



WWW.INDIAN-GOURMET.CO.UK

Welcome to Indian Gourmet

There is no cooking like home-cooking and this is especially true of India, despite the spectacular spread of the cuisine around the world. The food cooked in the traditional home of India is still reckoned to be the best.

Moreover, given the size of India and its millions of traditional homes, the unity in the diversity of the Indian food is remarkable.

Our food is truly inspired by the Home-Style cooking from foothills of the Himalayas to the warm sea of the coast of Indian ocean, from the Arabian sea to the Bay of Bengal.

At Indian Gourmet, you can make a great start of the gastronomic tour of India without leaving the table. Along the journey, we endeavor to let your taste buds be tantalized with street food, traditional home cooking and regional culinary delicacies.

Indian
GOURMET
home style

Suruwat - to Start

Chicken

Spicy Chicken Winglet

£ 7.00

Chicken winglets marinated in red chilli, mustard seeds, dry fenugreek and spices. Grilled.

Chicken Momo

£ 7.00

A juicy steamed chicken dumpling with onions, ginger-garlic paste served with tomato-sesame seeds chutney.

Chicken Pakora

£ 7.00

Chicken strips marinated and coated in a lightly spiced gram-flour batter. Deep fried.

Garlic Chilli Chicken

£ 7.00

Marinated Chicken, pan fried and tossed in a garlic-chilli sauce, with spring onion and capsicum.

Haryali Chicken Tikka

£ 7.00

Boneless Chicken in a Green herb marinade – blend of Coriander, Mint, Fenugreek and green Chilli. Clay-oven grilled.

Lamb

Meat Samosa

£ 7.00

Crispy pastry with spicy mince meat and peas filling.

Lamb Momo

£ 7.50

A juicy steamed Lamb dumpling with onions, ginger garlic paste served with tomato-sesame seeds chutney.

Lamb Chops

£ 9.50

Best end of Lamb marinated in yoghurt, chilli, papaya and roasted spices.

Tawa Lamb

£ 9.50

Thinly sliced marinated Lamb flavoured with black pepper. Tawa grilled.



GLUTEN



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NUTS



DAIRY



VEGETARIAN



HOT

Seafood

Fish Amritsari

Fresh-water fish marinated with carom seeds, gram-flour and Punjabi spices, deep fried.

£ 9.50

Squid Pepper Fry

Gently blanched squid, stir fried with sliced garlic, black pepper and red sweet chillies.

£ 9.50

Prawn Peri-Peri

King Prawns tossed in a pan with coastal spices and Peri-Peri sauce.

£ 9.50

Garlic - Lemon Scallops

Pan seared Scallops with garlic, lemon and blackpepper.

£ 9.50

Canapés (Kebab Selection)

Chicken Tikka, Sheek Kebab and Salmon

£ 11.50

2 Papadom & Chutneys

£ 4.00

4 Papadom & Chutneys

£ 6.00

Vegetable

Crunchy Onion Bhaji

Onion fritters flavoured with fennel seeds served with tamarind chutney.

£ 6.00

Bhel Puri

Delightful street speciality of puffed rice, mini crisp pastry and red onion with mint-tamarind chutney mixture.

£ 6.00

Veg Samosa

Pastry with a unique stuffing of spicy potato and mix veg.

£ 6.00

Benarasi Aloo Tikki Chat

Potatoes patties shallow fried to a crisp texture with chickpeas. Sweet yoghurt, mint and tamarind chutney dressing.

£ 6.50

Paneer Shaslik

Marinated soft curd cheese chunks with mix vegetable.

£ 7.00



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Tandoor – from Clay Oven

	Small	Large
Chicken Tikka  Boneless chicken, marinated in yoghurt, ginger-garlic paste, spices and fenugreek.	£ 7.00	£ 14.00
Tandoori Chicken  Chicken on the bone, marinated in yoghurt and traditional Punjabi hot spices.	£ 7.00	£ 14.00
Sheek Kebab  Mince lamb with crushed garlic, green chilli, coriander and garam masala.	£ 7.00	£ 14.00
Tandoori Duck  Duck breast marinated in a blend of spices and citrus marinade.	£ 9.50	£ 18.00
Salmon Tikka  Salmon in a traditional Indian spices and Dill marinade.	£ 9.50	£ 18.00
Tandoori King Prawn  King Prawn marinated in a Coastal spices.	£ 9.50	£ 18.00
Mix Grill  Selection of Chicken Tikka, Chicken Winglet, Sheek Kebab and Salmon. Served with garlic naan.		£ 19.00

Main Course – favourite delicacies

Chicken

Butter Chicken   A classic north Indian curry. Chicken Tikka in a rich buttery tomato and cream based sauce with crushed dry fenugreek. Contains nuts.	£ 14.00
Karahi Chicken  Chicken in a semi-dry tomato gravy of garlic and roasted spices with mix bell peppers.	£ 14.00
Chicken Jalfrezi   Chicken cooked with roasted spices, green chilli and capsicum.	£ 14.00
Sag Chicken Chicken and fresh spinach with garlic and coriander.	£ 14.00
Kori Gassi   A popular chicken curry among the Bunt community in South Indian state of Karnataka. Cooked with mustard seeds, curry leaves, coconut cream and red chilli.	£ 14.00



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Lamb

Lamb Roganjosh

£ 16.00

Succulent tender lamb with ginger and roasted spices. A popular curry from Kashmir.

Karahi Gohst

£ 16.00

Lamb in semi-dry tomato gravy of garlic and pounded spices.

Lal Maas

£ 16.00

An ancient Rajasthani delicacy. Lamb cooked in 'red hot' sauce with the blend of red chillies and spices. Vindaloo strength.

Pistachio Lamb Korma

£ 16.00

Pistachio & almond paste based mild curry with touch of fresh cream..

Gosht Banjara

£ 16.00

Gypsy style curry where, spices are pounded coarsely using a pestle. Influenced by Hyderabadi cooking.

Seafood

Keralan Fish Curry

£ 18.00

Tilapia fish cooked in South Indian coastal spices. Curry leaves, mustard seeds and coconut cream.

Palak Prawn

£ 18.00

Prawn tossed with garlic and cooked with spinach.

King Prawn Makhani

£ 18.00

Marinated king prawn in a creamy tomato curry with a touch of fenugreek. Contains nuts..

Malabari Scallops

£ 18.00

Scallops in a silky smooth mild nuts paste and coconut milk sauce. Contains mustard paste and curry leaves.

Vegetables

Panner Tikka Makhani

£ 13.50

Indian cottage cheese in a buttery tomato and cream based sauce. A classic north Indian curry.

Malai Kofta

£ 13.50

Cottage cheese dumplings simmered in silky smooth onion and yoghurt gravy.

Bhendi Dopiazza

£ 13.50

Okra and onions cooked in Tawa sauce.

Baigun Ka Salan

£ 13.50

Baby aubergine in a spicy peanuts flavoured sauce.

Kadai Sabz

£ 12.50

Assorted fresh vegetables with roasted spices. Semi-dry.



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Biryanis

Vegetable Biryani 	£ 13.00
Chicken Biryani	£ 14.00
Lamb Biryani	£ 16.00
King Prawn Biryani	£ 18.00

Biryani - is seasoned rice inspired by Mogul cooking. It has a rich aromatic spice with added caramelised onion, fresh mint and ginger.
Traditionally served with Raitha (Churned yoghurt)

Sabzi Bahar – Fresh Vegetables

Palak Paneer  	£ 7.50
Curd cheese cooked with fresh spinach, tempered with garlic.	
Matar Paneer   	£ 7.50
Green peas and curd cheese cubes cooked with spices in tomato and onion gravy.	
Jeera Aloo 	£ 7.00
All time favourite sautéed potato with roasted cumin seeds.	
Sag Aloo 	£ 7.00
Spinach and potato cooked with light spices and ginger.	
Mushroom Bhaji 	£ 7.00
Mushroom cooked in a tomato-onion based Tawa sauce.	
Chana Masala 	£ 7.00
Chickpeas cooked and napped in a semi-dry spicy masala with garlic and carom seeds.	
Mix Veg Porial  	£ 7.00
Assorted vegetables tossed with a masala of onions, curry leaves, coconut and mustard seeds.	
Dal Makhani  	£ 7.00
Rich buttery black lentil with a touch of cream.	
Tarka Dal 	£ 7.00
Yellow lentil tempered with ginger, cumin and whole chilli.	
Green Salad 	£ 3.50
Mixture of lettuce, cucumber, tomato and red onion	
Raita  	£ 3.50
Churned yoghurt with cumin and pomegranate.	



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Rice

Plain Rice

Steamed Basmati rice.

£ 3.50

Pulau Rice

Basmati rice flavoured with clove, cardamom and bay leaf.

£ 4.00

Lemon Rice

Lemon flavoured Basmati rice with mustard seeds and peanuts.

£ 4.50

Mushroom Rice

Basmati rice with mushroom and chopped mix capsicum.

£ 4.50

Egg Fried Rice

Basmati rice with egg and green peas

£ 4.50

Bread

Roti

Unleavened whole-wheat flour bread.

£ 3.50

Naan

Leavened refined flour bread.

£ 3.50

Paratha

Refined flour crisp layered bread.

£ 4.50

Peshwari Naan

Naan stuffed with nuts, coconuts and almond powder.

£ 4.50

Garlic Naan

Naan flavoured with crushed garlic.

£ 4.50

Malai Naan

Nan stuffed with soft lightly spiced cheese.

£ 4.50

Keema Naan

Naan stuffed with spicy mince meat.

£ 4.50



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We cater for private and corporate events

All  Visa /  Mastercards are accepted.

All prices are inclusive VAT.
12.5% Service Charge added on bill.

**Must Order 1 Main dish individually
to meet Order requirement.**



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