

Halimah

Contemporary Indian & Bangladeshi Restaurant

*If there is any dish you may like which is not listed on the Menu, kindly enquire and if possible, we will be happy to prepare it for you. If you have any food allergies please let a member of staff know. Some dishes may contain traces of nuts.
To our knowledge we don't use any G.M. foods.*

Welcome...

TO HALIMAH INDIAN & BANGLADESHI RESTAURANT
MUSSELBURGH'S MOST PREMIUM INDIAN CUISINE

With a service to mirror the quality of our food, we invite you to relax, unwind and enjoy a dining experience that promises traditional Indian and Bangladeshi cuisine with a modern twist! Our experienced chefs are always keen to prepare your food with the highest quality, whilst our service staff are pleased to assist you in your dining experience.

An introduction to Indian cuisine - with a fusion of exotic ingredients and rich spices, Indian cuisine is as colourful and diverse as her people. The secret to excellent Indian cooking lies in the careful use of aromatic spices, resulting in dishes that tantalise even the most discriminating palette! Curries can also be beneficial for you; they carry unique medicinal properties, not just flavour. Examples include turmeric, cloves and cardamom are antiseptic and powerful anti-oxidants, whereas others like ginger are carminative, beneficial for digestion.

Fresh food takes time to prepare - all dishes are prepared to order using the freshest ingredients and finest spices, so you may find it takes slightly longer, but we know you will not be disappointed. In the meantime, we recommend you enjoy an appetizer from our extensive range. Please note that although we cannot offer our full range of speciality dishes in our take-away menu, we take great care to ensure all dishes are of the same quality, whether dining in or out. Therefore, please allow reasonable time for your take-away orders to be prepared.

Thank you for choosing to dine at the The Halimah Indian and Bangladeshi Restaurant where we are eager to ensure your service is to the highest quality from the moment you walk in.

Please ask our service staff to present you with our guest book to sign. We value your comments and welcome any suggestions you wish to make.

Thank you and enjoy.

Halimah

Western Dishes

Scampi & Chips.....	£8.95
Omelette & Chips.....	£8.95
Chicken Nuggets & Chips.....	£8.95
Steak & Chips.....	£11.95
Fish & Chips.....	£11.95

Rice Dishes

Boiled Rice.....	£3.15
Pilau Rice.....	£3.25
Special Fried Rice <i>egg and peas</i>	£3.75
Egg Fried Rice.....	£3.75
Mushroom Rice.....	£3.75
Chana Rice.....	£3.75
Vegetable Rice.....	£3.75
Piazza Rice.....	£3.75

Indian Breads

Nan.....	£2.75
Cheese Nan.....	£2.95
Peshwari Nan <i>ground almonds, coconut and raisins</i>	£2.95
Garlic Nan.....	£2.95
Vegetable Nan <i>stuffed with spicy vegetable</i>	£2.95
Keema Nan <i>mildly spiced mincemeat</i>	£2.95
Paratha.....	£2.95
Vegetable Paratha <i>stuffed with vegetables</i>	£2.95
Egg Paratha.....	£2.95
Tandoori Paratha.....	£2.95
Chapati.....	£1.50
Puri.....	£1.50

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Indian Breads

Rice Dishes

Western Dishes

Sabzi Dishes

Biryani

Curry Specialities

Curry Specialities

- CURRY**
Medium hot.
- MADRAS**
Fairly hot.
- VINDALOO**
Very hot.
- BHUNA**
Cooked with onions and tomatoes in a thick sauce. Medium hot.
- KORMA**
Curry cooked with coconut and creamy sauce. Very mild.
- KASHMIR**
Cooked with banana and lychees. Mild.
- MALAYA**
Cooked with pineapple. Mild.

- SAG**
Cooked with spinach and onion. Medium hot.
- DUPIAZA**
Cooked with deep fried onions. Medium hot.
- DANSAK**
Cooked with lentils, sweet and sour. Fairly hot.
- PATHIA**
Cooked in a sweet and sour thick sauce. Medium hot.
- ROGAN JOSH**
Cooked with onions and tomatoes. Medium hot.
- METHI GOSHT**
Lamb cooked with fenugreek. Medium hot.
- CEYLON**
A very sharp curry prepared with coconut and lemon. Fairly hot.

AVAILABLE WITH:

- | | | | |
|------------------------------------|--------|---------------------------------------|--------|
| Murgh <i>(Chicken)</i> | £7.95 | Khashi <i>(Lamb)</i> | £7.95 |
| Sabzi <i>(Vegetable)</i> | £6.75 | Isa <i>(Prawn)</i> | £9.95 |
| Fish | £11.50 | Murgh Tikka | £8.95 |
| Kashi Kebab | £8.95 | Boroisa <i>(King prawn)</i> | £12.50 |

Biryani's

ALL BIRYANI DISHES ARE COOKED WITH BASMATI RICE AND SERVED WITH MEDIUM SPICED VEGETABLE CURRY SIDE DISH. (ADDITIONAL MUSHROOM £1.50 EXTRA)

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|------------------------------------|--------|
| Vegetable Biryani | £8.95 |
| Chicken or Lamb Biryani | £9.95 |
| Chicken Tikka Biryani | £11.95 |
| Lamb Tikka Biryani | £11.95 |
| Tandoori Chicken Biryani | £12.95 |
| Boroisa Biryani | £14.95 |

Sabzi Dishes

- SIDE DISH** £3.50
- MAIN DISH** £6.75

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|---|--|
| Sabzi Bhaji <i>medium spiced. dry, vegetable</i> | Bombay Aloo <i>spicy potato</i> |
| Aloo Gobi <i>cauliflower & potato</i> | Sag Bhaji <i>spinach</i> |
| Muttar Panir <i>peas with home-made cheese</i> | Cauliflower Bhaji |
| Chana Masala <i>chick peas in thick sauce</i> | Bringal Bhaji <i>aubergine</i> |
| Mushroom Bhaji | Tarka Dall <i>lentils cooked with garlic</i> |
| Dall Shamba <i>lentils cooked with mixed vegetables & spinach</i> | Bindi Bhaji <i>okra</i> |
| Sag Panir <i>spinach with home-made cheese</i> | Sag Aloo <i>spinach & potato</i> |

Halimah

Appetisers

SERVED WITH GREEN SALAD AND SWEET & SOUR SAUCE

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|--|-------|
| Plain Popadom or Spiced Popadom | £0.75 |
| Pickles & Chutney <i>(per pot)</i> | £0.75 |
| Special Mixed Raita | £2.95 |
| Chips. | £2.00 |
| Aloo Chat | £3.25 |
| <i>Small pieces of potatoes cooked with a special chat masala, herbs and spices giving it a very unique taste.</i> | |
| Onion Bhaji | £2.95 |
| <i>Sliced onion, peppers, lentils mixed with fresh herbs and spices, deep fried.</i> | |
| Samosa Meat or Vegetable | £3.25 |
| <i>Crisp pastry stuffed with spicy minced meat or spicy vegetables.</i> | |
| Murgh Chat | £3.95 |
| <i>Diced pieces of chicken, cooked with chat masala and mango chutney. Sweet & Sour.</i> | |
| Murgh Pakora. | £3.95 |
| Murgh Tikka | £3.95 |
| <i>Pieces of chicken marinated in yoghurt with mild herbs and spices roasted in a clay oven.</i> | |
| Khashi Kebab | £3.95 |
| <i>Pieces of lamb marinated in yoghurt with mild herbs and spices roasted in a clay oven.</i> | |
| Chicken or Chana Puree | £3.95 |
| <i>Chicken or chick peas cooked with subtle sauce, with fresh coriander on home made bread.</i> | |
| Prawn Puree | £4.95 |
| <i>Prawns cooked with subtle sauce, with fresh coriander on home made bread.</i> | |
| Halimah Assorted Hors d'Oeuvres. | £4.95 |
| <i>Combination of chicken tikka, samosa, onion bhaji and sheek kebab.</i> | |
| Boroisa Butterfly | £4.75 |
| <i>Slightly spicy king prawn covered with breadcrumbs.</i> | |
| Tandoori Boroisa | £5.95 |
| <i>King prawns off the shell, marinated in a mild spiced yoghurt and cooked in the clay oven.</i> | |
| Boroisa Puree | £5.95 |
| <i>King prawns in a subtle sauce, enhanced by fresh coriander served on home-made bread.</i> | |
| South Indian Dall Soup | £3.25 |
| <i>A refreshing warm soup with varieties of lentils and chana.</i> | |
| Mulligatawny Soup | £3.25 |
| <i>The classic favourite Indian curry soup.</i> | |
| Shola Lamb Chop | £4.95 |
| <i>Tender pieces of lamb chops marinated in mild yoghurt with garlic, ginger and combination of fresh spices. Highly recommended for who loves taste of tender lamb.</i> | |
| Chicken / Lamb Shashlik | £4.95 |
| <i>Chicken or lamb cooked on skewer with capsicum, onion and tomatoes, served in a spicy tomato base tangy tamarind sauce.</i> | |
| Salmon Tikka | £4.95 |
| <i>A prime cut of filled Scottish Salmon, marinated with fennel, ginger, lime juice, ajwani and hint of mustard.</i> | |
| Panir Tikka | £4.95 |
| <i>Home made Indian cheese marinated with ginger and fresh Indian spices, tandoori grilled.</i> | |
| Stuffed Pepper | £3.95 |
| <i>A whole baby sweet bell pepper tandoori grilled with either spring chicken, spicy vegetable or spicy tender lamb. Please make your selection on order.</i> | |

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Indian Breads

Rice Dishes

Western Dishes

Sabzi Dishes

Biryani's

Curry Specialities

Halimah Exclusives

Akbary Chicken (or Lamb)	£10.95
<i>Diced pieces of chicken (or lamb) cooked in the clay oven, then cooked in the chef's special cocktail sauce. Mild to medium.</i>	
Kingfisher Chicken (or Lamb)	£10.95
<i>Steamed chicken (or lamb) off the bone, cooked in a delicately home made sauce. Mild to medium.</i>	
Apollo Gosht (or Chicken)	£10.95
<i>Tender lamb (or chicken) cooked in Halimah special recipe, fairly dry. Medium hot.</i>	
Murgh (or Lamb) Salsa	£10.95
<i>Indian and Mexican good food 'know how' combine in this unique dish for the adventurous Indian diner. Slightly hot.</i>	
King Prawn Delight	£14.50
<i>Succulent king prawns, slightly fried with butter, then cooked in a very mild creamy sauce. Mild.</i>	
Ada (Ginger) Chicken / Lamb	£10.95
<i>Spicy chicken/lamb dish cooked with fresh green chillies, chopped garlic, green paper, coriander and tomatoes. Fairly hot</i>	
Sicilian Tawali	£10.95
<i>Dices of chicken/ lamb cooked in blend of herbs, an spices glazed with mozzarella.</i>	
Duck Banarashi (Pasada, Bhuna, Massalam flavour)	£12.95
<i>Tender duck cooked in different flavour of sauce with combination of Indian spices; please mention your choice while ordering to our service staff.</i>	
Goshto Bora (Pasada, Bhuna, Massalam flavour)	£12.95
<i>Spicy mince ball covered in egg yolk, fired in vegetable oil and prepared in a sauce of your choice different and delicious.</i>	
Kata Aloo Goshto	£10.95
<i>An authentic well flavoured dish. Lamb cooked in fresh coriander tomatoes, herbs and with dices of potatoes. Completed with ground garam massala. Medium hot.</i>	
Indian Chilli Con Carne	£10.95
<i>Meat and kidney beans cooked in herbs, exotic Indian spices and hot red dry chillies.</i>	
North Indian Spaghetti	£8.95
<i>Boiled Spaghetti cooked in Indian home made herbs and spices mixed medium hot sauce.</i>	
Bangladeshi Pasta	£8.95
<i>Boiled pastas cooked in authentic Bangladeshi home made medium hot sauce with mixed of your choice of vegetables, prawn, egg, meat or chicken.</i>	
Sylhety Noodles	£8.95
<i>Sylhet is the land of Tea. North east part of Bangladesh, people of this place always adore them and their guest with different flavoured of food. Kind, loving and hospitable people live there. Boiled noodles cooked in their authentic home made medium hot sauce with the mixed of your choice of vegetables, prawn, egg, meat, or chicken. If you are keen to experience tradition please try it.</i>	

Tandoori Specialities

THESE DISHES ARE COOKED ON SKEWERS OVER CHARCOAL IN A CLAY OVEN CALLED THE 'TANDOORI', THE MEAT AND PRAWNS HAVING BEEN PREVIOUSLY MARINATED IN OUR OWN SPECIAL MIXTURES AND GARNISHED WITH GREEN SALAD.

Murgh Tikka	£7.95
<i>Diced breast of chicken marinated in yoghurt with our chef's special recipe, roasted on skewers in a tandoori oven.</i>	
Khashi Kebab	£7.95
<i>Pieces of lamb marinated with a very mild blend of yoghurt and spices, roasted in the clay oven.</i>	
Tandoori Murgh	£8.95
<i>Tender chicken on the bone marinated with mild herbs and spices, barbecued over the clay oven.</i>	
Sheek Kebab	£8.95
<i>Minced meat, mixed with onion and fresh green herbs, cooked on skewers in the tandoori oven.</i>	
Chicken Shashlik	£9.50
<i>Diced marinated chicken, barbecued in the clay oven with green peppers, onions and tomatoes.</i>	
Halimah Mix Grill	£12.95
<i>A combination of chicken tikka, lamb tikka, tandoori chicken, sheek kebab and a nan bread.</i>	
Tandoori Boroisa	£12.95
<i>Succulent king prawn marinated in yoghurt and mild spices, cooked on skewers in the traditional clay oven.</i>	

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Chef's Specialities

ALSO AVAILABLE AS VEGETARIAN OR FISH DISHES

Murgh (or Khashi) Tikka Masala	£9.25
<i>Marinated diced pieces of chicken, roasted on skewers in the clay oven, cooked with ground almonds and specially made masala sauce, very mild.</i>	
Butter Murgh (or Khashi)	£9.25
<i>Barbecued diced chicken (or lamb), cooked with butter and cream and served with authentic mild sauce.</i>	
Murgh (or Khashi) Jalfrezi	£9.25
<i>Chicken (or lamb) cooked with fresh chopped green chillies, green peppers, chopped onion and fresh coriander, garnished with a touch of ginger. Fairly hot and spicy.</i>	
Green Herb Murgh (or Khashi)	£9.25
<i>A medium spiced dish with methi leaves, coriander, spring onion and tomatoes.</i>	
Murgh (or Khashi) Garlic	£9.25
<i>A spicy hot chicken (or lamb) dish cooked with fresh green chillies, chopped garlic, tomatoes, coriander and chopped green pepper.</i>	
Khashi (or Murgh) Pasanda	£9.25
<i>A dish originated in North India, cooked with lamb (or chicken), marinated in spectacular mild creamy sauce.</i>	
Korai Murgh (or Khashi)	£9.25
<i>Chicken (or lamb) cooked with garlic, green peppers and onions in a fairly hot sauce.</i>	
Red Fort Special Murgh (or Khashi)	£9.25
<i>Diced chicken cooked (or lamb) with mild ground herbs, yoghurt sauce, garnished with almonds and fresh tomatoes. Exceptionally smooth and very mild.</i>	
Katmandu Murgh (or Khashi)	£9.25
<i>Chicken (or lamb) tikka with whole spring onions, cinnamon, coriander, lentils, fresh herbs and spices, giving it a spicy taste.</i>	
Exotica Chicken (or Khashi)	£9.25
<i>Chicken or lamb cooked in the clay oven, fried in a mild sweet & sour sauce.</i>	
Murgh (or Khashi) Jaipuri	£9.75
<i>Chicken (or lamb) cooked with sliced onions, diced green peppers, mushrooms and fresh tomato paste. Medium hot.</i>	
Murgh (or Khashi) Balti	£9.75
<i>Chicken (or lamb) cooked with garlic, diced green peppers, onions in special Balti paste. Medium hot.</i>	
Murgh (or Khashi) Chilli Masala	£9.75
<i>Diced pieces of chicken cooked in the clay oven then pan cooked with fresh green chillies, herbs and spices with a touch of sweet & sour flavour.</i>	
Murgh Rezela	£9.75
<i>Chopped chicken, grated onion, garlic, ginger and exotic spices cooked with whole green chillies, a touch of fresh yoghurt and a few drops of rose water. Creamy and medium spicy.</i>	
Fish Korai	£12.50
<i>Trout cooked with garlic, green peppers and onions in a fairly hot sauce.</i>	
Tandoori Boroisa Masala	£13.50
<i>King prawns marinated and roasted in the clay oven then cooked with a delicate mild creamy sauce.</i>	

Seafood Selection

Bahari Fangash	£13.95
<i>An Indian sweet water fish called Fangash cooked in Indian spices with authentic Bangladeshi style medium hot. Bangladesh is called the land of river where "fangash" is one of the most favourite fish, this dish is highly recommended for those who really want to discover and experience Deshi style fish curry .</i>	
Trout Majader	£13.95
<i>Grilled trout in fresh green herb sauce and exotic Indian spices, medium hot.</i>	
Tandoori Salmon	£13.95
<i>A prime cut of filled Scottish Salmon, marinated with yoghurt, fennel, ginger, lime juice, ajwani and hint of mustard then barbecued in tandoori and served with salad. Medium hot.</i>	
Mussels in Garlic & Butter Sauce	£12.95
<i>Oceanic mussels flash-fried in garlic and butter sauce. A mouth watering seawater delicacy.</i>	
Mussels in Tomato Sauce	£12.95
<i>Mussels flash-fried in tomato sauce with exotic spice. A mouth watering sea food dish.</i>	

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Seafood Selection

Chef's Specialities

Tandoori Specialities

Exclusives