



TAKEAWAY MENU

OPENING HOURS

Sunday- Thursday

5:00 pm – 10:30 pm

Friday - Saturday

5:00 pm – 11:30 pm

Saturday - Sunday

12:00 pm – 2:00 pm

DELIVERY SERVICE AVAILABLE

FOR ORDERS OVER £15

20% Discount On Collection

02920 116824

36 Wellfield Rd, Cardiff CF24 3PB

www.legacyindiancuisine.co.uk

FIND US ON



LEGACY APPETISERS

MEAT

1. Tandoori Tikka

Diced chicken tikka spiced with garlic, coriander, and kaffir lime.

Chicken 5.50 | Lamb 6.25

2. Quarter Tandoori Chicken

Tandoori grilled chicken on the bone with special Indian herbs and spices

5.75

4. Tandoori Mixed Platter

Chicken tikka, tandoori chicken, sheek kebab, and spice crushed lamb chop

6.95

5. Chicken Kufti

Tender meatballs made with ground chicken, aromatics, spices, and herbs.

4.95

6. Shami Kebab

A delightful variety of kebab made from sauteed meat, flavoured with Indian aromatics and spices.

4.95

7. Sheek Kebab

Skewers of minced lamb, garnished with char-grilled peppers and onions.

4.95

8. Shashlik Skewers

Grilled cubes of meat skewered between vegetables.

6.25

9. Chicken Chaat

Chicken garnished with onion and coriander in a chaat masala.

5.90

10. Loaded Fries

Classic loaded fries made with an Indian twist with the added chicken tikka.

4.50

11. Chicken Pakora

Fritters combining tender chicken with a flavourful batter. Crispy outside and a soft inside

5.95

12. Lamb Chop

Spiced lamb chops with a touch of herbs and yoghurt dip, garnished with fresh coriander.

7.95

13. Meat Samosa

Mince lamb wrapped in pastry and fried until golden brown.

5.25



Medium Hot



Madras Fairly Hot



Vindaloo Very Hot

SEAFOOD

14. Chad Puri

A small pancake-like topped with pepper, spring onion and fresh coriander, served with sauce.

Lamb 5.95 | Prawn 5.95 | King Prawn 7.95

15. Scallops

Butter pan-fried scallops using black pepper dressing on fish sauce and coriander.

5.95

16. Ajwani Fish Tikka

Battered tilapia fish with fenugreek leaves, sweet corn flour, ajawan, and aromatic spices.

5.95

17. Squid Marakash

Goan-style baby squid stir-fried with fresh herbs and black pepper in a Goan chilli.

5.95

18. Sesame Prawn

Sesame seeds marinated tiger prawns with fresh green herbs, ginger, garlic, and sesame oil spices

5.95

19. Prawn Cocktail

A classic dish! Chilled prawns served with salad and dressing.

4.25

20. Garlic King Prawns

Chosen fresh ingredients, topped with fresh coriander, and sautéed in hot garlic butter.

6.95

21. Tandoori King Prawn

King prawns cooked in our clay oven with fresh garlic and herbs.

7.95

All our food is prepared in the kitchen where nuts and cereals containing gluten and other allergens are present and our menu descriptions do not include the list of all the ingredients in a dish. Please inquire with a member of staff regarding any allergens and please be careful when placing your order.

All our foods can be altered to suit your preferences so please speak to a member of staff when placing your order

VEGETARIAN APPETISERS

22. Vegetable Samosa

Pastry wrapped fresh veggies that are deep fried until golden brown.

4.95

23. Aloo Chop

Potato croquettes spiced with a touch of herbs and yoghurt dip, garnished with fresh coriander.

4.95

24. Onion Bhaji

Shredded onion dumplings made with batter and fried.

4.95

25. Papdi Chaat

Crispy fried dough wafers served with hot potatoes and chickpeas, yoghurt, tamarind chutney, green herb chutney and pomegranate and several garnishes.

4.95

26. Pav Bhaji

A tomato gravy cooked veggie bhaji eaten with soft bread.

4.95

27. Piyaju

One of the most unique street foods from India.

A unique snack of crispy and flavourful lentil and onion fritters made with onions, green chillies, and spices and fried until golden brown.

4.95

TRADITIONAL MAIN COURSE

Traditional curry is what Legacy is all about! Depending on the main ingredients chosen, traditional curries consist of many aromatics and spices. These include curry leaves, tamarind, coriander, ginger, garlic, chilli, black pepper, cumin, and many more are cooked in such a manner to enhance the aromatics together and bring out the flavours. Make sure to try out our curries in Madras or Vindaloo hot styles.

Chicken 9.90 | Lamb 10.90 | Prawn 10.90 | King Prawn 14.90

28. Bhuna 🌶️

A drier than usual medium hot spiced curry, cooked with garlic, tomato, onions and coriander.

29. Sagwala 🌶️

Delicious curry cooked with spinach and fresh ginger.

30. Dupiaza 🌶️

Traditional onion-based dish seasoned with a special selection of spices.

31. Deshi Karahi 🌶️

A truly authentic dish and one of the most popular dishes of the Asian continent. Hot and spicy for the true curry lovers.

32. Rogan Josh 🌶️

Medium dish with green herbs in a rich sauce of cherry tomatoes.

33. Sali Boti 🌶️

A traditional Indian-Parsi curry. The dish is usually made with a combination of mutton, tomatoes, onions, potatoes, hot peppers, and coriander.

34. Korma

Mild spiced creamy curry thickened with coconut and almond.

35. Pasanda

Sliced fillet marinated in spices and cooked in a cream and almond sauces.

36. Balti 🌶️

A medium spiced popular dish cooked with tomatoes, onions, coriander.

37. Jalfrezi 🌶️🌶️

A rich hot curry with onions, ginger, capsicum, tomatoes and fresh green chillies

38. Rezala 🌶️

In a sauce made from yoghurt, green chilli, and spices, creating a distinct medium hot dish.

39. Chicken Curry/Madras/Vindaloo 🌶️

A well spiced through-bred dish, fairly hot to taste.

40. Dhansak 🌶️

Lentil with aromatic spices creating a unique fairly hot, sweet and sour taste.

41. Pathia 🌶️

Hot, sweet and sour dish with a thick tomato and onion.

42. Chicken Tikka Masala

A nation favourite! A creamy spiced sauce made from yoghurt with roasted marinated chicken chunks.

43. Makhani

Mild spiced grilled in a clay oven and cooked in a special sauce with almonds.

CHEF'S SPECIAL

44. Gurkha Masala 🌶️🌶️

Tender pieces of grilled chicken or lamb in garlic and chilly sauce. Hot and spicy, and full of flavour.

9.95

45. Hariyali Murgh Masala 🌶️

Marinated grilled chicken with spinach, mint coriander puree, capsicum, onions and tomatoes. Served in a creamy sauce.

11.95

46. Monipuri 🌶️🌶️

Slightly hot unique sauce cooked with onions, green peppers and fresh green chillies.

Chicken 10.95 | Lamb 11.95 | King Prawn 14.95

47. Kalia 🌶️

Legacy recipe- juicy and spicy dish cooked in fairly hot minced meat with onions, garlic, and coriander.

Chicken 10.95 | Lamb 11.95

48. Kerala Prawn Curry 🌶️

A spicy and flavourful dish from the state of Kerala, where prawns are cooked in a tomato onion-based curry.

9.95

49. Chui Jhal 🌶️

Chui Jhal is a South Asian special spice that provides a curry with a spicy and vinegary taste. Enjoy this special spice with chicken.

9.95

50. Garlic Chilli Fusion 🌶️

A choice of either sliced chicken tikka or lamb cooked in a special sauce with green chillis and fresh garlic.

Chicken 10.95 | Lamb 11.95

51. Chicken/ Lamb Kurzi 🌶️

Chefs signature, a spicy tender marinated on yogurt herbs and minced meat served with pilau rice and crispy green salad

13.95

52. Mahee 🌶️

Cooked with very special spices and herbs, onions, mixed peppers, tomatoes, garden mint, fresh coriander, and a rich tangy sauce.

Chicken Tikka 10.90 | Lamb 11.95 | King prawn 14.95

53. Butter Chicken/Lamb 🌶️

Most popular dish that is thick and creamy, cooked in a sauce of fresh tomato butter, mango and yoghurt to give it a sweet and tangy taste.

Chicken 10.95 | Lamb 11.95

54. Chettinad Curry 🌶️

A spicy and aromatic dish from South India. With a thick sauce, this curry is a true comfort dish.

Chicken 10.95 | Lamb 11.95

SIGNATURE DISHES

55. Shatkhora Beef 🌶️

Cooked in calamansi juice, Lemon leaf, and a crispy hot, and slightly tangy flavour .

12.95

56. Royal Bengal 🌶️

Spring chicken marinated and infused with spices, char-grilled, and then slowly cooked in a rich masala. Truly authentic and highly recommended.

13.95

57. Authentic Curry On The Born 🌶️

cooked in garlic, onion, ginger, tomatoes, and fresh herbs in rich chef-special magic masala sauce, laid on a bed of spinach, a truly authentic dish of India .

12.95

58. Shahi Bhuna 🌶️

An exotic and very succulent lamb chop curry made with yoghurt, saffron and special blend of aromatic spices.

10.95

59. Lamb Malaba 🌶️

A hot curry that uses coconut to mellow it out for a nice balanced curry, with a blend of lemon grass and aromatics.

11.95

60. Beef Kala Bhuna 🌶️

A famous meat delicacy from the South Asian regions. Beef cooked garlic, tomatoes, onions, coriander, and a blend of Indian spices to create a medium spiced dish.

11.95

61. Lamb Shank 🌶️

Supreme cut of lamb given the traditional flavour, cooked with vinegar, tomatoes, and coriander. Not to be missed

15.95

BIRYANI

All Biryani served with vegetable curry sauce

62. Dum Phuket Shank Biryani 🌶️

Lamb shank slow cooked in the oven with shank marinated biryani rice sealed with a naan, served with either raita or dhal.
16.95

63. Chicken/Lamb Biryani 🌶️

A very popular South Asian dish of mixed spiced rice with chicken or lamb.
Chicken 10.95 | Lamb 11.95

64. Tikka Biryani 🌶️

Mixed spiced rice with chicken or lamb marinated with tikka flavouring.
Chicken 11.95 | Lamb 12.95

65. Beef Biryani 🌶️

Mixed spiced rice with beef.
14.95

66. Roast Biryani 🌶️

Mixed spiced rice with roasted chicken.
11.95

67. Legacy Special Biryani 🌶️

A feast of chicken, lamb, prawns, mushrooms with aromatic spices and basmati rice topped with an omelette.
14.95

68. Jumbo King Prawn Biryani 🌶️

Mixed spiced rice with jumbo king prawns blended with aromatic spice.
15.95

69. Tiger Prawn Biryani 🌶️

Mixed spiced rice with tiger prawns blended with aromatic spice.
11.95

70. Vegetable Biryani 🌶️

Mixed spiced rice with a mix of vegetables.
11.95

71. Wild Mushroom Biryani 🌶️

Mushroom biryani is the classic vegetarian version of biryani with meaty mushrooms, tender fluffy rice and flavourful spices.
9.95

SEAFOOD

72. Ajwany Fish 🌶️

Battered tilapia fish deep fried with gram flour, sweet corn flour, and fenugreek leaves.
11.95

73. Ayer Fish Bhuna 🌶️

Ayer fish is seasoned with bright Indian spices and fried before being tossed in a tangy sauce.
11.95

74. Fish Goan Red Curry 🌶️

A fish curry reminiscent of Goa with a deeply aromatic tomato and coconut based sauce
10.95

75. Pan Fried Sea Bass 🌶️

A light and refreshing dish made by seasoning sea bass with a variety of herbs and spices, then pan fried to get that golden sear.
11.95

76. Kerala Prawn Curry 🌶️🌶️

A prawn curry brimming with flavours native to Kerala, India of coconut and tumeric
10.95

SETS MENU

A - MEAT SET MEAL (2 persons)

39.50

Starter:

Shashlik skewers x2

Main:

Chicken Rezala
Lamb Balti

Side:

Pilau Rice x2
Sag Dhal
Poppadom x2

B- MEAT SET MEAL (2 persons)

39.50

Starter:

Meat samosa
Chicken tikka

Main:

Shahi Malaya
Chicken Jalfrezi

Side:

Bombay Aloo
Pilau rice x2
Naan
Poppadom with chutney
tray x2

C: VEGETARIAN SET MEAL (2 persons)

30.95

Starter:

Vegetable Platter x2

Main:

Paneer Jalfrezi
Vegetable masala

Side:

Sag Aloo
Rice x2
Naan

LEGACY SIZZLING MAIN

77. Tandoori Tikka

Diced chicken or lamb tikka spiced with garlic, coriander, and kaffir lime.
Chicken 11.95 | Lamb 12.95

78. Hariali Tikka

Tandoori grilled chicken or lamb marinated in a mixture of garlic, ginger, green herbs, and olive paste, served with mint chutney.
Chicken 11.95 | Lamb 12.95

79. Tandoori Mixed Grill

Marinated with aromatic spiced- sheek kebab, chicken and lamb tikka, tandoori chicken and naan bread with masala sauce, and salad on the side.
14.95

80. Shahi Malai Tikka

Tandoori grilled chicken or lamb marinated in yoghurt, black pepper, and chef blend spice, accompanied by tamarind sauce and green herb chutney.
Chicken 12.95 | Lamb 13.95

81. Lamb Chops

Spiced lamb chops with touch of herbs & yoghurt dip makes a delicious combination.
15.95

82. Tandoori King Prawn

King prawns cooked in our clay oven with fresh garlic and herbs.
15.90

83. Mixed Tikka

A mixture of the nation's favourite tikka styles and flavours marinated with aromatic spices.
12.95

84. Tandoori Tikka Roll

A delicious dish of chicken or lamb, marinated in tandoori spices and flavours, wrapped into a naan.
Chicken 14.90 | Lamb 15.90

85. Shashlik

Grilled in spices with fresh green pepper, tomato, onions and a crispy green salad served with masala sauce.
Chicken 13.95 | Lamb 14.95

86. Hariyali Shashlik

Grilled in spices with fresh green pepper, onion and served with hariyali sauce.
Chicken 13.95 | Lamb 14.95

87. Mixed Shashlik

Grilled chicken and lamb are combined together with spices, fresh green pepper, and onions served with masala sauce.
14.95

SIDE DISHES

	Main	Side
88. Bombay Aloo Fairly hot potatoes cooked with onions, tomatoes, and coriander.	7.95	4.50
89. Sag Aloo Spinach and potatoes, cooked with light spices, onions, pepper, tomatoes, and coriander.	7.95	4.95
90. Mix Vegetable A combination of chopped vegetables flavoured with Indian spices and herbs.	7.95	4.95
91. Sag Paneer Spinach cooked with Indian cheese with herbs and spices.	7.95	4.95
92. Mutter Panner Peas cooked with Indian cheese, alongside herbs and spices.	7.95	4.95
93. Mushroom Bhaji Mushrooms cooked with light spices, onions, pepper, tomatoes, and coriander.	7.95	4.50
94. Brinjal Bhaji Fried slices of aubergine cooked with light spices, onions, pepper, tomatoes and coriander.	7.95	4.50
95. Veg Kofta Jalfrezi A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies	7.95	

	Main	Main
96. Okra Bhaji Okra cooked with light spices, onions, pepper, tomatoes, and coriander.	7.95	4.50
97. Sag Bhaji Spinach cooked with light spices, onions, pepper, tomatoes, and coriander.	7.95	4.50
98. Sag Dhal A heart and comforting lentil soup topped with fresh spinach.	7.95	4.95
99. Chana Masala Chickpeas cooked with a blend of spices to create a hot addicting dish.	7.95	4.50
100. Tarka Dhal Medium spiced yellow lentils cooked with fresh garlic.	7.95	4.50
101. Dhal Makhani A mildly spiced dish of lentils cooked in a special sauce with almonds.	7.95	4.95
102. Cauliflower Bhaji Cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.	7.95	4.50
103. Butter Paneer A creamy curry made with paneer, spices, onions, tomatoes, cashews and butter	7.95	

RICE AND BREAD

104. Saffron fried rice Fluffy white rice flavoured with saffron	4.25
105. Mushroom fried rice Fried rice with season fresh mushroom	4.25
106. Lemon fried rice Lemon flavoured aromatic pilau rice	4.25
107. Special fried rice	4.25
108. Egg fried rice Fried rice with eggs and onions	4.25
109. Keema fried rice Basmati fried rice cooked with minced lamb	4.25
110. Garlic fried rice Garlic flavoured aromatic pilau rice	4.25
111. Plain boiled rice Fluffy white long grain basmati rice	3.50
121. Brown rice Fluffy brown long grain rice	3.50
113. Half & Half	3.95

Plain naan	3.50
Tandoori baked leavened flatbread	
Garlic naan	4.25
Tandoori baked and filled with garlic	
Keema naan	4.25
Tandoori baked with a spicy lamb mince filling	
Pashwari naan	4.25
Tandoori baked with ground nuts and coconut filling	
Stuffed naan	4.25
Plain paratha	4.25
Whole meal flaky bread cooked on a griddle	
Stuffed paratha	4.25
Cheese paratha	3.50
Flaky bread stuffed with cheese and garlic	
Chapati	2.25
Whole meal unleavened break cooked on a griddle	
Chips	2.50

SUNDRIES

Plain poppadom

Thin crispy disc shaped snack
95p

Spicy poppadom

Thin crispy disc shaped snacks spiced with masala's
95p

Cucumber raita/Tomato raita/Onion raita

Yoghurt dip with cucumber
1.95

Green salad

An easy and light salad consisting of the favourite salad vegetables.
1.95

Curry Sauce (Mild, Medium & Hot)

A puree of sauteed and simmered masala made with onions, tomatoes, bell pepper and carrots, and plenty of spices.
2.95

Masala Sauce

A tangy spicy onion tomato sauce with a hint of sweetness.
3.50

Mango chutney

Mango flavoured thick Indian sauce
75p

Onion salad

An Indian salad of fresh raw cut onion rings spiced with Indian herbs and spices for that tangy taste
75p

Mix pickle

A variety of vegetables pickled to create an authentic Indian achar.
75p

Mint sauce

A dipping sauce flavoured with mints and other herbs
75p

Coconut chutney

Coconut flavoured thick Indian sauce
75p

Hummus

A creamy sauce made from chickpeas
75p

Chutney tray

A collection of the house chutneys
3.50

PREORDER ONLY

Kulchi lamb

Whole leg of a lamb cooked with flavourful Indian seasonings
75.00

Roast chicken

A whole chicken roasted for a smoky taste
16.95

Roast beef

Beef roasted in-house for a smoky taste
12.95

Turkey roast

A holiday classic of turkey roasted in-house
12.95

Sword fish bhuna

Medium spiced drier curry made with swordfish
16.95

Butter salmon

Seared salmon basted in rich butter for a smooth, flavourful salmon
16.95

Ribeye steak

A tender and juicy fat cut of ribeye cooked into a flavourful steak
17.79

Lobster bhuna

Medium spiced dry curry made with lobster
35.95

KIDS

Egg omelette

5.90

Chicken nuggets

5.90

Scampi

A seafood dish consisting of prawns
6.90

Chicken goujons

Deep fried sticks of chicken
9.90

Beans

2.95

Chips

1.95

SATURDAY & SUNDAY BRUNCH

Biryani

Chicken 5.50 | Lamb 6.50 | Vegetable 4.50

Roast beef

Beef roasted in-house for a smoky taste.

12.95

Legacy Thali

Lamb/Chicken curry with Bombay aloo, rice or naan bread & poppadom.

15.95

Legacy Veg Thali

Veg curry, saag bhaji ,rice or naan bread & poppadom.

12.95



At Legacy, we believe that dining is more than sustenance; it's an exploration. And we intend to make your every exploration here a legacy to remember. Every ingredient has a story—a lineage of soil, sun, and seasons from the heart of South Asia. We honour these protagonists. Our tomatoes are sun-kissed, our herbs handpicked, and our seafood plucked from azure depths. Each plate is a chapter in their saga. As we fling open our doors, we extend an invitation—to taste, to linger, to celebrate life's flavors. Join us at Legacy, where every bite is an adventure, and every meal a passport to the extraordinary legacy of South Asia.



THE CHEF

Our head chef here at Legacy has a legacy of his own with experience spanning 25 years, bringing those experiences to you. Having learnt his skills from a 5 Star Restaurant in London, our chef ensures high quality food that will have you coming back for more.



MOHAMMED SAIAM

The legacy of Mohammed Saiam can be dated all the way back to his teenage years where his passion of dining and family experiences combined into his love for family friendly restaurants.

Stay rest assured with Saiam as his expertise will help guide you and ensure that your visit to Legacy is one to remember.