EXPRESS LUNCH

1 COURSE: £11.95
2 COURSE: £13.95

all main course served with rice & naan

The India
Best of the City

starter

SHEEK KEBAB
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

CHICKEN TIKKA
Bite-sized chicken tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

LAMB TIKKA
Bite-sized lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

HARYALI TIKKA
Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

SAMOSA
Flaky pastry stuffed with mixed vegetable

ONION BHAJEE
World famous snack of onion deep-fried in a coating of gram flour batter

PANEER TIKKA
Chunks of cottage cheese soaked overnight in sweet and sour vinegar, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

ALOO CHAT PUREE
Cooked in Chat Masala (tangy) and wrapped in a puree bread

main courses

TIKKA MASALA CHICKEN
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

CHICKEN JALFREZY
Strips of chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander (Our own recipe)

BHUNA LAMB
Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish !

SAG CHICKEN
Tender pieces of chicken cooked with spinach

DANSAK LAMB
Lamb cooked with lentils, sweet sour and hot

MADRAS CHICKEN
Boneless chicken cooked in hot curry sauce, fairly hot !

SAG ALOO
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

MIXED VEGETABLES CURRY
Mixed vegetables cooked in a traditional curry sauce

KARAHI PANEER
Cubes on Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices

VEGETABLE BRYANI
Basmati rice cooked with vegetables & a blend of spices

all main course served with pilaou rice & naan

GLUTEN · PEANUTS · TREE NUTS · CELERY · MUSTARD · EGGS · MILK · SESAME · FISH · CRUSTACEANS · MOLLUSCS · SOYA · SULPHITES · LUPIN

Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order
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***Express lunch menu it is not include on any promotion**

The India

Best of the City

Lunch Special Thali set

A thali is a selection of different dishes,
served in small bowls on a round tray.
All Thali served with choices
of steamed rice or traditional Naan bread.

MADRAS XPRESS THALI £11.95

Chicken or Lamb Madras
Chicken or Lamb cooked in hot curry sauce

Sag Aloo
Potatoes & spinach in home-made spice sauce

TIKKA XPRESS THALI £11.95

Chicken or Lamb Tikka
Cube of Chicken or Lamb tikka delicately grilled over charcoal

Bombay Aloo
Potatoes cooked with tomato, onion
and a home-made spice mix

KORMA XPRESS THALI £11.95

Chicken or Lamb Korma
Chicken or Lamb pieces slow cooked
in smooth creamy gravy

Bombay Aloo
Potatoes cooked with tomato, onion
and a home-made spice mix

VEGETARIAN THALI £11.95

Onion Bhajee
Crisp onions deep- fried in a coating of
gram flour batter

Vegetarian Tikka Masala Curry
Vegetable in a smooth sauce, mild & creamy

Sag Aloo
Potatoes & spinach in home-made
spice sauce

Additional £1 will be charged for special request on different rice or Naan.

The India

Best of the City

Lunch Special Thali Set

OLI`S SPECIAL £15.95

Garlic Chilli Chicken

Chilli and garlic tikka in a sauce of caramelised onions

Haryali Tikka

Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

Sag Aloo

Potatoes & spinach in home-made spice sauce

Raitha

SEAFOOD DELIGHT THALI £17.95

King Prawn Sag

Jumbo King Prawns cooked with spinach

Salmon Tikka

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

MADRAS THALI £13.95

Sheek Kebab

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

Chicken or Lamb Madras

Boneless chicken or lamb cooked in hot gravy fairly hot!

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

DANSAK THALI £13.95

Tandoori Chicken Wing

Tender chicken wings marinated in herbs & spices

Chicken or Lamb Dansak

Chicken or Lamb cooked with lentils, sweet sour and hot

Sag Aloo

TIKKA MASALA THALI £13.95

Samosa

Pastry filled with mixed vegetable, served with yoghurt sauce

Chicken or Lamb Tikka Masala

Chicken or Lamb tikka in a smooth sauce, mild & creamy

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home- made spice mix

Additional £1 will be charged for special request on different rice or Naan.

The India
Best of the City

SET MENU 1

£23.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters
Onion Bhajee, Paneer Tikka and Chicken Tikka

MAIN COURSE

Please select a main dish from the following or let the chef decide (One main dish per person)

Chicken or Lamb Tikka Masala
We present our exclusive recipe of succulent chicken or Lamb tikka in a smooth sauce, mild & creamy!

OR

Chicken or Lamb Madras
Boneless Chicken or Lamb cooked in hot gravy fairly hot!

OR

Chicken or Lamb Korma
Chicken or Lamb pieces slow cooked in smooth creamy gravy.

OR

Karahi Paneer (Vegetable)
Cube of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

VEGETABLE 1 Between 2

Bombay Aloo
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix.

OR

Sag Aloo
A delicacy of cumin tempered potatoes cooked with spinach, tomato, onion and a home-made spice mix.

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

Additional dishes can be added as normal menu price.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

The India
Best of the City

SET MENU 2

£26.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters
Onion Bhajee, Paneer Tikka, Chicken Tikka, Sheek Kebab & Salmon Tikka.

MAIN COURSE

Please select a main dish from the following or let the chef decide (One main dish per person)

Chicken Tikka Masala
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

OR

Chicken Jalfrezy
Strips of Chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)

OR

Chicken or Lamb Bhuna
Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengal dish!

OR

King Prawn Sag
Jumbo King Prawns Karahi cooked with spinach

OR

Chicken or Lamb Tikka
Bite-sized Chicken or Lamb Tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.

OR

Karahi Paneer (Vegetable)
Cube of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

VEGETABLE 1 Between 2

Sag Aloo
A delicacy of cumin tempered potatoes cooked with spinach, tomato, onion and a home-made spice mix.

OR

Tarka Dall
A channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and wholered chillies

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

Additional dishes can be added as normal menu price.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

The India
Best of the City

SET MENU 3

£32.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters
Onion Bhajee, Chicken Tikka, Sheek Kebab, Salmon Tikka, Tandoori King Prawn.

MAIN COURSE

Please select a main dish from the following or let the chef decide (One main dish per person)

Chicken Tikka Masala
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

OR

King Prawn Malabar
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.

OR

Nawabi Lamb Shank
Slow pot roast Lamb shank, with mince lamb spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings

OR

Chetinnad Chicken or Lamb
Chicken or lamb cooked with aromatic herbs and spices with coconut and red chillies, a specialty of Goa

OR

Chicken or Lamb Jalfrezy or Paneer (Vegetable)
Strips of Chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)

OR

Garlic Chilli Chicken
Barbecued Chicken Tikka cooked in fresh green chilli and garlic in a sauce of caramelised onions fairly hot dish!

VEGETABLE 1 Between 2

Choice from the menu or let us choose for you.

DESSERTS

A Choice of desserts from the menu

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

Additional dishes can be added as normal menu price.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

Starters

The India
Best of the City

Tandoori Platter (minimum 2 persons) — **£10.95** (per person)
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Salmon Tikka.
All served on a platter to share.

Mixed Platter (minimum 2 persons) — **£8.95** (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka.
All served on a platter to share.

Vegetarian Platter (minimum 2 persons) — **£8.95** (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share.

King Prawn Puree — **£8.95**
King prawns cooked in a light curry sauce and wrapped in a puree.

King Prawn Butterfly — **£8.45**
Breast crumb coated King prawn, dipped in ginger, garlic, lime.

Garlic King Prawn — **£8.45**
Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.

Tandoori King Prawn — **£8.45**
Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.

Mogul Lamb Chops — **£7.95**
Tandoori grilled Lamb chops with a traditional recipe.

Salmon Tikka — **£7.95**
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

Agni Fire Wings — **£6.95**
Chicken wings marinated with spices, grilled in the tandoor then pan pry in hot naga sauce.

Tandoori Chicken — **£6.45**
India's foremost offering to the world cuisine scene needs no introduction.

Haryali Tikka — **£6.95**
Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

Chicken 65 (Popular) — **£7.95**
Succulent crispy chicken pieces cooked in a spicy sauce with spring onions and red peppers.
According to some, this was the 65th menu item in a South Indian army canteen.

Sheek Kebab — **£6.45**
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.

Chicken or Lamb Tikka — **£6.45**
Bire-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.

Paneer Tikka (Vegetarian) — **£6.45**
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

Aloo Chat Puree (Vegetarian) — **£6.95**
Cooked in Chat Masala (tangy) and warpped in a puree bread.

Samosa (Vegetarian or Meat) — **£4.95**
Flaky pastry stuffed with mixed vegetable.

Onion Bhajee (Vegetarian) — **£4.95**
World famous snack of crisp onions deep-fried in a coating of gram flour batter.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

If you are new to our restaurant, or you like the starters so much you can neve decide, then don`t - our chefs have made three new platters, perfect for everyone! Each platter is madeup of four to fiveof our most popular starters, so you get the best of everything share and enjoy!

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The India
Best of the City

Main Courses

Tandoori Selection

Our healthy and exciting dishes are all served with a fresh green salad
and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs
before and whilst cooking in the Tandoori oven for an exquisite fragrance.

Tandoori Chicken (Chicken on the bone) **£12.95**
Baby chicken marinated in ginger and garlic paste with chef's selection of herbs and spices
with yoghurt and mustard oil.

Haryali Tikka **£11.95**
This is a dish from greenlands, cooked with saffron, cashew nuts, mint leaves, corriander, spinach in a paste,
then touch of full flavour cream, very popular in Panjab... contains nuts and dairy product.

Chicken Tikka **£11.95**
Tender pieces of chicken marinated in special selection of spices unique to The India.
Served with a Indian salsa salad.

Lamb Tikka **£12.95**
Cubed pieces of lamb, marinated in selection of herbs and spices. Served with a salad.

Chicken Shashlik **£12.95**
Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion.
Served with a Indian salsa salad.

Lamb Shashlik **£12.95**
Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion.
Served with a Indian salsa salad.

Mixed Shashlik **£14.95**
Tender pieces of chicken and lamb, marinated in special selection of spices: together with tomatoes,
peppers and onion. Served with a Indian salsa salad.

Tandoori Mixed Grill **£18.95**
The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats.
Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.

Sizzling Lamb Chops **£14.95**
Tandoori grilled chops in a traditional recipe.

Tandoori King Prawn **£16.95**
Jumbo prawns delicately marinated in mixed herb and spices, with black pepper and dill,
served with papaya salsa.

Salmon Tikka **£14.95**
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger,
honey and a trace of mustard oil.

Duck Shashlik **£16.95**
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over
with peppers onions and tomatoes.

Paneer Tikka or Shashlik (Vegetable) **£12.95**
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt,
fenugreek and black onion seeds. Barbecued in the Tandoori.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

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Chefs Specials

The India
Best of the City

These delightful speciality dishes are the fruition of the labours of our chefs.
Their specialist touch is born from years of experience and each dish bears
the signature taste of our master chef.

Oli's Special Jhingry Sizzler Hut (Signature Dish) **£19.95**
Large king prwan merinated with herbs and spices, then grilled in tandoor for perfection, then cooked in pan,
along with bell peppers, green chillies, chunkey onions and chefs olis's own secret reciepe,
served in hot iron skellet, mouth watering dish.

Nawabi Lamb Shank (Signature Dish) **£18.95**
Slow pot roast lamb shank, spiced and seasoned with aromatic herbs and spices, cooked with lamb.
A magnficent dish, turely fit for kings, (Nawab of India)

Shashlik Bhuna Chicken or Lamb **£16.95**
Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum and onion grilled in the tandoor

Bombay Blast Chicken or Lamb **£16.95**
Tender pieces of chicken or lamb cooked with hot naaga chilli in a medium dry sauce.

Chana Qabuli Chicken or Lamb **£16.95**
Medium spicy with chef`s own special spice.

King Prawn Badshahbag **£18.95**
Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf
and cinnamon with green peppers and onion.

King Prawn Malabar **£18.95**
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds,
mixed spices and coconut cream.

Murgh Nawab Khan **£16.95**
This is a Nawab dish from Bengal. Skilfully hand chopped chicken cooked with chicken strips
along with onions, tomatoes and chefs own recipe.

Jaflong Chicken or Lamb **£16.95**
Chicken or lamb cooked with Bangladeshi wild lemon which was found in small town in Jaflong,
cooked in a special thick sauce.

Chicken Mango Delight **£16.95**
Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightfull dish.

Phalak Hari Chicken **£16.95**
This is a dish from greenlands, cooked with saffron, cashew nuts, mint leaves, corriander, spinach in a paste,
then touch of full flavour cream, very popular in Panjab, contains nuts and dairy product.

Bengal Fish Bhuna **£17.95**
A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.

Chicken Jaipuri **£16.95**
Tender Chicken tikka strips cooked with mushroom and peppers in a fairly hot tamarind sauce.

South Indian Garlic Chilli Chicken **£16.95**
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.

Mixed Grill Mirchi Masala **£17.95**
Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce
with red and green chillies.

Dum Gost **£16.95**
(Hot and spicy) lanb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies
rich spices and fresh herbs. A very spicy dish.

Goa Garlic Lamb **£16.95**
Lamb cooked with fresh garlic and mint in a spicy thick sauce.

Chetinnad Chicken or Lamb **£16.95**
Chicken or lamb cooked with aromatic herbs and spices with coconut and red chillies, a specialty of Goa.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

Our chef`s secret recipe, a truly magnificent dish. Have one as a starter or two or three as a main.

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British Raj Favourites

The India
Best of the City

If you're after a traditional bite, then try one of our best sellers.
These timeless classics are prepared
with recipes unique to The India. Should you wish for our chef to create a dish
that is not listed please allow plenty of time!

Tikka Masala Chicken or Lamb — **£13.95**
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild and creamy!

Korma Chicken or Lamb — **£13.95**
Chicken or Lamb pieces slow cooked in smooth creamy gravy.

Lamb Pasanda — **£13.95**
Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.

Karahi Chicken or lamb — **£13.95**
Chicken or lamb cooked in a semi-dry sauce with red, green and yellow peppers and shallots.

Rogan Josh Lamb or Chicken — **£13.95**
A very special old mogul recipe, tomato flavoured; sauce rich and spicy.

Bhuna Chicken or Lamb — **£13.95**
Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish!

Dupiza Chicken or Lamb — **£13.95**
Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions!

Sag Chicken or Lamb — **£13.95**
Tender pieces of Chicken or lamb cooked with spinach.

Dansak Chicken or Lamb — **£13.95**
Chicken or Lamb cooked with lentils, sweet sour and hot.

Madras Chicken or Lamb — **£13.95**
Boneless chicken or Lamb cooked in hot curry sauce, fairly hot!

Vindaloo Chicken or Lamb — **£13.95**
Time less classic for those of you who are looking for the hot bite!

Chicken or Lamb Jalfrezy — **£13.95**
Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)

King Prawn Sag — **£18.95**
Jumbo King Prawns cooked with spinach.

King Prawn Pathia — **£18.95**
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.

Duck Jalfrezy — **£16.95**
Strips duck cooked with peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)

Butter Chicken — **£13.95**
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.

Balti Tropical (Mixed) — **£18.95**
Chicken, lamb and king prawn mixed. We present our very own world famous Balti dish with our chefs own special balti recipe.

Balti Chicken or Lamb — **£13.95**
We present our very own world famous Balti dish with our chefs own special balti recipe.

Garlic Chilli Chicken — **£13.95**
Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!

GLUTEN · PEANUTS · TREE NUTS · CELERY · MUSTARD · EGGS · MILK · SESAME · FISH · CRUSTACEANS · MOLLUSCS · SOYA · SULPHITES · LUPIN

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The India
Best of the City

Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

Side Order £ 6.95 Main Course £ 11.95

Sag or Mater Paneer
Indian cheese cooked with spinach or peas.

Bombay Aloo or Sag Aloo
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix (or spinach).

Mushroom Bhajee
A semi-dry dish of diced mushroom cooked with mixed spices.

Aloo Gobhi
Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

Tarka Daal
A Channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

Brenjal Bhajee
Aubergines, cooked with tomatoes and onions.

Bhindi Bhajee
Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

Sag Bhajee
Spinach, cooked with aromatic spice.

Cauliflower Bhajee
Cauliflower, cooked with aromatic spice.

Mixed Vegetable Curry
Mixed vegetables cooked in a traditional curry sauce.

Channa Masala
Chick peas cooked with special spice mix.

Karahi Paneer
Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

Paneer Jalfrezy
Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

Sag Channa
Spinach with chickpeas

Pholgobi Bhajee
This is very healthy sides or Mains. Broccoli and coliflour, cooked with meduim ground spice, just like a stirfry... its goes with Nan, or Pilau rice.

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

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The India

Best of the City

BIRYANI

Served with daal

Vegetable Biryani	£13.95
Channa Biryani	£13.95
Chicken Biryani	£15.95
Lamb Biryani	£16.95
Chicken or Lamb Tikka Biryani	£17.95
King Prawn Biryani	£19.95
The India Special Biryani	£21.95

RICE & BREADS

Pilaou Rice	£3.95
Steamed Rice	£3.75
Mushroom Rice	£4.95
Special Rice	£4.95
Coconut Rice	£4.50
Garlic Rice	£4.50
Chilli Rice	£4.50
Lemon Rice	£4.50
Jeera Rice	£4.50
Keema Rice	£4.95
Traditional Nan	£3.75
Peshawari Nan	£3.95
Garlic Nan	£3.95
Cheese Nan	£3.95
Keema Nan	£3.95
Chilli Nan	£3.95
Stuff Paratha	£3.95
Paratha	£3.50
Tandoori Roti	£2.75
Chapatti	£2.75

SIDE ORDERS

Poppadom & Chutney	£1.45 (per portion)
Raitha	£2.95
Green Salad	£4.50

GLUTEN PEANUTS TREE NUTS CELERY MUSTARD EGGS MILK SESAME FISH CRUSTACEANS MOLLUSCS SOYA SULPHITES LUPIN

Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order

A suggested gratuity of 12.5% will be added to your bill