated in yogh	nurt and tandoori spi	ces, cooked in clay oven,
served with salad.	DESCRIPTION OF THE PARTY OF THE	
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Half Tandoori Chicken
Two pieces of chicken on the bone marinated in yoghurt & aromatic spices, barbecued in clay oven.

8.95

Grill Lamb Chops	1
Lamb chops marinated in yoghurt and fresh aromatic spices, cooked	
in clay oven.	-

Chicken / Lamb Shashlik
Chicken/lamb with onions, capsicum and tomatoes, cooked in clay oven.

Shahee Shashlik

Chicken tikka, lamb tikka & king prawn with onions, capsicum and tomatoes, cooked in clay oven.

Tandoori King Prawns	13.95
King brown mildly seasoned with fresh herbs and spices glazed in butter	- AY-5

The Mixed Grill

A fabulous selection of tandoori chicken, chicken tikka, lamb tikka,

Salmon Tikka	1.		13.95
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Lightly spiced salmon tikka stir fried with onions and spices.	1
	1000
Paneer Shashlik (NEW)	11.95

Indian cheese with onions, capsicum and tomatoes, cooked in clay oven.

sheek kebab and lamb chop, served with nan bread.

elachí signature dishes

San-Gram (NEW)
Cooked in specially prepared hot sauce, fresh bullet chillies, garnished with onions,
peppers and authentic herbs and spices to produce a slightly hot dish.
CHICKEN / BEEF 10.99

Elachi Special Balti Masala

Delicate blend of aromatic herbs and spices, simmered in butter & cream added to a special sauce, sweet and fairly tangy.

CHICKEN TIKKA / LAMB / PRAWN 10.95

Royal Mix Selection of tender beef, chicken tikka, lamb tikka and sheek kebab cooked

in chef's special sauce, garnished with onion and fresh coriander.

Sizzler Juliet

Sizzler Juliet
Mixture of chicken, lamb and king prawn. Marinated in fresh herbs and spices, cooked with capsicum and onions, deglazed with cognac.

Lajabab 🗾

Cooked with diced onion, capsicum and bullet chillies with Worcester sauce, giving a unique fragrance to your taste. Madras or Vindaloo hot.

CHICKEN / LAMB 10,95

10.95

9.95

9.95

Railway Beef Succulent pieces of beef cooked with potatoes, with onion, tomatoes and touch of selected medium spices.

Murgh Musallum (Available on the bone upon request)

Off the bone half spring chicken cooked with mince meat, poached egg,

Naga 🗾

served in masala sauce.

Beef, chicken tikka or lamb tikka cooked in naga chilli, fresh garlic, capsicum, tomatoes and onion. This dish is very popular in Sylhet, Bangladesh. Medium to hot.

CHICKEN TIKKA / LAMB TIKKA / BEEF 10.95

Methi 🖊

1.95

Tender pieces of beef, chicken tikka or lamb cooked with fenugreek leaves, garlic, ginger, chillies, tomato in a chef special sauce. This is one of the delicious curries which will make you mop your plate clean.

CHICKENTIKKA / LAMBTIKKA / BEEF 10.95

Malibu Chicken 11.95

Chicken tikka cooked with fresh cream, almond and pistachio in rich sauce infused with malibu.

house specials

Murgh Amli 10.95

Marinated chicken with selection of light exotic spices cooked with almonds, coconut, fresh cream and mango.

Chicken or Lamb Tikka Jalfrezi

added to a spicy sauce.

Chicken or Lamb Tikka Korai 9.95

Medium hot, cooked with cubed onions, capsicum & tomatoes with fresh spices.

Chicken or Lamb Tikka Chilli Masala 9.95

Combines the zesty flavour of tikka masala with warmer, spicier notes of madras - the result being a spicy and utterly satisfying meal. Will certainly help warm up those winter evenings.

Chicken or Lamb Tikka Masala 9.95
Succulent pieces of chicken or lamb tikka marinated then grilled over charcoal, cooked in a mild exclusive elachi spice with cream and butter.
Curry house across the nations favourite dish.

Chicken or Lamb Tikka Pasanda 10.95

Diced chicken or lamb marinated in mild spices and cooked in fresh cream and infused with la place merlot.

Chicken marinated and cooked in tandoori oven then cooked in a mild rich buttery sauce with ground almond and coconut.

Butter Chicken

from the sea

Skate /	13.95
Lightly spiced skate seasoned with herbs and spices barbecued in clay oven. Served with garlic mushroom.	
San-Gram Seabass	13.95

potato garlic mushroom and salad.

Royal |inga = 13.95

Fresh pan seared seabass with authentic herbs and spices, served with fresh

King prawn delicately spiced, cooked with peppers, onions and garnished with coriander. Slightly sweet and spicy.

Salmon Supreme Salmon tikka marinated in a selection of special spices, onion, peppers, served with chef's special sauce.

King Prawn Masala

13.95
King prawn marinated and grilled over charcoal, cooked in mild and medium

sweet spice, with cream and butter.

King Prawn Jalfrezi
King prawn grilled over charcoal, cooked in medium spices with diced onions, capsicum and green chillies.

King Prawn Korai

King prawn grilled over charcoal, cooked with cubed onions, capsicum, tomatoes and fresh spices, tossed dry.

Elachi Tiger Grill
Tandoori king prawns and prawns stir fried with cubes of onions, capsicums and herbs.

classic dishes

Chicken	8.75
Lamb	9.75
Chicken Tikka	9.95
Lamb Tikka	9.95
Prawn	10.95
King Prawn	12.95
Vegetable	7.95

Curries >

Lightly spiced curry cooked in relatively medium sauce to suit all palates.

Madras 🗸

Hot curries extensively prepared with red chilli, lemon juice & touch of tomato buree.

Vindaloo 🗸 🗸 🗸

A really hot curry extensively prepared with red chilli, lemon juice and touch of tomato puree.

Bhuna 🖊

Finely chopped onions, tomatoes seasoned with fresh herbs and spices finished in a medium curry sauce.

Rogan 🖊

Tomato based dish cooked in thick sauce with a selection of herbs and spices.

Korma

Creamy sweet based rich flavour dish cooked with coconut, almond and sultanas in a creamy sauce.

Dansak 🖊

Prepared with lentils, lemon juice and aromatic spices, producing hot, sweet and sour taste.

Pathia 4

A hot, sweet and sour tasting dish extensively prepared with onions, tomatoes and touch of garlic.

Malaya

Prepared with cubes of pineapple, coconut and almond with rich mild creamy sauce.

baltí

Prepared with only the fresh and finest ingredients. Whole spices are roasted and ground in the Elachi kitchen to create most aromatic spice mixtures.

Chicken Balti	8.95
Lamb Balti	9.95
Prawn Balti 🖊	10.95
Chicken or Lamb Tikka Balti	10.95
Chicken Tikka Jalfrezi Balti 🥒	10.95
Tandoori King Prawn Balti	13.95

bíkyaní

Slow cooked to perfection

Biryani is a world renowned rice dish flavoured with fragrant spices such as saffron. It's popular throughout Indian sub continent. Compliment with vegetable curry.

Chicken •	9.95
Lamb /	10.95
Chicken or Lamb Tikka	12.95
Tandoori King Prawn 💉	13.95
Shahi Biryani Chicken tikka, lamb tikka and prawn with omelette on top.	13.95
Mix Vegetable	8.95

the land

Seasonal food from the farm.	
Mix Vegetable Curry	4.25
Mix Vegetable Bhajee (Dry)	4.25
Bindi Bhajee	4.25
Brinjal Bhajee	4.25
Mushroom Bhajee	4.25
Cauliflower Bhajee	4.25
Bombay Potatoes	4.25
Aloo Gobi	4.75
Sag Aloo	4.75
Chana Masala	4.25
Sag Bhajee	4.25
Sag Malai (NEW) Creamy sag paneer	4.95
Sag Paneer	4.95
Tarka Dall	4.25
Dall Sag	4.75



हांट्र

Light & fluffy to accompany your meal.

Plain Boiled Rice	3.25
Pilau Rice	3.50
Egg Fried Rice	3.95
Special Fried Rice	3.95
Mushroom Rice	3.95
Garlic Rice	3.95
Coconut Rice	3.95
Vegetable Rice	3.95
Keema Rice	4.95

bहरूवते

The traditional Indian flatbread.

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Nan	2.95
Garlic Nan	3.50
Keema Nan	3.50
Peshwari Nan	3.50
Cheese Nan	3.95
Keema and Cheese Nan	4.50
Plain Paratha	3.50
Tandoori Roti	2.95
Chapati	1.95
Full Monty Nan	5.95
Strips of chicken tikka, cheese, garlic and coriander. Green chilli on request.	

to get you started

Plain Papadom	0.80
Spiced Papadom	0.80
Mixed Pickle	0.70
Mango Chutney	0.70
Mint Sauce	0.70
Onion Salad	0.70
Kami Sauce	0.70
Cucumber Raitha	1.95
Chutney Tray	2.50

english dishes

Fried Nuggets & Chips	7.95
Plain Omelette & Chips	7.95
Chips	3.50





10% DISCOUNT ON COLLECTION

orders over £30

HOME DELIVERY

£1 charge within 2 mile radius Surrounding areas £3 delivery charge

PARTIES CATERED

We cater for all requirements, birthday parties, office gatherings, family and friends gathering, do get in touch for more information

OPENING HOURS

7 days a week including bank holidays Sun-Thurs: 5:30pm - 10:45pm Fri & Sat: 5:30pm - 11:45pm







(01245) 321 306 • 329 961 www.elachirestaurantswf.com