

# The Story of Aziz Oxford

Aziz Oxford was born from a simple yet enduring belief: that food, when prepared with care, tradition, and generosity, becomes more than a meal – it becomes a meeting place of cultures, memories, and people.

Established on Cowley Road in the early 1990s, Aziz quickly became part of Oxford's everyday rhythm. In a neighbourhood known for its diversity, creativity, and character, the restaurant found its home, welcoming generations of diners through its doors. Students, families, locals, and visitors alike gathered here to share food rooted in the culinary traditions of the Indian subcontinent, lovingly prepared and proudly served.

The cooking at Aziz has always been guided by heritage. Time-honoured recipes, fragrant spices, and careful techniques were passed down and refined, not to follow trends, but to honour flavour, balance, and authenticity. Each dish reflected a respect for tradition while embracing the warmth and openness of the community it served.

Over the years, Aziz became more than a restaurant – it became a familiar presence, a place of celebration and comfort, woven quietly into the fabric of Oxford life. Long after its original doors closed, the name continued to evoke fond memories of shared tables, generous hospitality, and food made with heart.

Today, Aziz carries that legacy forward. Sharing it with you.

We invite you to sit back, savour, and become part of it.

Please inform a member of our team of any allergies or dietary requirements before placing your order. While we take every care in preparing our food, our dishes are prepared in kitchens that handle allergens, and we cannot guarantee that any item is completely free from traces of allergens.

# Arambho

## TO BEGIN

### Tandoori Murgh – £7.50

Chicken, cooked on the bone, delicately marinated with aromatic spices and grilled in the clay oven for a smoky finish.

### Gosht Chop – £8.50

Tender lamb chops marinated in traditional spices and slow-cooked in the tandoor until succulent.

### Samosas (v) – £7.00

Crisp pastry parcels filled with delicately spiced vegetables.

### Tandoori Galda Chingri – £9.50

King prawns infused with fragrant spices and cooked in the tandoor, served juicy and lightly charred.

### Gosht Tikka – £8.00

Prime pieces of lamb marinated and grilled in the clay oven, rich in flavour and beautifully tender.

### Chilli Paneer (v) – £7.50

Tender paneer with peppers and green chillies in a delicately spiced savoury sauce.

### Murgh Tikka – £7.50

Marinated chicken pieces cooked in the tandoor, offering a perfect balance of spice and tenderness.

### Crispy Bhindi Fingers (v) – £7.50

Lightly spiced okra fried until crisp, offering a delicate crunch and clean, earthy flavour.

### Sheek Kabab – £8.00

Minced lamb blended with herbs and spices, shaped on skewers and cooked in the clay oven.

### Pyazee (v) – £7.00

Crispy onion fritters mixed with spiced flour and fried until golden.

### Papadums – £2.50 per person

A basket of plain and spiced thin wafers, served with a selection of chutneys.

# House Specials

## MEAT & CHICKEN

Korai – Chicken £14.50 | Lamb £15.50

Cooked with peppers and onions in a thick, aromatic korai sauce, medium or hot.

Razalla – Chicken £15.00 | Lamb £16.00

Prepared with butter, onions and spices, finished in a rich, creamy sauce.

Murgh-jal-farajee – £15.00

Stir-fried chicken with fresh chillies and vegetables for a vibrant, spicy dish.

Murgh Nariyal – £14.50

Chicken gently cooked in coconut milk and cream, mildly spiced and comforting.

Murgh Kaliya – £15.00

Chicken cooked with black pepper in a creamy sauce, fairly hot and full-bodied.

Kodu Gosht – £15.50

Slow-cooked mutton with pumpkin in a thick, deeply flavoured sauce.

Tikka Masala – Chicken £14.50 | Lamb £15.50

Tandoori-grilled chicken breast simmered in a smooth, mild creamy sauce.

Handi Murgh – £16.00

Traditional home-style chicken curry cooked on the bone for maximum flavour.

Handi Gosht – £17.00

Classic home-style mutton curry, slow-cooked on the bone.

# Aziz Classics

## CURRIES

### Bhuna

Slow-cooked with onions, tomatoes and spices to create a deep, richly concentrated flavour.

### Methi

Infused with fragrant fenugreek leaves, offering a gently bitter, aromatic finish.

### Dhansak

A classic sweet-and-sour curry with lentils, combining warmth, richness and subtle tang.

### Saag

Cooked with spinach and herbs for a fresh, earthy and delicately spiced profile.

### Rogan

Finished with tomatoes, garlic and spices, resulting in a bold, slightly tangy sauce.

### Korma

Mild and creamy, delicately spiced with coconut and almonds for a smooth, luxurious taste.

### Patia

Sweet, sour and lightly spicy, balancing sugar, lemon and aromatic spices.

### Madras / Vindaloo

Robust and fiery, cooked with chilli, garlic and spices for a powerful heat-driven flavour.

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CHICKEN - £13.50 | MUTTON £14.50 | PRAWN £15.50 | K.PRAWN £19.50

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# Maach

## SEAFOOD

Tilapia Jhol – £15.00

Bangladeshi-style fish curry cooked with potato and cauliflower in a light spiced sauce.

Korai Jinga – £21.50

Large king prawns cooked with peppers and onions in a rich korai sauce.

Galda Chingri Kodu – £21.50

King prawns with pumpkin in a thick, aromatic sauce, medium or hot.

Eitcha Bagaun – £15.00

Tiger prawns and aubergine cooked in a robust, spiced sauce.

# Biryani

BAKED WITH BASMATI RICE AND SPICES  
SERVED WITH A SIDE OF VEG CURRY

Murgh (Chicken) – £16.00

Fragrant basmati rice layered with delicately spiced chicken, served with vegetable curry.

Gosht (Mutton) – £17.00

Aromatic basmati rice cooked with tender spiced mutton.

Sobzi (Vegetable) – £15.00

Basmati rice cooked with mixed vegetables and gentle spices.

Tiger Prawn – £19.00

Aromatic basmati rice cooked with tiger prawns and spices.

King Prawn – £21.00

Basmati rice cooked with succulent king prawns and gentle spices.

# Tandoori

WHERE TRADITIONAL TANDOORI SPICES AND A TRADITIONAL CLAY OVEN COMBINE TO PROVIDE A REALLY UNIQUE GRILLED FLAVOUR - MARINATED WITH YOGHURT, HERBS & SPICES. SERVED WITH SALAD AND MINT SAUCE.

## Tandoori Murgh – £16.00

Chicken on the bone, marinated in yoghurt and aromatic spices, cooked in the clay oven for a smoky, succulent finish.

## Murgh Tikka – £16.50

Tender chicken breast pieces marinated and grilled in the tandoor, delicately spiced and full of flavour.

## Gosht Tikka – £17.50

Prime cuts of lamb marinated in traditional spices and cooked in the clay oven until beautifully tender.

## Gosht Chop – £18.50

Lamb chops marinated overnight and slowly cooked in the tandoor, succulent with a deep, smoky flavour.

## Tandoori King Prawns – £24.50

King prawns infused with fragrant spices and cooked in the clay oven, juicy with a gentle char.

## Tandoori Mix Grill – £21.50

A selection of tandoori chicken, lamb tikka, chicken tikka and sheek kebab, showcasing a range of classic flavours.

# Sobzi

## VEGETARIAN MAINS

Motor Baigun – £12.00

Aubergines and chickpeas cooked gently in a lightly spiced sauce.

Sobzi Methi – £11.50

Mixed vegetables with fenugreek leaves, offering a distinctive aromatic flavour.

Sobzi Razalla – £12.50

Mixed vegetables cooked with peppers, butter and cream in a fairly spicy sauce.

Saag Paneer – £12.50

Homemade cottage cheese and spinach, delicately spiced.

Niramish – £11.50

Mixed vegetables and lentils cooked together for a fairly spicy, wholesome dish.

Dimm Bhuna – £11.50

Boiled eggs simmered in a thick, richly spiced sauce.

# Shak Sobzi

## VEGETARIAN SIDES

Sobzi Bhaji – £7.50

Stir-fried mixed vegetables with a gently spiced, fresh and comforting flavour.

Bombay Aloo – £7.50

Spiced potatoes cooked with warming spices for a bold yet balanced taste.

Bhindi Bhaji – £8.50

Okra lightly spiced and stir-fried, offering a delicate, earthy flavour.

Baigun Bhaji – £8.00

Aubergines cooked with onion and spices, soft and richly savoury.

Saag Bhaji – £7.50

Spinach gently cooked with onion and garlic for a clean, earthy finish.

Saag Aloo – £7.50

Spinach and potatoes combined in a mildly spiced, wholesome dish.

Tarka Dal – £7.00

Lentils tempered with garlic for a warm, comforting and aromatic flavour.

Aloo Gobi – £7.50

Potatoes and cauliflower cooked together with spices for a fragrant, balanced dish.

Raita – £5.00

Cooling yoghurt with cucumber and onion, lightly seasoned for freshness.

# Bhat Aar Roti

## RICE & BREADS

Shada Bhath – £3.50

Plain boiled rice.

Pullao – £4.00

Lightly flavoured basmati rice.

Biran Pullao – £5.50

Fried rice with vegetables and egg.

Mushroom Rice – £5.00

Pullao Rice entwined with spiced Mushrooms.

Naan – £3.50

Traditional leavened bread baked in the tandoor.

Misti Naan – £4.50

Sweet naan bread stuffed with almond, coconut and raisins.

Rashun Naan – £4.00

Naan bread flavoured with garlic and coriander.

Paratha – £3.50

Round, layered deep-fried bread.

Puree – £2.50

Soft deep-fried bread.

Chapatti – £2.50

Thin unleavened bread, dry cooked.

# More Ways to Enjoy

All-You-Can-Eat Sundays, 12:00–4:00pm.

Every Sunday, we invite you to enjoy our all-you-can-eat dining experience, designed around freshness, flavour, and generosity. Unlike a traditional buffet, all hot dishes are cooked to order in our kitchen, ensuring each plate arrives fresh, hot, and full of flavour. To maintain quality and variety, smaller plates are served more frequently, allowing you to explore the menu at a relaxed, unhurried pace.

A Sunday experience made for sharing, sampling, and savouring – as much as you like.

## Curry in a Hurry

Available Monday to Friday, 12:00–2:00pm.

Designed for those short on time but unwilling to compromise on quality, our Curry In a Hurry Lunch offers a refined selection of dishes served promptly, allowing you to enjoy the flavours of Aziz within your lunch hour.

## Fusion Lunch Menu

Available Monday to Friday, 12:00–2:00pm.

Our contemporary fusion lunch options bring together tradition and modern convenience – perfect for a lighter bite or takeaway, without losing the soul, spice, and craftsmanship that define our cooking.

## Bottomless Brunch

From March 2026 | 11:30am–1:00pm

Join us for a leisurely Bottomless Brunch, where classic flavours meet a celebratory atmosphere. An unhurried afternoon of food, drinks, and conversation – best enjoyed in good company.

Please ask a member of the team for more details.

\*\*A discretionary service charge of 12.5% is added to all bills.

If you would prefer this to be removed, please let a member of the team