



*providers of exceptional
Indian Cuisine for over two decades.*

Welcomes you

Located in the heart of Dore Village, Sheffield, Almas Brasserie delivers the classic and contemporary taste of Indian cuisine. We only use the freshest ingredients in our dishes. Spices are specially selected, lightly toasted and ground in house to obtain the maximum flavour. We keep our food simple but innovative, and let our subtle flavours entertain your palate.

Our cuisine has been designed for sharing. For maximum enjoyment please order a selection of our fayre to share with your dining companions. It's the perfect way to sample different flavours and spice combinations. If you need advice we are available.

Bon appetit

BRITISH
Curry Awards

COBRA
PREMIUM BEER
Brewed Smooth
FOR ALL FOOD

Outside catering available. We can create a bespoke menu for your special occasion please enquire for a free consultation.



Entrés

Trio of Onion Bhaji Classic entrée of chopped onion and gram flour with mild spices	£4.50
Sheek Kebab Skewered ground lamb, tandoori grilled with tomatoe, capsicum and red onion	£5.90
Murgh Kalija Spicy chicken liver with caremalised onions and chilli	£5.90
Trio of Samosa Classic entrée of mixed vegetables encased in a crispy triangular pastry	£4.50
Haleem Thick spicy soup with mixed lentils and prime organic lamb	£5.90
Poorra Jinga King Prawns marinated in spiced yoghurt and tandoori grilled	£7.90
Macchi Pakora Strips of white fish dusted in our own blend of spices and deep fried	£6.90
Stuffed Kumber Mushroom stuffed with a garlic and cheese filling, coated in breadcrumbs and deep fried	£5.90
Murgh Tikka Classic entrée of supreme chicken morsels, matured in spiced yoghurt and tandoori grilled	£5.90
Champaen Tandoori Lamb chops matured in spiced yoghurt and tandoori grilled	£7.90
Jinga Puri King Prawns cooked in a bhuna sauce and served in puri shell	£7.90
Stuffed Baengan Aubergine slices stuffed with a mixed cheese and herb filling , deep fried in a crispy batter	£5.90
Mittae Wings Barbecue style chicken wings with a golden honey glaze tandoori grilled	£4.90
Braserrie Selection A selection of entrés for two: Murgh Tikka, Onion Bhaji, Vegetable Samosa and Macchi Pakora	£10.90

Food allergies and intolerances

Some of our foods contain allergens,
please speak to a member of staff
for mor information

Please Note: There is a minimum order requirement of one main course per person



Tandoori

All tandoori main courses below are matured in their own individual marinade, grilled on your request and served with a salad garnish.

Murgh Tandoori **£13.90**

Spring chicken matured in tandoori spiced yoghurt and grilled in the tandoor

Murgh Tikka **£13.90**

Morsels of supreme chicken matured in a tikka spiced yoghurt and grilled in the tandoor

Jinga Tandoori **£15.90**

King Prawns matured in spiced yoghurt and grilled in the tandoor

Hariyali Shaslick **£13.90**

Morsels of supreme chicken matured in spiced yoghurt with fresh green chillies, mint and coriander and grilled in the tandoor

Champaen Tandoori **£15.90**

Lamb Chops matured in spiced yoghurt and grilled in the tandoor

Shahi Brasserie Selection **£17.90**

A selection from the tandoor: Sheek Kebab, Murgh Tikka, Murgh Tandoori, Jinga and Champaen Tandoori

Main Courses Popular

Vegetable/Sabzi
£9.90

Chicken/Murgh
£11.90

Lamb/Gosht
£12.90

King Prawn/Jinga
£15.90

Bhuna

Classic curry with tomatoe and capsicum

Dansak

Lentils cooked in a spicy sauce

Rogan

Medium curry finished with a fried tomatoe garnish

Madras

Hot and spicy curry

Karai

Onion and capsicum cooked in a thick sauce and served sizzling in a karai

Saag

Leaf spinach cooked in a medium sauce

Please Note: There is a minimum order requirement of one main course per person



Main Courses- Evolved

In order to keep our menu innovative and in keeping with time, Executive Chef G. Robbani is pleased to introduce you to his evolved range of main courses.

Bhatak Al-Bukhara Duck cooked with spices in a fruity sauce	£14.90
Goan Seafood Curry Mixed seafood curry in a light aromatic coconut sauce with fresh lime juice	£14.90
Macchi Biran Fillet of Seabass, pan fried and served on a bed of garlic spinach, accompanied with curry sauce	£17.90
Haddi Luby Lamb Shank slow cooked in a thick sauce with kidney beans	£16.90
Murgh or Gosht Hariyali Chicken or Lamb cooked with mint, coriander, fresh and pickled chillies in a spicy sauce	£12.90/£13.90
Bhatak Zal Duck cooked in a spicy sauce with chillies and onions in a tandoori sauce	£14.90
Murgh or Gosht Daalza Chicken or Lamb cooked with shredded cabbage to a traditional family recipe	£12.90/£13.90
Mangsho Shatkora Beef slow cooked with dried citrus in a aromatic bhuna style sauce	£14.90
Pur Puri Champaen Lamb chops cooked with onion and peppers in a spicy smoked sauce	£15.90
Zaytuni Jinga King Prawns cooked with green olives and herbs in a tomatoe sauce	£15.90

Main Courses- Classic

Vegetable/Sabzi £9.90	Chicken/Murgh £11.90	Lamb/Gosht £12.90	King Prawn/Jinga £15.90
Korma <i>Supplement £1</i>			
Tikka Masalla <i>Supplement £1</i>			
Rezala Caramelised onions and green chillies in a spicy sauce			
Jalfrezi Onion, capsicum and bullet chilli peppers in a spicy sauce			
Methi Medium sauce flavoured with dried Indian fenugreek			
Makanwalla Coconut and ground almond in a rich ghee and tomato sauce <i>Supplement £1</i>			



Biryani

Vegetable/Sabzi
£10.90

Chicken/Murgh
£12.90

Lamb/Gosht
£13.90

King Prawn/Jinga
£16.90

Basmati rice cooked to a traditional Hyderabad recipe with whole herbs and spices, served with curry sauce

Balti

Vegetable/Sabzi
£9.90

Chicken/Murgh
£11.90

Lamb/Gosht
£12.90

King Prawn/Jinga
£15.90

Vegetable Sides (to accompany main courses only)

Sabzi Dry vegetables cooked to our own recipe	£5.90
Aloo Masalla Potatoes cooked in medium spices	£5.90
Lubya Daal Kidney beans cooked in medium spices	£5.90
Motor Paneer Green Peas cooked with Indian cheese in a rich sauce	£6.90
Saag Bhaji or Paneer Spinach and garlic, or spinache, garlic and Indian cheese	£6.90
Tarka or Masalla Daal Lentils garnished with garlic or cooked with spices	£5.90
Chana Masalla Chickpeas cooked in a medium sauce	£5.90
Sambar Lentils cooked with vegetables	£5.90
Baengan Aubergines cooked in medium spices	£6.90
Ghobi Daalza Shredded cabbage in a medium sauce	£5.90

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Rice

Steamed Rice Plain steamed rice	£3.50
Pilau Rice Basmati rice cooked with whole herbs and spices	£3.90
Sabzi Rice/Pyzi Rice/Mushroom Rice Rice with mixed vegetables or onions or mushroom	£4.50
Peshawari Rice Rice with mixed dried fruit and nuts	£4.50
Brasserie Rice Rice with egg and mixed vegetables	£4.50

Bread

PlainNaan	£3.50
Naan Garlic/Peshwari/Keema/Cheese/Kulcha	£4.50
Chappati	£2.50
Tandoori Roti Wholewheat bread cooked in the tandoor	£3.00
Paratha Unleavened wholewheat bread fried in ghee	£3.90
Stuffed Parata Parata stuffed with vegetables	£4.50

Sundries

Plain Popadom	£0.90
Spiced Popadom	£0.90
Assorted Pickles (Per tray)	£3.90
Pyazi Cachumber Raita Onion and cucumber raita	£3.90
Chips	£3.90
Green Salad	£3.90