



# MENU

[www.lastmonsoon.co.uk](http://www.lastmonsoon.co.uk)

## *Our history & the 'future' of the Last Monsoon*

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Our impressive menu combines tasty and exotic dishes from Bangladesh, India & Nepal. We offer a unique fusion of eastern cuisine from across the Asian sub-continent. Our Cuisine is prepared with the finest ingredients and brought to life by our special Chef's.

Management of the Last Monsoon Restaurant have combined a new cooking technique with health and nutrition in mind, maintaining the original recipe along with the correct ways to processing & handling of ingredients to ensure your food is always delicious, nutritious and tasty.

In our menu most of the dishes are completely new that were collected from the mogul's (emperor family and rural dishes of Bangladesh. Having the recipe and tradition we have implemented the cooking science especially focussing on the proper hygiene, ways of cooking, preservation methods & cooking techniques.

We have introduced new sections entitled 'Sea Food', 'Exclusive Vegetarian', & 'Easy on the Spice'. In the sections of 'Chefs Recommendations' you will find a variety of our best recommended dishes by the Chef. You will not find this variety in any other Restaurants.

### *Our Goal*

To provide the highest standard of hygiene, healthy nutritious food with the best customer care. We are dedicated to offer you the best hospitality & service.

# Appetisers

<b>Spicy or Plain Poppadom</b>	£0.60
<b>Classic Chutney Tray</b>	£1.95

(mango, spiced onions, chilli, mint and pickle)

## Starters

All starters are served with salad

### Vegetarian

<b>Paneer Pakora</b>	£3.95
<i>Nuggets of paneer pakora rolled in batter and deep fried.</i>	
<b>Onion Bhaji</b>	£2.95
<i>All time favourite. Lightly spiced deep fried onion fritter.</i>	
<b>Aloo Chaat Puri</b>	£3.20
<i>Small cubes of potatoes, mixed with finely chopped onions &amp; special herbs &amp; spices.</i>	
<b>Vegetable Samosa</b>	£2.50
<i>Traditional favourite. Triangular deep fried crispy pastry stuffed with seasonal vegetables.</i>	
<b>Paneer Tikka (Indian Grilled Cheese)</b>	£3.95
<i>Nuggets of paneer, lightly spiced cooked together with onions &amp; green peppers.</i>	
<b>Chana Puri</b>	£2.95
<i>A generous serving of curried chick peas in a lightly spiced sauce. Served on puri bread.</i>	
<b>Vegetable Platter</b>	£4.95
<i>Onion bhaji, vegetable samosa, garlic mushroom dipper, paneer tikka.</i>	
<b>Garlic Mushroom Puri</b>	£3.60
<i>A generous serving of curried mushrooms in lightly spiced sauce. Served on a puri bread.</i>	
<b>Mi-Moza (Stuffed Pepper)</b>	£3.60
<i>Stuffed pepper with spicy mixed vegetable and rice.</i>	

### Non Vegetarian

<b>Meat Samosa</b>	£2.95
<i>Triangular deep fried crispy pastry stuffed with minced meat.</i>	
<b>Chicken Tikka</b>	£3.75
<i>Succulent pieces of chicken breast marinated in tandoori spices, cooked in a clay oven.</i>	
<b>Lamb Tikka</b>	£3.95
<i>Tender pieces of lamb marinated in tandoori spices, cooked in a clay oven.</i>	
<b>Lamb Chops</b>	£4.95
<i>Tender pieces of lamb chops marinated in special tandoori spices cooked in a clay oven.</i>	
<b>Sheek Kebab</b>	£2.95
<i>Spiced minced meat, skewered &amp; cooked in a clay oven.</i>	
<b>Shami Kebab</b>	£3.60
<i>Spiced round patties of minced lamb, cooked on thawa.</i>	
<b>Tandoori Chicken</b>	£3.20
<i>A chicken breast or leg on the bone marinated in tandoori spices cooked in a clay oven.</i>	
<b>Garlic Chicken</b>	£3.20
<i>Tender pieces of chicken breast marinated in garlic sauce, garnished with coriander.</i>	
<b>Chicken Chat</b>	£3.75
<i>Succulent pieces of chicken mixed with finely chopped onions and served on a puri bread.</i>	
<b>Chicken Pakora</b>	£3.75
<i>Succulent pieces of chicken dipped in a lightly spiced gram flour batter and deep fried.</i>	
<b>Special Tandoori Platter</b>	£5.95
<i>Lamb chops, sheek kebab, chicken tikka, lamb tikka and garlic chicken.</i>	
<b>Mixed Starter</b>	£4.95
<i>Onion Bhaji, chicken tikka sheek kebab and samosa.</i>	
<b>Haleem (Spicy)</b>	£2.95
<i>Traditional soup with lamb and lentils. Garnished with lime and coriander.</i>	
<b>Chicken Pepper</b>	£3.60
<i>Spicy chicken pieces stuffed in pepper.</i>	

### Seafood

<b>Prawn Cocktail</b>	£3.60
<i>Juicy prawns with a tangy seafood sauce, served on a bed of lettuce.</i>	
<b>Prawn Batura</b>	£3.95
<i>A generous serving of curried prawns in a lightly spiced sauce served on a puri bread.</i>	
<b>Machley Biraan</b>	£3.60
<i>Spicy Indian fillet fish with onions and light spices.</i>	
<b>Machley Tikka</b>	£3.60
<i>Chunks of indian fish, marinated overnight in a special sauce cooked in the clay oven.</i>	
<b>Fish Pakora</b>	£3.60
<i>Chunks of fish coated with lightly spiced batter and deep fried.</i>	
<b>Tandoori King Prawns</b>	£6.20
<i>King Prawns marinated in tandoori spices, cooked in a clay oven.</i>	
<b>Seafood Platter</b>	£6.95
<i>Prawn batura, machley tikka, fish pakora &amp; tandoori king prawns.</i>	
<b>Kakra Chat</b>	£4.30
<i>Crab meat, lightly spiced served on a puri bread.</i>	



# Sizzlers From The Tandoor

These dishes are cooked to perfection in a barrel shaped clay oven generating a temperature far hotter than any conventional method. This unique process seals in the goodness & the smouldering charcoal gives it a wonderful smoky flavour. Served with your own choice of sauce.

<b>Chicken Tikka</b>	<b>£8.95</b>	<b>Lamb Tikka</b>	<b>£9.95</b>
<b>Tandoori Chicken (on the bone)</b>	<b>£7.95</b>	<b>Lamb Chops</b>	<b>£8.95</b>
<b>Chicken or Lamb Shashlick</b>	<b>£9.95</b>	<b>Garlic Chicken</b>	<b>£7.95</b>
<b>Mixed Grill</b>	<b>£11.95</b>	<b>King Prawn Tandoori</b>	<b>£14.95</b>
<b>1/4 tandoori chicken, chicken tikka, lamb tikka, sheek kebab, lamb chops.</b>		<b>Tawa Shashlick</b>	<b>£9.95</b>
		<i>Chicken or lamb roasted with tomatoes, mix peppers, cooked in tawa with mixed spices and massala sauce.</i>	

## Fusion Specialities

Below you will find short selection from our new range of fusion dishes. Combining new food trends from across the Eastern Bangladesh to create a unique dining experience.

<b>South Indian Garlic</b> 🍋	<b>£7.95</b>
<i>Chicken or lamb tikka cooked with a combination of fresh garlic flakes, plum tomatoes and spices.</i>	
<b>Chicken Anarkali</b> 🍳	<b>£8.95</b>
<i>Tender diced chicken with minced lamb. Lightly spiced, wrapped in a Bangladesh-style omelette.</i>	
<b>Chicken or Lamb Nepali</b> 🍋🍋🍋	<b>£8.95</b>
<i>A fairly hot dish from Nepal - not for beginners. Prepared with garlic, tomatoes, lemon, fresh naga chillies &amp; mixture of hot spices.</i>	
<b>Bengal Sil-Sila</b> 🍳	<b>£8.95</b>
<i>Chicken tikka or lamb tikka, medium strength cooked with spices, garlic, ginger, cumin seeds and sweet pumpkin.</i>	
<b>Chicken or Lamb Handi</b> 🍳	<b>£7.95</b>
<i>A traditional spicy dish, flavoured with methi leaves &amp; cooked in exotic herbs &amp; spices with onions, fresh garlic and ginger &amp; then simmered in a tomato yoghurt based sauce.</i>	
<b>Sylheti Chicken Chilli</b> 🍋🍋🍋	<b>£8.95</b>
<i>Off the bone pieces of chicken breast, cooked with green peppers, onions, tomatoes, fresh green chillies and flavoured with ginger and garlic.</i>	
<b>Garlic Chicken Chilli Massala</b> 🍋	<b>£7.95</b>
<i>Cubes or chicken marinated in a garlic sauce, cooked in the clay oven, then mixed with fresh green chillies, ginger, garlic and tomatoes, with our special mix of freshly ground spices. Extra fresh chillies &amp; garlic are added to give a sharp, spicy memorable taste.</i>	
<b>Murgh Massalam</b> 🍳	<b>£8.95</b>
<i>Chicken cubes, cooked together with spiced minced meat in a medium spiced balti sauce, fresh tomatoes, egg and coriander leaves.</i>	
<b>Balti Exotica Thawa</b> 🍳	<b>£11.95</b>
<i>A combination of tandoori chicken tikka, lamb tikka and king prawn cooked in a medium balti spice authentically prepared with fresh herbs and spices.</i>	
<b>Palak Makhani (mild)</b>	<b>£7.95</b>
<i>Chicken tikka and spinach cooked in tomato sauce with its flavour enhanced by butter and methi leaves. Creamy dish.</i>	
<b>Chicken Shahi Choosa Massala</b> 🌰 (mild)	<b>£8.95</b>
<i>Chicken and minced lamb with sliced and ground almonds, sultanas, coconut and a hint of mild spices.</i>	
<b>Balti Akbori Cham Cham</b> 🍳	<b>£7.95</b>
<i>Breast of chicken cooked in a medium balti sauce with fresh coriander.</i>	
<b>Katmandu Chicken</b> 🍋	<b>£7.95</b>
<i>Special chicken tikka cooked with whole spring onions, green chillies, cinnamon, coriander, lentils, fresh herbs and spices giving a spicy medium to hot taste.</i>	
<b>Afghani Chicken or Lamb</b> 🍋🍋🍋	<b>£8.95</b>
<i>A slightly hot dish consisting of onions, green peppers, red peppers &amp; garlic chilli sauce.</i>	

Key Guide



Nuts



Vegetarian

🍳 Medium

🍋 Medium to hot

🍋🍋 Hot

🍋🍋🍋 Very Hot

# Chefs Recommendations

Our head chef presents a selection of dishes specially cooked for your pleasure. These dishes promise a mouth-watering blend of traditional and contemporary ingredients and techniques.

<b>Gorkali Chicken</b> 🌶️🌶️🌶️	£8.95
<i>Tender chicken pieces cooked in an exotic mix of whole spices. A delightfully spiced Nepalese dish containing red &amp; green capsicums, whole dried red chillies, fresh tomatoes &amp; special chilli sauce.</i>	
<b>Machley Massala</b> 🌶️	£7.95
<i>Chunks of fish marinated overnight in special tandoori spices cooked in a clay oven then transferred into a wok containing special chilli sauce. A Bengladeshi dish.</i>	
<b>Special Biryani</b> 🌶️🌶️🌶️🌶️	£9.95
<i>Combination of chicken, lamb, king prawns, stir fried with peas, onions, cashew nuts, pistachios, almonds &amp; raisins, together with basmati rice and served with a special sauce. A refreshing aromatic dish.</i>	
<b>Murghi Jaflong</b> 🌶️🌶️🌶️	£8.95
<i>East Bengali dish cooked with chicken, fresh green chillies &amp; garlic, garnished with coriander &amp; lime.</i>	
<b>Saagwala</b> 🌶️	£7.95
<i>Chicken or lamb prepared with spinach, garlic, ginger &amp; tomato in a medium spice sauce.</i>	
<b>Rosti Beef</b> 🌶️🌶️🌶️	£8.95
<i>Pot roasted beef seasoned with spring onion and cooked with capsicum, onion &amp; Bengal garam massala.</i>	
<b>Beef Steak Massala</b> 🌶️	£9.95
<i>Chef's secret recipe cooked medium strength or hot.</i>	
<b>Vegetable Lachedaar</b> 🌱	£7.95
<i>Assorted fresh vegetables cooked together with paneer and selected herbs and spices. This dish is highly recommended for the devout vegetarian.</i>	

All above also available with King Prawns at £2.00 extra

## Signature Dishes

<b>Shahi Nawabi Murgh or Lamb</b>	£11.95
<i>Chicken Tikka or lamb tikka cooked with tomatoes, medium spices, rather dry but very juicy.</i>	
<b>Sylheti Ruposhi</b>	£14.95
<i>King Prawns cooked in shell with hot blend of spices, served on a cooked bed of cabbage.</i>	
<b>Sindi Raan</b>	£11.95
<i>Lamb shank, cooked with exotic mix of spices, garden mint, garnished with fresh dhaniya, sliced chillies and lemon. Lamb shank is slowly braised until the meat is softened to enable to melt in the mouth perfectly.</i>	
<b>Shahi Chingri</b>	£14.95
<i>Tails-on king prawns stir fried with exotic Bengal spices, onions, peppers, spring onions &amp; green chillies. A satisfying dish.</i>	
<b>Bangla Exotic Fish</b>	£9.95
<i>Fish cooked with herbs &amp; spices, coriander and a splash of sambuca to give a nice sweet taste.</i>	
<b>Seafood Special</b>	£12.95
<i>King prawns, prawn and Indian fish fillet in a rich blend of spices.</i>	
<b>Monsoon Special</b>	£12.95
<i>Breast of tikka filled with minced lamb cooked in a special sauce, with a selection of herbs, spices and tomatoes.</i>	

Key Guide



Nuts



Vegetarian

🌶️ Medium

🌶️🌶️ Medium to hot

🌶️🌶️🌶️ Hot

🌶️🌶️🌶️🌶️ Very Hot

# Easy On The Spice

We have carefully selected a mild range of traditional favourites.  
All our dishes are fused with flavours and aromas but gentle on the spices.

<b>Chicken or Lamb Korma</b> 	<b>£7.50</b>
<i>Korma dish is prepared with mild spices cooked in a cream mixture with coconut giving it a distinctive flavour.</i>	
<b>Chicken or Lamb Dhansak</b>	<b>£7.50</b>
<i>Prepared with oriental spices, giving a sweet &amp; sour tangy sauce cooked with garlic, pineapple &amp; lentils.</i>	
<b>Chicken or Lamb Tikka Passanda</b> 	<b>£7.95</b>
<i>Chicken or lamb tikka cooked with mild spices with mango, yoghurt &amp; fresh ground almond powder to a rich creamy sauce.</i>	
<b>Chicken or Lamb Tikka Massala</b> 	<b>£7.95</b>
<i>Diced pieces of chicken or lamb cooked in a unique, mild, creamy tandoori sauce.</i>	
<b>Chicken or Lamb Tikka Makhani</b> 	<b>£8.95</b>
<i>Succulent pieces of chicken or lamb cooked in mild tomato and jaggery sauce with butter.</i>	
<b>Badami Passanda</b> 	<b>£8.95</b>
<i>Chicken or lamb tikka cooked in a creamy almonds &amp; butter sauce together with roasted cashew nuts, almonds &amp; pistachios.</i>	
<b>Massala King Prawn</b> 	<b>£13.95</b>
<i>King prawns marinated in a special massala based sauce, cooked in the tandoor, then added to a rich mild creamy sauce.</i>	
<b>Malai Chicken</b> 	<b>£8.95</b>
<i>Succulent pieces of boneless chicken marinated in a yoghurt base and mild spices, cooked in a creamy sauce with cashew nuts and garnished with cheese &amp; mango.</i>	



## Traditional Favourites

For all those true curry connoisseurs, you won't be disappointed with our traditional curry menu which serves all the classics, but with a distinctive flavour.  
First choose your filling - Then choose the cooking style you prefer.

### Filling

<b>Chicken</b>	<b>£4.95</b>	<b>Paneer (Indian Cheese)</b> 	<b>£4.70</b>	<b>Chicken Tikka</b>	<b>£5.50</b>
<b>Lamb / Beef</b>	<b>£5.40</b>	<b>King Prawn</b>	<b>£7.95</b>	<b>Lamb Tikka</b>	<b>£5.70</b>
<b>Prawn / Indian Fish</b>	<b>£5.60</b>	<b>Special Mix</b>	<b>£6.20</b>	<b>Mixed Vegetables</b>	<b>£4.50</b>
<i>(Chicken/Lamb/Prawns)</i>					

### Cooking Style

<b>Biryani</b> 	<b>£2.95</b>
<i>A complete dish, ie. chicken or lamb cooked with rice and served with a vegetable curry sauce &amp; garnished with an omelette.</i>	
<b>Bhuna</b> 	<b>£1.95</b>
<i>A combination of a special blend of spices, onions &amp; tomatoes fried together to provide a dish of medium strength &amp; rather dry consistency.</i>	
<b>Karahi</b> 	<b>£2.95</b>
<i>Prepared in an Indian wok style pan utensil with fresh garlic, ginger &amp; tomatoes in a spicy &amp; aromatic sauce.</i>	
<b>Dopiaza</b> 	<b>£2.50</b>
<i>A delicious dish prepared with an abundance of fried onions, green peppers, tomatoes &amp; seasoned with ginger, coriander &amp; spices.</i>	
<b>Madras</b> 	<b>£1.95</b>
<i>A very famous dish with greater proportion of spices which lend to a fairly hot taste to its richness.</i>	
<b>Vindaloo</b> 	<b>£2.00</b>
<i>Hotter than madras.</i>	
<b>Rogon Josh</b> 	<b>£2.50</b>
<i>A delicately spiced sauce, cooked with sweet pimentos, capsicums and tomatoes. An original authentic Indian dish with a great aroma. A very satisfying dish.</i>	
<b>Pathia</b> 	<b>£2.50</b>
<i>Cooked with oriental herbs &amp; spices to achieve hot, sweet &amp; sour flavour. A hot dish with a distinctive aroma.</i>	
<b>Jalfrezi</b> 	<b>£2.95</b>
<i>Sauteed dish peaked with onions, garlic, green peppers and fresh green chillies.</i>	
<b>Samber</b> 	<b>£2.50</b>
<i>Specially cooked with lentils, oriental herbs and spices to achieve a hot, sweet and sour flavour.</i>	
<b>Kolapuree</b> 	<b>£2.95</b>
<i>Long strips of onions, peppers &amp; fresh chillies and hot spices.</i>	
<b>Balti</b> 	<b>£2.95</b>
<i>Prepared in an Indian wok with garlic, ginger and a special balti sauce.</i>	

**Key Guide**

 Nuts

 Vegetarian

 Medium

 Medium to hot

 Hot

 Very Hot

# Thali

The 'Thali' is the dish enjoyed all over Bangladesh and India. It is served in a traditional stainless steel dish with several little pots containing a variety of flavours. No Thali is the same because it is prepared each day differently by the chef to retain an element of surprise.

**Thali** £11.95  
An assortment of flavours consisting of starters, main dishes, side dishes, rice and bread. A complete meat experience.

**Vegetarian Thali** £9.95  
A lovely assortment of flavours to enjoy. A vegan delight.

## A Taste Of Europe

These dishes are cooked to perfection by our fully competent chefs who appreciate that not everyone wants spicy food all the time. Served with chips & salad.

**Chicken Steak** £7.95  
Luxury boneless breast chicken fillet - grilled.

**Sirloin Steak** £10.95  
Cooked with fried onions and mushrooms.

**Fried Scampi** £7.95

**Omelettes** £6.95  
Chicken, Prawn or Mushroom.

## Vegetarian Side Dishes

These dishes are a great accompaniment to our main courses.  
But if you prefer for an extra cost of £2.95 they can be served as main course.

**Tarka Dall** Lentils cooked with butter & garlic. £3.60

**Palak Paneer** Spinach & paneer. £3.95

**Bombay Aloo** Spicy potatoes. £3.60

**Saag Bhaji** Spinach. £3.95

**Mushroom Bhaji** Spiced mushrooms. £3.95

**Aloo Gobi** Potatoes & cauliflower. £3.60

**Gobi Bhaji** Spiced cauliflower. £3.60

**Mixed Vegetable Bhaji** Mixture of spicy vegetables. £3.95

**Bhindi Bhaji** Okra. £3.60

**Chana Bhaji** Chick peas. £3.60

**Brinjal Bhaji** Aubergine. £4.20

**Saag Aloo** Spinach & potato. £3.95

**Tinda Bhaji** Indian pumpkin. £3.95

**Alloo Methi** Potatoes & fenugreek. £3.60

## Perfect Additions

**Steamed Rice** £2.20      **Naan** £1.95

**Pilau Rice** £2.50      **Garlic Naan** £2.60

**Mushroom Pilau** £3.20      **Peshwari Naan** £2.95

**Onion Rice** £2.95      **Keema Naan** £2.95

**Egg Rice** £3.20      **Chilli Coriander Naan** £2.60

**Keema Rice** £3.20      **Paratha** £1.95

**Vegetable Rice** £3.20      **Stuffed Paratha** £2.40

**Mishti Rice** Sweet & nuts £3.20      **Chapatti** £0.95

**Special Rice** Egg & peas £3.60      **Roti** £1.20

**Chips** £2.20      **Green Salad** £1.50

**Raitha** £1.20      **Asian Salad** £1.95