



H O L D I

Northwich

EXQUISITELY INDIAN

We are Northwich's newest and finest Indian Restaurant... Creating exquisite cuisine, in sublime surroundings for your pleasure.

Quite simply, we offer the best Indian cuisine with quality food available for take out or to eat in. We offer mouth watering dishes that are true to the cuisine of India with secret ingredients used to bring you a taste like no other. Here at Holdi we use only the freshest authentic high quality ingredients including our own blends of ground spices for exquisite Indian cuisine every time. This is why our customers not only come back time and time again, but why they also recommend us to friends.

FOOD ALLERGIES & INTOLERANCES

Before ordering your food or drinks please ask a member of staff for further details.
Changes or amendments to dishes will incur an additional charge.

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Appetisers

PAPADOM	0.60	SPICY PAPADOM	0.75
CHUTNEY TRAY	2.50	PICKLES	0.75
Mango/Onion/Mint/Hot Sauce		Chilli/Lime/Mixed	



Tandoori Starters

Marinated overnight with tandoori spices and barbecued in clay oven

CHICKEN TIKKA	3.95	CHICKEN PAKORA	3.70
LAMB TIKKA	4.25	MEAT & PEAS SPRING ROLLS	3.50
RESHMI KEBAB <i>IN FRIED EGG</i>	4.50	MAGIC STUFFED MUSHROOMS	3.95
SHAMI KEBAB	3.75	Keema or aloo	
TANDOORI CHICKEN <i>¼ BONE</i>	4.25	CHILLI CHICKEN STIR FRY	4.25
SEEK KEBAB	3.75	TANDOORI MIX STARTER	5.95
TANDOORI LAMB CHOPS	4.95	Chicken tikka, lamb tikka, seek kebab	
HOT TANDOORI WINGS	3.95	MIX KEBAB STARTER	4.95
SIRACHI WINGS	3.95	Onion bhaji, spring roll, seek kebab	
TANDOORI KING PRAWN	4.95		



Chat Puri Starters

Cooked using light chat Massala spice & served on thin fried flat bread

CHICKEN CHAT	3.95	ALOO & CHANA CHAT	3.95
PRAWN CHAT	3.95	GARLIC MUSHROOM CHAT	3.95
LAMB CHAT	4.25	KAKRA CRAB CHAT	5.95
PRAWN & CHANA CHAT	4.25	KING PRAWN CHAT	5.50
CHICKEN & CHANA CHAT	4.25		



Vegetarian Starters

ONION BHAJI	3.50	MUSHROOM SOUP	3.50
MULLIGATAWNY SOUP	3.50	TOMATO & RED PEPPER SOUP	3.50
AUBERGINE PAKORA	3.50	VEGETABLE SPRING ROLLS	3.50
DHAL SOUP	3.50	ASPARAGUS & BABY SPINACH STIR-FRY	3.95
VEGETABLE PAKORA	3.50	PANEER STIR FRY INDIAN CHEESE	3.95





Seafood Starters

GARLIC KING PRAWNS	5.95	SEABASS BATA	5.95
Stir fried with olive oil, cooked with fresh garlic, mustard seeds & mint		Pan fried in light Indian spices with onions & peppers	
SIRACHI KING PRAWNS	5.95	SPICY TANDOORI KING PRAWN	5.95
Cooked with green chillies, Sirachi Chilli sauce, soft basil leaves & crunchy onions		Best cooked with shell on to retain all the spices and flavour	
FISH TIKKA	4.95	PRAWN COCKTAIL	3.95
Boneless freshwater fish marinated in tandoori spices		A bed of crisp iceberg lettuce is topped with diced tomato and cucumber, cold cooked prawns and a creamy cocktail sauce	



Tandoori Mains

Marinated overnight in our homemade sauces & cooked in the Tandoori oven, a process that seals all the marinated flavours. Served with a side of vegetable curry sauce and fresh salad

CHICKEN OR LAMB TIKKA	9.45	KING PRAWN SHASHLIK	11.95
GARLIC CHICKEN TIKKA	9.95	TANDOORI KING PRAWNS	11.45
CHICKEN OR LAMB SHASHLIK	9.95	TANDOORI MIX GRILL	12.95
Roasted peppers & onions		Chicken tikka, lamb tikka, seek, tandoori chicken, lamb chop	
LAMB CHOPS	10.95		



Biryani Basmati

Prepared with Indian Basmati rice, stir fried together with various spices, yoghurt, onions, sultanas and fresh herbs. Served with side of vegetable curry sauce and salad

CHICKEN OR LAMB	9.95	MIXED VEGETABLE	8.95
CHICKEN TIKKA OR LAMB TIKKA	10.95	HOLDI MIX	11.95
PRAWN	9.95	Chicken, lamb, prawn & mushroom	
KING PRAWN	11.95	SPECIAL MIX	12.95
KEEMA	9.95	Chicken tikka, lamb tikka, king prawn	





Seafood Specials

SALMON TIKKA	11.95
Grilled cubes of salmon barbecued in tandoori spices and served with a side of special sauce & fresh salad	
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GARLIC FRIED KING PRAWNS	11.95
Stir fried in olive oil using garlic, baby spinach leaves, mustard, mint & herbs. Served with a side of special sauce & fresh salad	
.....	
KOLMBAY BUAL	11.95
Bangladeshi white fish with a rich texture cooked using tomatoes and peppers	
.....	
ZINGA GOA	12.95
Juicy prawns fried crisp in olive oil, spluttering mustard seeds, crackling curry leaves, turmeric, fiery chillies and a drop of lemon with peppers and onions	
.....	
SEABASS JINGA	12.95
Pan fried seabass cooked in a spicy jalfrezi style sauce using onions, peppers & green chillies	
.....	
SEABASS MASSALA	12.95
Pan fried seabass cooked with mild to medium spices, coconut cream, curry leaves and fresh herbs	
.....	
MALABAR LOBSTER	18.95
Steamed lobster in a delicious pepper & garlic sauce, using rich Indian spices	



Holdi Special Selection

STEAK BHUNA	13.95
Grilled steak cooked with capsicums, red onions & cinnamon in our special spices.	
.....	
DUCK BANGLA	12.50
Crispy fried duck cooked in Bengal ground spices with peppers, onions, bayleaf & green chilli	
.....	
KERALA KOFTA	10.95
Chicken and lamb meat balls, a traditional dish of Kerala (south India) using tomatoes, peppers, garlic & curry leaves	
.....	
AMERI LAMB SHANK	13.95
Tender lamb shank cooked with peppers and onions in delicious massala gravy made with a selection of deep rich spices	
.....	
AKBARI CHOM CHOM	10.95
Tandoori Chicken stripped off the bone, cooked in sauce made with a delicate blend of aromatic spices and herbs with chopped onions and peppers and specially prepared chilli relish	





Mild Selection

TIKKA MASSALA

A tangy and creamy tandoori sauce cooked with fresh cream, sultanas and various nuts. This dish is a favourite amongst our diners

PASSANDA PANEER

Cooked in a thick creamy sauce with almonds and various nuts, topped with fried paneer

KATMANDU

Special Nepalese dish blended with cinnamon and aniseed

METHI KALYANI

A Goan dish cooked in mint yoghurt, apple chutney and blended with fenugreek and fresh orange

AMCHOORI

A traditional favourite cooked with Mango pulp, almonds, yoghurt and cream. That creates a mouth watering dish garnished with flaked almonds

HONEY BADAMI

A holdi special. Rich creamy dish made with cream and honey along with various nuts. Topped with cashew nuts

CHEESE MAKHANI

A sweet dish cooked with cream and cheese. With a delicious piquant richness

MUGLAYI PESHWARI

This dish is cooked in a creamy mixture with peppers and onions. It also has a distinctive flavour

PLEASE SELECT A FILLING FOR THE ABOVE DISHES

CHICKEN TIKKA

9.45

KING PRAWN

11.95

LAMB TIKKA

9.45

VEGETABLE

8.45



Medium Specials

RAJ SHAHI

Cooked with fresh tomatoes, blended with ginger, garlic, cumin seeds, mustard and coriander

METHI ROSHNI

Fresh cloves of garlic fried and cooked in medium sauce with dried fenugreek & Indian curry leaves

NARANGI

A blend of aromatic spices flavoured using fresh orange to give a sharp taste to your taste buds

SAAGWALA

Extensive use of Indian spinach and fresh baby spinach with garlic and chopped onions

PYAZ LEEK MASSALA

Chopped English leek cooked with a blend of Indian spices and herbs

KARAHI

Cooked with peppers & capsicums using our unique blend of ground spices, served on a hot wok

NIMBO SQUASH

A dish from east Bengal created using Bangladeshi citrus fruit, mustard seeds, spring onions

CHANA PRADESH

Dish from Laos with an Indian twist, chickpeas, tomatoes, chillies, sugar, paprika and turmeric, topped with yoghurt

OLIVE SQUASH

Rich in flavour, cooked with homemade olive pickle, coriander, curry leaves and fresh olives

BOMBAY BRINJALS

Purple aubergines and baby potato cooked with finely chopped onions using light spices & dried red chilli flakes, garnished with coriander

GINGER KHANS

Unique dish with finely chopped ginger spikes cooked in a spicy sauce with lime & lemon zest, topped with garden spring onions and a touch of cream

GREEN CHEESE AZIZI

Cooked using a blend of herbs and spices, coriander, spring onions and finished with cheese.

SHAHI KEEMA

Cooked in a thick sauce with mince meat using cherry tomatoes, spring onions, herbs and spices

PLEASE SELECT A FILLING FOR THE ABOVE DISHES

CHICKEN TIKKA OR LAMB TIKKA

9.45

KING PRAWN

11.95

FRESH WATER FISH

9.95

VEGETABLE

8.45

H O L D I



Northwich



Hot & Spicy Dishes

DÚZOKOR AGOON

Fresh lime blended with garlic, ginger, chillies, coriander, cooked in a thick mustard and honey sauce, giving a sweet and sour taste

TAMARIND SQUASH

Cooked with a tart fruit from the tamarind tree used as a spice and souring agent and a touch of honey

BUTTER CHICKEN

Tandoori chicken stripped off the bone and cooked in a rich spicy butter sauce (also available in Lamb Tikka & King Prawn)

ANARASHI

Cooked with fresh pineapple, capsicum, green chillies, coriander with hot spices

NEPAL VARMA

Cooked with ginger, garlic, green chillies, peppers and onions using a special hot Nepalese sauce

BENGAL REZALLA

Cooked in an exotic mix of hot and tangy spices and dried chilli flakes with mint and yoghurt

KALIYA

Hot spicy dish cooked using cumin, black ground pepper, capsicums and bullet chillies

SOUTH INDIAN GARLIC CHILLI

Chopped garlic and fresh hot green chillies cooked with ginger, cumin seeds, hot spices and topped with coriander and sliced garlic flakes

NAGA NAGA

Prepared using special scotch bonnet naga sauce, green chillies, garlic and coriander

AFRICAN SABA SABA

Recommended to the hot curry lovers, fresh African scotch bonnet & bullet chillies prepared in Indian spices. Not for the faint hearted

PLEASE SELECT A FILLING FOR THE ABOVE DISHES

CHICKEN TIKKA OR LAMB TIKKA	9.45	KING PRAWN	11.95
FRESH WATER FISH	9.95	VEGETABLE	8.45



Holdi Balti

Cooked in cast iron wok using our very own unique balti sauce, blended with capsicums, tomato, onions in a tamarind sauce to give that unique tangy taste

CHICKEN OR LAMB	8.45	LAMB & MUSHROOM	9.45
CHICKEN OR LAMB TIKKA	9.45	CHICKEN OR LAMB BINDI	9.45
PRAWNS	8.45	Okra (lady fingers)	
KING PRAWNS	11.95	HOLDI MIX	10.95
VEGETABLE	7.95	Chicken, lamb, prawn & mushroom	
KEEMA <i>MINCED MEAT</i>	8.45	HOLDI EXOTICA	12.45
CHICKEN & MUSHROOM	9.45	Chicken tikka, lamb tikka, king prawn	



Kurzi Lamb

24 hours notice required, serves up to 4 people

69.95

Specially marinated whole leg of lamb roasted in the oven in a traditional sauce. The lamb leg is served with vegetables & salad, 2 pilau rice, 2 nan breads and any 2 curry sauces.

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Golden Oldies

BHUNA

A special blend of spices, onions & tomatoes cooked in a dry sauce of medium consistency

ROGON JOSH

Delicately spiced, cooked with sweet pimentos capsicums & tomatoes

MADRAS

Medium to hot spicy dish, prepared with fresh spices & tomato puree, garnished with coriander

VINDALOO

Similar to madras but using hot spices, a fiery dish, only for the brave

CEYLON

A hot tomato based dish cooked using coconut. A nice thick exotic sauce and taste

PATHIA

Lightly fried chopped onions in a sweet and hot sauce

DANSAK

Cooked with lentils & mild spices, a sweet & sour medium dish

KORMA

A smooth creamy dish prepared with sugar and coconut

DUPIAZA

A delicious dish prepared with an abundance of fried onions in a medium spice, combined with tomatoes and fresh coriander

CURRY

Cooked using finely chopped onions and tomatoes and light delicate spices. Good for beginners

PLEASE SELECT A FILLING FOR THE ABOVE DISHES

CHICKEN OR LAMB

7.45

CHICKEN TIKKA

8.45

LAMB TIKKA

8.45

KEEMA

7.45

PRAWN

7.45

VEGETABLES

6.95

KING PRAWN

10.95

HOLDI MIX

9.95

Chicken, lamb, prawn, mushrooms



English & Children's Dishes

All dishes served with fresh salad

SIRLOIN STEAK & CHIPS

13.95

Served with onions, tomato & mushrooms

OMELETTE & CHIPS

8.95

Chicken, prawn or mushroom

TOMATO & RED PEPPER SOUP

7.95

Served with chips or nan

SCAMPI & CHIPS

CHILD 5.95

NUGGETS & CHIPS

CHILD 5.95

FISH FINGERS & CHIPS

CHILD 5.95

½ CHICKEN TIKKA MASSALA

4.95

½ CHICKEN KORMA

4.95

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Vegetable Side Dishes

BOMBAY ALOO	3.95	SAAG CHANA	3.95
AUBERGINE BHAJI	3.95	SAAG ALOO	3.95
CHANA BHAJI	3.95	SAAG BHAJI	3.95
ALOO GOBI	3.95	CAULIFLOWER BHAJI	3.95
PEAS & PANEER	3.95	BEANS & GARLIC	3.95
OKRA BHAJI	3.95	TARKA DHAL	3.95
MUSHROOM BHAJI	3.95	VEGETABLE BHAJI	3.95
SAAG PANEER	3.95	ANY CURRY SAUCE	3.95



Sundries

NAN	2.70	CHIPS	2.25
GARLIC NAN	3.00	BOILED RICE	2.45
KEEMA NAN	3.00	PILAU RICE	2.75
PESHWARI NAN	3.00	ONION RICE	3.15
CHEESE NAN	3.00	PESHWARI RICE	3.15
LEMON NAN	3.00	MUSHROOM RICE	3.15
LEMON & HONEY NAN	3.00	GARLIC RICE	3.15
CHILLI NAN	3.00	LEMON RICE	3.15
SPECIAL NAN	3.50	EGG FRIED RICE	3.15
CHAPPATI	1.50	VEGETABLE RICE	3.15
TANDOORI ROTI	1.50	BADAMI RICE	3.15
PURI BREAD	1.50	KEEMA RICE <i>MINCE MEAT</i>	3.15
PARATHA	3.00	CHILLI RICE	3.15
KEEMA PARATHA	3.50	LEMON & HONEY RICE	3.65
ALOO PARATHA	3.50	SPECIAL FRIED RICE	3.65

