

VEGAN MENU

STARTERS – STREET FOOD

BHEL PURI 3	5.95
PUFFED RICE AND VERMICELLI COATED IN TAMARIND / MINT CORIANDER CHUTNEY.	
DAHI PURI 2	6.45
PUFFED HOLLOW PASTRIES FILLED WITH POTATO, DAIRY-FREE YOGHURT AND CHUTNEYS.	
PANI PURI 3	4.95
PUFFED HOLLOW PASTRIES, SERVED WITH HIGHLY SPICED WATER. MINT / TAMARIND FLAVOUR.	
ONION DALL BHAJI 3	5.45
ONION, LENTILS AND SPINACH BHAJIS, SERVED WITH TAMARIND SAUCE.	
VEGETABLE SAMOSA 3	6.45
SAUTÉED POTATOES AND PEAS STUFFED IN THIN PASTRY, SERVED WITH FRESH TAMARIND SAUCE..	
CHILLI POTATO 4	7.45
CHINESE STYLE PREPARATION. CRISPY POTATO CHIPS COOKED WITH MIX BELL PEPPERS, GREEN CHILLI AND CHEF’S SPECIAL SAUCE.	
KATHI ROLLS 3	6.95
TOFU OR SEITAN TIKKA WITH SAUTEED VEGETABLES IN TANGY CHUTNEY, ROLLED IN FLATBREAD.	
SEITAN TIKKA* 3	7.45
HOMEMADE SEITAN - MARINATED AND GRILLED, SERVED WITH MINT CORIANDER CHUTNEY	
ALOO TIKKI CHAAT 3	7.45
CRISPY POTATO PATTIES TOPPED WITH CHICK PEAS, YOGURT, CHUTNEYS, AND SPICES FOR A TANGY, SPICY BURST OF FLAVOUR.	

VEGAN SUNDRIES	
STEAMED RICE	3.25
PILAU RICE	3.45
MUSHROOM RICE	3.95
LEMON RICE	3.45
COCONUT RICE	3.45
TANDOORI ROTI	2.50
TANDOORI PARATHA	4.45
PLAIN NAAN	2.95
GARLIC NAAN	3.25
CHILLI GARLIC NAAN	3.45
PESHWARI NAAN	4.45
CHIPS	3.45

DO YOU KNOW

*Our Homemade Seitan is infused with Kashmiri Chilli, coriander, nutritional yeast, vegetable broth and gram flour. Primarily made from the plain flour, it’s a nutritious vegan alternative that is very high in protein and minerals while low in carbs and fat.

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. We will provide a separate menu with all allergens marked.

MAINS – CURRIES

SEITAN LABABDAR 3	14.45
CHEF’S SIGNATURE DISH OF OVEN ROASTED SEITAN TIKKA SERVED WITH UNIQUE SAUCE OF MIXED BELL PEPPER, FENUGREEK LEAVES AND HINT OF DAIRY-FREE CREAM, SERVED WITH PILAU RICE.	
VEG MANCHURIAN 3	12.95
INDO-CHINESE PREPARATION OF BATTER FRIED VEGETABLE DUMPLINGS, COOKED IN CHEF’S SPECIAL MANCHURIAN SAUCE.	
SHAHI KORMA 1	VEG 11.95 / SEITAN 12.45 / TOFU 12.45
MILD AND CREAMY DISH COOKED WITH THE BLEND OF CASHEWNUT, COCONUT AND VEGAN CREAM.	
MAKHANI 2	SEITAN 12.45 / TOFU 12.45
SEITAN OR TOFU COOKED IN A LIGHT TANGY TOMATO, CASHEWNUT AND FENUGREEK FLAVOURED CREAMY SAUCE.	
JALFREZI 4	VEG 11.95 / SEITAN 12.45 / TOFU 12.45
A HIGHLY SPICED DISH PREPARED WITH ONION, FRESH CHILIES AND PEPPERS.	
SEITAN ROGAN-E-NISHAAT 3	12.45
POPULAR KASHMIRI DISH WITH ONIONS, TOMATOES AND AROMATIC SPICES.	
SEITAN DALCHA 3	12.45
A HYDERABADI SPECIALITY COOKED WITH LENTILS.	
SAAGWALA 3	SEITAN 12.45 / TOFU 12.45
SEITAN OR TOFU COOKED IN FRESH GARLIC INFUSED SPINACH AND HOMEMADE SPICES.	
KARAHI 4	SEITAN 13.45 / TOFU 13.45
SPICY NORTH INDIAN DISH OF THICK CONSISTENCY WITH CHUNKS OF PEPPERS/ ONIONS AND WHOLE SPICES.	

MAINS – VEGETABLES

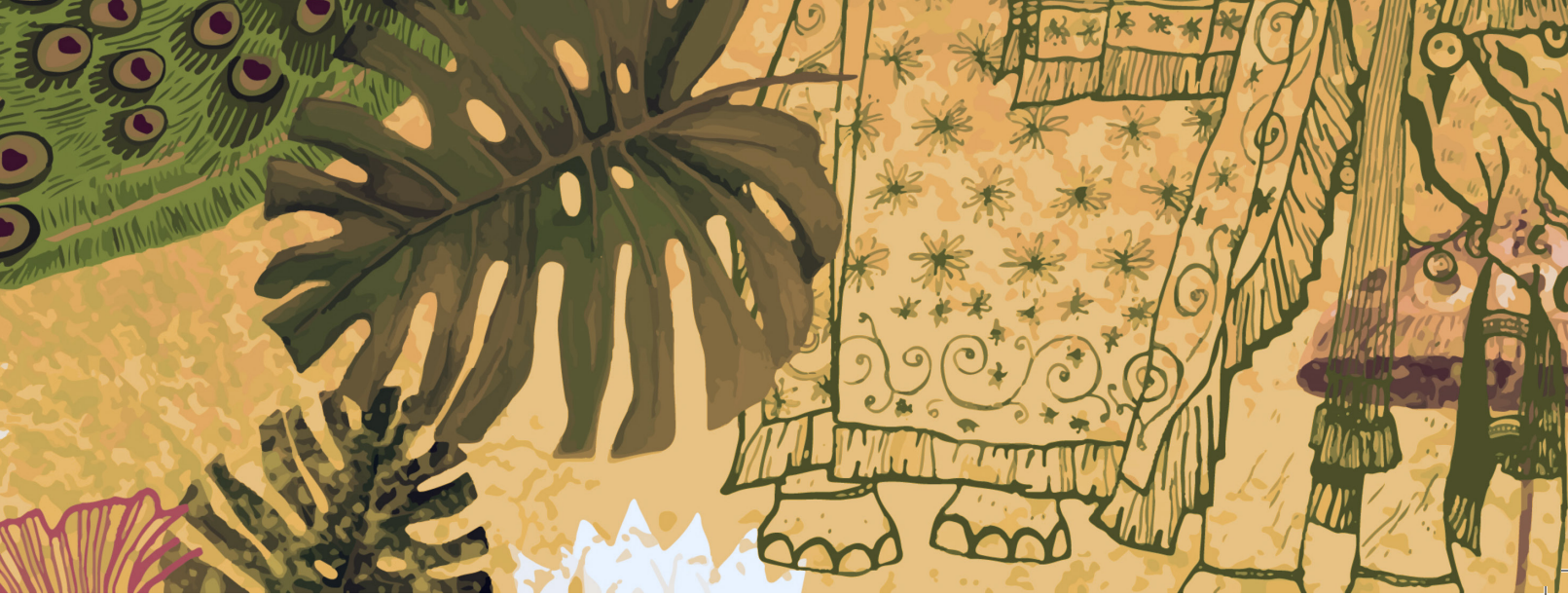
TADKA DAL 2	9.45
YELLOW LENTILS TEMPERED WITH CUMIN, GREEN CHILLIES AND CORIANDER LEAVES.	
BOMBAY POTATOES 3	8.95
SEMI DRIED POTATOES IN HOMEMADE SPICES.	
SAAG (SPINACH) 3	CHANA 10.95 / ALOO 10.45
FRESH GARLIC INFUSED SPINACH WITH CHICKPEAS OR POTATOES.	
ALOO GOBI KHADA MASALA 3	9.45
CAULIFLOWER AND POTATOES COOKED WITH COARSELY GROUND SPICES.	
PUNJABI CHICK PEAS 3	9.45
CHICK PEAS COOKED IN A MEDIUM SPICED SAUCE.	
SABZI MALABAR 2	9.45
MIXED FRESH VEGETABLES COOKED IN A CREAMY SAUCE OF COCONUT MILK TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES	
KALONJI BAINGAN 3	10.45
BABY AUBERGINE IN ONION-TOMATO MASALA FLAVOURED WITH GROUND SPICES AND NIGELLA SEEDS.	
BHINDI-DO-PYAZA 3	9.95
OKRA COOKED WITH ONIONS, TOMATO AND HOMEMADE BLEND OF SPICES.	

BIRYANI

HYDERABADI BIRYANI	SEITAN 14.95 / VEG 13.95 / TOFU 14.95
SEITAN / VEG OR TOFU COOKED WITH SILKY BASMATI RICE AND CHEF’S SPECIAL AROMATIC SPICES ON SLOW FIRE, SERVED WITH DAIRY-FREE RAITA.	



|| indique ||
Unique Indian Cuisine



STREET FOOD

STARTERS

BHEL PURI 3 V LF ✓	5.95
PUFFED RICE AND VERMICELLI COATED IN TAMARIND / MINT CORIANDER CHUTNEY.	
DAHI PURI 2 V LF ✓	6.45
PUFFED HOLLOW PASTRIES FILLED WITH POTATO, YOGHURT AND CHUTNEYS.	
PANI PURI 3 V VE LF ✓	4.95
PUFFED HOLLOW POTATOES AND PEAS STUFFED IN THIN PASTRY, SERVED WITH FRESH TAMARIND SAUCE.	
ONION DALL BHAJI 3 V VE	5.45
ONION, LENTILS AND SPINACH BHAIJS, SERVED WITH TAMARIND SAUCE.	
VEG SAMOSA 3 V VE	6.45
SAUTÉD POTATOES AND PEAS STUFFED IN THIN PASTRY, SERVED WITH FRESH TAMARIND SAUCE.	
CHILLI POTATO 4 V VE	7.45
CHINESE STYLE PREPARATION. CRISPY POTATO CHIPS COOKED WITH MIX BELL PEPPERS, GREEN CHILLI AND CHEF'S SPECIAL SAUCE.	
CHILLI PANEER 4 V	6.95
INDO-CHINESE STYLE PREPARATION - PANEER COOKED WITH MIX BELL PEPPERS, GREEN CHILLI AND SOYA SAUCE.	
KATHI ROLLS 3 V OPTION VE	6.95
PANEER TIKKA OR CHICKEN TIKKA WITH SALAD, SPICY MINT AND TANGY CHUTNEY ROLLED IN A FLAT BREAD.	
DAHI BHALLE 2 V	6.95
SOFT LENTIL DUMPLINGS SOAKED IN SPICED YOGURT, TOPPED WITH TAMARIND CHUTNEY AND MINT CHUTNEY (COLD STARTER).	
ALOO TIKKI CHAAT 3 V	7.45
CRISPY POTATO PATTIES TOPPED WITH CHICK PEAS, YOGURT, CHUTNEYS, AND SPICES FOR A TANGY, SPICY BURST OF FLAVOUR.	
FISH AMRITSARI 3	6.95
CRISPY, SPICED FISH FRITTERS MARINATED IN INDIAN SPICES AND FRIED TO GOLDEN PERFECTION SERVED WITH CORIANDER CHUTNEY.	

SUNDRIES

STEAMED RICE VE	3.25	TANDOORI ROTI VE	2.50	PESHWARI NAAN	4.45
PILAU RICE	3.45	TANDOORI PARATHA	4.45	CHEESE NAAN	4.45
MUSHROOM RICE	3.95	PLAIN NAAN	2.95	KEEMA NAAN	4.45
LEMON RICE VE	3.45	GARLIC NAAN	3.25	CHIPS VE	3.45
COCONUT RICE VE	3.45	CHILLI GARLIC NAAN	3.45		

NOTES

Last order will be taken half an hour before closing time.
There will be a discretionary 10% service charge added to your bill.

- V** VEGETARIAN
- VE** POTENTIAL VEGAN
- LF** LOW FAT
- ✓ HEALTHY OPTION
- I-5** SPICE LEVEL - heat can be adjusted to your preference (main meals only)

GRILL STARTERS

ALSO AVAILABLE AS MAINS

ACHARI PANEER TIKKA 2 V	7.45
INDIAN HOMEMADE CHEESE MARINATED IN HUNG YOGURT AND A HINT OF PICKLE SPICES, SERVED WITH CORIANDER CHUTNEY.	
CHICKEN TIKKA 2	7.45
MARINATED GRILLED CHICKEN, SERVED WITH CORIANDER CHUTNEY.	
TANDOORI CHICKEN 2	7.95
MARINATED CHICKEN ON THE BONE, SERVED WITH CORIANDER CHUTNEY.	
SEEKH KEBAB 3	7.95
SPICED MINCED LAMB INFUSED WITH PEPPERS, SERVED WITH CORIANDER CHUTNEY.	
LAMB CHOPS 3	10.45
LAMB CHOPS MARINATED IN HUNG YOGHURT AND PAPRIKA, SERVED WITH CORIANDER CHUTNEY.	
AJWAINI SALMON TIKKA 2 LF ✓	8.95
TANDOORI SCOTTISH SALMON INFUSED WITH FENUGREEK, CAROM SEEDS AND DILL LEAVES, SERVED WITH MUSTARD HONEY CHUTNEY.	
TANDOORI KING PRAWN 2 LF ✓	10.95
JUICY KING PRAWNS FLAVOURED WITH GARLIC, SERVED WITH MUSTARD HONEY CHUTNEY.	

PLATTERS

VEG PLATTER 3 V	14.95
SAMOSA, ONION BHAJI AND PANEER TIKKA, SERVED WITH TAMARIND AND MINT CHUTNEY (TWO PIECES OF EACH ITEM).	
MIXED PLATTER 3	23.95
CHICKEN TIKKA, ONION BHAJI, SALMON TIKKA, SEEKH KEBAB AND KING PRAWNS, SERVED WITH TAMARIND CHUTNEY AND MINT CHUTNEY (TWO PIECES OF EACH ITEM).	

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. We will provide a separate menu with all allergens marked.

COLLECTIVE SOCIAL RESPONSIBILITY

We are constantly striving to contribute towards Social and Environmental causes. We were recently awarded GREEN APPLE AWARD in The Houses of Parliament for “Environmental Best Practice”. We partner with charities which align with our ethos. Thanks for your support!

TO FOLLOW

CHEF'S SIGNATURE MAIN DISHES

VEG MANCHURIAN 3 V VE	12.95
INDO-CHINESE PREPARATION OF BATTER FRIED VEGETABLE DUMPLINGS, COOKED IN CHEF'S SPECIAL MANCHURIAN SAUCE.	
RATAN MANJOSA 2 V	13.95
SPINACH AND PANEER DUMPLINGS IN A LIGHT TANGY TOMATO, CASHEW NUT AND FENUGREEK FLAVOURED CREAMY SAUCE.	
BHARWA LAUKI (BOTTLE GOURD) 3 V LF ✓	13.95
GRILLED BOTTLE GOURD WITH SPICED POTATO, PISTACHIO AND PANEER SERVED WITH CHEF'S MASALA SAUCE WITH HINT OF CREAM AND FENUGREEK.	
KERALA DUCK CURRY 3	16.95
ROASTED AND GRILLED DUCK BREAST SERVED WITH A RICH, SPICY SOUTH INDIAN SAUCE WITH ROASTED SPICES, COCONUT, AND CURRY LEAVES.	
MALABAR SEA BASS 2 ✓	15.95
A SOUTH INDIAN STYLE PAN FRIED SEA BASS FILLET SERVED WITH A PORTION OF MASALA MASHED POTATO, AND A CREAMY SAUCE OF COCONUT MILK TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES.	
MURGH LABABDAR 3 ✓	15.95
OVEN ROASTED CHICKEN WITH SIGNATURE SAUCE OF MIXED BELL PEPPER, FENUGREEK LEAVES AND HINT OF CREAM, SERVED WITH PILAU RICE.	
SMOKEY LAL MAAS PITIKA 3	17.95
A RAJASTHANI DELICACY OF LAMB CHOPS COOKED IN A SMOKED TOMATO CURRY, SERVED WITH A PORTION OF MASALA MASHED POTATO.	
MASALA ROAST LAMB SHANK 3	19.95
POT ROASTED, LAMB SHANK BRAISED WITH SIGNATURE CURRY SAUCE OF ONIONS, TOMATOES AND GROUND SESAME SEEDS.	
GOAN KING PRAWN 3 LF	19.95
GRILLED KING PRAWNS SERVED WITH RICH COCONUT FLAVOURED MASALA CURRY TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES.	
BOATMAN'S FISH CURRY 2 LF	14.95
PAN FRIED FRESHWATER FISH IN A CREAMY COCONUT CURRY TEMPERED WITH MUSTARD SEED AND CURRY LEAVES.	

BIRYANI

HYDERABADI BIRYANI 4 | **V** | **OPTION**

CHICKEN 14.95 / LAMB 15.95 / VEG 13.95 / PANEER 14.95
CHICKEN/ LAMB/ PANEER/ VEG COOKED WITH SILKY BASMATI RICE AND CHEF'S SPECIAL AROMATIC SPICES ON SLOW FIRE, SERVED WITH RAITA.

VEGETABLES – MAIN PORTION

TADKA DAL 2 V VE	9.45
YELLOW LENTILS TEMPERED WITH CUMIN, GREEN CHILLIES, AND CORIANDER LEAVES.	
BOMBAY POTATOES 3 V VE	8.95
SEMI DRIED POTATOES IN HOMEMADE SPICES.	
DAL MAKHANI 2 V	10.95
SLOW COOKED BLACK LENTILS, WITH CREAM AND BUTTER.	
ALOO GOBI KHADA MASALA 3 V VE	9.45
CAULIFLOWER AND POTATOES COOKED WITH COARSELY GROUND HOMEMADE SPICES.	
PUNJABI CHICK PEAS 3 V VE	9.45
CHICK PEAS COOKED IN A MEDIUM SPICED SAUCE.	

CONVENTIONAL CURRY DISHES

SHAHI KORMA 1 | **V** | **OPTION**

VEGETABLE 10.95 / PANEER 12.95 / CHICKEN 12.95 / LAMB 14.45
MILD & CREAMY DISH WITH CASHEWNUT, COCONUT, CREAM AND BUTTER.

NORTH INDIAN JALFREZI 4 | **V** | **OPTION** | **VE**

VEGETABLE 10.95 / PANEER 12.95 / CHICKEN 12.95 / LAMB 14.45
A HIGHLY SPICED DISH WITH ONION, GREEN CHILIES, GREEN & RED PEPPERS.

DALCHA 3

CHICKEN 12.95 / LAMB 14.45
A HYDERABADI SPECIALITY COOKED WITH LENTILS.

SAAG WALA 3

CHICKEN 12.95 / LAMB 14.45
CHICKEN OR LAMB COOKED IN FRESH GARLIC INFUSED SPINACH AND HOMEMADE SPICES.

TIKKA MAKHANI 2

CHICKEN 12.95 / LAMB 14.45
CHICKEN / LAMB TIKKA COOKED IN A LIGHT TANGY TOMATO, CASHEWNUT AND FENUGREEK FLAVOURED CREAMY SAUCE.

ROGAN-E-NISHAAT 3

CHICKEN 12.95 / LAMB 14.45
POPULAR KASHMIRI DISH WITH ONIONS, TOMATOES AND AROMATIC SPICES.

PANEER **V**

MAKHNI 2 12.95 / KARAH1 4 13.95 / GOAN 12.95
LABABDAR 3 13.95 / JALFREZI 4 12.95 / CHETTINAD 13.95
HOMEMADE INDIAN COTTAGE CHEESE COOKED IN CHEF'S SPECIAL SAUCES.

KARAH1 4

CHICKEN 13.95 / LAMB 14.95 / KING PRAWN 19.95
SPICY NORTH INDIAN DISH OF THICK CONSISTENCY WITH CHUNKS OF PEPPERS/ ONIONS AND WHOLE SPICES

CHETTINAD 4

CHICKEN 13.95 / LAMB 14.95
A RICH, SPICY SOUTH INDIAN SAUCE MADE WITH ROASTED SPICES, COCONUT, AND TAMARIND.

SABZI MALABAR 2 | **V** | **VE** 9.45
MIXED FRESH VEGETABLES COOKED IN A CREAMY SAUCE OF COCONUT MILK TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES.

KALONJI BAINGAN 3 | **V** | **VE** 10.45
AUBERGINE IN ONION-TOMATO MASALA FLAVOURED WITH GROUND SPICES AND NIGELLA SEEDS.

BHINDI-DO-PYAZA 3 | **V** | **VE** 9.95
OKRA COOKED WITH ONIONS, TOMATO AND HOMEMADE BLEND OF SPICES.

SAAG 3 | **V** | **VE**

PANEER 12.95 / CHANA 10.95 / ALOO 10.45
CURRY OPTIONS WITH FRESH GARLIC INFUSED SPINACH AND HOMEMADE SPICES.