

EASY BITES

(Inspired by Indian street food)

- Aloo Tikki Chaat**  5.50
Potato patties and chickpeas with sweet yoghurt, mint and tamarind sauce dressing.
- Mumbai Slider**  5.50
All-time favourite street food from Mumbai. Bread bun stuffed with spicy potato filling with mint & tamarind chutney.
- Punjabi Samosa** 5.00
- Samosa Chat**  5.50
Hand-made pastry with a unique spicy potato and green peas filling/with sweet yoghurt, tamarind and mint sauce dressing.
- Garlic-Chilli Paneer**   6.00
Diced Indian cottage cheese in a light corn four seasoning, tossed in a garlic-chilli sauce.
- Chicken Pakora** 6.00
Fried Chicken strips in a lightly spiced gram flour batter.
- Garlic-Chilli Chicken**  6.00
Chicken goujons in garlic marinade, fried to crispy texture and tossed in Garlic-Chili sauce.
- Hariyali Chicken Tikka** 6.00
Boneless Chicken in a green herb marinade, blend of coriander, mint, fenugreek and green chilli.
- Meat Samosa**  5.50
Crispy pastry with spicy minced meat and green peas filling.
- Sheek Kebab** 6.00
Minced lamb kebab with ginger-garlic pastes, garam masala green chillies and coriander.
- Prawn Peri-Peri** 8.00
King prawn tossed in a Peri-Peri sauce, enhanced with coastal spices.
- Easy Bites Platter** 8.50
Selection of Chicken Tikka, Sheekh Kebab & Veg Samosa.

LUNCH MENU

12:00PM - 3:00PM

SET MEAL

Main Course Only 10.50

Two Course Meal 14.50
(Pick a starter and a main course of your choice)

STARTERS

- Chicken Tikka**
Boneless chicken marinated in yoghurt, ginger-garlic paste and spices.
- Garlic Chilli Chicken** 
Marinated chicken pan fried and tossed with garlic chilli sauce.
- Sheekh Kebab**
Minced lamb kebab with garlic, garam masala, green chillies and fresh coriander
- Meat Samosa** 
Filling of minced meat and peas with roasted spices
- Paneer Shashlik**
Marinated soft curd cheese chunks with mixed capsicum and onion.
- Onion Bhajji**
Sliced onions flavoured with fennel seeds and gram flour seasoning.

MAIN COURSE

(Served with Rice and Naan)

- Butter Chicken**  
Chicken Tikka in a rich buttery tomato and cream-based sauce
- Chicken Jalfrezi** 
Chicken cooked with roasted spices, green chillies and capsicum
- Lamb Korma**  
Lamb cooked in a mild creamy almond and pistachio based sauce.
- Karahi Gosht**
Lamb in a tomato gravy of garlic and pounded spices
- Keralan Fish Curry**
Tilapia fish cooked in special coastal hot Keralan spice
- Baigun ka Salan** 
Baby aubergine in a spicy peanuts flavoured sauce
- Mix Veg Curry**
Assorted vegetables in a medium curry sauce

CURRY IN A HURRY

(With Rice & Naan)

- Matar Paneer**  8.50
Cheese and green peas
- Kadai Subz** 8.50
Fresh vegetables in semi-dry sauce
- Butter Chicken**   8.50
Chicken Tikka in rich buttery sauce
- Kadai Chicken** 8.50
Chicken in semi-dry sauce
- Lamb Korma**   8.50
Creamy/nutty mild lamb curry
- Lamb Roganjosh** 8.50
A classic lamb curry from Kashmir
- Fish Curry**  8.50
Fish in a coconut milk base curry sauce

SALAD

- Chicken Tikka Salad** 6.50
Marinated and grilled chicken with home-style mixed salad.
- Paneer Tikka Salad**  6.50
Marinated and grilled Indian Cottage Cheese with home-style mixed salad.
- Bhel Mixed Salad**   5.50
Puffed rice, crispy savoury, roasted peanuts, red onion, coriander and pomegranate with mixture of tamarind-mint sauce.



GLUTEN



DAIRY



NUTS



SOYA



CHILLI



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FEEDBACK

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