



## FOOD MENU



## From The Indian Street

### **Pani Puri (D) (G)** £6.95

Puffed balls, stuffed with masala Potato, chickpea, Pomegranate, flavored water

### **Dahi Bhalla (D)** £8.95

Soft Lentil raisins dumplings, Sweet Yoghurt, Chutneys, Fried Chickpeas, Pomegranate

### **Avacado Kale Spinach Chaat (D) (G)** £9.95

Crispy Fried kale leaf, Guacamole, Chutneys, Yoghurt

### **Bombay Bhel (D) (N) (G)** £6.95

Tangy flavored, Mixed Puffed Rice, Peanuts, pomegranate, chutneys

### **Dilliware Chole Tikki (D) (G)** £8.95

Spiced Potato Patty, Masala Chickpeas, Yoghurt, Chutneys



## Starters Vegetarian

### **Laal Mirch Paneer Tikka (D)** £9.95

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### **Dahi Ke Kebab (D) (G)** £9.95

Crunchy coated spiced hung curd, Strawberry beetroot Relish

### **Lahsuni Soya Chaap (D)** £9.95

Tandoor grilled, Garlic flavored, masala marinated Soya

### **Pepper Garlic Mogo (G) (V)** £7.95

Fried Cassava tossed with pepper garlic

### **Veg Samosa (G) (V)** £6.95

Crispy & Flaky mix veg. filled tringle pastry

### **Mix Veg. Platter (G)** £8.95

Paneer Tikka, Dahi Kebab, Soya Chaap, Veg Samosa





## Starters Non-Vegetarian

<b>Murgh Ke Sole (D)</b>	<b>£9.95</b>
Spiced Hand curd marinated boneless chicken, grilled in tandoor	
<b>Chandi Malai Tikka (D)</b>	<b>£10.95</b>
Boneless chicken blended with yoghurt, cheese, cardamom, grilled in clay oven.	
<b>Achari Salmon Tikka (D)</b>	<b>£13.95</b>
Pickled yoghurt marinated grilled salmon	
<b>Sarson Jhinga Tandoori (D) (M) (S)</b>	<b>£15.95</b>
King Prawns, marinated in kasondi mustard hang curd, chargrilled	
<b>Lamb Chops (D)</b>	<b>£13.95</b>
Lamb chops Avocado Cumin Chutney	
<b>Sizzler Tandoori Chicken (D)</b>	<b>£10.95</b>
Spiced tandoori chicken	
<b>Kebab Platter – Non Vegetarian (D)</b>	<b>£24.95</b>
Salmon Fish Tikka, Chandi Malai Tikka, Chicken Tikka, Lamb Chop	



## Indo-Asian Flavors

<b>Broccoli – Mushroom Salt &amp; Pepper (G) (V)</b>	<b>£9.95</b>
Fried mushroom & broccoli, sea salt & pepper	
<b>Chilli Paneer (D) (G)</b>	<b>£9.95</b>
Indian Cottage Cheese cubes, bell pepper, chilli sauce	
<b>Veg Momos Plain / Chili-Garlic (G) (V)</b>	<b>£8.95</b>
Pickled yoghurt marinated grilled salmon	
<b>Chicken Momos Plain / Chilli-Garlic (G)</b>	<b>£9.95</b>
Filled Chicken steamed dumplings plain & tossed in chilli garlic	
<b>Chilli Chicken Sesame (G)</b>	<b>£9.95</b>
Boneless fried chicken tossed with spicy garlic chilli sauce, sesame seeds, spring onion, bell pepper	

**Szechwan Masala Wings** £9.95

Chicken wings tossed with spicy sauce

**Crispy Chilli Prawns (G) (S)** £11.95

Fried King prawns, topped with spicy chilli sauce

**Hakka Noodles Veg. (G) (V)** £9.95

Indo Asian style veg noodles, sweet & sour sauce

**Chicken Hakka Noodles (G)** £9.95

Chicken noodles Indo-Asian style, sweet & sour sauce



## Main Course- Vegetarian

**Quinoa Malai Kofta (D) (N) (G)** £11.95

Fried Quinoa ball simmered in cashew tomato gravy, sprinkled pistachio

**Paneer Makhanwala (D) (N)** £10.95

Indian cottage cheese, white butter, creamy rich tomato gravy, fenugreek leaves

**Lahsuni Saag Paneer (D)** £10.95

**Tawa Paneer Masala (D) (N)** £10.95

Finger cottage cheese, pan fried with onion, tomatoes, bell pepper and tempered

**Fice spice potato Aubergine (V)** £8.95

Brinjal & potato tossed with 5 species & onion tomato masala

**Bhindi Do Payaza (V)** £8.95

Okra, Cherry Tomato, Pearl Onions, spices

**Amritsari Chole (D)** £8.95

Chickpeas cooked in a popular Punjabi style

**Dal Makhani (D)** £8.95

Whole black lentil, simmered on slow cooking, finished with cream and butter

**Dal Double Tadka (D)** £8.95

Yellow Mix Lentils, tempered with Ghee, cumin, asafoetida garlic & green chilli





## Main Course – Non Vegetarian

### Punjabi Butter Chicken (D) (N)

£11.95

Classical Chicken tikka, creamy rich tomato nutty gravy, fenugreek leaves

### Methi Murgh (D) (N)

£11.95

Chicken, fresh fenugreek leaves, spices

### Kadai Chicken (D)(N)

£11.95

Chicken cooked with bell pepper and kadhai Masala

### Rajasthani Laal Maas

£13.95

Specialty of Rajasthan, cloves smoked lamb curry, brunt garlic

### Lagan ka Bhuna Gosht (D)

£13.95

Ghee roasted masala lamb, fried onion, fresh coriander

### Keema Matar with Tandoori Kulcha (D) (G)

£13.95

Lamb minced, spices, green peas

### Malabari Prawns Curry (M) (S)

£14.95

South Indian Prawn Curry, coconut, mustard, curry leaf & spices

## Biryani House

### Subz Dum Biryani (D)

£10.95

Dum style cooked seasonal Vegetables with selection of spices and basmati rice.

### Awadhi Murgh Biryani (D)

£12.95

Boneless chicken cooked with rice and species

### Kacche Gosht ki Biryani (D)

£13.95

Lamb marinated whole night, cooked on slow flam with basmati rice & spices

### King Prawns Biryani (D)

£15.95

King Prawns cooked with basmati saffron rice & spices

\*ALL BIRYANI SERVED WITH RAITA

## From Tandoor: Roti & Naan

Tandoor Roti Plain / Butter (D) (G)	£2.95
Naan Plain / Butter (D) (G)	£2.95
Naan Chilli Garlic /Garlic (D) (G)	£3.95
Naan Olives Chilli Garlic (D) (G)	£4.95
Three Cheese Naan (D) (G) )	£4.95
Peshwari Pistachio Naan (D) (N) (G)	£4.95



## Side Dishes

Poppadum Basket with Chutney Selection (G) (V)	£3.95
Raita Mix veg. / Boondi (D)	£3.95
Garden fresh Salad	£5.95
Steam Rice (V)	£3.95
Saffron Rice (V)	£4.95
Ghee Jeera Pulao (D)	£4.95



## Dessert

Parle-G Cheese Cake with Mango Shrikhand (D) (G)(N)	£8.95
Nutella Hazelnut Brownie on Raspberry Sohan Papadi Grass (D) (N)	£8.95
Tiramisu Dalchini Pot (D)	£8.95
Gulab Jamun sundae (D) (G) (N)	£7.95
Gajar Halwa Pecan Tart (D) (N)	£6.95
Faluda Kulfi (D) (N)	£6.95

Please inform your server, if you are allergic to any ingredients, Our Chef Will Delight to create Dish according to your preferences.

D (Dairy), N (Nuts), G (Gluten), V (Vegan) M (Mustard) S (Shellfish-Molluscs)

A 12.5% discretionary service charge will be added to your bill.