



Restaurant and Takeaway

Presenting to you the award winning chef:

Asuf Khan

**North Lincolnshire Curry Chef of the Year – 4 times
International Indian Chef of the Year - 3rd Place
National Curry Chef of the Year - twice Finalist
Member of the Affiliation of Masterchefs UK
Gold Award with 5 stars by Masterchefs UK**

Welcome to the Megna Restaurant. We are a family business with all the catering being headed up by, Asuf Khan. He has, in recent years been acclaimed as one of the UK's best curry chef. He has demonstrated this by winning a number of prestigious awards including the North Lincolnshire Curry Chef of the Year Award 4 times. He came 3rd in the International Indian Chef Award held in Edinburgh and has also been finalist in the National Curry Chef Awards twice. In the summer of 2002, when the Queen visited Scunthorpe, Asuf along with Shorif (also a chef at Megna) was invited to cook at the event. The dishes they cooked that day are included in this menu.

We pride ourselves in offering excellent food and service. If for any reason we have been unable to meet your expectations, then please speak to our duty manager. Alternatively you can write to us at:

**Megna Restaurant (Scunthorpe) Ltd.
3 Pavilion Row
Doncaster Road
Scunthorpe
DN15 7RD
Tel: (01724) 281289**





MEGNA - Excellence in Bangladesh Cuisine

STARTERS

Mixed Kebab	£3.95	King Prawn on Puri	£4.95
Tandoori Chicken	£3.25	Somossa (Meat)	£3.95
Chicken Tikka	£3.25	Chana Puri (V)	£3.95
Lamb Tikka	£3.25	Aloo Puri (V)	£3.95
Sheek Kebab	£3.25	Onion Bhaji (V)	£3.25
Reshmi Kebab	£3.25	Aloo Pakora (V)	£3.25
Saag Prawn and Puri	£3.95	Prawn Cocktail	£3.50
Tikka Puri	£3.95	King Prawn Butterfly	£3.95
Prawn on Puri	£3.95	Megna Special Fish	£4.95

MAIN MEALS

DISHES FIT FOR A QUEEN

When the Queen came to Scunthorpe in the summer of 2002, she visited the Victorian walled garden at Normanby Hall where vegetables are grown. Asuf was invited to cook a Bangladeshi dish using vegetables picked from the garden. With assistance from Shorif Khan, also a chef at Megna, he created these two delicious mouth-watering dishes. We hope you will enjoy them.

Jubilee Special - Marinated chicken cooked with minced lamb. A boiled egg is fried and then added together with a spice mix. It is finished off with a garnish of fresh coriander and sliced onions, served with pilau rice.....	£13.95
Jubilee King Prawn - Spiced Tiger King Prawns cooked in a medium sauce with fresh vegetables and garnished with fresh coriander, served with pilau rice.....	£14.95

ASUF'S AWARD WINNING DISHES

Murgi Palak Chicken cooked in medium strength sauce, with spinach, fresh garlic, coriander and mix of spices, served with pilau rice.....	£9.25
King Prawn Palak As above but with Tiger King Prawns, served with pilau rice.....	£14.95
Johirpuri Lamb or Chicken Lamb or chicken cooked with vegetables, onion, green pepper, fresh coriander, mix of spices with a touch of lemon juice, served with pilau rice...	£9.25
Koraya Keema Chicken - Chicken tikka cooked in a medium sauce with mince meat and diced onions and a tiny amount of tomatoes. Served with pilau rice.....	£9.25

SPECIAL DISHES

Chicken or Lamb Tikka Mossala - Tandoori cooked chicken or lamb tikka in a mossala sauce.....	£7.25
Chicken Garlic Mossala - Chicken Tikka cooked in a garlic mossala sauce.....	£7.50
Chicken or Lamb Tikka Bhuna - Chicken or Lamb Tikka in medium bhuna sauce.....	£7.25
Chicken Garlic Bhuna – As above but with garlic	£7.50
Chicken or Lamb Koraya - Chicken or Lamb Tikka cooked in a medium sauce with onions, green peppers and fresh coriander, served sizzling on a koraya dish.....	£7.25
Chicken Tikka Dansak - Chicken Tikka cooked in a hot sweet and sour sauce with lentils.....	£7.25
Shaslic Koraya – Marinated chicken cooked with diced onions, green peppers and fresh coriander.....	£7.95
Chicken or Lamb Pasanda - Chicken or Lamb Tikka cooked in a mild creamy sauce.....	£7.25
Koraya Mixed Grill – chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori Chicken cooked in a koraya sauce.....	£10.50
Chicken or Lamb Rezalla - Hot and spicy chicken or Lamb, stir fried with tomatoes, onions and fresh chillies.....	£7.50
Chicken or Lamb Zafrani - Cooked in a hot sauce with onions and mushrooms and garnished with fresh coriander.....	£7.50
Chicken Jalfreze - Chicken Tikka cooked in a hot sauce with chillies and onions. Served sizzling on a cast iron Koraya dish.....	£7.25
Chicken Chilli Rogon – Marinated chicken pieces cooked in a hot tomato based sauce with fresh coriander.....	£7.95
Tandoori King Prawn Bhuna - Tiger King Prawns cooked in a clay oven and then cooked in a medium Bhuna sauce.....	£12.95
Tandoori King Prawn Mossala - Tiger King Prawns cooked in a clay oven and then cooked in a Mossala sauce.....	£12.95
Megna King Prawn Special - Whole Tiger King Prawns cooked in a clay oven and then cooked in a spicy garlic sauce.....	£14.95

BALTI DISHES - Served with nan bread.

Chicken or Lamb	£7.95
Chicken Tikka	£8.95
Vegetable (V)	£6.95
Prawn	£8.50
King Prawn	£13.25
Shaslic	£9.25

BIRIANY- served with vegetable curry.

Chicken or Lamb	£7.95
Chicken Tikka	£8.95
Vegetable (V)	£6.95
Prawn	£8.50
King Prawn	£9.95

TANDOORI DISHES - served with salad and yogurt mint sauce.

Chicken or Lamb Tikka	£5.95
1/2 Tandoori Chicken	£5.95
Tandoori Mix Grill(served with Nan)	£9.95
King Prawn	£10.75
Chicken Shaslic	£6.95

CLASSIC DISHES

MEDIUM

Chicken or Meat Bhuna	£5.95
Chicken or Meat Dupiaza	£5.95
Chicken or Meat Rogon	£6.25
Chicken or Meat Sag	£6.25

CLASSIC DISHES

MILD

Chicken or Meat Korma	£5.95
King Prawn Korma	£8.95
Prawn Korma	£6.50

CLASSIC DISHES HOT

Chicken or Lamb Pathia	£6.25
Chicken or Meat Madras	£5.95
Chicken or Meat Vindaloo	£5.95
Chicken or Meat Dansak	£6.25

VEGETARIAN DISHES

Aloo Gobi (V)	£5.75	Saag Aloo (V)	£5.75
Mixed Vegetables (V)	£5.75	Vegetable Biriany (V)	£6.95
Vegetable Jalfreze (V)	£5.95	Aloo Chana (V)	£5.75

VEGETARIAN SIDE DISHES

Cauliflower Bhaji (V)	£2.75	Mushroom Bhaji (V)	£2.75
Saag Aloo (V)	£2.75	Vegetable Bhaji (V)	£2.75
Bombay Potato (V)	£2.75	Tarka Dhall (V)	£2.75
Saag Bhaji (V)	£2.75	Chana Mossala (V)	£2.75
Aloo Gobi (V)	£2.75	Tandoori Sauce (V)	£2.75
Bindi Bhaji (V)	£2.75		

SUNDRY

Keema Rice	£2.45	Keema Nan	£2.10
Pilau Rice	£1.95	Chapatti.....	£0.95
Boiled Rice	£1.95	Onion or Cucumber Raitha	£1.35
Mushroom or Vegetable Rice	£2.45	Chips	£1.85
Egg Fried Rice	£2.45	Pappadom (Plain)	£0.70
Plain Nan	£1.85	Pappadom (Mossala)	£0.75
Garlic or Peshwari Nan	£2.10	Pickle Tray (Per head)	£0.70

DRINKS

SOFT DRINKS, Coke/Diet Coke, Lemonade, Orange Juice, Bottled Still Water, Bitter Lemon, Tonic Water, Soda Water, Ginger Ale, Tomato Juice, Pineapple Juice, Appletise

J2O, Sparkling Water

BEERS

Lager (Carlsberg) Pint	£2.75	Cider (Sweet)	£1.75
Lager (Carlsberg) Half	£1.50	Budweiser	£2.60
Lal Toofan Indian Lager (Pint)	£3.30	Smirnoff Ice	£2.60
Lal Toofan (Half)	£1.75	Cobra (330ml)	£2.60
Bitter (John Smith Smooth can).....	£2.40		

APERITIF Martini (Sweet or Dry), Campari, Cinzano, Dubonnet, Taboo, Pimms.....

SHERRY Bristol Cream , PORT Ruby.....

SPIRITS and LIQUERS - Pernod, Whiskey (Bells, Jamesons), Gin, Rum, Bacardi, Southern Comfort, Vodka, Brandy, Southern Comfort, Jack Daniels, Sambuca, Baileys, Tia Maria, Cointreau, Malibu

Remy Martin V.S.O.P (£2.95), Glenfiddich (£2.95)

WINE LIST

WHITE WINE

1. **ITALIAN Corallo Bianco** Fresh fruity dry style of Italian table wine.
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|--|-------------------------|---------------|
| | Glass | £2.10 |
| | 1/2 Litre Carafe | £6.50 |
| | 1 Litre Carafe | £12.50 |
- Bottle**
2. **GERMAN Piesporter QBA** A crisp, light wine with a good fruity balance and pleasant acidity **£9.95**
3. **FRENCH Cuvee Ghilbert Medium Dry** A well-balanced medium dry style of Loire Valley table wine. Clean tasting, with lots of fresh fruit flavours **£9.95**
4. **FRENCH Mouton Cadet Blanc** This well-known dry white wine is produced from a blend of Sauvignon and Semillon grapes to give a dry fresh full fruit taste..... **£11.95**
5. **FRENCH Chablis A/C Hamelin** Produced from 100% Chardonnay Grapes, which undergo vilification in stainless steel tanks to retain the freshness of the fruit. **£18.95**
6. **AUSTRALIAN Palandri Solora Semillion/Sauvignon** The Semillion exhibits fresh aromas of citrus, while the Chardonnay provides melon and stone-fruit characters together to provide a zesty, fruit driven style..... **£12.45**
7. **SPANISH Torres Vina Sol** This is an elegant wine with hints of spice and rich fruit flavours reminiscent of apples and pineapple..... **£11.45**
8. **CHILEAN Torres Gewürztraminer Riesling** Made from 75% Gewurztraminer and 25% Riesling, this wine has the typical honey and elderflower bouquet..... **£12.95**
9. **SOUTH AFRICAN Jordan Estate Chardonnay Stellenbosch** This wine has ripe, intense citrus and rich butterscotch flavours, overlaid with elegant toasty oak..... **£17.95**
10. **PORTUGUESE Mateus Rose** A medium tasting rosé wine with a slight sparkle and fresh fruity taste..... **£10.95**
11. **SPARKLING Asti Spumanti** A delightful sparkling wine made the cuvee close method. The wine is sweet with an aromatic Muscat fragrance **£14.45**
12. **CHAMPAGNE Veuve Cliquot** Admired for its consistent quality and maturity, and as identifiable by its full flavour and long fruity after taste, as by its distinctive packaging..... **£39.00**

RED WINE

13. **ITALIAN Corallo Rosso** Typical light easy drinking style of Italian table wine, produced in North East Italy in the Trente area.
- | | |
|------------------------|---------------|
| Glass | £2.10 |
| 1/2Litre Carafe | £6.50 |
| 1Litre Carafe | £12.50 |
- Bottle**
14. **ITALIAN Chianti Fontella** An easy drinking red wine with a distinctive Sangiovese fruit taste and a soft velvety finish..... **£10.45**
15. **FRENCH Cuvee Ghilbert Rouge** Lots of fruit and not too tannic, this wine goes well with red meats and cheese or can equally be enjoyed on its own..... **£9.95**
16. **FRENCH Chateau Le Sens Rouge** The wine is made from Cabernet Sauvignon, Cabernet Franc and Merlot, which combine to produce this very approachable claret..... **£11.95**
17. **FRENCH Brouilly** This wine is fruity, rich and supple..... **£15.45**
18. **FRENCH Lartignaude St.Emillion** Lots of ripe fruit, approachable style having a cepage of 60% Merlot, 25% Cabernet Franc, 5% Malbec and 10% Cabernet Sauvignon... **£18.45**
19. **FRENCH Chateauneuf Du Pape Pougé** Big powerful wine with hints of spice, liquorice and blackberries and very deep red colour..... **£19.95**
20. **AUSTRALIAN Palandri Solara Shiraz** This wine possess full rich fruity flavour which are under pinned by a gentle, soft tanning integration to give the wine a warm lengthy flavour..... **£12.45**
21. **SPANISH Mirador Crianza Rioja** This wine is a light ruby colour with cherry blackcurrant and vanilla note. It is medium bodied with lively berry fruit and left for 18 months in oak leaves to leave a rich vanilla aftertaste..... **£16.05**
22. **CHILEAN Torres Santa Digna Cabernet Sauvignon** This wine has a deep opaque, intense cherry colour, and varietal aromas typical of the great Pacific Cabernet Sauvignon's, on the palate it is full bodied with soft tannins..... **£12.45**
23. **SOUTH AFRICAN Jordan Estate Cabernet Sauvignon Merlot** The use of gravity and gentle pressing ensures a full flavoured wine, rich in berryflavours with soft, ripe tannins..... **£15.95**

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Visit our website: megna.co.uk