

NON VEG STARTERS

Served with Mint Sauce & Salad

TANDOORI CHICKEN D	5.50
CHICKEN TIKKA D	5.50
LAMB CUTLETS D	6.95
SHEESH KEBAB	5.50
HOT MEAT PURI D G	6.95
TANDOORI MIXED KEBAB D	6.95
MEAT SAMOSA G	5.95
CHILLI CHICKEN	5.95
PRAWN PURI D G	6.95
HOT CHILLI FISH	6.95
TANDOORI KING PRAWN D	8.95

VEGETABLE STARTERS

Served with Mint Sauce & Salad

SPICY POPPADOMS	0.90
PLAIN POPPADOMS	0.75
PICKLE TRAY D	2.50
ONION BHAJI	4.95
CHANA PURI D G	5.50
MUSHROOM PURI G	5.50
VEG SAMOSA G	4.95
GARLIC MUSHROOMS D	5.50
PANEER TIKKA D	5.95

GRILLS FROM TANDOOR

Served with Mint Sauce & Salad

TANDOORI CHICKEN HALF D	10.95
TANDOORI MIX GRILL D	11.95
CHICKEN TIKKA SPECIAL D	10.95
CHICKEN TIKKA SHASHLIK D	11.95
TANDOORI SCOTTISH SALMON D	15.50
PANEER TIKKA SHASHLIK D	10.95
MIXED VEG PLATTER D	10.95



D - Dairy G - Contains Gluten V - Vegetarian

CHEF'S SPECIALS

BUTTER CHICKEN D	9.95
Marinated tandoori chicken using butter, garlic and special sauce.	
CHICKEN KADAI	9.95
A medium dish with a host of spices sauteed karahi style in a rich tarka base, cooked with peppers & onions.	
ACHARI MURGH	9.95
North Indian curry made with pickled spices and chicken.	
DESI MURGH	9.95
Chicken & onion based curry, this is absolutely delicious.	
CHICKEN SAAG	9.95
A traditional medium to hot dish cooked with chicken, fresh spinach, green herbs. Fairly dry.	
CHICKEN HYDRABADI	9.95
Tender pieces of chicken cooked with onions, peppers, green chillies and a hint of spinach.	
TAWA CHICKEN	9.95
Chicken cooked on a flat pan with fresh tomatoes, onions, chillies and a range of spices.	
CHICKEN CHETTINAD D	9.95
Curry dish from South India, made with toasted spices, coconut and has a slight aniseed scent.	
GARLIC CHILLI CHICKEN	9.95
Tender pieces of chicken cooked with green chillies & extra garlic.	
LAMB NIMARI	11.50
Slow cooked lamb simmered with turmeric and a Nihari masala, garnished with ginger and red chillies.	
LAMB SAAG	11.50
A traditional medium to hot dish cooked with lamb, fresh spinach, green herbs, fairly dry dish.	
LAMB METHI	11.50
Slow cooked lamb with fresh fenugreek leaves.	
LAMB KADAI	11.50
Lamb cooked with fresh ginger, onions and peppers in a traditional Indian wok.	
LAMB BANJARA	11.50
Lamb cooked with a blend of coriander, onions & spices, then simmered with baby potatoes.	
LAMB PASANDA D	11.50
Diced lamb cooked with a mild curry sauce made with cream and cooked with red wine.	
GARLIC CHILLI LAMB	11.50
Tender pieces of lamb cooked with green chillies and extra garlic.	
SEAFOOD SPECIALS	
SEAFOOD MASALA D	12.50
KING PRAWN KADAI	13.50
KING PRAWN LAZEEZ	13.50
KERALA FISH CURRY D	12.50
ACHARI FISH CURRY D	12.95
FISH AMRITSARI D	12.95

CLASSIC DISHES

Your Classic Main Dishes are available in the following:

CHICKEN TIKKA	9.95	CHICKEN	9.50
LAMB	10.95	VEGETABLE	8.95
KING PRAWN	12.95		
PLAIN CURRY		DANSAK	
A sauce of medium consistency using a wide range of traditional homemade spices giving a rich flavour		Dansk is prepared with oriental spices, pineapple, lentils and fresh lemon juice to add sweetness and a sharp sour taste	
BHUNA		MADRAS	
A combination of a blend of special spices fried together to provide a dish of a rather dry consistency		South Indian dish with a great amount of garam spices which lend a fiery taste to it	
ROGAN JOSH		VINDALOO	
The characteristic of this dish is fresh tomatoes cooked delicately in a medium sauce enriched with ginger, garlic and fresh coriander		The use of garlic, black pepper, red chillies and fresh lemon	
DUPIAZA		KORMA	
Prepared with large amounts of onions and fried briskly with black pepper		Preparation of mild spices in a creamy sauce consisting of coconut and cream	
PATIA			
Characteristics of this dish is the use of fresh mango to create a sweet & sour dish			

TRADITIONAL DISHES

Your Traditional Main Dishes are available in the following:

CHICKEN TIKKA	9.95	CHICKEN	9.50
LAMB	10.95	VEGETABLE	8.95
PRAWN	11.95		
JALFREZI		KARAH	
Traditional firm favourite, cooked with chopped diced onions, a hint of masala flavour sauce, but don't let that fool you, with the added fresh green chillies gives the dish a real bite.		Cooked in a wok using fresh garlic, ginger, herbs and finely sliced onions	
BALTI		MAKHANI	
The use of exotic flavourful, chopped onions, tomatoes are used to create a traditional dish.		Mild / Medium dish cooked with butter and herbs.	
		MASALA	
		A very popular delicate sweet creamy dish cooked with coconut and cream.	

VEGETARIAN DISHES

	HALF	FULL
BOMBAY POTATOES V	5.95	7.95
SAAG PANEER D V	5.95	7.95
SAAG ALOO V	5.95	7.95
ALOO GOBI V	5.95	7.95
MATTER PANEER D V	5.95	7.95
ACHARI BENGAN V	5.95	7.95
MIX VEG KADAI V	5.95	7.95
PANEER MAKHANI D V	5.95	7.95
VEGETABLE BALTI V	5.95	7.95
BHINDI BHAJEE V	5.95	7.95
DAAL TADKA V	5.95	7.95
DAAL MAKHANI D V	5.95	7.95

BIRYANI

LAMB DUM BIRYANI D	12.95
CHICKEN DUM BIRYANI D	11.50
VEGETABLE BIRYANI D	9.95
KING PRAWN BIRYANI D	14.95

RICE DISHES

STEAMED RICE	2.50
PILAU RICE	3.00
GARLIC RICE	3.50
MUSHROOM RICE	3.50
EGG FRIED RICE	3.50
VEGETABLE RICE	3.50
KEEMA RICE	3.75
JEERA RICE	3.50

BREADS

NAAN D G	2.50
BUTTER NAAN D G	2.95
KEEMA NAAN D G	3.50
PESHWARI NAAN D G	3.50
CORIANDER NAAN D G	3.50
GARLIC NAAN D G	3.50
CHEESE NAAN D G	3.50
CHEESE & GARLIC NAAN D G	3.50
TANDOORI ROTI G	1.95
PARATHA G	2.50

EXTRAS

CHIPS	2.95
PLAIN RAITHA	2.00
CUCUMBER RAITHA	2.50
GREEN SALAD	2.95
CURRY SAUCES (VARIOUS)	4.95

The Waters Edge
indian restaurant

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takeaway menu

Reserve your table and order online
www.watersedgeindianrestaurant.co.uk

2 The Castle Way, Willington,
Derby, DE65 6BT.

Delivery Available

4 miles radius, minimum order £20.00.

Please ask for details.

Tel: 01283 704444

Opening Times:
Tuesday to Sunday: 5:00pm to 11:00pm

www.watersedgeindianrestaurant.co.uk

Customers please be aware that our dishes and/or ingredients may contain allergens in, nuts or trace of nut that can cause an allergic reaction. If you have any food intolerances, kindly let us know prior to ordering.