

# Murry Restaurant



## Hill Murry Indian Restaurant



### Customer Notice:

Please be aware that these foods may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food intolerance, kindly let us know when ordering.  
The Management reserve the right to refuse service without reason.

[www.hillmurry.co.uk](http://www.hillmurry.co.uk)

# Hill Indian





## Starters

All starters are served with fresh salad and mint sauce

<b>Samosa</b> 🌶️🌿 A choice of either mincemeat or fresh vegetables crushed coriander seeds and cumin. Deep fried.	<b>£2.95</b>
<b>Onion Bhaji</b> 🌶️🌿 Freshly chopped onions and fresh coriander prepared with spiced batter and fried.	<b>£2.95</b>
<b>Chicken Wings</b> 🌶️ Hot and spicy chicken wings	<b>£3.95</b>
<b>Aloo Channa Chat</b> 🌶️🌿 Fresh potatoes and chick peas pan fried with chat masala with a hint of lemon.	<b>£3.95</b>
<b>Chicken Chat</b> 🌶️ Fresh potatoes and chick peas pan fried with chat masala with a hint of lemon.	<b>£4.25</b>
<b>Tandoori Chicken</b> 🌶️ Marinated in yogurt with aromatic spices and fresh herbs.	<b>£3.95</b>
<b>Sheek Kebab</b> 🌶️ Tender minced lamb seasoned with green chilli, herbs and spices.	<b>£3.95</b>
<b>Mixed Tandoori Kebab</b> 🌶️ A selection of kebabs- Chicken tikka, chicken wings, lamb tikka & sheek kebab.	<b>£5.50</b>
<b>Nargis Kebab</b> 🌶️ A boiled egg wrapped in fresh mince lamb that is prepared with fresh herbs and spices.	<b>£3.95</b>
<b>Puree</b> 🌶️🌿 Cooked in tangy sauce wrapped in a pan cake available in Prawns/Chicken Tikka/ Channa	<b>£3.95</b>
<b>Tikka</b> 🌶️ Diced chicken or lamb marinated and seasoned.	Chicken <b>£3.25</b> Lamb <b>£3.50</b>
<b>Shashlik</b> 🌶️ Tender cubes of spicy chicken or lamb skewered with peppers, tomatoes, onions & mushrooms.	Chicken <b>£3.95</b> Lamb <b>£4.25</b>
<b>Lamb Chops</b> 🌶️ Marinated and cooked in a tandoori oven	<b>£3.95</b>
<b>Paneer Shashlik</b> 🌶️🌿 Cubes of Indian cheese skewered with diced chunks of onion, peppers, mushrooms and tomatoes cooked in a Tandoori oven.	<b>£3.95</b>
<b>Chicken Pakora</b> 🌶️ Fresh Chicken seasoned with spices, fresh herbs, chillies and shallow fried in a gram flour batter	<b>£3.95</b>
<b>Stuffed Potato Skin / Stuffed Pepper</b> 🌶️ Grilled potato skins or a stuffed pepper filled with either chicken mincemeat, lamb mincemeat or fresh vegetables. Seasoned with spices and fresh herbs.	<b>£3.95</b>
<b>Garlic Mushroom Potatoes</b> 🌶️🌿 Slightly spiced mushrooms and potatoes with fresh garlic.	<b>£3.95</b>
<b>Sweet Chilli Stir Fry</b> 🌶️ Chicken tikka stir fried in fresh herbs and spices and a hint of red chilli flakes.	<b>£4.25</b>
<b>Fish Tikka</b> 🌶️ Fish marinated in fresh lemon and herbs cooked in a tandoori oven.	<b>£4.25</b>
<b>King Prawn Butterfly</b> 🌶️ Jumbo king prawn marinated in a specially prepared sauce then Covered in bread crumbs.	<b>£4.95</b>
<b>Tandoori Jumbo Prawns</b> 🌶️ Jumbo prawns marinated in lemon juice, fresh herbs and ground pepper cooked in a tandoori oven.	<b>£4.95</b>
<b>Prawn Cocktail</b>	<b>£3.95</b>
<b>Pan Fried Salmon</b> 🌶️ Marinated pan fried salmon	<b>£5.95</b>
<b>Red Mullet in Goan Spices</b> 🌶️ Marinated in fresh curry leaves and pickled spices, grilled in a tandoori oven.	<b>£5.95</b>
<b>Pan Fried Sea Bass</b> 🌶️ Marinated pan fried sea bass	<b>£5.95</b>

Any of the above dishes can be prepared as a main dish

## Sharing Platters

	For 2	For 4	For 6
<b>Bangla Bites</b> 🌶️ Marinated Chicken Tikka, Lamb Tikka, Lamb Chops and Chicken Wings.	<b>£7.95</b>	<b>£15.95</b>	<b>£22.95</b>
<b>Tikka Tikka Tikka</b> 🌶️ Marinated Chicken Tikka, Lamb Tikka, Sheek Kebab and Tikka Pakora.	<b>£7.95</b>	<b>£15.95</b>	<b>£22.95</b>
<b>Vegetarian Platter</b> 🌶️ Marinated Paneer Shashlick, Vegetable Samosa, Onion Bhajee and Garlic Potato Mushrooms.	<b>£7.95</b>	<b>£15.95</b>	<b>£22.95</b>
<b>Cox Bazaar Seafood Platter</b> 🌶️ Marinated Salmon Tikka, Tandoori King Prawn and Prawn Puree	<b>£9.95</b>	<b>£18.95</b>	<b>£28.95</b>

## Chef Specialities

<b>Tikka Massala</b> 🌶️🌿 Chicken or lamb tikka pan cooked in a mild creamy sauce of tomatoes, ground almonds and coconut.	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Tandoori Mix Massala</b> 🌶️🌿 A combination of chicken tikka, lamb tikka and sheek kebab all pan cooked in a mild creamy sauce of ground almonds and coconut.	<b>£10.95</b>
<b>Mirch Massala</b> 🌶️🌿 Cooked with fresh chilli in a butter sauce.	Chicken <b>£8.50</b> Lamb <b>£8.95</b>
<b>Makhani</b> 🌶️🌿 Chicken or Lamb Tikka cooked in a very rich, mild, creamy and buttery sauce.	Chicken <b>£8.50</b> Lamb <b>£8.95</b>
<b>Chicken/Lamb Passanda</b> 🌶️🌿 Cubed chicken or lamb tikka cooked in yoghurt ,	Chicken <b>£8.50</b> Lamb <b>£8.95</b>
<b>Patia Wala</b> 🌶️🌿 Cooked in a rich mild sauce with mixed fruit and fresh cream.	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Butter Chicken</b> 🌶️🌿 Tender pieces of cube chicken cooked with ground almonds, coconut and a dash of butter	<b>£8.50</b>
<b>Chicken Tikka Bhuna</b> 🌶️ Chicken tikka cooked with peppers and mushrooms in a aromatic medium spicy sauce.	<b>£8.50</b>
<b>The Sulaman Range</b> 🌶️🌶️ Named after a great mountaineer, this dish combines chicken, lamb and prawns in a medium dry sauce with peppers, green chilli and ginger.	<b>£9.95</b>
<b>Goshtabba</b> 🌶️ Lamb meat balls, pan fried cooked with green herbs in a rich sauce.	<b>£8.50</b>
<b>Napali Chicken</b> 🌶️ Chicken tikka cooked in a tandoori oven cooked with sun dried tomatoes, fresh herbs and a touch of black pepper.	<b>£8.50</b>
<b>Desi Chicken or Lamb</b> 🌶️🌶️ Tender small pieces of boneless chicken or lamb cooked with yoghurt, tomatoes and spring onion	Chicken <b>£8.50</b> Lamb <b>£8.95</b>
<b>Lamb Chops Satora Bhuna</b> 🌶️ Lamb chops cooked in a medium spice with a citrus taste that comes from the satkora fruit.	<b>£8.95</b>
<b>Keema Peas Bhuna</b> 🌶️ Mince lamb and peas cooked in medium spices withfresh herbs and spices.	<b>£8.50</b>
<b>Karai</b> 🌶️🌶️ Chicken or lamb tikka spicy dish cooked with fresh herbs, chunks of onions, peppers, tomatoes, chillies and coriander.	Chicken <b>£8.50</b> Lamb <b>£8.95</b>
<b>Hill Murry Special Jalfrazi</b> 🌶️🌶️ Chicken tikka and Jumbo prawns cooked with mixed peppers, fresh chilli and a hint of lemon.	<b>£9.95</b>
<b>Murgh Tikka Keema Bhuna</b> 🌶️ Chicken Tikka cooked with minced lamb in green herbs and spices.	<b>£8.95</b>
<b>Chicken Tikka Shashlik Bhuna</b> 🌶️ Shashlik chicken cooked in a medium spiced sauce with mushrooms and fresh herbs.	<b>£9.95</b>
<b>Naga</b> 🌶️🌶️ Lamb or chicken tikka cooked in a hot to medium sauce with naga and fresh herbs.	Chicken <b>£8.50</b> Lamb <b>£9.95</b>
<b>Tamarind</b> 🌶️ Cooked in a rich tamarind sauce with fresh herbs and spices	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Sweet Chilli Wala</b> 🌶️🌶️ Tikka cooked in a rich sweet chilli sauce with fresh herbs and spices	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Tandoori Chicken Massala</b> 🌶️ Tender Pieces of Tandoori Chicken cooked with minced lamb in a rich medium spiced sauce with fresh herbs	<b>£8.95</b>
<b>Masaruma</b> Combined with mushroom in chefs uniquely spiced creamy sauce.	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Rezala</b> 🌶️🌶️ Tikka cooked in onion and pepper at rich tomato sauce.	Chicken <b>£8.25</b> Lamb <b>£8.50</b>
<b>Tawa</b> 🌶️ Cooked in fresh herbs and south indian spices, with chunky peppers, onions and fresh chillies.	Chicken <b>£8.25</b> Lamb <b>£8.50</b>

## Seafood Specialities

Any of the below dishes can be prepared to a strength of your choice

<b>Salmon Kajhool</b> 🌶️🌶️ Pan fried salmon steaks simmered in freshly ground spices, with a smooth garlic sauce.	<b>£9.95</b>
<b>Tandoori Jumbo Prawn Massala</b> 🌶️🌿 Jumbo prawns cooked in a tandoori oven cooked in a mild creamy sauce with ground almonds and coconut, garnished with coriander.	<b>£10.95</b>
<b>Jinga Massala</b> 🌶️🌿 Tandoori jumbo prawns cooked in yoghurt with ground almonds, cashew nuts and a dash of butter	<b>£10.95</b>
<b>Ocean Spice</b> 🌶️🌶️ For those who love seafood this is for you. Boneless fish, Jumbo prawns and baby prawns cooked with mixed spices and a hint of lemon.	<b>£10.95</b>
<b>Sea Bass Delight</b> 🌶️ Marinated pan fried sea bass cooked in a rich medium sauce of peppers, chillies, and fresh spices.	<b>£11.95</b>
<b>Red Mullet Fantasy</b> 🌶️ Marinated and pan fried with red chillies and tumeric, in a sauce of aubergine, potato and green chilli.	<b>£11.95</b>

## Traditional and Favourites

Any of the below dishes can be prepared to a strength of your choice

<b>Pathia</b> 🌶️ Sweet and sour with a hint of garlic.	<b>Achari</b> 🌶️ Cooked with mixed pickle, green herbs and spices.
<b>Korma</b> 🌿 Cooked with almond, coconut and fresh cream.	<b>Garlic Chilli</b> 🌶️🌶️ Cooked with fresh garlic and chilli.
<b>Vindaloo</b> 🌶️🌶️🌶️ Hot curry with fresh herbs and spices.	<b>Bhuna</b> 🌶️ Cooked with fresh peppers, tomatoes and fresh herbs.
<b>Madras</b> 🌶️🌶️ Hot curry with a hint of lemon and fresh herbs.	<b>Channa</b> 🌶️ Chick peas cooked with fresh green herbs and spices.
<b>Hara</b> 🌶️🌶️🌶️ Cooked with fresh green herbs and chili sauce.	<b>Malaya</b> 🌶️ Mildly spiced with pineapple and fresh cream.
<b>Sagwalla</b> 🌶️ Cooked with fresh spinach, herbs and spices.	<b>Balti</b> 🌶️ No menu is complete without the addition of a Balti dish cooked with peppers, onions, tomatoes, spring onion and spices.
<b>Dhansak</b> 🌶️ Sweet and sour cooked with pineapple and lentils.	<b>Curry</b> 🌶️ Most popular dish cooked with a wide range of chillies and spice to give a variety of strength in a sauce.
<b>Samba</b> 🌶️ Cooked with lentils, fresh herbs & spices.	<b>Dupiaza</b> 🌶️ Cooked in a medium spiced sauce, fresh herbs, onions and capsicum.
<b>Rogon Josh</b> 🌶️ Cooked with fresh tomatoes, green herbs and spices.	<b>Morchi</b> 🌶️🌶️🌶️ Cooked with fresh spices and herbs, mixed peppers and bullet chillies
<b>Methi</b> 🌶️ Cooked with fresh fenugreek, green herbs and spices.	<b>Ceylon</b> 🌶️🌶️ Cooked with fresh spices and herbs, with lemon and coconut.

<b>Chicken</b>	<b>£6.95</b>	<b>Fish</b>	<b>£8.25</b>
<b>Lamb</b>	<b>£7.25</b>	<b>King Prawn</b>	<b>£9.95</b>
<b>Chicken Tikka</b>	<b>£7.95</b>	<b>Mince Lamb</b>	<b>£7.75</b>
<b>Lamb Tikka</b>	<b>£8.25</b>	<b>Vegetable</b>	<b>£7.00</b>
<b>Prawn</b>	<b>£7.95</b>		

## Tandoori Mains

All tandoori mains are served with fresh salad, and ONE of the following accompaniment pilau rice, boiled rice, plain nan or chips.

<b>Half Tandoori Chicken</b> 🌶️ (on the bone) Marinated in yoghurt and seasoned with the finest authentic spices and kashmiri chilli.	<b>£9.95</b>
<b>Tikka</b> 🌶️ Succulent tikka of chicken or lamb marinated carefully in specially selected spices & herbs.	Chicken <b>£8.95</b> Lamb <b>£9.95</b>
<b>Shashlick</b> 🌶️ Seasoned and marinated in massala spices with fresh tomatoes, onions and peppers.	Chicken <b>£9.95</b> Lamb <b>£10.95</b>
<b>Tandoori Mix Grill</b> 🌶️ Selection of tandoori cooked chicken, lamb tikka, lamb chops, sheek kebab, tikka fish and tandoori chicken served with fresh salad and a naan.	<b>£11.95</b>
<b>Paneer Shashlick</b> 🌶️ Fresh Indian style cottage cheese cubes marinated with fresh onion, peppers, tomatoes and spices, then roasted.	<b>£9.50</b>
<b>Fish Tikka</b> 🌶️ Succulent fish tikka marinated carefully in specially selected spices & herbs.	<b>£10.95</b>
<b>Lamb Chops</b> 🌶️ Lamb chops marinated carefully in specially selected spices and herbs	<b>£9.95</b>
<b>Hill Murry Platter</b> 🌶️ A selection of tandoori cooked chicken / lamb tikka, sheek kebab, lamb chop, tandoori chicken and King Prawn served with fresh salad and a plain naan	<b>£11.95</b>

## Keema Dishes

Keema cooked in a rich medium sauce with fresh herbs with a variety of different options to suit your taste

<b>Keema Mater</b> 🌶️ Minced lamb	<b>£7.95</b>
<b>Keema Aloo</b> 🌶️ Minced lamb cooked with fresh potatoes	<b>£7.95</b>
<b>Keema Sag</b> 🌶️ Minced lamb cooked with fresh spinach	<b>£7.95</b>
<b>Keema Egg</b> 🌶️ Minced lamb cooked with boiled eggs	<b>£8.50</b>
<b>Keema Mushroom</b> 🌶️ Minced lamb cooked with fresh mushroom	<b>£7.95</b>
<b>Keema Vegetable</b> 🌶️ Minced lamb cooked with fresh vegetables	<b>£7.95</b>

Create your own Keema Dish extra £1.00

## Biryanis

Basmati rice cooked with fresh spices, herbs & onions in a Bhuna style sauce garnished with coriander served with a vegetable curry sauce.

<b>Chicken Biryani</b> 🌶️	<b>£7.50</b>
<b>Chicken Tikka Biryani</b> 🌶️	<b>£7.95</b>
<b>Lamb Biryani</b> 🌶️	<b>£7.95</b>
<b>Lamb Tikka Biryani</b> 🌶️	<b>£8.25</b>
<b>Prawn Biryani</b> 🌶️	<b>£8.25</b>
<b>Vegetable Biryani</b> 🌶️	<b>£7.50</b>
<b>Malaya Biryani</b> 🌶️ (with pineapple)	<b>£8.50</b>
<b>Special Biryani</b> 🌶️ Consisting of chicken, lamb, prawn and egg served with a vegetable side dish.	<b>£9.95</b>

## Vegetable

<b>Aloo Gobi</b> 🌶️🌿 Potato and cauliflower cooked in medium spice.	<b>£3.95</b>	<b>Nairattan Korma</b> 🌶️🌿🌿 Fresh vegetables mildly spiced cooked with cream.	<b>£4.25</b>
<b>Bhindi</b> 🌶️🌿 Okra cooked in medium spice with onions and peppers and fresh herbs.	<b>£3.95</b>	<b>Saag Paneer</b> 🌶️🌿 Fresh Leaf Spinach cooked with homemade cheese.	<b>£4.25</b>
<b>Saag Bhaji</b> 🌶️🌿 Fresh chopped spinach cooked with garlic, onions delicately spiced with fresh herbs.	<b>£3.95</b>	<b>Matter Paneer</b> 🌶️🌿 Homemade cheese cooked in spices with peas.	<b>£4.25</b>
<b>Begun Bhaji</b> 🌶️🌿 Aubergines cooked in medium spice with onions and peppers and fresh herbs.	<b>£3.95</b>	<b>Vegetable Sambar</b> 🌶️🌿 Fresh vegetable cooked with lentils, fresh herbs and tomatoes.	<b>£4.25</b>
<b>Dall of the day</b> 🌶️🌿 Lentils cooked with a tarka of garlic.	<b>£3.95</b>	<b>Vegetable Bhuna</b> 🌶️🌿 Fresh vegetable cooked in a rich sauce with added mushrooms and green herbs.	<b>£4.25</b>
<b>Bombay Aloo</b> 🌶️🌿 Spicy potatoes cooked with cumin seeds.	<b>£3.95</b>	<b>Vegetable Makhni</b> 🌶️🌿🌿 Fresh vegetable cooked in a butter sauce.	<b>£4.25</b>
<b>Aloo Saag</b> 🌶️🌿 Potatoes and spinach cooked with spices and fresh herbs.	<b>£3.95</b>	<b>Mushroom Saag</b> 🌶️🌿 Sliced button mushrooms and spinach cooked with spice and herbs.	<b>£4.25</b>
<b>Mushroom Bhaji</b> 🌶️🌿 Sliced button mushroom and onions cooked with a medium spice.	<b>£3.95</b>	<b>Aloo Bhindi</b> 🌶️🌿 Tender young okra cooked with potatoes.	<b>£4.25</b>
<b>Channa</b> 🌶️🌿 Chick Peas cooked in a dry sauce with fresh herbs and tomatoes.	<b>£3.95</b>	<b>Mixed Vegetable Curry</b> Vegetables cooked in a medium spices.	<b>£4.25</b>

All above vegetable dishes can also be prepared as a main dish for extra £2.50

## Breads

<b>Plain Naan</b>	<b>£1.95</b>	<b>Cheese and Tomato Naan</b>	<b>£2.75</b>
<b>Garlic Naan</b>	<b>£2.25</b>	<b>Cheese &amp; Onion Naan</b>	<b>£2.75</b>
<b>Peshwari Naan</b> 🌿	<b>£2.75</b>	<b>Tandoori Roti</b>	<b>£1.75</b>
<b>Chilli and Coriander Naan</b> 🌶️	<b>£2.75</b>	<b>Paratha</b>	<b>£2.75</b>
<b>Keema Kulcha Naan</b>	<b>£2.75</b>	<b>Chapatti</b>	<b>£1.25</b>
<b>Onion Kulcha Naan</b>	<b>£2.75</b>	<b>Chips</b>	<b>£1.95</b>
		<b>Spicy Chips</b> 🌶️🌶️	<b>£2.50</b>

Create your own naan £3.50

## Rice

<b>Boiled Rice</b>	<b>£2.20</b>	<b>Fried Rice</b>	<b>£2.95</b>
<b>Saffron Pilau Rice</b>	<b>£2.50</b>	<b>Egg Fried Rice</b>	<b>£2.95</b>
<b>Mushroom Pilau Rice</b>	<b>£2.95</b>	<b>Garlic, Chilli and Lemon Rice</b> 🌶️🌶️	<b>£3.25</b>
<b>Vegetable Pilau Rice</b>	<b>£3.25</b>	<b>Garlic Fried Rice</b>	<b>£2.95</b>
<b>Keema Pilau Rice</b>	<b>£3.25</b>	<b>Chicken Egg Fried Rice</b>	<b>£3.25</b>
<b>Fruity Pilau Rice</b>	<b>£3.25</b>		

Create your own rice £3.75

## English Dishes

All English dishes are served with chips

<b>Plain Omelette</b>	<b>£6.25</b>
<b>Create Your Own Omelette</b> (Chicken, Prawn, Chicken & Mushroom, Cheese, Cheese & Tomato)	<b>£7.50</b>
<b>Sirloin Steak</b> Served with chips	<b>£10.95</b>
<b>Roast Chicken &amp; Chips</b>	<b>£7.50</b>
<b>Scampi &amp; Chips</b>	<b>£7.50</b>

### Eating Guide

🌶️ Medium 🌶️🌶️ Spicy 🌶️🌶️🌶️ Extra Spicy  
🌿 Vegetarian 🌿🌿 Nuts 🍷 Gluten