

WELCOME TO THE

# Pink Pearl

Welcome to Pink Pearl Indian Restaurant & Takeaway  
A remarkable dining experience in the heart of Newton Le Willows.

Whether you are celebrating a special occasion or just want to relax and appreciate the finest South Asian cuisine in a cosy atmosphere, we can assure you that special dining pleasure.

We are specialised in vegan and health style food, see vegan and slimming pearl options for more.

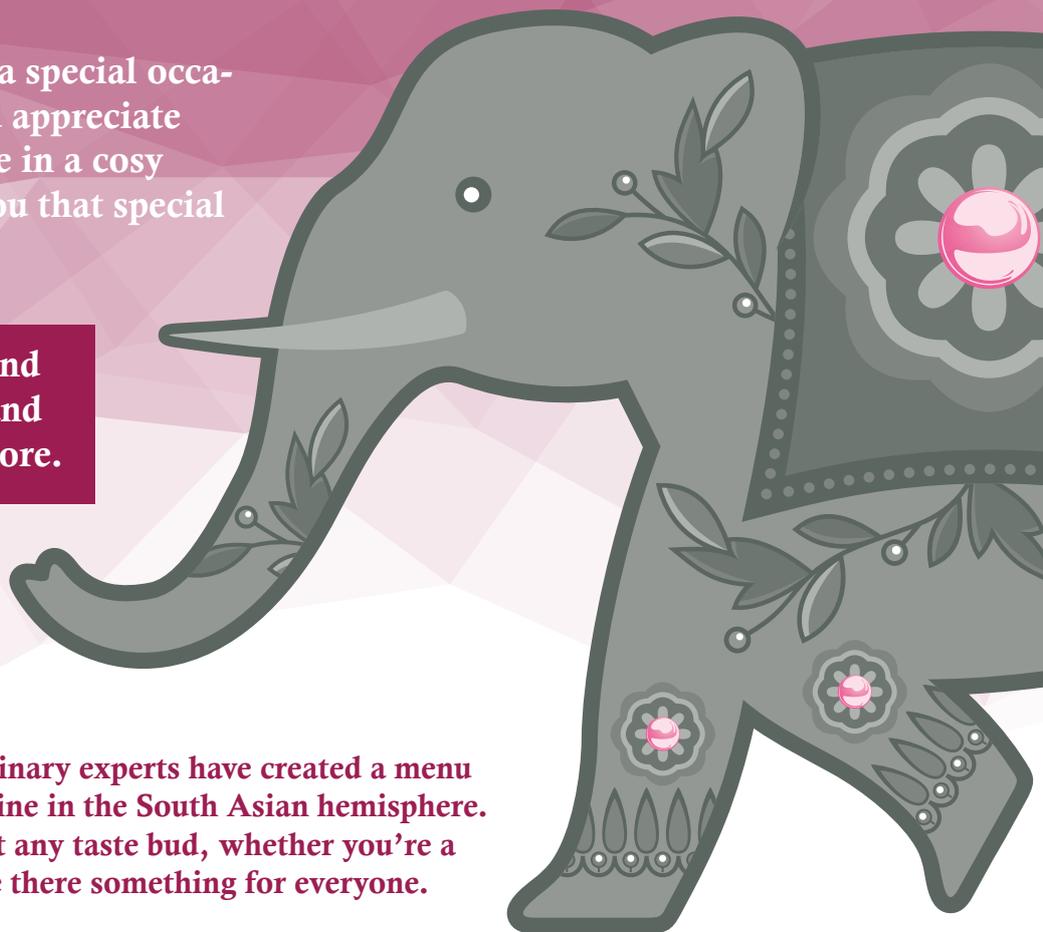
The head chef and his team of culinary experts have created a menu containing some of the finest cuisine in the South Asian hemisphere. Our menu aims to cater for almost any taste bud, whether you're a beginner or expert you can be sure there something for everyone.

Our head chef hand picks the finest and freshest ingredients and if possible sources them locally. We only use premium imported spices from South Asia, which complement our finesse cooking style.

The management and staff hope that you are fully satisfied with our services, if however there is any special requirements or concern please speak with us and we will try to accommodate your needs.

Many Thanks

Pink Pearl Management.



🔥 Mild to Medium   🔥🔥 Medium   🔥🔥🔥 Hot  
🔥🔥🔥🔥 Very Hot   **M** Mild & Creamy   **N** Nuts

## APPETISERS

<b>Plain or Spiced Papodom</b>	<b>£0.60</b>
<b>Slimming Papodom</b>	<b>£0.75</b>
<b>Chutney Tray</b>	<b>£2.50</b>
Red Onion, Mango Chutney, Mint Sauce, Hot Sauce and Mix Pickle	

## MEAT STARTERS

<b>Chicken Chilli Fry</b>	<b>£4.95</b>
Buttered chicken cooked with fresh garlic, green chillies and sweet sauce.	
<b>Tandoori Mix</b>	<b>£4.95</b>
Chicken tikka, sheek kebab, garlic chicken & lamb chops.	
<b>Lamb chops</b>	<b>£4.95</b>
Tender lamb chops marinated in yoghurt with herbs and spices and then barbecued in a flaming clay-oven. Cooked on the bone for extra flavour.	
<b>Garlic Chicken Tikka</b>	<b>£3.95</b>
Pieces of chicken marinated with spices, herbs and garlic paste. Slowly cooked in clay oven.	
<b>Chicken Pakora</b>	<b>£3.95</b>
Slightly spiced and deep fried Chicken fritter.	
<b>Chicken Chat Puri</b>	<b>£3.95</b>
Chunks of chicken in medium spiced sauce on a deep fried bread.	
<b>Chicken Biraan</b>	<b>£3.95</b>
Lightly spiced fillet chicken fried with onions and peppers.	
<b>Chicken or Lamb Boti</b>	<b>£3.95</b>
Chicken or lamb marinated with spices and crushed chilli, black pepper and a hint of salt, hot.	
<b>Meat Samosa</b> Minced meat in deep fried crispy pastry.	<b>£3.45</b>
<b>Sheek Kebab</b>	<b>£3.45</b>
Spicy mixed minced meat cooked in a clay oven.	
<b>Chicken or Lamb Tikka</b>	<b>£3.45</b>
Pieces chicken or lamb marinated in yoghurt with herbs and spices then barbecued over flaming clay oven.	
<b>Tandoori Chicken</b> on the bone	<b>£3.45</b>
Piece of chicken quarter marinated in yoghurt with herbs and spices then barbecued over flaming clay oven.	



## VEGAN & SLIMMING PEARL STARTERS

<b>Chicken Stuffed Pepper</b> Slim	<b>£4.95</b>
Grilled pepper stuffed with lightly spiced chunked chicken.	
<b>Salmon Zala</b> Slim	<b>£4.95</b>
Indian style grilled with spices and herbs.	
<b>Vegetable Stuffed Pepper</b> Vegan	<b>£4.75</b>
Grilled pepper stuffed with lightly spiced mixed vegetables.	
<b>Murg Zala</b> Slim	<b>£4.75</b>
Fillet chicken Indian style grilled with spices and herbs.	
<b>Garlic Mushrooms</b> Vegan	<b>£4.50</b>
Sliced mushrooms cooked with garlic, herbs & spices.	
<b>Niramish</b> Vegan	<b>£4.50</b>
Lightly spiced seasonal vegetables cooked with touch of olive oil.	
<b>Chicken or Lamb Tukra</b> Slim	<b>£4.50</b>
Chicken or Lamb cooked with spices, tandoori sauce and touch of black pepper.	

## SEAFOOD STARTERS

<b>Fish Biraan</b>	<b>£4.95</b>
Lightly spiced Bengali fish pan fried with peppers & onions.	
<b>King Prawn Butterfly</b>	<b>£4.95</b>
King prawn battered and deep fried.	
<b>King Prawn Puri</b>	<b>£4.95</b>
King prawns cooked in medium spiced served on a deep fried thin bread.	
<b>Prawn Puri</b>	<b>£3.95</b>
Prawns cooked in medium spiced served on a deep fried thin bread.	
<b>Fish Pakora</b>	<b>£3.95</b>
Marinated and spiced Bangladeshi fish, battered and deep fried.	
<b>Prawn Cocktail</b>	<b>£3.45</b>

## VEGETARIAN STARTERS

<b>Aloo Chat Puri</b>	<b>£3.95</b>
Potato cooked in medium spiced served on a deep fried thin bread.	
<b>Vegetable Mix Starter</b>	<b>£3.95</b>
Onion Bhaji, Vegetable Samosa & Vegetable Pakora.	
<b>Onion Bhaji</b> Slightly spiced and deep fried onion fritter.	<b>£3.25</b>
<b>Vegetable Pakora</b>	<b>£3.25</b>
Spiced vegetables battered and deep fried.	
<b>Vegetable Somosa</b>	<b>£3.25</b>
Spiced vegetables in deep fried crispy pastry.	

## SIGNATURE DISHES

### Lamb Shank 🍴 £12.95

Succulent lamb shank marinated with herbs and spices. Cooked with cumin and nigella seeds in a blend of chef's special sauce.

### Balti Jaflong 🍴 £11.95

Chicken tikka, lamb tikka & king prawn, cooked with tamarind sauce, exotic spices & peppers, a medium spice dish.

### Flaming Pearl 🍴🍴 £11.95

Chicken or lamb cooked with diced onions, sliced peppers, garlic, plum tomatoes, fenugreek & ground spices all of which creates a rich consistency. Elegantly Flambéed with Brandy before being served.

### Pearl Lamb Chops 🍴 £11.95

Marinated lamb chops with herbs and spices cooked in the tandoori oven, then added to a chef's special sauce with mix peppers and onions.

### Pearl Thawa 🍴 £10.95

Chicken tikka, lamb tikka, garlic chicken and lamb chops specially prepared with imported herbs and spices. Garnished with fried peppers and onions.

### Pearl Special 🍴🍴 £10.95

Small pieces of chicken cooked with spring onions, garlic, ginger, fresh green chillies. A highly flavoured dish.

### Pearl Surprise 🍴🍴 £10.95

Stir-fried chicken tikka, lamb tikka and king prawn with chef's selected spices and green chillies. Freshly sliced garlic added to create a home-style cooked dish.

### Stir Fry Chicken 🍴 £10.95

Chicken stir fried with chef's unique blend of herbs and spices.

## SEAFOOD SPECIALS

### Chingri Badshahi 🍴🍴 £11.95

King prawns stir-fried in an exotic mix of spices with mix peppers, onions, green chillies, ginger and special sauce.

### Salmon Karahi 🍴 £9.50

Fried salmon cooked with fresh tomatoes, mix peppers and onions to produce a dry rich sauce.

### Pearl Fish Special 🍴🍴 £9.50

Boneless fillet off fish, lightly spiced, pan fried and cooked in an abundance of onions, tomatoes, garlic, whole chillies and fresh herbs.

### Bengal Fish Biraan 🍴 £9.50

Fish marinated with medium spices then pan fried. Served with onions, peppers, tomatoes and coriander.

## CHEF SPECIALITIES

### Paloki Special 🍴 £8.95

Whole breast of marinated chicken baked in the tandoori oven, then cooked with spinach, herbs and spices.

### Lamb Bhindi 🍴 £8.95

Lamb and okra in a rich medium strength sauce flavoured with medium spices and subtle herbs.

### Murgh Massala 🍴 £8.95

Whole chicken breast of the bone cooked with mince meat and boiled egg consisting of medium spices in a mild sauce.

### Kofta Special 🍴 £8.95

Chicken or lamb tikka and mince meatballs cooked with various herbs and spices topped with cheese.

### Shimla Chicken 🍴🍴 £8.95

Strips of spicy chicken cooked in a special sauce with sliced beans, tomatoes and fresh coriander.

### Garlic Chilli Massala 🍴🍴🍴 £8.95

Chicken or Lamb Tikka cooked with garlic, chillies, herbs and spices with a touch of hot chilli sauce.

### Chicken or Lamb Naga 🍴🍴🍴 £8.95

A hot dish based around Naga chilli pickle and mixture of hot spices, delicately cooked to create a hot dish.

### Pearl Jali 🍴 £8.95

Chicken and mincemeat cooked with selection of unique herbs and Balti spices, topped with finely chopped fried potatoes.

### Gorkali Chicken 🍴 £8.95

Breast boneless chicken cooked with chef's new range of spices in a sauce that is prepared with sliced garlic and herbs. Garnished with coriander.

### Afghani 🍴🍴 £8.95

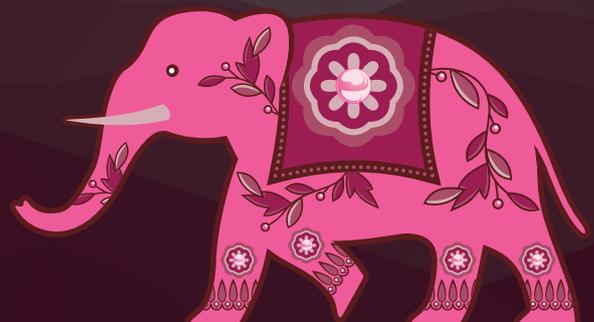
Cubes of chicken or lamb tikka with green chillies, garlic, mix peppers and onions in a sweet chilli sauce.

### Chicken or Lamb Nepalese 🍴🍴 £8.95

Cooked in an exotic mix of spices, mix peppers, tomatoes, green chillies and special Nepalese chilli sauce.

### Chom Chom 🍴🍴 £8.95

Tandoori chicken stripped of the bone and cooked with mix peppers and onions in a special thick sauce.



## VEGAN & SLIMMING PEARL MAINS

All dishes contain various and different types of Indian spices, some contains herbs too. If not mentioned the meat, it will be chicken unless you ask for lamb. Some dishes cannot be made with lamb for slimming style.

### Salmon Fura Slim £11.95

Lightly spiced Indian style salmon steak.

### Sikon Shashlik Slim £10.95

Pieces of chicken, tomatoes, onions & peppers cooked with spices & tandoori sauce in clay oven.

### Chicken Fura Slim £9.95

Lightly spiced Indian chicken steak.

### Anatel Silsila Slim £9.50

Breast boneless chicken cooked with chef's new range of spices in a sauce that is prepared with sliced garlic, herbs and garnished with coriander.

### Halka Chom Chom Slim £9.50

Tandoori chicken stripped of the bone cooked with mixed peppers and onions in a special exotic thick sauce.

### Vegan Biriani Vegan £9.50

Mixed vegetables and rice cooked together with fresh herbs and spices with a touch of olive oil.

### Vegetables Stir Fry Vegan £8.95

Mixed vegetable cooked with herbs and spices.

### Bangla Murg Saalon Slim £8.95

Chicken cooked with peppers & onions in a home style curry sauce.

### Daal Saag Vegan £7.95

Spinach and lentils cooked with herbs, spices and fresh garlic.

### Vegan Saagwala Vegan £7.95

Spinach and vegetables cooked with herbs, spices and fresh garlic.

### Bangla Sobji Saalon Vegan/Slim £7.50

Mixed vegetables cooked with spices and herbs.

### Bangla Haag Vegan £7.50

Lightly spiced spinach cooked with fresh garlic and herbs.

## MILD SPECIALS

All mild dishes contain mix nuts/almonds.

### Butter Chicken MN £8.95

Mildly spiced, cubes of chicken cooked with cream, butter, coconut and mix nuts.

### Badami MN £8.95

Chicken or lamb tikka in a rich, mild and creamy sauce cooked with mix nuts and coconut. A mildly flavoured dish.

### Tikka Massala MN £8.95

Chicken or Lamb Tikka, the nation's favourite dish but with a new twist, with mix nuts, coconut, cream and massala sauce.

### Murgi Ameri MN £8.95

Special chicken breast cooked with mango pulp and cream which creates a sweet mouth-watering dish.

### Passanda MN £8.95

Chicken or lamb tikka cooked in cream, mixed nuts and yoghurt, a mild dish.

### Makhani MN £8.95

Chicken or lamb tikka cooked in special mild sauce made from spices, coconuts, mix nuts, butter, cream & cheese.

## TANDOORI MAINS

Tandoori dishes are marinated in spices then barbecued in a tandoori oven. Topped with fried peppers and onions. Served with salad and a medium spiced vegetable curry sauce.

### Chicken Tikka £8.95

### Lamb Tikka £8.95

### Tandoori Chicken £8.95

### Garlic Chicken Tikka £9.95

### Chicken or Lamb Shashlik £9.95

With roasted tomatoes, onions and peppers.

### Tandoori Mixed Grill £11.95

Chicken Tikka, lamb tikka, sheek kebab, tandoori chicken, garlic chicken and lamb chops.

### Tandoori King Prawn £11.95

### Tandoori Lamb Chops £11.95

### Tandoori Mixed Shashlik £12.95

Chicken Tikka, lamb tikka, sheek kebab, tandoori chicken, garlic chicken and lamb chops



# TRADITIONAL DISHES

Choose from any of the **traditional** dishes below, followed by choice of **filling**.

## Korma MN

Most suitable mild and delicate dish prepared with cream, almonds, mix nuts and coconut, producing a mild but rich creamy texture.

## Bhuna

A thoroughly garnished dish with onion, tomato, green pepper and a few selected spices extensively treated to provide a dish of medium strength, a little condensed but mostly tasteful.

## Saag

Spinach prepared with garlic and tomatoes in a medium sauce.

## Dhansak

A beautiful combination of spices with lentils and pineapple producing a sweet and sour taste. A popular original dish.

## Rogon Josh

Here the characteristic of the dish is derived from the tomatoes, peppers and onions fried in a special oil in a manner which, produces a dish of medium spice.

## Dupiaza

A maximum quantity of onions & peppers briskly fried with dozens of spices to provide a taste which is medium hot.

## Karahi

Cooked with fresh tomatoes, onions and peppers to produce a dry rich sauce.

## Balti

Traditionally cooked with mostly fresh spices in a special balti sauce, from the northern part of India, we take in our privilege to cook these dishes as per your taste.

## Methi

A medium spicy dish of thick consistency flavoured and scented with fenugreek (methi).

## Pathia

A fairly hot, sweet and sour dish cooked with tomatoes, onions and fresh herbs. Topped with fresh coriander.

## Samber

A fairly spicy dish cooked with lentils giving it a very rich and thick sauce.

## Jalfrezi

Cooked with green chillies, onions, peppers and tomatoes.

## Madras

A combination of tomato puree and spices to give a fiery taste to its rich taste.

## Vindaloo

Involving a great use of garlic, tomato, lemon, ginger and black pepper. These are hot dishes.

Now choose a **filling** for your chosen dish.

Chicken, Lamb, Keema or Prawn	£7.50	King Prawn	£10.95
Chicken Tikka or Lamb Tikka	£7.95	Fish	£7.95
Vegetable	£6.95	Special Mix	£8.95
		Chicken, Lamb and Prawns	

# BIRYANI DISHES

Topped with a omelette and served with a separate vegetable sauce.

Mix Vegetable	£7.95
Chicken, Lamb, Keema or Prawns	£8.95
Chicken Tikka or Lamb Tikka	£9.95
Mixed Biryani	£9.95
Chicken, Lamb & Prawn	
Pearl Biryani	£10.95
Chicken tikka, lamb tikka, garlic chicken, king prawn cooked with Pilau Rice and topped with boiled egg.	
King Prawns	£11.95

# ENGLISH DISHES

These dishes are served with chips, peas and salad.

Fried Scampi	£6.95
Chicken Nuggets	£6.95
Fried Chicken	£6.95
Fish & Chips	£6.95
Omelette of your choice	£7.95
Chicken, Prawns, Mushrooms or Plain	
Chicken Steak	£8.95
Whole breast of chicken grilled and served with a topping of onions, peppers and chips	
Sirloin Steak	£10.95

## VEGETABLE SIDES

<b>Any Veg Side Dish</b> with 2 fillings	£3.50
<b>Saag Paneer</b> Spinach and Indian Cheese	£3.50
<b>Aloo Gobi</b> Potato and Cauliflower	£3.50
<b>Saag Aloo</b> Spinach and Potato	£3.50
<b>Bombay Aloo</b> Spicy Potato	£3.25
<b>Chana Bhaji</b> Chickpeas	£3.25
<b>Bindi Bhaji</b> Okra	£3.25
<b>Mushroom Bhaji</b> Spicy	£3.25
<b>Saag Bhaji</b> Spicy Spinach	£3.25
<b>Tarka Dhal</b> Spicy Lentils	£3.25
<b>Cauliflower Bhaji</b> Spicy cauliflower	£3.25



## RICE

<b>Any Rice</b> with 2 fillings	£3.50
<b>Spinach &amp; Carrot Rice</b>	£3.50
<b>Bengal Fried Rice</b> Green chillies, garlic, herbs and spinach.	£3.50
<b>Special Pilau Rice</b> Egg and peas	£3.50
<b>Onion Fried Rice</b>	£3.25
<b>Keema Pilau Rice</b>	£3.25
<b>Garlic Rice</b>	£3.25
<b>Mushroom rice</b>	£3.25
<b>Vegetable Rice</b>	£3.25
<b>Egg Fried Rice</b>	£3.25
<b>Lemon Rice</b>	£3.25
<b>Pilau Rice</b>	£2.50
<b>Boiled Rice</b>	£2.30

## BREADS

<b>Any Nan</b> with 2 filling	£3.25
<b>Chilli Coriander Nan</b>	£3.25
<b>Garlic Keema Nan</b>	£3.25
<b>Garlic Nan</b>	£2.95
<b>Stuffed Nan</b>	£2.95
<b>Peshwari Nan</b>	£2.95
<b>Cheese Nan</b>	£2.95
<b>Keema Nan</b>	£2.95
<b>Paratha</b>	£2.95
<b>Nan</b>	£2.50
<b>Roti</b>	£1.95
<b>Chapati</b>	£1.50
<b>Chips</b>	£2.50
<b>Raitha</b>	£1.95

## CHILDRENS MENU

<b>Chicken Nuggets &amp; Chips</b>	£4.95	<b>Chicken or Lamb Korma</b>	£6.95
<b>Fried Chicken &amp; Chips</b>	£4.95	<b>Chicken or Lamb Tikka Massala</b>	£6.95
<b>Fish Fingers &amp; Chips</b>	£4.95	<b>Chicken or Lamb Bhuna</b>	£6.95
<b>Fried Scampi &amp; Chips</b>	£4.95	All childrens curry served with Rice, Chips or Nan	
<b>Omelette &amp; Chips</b>	£4.95		