

EAST IN THE WEST

PAPADAMS-PICKLES

PAPADOM (1 EACH)	1.10	PINEAPPLE	1.00
SPICY PAPADOM	90P	DATES	1.00
CHUTNEY TRAY	3.49	LEMON	1.00
EXTRA DIPS	1.00	FISH PICKLE	2.50

STARTERS

SHEEK KEBAB

MINCED LAMB, SKEWERED AND GRILLED WITH AROMATIC SPICES, GARLIC, AND FRESH CORIANDER. SERVED WITH MINT CHUTNEY

7.99

MURG MALAI KEBAB

SUCCULENT CHICKEN CHUNKS MARINATED IN FRESH CREAM, CHEESE, CARDAMOM, SAFFRON AND GRILLED

7.99

TANDOORI LAMB CHOPS

TANDOORI LAMB CHOPS ARE A FLAVOURFUL AND AROMATIC INDIAN DISH FEATURING TENDER LAMB CHOPS MARINATED IN A RICH BLEND OF YOGURT AND SPICES AND COOKED

9.50

CHICKEN GOL GAPPA

CHICKEN GOL GAPPA IS A DELICIOUS AND INNOVATIVE TWIST ON THE CLASSIC INDIAN STREET FOOD GOL GAPPA. THIS VERSION USES SPICED CHICKEN AS THE MAIN STUFFING, OFFERING A RICH AND FLAVOURFUL EXPERIENCE

7.99

TANDOORI KING PRAWNS

KING PRAWNS MARINATED WITH TANDOOR SPICES AND GRILLED

9.99

TAWA GRILLED PRAWNS

MASALA MARINATED MEDIUM PRAWNS GRILLED IN TAWA

9.50

CHILLY GARLIC BEEF

BEEF SAUTEED WITH GARLIC AND GREEN CHILLI-MEDIUM HOT

8.99

FISH AMRITSARI

AMRITSARI FISH IS A POPULAR PUNJABI DISH FROM AMRITSAR, FEATURING CRISPY, GOLDEN-FRIED FISH MARINATED IN A SPICED GRAM FLOUR (BESAN) BATTER

9.50

CHICKEN TIKKA STARTER

CHICKEN TIKKA IS A CLASSIC NORTH INDIAN APPETIZER WHERE TENDER CHICKEN PIECES ARE MARINATED IN YOGURT AND SPICES, THEN GRILLED TO PERFECTION

7.99

CHICKEN 65

BONELESS CHICKEN MARINATED IN YOGURT, GINGER, GARLIC, RED CHILLIES AND CURRY LEAVES, THEN FRIED AND OFFER STIR FRIED

7.99

SAMOSA CHAT

SAMOSA CHAT IS A POPULAR INDIAN STREET FOOD THAT TAKES CRISPY SAMOSAS CRUSHED AND LAYERING THEM WITH TAMARIND CHUTNEY, YOGURT, AND CRUNCHY TOPPING

7.25

ONION BHAJI

CRISPY SPICE COATED ONION FRITTERS

6.50

PUNJABI SAMOSA

PUNJABI SAMOSAS ARE A TYPE OF FRIED PASTRY FILLED WITH A MIXTURE OF MASHED POTATOES, PEAS, ONIONS, AND SPICES

6.50

CHILLY PANEER

COTTAGE CHEESE TOSSED IN SLIGHTLY SWEET, SPICY, HOT & TANGY CHILI SAUCE

8.50

HARA BHARA KEBAB

PATTY MADE OUT OF SPINACH, PEAS, SPICES AND TAWA GRILLED

7.25

Our food may contain common allergens.

If you have allergies or dietary, please inform our member of staff before ordering

MAINS

LAMB SHANK ROGANJOSH 🌶️🌶️ 19.99

A LUXURIOUS, SLOW-COOKED KASHMIRI CURRY WITH FALL-OFF-THE-BONE LAMB SHANKS IN A RICH, AROMATIC GRAVY INFUSED WITH FENNEL, GINGER, AND KASHMIRI CHILIES

BUTTER CHICKEN 🌶️ 13.50

TANDOOR COOKED CHICKEN SIMMERED IN A RICH, VELVETY TOMATO AND BUTTER GRAVY, INFUSED WITH FREUGREEK AND FINISHED WITH FRESH CREAM & BUTTER

CHICKEN VARUTHA CURRY 🌶️🌶️ 13.50

CHICKEN VARUTHA CURRY (ALSO CALLED VARUTHARACHATHU) IS A FLAVOR-PACKED, FIERY KERALA-STYLE CHICKEN CURRY WHERE THE MASALA IS SLOW-ROASTED UNTIL DEEP AND AROMATIC, THEN SIMMERED WITH TENDER CHICKEN PIECES

CHICKEN JALFREZI 🌶️🌶️ 13.50

TENDER CHICKEN PIECES COOKED WITH BELL PEPPERS, ONIONS, TOMATOES, AND A BLEND OF AROMATIC SPICES

CHICKEN TIKKA MASALA 13.50

CHICKEN TIKKA MASALA IS A CREAMY, RICH, AND FLAVORFUL INDIAN-INSPIRED DISH FEATURING TENDER GRILLED CHICKEN PIECES IN A SPICED TOMATO-BASED SAUCE

CHICKEN KURMA 13.50

A MILD CHICKEN CURRY MADE WITH CASHEW&CREAM IN AN ONION BASED SAUCE

BEEF PERALAN 🌶️🌶️ 14.99

A SPICY, COCONUT-RICH, AND DEEPLY FLAVORFUL BEEF CURRY FROM KERALA, SLOW-COOKED WITH ROASTED COCONUT AND AROMATIC SPICES

BEEF VINDALOO 🌶️🌶️🌶️ 14.99

BEEF VINDALOO A FIERY, TANGY, AND DEEPLY FLAVORFUL CURRY FROM GOA, WITH PORTUGUESE-INSPIRED SPICES, VINEGAR, AND SLOW-COOKED TENDER BEEF.

MALABAR LAMB CURRY 14.50

MALABAR LAMB CURRY IS A RICH, FLAVORFUL DISH FROM THE MALABAR REGION OF KERALA, INDIA. IT'S KNOWN FOR ITS AROMATIC SPICES, COCONUT-BASED GRAVY, AND TENDER LAMB

ANDHRA LAMB CURRY 🌶️🌶️🌶️ 14.50

A SPICY, ROBUST, AND AROMATIC LAMB CURRY FROM ANDHRA PRADESH, KNOWN FOR ITS FIERY HEAT, AND RICH MASALA BASE

KADAI LAMB 🌶️🌶️ 14.50

LAMB CUBES COOKED IN TOMATO & ONION SAUCE WITH BELL PEPPERS AND FRESHLY GROUND SPICES

NILGIRI LAMB CURRY 🌶️ 14.50

LAMB COOKED IN A SAUCE MADE WITH MINT, CORIANDER & GREEN CHILLY

HYDERABADI LAMB 14.50

A ROYAL, AROMATIC, AND SLOW-COOKED LAMB CURRY FROM HYDERABAD, INFUSED WITH RICH SPICES, CARAMELIZED ONIONS, POTATO AND A YOGURT-BASED GRAVY

VEG -MAINS

MADRAS SAMBAR 🌶️ 9.99

A TRADITIONAL SOUTH INDIAN CURRY MADE WITH LENTIL AND VEGETABLES

KADAI PANEER 🌶️🌶️ 11.99

A RICH, AND AROMATIC NORTH INDIAN CURRY MADE WITH PANEER (COTTAGE CHEESE) AND BELL PEPPERS COOKED IN A TOMATO-ONION GRAVY WITH FRESHLY GROUND MASALA.

BAGARA BAINGAN 🌶️🌶️ 11.99

A CLASSIC HYDERABADI DISH MADE WITH AUBERGINE COOKED IN A RICH, NUTTY, AND AROMATIC PEANUT-SESAME GRAVY

PANEER BUTTER MASALA 11.99

CUBES OF COTTAGE CHEESE COOKED IN A TOMATO CREAMY SAUCE)

CHANNA MASALA 9.99

CHICKPEAS (CHANA) COOKED IN A FLAVORFUL, AROMATIC GRAVY WITH ONIONS, TOMATOES, AND SPICES

DAL MAKHNI 9.99

(WHOLE BLACK LENTILS COOKED WITH BUTTER & CREAM

DAL TADKA 9.99

ALOO GOBI 9.99

SAG PANEER 11.99

BOMBAY ALOO 9.99

SAG ALOO 9.99

VEG -SIDES

MADRAS SAMBAR 6.99

KADAI PANEER 8.99

BAGARA BAINGAN 8.99

PANEER BUTTER MASALA 8.99

CHANNA MASALA 7.50

DAL TADKA 7.50

ALOO GOBI 7.50

SAG PANEER 8.99

BOMBAY ALOO 7.50

SAG ALOO 7.50

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FROM THE GRILL

EAST IN THE WEST KEBAB PLATTER

ASSORTMENT OF CHICKEN/LAMB/KING PRAWN KEBABS. SERVED WITH SALAD & MASALA POTATO TIKKI



19.99

CHICKEN TIKKA (MAIN)

SERVED WITH SALAD & MASALA POTATO TIKKI



15.99

TANDOORI KING PRAWNS 🌶️

SERVED WITH SALAD & MASALA POTATO TIKKI



18.99

SEA FOOD

SEABASS POLLICHATHU 🌶️

FILLET OF SEABASS WRAPPED IN BANANA LEAVES WITH SPICES AND PAN-FRIED. SERVED WITH LEMON RICE & MOILEE SAUCE



19.99

KING PRAWN MOILEE

KING PRAWN POACHED IN COCONUT MILK, CURRY LEAVES, TURMERIC, FRESH GINGER, AND DASH OF LIME JUICE.)



16.99

ALLEPPEY FISH CURRY 🌶️

(LIGHT AROMATIC FISH CURRY STEWED IN RAW MANGO INFUSED COCONUT MILK.)



15.50

BIRYANI

Biryani is a royal dish made with basmati rice, meat (or veggies), and aromatic spices, layered and slow-cooked to perfection. All Biryani served with curry sauce or Raita

CHICKEN-13.50

LAMB- 14.50

PRAWN- 15.50

VEGETABLE-12.50

CHOICE OF DOSA

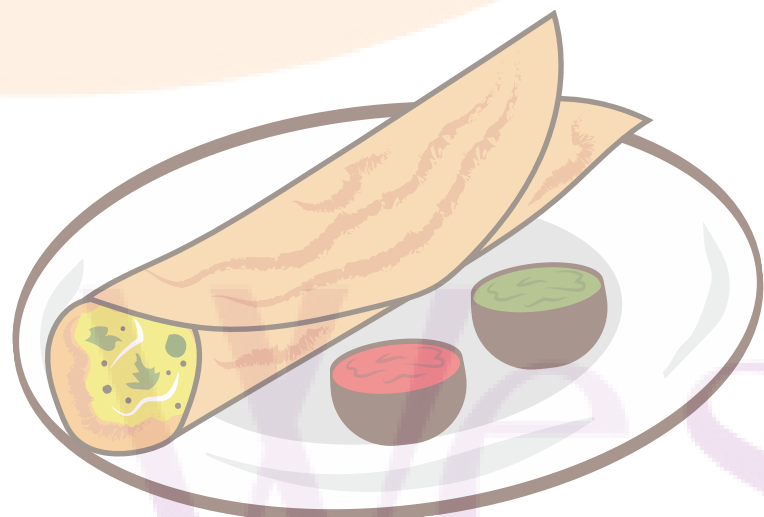
Dosa is a popular South Indian dish made from fermented rice and lentil batter, cooked into thin, crispy crepes. Serve it with sambar and coconut chutney for an authentic experience.

MASALA DOSA £11.99

PANEER DOSA £12.50

CHICKEN DOSA £12.99

LAMB DOSA £13.99



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ACCOMPANIMENTS

BASMATI RICE £3.99

PULAO RICE £4.49

MUSHROOM RICE £4.99

LEMON RICE £4.99

LEMON FLAVOURED RICE TEMPERED WITH MUSTARD SEEDS & PEANUTS

EGG FRIED RICE £5.99

STIR FRIED RICE WITH EGGS & CHOPPED VEGETABLES

CHIPS £3.99

MASALA CHIPS £4.25

BREADS

PLAIN NAN £3.99

GARLIC NAN £4.50

CORIANDER NAN £4.50

CHEESE NAN £4.99

KEEMA NAN £5.50

PESHWARI NAN £4.99

CHILLY-NAN £4.50

MALABAR PARATHA (2) £4.25

CHAPATHI £3.50

ADD GARLIC £.75P

ADD CHEESE £1.00

ADD CORIANDER £.75P

ADD CHILLY £.75P

MILD -



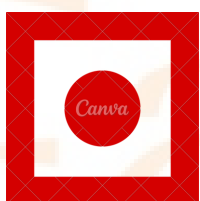
MEDIUM -



SPICY -



VEGETRAIN



NON -VEGETRAIN

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