



# À LA CARTE STREET FOOD MENU

Popular Indian Street food from across the country

## VEG STREATERY - £7.50

**BHOJPURI DAL CHAWAL (NF)(GF)(VG)(DF)**  
Black lentil and rice dumplings mixed with grated coconut, a popular streetery of East India

**MAC N CHEESE PAKORA (NF)(V)**  
macaroni, cheddar cheese, chopped coriander, onion, chilli in crispy batter

**RAILWAY ALU TIKKI (NEW) (VG)(GF)(DF)(NF)**  
famous Indian railway canteen-style potato tikki from Delhi

## NON-VEG STREATERY

**BANGALEE FISH FRY (GF)(DF)(NF) - £8.50**  
traditional mustard-flavoured bangalee fish from Hati Bagan

**CHICKEN 65 CHAAT (Ask for Gluten-Free option) (NEW)(DF)(NF) - £8.95**  
a chaat made from boneless chicken marinated with ginger garlic paste, garam masala and tossed with hot chili garlic sauce from Chennai

**LAMB SAMOSA (NEW)(DF)(NF) - £8.50**  
minced lamb & green pea tempered with curry leaves and mustard seeds samosa from Lucknow

**FULLY LOADED CHICKEN CHAAT (Ask for Gluten-Free option) (NEW)(DF)(NF) - £9.95**  
juliennes of chicken, carrots, beetroots & potatoes with sweet & spicy sauce stuffed in soft tortilla

## SIGRI THE GRILL (Chef's Recommendation)

Sigri cooking is a traditional Indian style of grilling and roasting food. All dishes are served pre-plated with respective carbs and accompaniments.

**GRILLED STUFFED PANEER STEAK (NEW) (V)(GF)(DF)(NF) - £15.95**  
homemade cottage cheese stuffed with apricot and fig masala & grilled

**GRILLED SALMON (NEW)(GF)(DF)(NF) - £18.95**  
fresh Scottish salmon supreme marinated with special tandoori masala & grilled

**SWEET CHILLI KING PRAWN (NEW)(GF)(DF)(NF) - £18.95**  
sweet and tangy grilled king prawn

**MASALA ROAST DUCK (NEW)(GF)(DF)(NF) - £18.95**  
Indian masala marinated duck roasted and served with coconut sauce

**BHATTI KA MURGH (NEW)(GF)(DF)(NF) - £18.95**  
a rustic preparation of chicken breast marinated in special dry masala, ginger, garlic & grilled

## CURRY STREATERY

**BAMBAI BHAJI (NEW)(VG)(GF)(DF)(NF) - £10.95**  
mashed mixed vegetables cooked in Mumbai-style bhaji masala

**MAKKAI PALAK PANEER SAAG (NEW)(VG)(GF)(NF) - £12.95**  
fresh chopped spinach saag, paneer and corn delicacy

**MAA KI DAL (NEW)(VG)(GF)(DF)(NF) - £10.95**  
traditional Aai (mother) style assorted mixed lentils and red kidney beans

**KING PRAWN MOILEE (NEW)(GF)(DF)(NF) - £15.95**  
king prawns in a special fresh coconut-based Goan sauce

**MANGO FISH CURRY (GF)(NF)(DF) - £14.95**  
white marinated fish fillet cooked in a special mango and coconut curry

**CHICKEN MASALA DESI (GF)(NF)(DF) - £13.95**  
slow-cooked boneless chicken in a sweet and tangy onion tomato sauce tempered with curry leaves and mustard seeds

**MANGO CHICKEN CURRY (GF)(DF)(NF) - £13.95**  
mango and coconut-based mild chicken curry

**RAILWAY CANTEEN LAMB (GF)(DF)(NF) - £15.95**  
a mouth-melting slow cooked lamb preparation with potatoes

**KOLHAPURI KADHAI GOAT (NEW)(GF)(DF)(NF) - £15.95**  
coriander flavoured Kolhapuri Kadhai style dry roasted goat

## ACCOMPANIMENTS

STEAMED BASMATI RICE	£3.25
PILAU RICE	£3.95
CHAPATI	£1.95
ROTI	£2.50
MALABARI PARATHA	£3.50
GARLIC NAAN	£3.95
CHIPS	£3.50
MASALA CHIPS	£3.95

## MITHA (Indian and Indian inspired desserts to finish the meal)

**WHITE CHOCOLATE SAMOSA - £5.95**  
white chocolate, coconut, and dry fruit filling in a crispy filo sheet

**GAJJAR HALWA WRAP - £5.95**  
slow cooked grated carrots cooked with milk and dry fruit filling in a crispy filo sheet

**GULAB JAMUN - £4.95**  
traditional Indian sweet made from reduced milk, soaked in an aromatic honey syrup of green cardamom, rose water, saffron

**MANGO KULFI - £4.95**  
mango-flavoured Indian milk ice-cream topped with special mango sauce

**PISTACHIO KULFI - £4.95**  
pistachio-flavoured Indian milk ice-cream topped with special mixed berry sauce

**COCONUT LADDU (VG)(GF)(DF)(NF) - £5.95**  
traditional coconut and jaggery laddus served with special mixed berry sauce



V= Vegetarian VG= Vegan GF= Gluten-free N= Contains nut DF= Dairy free NF= Nut free GF\* = Can be made without Gluten

