



















EAST IN THE WEST

PAPADAMS-PICKLES

PAPADOM:- 1 EACH	1.00	PINEAPPLE	1.00
SPICY PAPADOM	0.80P	DATES	1.00
CHUTNEY TRAY	2.99	LEMON	1.00
EXTRA DIPS	0.75P	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	HARA BHARA KEBAB PATTY MADE OUT OF SPINACH,PEAS, SPICES AND TAWA GRILLED		6.99
MURG MALAI KEBAB SUCCULENT CHICKEN CHUNKS MARINATED IN FRESH CREAM, CHEESE, CARDAMOM, SAFFRON AND GRILLED		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 TOPPINGS		6.99
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		8.99	ONION BHAJI CRISPY SPICE COATED ONION FRITTERS		6.50
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		7.50	PUNJABI SAMOSA PUNJABI SAMOSAS ARE A TYPE OF FRIED PASTRY FILLED WITH A MIXTURE OF MASHED POTATOES, PEAS, ONIONS, AND SPICES		6.50
TANDOORI KING PRAWNS KING PRAWNS MARINATED WITH TANDOOR SPICES AND GRILLED	 	9.99	CHILLY PANEER COTTAGE CHEESE TOSSED IN SLIGHTLY SWEET,SPICY,HOT & TANGY CHILI SAUCE	 	7.99
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		8.50			
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			



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MAINS

LAMB SHANK ROGANJOSH 🌶️🔴 18.50

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 🌶️ 🔴 17.99

(WHOLE CHICKEN BREAST COOKED IN TANDOOR AND SERVED IN MAKHANI SAUCE. SERVED WITH PULAO RICE OR PLAIN NAN)

CHICKEN VARUTHA CURRY 🌶️🌶️ 🔴 12.99

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 🌶️🌶️ 🔴 12.99

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

CHICKEN TIKKA MASALA 🔴 12.99

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 🔴 12.99

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.

ANDHRA LAMB CURRY 🌶️🌶️🌶️ 🔴 13.99

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

KADAI LAMB 🌶️🌶️ 🔴 13.99

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

NILGIRI LAMB CURRY 🌶️ 🔴 13.99

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

HYDERABADI LAMB 🔴 13.99

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

MALABAR LAMB CURRY 🌶️🌶️ 🔴 13.99

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

VEG -MAINS

MADRAS SAMBAR 🌶️ 🟢 9.50

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 🌶️🌶️ 🟢 9.95

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 7.50

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



17.99

SEA FOOD

SEABASS POLLICHATHU



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



18.50

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 Biriyanis served with curry sauce

CHICKEN-13.50

LAMB- 14.50

PRAWN- 15.50

VEGETABLE-12.50

CHOICE OF DOSA

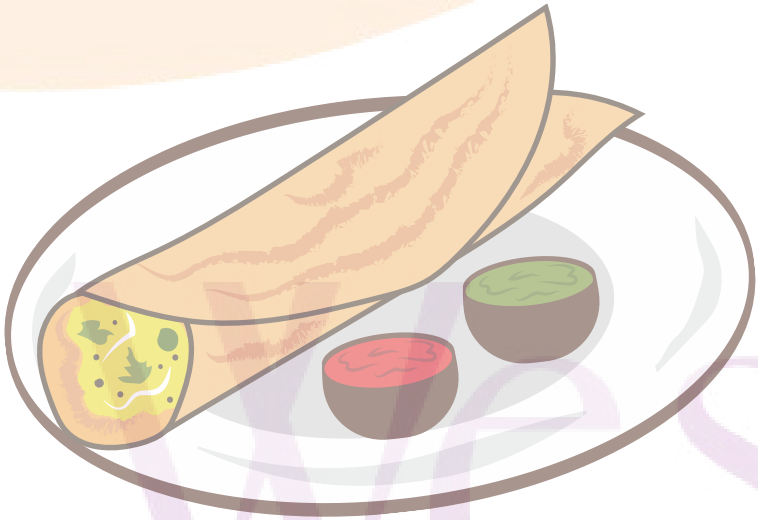
Dosa is a popular South Indian dish made from fermented rice and lentil batter, cooked into thin, crispy crepes. Serve it with sambar and coconut chutney for an authentic experience.

MASALA DOSA £10.99

PANEER DOSA £11.99

CHICKEN DOSA £12.99

LAMB DOSA £13.99



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ACCOMPANIMENTS

BASMATI RICE £3.50

PULAO RICE £3.95

MUSHROOM RICE £4.95

LEMON RICE £4.50

LEMON FLAVOURED RICE TEMPERED WITH MUSTARD SEEDS & PEANUTS

EGG FRIED RICE £5.95

STIR FRIED RICE WITH EGGS & CHOPPED VEGETABLES

CHIPS £3.50

MASALA CHIPS £3.95

BREADS

PLAIN NAN £3.50

GARLIC NAN £4.25

CORIANDER NAN £4.25

CHEESE NAN £4.50

KEEMA NAN £4.95

PESHWARI NAN £4.25

CHILLY-NAN £4.25

ADD GARLIC £.75P

ADD CHEESE £1.00

ADD CORIANDER £.75P

ADD CHILLY £.75P

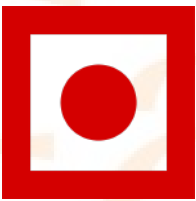
MILD - 

MEDIUM - 

SPICY - 



VEGETRAIN



NON -VEGETRAIN

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