

## Appetisers

- Three Rooms Salad** £ 3
- Three Rooms Platter (For Two)** £ 8  
*A stunning selection prepared by the Chef.*
- Onion Bhaji** £ 3  
*Shredded Onions mixed with spices and Gram Flour, deep-fried into round balls.*
- Aromatic Duck** £ 4.5  
*Tender pieces of Duck marinated with fresh Mint, Coriander & Yoghurt with a unique recipe.*
- Garlic King Prawn** £ 5  
*Lightly spiced King Prawn with Garlic infused.*
- Stuffed Pepper** £ 4  
*(Lamb/Chicken/Vegetable)  
Pepper with marinated Chicken or Lamb or Vegetable then roasted in the clay oven.*
- King Prawn Butterfly** £ 4.5  
*King Prawn shaped into a Butterfly, coated in Batter then Deep Fried.*
- Salmon Tikka** £ 5.5  
*Salmon roasted in the clay oven with Ginger, Garlic, Herbs & Spices.*
- Chicken Pakora** £ 3.5  
*Chicken finely chopped and delicately spiced then deep-fried.*
- Tandoori Chicken (1/4)** £ 3.5  
*Tender Chicken pieces marinated in Yoghurt & Spices roasted in Tandoor (on the bone).*
- Chicken/Lamb Tikka** £ 3.5  
*Pieces of Chicken or Lamb Tikka coated in our unique marinade & roasted in Tandoor.*
- Samosa (Meat/Vegetable)** £ 3  
*Flaky pastry filled with delicately spiced Mince Lamb or Vegetables.*
- Lamb Chops** £ 5  
*Tender pieces of spring Lamb Chops on the bone prepared in a traditional style.*
- Sheekh Kebab** £ 3.5  
*Aromatic Lamb Mince, infused with Herbs, Spices, skewered & barbecued.*
- King Prawn Puree** £ 5.5  
*King Prawns cooked in a unique flavour sauce served on deep fried Bread.*
- Prawn Puree** £ 4  
*Prawns cooked in a unique flavour sauce & served in a deep fried rolled Bread.*
- Potato Chaat Puree** £ 3.5  
*Potatoes cut into small pieces, Medium Spiced with Chaat Masala & served in a deep fried rolled Bread.*

## Three Rooms Specials

- Nawabi Lamb Chops** £ 9  
*Spring Lamb Chops prepared in Medium Hot Sauce with Herbs & Spices in Nawab Style.*
- Chicken Nariyal Malai** £ 8  
*Pieces of Chicken delicately cooked with Roasted Exotic Spices & Grated Coconut. In a Hot & Creamy sauce.*
- Lamb Karahi** £ 6.5
- Chicken Maricha** £ 7  
*Tandoori Chicken stripped off the bone cooked in Herbs, Spices & Green Chillies. **Fairly Hot***
- Fish Jalfrezi** £ 9  
***Fairly Hot***
- Kerala Chicken** £ 8  
*Fillet of Spring Chicken rolled in Spinach, Coriander & Cheddar Cheese Cooked with Medium Spices.*
- Stuffed Chicken** £ 8  
*A Whole piece of Marinated Chicken Breast stuffed with Vegetables & Cooked in a Medium Spiced Sauce with Grated Cheese. Garnished with Coriander.*
- Lamb Desi Naga** £ 7  
*Tender Pieces of Lamb Delicately Cooked in a Fiery blend of Fresh Herbs & Spices with Naga Chillies. **Zesty Hot.***
- Chicken Chilli Jalfrezi** £ 7  
***Fairly Hot***
- Butter Chicken** £ 7  
*Strips of Tandoori Chicken Cooked in an Exotic & Aromatic Sauce of spices with Yogurt & Butter. **Served Mild to Medium.***
- Jaipuri Duck** £ 11  
*Grilled pieces of Duck prepared with a delicate hint of Cumin, in Fennel & Cinnamon. Garnished with slices of fresh onion rings, to add crunch.*
- Shahi Pasanda** £ 7.5  
*Pieces of Lamb/Chicken Fillet Marinated & Flavoured with Fresh Cream, Ground Almonds in a thick Sauce Served Very Mild.*
- King Prawn Lucknow (U5)** £ 11  
*King Prawns Marinated & Grilled in a Tandoor Oven. Medium Spiced Cooked with Fresh Spring Onions with a touch of Garlic & Ginger.*
- Three Rooms King Prawn (U5)** £ 11  
*Shell on King Prawn Cooked with Green & Red Pepper, Infused Herbs & Spices, in Aromatic Sauce.*
- Tikka Masala** £ 6.5  
*One of the Nations' favourite dish. Diced pieces of Chicken/Lamb Tikka prepared with Almonds, Coconut & Creamy Masala Sauce.*

## Tandoor & Grill

- (All the dishes Served with Fresh Salad.)
- Tandoori Chicken (1/2)** £ 7  
*On the Bone Spring Chicken Marinated in Herbs & Spices.*
  - Chicken/Lamb Tikka** £ 7  
*Succulent pieces of Chicken/Lamb Marinated in Yogurt & Ground Spices.*
  - Grilled Garlic Chilli Chicken** £ 7.5  
*Flame Grilled pieces of Chicken cooked with Garlic, Ground Spices & Sauce.*
  - Tandoori King Prawn (U5)** £ 11  
*King Prawns Marinated in Herbs & Spices with a Touch of Lime.*
  - Three Rooms Roast Platter (For One)** £ 11  
*A platter of Lamp Chop, Chicken Tikka, Tandoori Chicken, Sheekh Kebab, King Prawn & Naan.*
  - Lamb Chops** £ 9  
*Tender pieces of Spring Lamb Chop prepared in a Traditional Style.*
  - Salmon Grill** £ 11  
*Marinated in Herbs and Spices with Ginger & Garlic.*
  - Shaslick (Chicken/Lamb)** £ 7.5  
*Marinated in Herbs & Spices, Grilled with Green Pepper, Onion & Tomato.*

All the above Dishes are Flame Grilled in a Charcoal Clay Oven.

## Biryani Dishes

A dish prepared in a Three Rooms Unique style. Cooked in Exotic Spices with Homemade Paste & Stir Fried in Basmati Rice with Potatoes & Chickpeas. Served with a choice of Mild, Medium or Hot Curry Sauce.

- Lamb/Chicken** £ 7.5
- King Prawn (U5)** £ 11
- Prawn** £ 8
- Vegetable** £ 7
- Fish** £ 9

## Balti Dishes

Initially Grilled in a Clay Oven, then individually prepared with Fresh Ingredients thoroughly Blended mixtures of Authentic Herbs, Spices & Balti Sauce.

- Chicken/Lamb** £ 7
- King Prawn (U5)** £ 11
- Prawn** £ 8

## Traditional Dishes

- Lamb** £ 6
- Chicken** £ 6
- King prawn** £ 10
- Prawn** £ 7
- Curry**  
*Cooked with medium spices & light gravy.*
- Madras**  
*Hot, cooked with ground chillies & spices.*
- Vindaloo**  
*Very hot cooked with Potatoes.*
- Bhuna**  
*Medium Spiced cooked in thick gravy.*
- Pathia**  
*Hot, Sweet & Sour cooked in gravy.*
- Dansak**  
*Hot, Sweet & Sour cooked with lentils.*
- Rogan Josh**  
*Medium Hot with Tomato & Green Pepper.*
- Dupiaza**  
*Diced Onions, Tomato & Green Pepper.*
- Saag**  
*Medium Spiced cooked with Baby Spinach.*
- Methi**  
*Fenugreek with Medium Spice & Herbs.*
- Kurma**  
*Very Mild cooked with Almond & Coconut.*

## Vegetarian

- Three Rooms Vegetable** £ 6
- Karahi** £ 6
- Bhuna** £ 6
- Kurma** £ 6
- Jalfrezi (Hot)** £ 6

- |  | Main  | side |
|--|-------|------|
| <b>Vegetable Bhaji</b><br><i>Mixed Vegetables.</i> | £ 5.5 | £ 3  |
| <b>Bombay Aloo</b><br><i>Potato</i>                | £ 5.5 | £ 3  |
| <b>Saag Bhaji</b><br><i>Spinach</i>                | £ 5.5 | £ 3  |
| <b>Bhindi Bhaji</b><br><i>Okra</i>                 | £ 5.5 | £ 3  |
| <b>Brinjal Bhaji</b><br><i>Aubergine.</i>          | £ 5.5 | £ 3  |
| <b>Chana Bhaji</b><br><i>Chick Pea</i>             | £ 5.5 | £ 3  |
| <b>Tarka Dhaal</b><br><i>Lentils</i>               | £ 5.5 | £ 3  |
| <b>Saag Paneer</b><br><i>Spinach and Cheese</i>    | £ 5.5 | £ 3  |
| <b>Mushroom Bhaji</b>                              | £ 5.5 | £ 3  |
| <b>Cauliflower Bhaji</b>                           | £ 5.5 | £ 3  |

## Sundries

### Rice

Plain Rice	£ 2
Pilau Rice	£ 2
Special Fried Rice	£ 2.5
Mushroom Fried Rice	£ 2.5
Keema Fried Rice	£ 2.5
Garlic Fried Rice	£ 2.5
Egg Fried Rice	£ 2.5
Coconut Rice	£ 2.5

### Bread

Plain Naan	£ 2
Keema Naan	£ 2.5
Peshwari Naan	£ 2.5
Garlic Naan	£ 2.5
Kulcha Naan	£ 2.5
Cheese Naan	£ 2.5
Chicken Cheese Naan	£ 2.5
Stuffed Paratha	£ 2.5
Tandoori Roti	£ 2
Chapati	£ 1.5

### English Dishes

Chicken & Chips	£ 7
Scampi & Chips	£ 8
Chicken Omelette	£ 7
Mushroom Omelette	£ 7

### Condiments

Popadum	60p
<i>Plain/Spicy</i>	
Chutneys (each)	60p
<i>Onion Salad/Mint Sauce</i>	
<i>Mango Chutney/Tamarind Sauce/</i>	
<i>Red Onions</i>	
Cucumber Raitha	£ 1.5

**Please note:**  
**Some of the dishes may contain Nuts and Dairy products.**  
**Please ask a member of staff for further information.**  
 If there is a dish to your liking not on the menu, please ask your server, if circumstances allow can be prepared. Management reserves the right not to serve without any given reason.



### Opening Times

Monday - Saturday 5.30 pm - 11.30pm  
 Sunday 12 noon - 11.00pm  
 Open 7 days a week including Bank Holidays

**Sunday Buffet 12.00 noon - 4.00pm**

10% discount on collected orders



# three rooms

FINE INDIAN DINING

4 Kimbolton Road Bedford MK40 2NR  
 Tel: 01234 344440/327237  
 www.three-rooms.com



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We hope you enjoy the Three Rooms experience as a take-away in the comfort of your own home. As it will take a few minutes to prepare your meal to the very high standards we set ourselves.

Three Rooms dishes are derived from Traditional Moghul Cuisine, our food is cooked in the authentic style from the Nation of India. At Three Rooms, food philosophy is driven by a desire to present the eclectic and expansive Indian repertoire, bursting with flavour and originality for you to enjoy at home.