

"Flavours are well balanced and ingredients fresh and vibrant, hardly any surprise to learn then that the kitchen team has been recruited from the likes of India's distinguished Taj and Oberoi hotel groups."

theguardian

INDIA DINING™

EXPERIENCE EXCELLENCE ★ ASAD KHAN

H O M E D I N I N G



"The a la carte menu promises plated dishes that use high quality ingredients...inventive desserts include a beetroot pudding spiced with cardamom and star anise." *Square Meal*

STARTERS

All are served with a fresh salad and mint leaf sauce

PLAIN POPPADOM	0.60
MASSALA POPPADOM	0.75
PLAIN YOGHURT	1.25
CUMIN FLAVOURED YOGHURT	1.95
SEASONAL FRESH SALAD	1.25
CHUTNEY - MANGO	0.60
SAUCES - MINT / TAMARIND	0.60
PICKLES - MIXED PICKLE	0.75
ONION SALAD	0.75

ONION BHAJI 2.95

Onions, potatoes and spinach spiced with fennel, coriander and gram flour, deepfried.

PUNJABI VEGETABLE SAMOSA 3.25

Crispy pastry filled with potato, green peas, cumin and garlic

PANEER PEPPER FRY 3.95

Paneer cheese with peppers red onions tomatoes and finished with crushed black pepper.

PEAS AND POTATO CAKE 2.95

a favourite Indian street food golden fried potato patties served with spiced garden peas

LAMB SAMOSA 3.25

Minced Lamb with sweet garden peas wrapped in a crispy punjabi pastry

CHICKEN PAKORA 3.25

Supreme of chicken marinated with spicy batter and deep fried

TIGER PRAWN TEMPURAS 3.95

Tiger prawns deep fried in spicy breadcrumbs

GILAFI SHEEK KEBAB 3.95

Spicy smoked lamb mince kebabs with coriander, cooked in the clay oven

PRAWN PIRI PIRI 4.50

pan sauteed tiger prawns tossed in peppers onions and homemade piri piri sauce

GARLIC AND PEPPER CALAMARI 4.25

Squid sauteed with crushed garlic, curry leaves and assorted peppers.

MEAT PLATTER - STARTER FOR 2 9.95

Assorted meat and chicken marinated in fresh herbs from the Tandoor

TIGER PRAWN PURI 4.95

Lightly spiced prawns served with a crispy pancake

FROM THE TANDOOR

All are served with a fresh salad and mint leaf sauce

CHICKEN TIKKA

Starter 3.75 **Main 7.25**

Traditional tandoori BBQ chicken or lamb cubes, in a tikka marinade, smoked in the tandoor

PAHARI TIKKA

Starter 3.95 **Main 7.50**

Traditional tandoori BBQ chicken cubes in a marinade of mint & coriander, smoked in the tandoor

PANEER TIKKA

Starter 3.95 **Main 7.50**

Home made cottage cheese glazed over charcoal and sprinkled with coriander

LAMB TIKKA 9.95

Succulent cuts of lamb in a yoghurt marinade, infused with garlic, chilli, cloves, coriander and mustard, chargrilled to perfection

TANDOORI CHICKEN

Half 7.50 **Full 13.95**

Traditional tandoori BBQ chicken, in a tikka marinade, smoked in the tandoor

SALMON TIKKA

Starter 5.25 **Main 8.95**

Delicious strips of salmon marinated in coriander and exotic spices, smoked in the tandoor

SHASLIK 7.95

Pieces of lamb or chicken breast, flavoured with special spices, onions, peppers and tomatoes cooked over charcoal

SEAFOOD PLATTER 12.95

Assorted seafood marinated in yoghurt and fresh herbs, smoked in the tandoor

KING PRAWNS TANDOORI 12.95

Royal king prawns cured in a special marinade of yoghurt, chilli oil and coriander, roasted in the tandoor

MIXED GRILL 10.95

A platter of Tandoori assorted delicacies: Tandoori chicken, chicken tikka, lamb tikka, kebab and king prawn

2 For Tuesdays* - Buy 1 Get 1 FREE

- Buy Any Two Main Courses & Receive The Least Expensive FREE
- Excluding Biryani, From The Tandoor & King Prawn Items
- Valid On Tuesdays Only. Collection Only
- Not valid in conjunction with any other offer. 1 FREE main per order only.

MAIN COURSES

TIKKA MASSALA

A delicately spiced creamy tomato sauce with ground coconut and almond
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

KURMA

Sweetly spiced sauce which is enriched with toasted coconut and ground cashew nuts
Chicken 6.25 Meat 6.95 Tiger Prawns 6.95 King Prawns 12.95

BADAM PASANDA

Cinnamon and cardamom scented smooth curry of brown onions, almonds and yoghurt
Chicken 6.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

MAHKANI

In a rich and creamy fresh tomato sauce, flavoured with almond and fenugreek
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

BHUNA

A medium spiced dry curry with onion, tomato and coriander
Chicken 6.25 Meat 6.95 Tiger Prawns 6.95 King Prawns 12.95

JALFREZI

A hot tomato sauce, with peppers, bursting with fresh chilli, ginger & sauteed onions
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

ROGAN JOSH

A medium hot spicy sauce with tomatoes, onion, coriander and chilli
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

RARRA LAMB CURRY **8.50**

Chunks of tender lamb cooked with a spicy lamb mince, tomato and onion gravy

BIRYANI

Authentic Hyderbadi style biryani cooked in fresh mint, brown onion, tomato, lemon & inidan spices. All served with a vegetable curry.

VEGETABLE BIRYANI £6.25

CHICKEN BIRYANI £8.25

TIGER PRAWN BIRYANI £8.95

LAMB BIRYANI £8.95

KING PRAWN BIRYANI £12.95

KARAI

Sauteed with garlic and onions, exotic spices, ginger, bell peppers, tomatoes and garnished with coriander
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

SAAG

Sauteed spinach flavoured with cumin, garlic and coriander accompanied with a choice of:
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

DHANSAK

A mixture of sweet, sour and hot flavours cooked with mixed lentils:
Chicken 7.95 Meat 8.50 Tiger Prawns 7.50 King Prawns 12.95

ACHARI

Sauteed onions with pickling spices, Greek yoghurt and fresh lemon
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

GARLIC CHILLI

A spicy hot curry with bell peppers, sauteed onions, coriander, bursting with chillies
Chicken 7.95 Meat 8.50 Tiger Prawns 8.50 King Prawns 12.95

CHETTINAD **7.95**

A choice of peppered chicken or lamb curry famous from South India

DELHI CURRY **7.95**

Tandoori chicken tikka in aromatic spices, fresh cream and in a tomato sauce

SOUTH INDIAN FISH CURRY **8.95**

Flavoured with mustard seed and curry leaves, the sauce is bursting with coriander

MALABAR LAMB CURRY **8.50**

Chunks of tender lamb cooked with coconut curry leaves and mustard

NEW VIP LOYALTY SCHEME...

Collect yours today

Introducing something new and exciting from India Dining
Join our VIP Member Programme and...

- Save money
- Receive exclusive member offers
- Earn valuable rewards

Complete the form instore and use your card today!



MAIN COURSE & SIDE COURSE VEGETARIAN

£5 Off*

Our Home Dining Menu

*On orders over £30 within a 3 mile radius

PANEER KARAI 6.95
Fresh cheese in a Karai sauce

VEGETABLE JALFREZI 5.95
Fresh vegetables in a Jalfrezi sauce

ALOO MAHKANI 5.95
New potatoes cooked in butter, rich tomato and creamy sauce

CHANA MASSALA
Main 5.50 **Side 3.50**
Chickpeas tossed in a spicy Massala sauce

MIXED VEGETABLE
Main 5.50 **Side 3.50**
Crispy fried assorted vegetables

BOMBAY POTATOES
Main 4.95 **Side 2.95**
Fresh potato chunks cooked with onions and tomato

AUBERGINE
Main 5.95 **Side 3.50**
Roasted aubergine cooked with red onions, garlic and cherry tomatoes

SPINACH
Main 5.50 **Side 3.50**
Fried garlic and spices tossed in spinach

MUSHROOMS
Main 5.50 **Side 3.50**
Mushrooms, stir fried with onions and peppers

CAULIFLOWER
Main 5.50 **Side 3.50**
Lightly spiced cauliflower, garnished with coriander

OKRA STIR FRY
Main 5.95 **Side 3.95**
Stir fried okra with onions and peppers

ALOO GOBI
Main 5.95 **Side 3.75**
Potatoes stir fried with cauliflower

SAAG ALOO
Main 5.95 **Side 3.75**
Potatoes stir fried with baby spinach

SAAG PANEER
Main 5.95 **Side 3.75**
Spinach with fresh cheese, cream and a touch of ground almond

TARKA DAHL
Main 4.95 **Side 2.95**
Yellow lentils cooked with cumin, garlic and coriander

RICE & BREADS

CHAPATTI 1.50
Thin bread cooked over naked flames

PLAIN NAAN 1.95
Traditional Indian naan bread

GARLIC NAAN 2.55
Fresh coriander and garlic coated naan

PESHWARI NAAN 2.95
Coconut and almond stuffed naan

KEEMA NAAN 3.75
Lamb mince stuffed naan

CHEESE & CHILLI NAAN 2.50
Green chilli and fresh cheese stuffed naan

BUTTER NAAN 2.95
Naan dough prepared with butter and cooked in tandoor for a crispy, flaky eating experience

TANDOORI ROTI 1.95
Unleavened whole wheat dough, cooked in the clay oven

PARATHA MASSALA 2.95
Whole wheat dough prepared with butter, in a choice of plain or mint coating, cooked in the tandoor

STEAMED RICE 2.25
Finest mature Pakistani Basmati rice

SAFFRON PULAO RICE 2.65
Basmati rice with saffron

COCONUT PULAO RICE 2.95
Basmati rice with ground coconut

MUSHROOM PULAO RICE 2.95
Basmati rice with mushroom and coriander

PEAS PULAO RICE 2.95
Basmati rice with peas and coriander

LEMON RICE 2.95
Basmati rice with mustard seeds, curry leaves and freshly squeezed lemon

SPECIAL FRIED RICE 3.50
Basmati rice with egg, peas, onions and coriander

2011/2012 CALENDER EVENTS

New A la Carte and Specials menu start from

Better than ever, our New A La Carte Menu along with our specials will focus on seasonal produce and fresh and exciting flavours

1st October

National Curry Week

We will be giving away proceeds to charity and having something quite special for our customers. Come and join us!!!

9- 15th October

Apple Day

We celebrate this day with some special desserts encompassing the best of British apples.

11th October

Indian Cookery Masterclass

12pm – 3pm £39.95pp inc lunch and mocktail Indian Winter Dishes Hearty and warm, we will show you how to prepare filling and comforting indian dishes for the winter chills

30th October

Halloween

Let's get ghoulish and scary, you'll love it!

31st October

Winter Food Festival

You love our cooking and now India Dining brings you the best of Indian-style winter dishes during our special festival.

1st – 30th November

Indian Cookery Masterclass

12pm – 3pm £39.95pp inc lunch and mocktail Seafood Dishes Light and delicious, learn how to make flavoursome fish and shell fish dishes you can easily replicate at home.

27th November

Christmas Party Menu £24.95pp

Where would Christmas be if you are not enjoying a Christmas Indian style at India Dining. Please call us for your party and group bookings, and of course our unmissable Christmas Day lunch.

1st-30th December

Indian Cookery Master Class

12pm – 3pm £39.95pp inc lunch and mocktail Indian Christmas Dishes Looking for Christmas with a difference ??? We've got it all planned for you, its sumptuous indian dishes that are just perfect for your Yuletide supper

18th December

Christmas Day Lunch £39.95pp

25th December

New Years Eve Black Tie Event

Champagne Dinner & Dance £49.95pp 4 Course Dinner with a glass of champagne and live music by Neil Mack. Dance into the new year and beyond!!!

31st December

Detox Menu

1st January 2012

Indian Cookery Master Class

12pm – 3pm £39.95pp inc lunch and mocktail

Vegetarian Dishes Healthy and versatile, we will show you how to prepare vegetarian dishes that are subtle and tasty Call us for further details

29th January

Valentine's Day The Lovers Aphrodisiac Menu

Romance is in the air and you need not be anywhere else if you and your partner want to be pampered and dined! £49.99pp inc 4 Courses & A Glass of Champagne, A Rose & A Heart Shaped Balloon & Live Music Early bookings advisable

14th February



CHRISTMAS PARTY MENU

£24.^{PER PERSON}95 4 COURSES

APPETISER, STARTER, MAIN COURSE AND DESSERT.

AVAILABLE FROM 1ST DECEMBER LUNCH & DINNER.

CHRISTMAS DAY LUNCH
4 COURSES & A GLASS OF CHAMPAGNE

APPETISER, STARTER, MAIN COURSE AND DESSERT. Midday until 5pm

£39.95



Join Our Email Club & Receive A Free
Main Course Voucher

Visit Us At www.facebook.com/indiadining
& Click On Email Club

Party & Event Catering Menus

Want to hold a fabulous party with all the trimmings and great food?
India Dining, has the answer with some delicious cooking that will be the talk of your event.

From hot and cold canapés, and appetisers to flavoursome mains and yummy snacks, we can provide you with all the lovely and sumptuous food you need for your party.

Whether you want a party catered for or a main event like a dinner or just even a romantic meal for two, we will give you cooking to remember!!



Our New Indian
Gourmet
Sunday Roast
Lunch At Our
Restaurant

Available from 12.30
to 3pm

“Award winning India Dining” as featured in:

squaremeal.co.uk

[theguardian](http://theguardian.com)

Telegraph.co.uk

[METRO](http://METRO.com)

[Time Out
London](http://TimeOut.com)



www.facebook.com/indiadining

Black Tie Events Dinner & Dancing

7.30pm till late • 4 course dinner & dancing • £39.95 per person

Abba Girls Sunday 30th October 2011,

Neil Diamond & The Rat Pack Sunday 27th November 2011

80's Diva Night Sunday 18th December 2011 Madonna, Kylie, Cher, Shania Twain

New Years Eve Black Tie Event 31st December

Champagne Dinner & Dance £49.95pp 4 Course Dinner with a glass of champagne and live music by Neil Mack. Dance into the new year and beyond!!!