



A remarkable dining experience in the heart of Romiley. With an extensive menu containing food from Bangladesh & India, you can be certain to find something that will tantalise your taste buds.

Our chef's will observe the traditions of Bangladeshi & Indian cooking, using only the finest ingredients, herbs & spices.

We aim to elevate your appreciation of fine cooking to a whole new level.

Whether you are celebrating that special occasion or just want to relax & appreciate the finest cuisine in a friendly atmosphere, we can guarantee you that special dining experience.

ALLERGY AWARENESS:

PLEASE NOTE THAT SOME OF OUR DISHES CONTAINS OR MAY CONTAIN TRACES OF THE FOLLOWING:

LIST OF ALLERGENS & KEY:

A1 - Peanuts

A2 - Nuts

A3 - Cereals containing gluten

A4 - Milk

A5 - Sesame

A6 - Soy/Soya

A7 - Molluscs

A8 - Sulphur dioxide (Sulphites)

A9 - Mustard

A10 - Celery (and celeriac)

A11 - Fish

A12 - Lupin (Eucommon)

A13 - Crustaceans

A14 - Eggs

Most of our dishes are prepared with vegetable oil which contains soya.

If you are unsure of anything please ask a member of staff before ordering

Fish dishes may contain traces of bones.

STRENGTH GUIDE

Medium

Medium to Hot

Fairly Hot

Hot

Very Hot

Nuts

Mild & Creamy

INDIGO EXOTIC STARTERS

All below dishes contain: A1-A2-A6-A9-A10-A14

Tandoori Lamb Chops

£6.95

(Tender lamb chops marinated in yoghurt, herbs, mint and tandoori spices, barbecued to perfection).

Mixed Kebab.

£5.95

(Tandoori mixed starter consisting of chicken tikka, lamb tikka and sheek kebab with salad and mint sauce)

Royal Mix

£5.95

(Mixed platter for one person consisting of meat samosa, garlic chicken, onion bhaji and sheek kebab)

Spicy Kholizi

£4.95

(A unique and popular Bangladeshi starter. Lambs liver delicately cooked with lentils, spices and herbs, fairly hot, served on a puri bread. A3-A4.

Dim Aloo Masala

£4.95

(A favourite Bengali food, spiced crusted boiled egg with potatoes in a mild spice.)

Shobji Royal Mix

£5.95

Vegetarian. (Mixed platter for one person consisting of vegetable samosa, garlic mushrooms, onion bhaji and brinjal pakora)

Stuffed Pepper

£4.95

(Delicious red pepper stuffed with herbs and spicy minced lamb or morsels of roasted chicken with spices)

Haseena Kebab

£4.95

(Shashlick style, succulent pieces of chicken or tender lamb marinated in tandoori spice with onions, tomatoes and peppers roasted to perfection)

Lazeeze Chef's Starter

£4.95

(Morsels of tandoori roasted chicken with chick peas and mushrooms in a sauce, served on a puri bread) A3-A4

Flame Grilled Wings

4pc £4.95

(Marinated chicken niblets barbecued to perfection. Served in BBQ or Hot & Sweet Chilli sauce) A1-A2-A4-A8-A9

TANDOOR STARTERS

All below dishes contain: A1-A2-A4-A6-A9-A10-A14

Tandoori Chicken

£4.95

(Tender chicken on the bone marinated in yoghurt, olive oil, ginger and garlic, flame roasted)

Chicken or Lamb Tikka

£4.95

(Succulent pieces of chicken or lamb marinated in yoghurt, olive oil, ginger and garlic, flame roasted)

Sheek Kebab

£4.95

(Juicy minced kebab robustly flavoured with ginger, coriander and lime)

Shammi Kebab

£4.95

(Spiced minced kebab, similar to a burger)

Reshmi Kebab

£5.50

(Succulent kebabs of minced in tandoori spices, topped with fried egg)

SEAFOOD STARTERS

All below dishes contain: A3-A4-A6-A7-A8-A11-A13

Salmon Tikka

£6.95

(Salmon fillet marinated in tandoori spice with mint & herbs, then flame grilled in the tandoor. Served with salad & mint sauce)

Chingri Shurma

3pcs £6.95

Succulent king prawns (in the shell) marinated in a blend of yoghurt, garden mint & aromatic spice. Barbecued to perfection. Served with refreshing salsa

Prawn Cocktail

£4.95

Fried Scampi

£4.95

Pan Fried Fish Biran

£6.95

Fillet of white fish slightly spiced & fried to perfection. Served with refreshing salsa. A4-A8-A11

Lazeeze Prawn Chatt Puri

£4.95

Or with chappati as healthy option.

Lazeeze King Prawn Chatt

£5.95

Or with chappati as healthy option.

Lazeeze King Prawn Shobji

£5.95

(King prawn & vegetables with herbs & spices on a puri bread)

NON VEGETARIAN STARTERS

All below dishes contain: A3-A4-A6-A9-A11-A14

Stuffed Mushroom

£4.95

(Mushroom stuffed with spiced minced lamb, coated with breadcrumbs)

Lazeeze Chicken Chatt Puri

£4.95

Chicken Pakora

£4.95

Meat Samosa

£4.50

Lazeeze Shobzi

£4.95

(Chicken, lamb or prawn with vegetables on a puri bread)

Garlic & Chilli Chicken Puri

£4.95

(Morsels of tandoori chicken simmered in garlic & chilli, served on a puri bread)

VEGETARIAN STARTERS

Chot Pot

A6-A14 £4.95

(Chick peas cooked with lentils, cumin, chilli and coriander with tangy tamarind sauce. Topped with sliced boiled egg and coriander garnish) A3-A4-A5-A6-A7-A8-A9-A14

Paneer Chatt Puri

£4.95

(Indian cheese, slightly spiced and served on a puri bread) A3-A4-A5-A6-A7-A8-A9-A14

Aloo Chatt Puri

£4.95

(Potato in chatt spice, served on a puri bread) A3-A4-A5-A6-A7-A8-A9-A14

Onion Bhaji (3)

£4.95

A3-A4-A5-A6-A7-A8-A9-A14

Vegetable Samosa

£4.50

A3-A4-A5-A6-A7-A8-A9-A14

Brinjal Pakora

£4.50

A6-A4-A3-A14 (Aubergine coated with a spicy batter and deep fried. Served with fresh salad and mint sauce)

Dhal Puri

£4.95

(Crispy puries filled with lentils and spices. Popular vegetarian melt in the mouth snack) A3-A4-A5-A6-A7-A8-A9-A14

SOUP

Mulligatawny Soup

£3.95

(spicy) A6

Dhall Soup (lentils)

£3.95

INDIGO SIGNATURE DISHES

Please check availability and allow extra time for these dishes.

Salmon Shashlick

£15.95

Fresh Scottish Salmon in a medley of light spices flavoured with lime & mint then roasted to perfection with onions, peppers & tomatoes. Accompanied with salad & a traditional medium spicy curry sauce. A3-A4-A5-A6-A7-A8-A9-A14

Macher Torkhari

£11.95

(Bengal style) For this dish Bangladeshi fish fillet (white fish) lightly spiced, fried & then cooked with spring onions and herbs. With either potatoes or vegetables to the strength of your choice. A3-A4-A5-A6-A7-A8-A9-A14

Doi-Maach

£11.95

(Bengal style) Fish fillets cooked in a spicy sauce with ginger, bayleaf, chillies & ground spices, tempered with natural yoghurt, garnished with raisins & nuts. A3-A4-A5-A6-A7-A8-A9-A14

Khodu Gosht

A6 £11.95

Morsels of lamb cooked with butternut squash & spices in a medium sweet traditional sauce. Or spice it up with few fresh chillies.

Tandoori Lamb Chops

£15.95

5Pcs A2, A4, A6, A9

Tender lamb chops marinated in nutmeg, garlic & cardamon with spices & mint, flame, grilled to perfection. Served with salad & traditional medium spicy curry sauce.

Seared Seabass

A6, A11 £15.95

Seabass fillet pan seared with chopped onions, mushroom, tomatoes, lime juice & crushed chilli in an aromatic herbs & spices. Served with coconut rice & medium sauce or curry sauce of your choice.

Dhal Gosht

£11.95

Chana dhal (lentils) with diced lamb leg cooked with dried red chilli, garlic & garam masala. A classic lamb curry of Bengal, undoubtedly a prince among curries.

Grandma's Favourite

£12.95

Choice of chicken or lamb

Traditional family dish made with aromatic spices, garlic & ginger, spinach, dry red chillies & a pinch of naga chilli.

Dhaba (Sylheti Style)

£12.95

Choice of chicken or lamb

From the streets of Bangladesh, lamb or chicken slow cooked with aromatic spices in a medium strength sauce. Check availability

Lamb Chops Curry

£15.95

Flame grilled lamb chops cooked with crushed chilli & coriander seeds. A fairly hot traditional family recipe. This dish can be served to the strength of your choice.

INDIGO HOUSE SPECIALITIES

Lazeeze Garlic Chicken or Lamb

A4-A6 £11.95

Chicken tikka or lamb tikka cooked with lots of fresh garlic together with onions, tomato & green peppers in an aromatic combination of fresh herbs & medium spices.

Achari

£11.95

Morsels of succulent chicken or tender lamb cooked in pickling spices with aromatic herbs. A tangy and fairly hot dis very moreish.

Rezella

A4-A6-A8-A9 £11.95

Chicken tikka or lamb tikka cooked with yoghurt, spices & garlic in a creamy sauce with chillies.

Methi Murgh

A6 £11.95

Succulent pieces of chicken breast imbued with cardamom, bay leaf and ginger. Cooked with fenugreek leaves in an authentic manner.

Bindhi Gosht

A6 £11.95

Lamb cooked with okra in a medium strength sauce with aromatic spices.

Lazeeze Chana Murgh or Lamb

A6 £11.95

Morsels of chicken or lamb cooked in a special blend of aromatic spice & chick peas.

If there is a dish which you require & is not on the menu, please ask a member of staff. Our chef will be more than happy to create that particular dish for you.

SPECIAL VEGETARIAN DISHES

Bengal Style

Niramish

A6 £10.95

A special dish prepared with an assortment of fresh seasonal vegetables and aromatic spices.

Paneer Shashlick

A2-A4-A6-A9-A8 £10.95

Cubes of home-made cheese in a spiced coating with mixed vegetables and pineapple. Flame roasted in a tandoor.

Shobji Kofta

A4-A6 £10.95

Herby spinach & potato dumplings on a mint & coriander flavoured chick peas sauce.

Chickpeas Massala

A4-A6-A1-A2 £10.95

Chick peas cooked in a mild sauce with a special blend of aromatic spices.

Methi Aloo Gobi

A6 £10.95

Potato & cauliflower florets cooked with methi leaves, onions, tomatoes & roasted spices in chilli sauce.

Paneer Khorai

A4-A6-A8 £10.95

Home made paneer cubes with coarsely crusted spices, cooked with peppers, onions and tomatoes. Served with garlic and butter. Tasty, a favourite with connoisseurs.

Paneer Khorai

(With fenugreek and mushrooms) A4-A6-A8 £10.95

Mishti Khodu-Chana Puri

A3-A4-A6-A14 £10.95

Popular vegetarian roadside fare of melt-in-the-mouth snacks. Butternut squash, chick peas with chilli, spices and Indian puri bread.

Palak Paneer

A6-A4-A8 £10.95

A traditional dish of shredded spinach and Indian cottage cheese sauteed in butter with green chillies and ginger.

Methi Bengan

A4-A6-A1-A2 £10.95

Aubergine, fenugreek cooked together in a coriander and garlic sauce with raisins and cream. Dark, delicious and a little mysterious with a distinctly long, savoury finish on the tongue.

TANDOORI SPECIALITIES

Your chosen items are marinated in a blend of various spices including cumin and yoghurt, flame roasted in a clay oven. Served with salad & medium sauce or a curry sauce of your choice. All tandoori dishes contain allergies: A1-A2-A4-A6-A9-A7-A13

Tandoori Cocktail

£15.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken.

Murgh or Lamb Shashlick

£12.95

Tender pieces of chicken or lamb with green peppers, tomato, onions lightly spiced and barbecued.

Tandoori Chicken (on the bone)

£11.95

Chicken Tikka (off the bone)

£11.95

Lamb Tikka

£11.95

Tandoori King Prawn

£15.95

ALL DISHES MAY CONTAIN TRACES OF ONE OF THE 14 ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR ADVICE.

CHEFS RECOMMENDATIONS

On Bangladeshi Dishes

Anarkali

A4-A6-A14 £13.95

Morsels of flame roasted chicken & minced lamb with aromatic spices in a medium strength sauce, Bengali style hot & herby omelette with pilau rice. One to tantalise your taste buds.

Sylheti Tarkhari

£11.95

Flame roasted diced chicken or roasted morsels of lamb in a thick spicy sauce with spices, fenugreek, garlic, ginger, potato & a few green chillies in garam masala sauce.

Bangladeshi Stir - Fried Chicken or Lamb

A6-A14 £11.95

(dry consistency) Barbecued succulent chicken breast or lamb stir fried in an aromatic spice with selected vegetables, onions, tomatoes, julienne of ginger and pepper. Served with a highly flavoured egg pilau rice.

Ruabja

A6 £12.95

Chicken tikka, minced lamb and chick peas with garlic and ginger, cooked in a selection of ground spices and herbs. A very satisfying dish.

Kufta Special

A4-A6-A14 £11.95

Chicken tikka & meat balls in a medium strength sauce with onions, tomato & peppers with a combination of masala sauce and paneer.

Murgh Tenga

A6-A8 £11.95

Hot, sweet & sour. Chicken fried in tomato, tamarind and mango sauce together with herbs, onions and peppers.

CHEFS RECOMMENDATIONS

On Hot Dishes

Mirch Masala

£13.95

This is a master-piece. Fresh hottest chillies and selected spices are used in the preparation to create its unique fiery taste. A very hot and delicious dish.

Nagaa

£11.95

A hot spicy dish very popular in Eastern Bangladesh, cooked with tomato, potato, fresh herbs, nagaa chilli and then garnished with fresh dhaniya

Lazeeze Chilli & Garlic

£11.95

Prepared with green chillies, onions, tomatoes and roasted garlic with selected fresh herbs and aromatic spices in a delicious sauce.

Jalfrezi

£11.95

Hot spices, chopped onions and fresh green chillies are used in the preparations of this fairly hot dish.

Please choose a filling:

Cocktail Mix

A6-A14 £12.95

Chicken or Lamb Tikka

£11.95

Chicken tikka, lamb tikka & sheek kebab.

Chicken or Lamb

£11.95

Prawn

A7-A11-A13 £11.95

Chicken & Mushroom

£11.95

Chicken, lamb & prawn.

CHEFS RECOMMENDATIONS

On Mild Dishes

Butter Chicken Tikka

A6-A1-A2-A4-A14-A9 £11.95

Barbecued chicken cooked in butter ghee and a creamy sauce with ground nuts. A very mild and delicious dish.

Tandoori Makhani

A6-A1-A2-A4-A14-A9 £11.95

Flame roasted tandoori chicken off the bone with cheese, cream and mild spices. A very mild dish.

Rangpur

A9-A6-A1-A2-A4-A14 £11.95

A sweet to medium strength dish cooked with chicken tikka or lamb tikka with garlic, butter, mango, masala sauce and fresh spices.

Pasanda

A1-A2-A4-A6 £11.95

Cooked in yoghurt with mild spices, cream & ground nuts. A mild, creamy & delicious dish.

Please choose a filling:

Cocktail Mix

A6-A9-A14 £12.95

Chicken Tikka

A9 £11.95

Lamb Tikka

A9 £11.95

PALAK DISHES)

Your chosen item cooked with spinach & spices in a medium strength sauce. **A6**

KHARAI DISHES)

Medium delicately spiced, cooked with capsicum, tomato, onion, ginger, garlic, fenugreek, mushrooms and butter, garnished with fresh dhania to give that aromatic taste. Kharai can also be prepared with fenugreek & mushrooms for an additional charge of 90p **A6**

Please choose a filling:

Cocktail Mix A14	£12.95	Lamb Tikka A9	£11.95
Special Mix A13	£11.95	Chicken	£11.95
King Prawn Tikka A13	£14.95	Lamb	£11.95
King Prawn A13	£13.95	Prawn A13	£11.95
Chicken Tikka A9	£11.95		

MASSALA SPECIALITIES (N) (M/C)

Tender pieces of your chosen item are first flame roasted in a tandoor, then blended in a rich mossala sauce comprising of kasuri methi (dried fenugreek), tomato, cream, ground nuts & honey. A mild and very delicate dish. **A6-A1-A2-A4-A9-A14**

Please choose a filling:

Tandoori King Prawn A13	£14.95	Chicken Tikka	£11.95
Cocktail Mix	£12.95	Lamb Tikka	£11.95
Tandoori Chicken	£11.95	Vegetable	£11.95



BALTI SPECIALITIES

Balti is a Southern Indian dish prepared in a traditional iron wok.

Balti Palak A6	£11.95
Chicken or lamb with spinach.	
Balti Chana A6	£11.95
Chicken or lamb with chick peas.	

Balti Traditional)	Medium & spicy. A6
Balti Jale-Jule))))	Very hot dish with plenty of green chillies & herbs together with fresh garlic and ginger. A6
Balti Garlic))	Medium, with lots of fresh garlic and spices. A6
Balti Zafrong)	Medium, spicy dish with lots of tomato and pimentos. A6
Balti Peshwari)	Coconuts, almonds & cream are used with selected spices to create a mild, creamy & yet spicy taste. A1-A2-A4-A6
Balti Piajee (N) (M/C)	Medium, greater use of spring onions and herbs to create a spicy taste. A6
Balti Kharai)	Medium, onions, tomato and peppers in spicy sauce, served with garlic and butter. A6
Please choose a filling:	

King Prawn Tikka A13	£14.95	Chicken & Mushroom	£11.95
King Prawn A13	£13.95	Chicken or Lamb	£11.95
Cocktail Mix A9-A14	£12.95	Prawn A7-A13	£11.95
Special Mix A6-A13	£11.95	Keema or Kofta	£11.95
Chicken Tikka A9	£11.95	Vegetable	£11.95
Lamb Tikka A9	£11.95	Mushroom	£11.95
Paneer Tikka A4-A8	£11.95		

BIRYANI DISHES (N))

Your chosen item is fried with basmati rice, spices & herbs, garnished with omelette. Served with medium vegetable curry sauce or tarkha dhal. **A1-A2-A6-A9-A14**

King Prawn Tikka A1-A2-A6-A14	£14.95	Paneer A4-A8	£12.95
King Prawn	£13.95	Chicken or Lamb	£12.95
Cocktail Mix	£12.95	Prawn	£12.95
Special Mix A7-A13	£12.95	Keema or Kofta	£12.95
Chicken Tikka	£12.95	Vegetable	£11.95
Lamb Tikka	£12.95	Mushroom	£11.95

Muglai Biryani A1-A2-A6-A14	£12.95
Chicken tikka or lamb tikka fried with rice, spices & egg, then garnished with salad. Served with medium plain rogan josh sauce.	
Malaysian Biryani A1-A2-A6	£12.95
Chicken tikka or lamb tikka fried with rice, spices and then garnished with salad & banana. Served with medium plain Balti sauce.	

TRADITIONAL DISHES

Bhuna) A6	A medium strength dish with thick sauce fried together with onions, tomato & fresh aromatic herbs.
Rogan Josh) A6	A medium hot, cooked with onions, tomato and pimentos, garnished with fresh dhaniya.
Dopiazza) A6	Meaning "two onions". This medium strength dish is prepared in two stages, onions added at both stages with selected roasted spices, capsicum, bay leaves and coriander.
Korma (N) (M/C)	A delicate dish involving coconut, ground almonds and cream. A1-A2-A4-A6
Dansak) A4-A6	Sweet and sour dish consisting of lentils, coriander, pineapple and fresh herbs.
Madras)))) A4-A6	Fairly hot cooked in a spicy sauce with fresh lemon juice, touch of garlic and ginger for that exquisite flavour.
Pathia)) A6	Sweet, sour & hot, cooked with authentic mix spices & herbs, a greater use of tomato puri in this dish.
Vindaloo)))) A6	Very hot involving a greater use of spices, garlic, ginger, black pepper and potato to produce a hot taste.
Sambar)))) A6	Hot and spicy, cooked with garlic, lentils, lemon juice for that distinct flavour.
Bangalore (N) (M/C)	Mild, similar to korma, but with added banana for a sweeter taste. A1-A2-A4-A6

Please choose a filling:

King Prawn A13	£13.95	Paneer A4-A6-A8	£11.95
King Prawn Tikka A13	£14.95	Chicken or Lamb	£11.95
Cocktail Mix A9-A14	£12.95	Prawn A13	£11.95
Special Mix A7-A13	£11.95	Keema or Kofta	£11.95
Chicken / Lamb Tikka A9	£11.95	Vegetable / Mushroom	£11.95

All the above dishes can be cooked to suit individual taste. Extra ingredients such as methi, garlic, mushrooms, spinach or other vegetables will be subject to a small charge. Can also be cooked with Balti sauce.

English & Dishes

Served with chips and salad.

Fried Scampi A7-A13-A8	£11.95
Omelette A13-A6-A14	£11.95
(Plain, Chicken, Prawn or Mushroom)	

Sundries **A3-A6-A9**

Papadum	£0.80
Spiced Papadum	£0.80
Chips	£2.80
Chutney	£1.80
Any Curry Sauce	£3.95
Raitha A4 (Cucumber/Onion)	£2.95
Spicy Indian Salad	£3.50
(Carrot, onion, cucumber & tomatoes, lime juice and Indian spice dressing)	

Indian Breads

All breads below contain: **A4-A2-A9-A14-A6**

Plain Nan	£2.95
Keema Nan (minced lamb)	£3.50
Peshwari Nan (sweet) A1	£2.95
Garlic Nan	£2.95
Vegetable Nan	£2.95
Chilli Nan	£2.95
Kulcha Nan (onion & coriander)	£2.95
Keema Garlic Nan	£3.80
Chapati	£1.50
Puri A3	£1.50
Paratha	£3.20
Stuffed Paratha	£3.20

Coconut Rice	£4.50
(Grated coconut, mustard & spices)	
Home Made Lemon Rice	£4.50
(Basmati rice in lime juice, roasted cashew nuts, bay leaf, mustard & spices)	

Veg Side Dishes **A6**

Khodu)) (Butternut squash)	£5.50
(Stir fried sweet pumpkin with garlic and coriander)	
Brinjal Chana	£5.50
(Aubergines in light spices with chickpeas)	
Palak Paneer A4	£5.50
(Indian cottage cheese, spinach & garlic)	
Saag Bhaji	£5.50
(Spiced spinach with garlic)	
Bombay Aloo	£5.50
(Mumbai style potatoes)	
Mushroom Bhaji	£5.50
(Mushroom stir fried)	
Shobji Bhaji	£5.50
(Mix vegetables)	
Bindi Bhaji (Okra)	£5.50
Gobi Bhaji	£5.50
(Cauliflower stir fried)	
Aloo Gobi	£5.50
(Potato & cauliflower stir fried)	
Aloo Palak	£5.50
(Potato & spinach stir fried)	
Tarkha Dhal	£5.50
(Lentils, garlic & coriander in sauce)	

Indian Rice **A6**

Special Pilau Rice A14	£4.50
Keema Rice	£4.50
Mushroom Rice	£4.50
Vegetable Rice	£4.50
Egg Rice A14	£4.50
Fried Rice	£4.50
Pilau Rice A4	£3.50
Boiled Rice	£3.50

These Rice have the allergies: **A1-A2-A5-A6-A9**

Coconut & Pineapple Rice	£4.50
(A unique mix of coconut & pineapple slices with fragrant basmati rice)	

TUESDAY SPECIAL

Happy Hours 5.00 pm - 10.00 pm

3 Course Meal

Choice from menu (dining only)

Conditions Apply.

£14.95
per person



Winner 2018



Winner 2019

FROM INDIGO

Cobra Good Curry Guide 2013 - Asian Curry Awards 2011 / 2012

Finalist - Best South Asian Restaurant North England

English Curry Awards:

Team of the year - Finalist UK 2012 - Restaurant of the Year Finalist 2011

Spice Times Restaurant Awards 2010 - Best Local

Spice Times Restaurant Awards 2011 - Regional NW Finalist

Stockport Hearbeat Award 2010/2011



Find us on Facebook indigoromiley

Established
Year 2000



INDIGO

Raising The Standard

Authentic Bangladeshi Restaurant

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PLEASE ASK A MEMBER OF STAFF FOR ADVICE.