

Accompaniments

Boiled Rice (V)	£2.50
Pilau Rice (V)	£3.00
Mushroom Rice	£3.50
Cucumber Raita (V) Indian spiced yoghurt with cucumber	£2.00
Butter Naan	£2.00
Garlic Naan	£2.50
Chilli Naan (V)	£2.50
Keema Naan - Stuffed with minced lamb	£3.00
Peshwari Naan (V) (D)	£3.00
Tandoori Roti (V)	£2.00
Poppadums - Served with mango chutney, mint sauce and onion chutney	£2.50

Dessert

MÖVENPICK®
THE ART OF SWISS ICE CREAM

Warm Gulab Jamun served with Movenpick vanilla ice cream (D) Reduced milk dumpling in a sugary syrup	£5.50
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 Ramada Birmingham Sutton Coldfield

 @RamadaSuttCold

 ramadabhamsutton

www.ramadasuttonhotel.co.uk

Penns Lane, Walmley, Sutton Coldfield, B76 1LH

All prices are in pound sterling GBP and include VAT at the current rate.

All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other ingredients are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.
Full allergen information is available on request.

Menu

Authentic Indian Cuisine



 **RAMADA**[®]
Birmingham, Sutton Coldfield

We want you to enjoy your food, your way

If you fancy something that isn't on the menu just let us know - if we can get it for you we will!

All of our dishes are freshly prepared to order. Some of our dishes may contain nuts, dairy products and/or food colouring. Before ordering, speak to our team if you have a food allergy, intolerance or specific dietary requirements.

Symbols: (V) - Vegetarian Allergens: (D) - Dairy (N) - Nuts (G) - Gluten

Starters

Lamb Chops (D) Lamb Chops marinated in garlic, ginger paste with the flavour of saffron cooked in the tandoor	£9.95
Seekh Kebab The traditional skewer of finely minced lamb delicately flavoured with ginger, garlic, green chilli and fresh coriander creating an extraordinary blend of aromas	£8.95
Indi Wrap (G,D) Chicken tikka or seekh kebab wrapped in naan bread with salad and chips	£9.95
Chicken 65 (G,D) Old time southern spiced crispy chicken pakora	£8.95
Tandoori Chicken Tikka (D) Succulent pieces of chicken in tangy masala, marinated with traditional spices and yogurt, finished in the tandoor	£8.95
Fish Amritsari (G) Crispy fried fish served with mint sauce	£8.95
Chilli Paneer (V) (G) Diced cottage cheese tossed with hot spices, served with mixed peppers	£6.95
Onion Bhaji (V) (G) The world famous Indian snack of crisp onions moulded into a sphere mesh then deep fried in a coating of gram flour until golden brown	£5.50
Vegetable Samosa (V) (G) 3 pieces of deep-fried pastry filled with mashed potatoes and mixed vegetables	£5.50

Mains - Chicken

Chicken Tikka Masala (D, N) An exciting twist to the ever-popular chicken tikka, we present our own exclusive recipe of succulent chicken in a smooth masala sauce	£9.95
Butter Chicken (Mild) (D, N) A classic dish prepared with the finest pieces of chicken grilled in the tandoor then braised in a smooth buttery tomato gravy, flavoured with fenugreek	£9.95
Chicken Korma (D, N) Morsels of chicken breast slowly simmered in a mildly spiced, thick and creamy sauce	£9.95
Chicken Jalfrezi Morsels of chicken prepared in a spicy sauce of onions, peppers, fresh ginger, green chillies and coriander leaves	£9.95

Mains - Lamb

Lamb Rogan Josh The finest lamb chunks cooked on a slow fire with finely chopped onions, tomatoes, mace and star anise, enriched with whole spices and saffron. An example of traditional Kashmiri cooking	£10.95
Lamb Chop Masala (D) Tandoori lamb chops cooked in a clay oven and finished in a rich masala sauce	£10.95
Lamb Kadhai Tender lamb braised in spiced masala of garlic, ginger, onions, and tomato with a tempering of crushed coriander seeds and crisp red chillies	£10.95
Lamb Madras (Hot) Lamb cooked with curry leaves and mustard seeds in a south Indian curry sauce	£10.95

Mains - Seafoods

Fish Curry White fish cooked in spicy Indian sauce with herbs	£11.95
Prawn Curry Prawns slowly cooked in a mildly spiced, thick and creamy sauce	£12.95
Prawn Tandoori Masala (D, N) An exciting twist to the ever-popular tandoori prawn in a smooth masala sauce	£12.95

Mains - Vegetarian

Shahi Paneer (D, N, V) Cottage cheese cooked in tomato and butter sauce	£7.95
Subji Kofta (V) Garden fresh vegetable dumplings cooked in mild spicy kadhai sauce	£7.95
Dal Makhni (D, V) A delicacy of lentils, soaked overnight on low heat along with ginger, garlic paste puree and finished with finely chopped coriander leaves and fresh cream	£7.95
Tarka Dal (V) Tarka Dal is a full-flavoured lentil dish tempered with a sprinkling of coriander leaves, garlic and cumin seeds	£7.95

Biryani

Flavoured basmati rice with saffron and aromatic spices	
Lamb Biryani	£11.95
Chicken Biryani	£10.95
Prawn Biryani (S, D)	£12.95
Vegetable Biryani (V)	£8.95