

Balti Specialist

Prepared in chef special balti sauce with onions, tomatoes, red and green peppers

85. CHICKEN TIKKA BALTI	10.95
86. LAMB BALTI	10.95
87. KING PRAWN BALTI	15.95
88. CHICKEN SAAG BALTI	10.95
89. VEGETABLE BALTI	10.95
90. CHICKEN MUSHROOM BALTI	10.95
91. MATTER PANEER BALTI	10.95
92. CLOVES SPECIAL BALTI	13.95

An Exotic Dish Of king Prawns, Lamb & Chicken Cooked With Spinach And Spices Mixed By The Chef For This Unique Dish

Vegetarian Side Dishes

VEGETABLE SIDE DISHES V 4.95 (AVAILABLE AS MAIN DISH) 9.95

93. Smoked aubergine	98. Mixed Vegetable	103. Mushroom bhajee
94. Saag paneer D C	99. Aubergine bhajee	104. Aloo gobi
95. Chana Masala D C	100. Spicy potato	105. Saag aloo
96. Tarka Dhaal L	101. Bombay Aloo	106. Bhindi Bhajee
97. Cauliflower Bhajee	102. Matar Paneer D	

Vegetarian Main Course

107. RAJSTHANI MIXED BHAJEE V G D	9.95
Dry mixed vegetables cooked with cheese and chat masala finished with green peppers, served with chapatti.	
108. PANEER MAKHANI MI V D	9.95
Cooked with cottage cheese, stir-fried with onions and garlic.	
109. SAAG PANEER MI V D	9.95
Cooked with cottage cheese and spinach, stir fried with onions and garlic.	
110. DESHI SABJI V Mixed vegetables cooked with green and red peppers.	9.95
111. PANEER JALFREZI H V D	9.95
112. BUTTER PANEER MI V D	9.95
113. PANEER DHANSAK D L	9.95
114. PANEER PATHIA D	9.95

Fruity Selection

115. CHICKEN AMM Mild chicken cooked in a coconut milk with a sweet mango taste	9.95
116. CHICKEN ANAROSH	9.95
Marinated pieces of chicken mixed in a mild aromatic sauce flavoured in rich pineapple sweetness made thick from ground coconut and cream	
117. STRAWBERRY CHICKEN	9.95
Marinated pieces of chicken mixed in a mild aromatic sauce flavoured in rich strawberry sweetness made thick from ground coconut and cream	

For The Little Ones

(Served with salad)

118. OMLETTE AND CHIPS G E	5.95
119. NUGGETS AND CHIPS G E	6.95
120. POPCORN CHICKEN	6.95
121. CHEESE AND CHIPS	5.95
122. MASALA CHICKEN CHIPS	6.95

Poppadom + Chutney

123. POPADOMS V	0.70
124. SPICY POPADOMS V	0.75
125. CHUTNEYS	3.00
Mint sauce, D sweet mango, onion salad, mixed pickle, pink sauce	

Rice And Breads

126. PLAIN NAAN V D G E	2.95	131. BOILED RICE V	2.95
127. NAAN SELECTION D G E	3.50	132. PILAU RICE V D	3.75
Choose from garlic, garlic & chilli, peshwari, keema, cheese D or spinach		133. RICE SELECTION D C	4.25
128. PARATHA G	4.25	Choose from keema, coconut, spinach, lemon, mushroom or special rice and egg rice	
Choose from plain, honey, aloo, keema		134. MIXED RAITHA V D	2.50
129. CHAPATHI V G	2.95		
130. CHIPS V G	3.75		

Drinks

135. 1.25L COKE	3.50
136. CAN (Coke, Coke zero, Fanta, Fanta Lemon)	1.20
137. WATER	1.20

Food allergies & intolerances: before you order your food please speak to our staff if you want to know about our ingredients. Thank You.

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The Clove's
ESSENCE OF SPICE

Opening Hours

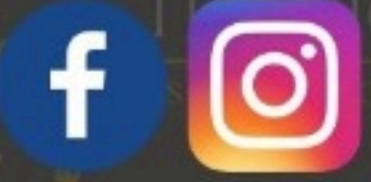
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Tel: 02920 789389 | 02920 789408

Home Delivery Available

749 NEWPORT ROAD.RUMNEY HILL.CARDIFF.CF34AJ

All our food is cooked with rapeseed oil.
Food allergen advice: If you have any food allergies please tell a member of staff before you order.

SPICE LEVELS:

Mi Mild, MED Medium, H Hot, VH Very Hot

% Reduced Oil

Allergen Guide:

V Vegetarian M Mustard G Gluten D Dairy Lu Lupin E Egg L Lentils F Fish C Coconut

MNP May contain traces of mustard, nuts or peanuts CR Crustaceans

Vegetable Starter

1. ONION BHAJEE V G L

2. GARLIC FRIED MUSHROOMS V

3. ALOO CHOP V G E

Potato spiced crushed cooked with ground spices and breadcrumb coating.

4. VEG SAMOSA % G L

5. HONEY PANEER V D %

Paneer cooked over a charcoal frame served with natural Welsh honey

6. CHILLI PANEER SPECIAL V D

Tossed with green peppers, onions, green chillies, sweet chillies and spicy onions
- 3.95

4.50

4.95

3.95

4.50

4.95

Meat Starter

7. MEAT SAMOSA % G L

8. CHICKEN 65 MNP F

(A south indian flavour crispy and delicious butter fried chicken with herbs and spices)

9. SHEEKH KEBAB %

10. CHICKEN TIKKA MNP % D

11. CHICKEN CHAT MNP D

Diced chicken cooked in our special chat masala, served with salad

12. TANDOORI CHICKEN QUARTER (LEG) MNP F %

13. MIXED KEBAB MNP % D

A combination of chicken tikka, lamb sheek kebab and chicken kebab, served with salad
- 3.95

6.50

4.95

4.95

4.95

5.95

4.50
14. CHICKEN SUKA H V H MNP D

15. LAMB SUKA H V H MNP D

16. KEEMA ALOO

Spicy Poppadom fillet with beautifully moised lamb minced cooked with onion garlic and small pieces of potato served with salad

17. BEEF CHAPLY KEBAB

Beef Mince blended with chopped onions, green chillies and fresh coriander

18. CHICKEN CHAT PUREE MNP F G

Marinated chicken cooked with finely chopped onion in a medium spicy sauce wraped in a fried puree bread
- 5.50

5.95

5.50

6.50

5.50

Seafood Starter

19. KING PRAWN BUTTERFLY CR F G E

King prawn cooked with egg and bread crumbed with deep fried

20. TANDOORI KING PRAWN CR F MNP D

21. KING PRAWN SUKA CR F H VH

Spicy King prawn cooked with crushed chillies, coconut and tamarind
- 6.50

7.95

6.95
22. KING PRAWN PUREE CR F G

King prawn cooked in crispy bread and deep fry

23. FISH CHAT F

Succulent fillets of smoked mackerel tossed with strips of onions, garlic and crushed potatoes with a hint of chat masala

24. PRAWN PUREE CR F G

Prawn cooked in crispy bread and deep fry
- 7.95

4.95

5.95

Clove's House Speciality

25. BUTTER CHICKEN MI MNP D C

Chicken morsels simmered in butter, ground coconut and fenugreek leaves

26. MURGH SAGORANA MED, H MNP D

Tandoori chicken tikka and sheekh kebab prepared with tomato, potato, and cinnamon in a bhuna sauce

27. BEEF SHATKORA MED, H

Delicious chunky pieces of tender beef cooked with onions, garlic, ginger and ground mixed spices flavoured with Bangladeshi Citrus fruit

28. SHAHI BEEF MASALA H VH

Incredibly delicious tender beef cooked with coconut, crushed garlic, ginger and chillies, flavoured with homemade masala

29. CHICKEN OR LAMB ACHARI H

Chicken tikka or lamb cooked in a chef selected spice and pickle flavour
- 10.50

10.95

11.50

11.50

10.50
30. PERI PERI CHICKEN H MNP D

Madras hot chicken tikka bhuna with Portugusse touch

31. CLOVES ANGARA CHICKEN MED,

Chicken prepared with okra (ladies finger) garnished with fresh coriander and tomatoes in a bhuna sauce

32. MURGH MASALA MED, MNP D C E

Incredibly delicious tender chicken cooked with minced meat crushed garlic, ginger and chillies, flavoured with homemade masala

33. CHICKEN NAGA SPECIAL H, VH

A beautiful combination garlic and naga special sauce garnished with fresh coriander and producing a hot dish

34. LAMB NAGA SPECIAL H, VH

A beautiful combination garlic and naga special sauce garnished with fresh coriander and producing a hot dish
- 10.50

10.50

10.50

10.95

10.95

Signature Dish

35. CHICKEN KOHLAPURI MNP D C

Hot and spicy chicken dish, prepared with turmeric, ground coconut, cumin and green chillies

36. LAMB HYDERABAD SPECIAL MED, H, VH

A handi cooked tender lamb dish, cooked with ginger and curry leaves, served with chef's special sauce and baby potato

37. BEEF JURI BHUNA MED, H

Juri mangsho is an exclusive Bangladeshi dish where beef is slow cooked in spicy gravy, tempered with garlic and ginger paste. A real delicacy

38. CHICKEN TIKKA GREEN MASALA H

A fairly hot dishes from the deeper part of the Bengal prepared with herbed spices taste comes from fresh ground chillies with green pepper and garnished with fresh coriander

39. GARLIC CHILLI CHICKEN MNP D G

Chicken breast marinated with chef's special H, VH sauce, cooked with fresh green chilli and curry leaves, served with roasted onion and peppers
- 10.50

10.95

11.50

10.50

10.50
40. BEEF HYDERABAD SPECIAL

A handi cooked tender beef dish, cooked with ginger and curry leaves, served with chef's special sauce and baby potato

41. CHANA GOSHT MED,

Chana Dal Gosht is a traditional South Asian curry that combines succulent pieces of mutton with protein-rich chana dal (split chickpeas)

42. CAPTAIN PATHILA MED, H

Tender strips of chicken or lamb cooked with a very special sauce and herbs including coriander, mint and garlic youghurt

43. BEEF PALONG MED, H

Incredibly delicious beef cooked with spinach and lamb minced meat in a very special aromatic sauce.

44. EGG POTATO BHUNA MED, E

Bolied egg with spicy diced potato, cooked in a cheaf special sauce.
- 11.50

10.50

10.50

11.50

10.50

Biryani Dishes

ALL BIRYANI DISHES SERVED WITH A PLAIN CURRY SAUCE OR PLAIN MASALA SAUCE

D C (applies only to plain masala sauce)

45. CHICKEN OR LAMB BIRYANI

46. CHICKEN TIKKA BIRYANI MNP D

47. MURGH ANAROSH BIRYANI

Stir fry of chicken, pineapple and sultans mixed together in aromatic basmati rice.

48. CHICKEN TIKKA PANEER BIRYANI
- 9.95

10.95

11.95

11.95
49. KING PRAWN BIRYANI CR

50. CLOVE'S SPECIAL BIRYANI CR F

House mix of chicken, lamb and king prawn cooked together in basmati rice with cardamom and coriander

51. KACCHI BIRYANI Lamb + Potato

52. VEGETABLE BIRYANI V

53. CHANA ALOO BIRYANI
- 15.95

12.95

11.95

9.95

9.95

Seafood Dishes / Seafood Tandoori

54. KING PRAWN HARI HARI MED, MNP D F

Trio of king prawn simmered in a bhuna sauce

55. KING PRAWN MAHARAJA MED, MNP D F CR

56. FISH ROAST KOSHA F

Off the bone fillet of mackerel, pan fried and sautéed with caramelised onions, garlic and chilli until golden crisp.
- 15.95

15.95

12.95
57. KING PRAWN KOHLAPURI C F CR H

Hot and spicy king prawn dish prepared with turmeric, good coconut, cumin and green chillies

58. TANDOORI KING PRAWN MNP % D F

Potato cooked with prawn in thick spicy sauce garnished with fresh coriander

59. CHINGRI ALOO SPECIAL F
- 15.95

15.95

12.95

Tandoori Dishes

(Served with salad)

60. CHICKEN TIKKA MNP % D

61. CHICKEN SHASHLICK MNP % D

62. SHEEKH KEBAB

63. GARLIC TANDOORI MURGH MNP % D

Strips tandoori chicken fried in onion, garlic, coraiaander and chillies
- 9.95

10.95

9.95

10.95
64. CLOVE'S MIX GRILL

Consists of chicken tikka, lamb Seekh kebab, 1/4 tandoori chicken and plain naan served with crispy floret salad.

65. VEGETABLE SHASHLICK

Cauliflower, broccoli, carrot, potato and peppers
- 12.95

10.95

Classic Dish

- | | Prawn/Chicken | Lamb | King Prawn |
|---|---------------|-------|------------|
| 66. CURRY - Chicken, Lamb or King prawn | 9.45 | 9.95 | 15.95 |
| 67. MADRAS - Chicken, Lamb or King prawn | 9.45 | 9.95 | 15.95 |
| 68. VINDALOO - Chicken, Lamb or King prawn | 9.45 | 9.95 | 15.95 |
| 69. BHUNA - Chicken, Lamb or King prawn | 9.45 | 9.95 | 15.95 |
| 70. KORMA - Chicken, Lamb or King prawn | 9.45 | 9.95 | 15.95 |
| 71. RHOGAN JOSH - Chicken, Lamb or King prawn | 10.45 | 10.95 | 15.95 |
| 72. MASALA - Chicken tikka or lamb | 10.45 | 10.95 | 15.95 |
| 73. PASANDA - Chicken tikka or lamb (Almond) | 10.45 | 10.95 | 15.95 |
| 74. KORAHAI - Chicken tikka or lamb | 10.45 | 10.95 | 15.95 |
| Garlic, onions, tomatoes, peppers and coriander in a thick sauce | | | |
| 75. JALFREZI - Chicken tikka or lamb | 10.45 | 10.95 | 15.95 |
| Cooked with blended spices, fresh tomatoes, bell peppers, onions and green chillies | | | |
| 76. CHICKEN TIKKA BHUNA - Chicken tikka or lamb | 10.45 | 10.95 | 15.95 |
| 77. DOPIAZA - Chicken tikka or lamb | 10.45 | 10.95 | 15.95 |
| 78. SAAG - Spinach | 10.45 | 10.95 | 15.95 |
| 79. PATHIA - Chicken, Lamb or King prawn | 10.45 | 10.95 | 15.95 |
| 80. DHANSAK - Chicken, Lamb or King prawn | 10.45 | 10.95 | 15.95 |
| 81. MALAI - Chicken, Lamb or King prawn D | 10.45 | 10.95 | 15.95 |
| 82. PALL - Chicken, Lamb or King prawn | 10.45 | 10.95 | 15.95 |
| 83. METHI - Chicken, Lamb or King prawn | 10.45 | 10.95 | 15.95 |
| 84. MAKHANI - Chicken, Lamb or King prawn D | 10.45 | 10.95 | 15.95 |