



# Wēlcòmē

**Bustling & colourful bazaars and street side eateries form an integral part of India. Every state of India has its own unique speciality of street food. It includes a wide variety of delicious snacks, scrumptious meals, desserts, milk shakes, cold drinks, flavoured crushed ices and ice creams.**

**Resourceful street vendors, with their unique and mesmerising skills, prepare these mouth watering delights in minutes right in front of your eyes on their small carts (popularly known as ‘Thelas’) or makeshift stalls.**

**Catering for everything; from early morning breakfast for the early starters to midnight snacks for the late night workers, the street vendors and their street side eateries are not only the lifeline of the busy working class of India but their mouth watering delights are also popular amongst the rich and elite and amongst the tourists.**

**Our menu pays tribute to these humble culinary geniuses. Combining local produce and exotic ingredients, we take pride in bringing the authentic and exotic flavours from the bazaars of India, in friendly and relaxed setting closer to home.**

# Pre Starters

**PAPAD** ..... £1.25  
(With assortment of dips (per person))

## Starters

**PIYAZI (V)** ..... £3.45  
(All time favorite crispy onion bhaji with garden spinach, a refreshing change from the norm)

**SAMOSA** ..... £3.95  
(Pastry pyramids stuffed with curried vegetables or spiced lamb mince)

**MUTTER ALOO KI TIKKI (V)** ..... £4.95  
(Crispy pan fried potatoes & green peas patties, served on curried chickpeas with tangy yoghurt & tamarind sauce.)

**PANEER SANDWICH PAKORA** ..... £4.95  
(Soft Indian cottage cheese batter fried to perfection with tangy apple & mint chutney inside)

**BADAL JAAM** ..... £4.95  
(Lightly spiced eggplant fritters, topped with homemade hummus & spicy beet root salsa)

**GUN POWDER KEKRA** ..... £7.95  
(Soft shell crab dusted with our own gunpowder masala, crispy fried to perfection)

**SCALLOP PAKORA** ..... £7.95  
(North Atlantic scallops crispy fried in spicy rice & bread crumb coating, served on cauliflower & cumin compote with drizzle of Ricardo Sauce)

**AMRITSARI TALI MACHHALI** ..... £6.25  
(Crispy fried fish bites in spicy coating. A delicacy from streets of Amritsar)

**CHICKEN 69** ..... £5.45  
(Unique recipe of tender chicken breast coated in crushed black pepper, crisp fried & tempered with red chillies & curry leaves)

**TEEN MURG KE TIKKE** ..... £5.45  
(Trio of chicken morsels in three different marinades; basil & coriander, masala & fromage frais, red chilli & paprika, all grilled in the tandoor)

**MURGH KI GILOUTI** ..... £5.45  
(Melt in mouth chicken chicken sheesh kebab, served with apple & mint chutney)

**GILAFI SHEEKH KEBAB** ..... £5.45  
(Minced lamb blended with special herbs & spices & grilled in tandoor, a speciality of lucknow)

 Mild  
 Nice & warm

 Spice is the game  
 Heat is on

**Please mention any specific allergies**

# Sizzlers

(Only Main served in sizzler plate)

	STARTER....	MAIN
<b>MACHHLI TIKKA LASSONI</b> 🌶️.....	£7.95.....	£13.95
(Medallion of Scottish salmon marinated in garlic and dill infused yoghurt and grilled to perfection)		
<b>JHINGA NISHA</b> .....	£7.95.....	£13.95
(King prawns infused with lime and lemongrass, served with tangy citrus salad)		
<b>ADRAKI PASLIYAN</b> 🌶️.....	£7.95.....	£13.95
(Lightly spiced lamb chops grilled to perfection)		
<b>KEBAB PLATTER</b> 🌶️.....	£8.95.....	£15.95
(Ensemble of fish tikka, king prawn tikka, chicken tikka and sheekh kebab)		
<b>CHICKEN SHASHLIK</b> 🌶️.....		£13.95
(Tender pieces of chicken marinated in natural yoghurt and homemade spices with onions and pepper, cooked in a clay oven. Served with sauce.)		

## Māṣalā Bāzār Kī Khāṣiyāt

Our House Specialities

### GOAN FISH CURRY 🌶️ £11.95

(An aromatic fish curry in a spicy paste of chilli and coconut with the tang of fruity tamarind & sweet onions)

### FISH NILGIRI 🌶️ £11.95

(Pan seared Salmon served with delicately flavoured spinach, coconut & coriander sauce)

### CHICKEN XACUTI 🌶️🌶️ £11.95

(Tender chicken breast steak cooked with special spice blend from Goa)

### SARSON BATA MACHH 🌶️🌶️ £11.95

(Pan grilled fillet of Salmon cooked in pungent mustard & onion sauce)

### MACHHI NADRU 🌶️🌶️ £11.95

(Salmon steak cooked in aromatic Kashmiri spices with lotus stem.  
A beautiful dish of the beautiful region of Kashmir)

### KOLKATA CHILLI CHICKEN 🌶️🌶️🌶️ £11.95

(Chicken strips stir-fried in soya sauce with fresh peppers, garlic & green chillies.  
A major contribution to the street food of Kolkata by the Chinese settlers in the City of Joy)

### MURGH ELAICHI PASANDA (N) £11.95

(Roulade of tender chicken breast & lightly spiced nut mix, cooked in fragrant creamy sauce and garnished with pomegranate seeds & edible flowers. This is a dish fit for royals)

### BATAK DHUANDAR 🌶️🌶️ £12.95

(Tender duck breast coated with smoked spices, pan seared to perfection, served with lime & onion sauce)

### NALLI SIKANDARI 🌶️🌶️ (N) £12.95

(Braised lamb shank in Lucknow style red wine infused spicy sauce)

### TAKA TAK CHAMP (LAMB CHOP) 🌶️🌶️🌶️ £13.95

(An authentic curry where lamb chops are cooked on a slow fire with bhuna gravy & different spices, to perfection)

### CHILLI MINT LAMB 🌶️🌶️🌶️ £11.95

(Lamb and mint compliment each other perfectly.  
So with special spice, fresh chilli, basil and ginger, it gives a mouth watering dish)

🌶️ Mild  
🌶️🌶️ Nice & warm

🌶️🌶️🌶️ Spice is the game  
🌶️🌶️🌶️🌶️ Heat is on

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# Māin Cōurse

No curry house stereotypes! Enjoy our adventurous curries, specially selected from various regions of India.

## **KOLMI NO PATIO (PRAWN PATIA)👉👉 £10.95**

(Sweet and sour prawns, a wonderful Parsi recipe)

## **KONJU MASALA👉👉👉 £10.95**

(Mouth watering treat of king prawns cooked with abundance of garlic and tomatoes, a speciality of Kerala)

## **GHAR KI MURGHI👉👉 £9.95**

(Home style chicken curry with potatoes)

## **MURGH MAKHANI KHAAS👉 (N) £9.95**

(Deboned tandoor chicken cooked in fenugreek scented tomato gravy with butter, a favourite of Old Delhi)

## **MURGH JAFARANI KORMA👉 (N) £9.95**

(Mild creamy korma scented with saffron, a speciality of Old Delhi)

## **MURGH JALFREZI👉👉👉 £9.95**

(A traditional chicken dish tossed with green chillies, onions & peppers, a speciality of Bengal)

## **NORTH INDIAN GARLIC CHICKEN👉👉 £9.95**

(Chicken cooked with garlic and onion sauce. Speciality of North India)

## **KOZI KARI CHETTINAD👉👉👉 (N) £9.95**

(Chicken cooked in black pepper and onion sauce, a staple dish of Tamilnadu)

## **JARDALOO MA GOSHT👉 £10.95**

(Tender lamb cooked with dried apricots & spices and garnished with straw potatoes, a classic recipe of Parsi community of Mumbai)

## **SHALAGAM GOSHT👉 £10.95**

(Tender lamb & turnip cooked in aromatic gravy, a speciality of North India)

## **PUDINA GOSHT👉👉 £10.95**

(Succulent lamb cooked in spiced mint & spinach sauce)

## **GOSHT ROGAN JOSH👉👉 £10.95**

(Popular slow cooked lamb dish from Kashmir)

## **BHUNA GOSHT ADRAKI👉👉 £10.95**

(Intensely cooked lamb with ginger, a speciality of Hyderabad)

## **KOLHAPURI TAMBDA RASSA (Red Curry)👉👉👉👉 £10.95**

(Fiery and flavourful lamb curry cooked with birds eye Kolhapuri chillies and potatoes, a speciality of Kolhapur, developed for its local wrestlers, is not for the faint hearted)

## **INDIAN RAILWAY LAMB CURRY👉👉👉 £10.95**

(Cubed lamb with baby potatoes, in a curry leaf, coconut, mustard seed and onion sauce)

## **SHAKTORA LAMB👉👉👉 £11.95**

(Lamb curry using a special ingredient of seven groove lime. A speciality of North Eastern region)

## **HYDERABADI BIRYANI👉👉 (N)**

## **(LAMB / CHICKEN / PRAWNS BIRYANI £12.95) (VEGETABLE BIRYANI £9.95)**

(From Charminar bazaar of Hyderabad, this dish is a complete meal in itself where choicest meat or vegetables are cooked on slow fire with fragrant basmati rice and delicate spices, in big vessel.

This dish is served with vegetable salan and raita)

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👉👉 Nice & warm

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# Vegetarian Specialties

	MAIN.....	SIDE
<b>KADAI MUSHROOMS</b> 🌶️🌶️ (Mushrooms tossed with peppers and onions)	£7.95	£4.95
<b>KHUMB MUTTER TAVA</b> 🌶️🌶️ (Mushrooms and garden peas cooked in tava sauce)	£7.95	£4.95
<b>ALOO UDAIGIRI</b> 🌶️🌶️ (Baby potatoes tossed with spices and herbs)	£7.95	£4.95
<b>CHILLI MUSTARD PINEAPPLE</b> 🌶️🌶️ (Juicy pineapple chunks tossed with mustard seeds & green chillies and finished with coconut cream, a delicious recipe from Kerala)	£7.95	£4.95
<b>BHINDI DU PIAZA</b> 🌶️🌶️ (Okra tossed with onion & tomatoes and spiked with chillies)	£7.95	£4.95
<b>PIND DE CHOLE</b> 🌶️🌶️ (Chickpeas cooked in Punjabi spices)	£7.95	£4.95
<b>TADKA DAL</b> 🌶️🌶️ (Tempered lentil puree, a staple diet of Indian community across the globe)	£7.95	£4.95
<b>HYDERABADI BAGHARA BEGUN</b> 🌶️🌶️ (N) (Eggplants stuffed with pine nuts and spices)	£8.95	£5.95
<b>PANEER MAKHANI</b> 🌶️🌶️ (N) (Indian cottage cheese cooked in fenugreek flavoured tomato and butter sauce)	£9.45	£6.95
<b>KADAI PANEER</b> 🌶️🌶️ (Paneer tossed with whole spices in thick onion gravy)	£9.45	£6.95

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# Accompaniments



<b>STEAMED RICE</b> .....	£2.95
<b>PULAO RICE</b> .....	£2.95
<b>ONION PULAO</b> .....	£3.25
<b>PEAS PULAO</b> .....	£3.25
<b>VEGETABLE PULAO</b> .....	£3.45
<b>MUSHROOM PULAO</b> .....	£3.45
<b>KHEEMA PULAO</b> .....	£3.95
<b>PLAIN NAAN</b> .....	£2.95
<b>TANDOORI ROTI</b> .....	£2.95
<b>CHAPATI (1 piece)</b> .....	£1.50
<b>GINGER NAAN</b> .....	£3.25
(Naan flavoured with root ginger butter)	
<b>GARLIC NAAN</b> .....	£3.25
(Naan flavoured with roasted garlic butter)	
<b>PESHWARI NAAN (N)</b> .....	£3.45
(Naan filled with almonds, dates and saffron)	
<b>GARLIC KHEEMA NAAN</b> .....	£3.95
(Naan stuffed with garlic infused minced lamb)	
<b>CHILLI CHEESE NAAN</b> .....	£3.45
(Naan stuffed with spiced English cheddar cheese and peppers)	
<b>BREAD BASKET (N)</b> .....	£8.95
(Assortment of Plain Naan, Garlic Naan & Peshwari Naan OR Kheema Naan )	

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