

Please order your drinks at the bar



1. Pre-starter Bombay Mix 2.50

(Bhel Puri) Tangy, sweet and hot Indian savoury made with perfume chili mixed with Indian salsa.

STARTERS

STREET CHAAT

2. Bombay Cool Chaat 3.95

Filo pastry basket filled with Chick pea and potato flavoured with sugarcone and tamarind, sprinkled with chaat masala.

3. Punjabi Pyramid Samosas 3.95

Short crust pastries filled with a delicious and authentic blend of spicy potatoes and peas.

4. Goat Cheese and Mozzarella Parcels 3.95

Masala mash potato and mixed herb cheese enveloped in thin pastry, sprinkled with chaat masala.

STREET MEATS

5. Sweet Chilli Chicken 4.95

Mustard, curry leaf and perfume chilli infused chicken tossed in tomato relish served on bed of thin pastry basket.

6. Tamarind Dirty Bird Burger 4.95

Tamarind pickling chilli chicken with turmeric lentil flat bread discs.

7. Amins Bangers and Mash 4.95

lamb and rice paste wrapped with leaf served on malai

8. Aunties Keema Aloo Wrap 4.95

Our family favourite minced meat and potato cooked with thirteen spices, wonderful replacement of deep fried Samosa.

STREET FISH

9. Calcutta Fish and Chips 4.95

Chick pea and rice gun powder coated river fish and Indian fries with tomato and pickle relish, protect them from the rest of your guests

10. Fish and Leek Bhaji 5.95

Leek and gram flour with lemon zest fish balls on bed of lemon and cashew nut butter

SUBCONTINENT STREET STYLE CURRIES

**Introductory
Fares**

Bengal

11. Bengal Burner Chicken 9.95 7.95

Bangladesh put on to the world map for a chilli which makes you cry when you eat, but you can't stop eating once you start, we won't compromise for British palate in this curry. This is not for the faint hearted.

12. Modu and Chilli Chicken 9.95 7.95

After explaining Bengal Burner we had to sweeten you up with this honey and chilli mixed curry if you didn't fancy ending up in hospital.

13. Lemon Fish Kofta Bhuna 10.95 8.95

Light spiced mashed fish balls, blistered with high temperature oil and finished in lemon scented curry sauce

South Indian

14. Mom's Mango Prawn Curry 12.95 10.95

Beautiful honey mango based curry with king prawn delicately cooked to create sweet and a hint of tanginess to make this dish mild to medium with south Indian spices.

15. Coconut Chcken Curry 9.95 7.95

If there is any dish which can replace korma, the south Indian achieved it before the Brits.

Goa

16. Goan Fish Curry 12.95 10.95

Five star hotels favourite curry, made with turmeric and curry leaf, lavishly flavoured with coconut cream. It's just what we expect from coastal region.

17. Gun Powder Staff Curry 10.95 8.95

Staff curry of the day, please ask staff for more information.

Introductory

Fares

Delhi

18. Auntie Greeta's Butter Masala

This one is to convert chicken tikka masala lovers, makhani is lengthy process cooking of tomato infused with methi, diggi mirch and star anise with added butter & cream to give you a rich taste.

9.95 7.95

19. Railway Lamb Curry

Days of Raj is revived here, England built the worlds longest steam railway line in India and we paid them with a medium lentil based curry with plump tomato, cardamom and garlic.

11.95 9.95

Lucknow

20. Memsab's Mixed Biryani

Every country does something special with rice, India has a trademark which is called biryani. Every chef puts own personal touch and we did the same here.

12.95 10.95

Pakistan

21. Imam Saab's Korai Keema Aloo

Korai spice has been the secret of Pakistan and a visit to Pakistan is not complete until you have eaten one from the humble street, reduced for intensified spicy flavour but kept medium. Cleric is always right!

12.95 10.95

HINDUS KITCHEN

It's religious for some Indians to be vegan, it's personal for us to provide that.

22. Garlic Infused Dhal with Cherry Tomato

Famous lentils mix lavishly flavoured with garlic and infused turmeric and coriander.

3.95/9.95 7.95

23. Bengal Potato

Seedy sauce flavoured infused roast potato, enhanced with light gun powder spice.

3.95/9.95 7.95

24. Coconut Cream Spinach

Lightly steamed spinach finished in coconut milk

4.95/10.95 8.95

25. Chick Pea and Mushroom

Dry curry with seedy spices cooked dry without added water to infuse the taste of pan fried spices.

3.95/9.95 7.95

26. Root Vegetable Stir-fry

Indians always have homemade pickle on the side, we know it will be hard for our customers to use the correct amount, therefore we added it for you. It's my favourite way of eating veg.

3.95/9.95 7.95

Carbs

27. Dhal Puri

(2 mini flat breads with lentil stuffing)

2.75

28. Noon Bora

(4 rice flour bread with turmeric)

2.75

31. Elephant Chapatti (2)

2.20

32. Perfumed Rice

(1/2 pint or full)

2.50/4.50

33. Assorted Basket Breads

5.95

TIFFIN BOX FOR ONE Food Roulette, Total Pot Luck!

34. Office Worker's Tiffin 12.95

4 tier of meat, veg, and carb chosen by chef just like india

35. School Boy Tiffin 11.95

4 tier of veg and carb chosen by the mother-she is always right in India and England

We insist you finish with us on a sweet note...

36. Warm Gulab Jamun with ice cream

3.95

37. Indian Petit Four

3.95

Ice cones

38. Finest Vanilla Ice Cream

2.95

39. Pistachio Kulfi

2.95

40. Malai Kulfi

2.95

41. Mango Sorbet

2.95

For allergy and intolerance please ask your server.

For parties of 6 or above 10% discretionary service charge is added.

more the hotter!

