



## SMALL BITES

Punjabi Samosa £6.50 (V)

Ever popular puffed triangles filled with spiced up mashed potatoes.

Nukkad Ki Aloo Tikki Chaat £7.95 (V)

Corner street food of India, shallow fried to a crispy, gooey texture.

Onion Bhazi £7.95 (V)

All-time favourite of sliced onions ,potatoes blended with gram flour.

Chilli Paneer £9.95 (V)

Indian cottage cheese in spicy masala with oriental touch

Amritsari Macchi £9.95

Popular north Indian preparation of fish with carom seeds

## FROM TANDOOR

(Tandoori mains will be served with a choice of Kulcha)

Paneer Tikka £8.95 (V)

Grilled Squares of paneer with bell peppers, hint of mustard

Chicken Tikka £9.95 / MAINS £14.95

Boneless chicken breast infused in Greek yoghurt marinated, roasted

Tandoori Chicken half £9.95 / full £15.95

Spring chicken on bone roasted in clay oven served half or full

Lamb Seekh £10.50

Fine quality lamb mince rolls studded with onions roasted in tandoor

Tandoori Jheenga £16.95

Black tiger prawns in turmeric, yellow chilli infused marination & grilled

Lazzez Champey £17.95

French trimmed lamb chops grilled to perfection in clay oven

## MIX GRILL £20.95

Assortment of juicy lamb seekh kebab, chicken tikka, lamb chop & prawn

# THE SAVOURY EMBASSY

## INDIAN STREET FOOD

### MAIN COURSE

Butter Chicken £14.95

Original dish of delicious chicken tikka breast simmered in rich tomato fenugreek soya sauce

Tariwala Murgh £14.95

Home style chicken curry tempered with fresh ginger and whole spices

Karahi Chicken £14.95

Flavourful boneless chicken breast in crushed coriander seeds, dry red chilli masala

Saag Murgh £14.95

A Very nice combination of chicken & blended spinach enriched with butter and cream

Railway Lamb £15.95

Authentic Lamb curry done with whole spices and bone marrow

Dalcha Gosht £15.95

Lamb curry combined with Bengal gram for a tasty twist

Saag Gosht £15.95

Lamb curry combined with blended spinach, flavoured with fenugreek leaves

Madras Machli £16.95

Fish curry simmered in coastal based spices, kasundhi mustard & coconut milk

Jheenga Kali Mirch £17.95

Black tiger prawns simmered in crushed black pepper-based gravy

### VEGETARIAN

Saag Paneer £11.95

Cubes of paneer with garlic & cumin tempered blended spinach

Paneer Lababdar £11.95

Paneer in special soya lababdar gravy

Jaipuri Subzi £10.95

Assortment of seasonal vegetables tossed with red onions, bell peppers, jalfrezi style

Bhindi Do Pyaza £10.95

Okra tossed in onion- tomato masala with fresh coriander leaves

Gobi Bhazi £9.95

Small florets of cauliflower tossed with fresh ginger, turmeric

Pindi Channa Masala £10.95

Soft chickpeas tempered with caraway seeds in a spicy curry, topped with coriander

Saag Aloo £8.95

Baby potatoes cooked with blended spinach & fenugreek level

Jeera Aloo £8.95

Baby potatoes tossed with cumin, turmeric & fresh coriander

Tadka Dal £8.95

Yellow & Red lentils tempered with fresh garlic & cumin seed

## BIRYANI & RICE

Vegetable Biryani £14.95

Seasonal vegetables with selection of herbs & spices combined with basmati rice, served with raita

Chicken Biryani £15.95

Chicken combined with saffron & herbs infused basmati rice served with raita

Lamb Biryani £16.95

Spiced curd marinated lamb cooked with fragrant basmati rice served with raita

Prawn Biryani £18.95

Juicy prawns cooked with aromatic basmati rice, served with raita

Steamed Rice £3.95

Basmati Pulao Rice £4.25

Mushroom Rice £5.95

Egg Fried Rice £5.95

### Indian Bread Selection

Tandoori Roti £3.25

Plain Naan £3.00

Garlic Naan £4.95

Peshawari Naan £4.95

Aloo Kulcha £4.95

### Accompaniments

Papadom & Chutney £5.95

Green Salad £6.50

Mix Raita £4.50

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.

