

# Indian Lunch Menu

**Allergy Advice** We do not cater for those with nut allergies.  
Please specify any allergies when ordering.

## STARTERS

**Macchi Amritsari** Amritsar, Punjab £6.75

Lightly spiced pieces of tilapia fish in a light batter.

**South Indian Scallops** Kerala, South India £6.95

Pan-seared scallops on a bed of spinach in a coconut & ginger infused moilee sauce.

**Samosa (2 pieces)** Vegetable (V) £3.00

Chicken & Coriander £3.75 Lamb & Mint £3.75

**Onion Bhajji (V)** Karnataka £3.50

3 pieces lightly spiced Onion Bhajji's

**Paneer Tikka (V)** North India £5.25

Paneer cheese stuffed with pickled lime & sultanas.

## VEGETABLE SIDES (V)

**Bhindi Bhaji** Okra £3.95

**Saag Paneer** Spinach & Paneer cheese £3.95

**Saag Aloo** Spinach & Potato £3.75

**Saag Khumb** Spinach & Mushroom £3.85

**Bombay Aloo** Potatoes £3.50

**Aloo Gobi** Potato & Cauliflower £3.75

**Mattar Paneer** Paneer Cheese & Peas £3.75

**Mushroom Bhaji** Medium spiced £3.75

**Chana Masala** Chick peas £3.50

**Tarka Dall** Lentils £3.50

All vegetable side dishes also available as a main (+£2.50)

## RICE

**Pilau Rice** £3.25

**Plain Basmati Rice** £3.00

**Egg fried rice** £3.50

**Special fried rice** Tossed with soy & spring onions £3.75

**Mushroom fried rice** £3.75

**Vegetable rice** £3.50

## BREAD

**Plain Naan** £2.50

**Garlic Naan** £2.80

**Chapatti** £1.65

**Lachha Paratha** Multi-layered flatbread £2.75

**Text in GOLD: Origin of the dish**

● Mild ●● Medium ●●● Hot ●●●● Very Hot

## AUTHENTIC MAINS

**i** Half portions available

**Hyderabadi Biryani ●** Hyderabad, Telangana

Chicken £13.95 Lamb £14.25 Vegetable (V) £11.25

A homes-style fragrant biryani with fried onions, basmati rice, mint & natural yoghurt. Served with a vegetable sauce & raita.

**Malabar Prawn Biryani ●** Thalesary, South India £14.95

An aromatic south Indian prawn biryani. Lightly spiced prawns tossed in basmati rice with coconut, cashews & sultanas.

**Raj Railway Lamb ●** East Indian Railways £12.95

A dish served in train refreshment rooms during British Raj colonial-era (1858—1947). This dish was first created on the Allahabad to Jabalpur branch line of the East Indian Railway that opened in June 1867.

Succulent lamb & baby potatoes in a tomato & onion sauce infused with homemade garam masala & coconut milk.

Served with a **Laccha Paratha** (Layered flatbread)

**Makhani Masala ●** North India £9.95

Chicken Tikka cooked in a tomato, cream, coconut & almond sauce infused with kasuri methi & mild homemade garam masala.

**Shai Chicken Korma ●** £8.75

A mild, almond, coconut & cashew sauce infused with cardamom.

**Chicken/Lamb Bhuna Aduki ●●** Telangana £8.75 / £8.95

Mild chicken or lamb curry in a thick sauce with hints of ginger.

**Butter Chicken, Moti Mahal style ●** Daryaganj, Dehli £9.95

Chicken Tikka in a rich medium tomato sauce enriched with butter, cream & cardamom

**Chicken Kadhai ●●** North India £8.75

An authentic medium spiced curry with onions & peppers.

**Chicken Coriander ●●** North India £8.75

Chicken in a medium spiced sauce infused with coriander

**Kabuli Lamb ●●** North India & Afghanistan £9.95

Afghani-Indian dish. Lamb in a cumin spiced sauce with chick peas.

**Murgh Tikka Jalfrezi ●●●** Hyderabad, Telangana £9.75

Chicken Tikka in a hot sauce with fresh chillies & peppers.

**Chicken Chettinad ●●●** Chettinad, Tamil Nadu £9.95

A south Indian hot, thick sauce curry with coconut and a blend of aromatic home-ground spices.

**Mirchi ka Salaam ●●●●** North India £9.95

Tender lamb in a hot sauce with fresh chillies tempered with panch phoran (Indian five spice)

**Paneer Lababdar (V) ●** Punjab £7.95

Paneer cheese in a tomato & onion masala. Medium spiced.

**Subz Miloni (V) ●** Punjab £7.95

Vegetables in a mild, medium or hot sauce.