



# Appayon

## Finest Indian Cuisine

*Experience Fine Indian Cuisine in Poynton. Traditional foods and cordial service have made Appayon an exceptional restaurant where you can be introduced to the culture and culinary arts of India.*

*The art of Indian cookery lies not in high spicing but in the subtle use of delicate spices to enhance the dormant flavours and subdue the undesirable ones.*

*Indian cooking is known for its spicy thought not necessarily hot cuisine, we use a greater range of herbs and spices than other cuisine in the world. Indian cuisine consists of many regional cuisines which date back thousands of years. The dishes of India are characterised by the extensive use of various Indian spices, herbs, vegetables and fruit. The spices used most frequently includes garlic, ginger, chillies, cloves and coriander. Curry would simply not be curry without these ingredients and the chef's expertise.*

*All spices used are natural. The real art lies in the blending of these fresh natural ingredients of the highest quality, cooked with skill and finesse. The cuisine at Appayon is brought to you with the best efforts of our team or professional chef's from various regions of India and Bangladesh.*

*Our menu consists of some traditional Eastern dishes, infused with Western influence, to create a new & exciting fusion of flavoures.*

*We select only the finest ingredients for our preparations and hope you will find satisfaction with our results.*

*Appayon is designed to make your experience an occasion, a place where memories are made.*



### Strength Guide

 MILD  MEDIUM  HOT  VERY HOT  VEGETARIAN  NUTS

Management sincerely hope that you enjoy your meal & service. If for any reason you are not satisfied, please let a member of staff know. Please note some of our dishes contain nuts, therefore cannot guarantee our dishes will be nut free. Please consult a member of staff for advice. The management reserve the right to refuse service or admission without reason.



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## SIGNATURE DISHES

- CHICKEN OR LAMB NOMUNA** 🍴 8.95  
*Chicken or lamb cooked with finely chopped spicy onions, ginger, garlic and other herbs and spices. Garnished with coriander.*
- CHICKEN OR LAMB PASTACIO KORMA** 🍴 8.95  
*Chicken or lamb cooked in Bengali style using light spices, onions, coconut powder, milk, yoghurt, garnished with crushed pistachio nuts and fried onions.*
- SHAHI CHICKEN** 🍴 8.95  
*Breast of chicken Fillet cooked with minced lamb and boiled egg then cooked in a special sauce prepared with cholesterol of free vegetable oil and selection of herbs and spices.*
- CHICKEN TIKKA CHOM CHOM** 🍴 8.95  
*Diced chicken tikka prepared with diced red peppers, onions, garlic, ginger, massala spices and herbs. Garnished with fresh coriander.*
- MURGH ZAL-FRY** 🍴 8.95  
*Fresh Fillet of chicken marinated with exotic spices then cooked in a hot spicy thick consistency sauce. Garnished with methi leaves and coriander.*
- PALAK MURGH MAKHANI** 🍴 8.95  
*Chicken tikka and fresh spinach cooked in extremely buttery tomato sauce Flavoured with fenugreek leaves.*
- BUTTER CHICKEN** 🍴 8.95  
*Tender strips of chicken tikka cooked in a creamy tomato sauce and ghee.*
- CHICKEN OR LAMB THAWA** 🍴 8.95  
*Chicken or lamb cooked in medium balti spices. Authentically prepared with fresh herbs and spices.*
- CHICKEN OR LAMB AFGHANI** 🍴 8.95  
*Chicken or lamb stir fried with fresh green chillies, ginger, garlic, onions, red & green peppers gives this dish a colourful appearance.*
- CHICKEN OR LAMB NEPALESE** 🍴 8.95  
*Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce. A highly recommended dish.*
- GARLIC ZAFRANI CHICKEN** 🍴 8.95  
*Preparation of special garlic sauce, fresh ginger, green chillies, tomatoes, decorated with green peppers, red peppers and fresh coriander.*
- CHICKEN DHANYA** 🍴 8.95  
*Chicken tikka cooked in a thick sauce with spring onion, fresh coriander, cinnamon stick, bay leaves, ginger and garlic.*

RICE & NAAN BREADS ARE NOT INCLUDED  
 WITH ANY OF THE MAIN MEALS UNLESS STATED

## ALLERGY AWARENESS 🍴

Please note some of our dishes contain  
 or may have traces of nuts and wheat

## SIGNATURE DISHES

- GARLIC CHICKEN/LAMB TIKKA MASSALA** 🍴 8.95  
*Prepared in a very special tandoori sauce with almond powder, fresh cream, exotic herbs, extra garlic & spices.*
- KORAI MIX GRILL** 🍴 10.95  
*Tandoori chicken, chicken tikka, lamb tikka, lamb chops cooked with onions, capsicum and fresh tomato in a spicy pungent sauce.*
- LAMB SULTANI** 🍴 8.95  
*Tender lamb pieces cooked in aromatic spices and slowly cooked with sultana's (golden raisins). Garnished with fresh coriander.*
- LAMB PANEER** 🍴 8.95  
*Spring lamb cooked with traditional Indian cottage cheese in rich sauce.*
- GARLIC BUTTER CHICKEN** 🍴 8.95  
*Mild chicken tikka strips cooked in a clay oven and pot roasted in mild garlic sauce made from tomatoes and double cream garnished with almonds.*
- CHILLI CHICKEN** 🍴 8.95  
*Calcutta style Indian-Chinese chilli chicken with onions, red and green peppers in soy sauce. A dry dish.*
- ASIAN STYLE ALOO KEEMA MOTOR** 🍴 8.95  
*Minced lamb cooked with onions, garlic potatoes, peas herbs and spices, garnished with chillies & coriander.*
- CHICKEN OR LAMB CHILLI MASSALA** 🍴 8.95  
*Diced pieces of chicken or lamb cooked in a sauce of delicate blend of herbs & spices, the use of fresh green chillies lend this dish a fiery taste & aroma.*
- CHICKEN OR LAMB SHASHLICK KORAI** 🍴 8.95  
*Chicken or lamb marinated with green peppers, onions, tomatoes, cooked together in the tandoori, it is then transferred to a pan to cook with a special sauce making this exquisite korai dish, garnished with fresh coriander.*
- DUCK THAWA** 🍴 8.95  
*Tender pieces of duck cooked in medium balti spices, authentically prepared with fresh herbs & spices.*
- CHICKEN OR LAMB ROSTI** 🍴 8.95  
*Indian style rosti cooked with chefs special combination of herbs & delicate spices.*
- PARDESI LAMB** 🍴 8.95  
*Lamb cooked with onions, mushrooms, spinach, fenugreek leaves with lots of ground spices, finest herbs & garnished with freshly chopped coriander.*

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## MOST POPULAR DISHES

### MADRAS

A very popular hot dish originating from South India and famous for its rich Flavour. Prepared with fresh tomato paste and Fine herbs.

### ROGON JOSH

A beautiful combination of herbs and spices, cooked with capsicum, tomatoes, pimentos, onions and garnished with fresh coriander.

### VINDALOO

A very hot dish cooked with garlic, ginger, fresh tomato paste and black pepper giving it a rich hot taste.

### SAMBER

A medium to hot Flavoured curry prepared with lentils and lemon juice giving a distinctive tangy Flavour.

### KORMA

A delicate preparation of coconut and fresh cream to create a creamy mild Flavour.

### DANSAK

Persian origin, sweet and sour curry made with highly Flavoured lentils together with lemon juice and pineapple.

### BHUNA

A combination of special spices blended together to provide a dish of medium strength and a rather thick sauce.

### PATHIA

A sweet sour and hot dish cooked with onions and Finest herbs and spices with fresh coriander.


### DUPIAZA

This dish is prepared with cubes of onion and green peppers and cooked with garlic, coriander, herbs & spices.

### MALAYA

This dish is cooked with banana & pineapple in a very mild creamy sauce.

ALL THE ABOVE DISHES AVAILABLE WITH:

Chicken	7.50
Lamb	7.95
Prawn & Mushroom	7.95
Chicken & Mushroom	7.95
Prawn	7.50
Vegetable 	6.95
Chicken Tikka	7.95
Lamb Tikka	8.50
Tandoori Chicken (off the bone)	7.95
King Prawn	9.95
Appayon Mix (lamb, chicken, prawns & mushrooms)	9.95

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## VEGETABLE PRESENTATION

### SABZI DHALL

6.95

Chana Dhall (split chick peas) and red lentils prepared with onion, garlic, fresh spices, spring mixed vegetables and garnished with fresh coriander and dry red chilli.

### KORAI MILLJOLI SABZI

6.95

Mixed spring vegetables cooked with fresh garlic, ginger, tomato, fresh coriander and flavoured with delicate herbs and spices.

### ALOO BANGHUN

6.95

Potatoes and aubergines cooked in herbs and spices, garnished with fresh coriander and tomatoes.

### PALAK PANEER

7.50

Indian cottage cheese cooked with fresh spinach, onions, garlic, fresh herbs & spices.

### SIZZLING SABZI PANEER

7.50

Vegetables and home-made Indian cottage cheese stir fried with mixed spices, hint of tandoori sauce, garlic, ginger, onions and garnished with sliced fresh chilli & fresh coriander.

### BALTI PANEER MAKHANI

7.50

Indian cottage cheese cooked with onions, almonds, cashew nuts and fresh cream. The addition of our unique balti sauce is the secret behind this dish.

## EXTRA VEGETABLE DISHES

	Side Dish	Main Dish
Bombay Aloo (potatoes)	3.95	6.95
Saag Aloo (spinach)	3.95	6.95
Spicy Mushrooms	3.95	6.95
Spicy Bhindi (okra)	3.95	6.95
Aloo Chana (potato & chick peas)	3.95	6.95
Stir Fried Saag (spinach)	3.95	6.95
Spicy Mixed Vegetables	3.95	6.95
Tarka Dhall (lentils)	3.95	6.95
Aloo Ghobi (potato & cauliflower)	3.95	6.95
Brinjal Bhaji (fresh spicy aubergine)	3.95	6.95
Dhall Massala (spicy lentils)	3.95	6.95
Any Curry Sauce	3.95	

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## ALLERGY AWARENESS

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## SUNDRIES

Boiled Rice	2.50
Pilau Rice	2.95
Mushroom Rice	2.95
Lemon Rice	3.25
Egg Fried Rice	3.25
Onion Fried Rice	3.25
Vegetable Rice	3.25
Peas Rice	3.25
Kashmiri Rice	3.25
Onion & Chilli Rice	3.25
Garlic Fried Rice	3.25
Keema Fried Rice	3.25
Chick Peas Rice	3.25
Coconut Rice	3.25
Chips	2.00

## INDIAN BREADS

Plain Naan	2.50
Garlic Naan	3.25
Keema Naan	3.25
Peshwari Naan	3.25
Red Onion & Green Chilli Naan	3.25
Stuffed Naan	3.25
Cheese Naan	3.25
Garlic Cheese Naan	3.25
Plain Paratha	3.25
Mint Peshwari Paratha	3.25
Vegetable Paratha	3.25
Fried Puri Bread	1.95
Chappati	1.95
Tandoori Roti	1.95

## ENGLISH DISHES

*\*Served with Chips & Salads*

OMELETTE ( <i>chicken, mushroom, prawn or plain</i> )	6.50
FRIED SCAMPI	6.95
FRIED CHICKEN	6.95

## SUNDAY SPECIAL

**5 COURSE MEAL  
ONLY £10.95**

Poppadom & Chutney  
Any 1 Starter  
Any 1 Main Course  
1 Rice or Naan Bread  
Tea or Coffee  
*(dining in only)*

*For steak, lamb chops, king prawn, salmon,  
duck & tandoori mix, a £3.00 Charge will apply*

*(offers can be withdrawn without notice at any time)*

## SPECIAL BALTI DISHES

### BALTI MURGH MAKHANI 8.95

Succulent pieces of chicken breast cooked with onions, almonds, cashew nuts and fresh cream. The addition of our unique balti sauce is the secret behind the dish.

### BALTI AKBORI CHOM CHOM 8.95

Strips of tandoori chicken breast prepared in the clay oven whilst the base of the curry takes its form with onions, red & green peppers, sultanas & almonds all of which gives this dish a distinctive taste.

### BALTI GARLIC CHILLI CHICKEN OR LAMB 8.95

Tender pieces of chicken or lamb cooked with balti sauce containing our own herbs & spices with greater use of garlic & green chillies resulting in a dish of dry consistency.

### BALTI LAMB PODINA 8.95

Pieces of lamb prepared with garden mint, onions, balti paste, ginger, garlic, tomatoes with fresh herbs & spices.

### BALTI MASSALA 8.95

Chicken or lamb prepared with balti sauce along with special massala paste, using other herbs & spices which gives this dish a beautiful combined taste and texture.

### BALTI BANGLA SPECIAL 8.95

Chicken, lamb, prawn & mushroom prepared with balti spices, green chillies, spring onion, along with a special citrus fruit called the shatkora.

### BALTI METHI GOSHT 8.95

Tender pieces of lamb cooked with ginger, coriander, fenugreek, balti sauce, tomato, fresh coriander, herbs & spices.

### BALTI SYLHETI MURGH 8.95

Slices of chicken breast, cooked onions with red & green peppers, naga pickle, spring onion, tomatoes, balti spices & Flavoured with garlic.

### BALTI EXOTICA 9.95

Chicken tikka, lamb tikka, king prawn & lamb chops specially prepared with the Finest herbs & spices of a medium strength.

### BALTI LAMB MAKHANI 8.95

Tender pieces of lamb cooked with onions, almonds, cashew nuts and fresh cream. The addition of our unique balti sauce is the secret behind the dish.

### LAMB & GINGER BALTI 8.95

Tender lamb cooked in the traditional balti method with fresh ginger paste.

## FISH SPECIALITIES

### KING PRAWN DELIGHT 10.50

Juicy jumbo king prawn marinated with mixed spices, cooked with onions ginger, garlic, fresh herbs and spices. Garnished with fried onion.

### TANDOORI KING PRAWN MASSALA 10.50

Marinated king prawns prepared in a very special tandoori sauce with almond powder, fresh cream, exotic herbs and spices.

### KORAI MACHELI SABZI 7.95

Cubes of fresh water Fish cooked with six different spices cooked with spring vegetables, fresh coriander, fresh ginger, garlic, green chillies, tomato and Flavoured with delicate herbs & spices.

### MACHELI ZAL-FRY 7.95

Cubes of Fish marinated with garlic, ginger, garam massalla spices and cooked in a hot spicy thick consistency sauce. Garnished with dry red chilli and fresh coriander.

### MACHELI ROASTI 7.95

A special Fish tikka dish prepared with onions garlic, fresh herbs & spices. Garnished with fresh coriander & methi leaves.

### MOWCHAK DELIGHT 10.50

A piece of salmon, tiger Fish, shrimps & king prawns prepared with chef's balti paste, herbs and spices.

### KAKRI CHINGRI 10.50

Tiger king prawns prepared with fresh aubergine with herbs, spices, green chilli and fresh coriander.

### CHINGRI PANEER 10.50

Fresh juicy jumbo king prawns from Chittagong in Bangladesh. Cooked with mixed spices, onions, Indian cottage cheese, fresh cream and spring onions.

### SALMON TIKKA MASSALA 10.50

Scottish salmon prepared in a very special tandoori sauce with almond powder and fresh cream, exotic herbs & spices.

### SHAHI CHINGRI 10.50

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tabasco sauce & garnished with fresh coriander.

### BALTI NAGA FISH 7.95

Fish cooked with our traditional balti sauce with addition of naga sauce.