



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

Tandoori Tikka

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

Chicken 6.25 | Lamb 6.75

Quarter Tandoori Chicken

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

6.50

Tandoori Mixed Platter

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

9.90

Chicken Kufti

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

5.95

Shami Kebab

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

5.95

Sheek Kebab

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

5.95

Shashlik Skewers

Grilled cubes of meat skewered between vegetables.

6.95

Chicken Chaat

Chicken garnished with onion and coriander in a chaat masala.

6.90

Chicken Pakora

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

6.90

Lamb Chop

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

8.50

Meat Samosa

Mince lamb wrapped in pastry and fried until golden brown.

5.75

SEAFOOD

Chad Puri

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

Lamb 6.50 | Prawn 6.50 | King Prawn 8.25

Scallops

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

6.50

Ajwani Fish Tikka

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

6.50

Squid Marakash

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

6.50

Sesame Prawn

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

6.50

Prawn Cocktail

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

4.95

Garlic King Prawns

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

7.95

Tandoori King Prawn

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

8.95

VEGETARIAN

Vegetable Samosa

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

5.50

Aloo Chop

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

5.50

Loaded Fries

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

6.50

Onion Bhaji

Shredded onion dumplings made with batter and fried.

5.50

Papdi Chaat

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

5.50

Pav Bhaji

A tomato gravy cooked veggie bhaji eaten with soft bread.

5.50

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.

5.50



Medium Hot



Madras Fairly Hot



Vindaloo Very Hot

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 10.90 | Lamb 11.90 | Prawn 11.90 | King Prawn 15.90

Bhuna

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

Sagwala

Delicious curry cooked with spinach and fresh ginger.

Dupiaza

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

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.

Rogan Josh

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

Sali Boti

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

Korma

Mild spiced creamy curry thickened with coconut and almond.

Pasanda

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

Balti

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

Jalfrezi

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

Rezala

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

Chicken Curry/Madras/Vindaloo

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

Dhansak

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

Pathia

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

Chicken Tikka Masala

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

Makhani

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

SIGNATURE DISHES

Shatkhora Beef

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

13.90

Royal Bengal

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

14.90

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 .

13.90

Shahi Bhuna

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

11.95

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.

12.95

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.

12.90

Lamb Shank

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

16.90

CHEF'S SPECIAL

Gurkha Masala 🌶️

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

10.90

Hariyali Murgh Masala 🌶️

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

12.90

Monipuri 🌶️

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

Chicken 11.90 | Lamb 12.90 | King Prawn 15.90

Kalia 🌶️

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

Chicken 11.90 | Lamb 12.90

Kerala Prawn Curry 🌶️

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

10.90

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.

10.90

Garlic Chilli Fusion 🌶️

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

Chicken 11.90 | Lamb 12.90

Chicken/ Lamb Kurzi 🌶️

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

14.95

Mahee 🌶️

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

Chicken 11.90 | Lamb 12.90 | King prawn 15.90

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 11.90 | Lamb 12.90

Chettinad Curry 🌶️

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

Chicken 11.90 | Lamb 12.90

BIRYANI

All Biryani served with vegetable curry sauce

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.

17.90

Chicken/Lamb Biryani 🌶️

A very popular South Asian dish of mixed spiced rice with chicken or lamb.

Chicken 11.90 | Lamb 12.90

Tikka Biryani 🌶️

Mixed spiced rice with chicken or lamb marinated with tikka flavouring.

Chicken 12.90 | Lamb 13.90

Beef Biryani 🌶️

Mixed spiced rice with beef.

15.90

Roast Biryani 🌶️

Mixed spiced rice with roasted chicken.

13.90

Legacy Special Biryani 🌶️

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

15.90

Jumbo King Prawn Biryani 🌶️

Mixed spiced rice with jumbo king prawns.

16.90

Tiger Prawn Biryani 🌶️

Mixed spiced rice with tiger prawns.

12.90

Vegetable Biryani 🌶️

Mixed spiced rice with a mix of vegetables.

10.90

Wild Mushroom Biryani 🌶️

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

10.90

SEAFOOD

Ajwany Fish 🍴

Battered tilapia fish deep fried with gram flour, sweet corn flour, and fenugreek leaves.
12.90

Ayer Fish Bhuna 🍴

Ayer fish is seasoned with bright Indian spices and fried before being tossed in a tangy sauce.
12.90

Fish Goan Red Curry 🍴

A fish curry reminiscent of Goa with a deeply aromatic tomato and coconut based sauce
11.50

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.
12.90

Kerala Prawn Curry 🍴

A prawn curry brimming with flavours native to Kerala, India of coconut and tumeric
11.50

SETS MENU

A - MEAT SET MEAL (2 persons)

40.50

Starter:

Shashlik skewers x2

Main:

Chicken Rezala

Lamb Balti

Side:

Pilau Rice x2

Sag Dhal

Poppadom x2

Dessert:

Ice cream

Tea or Coffee

B- MEAT SET MEAL (2 persons)

40.50

Starter:

Meat samosa

Chicken tikka

Main:

Shahi Malaya

Chicken Jalfrezi

Side:

Bombay Aloo

Pilau rice x2

Naan

Poppadom with chutney

Dessert:

Ice cream

Tea or Coffee

C: VEGETARIAN SET MEAL (2 persons)

32.95

Starter:

Vegetable Platter x2

Main:

Paneer Jalfrezi

Vegetable masala

Side:

Sag Aloo

Rice x2

Naan

Dessert:

Ice cream

Tea or coffee

LEGACY SIZZLING MAIN

Tandoori Tikka 🍴

Diced chicken or lamb tikka spiced with garlic, coriander, and kaffir lime.
Chicken 12.90 | Lamb 13.90

Hariali Tikka 🍴

Tandoori grilled chicken or lamb marinated in a mixture of garlic, ginger, green herbs, and olive paste, served with mint chutney.
Chicken 12.90 | Lamb 13.90

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.
15.90

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 13.90 | Lamb 14.90

Lamb Chops 🍴

Spiced lamb chops with touch of herbs & yoghurt dip makes a delicious combination.
16.95

Tandoori King Prawn 🍴

King prawns cooked in our clay oven with fresh garlic and herbs.
16.90

Mixed Tikka 🍴

A mixture of the nation's favourite tikka styles and flavours marinated with aromatic spices.
13.90

Tandoori Tikka Roll 🍴

A delicious dish of chicken or lamb, marinated in tandoori spices and flavours, wrapped into a naan.
Chicken 15.50 | Lamb 16.50

Shashlik 🍴

Grilled in spices with fresh green pepper, tomato, onions and a crispy green salad served with masala sauce.
Chicken 14.90 | Lamb 15.90

Hariyali Shashlik 🍴

Grilled in spices with fresh green pepper, onion and served with hariyali sauce.
Chicken 14.90 | Lamb 15.90

Mixed Shashlik 🍴

Grilled chicken and lamb are combined together with spices, fresh green pepper, and onions served with masala sauce.
15.90

SIDE DISHES

	Main	Side		Main	Side
Bombay Aloo Fairly hot potatoes cooked with onions, tomatoes, and coriander.	8.90	4.95	Okra Bhaji Okra cooked with light spices, onions, pepper, tomatoes, and coriander.	8.90	4.95
Sag Aloo Spinach and potatoes, cooked with light spices, onions, pepper, tomatoes, and coriander.	8.90	5.50	Sag Bhaji Spinach cooked with light spices, onions, pepper, tomatoes, and coriander.	8.90	4.95
Mix Vegetable A combination of chopped vegetables flavoured with Indian spices and herbs.	8.90	5.50	Sag Dhal A heart and comforting lentil soup topped with fresh spinach.	8.90	5.50
Sag Paneer Spinach cooked with Indian cheese with herbs and spices.	8.90	5.50	Chana Masala Chickpeas cooked with a blend of spices to create a hot addicting dish.	8.90	4.95
Mutter Paneer Peas cooked with Indian cheese, alongside herbs and spices.	8.90	5.50	Tarka Dhal Medium spiced yellow lentils cooked with fresh garlic.	8.90	4.95
Mushroom Bhaji Mushrooms cooked with light spices, onions, pepper, tomatoes, and coriander.	8.90	4.95	Dhal Makhani A mildly spiced dish of lentils cooked in a special sauce with almonds.	8.90	5.50
Brinjal Bhaji Fried slices of aubergine cooked with light spices, onions, pepper, tomatoes and coriander.	8.90	4.95	Cauliflower Bhaji Cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.	8.90	4.95
Veg Kofta Jalfrezi A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies	8.90		Butter Paneer A creamy curry made with paneer, spices, onions, tomatoes, cashews and butter	8.90	

RICE & BREAD

104. Saffron fried rice Fluffy white rice flavoured with saffron	4.75	Plain naan Tandoori baked leavened flatbread	3.95
105. Mushroom fried rice Fried rice with season fresh mushroom	4.50	Garlic naan Tandoori baked and filled with garlic	4.50
106. Lemon fried rice Lemon flavoured aromatic pilau rice	4.50	Keema naan Tandoori baked with a spicy lamb mince filling	4.50
107. Special fried rice	4.50	Pashwari naan Tandoori baked with ground nuts and coconut filling	4.50
108. Egg fried rice Fried rice with eggs and onions	4.50	Stuffed naan	4.50
109. Keema fried rice Basmati fried rice cooked with minced lamb	4.50	Plain paratha Whole meal flaky bread cooked on a griddle	4.50
110. Garlic fried rice Garlic flavoured aromatic pilau rice	4.50	Stuffed paratha	4.50
111. Plain boiled rice Fluffy white long grain basmati rice	3.95	Cheese paratha Flaky bread stuffed with cheese and garlic	4.50
121. Brown rice Fluffy brown long grain rice	3.95	Chapati Whole meal unleavened break cooked on a griddle	2.50
113. Half & Half	4.50	Chips	2.50

SUNDRIES

Plain poppadom Thin crispy disc shaped snack	1.20	Mango chutney Mango flavoured thick Indian sauce	80p
Spicy poppadom Thin crispy disc shaped snacks spiced with masala's	1.20	Onion salad An Indian salad of fresh raw cut onion rings spiced with Indian herbs and spices for that tangy taste	80p
Cucumber raita/Tomato raita/Onion raita Yoghurt dip with cucumber	2.50	Mix pickle A variety of vegetables pickled to create an authentic Indian achar.	80p
Green salad An easy and light salad consisting of the favourite salad vegetables.	2.50	Mint sauce A dipping sauce flavoured with mints and other herbs	80p
Curry Sauce (Hot & Medium) A puree of sauteed and simmered masala made with onions, tomatoes, bell pepper and carrots, and plenty of spices.	3.50	Coconut chutney Coconut flavoured thick Indian sauce	80p
Madras Sauce (Hot & Medium) Orange in colour and hot to taste. Made with a heavy use of chilli powder so beware!	3.50	Hummus A creamy sauce made from chickpeas	80p
Vindaloo Sauce (Hot & Medium) Made from caramelized onions, curry paste, coconut milk, chillies, chickpeas, lentils, and a mix of spices for a flavour packed taste.	3.50	Chutney tray A collection of the house chutneys	3.95
		Masala Sauce A tangy spicy onion tomato sauce with a hint of sweetness.	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

17.99

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

DRINKS SOFT DRINKS

	Half	Pint
Coke and Diet Coke	2.50	3.50
Pepsi		
7up		
Fanta		3.50
Fanta fruit twist		3.50
J20 - orange, apple & raspberry		3.50
Appletiser		3.50
Still Water		2.50
Sparkling Water		2.50

LEGACY SPECIALTY DRINKS

Mango Falooda	4.50
Mughalai cold drink with vermicelli flavoured with mango	
Strawberry Falooda	4.50
Mughalai cold drink with vermicelli flavoured with strawberry	
Strawberry Daquiri	4.50
An icy treat of lime, simple syrup and strawberries	
Bubblegum Daquiri	4.50
An icy treat of lime, simple syrup and bubblegum	
Mango Lassi	4.50

Jug 6.50 | Glass 2.95

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 or 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

Any soft drink brings the total of the set menu to 8.00

JUICES

	Half	Pint
Orange	2.50	3.50
Pineapple	2.50	3.50
Apple	2.50	3.50
Cranberry	2.50	3.50
Mango	2.50	3.50

LEGACY MOCKTAILS

Hubba Bubba	4.95
A bubble blast garnished with candy floss	
Strawbella	4.95
A refreshing strawberry infused mojito	
Pinnacle Order	4.95
A classic pina colada	
Very Berry	4.95
A mix of summer berries combined with a citrus cooler	
Mango Madness	4.95
A mango mojito	
Blue Lagoon	4.95
A mojito with wild berries	
Mint-to-be	4.95
Traditional minty lemonade	
On The Slychee	4.95
A lychee infused mojito	

NON-ALCOHOLIC DRINKS

White Peel White Grape Sparkling Juice	7.90
Shloer Pink Bubbly Sparkling Juice	7.90
White Pearl Red Grape Sparkling Juice	7.90



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.