

Biryani

- 44 CHICKEN BIRIYANI (*Hyderabad*) £10.95
Fragrant basmati rice cooked slowly with aromatic stock & chicken pieces & caramelised onion in a sealed vessel retaining all the flavours
- 45 LAMB BIRIYANI (*Lucknow*) £10.95
Fragrant basmati rice with succulent pieces of seared lamb garnished with caramelised onion & a side stock sauce
- 46 DUM KI SUBZ BIRIYANI (*North India*) £8.95
Basmati rice with southern style crunchy vegetables & caramelised onion with a side vegetable sauce

Traditional Curry Dishes

- Curry (*medium*) • Korma (*mild*) •
Dopiaza (*onion*) • Bhuna (*medium dry*) •
Dansak (*sweet-sour*) •
Jalfrezi (*green chillies*) • Vindaloo (*hot*)

- CHICKEN £7.95
LAMB £7.95
PRAWN £8.95
VEGETABLE £5.95

*If your favourite dish is not listed,
please ask and we will be happy
to cook it for you*

*Being the largest Indian restaurant in
Salisbury its the ideal place for that
special celebration
Birthdays - Aniversarys -
Weddings - Leaving party's -ect*

Side Dishes

- 47 GARLIC SPINACH £3.55
48 TANDOOR ROASTED AUBERGINE CRUSH £3.95
49 MASALA MASHED POTATO £3.55
50 CUMIN AND BUTTER TOSSED BROCCOLI £3.55
51 KHUMB MATAR £3.55
Mushroom & peas in rich onion gravy
52 CHANA MASALA £3.55
Chick peas cooked with onion & tomato masala
53 KADHAI STYLE VEGETABLES £3.95
54 DAL MAKHANI £3.55
A rich delicacy of slow cooked black lentils with garlic & tomatoes, finished with cream & fenugreek
55 DAL TARKA £3.55

Rice

- 56 STEAMED BASMATI £2.15
Fragrant rice from Himalayan region simply steamed
57 VEGETABLE PILAU £2.95
Aromatic combination of basmati rice & vegetables
58 PILAU RICE £2.45
Rice with caramelised onion & aromatic spices
59 LEMON RICE £2.95
Basmati rice tempered with mustard seed & freshly squeezed lemon & lime juice
60 WILD MUSHROOM RICE £2.95
A unique mix of wild & basmati rice & mixed mushroom
61 COCONUT AND PINEAPPLE RICE £2.95
Freshly grated coconut & pineapple pieces tossed with fragrant basmati rice

Bread

- 62 BUTTER NAAN £2.45
63 TANDOORI ROTI £2.25
64 CHEESE NAAN OR
CHEESE & CHILLI NAAN £2.75
65 KEEMA NAAN £2.75
66 TANDOORI NAAN £2.10
67 GARLIC NAAN £2.35
68 PESHWARI NAAN £2.60
69 TANDOORI PARATHA £2.45

Exiting new lunch menu

*Hox Executive Lunch Menu
2 Course £5.95*

*Also new to Salisbury
South Indian lunch
(its called Dosa)
£6.45 - Vegetarian £5.95*

Party orders can be delivered

*Outside catering can be arranged
please ask for details or
Tel: 07976609994*

HOX BRASSERIE

Take Away Menu

**20% Discount on
all takeaways from
5.30pm - 7.30pm**

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155 Fisherton Street Salisbury Wiltshire SP2 7RP

t 01722 341600
www.hoxbrasserie.co.uk

01	PAPADUMS	£0.65
02	PICKLE TRAY per person	£0.60
03	ONION BHAJIYA	£3.25
04	GOAT CHEESE SALAD	£4.05
	Encrusted with cashew nuts served with mixed leaves, roasted peppers & spicy chutneys	
05	PALAK CHANA CHAAT	£4.05
	Crispy spinach leaves served with chickpeas, topped with cumin flavoured yoghurt	
06	SHAKAR KANDI KI TIKKI	£4.05
	Sweet potato cake stuffed with fennel & ginger, served with sweet tamarind & spiced yoghurt	
07	CHICKEN HARIYALI TIKKA	£4.65
	Diced chicken breast in a green spiced marinade	
08	LASOONI CHICKEN TIKKA	£4.65
	Chicken tikka flavoured with cumin, garlic & coriander	
09	LAMB SHAMMI KEBAB	£4.65
	Lamb mince cooked with split gram lentil & spices, stuffed with mint & greek yoghurt	
10	MACHLI KI TIKKIYAAN	£4.95
	Salmon & cod tarter fish cake	
11	LAMB BOTI KEBAB	£4.95
	Chunks of lamb leg marinated in raw papaya, brown onion & cashew nut marinade	
12	DUCK GILAAFI SHEEK KEBAB	£4.95
	Duck mince skewer wrapped with roasted red onion, peppers & coriander	
13	KHATTA MEETHA AUR TEEKHA MAKALI	£5.25
	Chilli fried squid in hot, sweet & sour spices	
14	KARARA KEKRA	£5.95
	Butter fried crispy soft shell crab with spiced crab meat	
15	TULSI JHINGA	£5.95
	Tandoor king prawn in a marinade of basil & garlic	

Accompaniments

16	BREAD SELECTION	£1.65
	Mini garlic naan, plain naan, tandoori parantha	
17	VEGETABLE RAITA	£2.45
	Cumin flavoured yoghurt with onion, tomato & cucumber	
18	FRESH SALAD OF THE DAY	£3.65
	Ask your server	

Chefs Special Main Course

19	MURG KI KHURCHAN	£11.95
	Morsels of chargrilled chicken with spring onion, tomatoes & bell peppers, served with pilau rice	
20	TANDOORI CHICKEN	£12.95
	Half spring tandoori chicken with black lentil sauce, served with steamed rice	
21	METHI CHICKEN	£12.95
	Tandoori breast of chicken in a rich fenugreek sauce, served with pilau rice	
22	LAAL MAANS	£12.95
	Rajasthan style hot lamb leg curry braised with Kashmir chilli & garlic	
23	MEEN MOILEE	£13.95
	Tandoori monkfish in an onion, ginger & coconut sauce, with garlic spinach & steamed rice	
24	KING PRAWN MALAI CURRY	£13.95
	King prawns in a mild onion, cashew nut & coconut sauce, served with steamed rice	
25	DUCK CHETTINAD	£13.95
	Pan seared duck breast in a fresh coconut, curry leaf & mustard seed, served with pilau rice	
26	TANDOORI AAKHA MACHLI	£15.95
	Roasted whole sea bass with garlic, coriander, served with green leaf, mango & avocado salad	

27	NALI GHOST	£15.95
	Hydrabadi style lamb shanks braised with onion, cashew nut & tomatoes, served with pilau rice	
28	JANGLI PRAWNS	£21.95
	Grilled wild prawns with stir fry of vegetable, served with masala mashed potatoes	
29	PAV BHAJI	£8.55
	Bombay style vegetables & potatoes with garlic naan bread	
30	BHARWAN PANEER	£8.55
	Stuffed cottage cheese with green chutney & dry plums, served with light tomato sauce & steamed rice	
31	ALOO METHI CHAMAN	£8.55
	Stir fry of cumin potatoes with fresh fenugreek & spinach, served with pilau rice	

Meat Main Course

32	BUTTER CHICKEN	£8.95
	Old Delhi style chicken in a rich tomato & butter sauce	
33	CHICKEN TIKKA MASALA	£8.95
	Tandoori roast chicken tikka cooked in kasoori methi flavoured tomato sauce	
34	SAAG GHOST (<i>Northwest Frontier</i>)	£7.95
	A semi dried home style curry of succulent lamb pieces with spinach leaves, black peppers & coriander	
35	LAMB ROGAN JOSH (<i>Kashmir</i>)	£8.95
	Aromatic flavoured lamb pieces cooked in a rich red true Kashmiri chillies & onion massala sauce with mild spice saffron & cardamom	
36	LAMB MADRAS (<i>South Indian</i>)	£7.95
	A full flavoured spicy curry of lamb pieces cooked in a coconut, poppy seed & red chilli based sauce, with a final tempering of star aniseed & curry leaves	

Seafood Main Course

37	GOA FISH CURRY	£8.95
	Delicious yellow curry of boneless swordfish fillet in a coconut, coriander & Goan chilli paste, with crunchy okra garnish	
38	TIGER PRAWN BALCHO (<i>Go</i>)	£11.95
	Large tiger prawns cooked in a delicious hot, sweet & sour massala sauce, with fresh coriander – a classic Goan dish	
39	KONKANI FISH STEW	£8.95
	A hot and sour salmon fish stew with tamarind & black peppercorn	

Tandoori Main Course

40	CHICKEN AND MEAT PLATTER	£11.95
	Haryali tikka, chicken tikka zafrani, shammi kebab, gilaafi seekh kebab, lamb boti kebab	
41	MIX PLATTER	£12.95
	Haryali tikka, lamb boti kebab, fish cake, gilaafi sheek kebab, shammi kebab	
42	SEAFOOD PLATTER	£14.95
	Tandoori salmon, tandoori king prawns, fish cake, monkfish tikka	
43	ZAFRANI TIKKA	£9.25
	Chicken breast in a rich marinade of greek yoghurt & saffron	