

Chef's Classic Dishes

Choose from

Chicken Tikka	£7.10	Beef	£7.10
Lamb Tikka	£7.10	Prawn	£7.10
Chicken	£5.90	King Prawn	£11.90
Lamb	£6.50	Vegetables	£5.10

Masala

Exceptionally rich sauce made with fresh whipped cream, ground almonds, coconut flour, aromatic spices and a touch of herbal yogurt.

Balti

Specially prepared by our Chef with garam masala Jeera coriander and diced capsicum and delicate herbs.

Chashni

Tomato and mango based sauce cooked with herbs giving a sweet and sour taste.

Achari

Cooked with a special mixed pickle and selected spices.

Pasanda

Especially selected herbs and mild spices are used in the preparation of this sauce with ground almond powder, yoghurt, nuts and fresh cream.

Jeera

Medium sauce cooked with cumin giving a very distinct flavour.

Karahi

Specially prepared in Karahi with garlic, ginger, tomatoes, onions, coriander, herbs and spices.

Jalfrezi

Hot spices, chopped onions, peppers and fresh green chillies are used in the preparation of this fairly hot but yet delightful dish.

Rezala

Chicken or Lamb cooked in a yogurt based sauce with herbs and spices, garnished with fried onion and fresh coriander.

Saagwala

Cooked with spinach in a medium sauce.

Traditional Favourites

Choose from

Chicken Tikka	£6.20	Beef	£6.50
Lamb Tikka	£6.20	Prawn	£6.20
Chicken	£5.70	King Prawn	£11.90
Lamb	£5.90	Vegetable	£4.90

Korma

Very mild sweet sauce made with coconut flour and fresh cream.

Dhansak

Sweet and sour lentil based sauce cooked with pineapple and garlic.

Bhuna

Medium strength sauce made with finely chopped onions, chopped tomatoes and basic herbs and spices.

Dupiaza

Diced onions and peppers cooked in a medium sauce.

Rogan Josh

Tomatoes and finely chopped onions cooked in a manner which produces a dish of slightly hot strength.

Sambar

Hot spicy lentil based sauce with fresh lemon added for a distinctive flavour.

Pathia

A variety of hot spices are used in the preparation of this sauce producing a dish of hot, sweet and sour tastes.

Madras

Nation's hot favourite dish made with tomato puree, garlic, ginger and grounded chillies.

Vindaloo

A very hot dish with extra helpings of garlic, ginger, grounded chillies and those spices, which lend a fiery taste.

Vegetable Side Dishes

Bombay Aloo	£3.50
Saag Aloo	£3.50
Aloo Gobi	£3.50
Mushroom Bhaji	£3.50
Saag Paneer	£3.50
Cauliflower Bhaji	£3.50
Bindi Bhaji	£3.50
Tarka Dal	£3.50
Chana Bhaji	£3.50

Sundries

Boiled Rice	£1.90
Pilau Rice	£2.20
Garlic Rice	£2.50
Onion Rice	£2.50
Egg Fried Rice	£2.50
Mushroom Fried Rice	£2.50
Vegetable Fried Rice	£2.50
Keema Fried Rice	£2.50
Saag Rice	£2.50
Coconut Rice	£2.50
Chips	£1.90
Indian Salad	£2.00
Cucumber Raitha	£2.00

Naan & Breads

Naan	£2.00
Garlic Naan	£2.50
Peshwari Naan	£2.50
Keema Naan	£2.50
Cheese Naan	£2.50
Garlic and Coriander Naan	£2.50
Paratha	£2.50
Stuffed Paratha	£2.90
Chapati	£1.40
Puri	£1.40

English Dishes

Served with tomatoes, salad and chips.	
Golden Fried Scampi	£6.90
Fried Chicken	£6.90
Chicken Nuggets	£6.90
Omelette	£6.90
Chicken, Prawn or Mushrooms.	

Kid's Menu

Served with salad, chips and fruit shoot.	
Chicken Nuggets	£5.90
Fried Chicken	£5.90
Fish Fingers	£5.90
Chicken Korma Served with rice.	£5.90
Chicken Tikka's Masala Served with rice.	£5.90

Sunday Special

Dine in offer

4 Course Meal

We have created a special menu for you to enjoy, all you have to do is choose a STARTER, MAIN COURSE & SUNDRIES.

£9.95 per adult

£5.95 per child



We accept all major credit and debit cards.

Management reserves the right to refuse custom without reason.

Follow us 



Bindi

of Aspull
indian cuisine

TAKEAWAY MENU

Opening Times

Sunday 3pm to 10pm
Monday to Saturday 5pm to 11pm

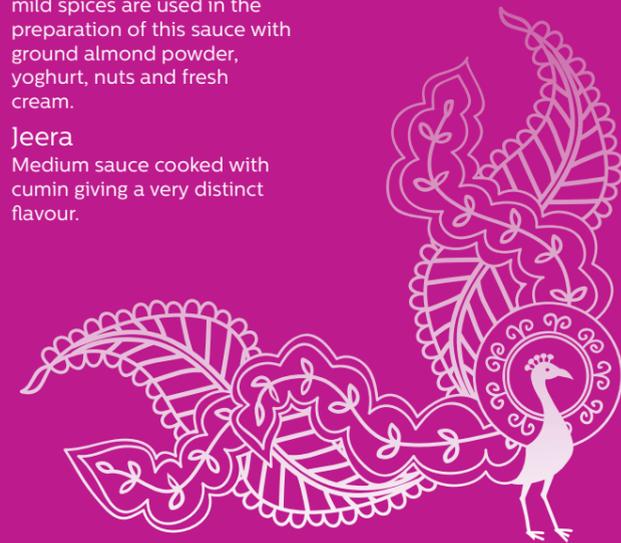
Address

2 Lucas Nook, Wigan Road
Aspull, WN2 1PP

01942 833 844 or 01942 833 888

ORDER & BOOK ONLINE

www.bindiofaspull.co.uk



Bindi of Aspull

Welcome to Bindi of Aspull Indian Restaurant

A remarkable dining experience at the heart of Aspull.

Whether you are celebrating a special occasion or just want to relax and appreciate the finest South Asian cuisine in a cosy atmosphere, we can assure you that special dining pleasure.

Our dedicated team of culinary experts have created a menu containing some of the finest cuisine of South Asian region. Our menu aims to cater for almost any taste buds, whether you are a beginner or an expert you can be sure that there is something for everyone.

Our head chef Mr Ali hand picks the finest and freshest ingredients and where possible sources them locally.

We are committed to build a reputation for serving the finest Indian cuisine and highest level customer service.

We want to give something back to the community, so we will offer a significant amount of time – up to twelve days per year working in cooperation with the local charities.

Many Thanks
Bindi of Aspull Management

Appetisers

Plain Papodom	£0.50
Spiced Papodom	£0.60
Chutney	each £0.50
Onion, Mango Chutney, Mint Sauce or Hot Sauce	

Meat Starters

Chicken or Lamb Tikka	£3.20
Boneless pieces of chicken or lamb marinated in yoghurt & mint sauce, cooked in a clay oven.	
Tandoori Chicken	£3.20
Quartered chicken, marinated in a yoghurt and mint sauce and cooked in a traditional clay oven.	
Mixed Starter	£4.50
Consisting of chicken tikka, lamb tikka, sheek kebab & onion bhaji.	
Chicken Pakora	£3.20
Pieces of chicken dipped in a lightly spiced gram flour batter and deep-fried.	
Meat Samosa	£2.40
Triangular deep fried crispy pastry stuffed with lean minced lamb.	
Sheek Kebab	£3.20
Finely minced lamb spiced and then cooked in a traditional clay oven.	
Shami Kebab	£3.20
Minced lamb with coriander, ginger, herbs and spices.	
Lamb Chops	£4.90
Chicken Chat	£3.20
Chicken curried & bound in lightly spiced sauce, served on a thin unleavened bread.	
Meat Stuffed Peppers	£3.50
Lightly spiced chicken Tikka and minced lamb stuffed in a whole roasted pepper.	
Garlic Chicken	£3.20
Succulent pieces of chicken breast marinated in special garlic sauce, cooked in the Tandoor.	
Bindi Special Platter. (For 2 people)	£7.50
2 pc's of lamb chops, 4 pc's of chicken tikka's, 4 pc's of lamb tikka's 2 pc's of sheek kebabs.	
Garlic Chilli Chicken	£3.50
Pieces of chicken stir fried with garlic, fresh chillies, peppers and spices.	

Vegetarian Starters

Onion Bhaji	£2.40
Very popular starter, chopped onions mixed with herbs and spices and deep-fried.	
Chilli Paneer	£3.00
Indian cheese cooked with onions, peppers and chillies.	
Chana Chat	£3.00
Chana curried and bound in lightly spiced sauce.	
Vegetable Stuffed Peppers	£3.00
Lightly spiced vegetables stuffed in a whole roasted pepper.	
Vegetable Samosa	£2.40
Triangular deep fried crispy pastry stuffed with seasonal vegetables.	
Vegetable Pakora	£2.40
Mixed vegetables chopped and mixed with herbs and spices then deep fried.	
Vegetable Mixed Starter	£3.20
Onion Bhaji, vegetable samosa, vegetable Pakora.	
Garlic Mushrooms	£2.40
Mushrooms tossed with freshly chopped garlic.	

Seafood Starters

Fish Biraan	£3.50
Fish fillet very lightly spiced and shallow fried.	
Salmon Tikka	£3.90
Salmon marinated in yoghurt and mint sauce and delicately cooked in a traditional clay oven.	
Fish Pakora	£3.50
Slightly spiced fish and pan fried in a light batter.	
Prawn Chat	£3.10
Prawn curried & bound in lightly spiced sauce, served on a puri.	
King Prawn Puri	£5.50
King prawn cooked with spices and served on a puri.	
Prawn Cocktail	£3.20
Prawns in a bed of lettuce with cocktail sauce.	
Garlic Chilli King Prawns	£5.50
King prawns prepared with fresh garlic, green chillies and other herbs and spices.	
Tandoori King Prawns	£5.50
Jumbo sized King prawns marinated in lemon sauce and exotic spices, skewered and grilled.	
King Prawn Butterfly	£4.90
King prawns coated with herbs and breadcrumbs.	

Signature Dishes

Silsila Tawa Medium to Spicy	£8.50
Barbecued cubes of chicken or lamb cooked in finely chopped fresh ginger, garlic, pepper and touch of freshly home made masala and coriander, finished in a rich gravy of myriad spices.	
Paneer Palak	£7.50
Cottage cheese, baby spinach with coriander seed & fresh cream, will bring you a memorable taste of orient.	
Chicken Nagpuri	£7.50
Marinated pieces of grilled chicken cooked with ginger, tomato, garlic and capsicum made with our chef's special selection of medium spices.	
Chicken Roasty	£7.50
Marinated boneless breast of Chicken cooked with mincemeat, egg, onion, tomato, capsicum, fresh herbs and Indian spices.	
Pride of Aspull	£11.90
Fresh baby spinach & king prawns, fine green beans are stir fried together with onions garlic, ginger and fresh herbs and native spices. Consequently, producing a well-balanced dish in a rich thick sauce.	
Rongilla King Prawn Masala	£11.90
Super size king prawn (shell on) prepared with capsicum, ginger, tomato, cream, a touch of garlic blended with aromatic spices.	
Aloo Paneer	£7.50
Cubes of Indian cheese cooked together with potatoes in a medium sauce.	
Chum Chum Mix	£7.50
King Prawn, Chicken Tikka, Lamb Tikka and Paneer cooked in a fairly dry sauce made with our chef's special selection of medium spices.	
Shahi Chicken	£7.10
Marinated boneless breast of Chicken and mincemeat cooked in a medium sauce with chopped tomatoes and special herbs and spices.	
Roshni	£7.10
Chicken or Lamb delicately prepared in a creamy mushroom and garlic sauce with selected medium herbs and spices.	

Bindi Specialities

Garlic Chilli Masala	£7.10
Chicken or Lamb cooked with chopped onion, capsicum, coriander, whole roasted garlic and chopped fresh green chillies.	
Butter Chicken	£7.10
Mild. Boneless breast of Chicken delicately simmered in butter and cream with a blend of mild spices.	
Kashmiri Korma	£7.10
Mild. Chicken or Lamb cooked with yoghurt, cream, coconut and mixed fruit.	
Honey Minty	£7.10
Mild. Tender chunks of chicken or lamb infused with honey, sweet mango and fresh garden mint. Then slowly cooked with baby potatoes in a medium thick sauce.	
Kathmandu	£7.10
Sweet & Slightly Hot. Hot delicacy, batter fried chicken or lamb simmered in a Himalayan sauce and cooked with fennel, diced pepper, fresh garlic, green chilli, onion and tomato cubes. Rich in taste and rich tradition.	
Lamb Shank	£10.90
Lamb shank braised, medium to spicy with a carefully selected curry sauce with special ingredients, spices & meatballs, served with a choice of rice.	
Naga Chicken	£7.10
A fairly hot dish. Chicken or Lamb cooked with garlic, ginger, coriander; sun dried tomatoes, and a touch of Bengal aromatic Naga chilli.	

Tandoori Dishes

The Tandoori is a open top clay oven. Tandoori Dishes are marinated in a yogurt and mint sauce & roasted in the clay oven. Served with a separate curry sauce of your choices and a side salad.

Tandoori Chicken	£6.70
Chicken Tikka	£6.70
Lamb Tikka	£7.20
Garlic Chicken Tikka	£6.70
Tandoori King Prawn	£11.90
Lamb Chops	£8.90
Tandoori Mix Grill	£8.90
Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab, & Lamb Chops.	
Chicken or Lamb Tikka Shashlick	£7.70
Shashlick dishes consist of roasted onions, peppers & tomatoes.	

Seafood Specialities

Goan Malabar Fish	£7.50
Tilapia fillets with shredded spinach leaves, chopped onions and carefully selected herbs.	
Garlic Chilli King Prawn	£11.90
Jumbo sized king prawns cooked with fresh garlic, green chillies and other herbs and spices.	
Sylheti Fish	£7.50
Boneless chunks of fish marinated in traditional Bangladeshi spices, cooked to form a sauce of thick consistency. Garnished with ring onions and coriander.	
Fish Tikka Masala	£8.70
Chef's adaptation of Britain's favourite Tikka Masala taken to another level by the chef at Bindi of Aspull. A mouth watering dish for all who enjoy Masala.	
Salmon Exotica	£8.90
Grilled steak of salmon, onions, peppers and fresh roasted garlic briskly stir fried with fresh herbs and spices including black peppers. Served with fresh green salad.	
Garlic Chilli Machli	£8.90
Bangladeshi tasty boneless pieces of fish prepared in a fairly hot sauce with garlic, green chillies, tomatoes, peppers and fresh coriander.	

Biryani Dishes

Served with a separate vegetable sauce.

Chicken Biryani	£6.90
Lamb Biryani	£6.90
Prawn Biryani	£7.90
Chicken Tikka Biryani	£7.90
Lamb Tikka Biryani	£7.90
King Prawn Biryani	£11.90
Vegetable Biryani	£6.90
Mixed Biryani	£8.90
Chicken, Lamb and Prawns.	

FOOD ALLERGIES & INTOLERANCES
Some of our dishes contain nuts, dairy products and other allergens. Please ask a member of staff for further information before ordering your food or drinks.