VADAH

TEESSIDERESTAURANTWEEK

9th to 12thNovember2026 | 5:30 PM –10:00 PM

Starter + Main + Sundry = £25

STARTERS

ONION BHAJI —
Deep fried dumplings of spicy onion and potatoes

SAMOSA —
Your choice of mix vegetables or spicy lamb

POTATOES & MUSHROOMS —
Soft and fluffy spiced potato balls with sautéed garlic mushrooms

CHICKEN TIKKA —
Deliciously soft and tender pieces of marinated chicken or lamb cooked in the tandoori oven

SHEEK KEBAB —
Spicy minced lamb cooked on skewers in the tandoori oven

PRAWN PUREE —
Spicy Massalla dressing on steam cooked prawn, served with Puree and salad

MAIN DISHES

Choose from Mixed Vegetables, Paneer, Chicken or Lamb

GOANESE —
Cooked with coconut milk, sautéed onions, barbecued peppers and tomatoes blended with Vadah's own herbs and spices.

MOLEE —
Boneless chargrilled chicken or lamb made with chef's own spices garnished with mushrooms, potatoes, green peppers and finely chopped fresh coriander. Medium.

GARLIC CHILLI —
The recipe for this dish is hundreds of years old. Cooked with fresh sliced garlic, fresh green chillies and plum tomatoes. Hot Taste.

SHALIMAR KHARNI —
Medium to hot. Cooked with diced mix peppers, spring onions, garlic, ginger, and coriander, delicately flavoured with a touch of cream.

BALTI BUTTER —
Indian curry has no boundary as you will experience with this mild taste of Balti. The two dishes combined in one.

MAIN DISHES

Choose from Mixed Vegetables, Paneer, Chicken or Lamb

KORMA —
Amild creamy dish with a delicate, aromatic, and slightly sweet flavour profile, with a smooth, thick gravy and a delicate hint of spices. Choose from Chicken, Lamb, Paneer or Mixed Vegetables.

KARAHI —
Presented to you using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes, fenugreek leaves and fresh coriander. Medium.

MASSALLA —
Takenfrom thetandoori oven and prepared in a combination of yoghurt, ground almonds, cream and a selection of special herbs, spices and cooked to Vadah's own special recipe. Mild.

REDFORT —
Almonds,pistachios, cashew nuts, paneer, yoghurt and rare wild herbs. Mild smooth and fresh in taste.

JALFREY —
Prepared with sliced onions, mixed peppers, garlic, green chillies and sprinkled with coriander. This is slightly hot and spicy but full of flavour.

LANAKA PIAZZA —
Cutlets of chickencooked in hot tomato sauce with braised onions and peppers with crushed chillies. Very hot taste. (Traditional Style Curry)

SUNDRIES

BOILED RICE —

PILAU RICE —

GARLIC FRIED RICE —

MUSHROOM RICE —

ONION RICE —

PLAIN NAAN —

GARLIC NAAN —

CHIPS —

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