



### SHURUWAAT (Starters)

Basket of Mixed Poppadoms (v)

£3.50

Chaat Phati Bhindi (v)

£3.50

Basket of Mixed Poppadoms-served with Minted Yoghurt, Mango Chutney & Pickled Onions

Crispy okra fried in hot and sour coating (great with predinner drinks)

### TANDOORI STARTER

Murgh Tikka

Soy Shashlik Tikka (v)

£12.00

Tandoori spiced chicken cooked in a charcoal clay oven.

£12.95

Soya cubes marinated in a Tandoori spice flavours with roasted onions, tomatoes and peppers.

Nairobi Chicken Samosa (2 Pcs) £6.00

A Kenyan twist on a north Indian favourite. African spiced chicken keema in a light triangle pasty.

Chargrilled Chicken Wings (5 Pcs) £8.50 Tandoori marinated wings cooked over charcoal.

Minted Lamb Sheek Kebab £12.50

Spiced spring lamb finely minced and cooked on red-hot steel rods over smoked charcoal.

Chinghari Jingha

(Fire Cracker Prawns) £13.50

Luxury Tandoori King Prawns tossed on high flame in a traditional caste iron wok, infused with our unique blend of firecracker spices. A pungent seafood dish, which was once the reserve of Indian Royalty.

Tandoori Paneer Tikka (v)

£12.50

Home made Indian cheese, marinated with Itihaas's own-'garam masala' (blend of spices) using yoghurt, ginger, chillies and freshly chopped coriander.

Shikari Champey

£15.50

Spring lamb chops charred in its natural flavours, and delicately spiced and drizzled with a mint yoghurt.

Smoked Achari Salmon Tikka

£13.50

Fillet of Scottish salmon chilled overnight in a pickle and spiced yogurt margination, seared over smoked charcoal.

### INDO CHINESE STARTER

Fiery Garlic Prawns

£12.00

Chilli Paneer (v)

Homemade Indian cheese, stir-fried with spring onion, Spiced tempura prawns seared in a sweet chilli and soya sauce.

Mirchi Murgh

£13.50

Tender baby chicken, tossed in fresh crushed ginger and garlic. Pan fried with fresh green chillies, dressed with coriander and tomato juliennes.

mixed peppers, chilli and garlic tossed together in a dark soy sauce. Indo-Chinese fusion.

Vegan Chilli Mushrooms

£8.50

Tempura battered nwhite bottom mushrooms, stir-fried with spring onion, mixed peppers, chilli and garlic tossed together in a dark soy sauce. Indo-Chinese fusion.

\*Contains Nuts.







### CHAAT STARTER

Delhi Paapri Chaat

£9.50

Dahi Puri (v)

£8.50

Crispy delicate discs of pastry topped with chick peas and potatoes, accompanied by sweet yoghurt and tamarind chuntey.

Crispy wheat shells, deggi mirch spiced potato and chickpeas, onion, tomatoes, sweetened yoghurt and tamarind water.

Chat patti Gol Guppa (v)

£7.50

Samosa Channa Chaat

£11.50

Crispy wheat shells, deggi mirch spiced potato and chickpeas, tamarind water, chaat Masala.

Deconstructed spiced potato patty served with braised garam masala spiced chickpeas, cool minted yoghurt topped with tamarind chutney, and finally sprinkled with gram vermicelli or sev.

# STARTERS TO SHARE (For 2-3 persons)

Garden Sharing Platter (veg)

£29.50

Safari Sharing Platter

£32.50

Paneer Tikka, Kasta Samosa, Dhai Puri, Tandoori Soya Tikka, Aloo Tikki Channa and Chilli Garlic Mushrooms

Tandoori Lamb Chops, Spiced Cod Tempura, Chicken Tikka, Chargrilled Chicken Wings, Tandoori Salmon and Minted Lamb Sheek Kebab.

\*Contains Nuts.

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### MAIN COURSES

### Lamb

### Laal Mirchi Rogan Josh

£16.00

### Masala Champay

£17.50

Tender spring lamb cooked in a red hot onion & tomato gravy, spiced with aromatic garam masala & garnished with freshly chopped coriander.

Juicy lamb chops barbecued in a clay oven drizzled in tantalising chutney made from paprika, lemon and its own natural juices.

#### Hadi Wala Keema

£16.00

Hand cut baby lamb mince stewed with lamb bone marrow to produce a thick and flavoursome gravy. This is a very traditional recipe enjoyed by Moghuls and Maharaja's.

## Poultry

#### Makhani Murgh (Contains nuts)

£16.50

### Methi Murgh

£15.00

Tender pieces of chicken taken straight from the clay oven and blended into a smoke tomato sauce with generous helpings of cream and yoghurt, and a hint of dried fenugreek.

### Palak Murgh

£15.00

Fresh spinach and finely chopped broccoli cooked with mustard seeds and curry spiced tender chicken breast.

Finley chopped fresh fenugreek and green chillies cooked with tender chicken in a flavoursome gravy.

#### Dhaniya Tahree Murgh

£15.50

A Northern Indian household favourite, diced chicken pieces curried in a thin but smooth gravy, cooked on the spicy side with onions, paprika and coriander.

### Seafood

#### Goan Prawn curry

£16.50

Prawn Paanch Phoren (3 Pcs)

£18.50

Fresh water prawns cooked in coconut red gravy.
(Contains nuts)

#### Salmon Bay leaf Curry

£16.50

Salmon fillet delicately cooked in a tradional coastal curry infused with bay leaf and black cardamom.

Fresh water Atlantic Prawns simmered with five traditional whole spices in a thick smoked butter and tomato gravy. A dish that is traditionally enjoyed at Royal celebrations (Cooked shell on).

\*Contains Nuts.

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### SUBZIAN

(Vegetarian and Vegan Main Courses)

Tawa Sabzi (Vegan Friendly)

£10.00

Tadka Dhal (Vegan Friendly)

£9.50

A melody of freshly chopped seasonal vegetables cooked in a dry curry paste on an iron hot plate.

Tempered lentils garnished with fresh garlic and brown onions, cooked in a thick soup, a light alternative as a main course.

#### Makhani Paneer

£15.00

£14.50

Shai Palak Paneer

£12.50

\* Chunks of Indian cottage cheese drowned in a rich tangy sauce. Laced with cardamom, fresh cream and yoghurt with a subtle hint of chilli recognised as true maharaja cuisine (House favourite). (Contains nuts)

Makhani Dhal

£12.00

Vegan Tofu Curry £12.50

Cooked in a thick and fiery coconut and mustard paste curry.

Tandoori Soya Tikka Masala

Mixed lentils in a creamy rich gravy with ginger garlic and creamed tomatoes. Slightly spiced to tantalise.

Cubed paneer cooked in a creamed spinach puree in an

onions & tomato lipta masala infused with ginger &garlic.

## Dhaba Channa Masala

£9.50

(Vegan Friendly)

in a deep thick masala gravy.

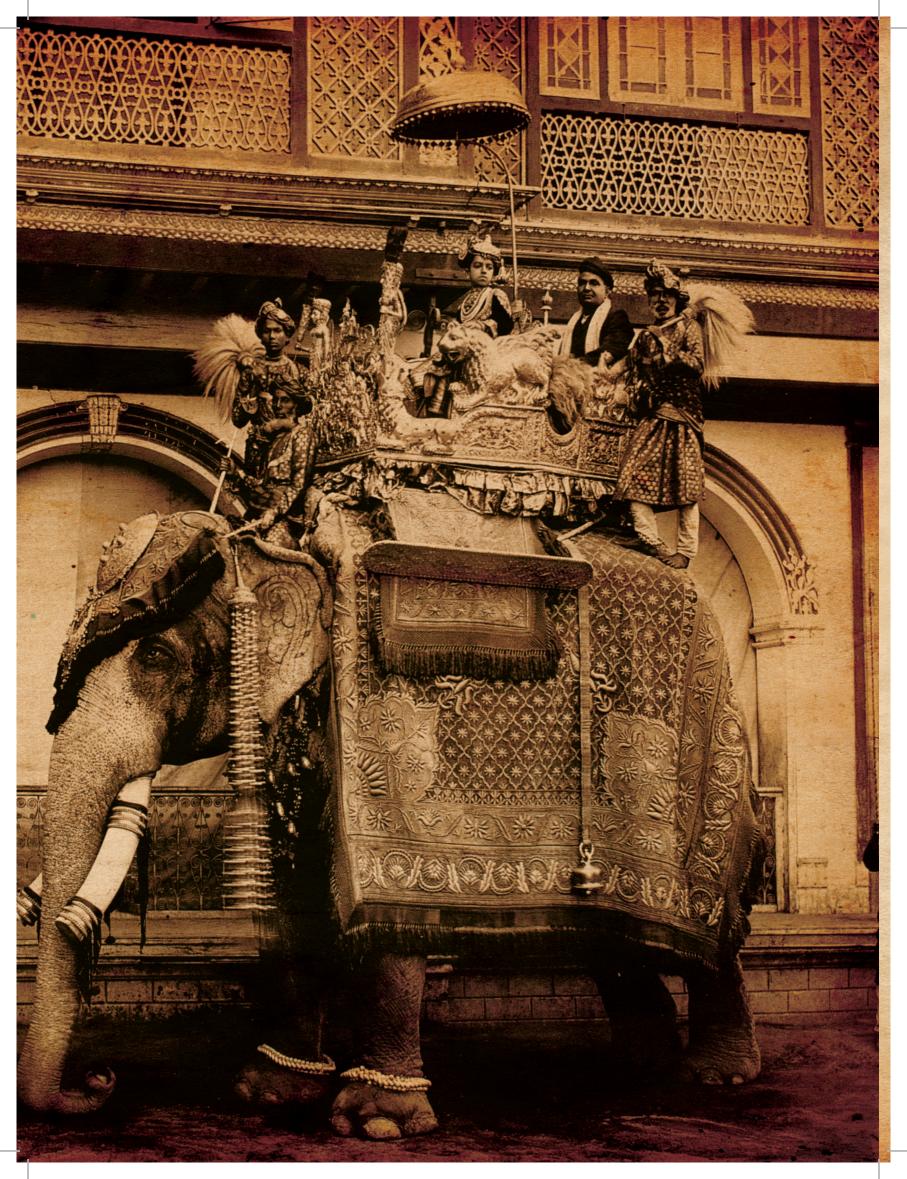
Methi Aloo Gobi (Vegan Friendly) £10.00

Soy Tikka marinated in Indian spices, pan fried and served

Baby potatoes cooked with cauliflower florets in a light fenugreek marination . A simple dish that feeds the soul. Roasted chickpeas slow cooked in thick Masala gravy with cumin, ground turmeric and fresh coriander, garnished with pomegranate.

\*Contains Nuts.









### **ACCOMPANIMENTS**

	GHAR KIROTI		BASMATIKHAZANA	
	(Assorted breads)		(Assorted rice dishes)	
	Tandoori Roti	£3,25	Sahdey Chawal	£3.95
	Crispy leavened bread cooked in the base of the tandoor.		Plain steamed basmati rice.	20.00
	Romali Rotti (Handkerchief Thin)	£3.25	Jeera Chawel (cumin infused rice)	£3.95
	Chilli Rogan Naan (Spiced Naan)	£3.50		
			Mushroom & Truffle Oil Pilau	£6.50
	Makhan Naan (Buttered Naan)	£3.50	Dum Biryani selection	
	Lasuni Naan(Garlic Naan)	£3.50	Using basmati rice, saffron and a unique blend o served with an onion and tomato raita and tradi	
			Biryani gravy.	
	Mature Cheddar and		Available in the following combinations:	
	Coriander Naan	£3.50		
	Extra mature cheddar cheese naan bread		Vegetable Biryani	£13.50
	Amritsari Kulcha	£4.95	Murgh (chicken) Biryani	£16.50
	Potato, garlic and onion stuffed bread prepared i oven.	n the clay	Gosht (lamb) Biryani	£17.50
	Laacha Parantha	£4.50	Jingha (prawns) Biryani	£18.50
	Wholemeal leavened bread prepared in the clay layered and folded, brushed with ghee between			
	Peshawari Naan	£4.95	AUR SAATH MEIN	
	Leavened bread, filled with desiccated coconut, sultanas and almonds, taking its origins from the city of Peshawar in		(Side dishes)	
	Pakistan.		Pomegranate Raita	£4.50
	Roti ki Tokri	£10.50	A thick salted yoghurt made with chopped tomato, onion	
	A selection of assorted breads for those who are indecisive,		and pomegranate.	
	served in a tokri (basket).		Punjabi Salad	£4.25
		Chopped green salad with paprika, red chilli powder, pink		

\*Contains Nuts.

salt, cracked black pepper olive oil, balsamic glaze and

lemon juice.

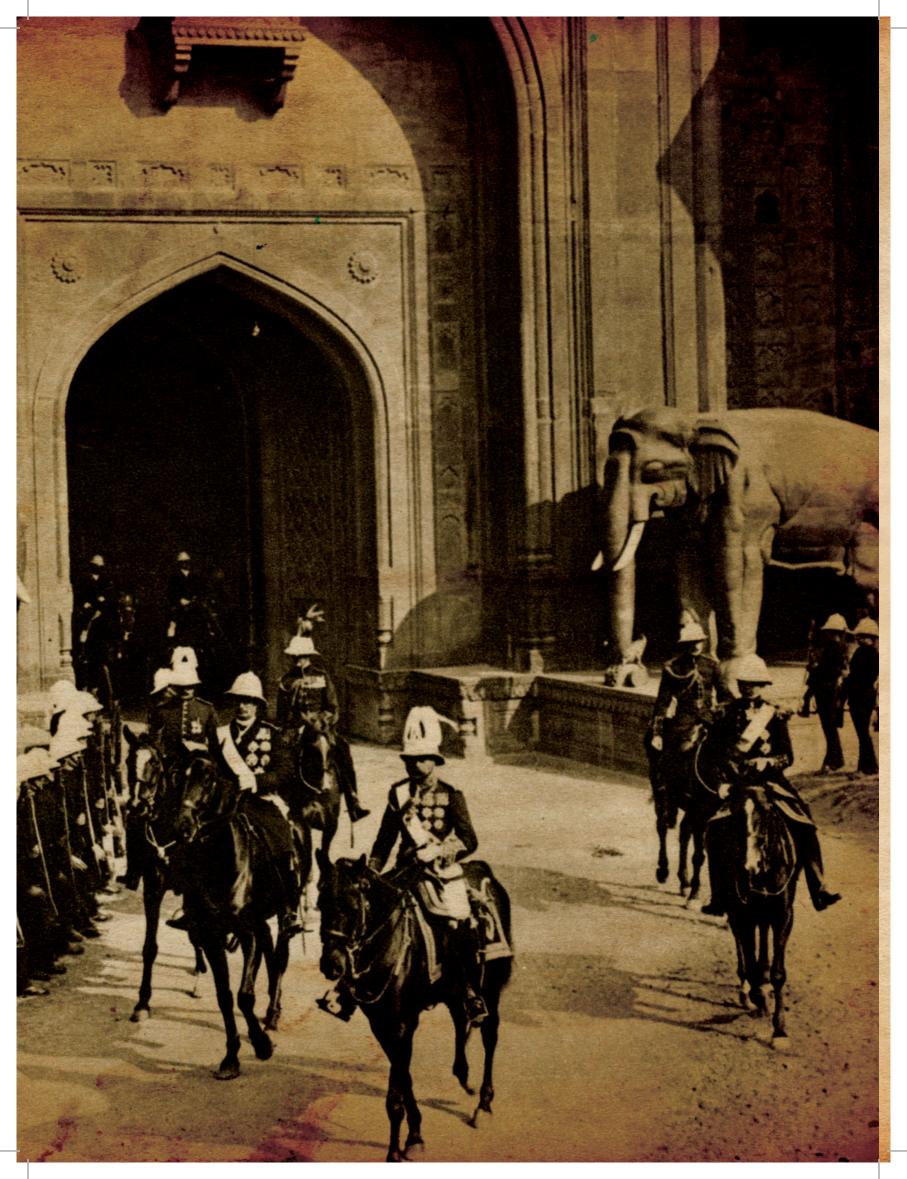
Gun Powder Fries

Dusted with a gunpowder masala..





£5.50







# KUCH MEETAH (Selection of desserts)

### Kulfi Trio Platter\*

£4.95

A medley a homemade tradition kulfi ice cream Mango, Almond and Pistachio flavour. Contains nuts.

### Traditional Gulab Jamun\*

£5.50

Two sweet dumplings fried in hot sugar syrup. Garnished with chopped pistachios and cashew nuts. In a thick rabari sauce.

### Mango and Coconut Cheese Cake\* £5.50

Served with exotic mixed berry compote and coconut shavings.

### Saffron and Pistachio Rasmali £5.25 (Contains nuts, gluten and dairy)\*

Creamed sponge pudding in a rich milk and pistachio base. Contains nuts.

### Vegan Apple Jalebi with Lush £5.95 Coconut Ice Cream\*

Fresh Brambly apple ring fritters doused in a light golden syrup batter served with a luxurious vegan coconut ice cream garnished with coconut shavings chopped pistachio.

\*Contains Nuts.

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