

Indian Breads		
Batura (V)	Deep fried unleavened bread	£2.95
Plain Naan (V)	Unleavened bread baked in tandoori oven	£2.95
Keema Naan	Stuffed with spicy minced lamb	£3.95
Peshwari Naan (V) (n)		£3.95
Stuffed with almonds, sultanas, coconut, topped with syrup		
Garlic Naan (V)	Stuffed and topped with fresh garlic	£3.95
Cheese Naan (V)	Stuffed and topped with cheese	£3.95
Onion Naan (V)	Stuffed with finely chopped onion	£3.95
Chicken Tikka Naan	Stuffed with seasoned chicken	£3.95
Coriander Naan (V)	Stuffed with fresh coriander	£3.95
Chilli Naan (V)	Stuffed with fresh fiery green chillies	£3.95
Keema & Garlic / Keema & Cheese Naan		£4.95
Cheese & Garlic / Cheese & Onion Naan (V)		£4.95
Tandoori Roti (V)		£2.95
Chunky, slightly crispy wholemeal bread baked in tandoori oven		
Paratha (V)	Layered wholemeal bread pan cooked in ghee	£3.95
Stuffed Paratha (V)		£4.95
Wholemeal bread stuffed with mixed vegetables pan cooked in ghee		
Puri (V)	Thinly rolled deep fried wholemeal bread	£1.95
Chapati (V)	Thinly rolled pan cooked wholemeal bread	£1.95

Rice		
Plain (V)		£3.25
Fried (V)	Onion and herbs	£3.75
Egg Fried (V)	Egg, onion and herbs	£3.95
Mushroom Fried (V)	Mushrooms and herbs	£3.95
Garlic Fried (V)	Sautéed with slices of fresh garlic	£3.95
Pilau (V)	Basmati rice, ghee and spices	£3.95
Keema Pilau (V)	Basmati rice with minced lamb and spices	£5.95
Mushroom Pilau (V)	Basmati rice, mushrooms, herbs and spices	£4.95
Peshwari (V) (n)	Basmati rice, coconut, almonds sultanas and syrup	£4.95
Special Fried (V) (n)	Peas, almonds sultanas, mushrooms and spices	£4.95
Chicken Tikka Fried	Seasoned chicken, onion and spices	£5.95

Extras		
Chips (V)	Home-made	£3.95
Chilli Chips (V) 🌶🌶		£4.95
Coated with red chilli sauce and fresh green chillies		
Masala Chips (V)		£4.95
Coated with a tasty moreish sweet & spicy masala sauce		
Fried Mushrooms (V)		£3.95
Curry (V) / Madras (V) 🌶🌶 / Vindaloo Sauce (V) 🌶🌶🌶		£4.95
Balti (V) / Korma Sauce (V) (n)		£4.95
Tikka Masala Sauce (V) (n)		£5.95
Raitha (V)	Yogurt, cucumber, onion, coriander and spices	£3.25
Green Salad (V)		£3.25
Bombay Duck		£3.25
Rare Indian delicacy of sun-dried salted fish jerky originally caught near water of bombay		
Plain Papadam (V)		£0.80
Spiced Papadam (V)		£1.00
Lime Pickle (V) / Chilli Sauce (V) 🌶🌶		£1.00
Mango Chutney (V)	Sweet mango chunks in spices	£1.00
Mint Sauce (V)		£1.00
Onion Salad (V)		£1.00

Vegetable Sides (V)		
Sabji bhajis a perfect accompaniment		
Tarka Dhal	(lentils sautéed with sliced garlic)	£6.95
Bengun Bhaji	(aubergine)	£6.95
Bhindi Bhaji	(okra)	£6.95
Mushroom Bhaji		£6.95
Gobi Bhaji	(cauliflower)	£6.95
Lobia Bhaji	(green beans)	£6.95
Chana Bhaji	(chick peas)	£6.95
Mixed Vegetable Bhaji		£6.95
Saag Bhaji	(spinach)	£6.95
Saag Paneer	(spinach & Indian cheese)	£6.95
Saag Aloo	(spinach & potato)	£6.95
Bombay Aloo	(spicy potatoes)	£6.95
Aloo Gobi	(potato & cauliflower)	£6.95
Aloo Mattar	(potato & peas)	£6.95
Aloo Gobi Mattar	(peas, cauliflower & peas)	£6.95
Mattar Paneer	(peas & Indian cheese)	£6.95
Chilli Paneer 🌶🌶🌶	(pepper, chillies & Indian cheese)	£6.95

All of the above are available as a main for £8.95

Continental		
Served with home-made chips, peas and tomato		
Roast Chicken	Breast of lightly seasoned spring chicken	£10.95
Fried Scampi	Shrimp meat coated in breadcrumbs	£10.95
Chunky Cod	Deep fried pure Cod in tasty batter	£12.95
Chicken Omelette	Succulent seasoned chicken pieces	£10.95
Mushroom Omelette (V)		£10.95
Prawn Omelette		£12.95
Cheese Omelette (V)	Filled with mozzarella and cheddar cheese	£10.95



(V) - Suitable for Vegetarians
(n) - Contains nuts. All dishes may contain traces of nuts, please note nuts are used within our kitchen at all times
🌶 - Slightly Hot **🌶🌶** - Fairly Hot **🌶🌶🌶** - Very Hot
🌶🌶🌶🌶 - Extremely Hot **🌶🌶🌶🌶🌶** - Mind Blowingly Hot

Desserts		
Mango / Pistachio Kulfi		£4.95
Mango flavoured or pistachio nut flavoured Indian ice cream		
Coconut Ice Cream		£4.95
Sticky Toffee Pudding		£4.45
Chocolate Cake		£4.45
Banana Split	A classic with ice cream and toppings	£4.95
Banana / Pineapple Fritter	Drizzled with syrup	£5.45
Vanilla Ice Cream	Topped with chocolate sauce	£3.95

Soft Drinks		
Diet Coke / Lemonade / Tango		£1.25
Coke		£1.50

Alcoholic Drinks		
Corona / Madri / Cobra Beer (330ml bottle)		£2.95
Magners (568ml bottle) / Aspoll Cider (500ml bottle)		£4.45
Rekorderlig (500ml bottle) Strawberry & Lime		£4.45
Rekorderlig (500ml bottle) Raspberry & Mango		£4.45
Pinot Grigio White		£15.95
Sauvignon Blanc White		£12.95
Chardonnay White		£12.95
Merlot Red		£12.95
Cabernet Sauvignon Red		£15.95
White Zinfandel Rosé		£12.95
Pinot Blush Rosé		£12.95
Prosecco		£14.95

OPEN 7 DAYS A WEEK

5:00pm to 10:30pm

Eat, Drink, Enjoy...
with **Omar Khayam** Indian Cuisine

Fully Licenced Restaurant
711 Bristol Road South
Northfield, Birmingham B31 2JT
0121 477 2161
www.omarkhayam.co.uk

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Yell.com, Google and Yelp

£2.00 Delivery Charge on all orders within a 2.8 mile distance
Minimum delivery order £14.00
Last orders are taken by 10:30pm
Delivery times vary from day to day and different times of the evening
Menu & prices subject to change at any time
Prices vary with bespoke dishes
Dine-in prices differ from takeaway menu
Management reserves the right to refuse service without any reason
2023



INDIAN CUISINE



'Rubáiyát (four-line verses) of omar Khayyám (1048 - 1131)

"A Loaf of Bread beneath the Bough,
A Flask of Wine, a Book of Verse - and Thou
Beside me singing in the Wilderness -
And Wilderness is Paradise Enow"

So in true spirit of the persian poet Omar Khayyam

Eat,

Drink,

Enjoy... with **Omar Khayam** Indian Cuisine

TAKEAWAY MENU

0121 477 2161
www.omarkhayam.co.uk

Starters		
Meat / Vegetable Samosa (v)		£3.95
3 pieces of pastry filled with spicy minced lamb / spicy vegetables		
Samosa Chaat (v)		£5.95
Vegetable samosa layered with spicy chick peas, yogurt, sweet tamarind chutney and relish. Highly recommended.		
Aloo Tikki (v)		£4.95
Indian potato cakes with peas		
Onion Bhaji (v)		£3.95
2 cutlets of the 'original disk shaped' classic of onion in herbs & spices		
Chicken Puri		£4.95
Seasoned chicken wrapped in deep fried bread		
Prawn Puri		£5.95
Seasoned prawns wrapped in deep fried bread		
Vegetable (v) / Mushroom (v) / Chana Puri (v)		£4.95
Seasoned filling of choice wrapped in deep fried bread		
King Prawn Pathia Puri 🍲		£7.95
Hot, tangy and sweet king prawns wrapped in deep fried bread		
Paneer Wrap (v) 🍲		£4.95
Indian cheese and sweet chilli sauce in chapati bread		
Stuffed Pepper (v)		£5.95
Stuffed with either vegetable / chana / paneer		
Chicken Stuffed Pepper		£5.95
Stuffed with chicken		
Keema Stuffed Pepper		£6.95
Stuffed with minced lamb		
Bengali Fish Fry		£5.95
Fish pan fried in butter, lightly seasoned with ground tumeric, cumin and mustard		
Prawn Cocktail		£5.95
Chilled shrimps, crisp lettuce and Marie Rose cocktail sauce		
Sheek / Shami Kebab		£5.95
Skewered / pan cooked minced lamb with onion and fresh herbs		
Tandoori Chicken		£5.95
Chargrilled chicken on the bone		
Tandoori King Prawn		£7.95
Jumbo prawns grilled on skewers		
Chicken / Paneer Tikka (v)		£4.95
Moist pieces of boneless barbecued chicken / chunks of marinated Indian cheese grilled on skewers (v)		
Lamb / Fish Tikka		£6.95
Tender pieces of marinated, chargrilled lamb / succulent pieces of marinated seasonal fish		
Nargis Kebab		£6.95
Spicy meatball with egg centre wrapped in omelette		
Mix Tandoori		£6.95
Sheek kebab, chicken tikka and lamb tikka		
Chicken / Fish Pakora		£4.95 / £6.95
Moist pieces of chicken / succulent fish deep fried in light batter		
Paneer (v) / Vegetable Pakora (v)		£4.95
Chunks of traditional indian cheese / individual vegetables in light batter		



Exclusives

(v) Vegetarian alternatives available on selected Omar Khayam Exclusives - Please ask

Subzi Milloni (v)	£10.95
Array of more than a dozen fresh vegetables cooked to perfection	
Chana Masala (v)	£10.95
Chick peas in special spicy masala sauce	
Imli Mushroom (v)	£10.95
Tamarind and tikka sauces creating a beautifully tangy and sweet dish	
Shahi Paneer (v) / Quorn (v)	£10.95
Highly recommended. Indian cheese or Quorn (mock chicken) in a traditional Indian lightly spiced buttery sauce	
Garlic Chilli Paneer (v) 🍲🍲🍲🍲 / Quorn (v) 🍲🍲🍲	£10.95
Indian Cheese or Quorn (mock chicken) sautéed slices of garlic tossed with fresh green chillies in a spicy gravy	
Naga Chicken 🍲🍲🍲	£10.95
Considered one of the hottest chillies the naga chilli is ground to a paste, bringing out a unique and distinct hot flavour	
Coriander Chicken	£10.95
Generously cooked with fresh coriander leaves	
Zal Zala Chicken 🍲🍲🍲🍲	£11.95
One for the brave! An array of fresh green chilli, crushed red chilli, sun dried chilli, chilli paste and the famous naga chilli	
Lemon Herb Chicken	£10.95
Classic combination with a curried twist	
Garlic Chilli Chicken 🍲🍲🍲	£10.95
Sautéed slices of garlic tossed with fresh green chillies in spicy gravy	
Shahi Chicken	£10.95
Highly recommended. Traditional Indian lightly spiced buttery sauce	
Chicken Tikka Jainta 🍲🍲🍲	£10.95
Chicken tikka cooked with onion. tomato and green chillies in an exclusive spicy sauce	
Imli Chicken Tikka	£10.95
Marinated chicken in tamarind and tikka sauces creating a beautifully tangy and sweet dish	
Butter Chicken Tikka	£10.95
Marinated chicken cooked with ground nuts in a sweet creamy butter sauce.	
Padina Lamb	£12.95
Tender minted lamb pieces in a velvety mint curry	
Achari Lamb	£12.95
Traditionally with lamb, onion and zest of the ‘satkora’ citrus fruit, found in Bengal India creating a very aromatic flavour.	
Lasan Lamb	£12.95
Mouth watering blend of lamb and roasted garlic	
Lamb Mochammon	£12.95
Tender green beans with lamb and a hint of mustard, a favourite in Calcutta	
Keema Kofta	£12.95
Spicy lamb meatballs simmered in thick curry sauce	
Murgh Masala	£13.95
Hearty blend of tandoori chicken strips, minced lamb and egg in special masala sauce	
King Prawn Shashlik Balti	£14.95
Jumbo prawns, green pepper, onion and tomato char-grilled in tandoori sauces uniquely prepared in a cast iron ‘balti’ dish	
Nariyal Fish	£12.95
Succulent seasonal fish in a delicate coconut curry	

Traditional Favourites

Omar Khayam time honoured dishes to suit individual tastes

1. Select main ingredient...

Chicken	£7.95
Lamb	£9.95
Prawn	£9.95
King Prawn	£11.95
Chicken Tikka	£9.95
Lamb Tikka	£11.95
Tropical (chicken, lamb & prawn)	£12.95
Keema (minced lamb)	£9.95
Fish	£9.95
Paneer (v) (Indian cheese)	£7.95
Vegetable (v)	£7.95
Mushroom (v)	£7.95
Quorn (v) (mock Chicken)	£9.95

2. Choose a style...

Curry	Simple dish with a touch of herbs, garlic and ginger		
Balti	Thick sauce of chopped onion and spices, uniquely prepared in cast iron 'Balti' dish. Invented in Birmingham for the people of Birmingham		
Madras 🍲	Lemon, crushed red chilli and tomato		
Vindaloo 🍲🍲🍲	Lemon, crushed red chilli and tomato		
Phaal 🍲🍲🍲🍲	Lemon, crushed red chilli and tomato		
Ceylon 🍲	Coconut, lemon, crushed red chill and tomato		
Korma (n)	Rich creamy mild and sweet sauce of almonds and coconut		
Rogan Josh	Garnished with tomato, onion and herbs		
Bhuna	Diced onion, green pepper and tomato with 'less saucy' condensed consistency		
Sagwala	Finely chopped fresh spinach, garlic and herbs		
Jalfrezi 🍲🍲🍲	Fresh fiery hot green chillies, slices of onion and green pepper		
Pathia 🍲	Slightly hot, tangy and sweet with garlic, lemon and red chilli in a rich tomato sauce		
Methi	With methi (Indian herbs) creating a delicate tasting aromatic dish		
Pasanda (n)	Mildly spiced, slightly sweet using yogurt and a touch of cream to create a wonderfully balanced dish		
Dansak 🍲	Lentils, pineapple, lemon and spices creating hot, sweet and sour flavours		
Dupiaza	Chunky onions, green pepper, herbs and spices		
Malayan	Tropical flavours of pineapple, fruit juices and spices		

Additional Ingredients

Mushroom (v)	£1.50	Paneer (v) (Indian cheese)	£2.00
Aloo (potato)	£1.50	Quorn (v) (mock chicken)	£2.50
Saag (spinach)	£1.50	Chicken	£2.00
Mixed Vegetables	£1.50	Chicken Tikka	£2.50
Chana (chickpeas)	£1.50	Lamb	£3.00
Gobi (cauliflower)	£1.50	Lamb Tikka	£3.50
Bhindi (okra)	£1.50	Keema	£3.00
Matter (peas)	£1.50	Fish	£3.00
Lobia (green beans)	£1.50	Prawn	£3.00
Bengun (aubergine)	£1.50	King Prawn	£5.00
Egg (boiled)	£2.00		

Go hot and add some heat

Slightly Hot 🍲	£0.60	Madras 🍲🍲 (fairly Hot)	£0.80
Vindaloo 🍲🍲🍲 (Very Hot)	£1.00	Phaal 🍲🍲🍲🍲 (Extremely Hot)	£1.20

Tandoori & Tikka Mains

Marinated in tandoori and tikka spices, grilled in clay oven and served with salad and yogurt mint sauce

Full Tandoori Chicken	£15.95
Whole chicken on the bone, bursting with chargrilled flavour	
Half Tandoori Chicken	£9.95
Tandoori Mixed Grill	£15.95
Selection of Omar Khayam's finest tandoori dishes	
Tandoori King Prawn	£15.95
Jumbo prawns grilled on skewers	
Chicken / Paneer Tikka (v)	£9.95
Moist pieces of boneless barbecued chicken / chunks of marinated Indian cheese grilled on skewers (v)	
Lamb / Fish Tikka	£13.95
Tender pieces of marinated, chargrilled lamb / succulent pieces of marinated seasonal fish	
Chicken / Paneer Shashlik (v)	£12.95
Tikka chicken / skewered Indian cheese (v), green pepper, onion and tomato chargrilled in tandoori sauces	
King Prawn Shashlik	£18.95
Jumbo prawns, green pepper, onion and tomato chargrilled in tandoori sauces	
Chicken / Fish Pakora	£9.95 / £13.95
Moist pieces of chicken / succulent marinated fish deep fried in light batter	
Paneer (v) / Vegetable Pakora (v)	£9.95
Chunks of traditional Indian cheese / individual vegetables in light batter	

Tikka Masala (n)

Rich sweet 'masala' sauce of cream, almonds, coconut milk and tandoori spices creating this popular dish

Chicken	£10.95
Lamb / Fish	£12.95
Tandoori King Prawn	£14.95
Tropical (chicken, lamb and prawn)	£15.95
Paneer (v) (Indian cheese)	£10.95
Vegetable / Mushroom (v)	£10.95

Make it into a Balti for only an extra £1.50

Biryani (n)

Basmati rice in ghee flavoured with saffron, delicate spices and herbs. Served with vegetable curry Sauce.

Chicken	£9.95
Lamb / Keema / Prawn / Fish	£12.95
King Prawn	£14.95
Paneer (v) (Indian cheese) / Vegetable (v)	£9.95
Chicken Tikka	£11.95
Lamb Tikka	£14.95
Tropical chicken, lamb and prawn	£15.95
Persian Chicken cooked with egg and garnished with omelette	£12.95
Malayan Chicken with fruit creating sweet and savoury flavours	£12.95