

# TAPAS

INDIAN & INDO CHINESE

## ALOO TIKKI CHAAT

Deep fried potatoes patty with red chutney & mint yogurt, served with channa masala & Bombay mix

## SAMOSA CHAAT

Triangle pastry filled with potato & veg, topped with red chutney & mint yogurt, served with channa masala & Bombay mix  
**VEG £5.99 CHICKEN £6.49**

## CHICKEN PAKORA

Marinated in a blend of garlic & ginger, coated with spicy gram flour, fried until crispy golden brown, served with red chutney

## CRISPY OKRA

Ladyfingers marinated & fried in Gram Flour - crispy & moreish

## ONION BHAJI

Freshly sliced onion dipped in a lightly spiced batter with aromatic herbs, served with mint yogurt

## FISH PAKORA

Marinated in a blend of garlic & ginger, coated with spicy gram flour, fried until crispy golden brown, served with red chutney

## SPRING ROLLS

Crispy spring rolls served with lettuce & herbs to wrap & dip with sweet chill sauce

**£5.99**

## CRISPY BROCCOLI

Crispy fried broccoli tossed in chilli & garlic sauce

## TEMPURA CALAMARI

Tempura battered fried calamari with Indian masala served with Indian mayo & lemon wedges

## NACHOS

Crunchy nachos topped with melted mozzarella, crispy onions, jalapeños, mixed peppers, red chutney & mint chutney

## SWEET & SOUR

Pineapple juice cooked with white vinegar & Tomato sauce, Tossed with mixed bell pepper, onions & pineapple

**KING PRAWN £8.99 CHICKEN £7.99 SOYA £7.49**

**PANEER £7.49 SQUID £8.99**

## CHILLI

Onions & bell pepper, spiced with garlic & green chillies, hot chilli sauce & fresh lemon juice

**KING PRAWN £8.99 CHICKEN £7.99 SOYA £7.49**

**PANEER £7.49 SQUID £8.99**

## SALT & PEPPER

Lightly floured & tossed in our own secret salt pepper seasoning with fresh chillies

**KING PRAWN £8.99 CHICKEN £7.99 SOYA £7.49**

**PANEER £7.49 SQUID £8.49**

## CHICKEN LOLLIPOP

Frenched chicken winglet into shape of lollipop, batter fried & tossed in tangy Szechuan sauce or mango chutney

## VEG MANCHURIAN

Battered fried crispy vegetable ball tossed in garlic, soya & chilli tomato sauce

**£8.99**

**£8.99**

**£5.99**

**£8.99**

**£7.99**

**£7.49**

**£7.49**

**£7.49**

**£7.49**

**£7.45**

CLAY OVEN

# PIZZA

## DESI PIZZA

Tandoori chicken tikka, paneer tikka, jalapenos, mixed pepper, green chilli & chopped coriander

## THE REGULAR

Simply cheese & tomato with a dash of oregano

## CHICKEN KICKING GOOD

Chicken, onions & peppers (they could be red they could be green, who knows) with a dash of oregano

## CHICKEN TANDOORI

Tandoori chicken tikka, onions, peppers & mushroom with a dash of oregano

## DESI STYLE

## BUTTER CHICKEN

Tandoori chicken, butter chicken sauce & green chillies with a dash of coriander

## KEEMA ZABARDAST

Lamb minced (keema) & double cheese with a dash of coriander

## PEPPERONI DREAM

Pepperoni & double cheese with a dash of oregano

## PANEER PUNJABI

Homemade Indian cottage cheese, peppers, onions with green chillies with a dash of oregano

## VEGETARIAN PUNCH

Mixed vegetables & herbs with a dash of oregano

## SAAG

Fresh spinach with a dash of oregano

**£14.99 EACH**

## ALL DAY BRUNCH

### AMRITSARI FISH & CHIPS

Crispy battered flaky cod fish fillets spiced with Indian flavours of garlic, ginger, cumin & chaat masala served with chips

**£12.99**

### WRAP PUNJABI ROLL

Flatbread (Roti) with green salad, red chutney, mint yoghurt, served with chips

CHOOSE YOUR FILLING FROM CHICKEN TIKKA, SEEKH KEBAB OR PANEER

**£8.99**

### HANDMADE BOMBAY BURGER

M minced lamb burger, cheese, salad topped with an Indian twist served with chips

**£9.99**

### LOADED NAAN

Indian street food style naan loaded with cheese, mixed peppers, Bombay mix, Indian chutney & coriander  
 CHOOSE YOUR TOPPING FROM CHICKEN TIKKA, MINCED LAMB OR PANEER

**£11.99**

### HALLOUMI BURGER

Fried halloumi, shredded mix salad topped with Indian mayo, red chutney & mint yogurt served with chips

**£9.99**

### SPICY CHICKEN BURGER

Crispy fried spicy chicken breast shredded mix salad topped with spicy mayo, red chutney & mint yoghurt served with chips

**£8.99**

### DESI PASTA

Penny Pasta cooked with Red & White sauce finished with Oregano & Indian spices

CHOOSE YOUR TOPPING FROM CHICKEN TIKKA, MINCED LAMB OR PANEER, KING PRAWN  
 £2.00 EXTRA FOR KING PRAWN

**£10.99**

### BUTTER CHICKEN

### BOMBAY

Minced Chicken balls marinated with Indian street style spices, Stuffed with Butter chicken sauce

**£7.99**

### HANDMADE VEGETABLE

### NOODLE BURGER

Deep fried potato patty, mix vegetable noodles, mix salad topped with spicy mayo, red chutney & mint yoghurt served with chips

**£9.99**

### HAKKA NOODLES

Stir fried noodles with diced oriental vegetable & rich soy sauce

**CHICKEN £8.99**

**VEGETABLE £7.99 KING PRAWN £11.99**

## SALADS

### HARI BHARI DUINIYAN

### GRILLED CHICKEN

### TIKKA SALAD

Boneless chicken breast mixed with green salad, onions, olives, peppers with a chaat masala dressing

### HALLOUMI SALAD

Grilled halloumi with green salad, onions, olives, peppers with a lemon dressing

### PANEER TIKKA

### SALAD

Tandoori Paneer Tikka with green salad, onion, olives, peppers with a lemon dressing

### PASTA SALAD

Mixed green vegetables with boiled pasta, Indian mayo, chicken & chutney

**£7.99**

**£7.99**

**£7.99**

**£7.99**

**£7.99**

## CHIPS

### PLAIN

**£2.99**

### CHEESE

**£3.99**

### DRY MASALA

**£3.49**

### CURRY MASALA

**£4.99**

### PAPADOM

### CHUTNEY

**£2.49**

### PLAIN

**£2.99**

### CHEESE

**£3.99**

### DRY MASALA

**£3.49**

### CURRY MASALA

**£4.99**

### PAPADOM

### CHUTNEY

**£2.49**

### PLAIN

**£2.99**

### CHEESE

**£3.99**

### DRY MASALA

**£3.49**

### CURRY MASALA

**£4.99**

### PAPADOM

### CHUTNEY

**£2.49**

### SWEET CHILLI

Tossed in sweet chilli sauce

**£4.49**

### DIRTY

Tossed with mix bell pepper, onion & Cheese and mixed in curry sauce

**£5.49**

### SALT & PEPPER

Lightly flavoured & tossed in our own secret salt & pepper seasoning with fresh chillies

**£4.49**

### SPICED ONIONS

Choice of red chutney, mango or mint yogurt

**£1.99**

### DIPS

Choice of red chutney, mango or mint yogurt

**£0.99**

OUR FOOD IS PREPARED IN A KITCHEN WHERE ALLERGENIC INGREDIENTS MAY BE PRESENT so we can't guarantee that anything is 100% free of these things at all times please speak to a member of staff for more information

Vegetarian / Spicy hot / Contains nuts or traces of nuts / Contains wheat & gluten / Contains dairy / Contains mustard

## STREET GRILL

FRESHLY MADE IN THE TANDOOR

### TANDOORI JUMBO PRAWNS

Wild catch jumbo tiger prawns infused in saffron Tandoori masala, ginger garlic & cooked in tandoor

### PANEER ACHARI TIKKA

Indian Home made cottage cheese marinated in fresh hang yoghurt and a blend of pickling spices, cooked in Tandoor to perfection

### PESTO CHICKEN TIKKA

Boneless Chunks of chicken breast marinated in hang yoghurt, ginger & garlic. Traditionally cooked in Tandoor infused with fresh Pesto & double cream

### BEETROOT CHICKEN TIKKA

Boneless Chunks of chicken breast marinated in hang yoghurt, ginger & garlic. Traditionally cooked in Tandoor infused with fresh Beetroot & double cream

### CHICKEN MALAI TIKKA

Boneless chunks of chicken breast marinated in yoghurt ginger & garlic with cheese, fresh cream Traditionally cooked in the tandoor

### TANDOORI LAMB CHOPS

Succulent lamb chops marinated with yoghurt, black cumin, blend of ground spices (garam masala)

### SEEKH KEBAB

Lightly spiced minced lamb with a blend of fresh Indian spices, threaded on to a skewer, finished in the tandoor

### TANDOORI CHICKEN TIKKA

Boneless chunks of chicken breast marinated in yoghurt ginger & garlic. Traditionally cooked in the tandoor

### TANDOORI CHICKEN NIBLETS

Chicken niblets marinated in yoghurt, ginger & garlic extract. Traditionally cooked in the tandoor

### GRILLED SALMON

Tender pieces of Salmon marinated with hung yogurt, basil, fresh garam masala, ginger, garlic, cooked in clay oven to perfection served with Saute potato

### JUMBO SPECIAL MIX GRILL

Selection of Indian tandoori large grills with - Tandoori chicken tikka, Lamb chops, Seekh kebab, Tandoori chicken niblets & Fish pakora

### MEGA MIX GRILL

Selection of Indian tandoori large grills with - Tandoori Chicken Tikka, Lamb chops, Seekh kebab, Pesto chicken tikka, Beetroot chicken tikka, Tandoori chicken niblets, Fish pakora, Tandoori king prawns & Chicken malai tikka

a tandoor is a traditional Indian clay oven



# CURRY BOWL MENU

If you like a curry Hotter than usual, you can ask for it "DESI STYLE"

## TRADITIONAL

### BUTTER CHICKEN 11

Classical tandoori chicken in a tomato & cream gravy, flavoured with dry fenugreek leaves, garnished with fresh cream & butter

### CHICKEN JALFREZI 11

Chicken breast stir-fried with chunky peppers & onions, spiced with slit chillies

### PATIALA SHAHI MACHCHI 12.50

Classical tandoori salmon cooked in creamy gravy, flavoured with dry fenugreek leaves & shahi jeera

### KERALA FISH CURRY 12.50

Deep fried cod fish cooked in coconut milk & onion tomato gravy tempered with mustard seed & curry leaf

### LAMB ROGAN JOSH 12.50

Diced lamb, slowly simmered in gravy of onions & tomatoes, finished with garam masala & fresh coriander

### LAMB BHUNA SHARAABI 14.99

Tender pieces of lamb cooked with chillies & coriander and a touch of Brandy

### RARA GOSHT 12.99

Tender pieces of lamb and minced lamb cooked with fresh chillies, garlic, ginger and fresh coriander a popular dish originated from Hyderabad.

### MASALA GOSHT (LAMB ON THE BONE) 12.99

This dish come from royal kitchens of patiala. Delicately prepared tender lamb cooked with onion, tomato & flavoured with a ground mixture of herbs & spices

### AGNI MURGH 15.99

Most curries use tomatoes and onions as the base then add chillies, spices etc, to adjust the heat and flavour, but we use the worlds 8 hottest chillies to create this ultra hot dish. We have put a lot of thought into this dish as it's a big claim saying its the hottest curry in England.

Although we cannot prove this, what we can say is that this curry is by far hotter than anything you can ever imagine.

(For over 21's Only)

## BRIT-INDIAN

### BALTI 11

A style of cooking that was developed in Birmingham more than 30 years ago. This dish is made with an aromatic blend of spices, which you can taste in the thick sauce

### TIKKA MASALA 11

Everybody's favorite mild, creamy & delicious dish, this dish is known as the most popular Indian dish in Britain

### KADHAI

Traditional handi cooked in a sauce prepared with methi leaves, fresh chopped onions, ginger, coriander, green peppers & tomatoes

### MADRAS 11

Madras sauce is a fairly hot curry sauce, cooked with herb & spices

### CURRY

These dishes are made using a traditional family recipe, to create a sauce, which is light, but rich in flavour

### GARLIC FRY 11

Highly recommended the sauce has fried onion & extra garlic to give that authentic home-style taste

### MALAI DAR 11

Fresh spinach & green chilli paste simmered in a rich ginger & garlic tarka with flourish of fresh cream

### KORMA 11

Very mild sweet dish prepared with fresh coconut cream, milk, butter, onions & tomato sauce

CHICKEN £10.99 / LAMB £11.50 / KING PRAWNS £11.99 / VEGETABLES £10.50

## VEGAN

### BHINDI MIRCH MASALA 10.50

Okra cooked with onion & tempered in cumin seed, ginger & garlic

### MIX VEGETABLE 9.99

A mélange of seasonal garden vegetables cooked with an onion tomato gravy

### TADKA DAL 9.99

Traditional yellow lentil flavoured with crispy fried garlic & onion tempered with asafoetida & cumin

### BOMBAY ALOO 9.99

Potato cooked with tomatoes & seasoned with mustard seeds & lemon juice

### SAAG ALOO 9.99

These dishes are prepared with fried onion, fresh ginger, garlic, fresh spinach & potato

### CHANNA MASALA 9.99

Chickpeas cooked with tomatoes, garlic, ginger & flavoured with aromatic ground masala

## VEGETARIAN

### SHAHI PANEER 11.50

Rich Mughlai dish with cottage cheese, cashew nuts, enhanced with cardamom, mace & smooth creamy tomato gravy

### MUTTER PANEER 11.50

Mutter paneer dish is very popular in North India, Indian cottage cheese cooked with garden green peas in a tomato based curry

Using Age-old Recipes And Ideas,  
Producing A Truly Distinctive Layering  
Of Indian Ingredients

### BIRYANI'S

Aromatic preparation of basmati rice layered with spiced vegetables, chicken, mint, red saffron, individually lamb or king prawns garnished with chopped baked under a special flaky crust.

Served with mix raita or curry sauce

VEG £10.50 CHICKEN £11.99  
LAMB £12.50 KING PRAWNS £12.99

## SIDES CHAWAL ROTI RICE

### STEAMED RICE 2.49

Steamed aged Basmati rice

### PULAO RICE 3.20

Aromatic Basmati rice cooked with brown onion & spices

### MUSHROOM RICE 3.99

Pulao rice cooked with sliced mushrooms & spices

### KEEMA PULAO RICE 3.99

Aromatic Basmati rice cooked with fresh spicy minced lamb

### EGG FRIED RICE 3.99

Aromatic Basmati rice fried with scrambled egg & spring onion

## NAAN BREAD

vegan option available for naans

### TANDOORI ROTI 2.49

Indian Flat Bread

### NAAN 2.80

Classical Indian bread

### GARLIC NAAN 3.25

Soft bread spread with fresh chopped garlic

### GARLIC CHILLI CORIANDER NAAN 3.49

Naan with fresh garlic, chillies & coriander leaves

### CHEESE NAAN 4.20

Classic naan bread spread with cheese

### PESHAWARI NAAN 4.20

Naan with coconut, sultanas, Mango pulp & saffron

### KULCHA 4.20

Crispy Stuffed Naan Bread

Choose your stuffing: Onion / Potato / Paneer

### CHICKEN NUGGET & CHIPS 5.99

Fried chicken morsels with chips

### CHICKEN TIKKA MASALA 6.99

Mildly spiced chicken tikka in tikka masala sauce with rice

### CHICKEN KORMA 6.99

Mildly spiced chicken tikka in korma sauce with rice

## KIDS MENU

### RICE & CHIPS 3.99

### FISH FINGER & CHIPS 5.99

### MINI CHEESE TOMATO PIZZA 6.99

## DESSERTS

Time to spoil yourself, end this invitation on a sweet note and do not hold back

### KUCH TO MEETHA HO JAYE

### KESARI MATKA KULFI 4.99

Homemade Indian special blend of kulfi ice cream with saffron sauce, decorated with pistachio & almonds

### CHOCOLATE GATEAUX 4.99

Traditional French cake made with chocolate fudge served with ice cream

### COCONUT HELADO 4.99

Half a coconut shell filled with creamy coconut ice cream

### GAJAR HALWA 4.99

Homemade traditional Indian carrot pudding serve with vanilla ice cream

### GULAB JAMUN 3.99

Classic milk reduction & cottage cheese dumpling served hot

### CHEESE CAKE 4.99

Light dessert to finish your meal served with ice cream



### ICE CREAM 3.99

Vanilla/Strawberry/Chocolate

2 SCOOPS OF YOUR CHOICE

YOUR FOOD COMES OUT WHEN IT IS READY  
SO DIG IN AND ENJOY IT WHEN IT ARRIVES

[www.wall2wallindianstreatery.co.uk](http://www.wall2wallindianstreatery.co.uk)

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 Vegetarian  Spicy hot  Contains nuts or traces of nuts  Contains wheat & gluten  Contains dairy  Contains mustard