

Vegetables

Panner Tikka Makhani    £ 10.50

Indian cottage cheese in a buttery tomato and cream based sauce.

A classic north Indian curry.

Malai Kofta    £ 10.50

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

Bhendi Dopiazza  £ 10.50

Okra and onions cooked in Tawa sauce.

Baigun Ka Salan   £ 9.50

Baby aubergine in a spicy peanuts flavoured sauce.

Kadai Sabz  £ 9.50

Assorted fresh vegetables with roasted spices. Semi-dry.

Sabzi Bahar – Fresh Vegetables

Palak Paneer   £ 6.50

Curd cheese cooked with fresh spinach, tempered with garlic.

Matar Paneer    £ 6.50

Green peas and curd cheese cubes cooked with spices in tomato and onion gravy.

Jeera Aloo  £ 6.00

All time favourite sautéed potato with roasted cumin seeds.

Sag Aloo  £ 6.00

Spinach and potato with light spices and ginger.

Mushroom Bhaji  £ 6.00

Mushroom cooked in a tomato-onion based Tawa sauce.

Chana Masala  £ 6.00

Chickpeas cooked and napped in a semi-dry spicy masala with garlic and carom seeds.

Mix Veg Porial  £ 6.00

Assorted vegetables tossed with a masala of onions, curry leaves, coconut and mustard seeds.

Dal Makhani   £ 6.00

Rich buttery black lentil with a touch of cream.

Tarka Dal  £ 6.00

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.

Biryanis

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)

Vegetable Biryani  £ 10.50

Chicken Biryani £ 12.50

Lamb Biryani £ 14.50

King Prawn Biryani £ 16.50

Rice

Plain Rice  £ 2.95

Steamed Basmati rice.

Pulau Rice  £ 3.50

Basmati rice flavoured with clove, cardamom and bay leaf.

Lemon Rice   £ 4.50

Lemon flavoured Basmati rice with mustard seeds and peanuts.

Mushroom Rice   £ 4.50

Basmati rice with mushroom and chopped mix capsicum.

Egg Fried Rice £ 4.50

Basmati rice with egg and green peas

Bread

Roti  £ 2.95

Unleavened whole-wheat flour bread.

Naan   £ 2.95

Leavened refined flour bread.

Paratha   £ 3.50

Refined flour crisp layered bread.

Peshwari Naan    £ 4.50

Naan stuffed with nuts, coconut and almond powder.

Garlic Naan   £ 3.50

Naan flavoured with crushed garlic.

Malai Naan   £ 4.50

Nan stuffed with soft lightly spiced cheese.

Keema Naan   £ 4.50

Naan stuffed with spicy mince meat.



Allergy awareness:

Customers with food allergies / intolerances are advised to speak to the staff for advice before placing an order.

All Visa / Mastercards are accepted.

All prices are inclusive VAT.

d & p : Printing Eye Ltd. (07958 483858) May21

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Suruwat – to Start

Chicken

Spicy Chicken Winglet £ 6.00

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

Chicken Momo £ 6.00

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

Chicken Pakora £ 6.00

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

Garlic Chilli Chicken £ 6.00

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

Haryali Chicken Tikka £ 6.00

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

Lamb

Meat Samosa £ 6.50

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 £7.50

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

Tawa Lamb £ 7.50

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

Seafood

Fish Amritsari £ 8.00

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

Squid Pepper Fry £ 8.00

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

Prawn Peri-Peri £ 8.00

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

Garlic - Lemon Scallops £ 9.50

Pan seared Scallops with garlic, lemon and blackpepper.

Canapés (Kebab Selection) £ 9.00

Chicken Tikka, Sheek Kebab and Salmon.

Vegetable

Crunchy Onion Bhaji £ 5.00

onions fritter flavoured with fennel seeds served with tamarind chutney.

Bhel Puri £ 5.00

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

Veg Samosa £ 5.00

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

Benarasi Aloo Tikki Chat £ 5.50

Potatoes patties shallow fried to a crisp texture with chickpeas.

Sweet yoghurt, mint and tamarind chutney dressing.

Paneer Shaslik £ 5.50

Marinated soft curd cheese chunks with mix vegetable.

Tandoor – from Clay Oven Small Large

Chicken Tikka £ 6.00 £ 11.50

Boneless chicken, marinated in yoghurt, ginger-garlic paste, spices and fenugreek.

Tandoori Chicken £ 6.00 £ 11.50

Chicken on the bone, marinated in yoghurt and traditional Punjabi hot spices.

Sheek Kebab £ 6.00 £ 11.50

Mince lamb with crushed garlic, green chilli coriander and garam masala.

Tandoori Duck £ 8.00 £ 15.50

Duck breast marinated in a blend of spices and citrus marinade.

Salmon Tikka £ 8.00 £ 15.50

Salmon in a traditional Indian spices and Dil marinade.

Tandoori King Prawn £ 8.00 £ 15.50

King Prawn marinated in a Coastal spices.

Mix Grill £ 17.50

Selection of Chicken Tikka, Chicken Winglet, Sheek Kebab and Salmon.

Served with garlic naan.

2 Papadom & Chutneys	£ 2.95
4 Papadom & Chutneys	£ 4.95



Main Course – favourite delicacies

Chicken

Butter Chicken £ 11.50

A classic north Indian curry. Chicken Tikka in a rich buttery tomato and cream based sauce with crushed dry fenugreek. Contain nuts.

Karahi Chicken £ 11.50

Chicken in a semi-dry tomato gravy of garlic and roasted spices with mix bell peppers.

Chicken Jalfrezi £ 11.50

Chicken cooked with roasted spices, green chilli and capsicum.

Sag Chicken £ 11.50

Chicken and fresh spinach with garlic and coriander.

Kori Gassi £ 11.50

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.

Lamb

Lamb Roganjosh £ 12.50

Succulent tender lamb with ginger and roasted spices.

A popular curry from Kashmir.

Karahi Gohst £ 12.50

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

Lal Maas £ 12.50

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

Pistachio Lamb Korma £ 12.50

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

Gosht Banjara £ 12.50

Gipsy style curry where, spices are pounded coarsely using a pestle.

Influenced by Hyderabad cooking.

Seafood

Keralan Fish Curry £ 15.50

Tilapia fish cooked in South Indian coastal spices.

Curry leaf, mustard seeds and coconut cream.

Palak Prawn £ 15.50

Prawn tossed with a garlic and cooked with spinach.

King Prawn Makhani £ 15.50

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

Malabari Scallops £ 15.50

Scallops in a silky smooth mild nuts paste and coconut milk sauce.

Contains mustard paste and curry leaves.