



AUTHENTIC MUGHLAI, SOUTH-INDIAN, ORIENTAL DINE IN - BAR - TAKE OUT - CATERING





WHERE EVERY PARTY ENDS WITH FULL HEARTS AND FULLER PLATES!

WE DO CATER ALL KINDS OF INDOOR AND OUTDOOR EVENTS.



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AUTHENTIC Indian Cuisine 336 Manchester Rd, West Timperley, Timperley, Altrincham WA14 5NH | www.hbkmanchester.com WORLDWIDE FASTEST GROWING RESTAURANT CHAIN IN USA & UK

Allergy Notice: If you have any food allergies or specific dietary restrictions, please notify our staff before ordering.

Please be aware that while some dishes may not include certain allergens, they are prepared in a

kitchen that handles ingredients such as Soya, Dairy, Gluten, and Nuts.

NB: All of our food contain Soya

APPETIZERS

onions served crispy and hot

Basket of Papads & Chutneys (v) £3.99
A mixture of plain and jeera papads served with our homemade chutneys

Masala Crispy Corn (V)
Crispy fried sweetcorn kernels seasoned
with masala spices

Hyderabadi Cut Mirchi (v) £6.99

A Hyderabadi favourite, spiced chilli fritters, fresh diced

Onion Pakora (v)

Deep fried thin sliced onions made in chickpeas
flour and spices





£7.99

CHAATS (V)

& sweetcorn kernels

Pani Puri Shots (v) £5.99
Bite sized puris stuffed with potato masala & spicy tangy

flavoured water

Dahi Puri
Crispy puris filled with yoghurt, chutneys and spices
for a creamy tangy delight

Samosa Chaat
Crushed samosas topped with chutneys, yoghurt
and chaat masala

Aloo Tikki Chaat
Potato patty topped with yoghurt, chutneys, spices and chaat masala

HOUSE SPECIAL SOUPS

Natu Kodi Soup
Rustic country chicken soup infused with spices

£5.99

Mixed Vegetables
& Sweetcorn Soup
Soup made with a medley fresh seasonal vegetables
£4.99

STARTERS

HBK SIGNATURES

**Market Slow cooked lamb, crushed wheat & spices
**E11.99

(Mutton Paya £11.99
Spiced lamb trotters cooked in spices

((Boti Fry
Lamb intenstines fried with Indian masala & spices

(Vanjaram Fish Fry Indian Mackerel marinated and coated in spices and fried for a crispy finish

Mutton Keema Masala Fry
Pot roasted minced lamb, ginger,
garlic, Indian herbs and spices

£13.99







VEGETARIAN (V)

Chilli Gobi
Stir fried cauliflower florets cooked with chillies & soya based seasoning

Chilli Paneer
Stir fried Indian cottage pieces cooked with chillies
& soya based seasoning

	Onion Bhaaji Onions coated in spicy gram flour & deep fried	£5.99
1	Samosa Deep fried homemade samosas stuffed with potatoes and masala spices	£5.99
0	Gobi 65 Fried Cauliflower florets tossed in a South Indian masala	£7.99
**	Hyderabadi Paneer 65 Fried Indian cottage cheese coated in spicy Hyderabadi flavours	£8.99
ŧ	Vegetable Manchurian Vegetable dumplings tossed in a tangy spicy Indo-Chinese sauce	£8.99
ė	Gobi Manchurian Cauliflower florets coated in a tangy spicy Indo-Chinese sauce	£7.99







EGG

£7.99

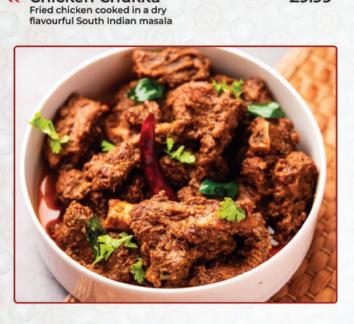
£8.99

•	Egg Bonda Boiled eggs coated in a spiced batter	£5.99
éé	Masala Omelette Fluffy omelette infused with onions, chillies & Indian spices	£5.99
***	Chilli Omelette Eggs stir fried with onions, chillies & spices	£5.99

CHICKEN

0	Chicken Lollipops Succulent crispy fried battered chicken drumsticks	£8.99
tt	Fried Chicken 65 Crispy fried chicken packed with flavour and bold spices	£8.99
ee	Hyderabadi Chicken 65 Spicy fried chicken with bold spice mix	£9.99
tt	Chicken Majestic Juicy chicken strips tossed in a garlic infused creamy spiced masala	£9.99
44	Chilli Chicken Stir fried chicken with chillies & Indo-Chinese sauces	£9.99
ee	Ginger Chicken Succulent chicken cooked in zesty ginger infused gravy	£9.99
ee.	Chicken Chukka	£9.99





LAMB

ee.	Rajugari Mamsam Vepudu Spicy Andhra style mutton fry with bold traditional flavours	£11.99
ee.	Mutton Chukka Tender mutton cooked in a dry flavourful South Indian masala	£11.99
ėė.	Mutton Pepper Fry Juicy mutton stir fried with aromatic black pepper & spices	£11.99
ee.	Mutton Chilli Stir fried mutton with chillies and a spicy tangy seasoning	£11.99

SEAFOOD

**	Nethili Fish Fry Crispy fried anchovies coated in a flavourful spice mix	£12.49
et .	Apollo Fish Deep fried fish fillets marinated in spices & served with a special Hyderbadi sauce	£12.49
**	Chilli Fish Perfectly marinated delicate fish pieces wok tossed in a chilli infused glaze	£12.49
ee.	Hyderabadi Prawns 65 Crispy prawns fried in bold Hyderabadi masala	£12.49
**	Prawns Majestic Tender prawns tossed in a spiced creamy sauce with a hint of garlic	£12.49

£12.49

Prawns Pepper Fry
Stir fried prawns with black pepper & aromatic spices



FROM OUR TANDOOR

INCLUDES SALAD AND OUR HOMEMADE SAUCES

5	Tandoori Broccoli (v) Fresh broccoli marinated in spices and roasted in the tandoor for a smoky flavor	£8.99
ee	Tandoori Mushrooms (v) Mushrooms marinated with cubes of pepper & onions in an authentic Indian spices & yoghurt	£8.99
ee	Paneer Tikka Kebab (V) Indian cottage cheese marinated in spices and chargrilled	£9.99
**	Chicken Tikka Kebab Marinated chicken pieces grilled to perfection with a smoky flavour	£10.99
•	Malai Chicken Kebab Creamy tender chicken cooked with spices	£9.99
u	Tandoori Chicken Kebab A true tandoori classic, chicken marinated in yoghurt & spices	£10.99
**	Tangdi Chicken Kebab Juicy chicken drumsticks marinated in spices	£10.99
ee	Mutton Seekh Kebab Minced mutton mixed with aromatic spices	£11.99
ee	Lamb Chops Tender lamb chops marinated in spices	£12.99





Tandoori Prawns Tikka
Prawns marinated in a spicy yoghurt mix

Whole Tandoori Pomfret
Whole pomfret fish marinated in spices

Chicken Tikka, chicken malai, Tangdi kebab, lamb chops, mutton seekh kebab



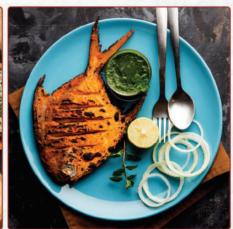


£12.99

£14.99

£19.99

£15.99



OUR AUTHENTIC CURRIES

VEGETARIAN (V)

	Tadka Dal Lentils slow cooked in Indian masala and spices	£9.99
•	Dal Makhani Traditional lentil dish made with urad dal and other pulses	£10.99

Gutti Vankaya

Aubergines stuffed with a flavourful blend of aromatic spices, cooked in a rich gravy

Paneer Butter Masala
Indian cottage cheese cooked in a
rich buttery tomato sauce

£10.99

Mutter Paneer
Indian cottage cooked with garden peas in a mild tomato based sauce

Palak Paneer
Indian cottage cheese cooked with spinach, fresh
herbs, Indian spice & garden peas cooked in a creamy
mild tomato sauce

Kadai Paneer £10.99
Indian cottage cooked in a creamy cashew gravy with Indian spices

Bhindi Masala
Okra curry cooked with Indian spices

£10.99

Malai Kofta
A decadent Indian delicacy featuring tender vegetable and paneer dumplings in a velvety, aromatic spiced gravy

Aloo-Gobi Masala

Delicious, spicy & flavorful vegetarian dish made with potatoes, cauliflower, spices and herbs









CHICKEN

ŧ	Dum Ka Murgh Grilled chicken cooked in a creamy tomato based sauce with a blend of Indian spices	£11.99
**	Andhra Chicken Curry Tender chicken cooked in a spicy sauce with exotic herbs & spices	£11.99
ŧŧ.	Chettinadu Chicken Curry Chicken cooked with onions, tomatoes and our house special sauce	£11.99
ė	Murgh Afghani Chicken cooked in a creamy & aromatic gravy containing nuts and mild spices	£11.99
ee	Gongura Chicken Chicken cooked in green sorrel leaves in a tangy spicy sauce	£11.99
ee	Kadai Chicken A traditional curry cooked in a spicy tomato based sauce infused with herbs and Indian sauces	£11.99
t	Butter Chicken Masala Succulent chicken thighs cooked in a buttery tomato based sauce consisting of Indian herbs, masala & spices	£11.99

£11.99

Chicken Tikka Masala

A true classic Boneless chicken cooked in a creamy tomato sauce containing Indian herbs & spices



SEAFOOD

ee	Nellore Fish (Chepala) Pulusu Made with onions, tomatoes, curry leaves, tempered spices, tamarind, jaggery with a sprinkle of	£13.99
	coriander powder	

£13.99

£9.99

Meen Alleppy
Dry fish made in a mixture of Indian spices, chillies & coconut

Kasimedu Meen Kulambu
Tamarind water, onions, tomatoes, green chillies,
garlic & curry leaves

£13.99

Kadai Prawns
Prawns cooked in coconut milk, tomatoes, peppers, chilli powder & Indian spices

£13.99

Prawns Butter Masala £13.99
Buttery prawns cooked in creamy coconut milk, tomatoes, peppers, spinach & Indian spices

Prawns Pepper Masala
Prawns cooked in onions, chipotle chilli powder,
paprika topped with cumin & garlic powder

EGG

Egg Masala Gravy
Boiled eggs in Indian masalas & spices, cocunut
milk in a thick gravy

LAMB

Hyderabadi Mutton Masala £12.99

Marinated mutton pieces cooked in aromatic Hyderabadi spices

Tender lamb pieces infused in sorrel leaves, onions, tomatoes, green chillies in special blend of Hyderabadi herbs & spices

Dum Ka Lamb
 Marinated slow cooked lamb cooked
in a creamy tomato spicy sauce

 ### E12.99

Kadai Lamb

Lamb marinated in mint, cilantro & Indian spices

Chettinadu Lamb Kulambu

A lamb curry that is famous from the Chettinad region, cooked slowly in a tomato based sauce infused with Indian herbs & spices

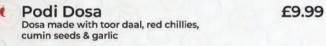


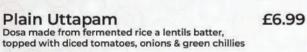


DOSAS

A TRADITIONAL SOUTH INDIAN PANCAKE MADE FROM A FERMENTED BATTER CONSISTING OF LENTILS & RICE

	Plain Dosa A plain dosa served with coconut chutney	£6.99	
	Masala Dosa A popular South Indian breakfast dish served in a flavourful potato curry	£7.99	
**	Mysore Dosa Thin crispy pancake topped with a red garlic chutney & potato masala	£8.99	
eee	Andhra Special Dosa Crispy pieces of chicken tossed in a flavourful slightly spicy sauce	£8.99	
	Ghee Roast Masala Dosa A dosa known for its golden, crispy texture & buttery	£8.99	
	Paper Roast Masala Dosa A remarkably thin dosa served with a spicy tangy potato filling & coconut chutney	£8.99	



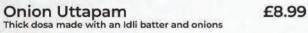


Ghee Uttapam
Buttery dosa made with clarified butter

£7.99

Mixed Vegetables Uttapam
Spongy thick dosa made with mixed vegetables

£7.99







INDO-CHINESE

MANCHURIAN

Vegetable Manchurian Gravy (v)	£8.99
Vegetable balls tossed in a flavourful spicy tangy saud	

Gobi Manchurian Gravy (v)
Crispy fried cauliflower florets tossed in a
flavourful slightly spicy sauce

£8.99

Egg Manchurian
Egg tossed in a spicy tangy
manchurian sauce

£9.99

Prawns Manchurian
Prawns tossed in a spicy tangy
manchurian sauce

£11.99

Chicken Manchurian
Crispy pieces of chicken tossed in a flavourful slightly spicy sauce

£9.99

FRIED RICE

Vegetable (v)
Exotic aromatic wok tossed rice with seasonal fresh vegetables & Indo Chinese sauces

Egg
Made with instant rice, eggs, onions, green beans and soy sauce

£8.99

Chicken
Exotic aromatic wok tossed rice with chicken, seasonal fresh vegetables & Indo Chinese sauces

Prawns
Basmati rice, mixed vegetables & prawns, topped with fresh herbs

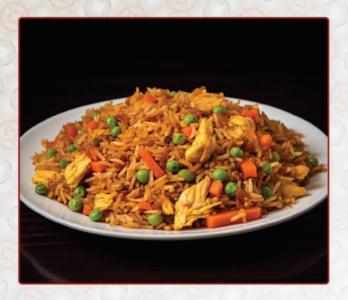
NOODLES

•	Vegetable (v) Stir fried noodles with fresh vegetables & Indo-Chinese sauces	£7.99
e	Egg Wok stir fried noodles with egg, seasonal fresh vegetables & Indo-Chinese sauces	£8.99
e	Chicken Stir fried noodles with chicken chunks, fresh vegetables & Indo-Chinese sauces	£9.99

Prawns
A spicy and flavourful Indo Chinese dish of stir fried noodles & Indo-Chinese sauces







SCHEZWAN NOODLES

•	Vegetable (v) A medley of seasonal vegetables & noodles stir fried in a sweet yet bold & spicy Schezwan sauce	£7.99
ee	Egg An Indo Chinese dish of stir fried egg noodles in a spicy, sweet & tangy sauce	£8.99
ee	Chicken Juicy & tender crispy chicken in a sweet & hot sauce with plenty of red and green chillies	£9.99
éé	Prawns A spicy and flavourful Indo Chinese dish of stir fried noodles in a Schezwan sauce	£11.99

SCHEZWAN FRIED RICE

bean sprouts

•	Vegetable (v) Exotic aromatic wok tossed rice with seasonal fresh vegetables & Indo Schezwan sauce	£7.99
**	Egg Made with instant rice, eggs, onions, green beans & Schezwan sauce	£8.99
ee.	Chicken Exotic aromatic wok tossed rice with chicken, seasonal fresh vegetables & Schezwan sauce	£9.99
•	Prawns Basmati rice, green onions, egg, soy sauce and	£11.99





DUM BIRYANIS & RICE

BIRYANI RICE IS A TRUE CLASSIC HYDERABADI AFFAIR, A WORLD RENOWNED DISH THAT IS A TRUE NATIVE & JEWEL OF HYDERABAD. WE USE THE BEST ORGANIC LONG-GRAINED BASMATI RICE FLAVOURED WITH EXOTIC SPICES & SAFFRON; LAYERED WITH LAMB, CHICKEN, FISH OR VEGETABLES COOKED IN A THICK GRAVY & COVERED IN A PROCESS OF LAGAAN OR DUM, THUS RELIEVING YOUR SENSES & WARMTH TO YOUR SOUL

Hyderabadi Vegetable Dum Biryani Rice cooked with seasonal fresh vegetables, flavoured with fresh herbs & Indian spices	£9.99
Hyderabadi Paneer Dum Biryani Indian cottage cheese, fragrant rice with an aromatic blend of spices	£10.99
Hard boiled eggs, fragrant rice with an aromatic blend of spices	£10.99
Hyderabadi Chicken Dum Biryani Flavoured long grain rice cooked with chicken on the bone, herbs and Indian spices	£11.99
Hyderabadi Chicken 65 Biryani Boneless Flavoured long grain rice cooked with boneless chicken, herbs and Indian spices	£12.99
Hyderabadi Chicken Boneless Biryani Flavoured long grain rice cooked with fried chicken, herbs and Indian spices	£12.49
Hyderabadi Mutton Dum Biryani Flavoured long grain rice cooked with mutton on the bone, herbs and Indian spices	£12.99
Hyderabadi Boneless Mutton Dum Biryani Flavoured long grain rice cooked with mutton on the bone, herbs and Indian spices	£13.49
Mutton Keema Biryani Flavoured long grain rice cooked with minced mutton, herbs and Indian spices	£15.99
Natu Kodi Biryani Marinated chicken cooked with fragrant rice & aromatic spices	£13.49
Nalli Gosht Biryani Slow cooked lamb shank cooked with fragrant rice & aromatic spices served with a homemade special gravy	£19.99
Jeera Rice Basmati rice cooked with cumin seeds and clarified butter	£2.99
Pilau Rice Basmati rice cooked with cumin seeds and biryani masala's	£2.99
Plain Basmati Rice	£1.99



ACCOMPANIMENTS

Plain Naan	£2.49
Butter Naan	£2.99
Peshwari Naan	£3.49
Garlic Naan	£2.99
((Chilli Garlic Naan	£2.99
Tandoori Roti	£2.50
Malabar Paratha	£2.49
French Fries	£4.99
Chapathi (2 Pieces)	£3.99
Keema Naan	£3.49



KIDS

Cheese Cone Dosa	£5.99	
Chicken Nuggets & Chips	£5.99	
Fish Fingers & Chips	£5.99	
Butter Chicken & Rice	£5.99	
Lentil Dal & Rice	£5.99	
Chocolate Cone Dosa	£5.99	





ICE CREAMS

Strawberry	£2.99	
Chocolate	£2.99	
Vanilla	£2.99	

DESSERTS

Double Ka Meetha Fried bread slices cooked in hot milk & spices, saffron & Cardamom	£4.99
Gulab Jamun Deep fried milk powdered dough balls coated in sugar syrup	£3.99
Rasmalai Soft cheese balls immersed in chilled creamy milk	£4.99
Qubani Ka Meetha & Ice Cream Dried apricots served with ice cream	£4.99
Chocolava Cake with Vanilla Ice Cream Chocolate souffle served with mascarpone	£8.99
Red Wine Poached Pears & Mascarpone Pears poached in cinnamon, cirtus juices, star anise & Corte Vigna Merlot	£7.99