

Popular Indian Street food from across the country

VEG STREATERY

CHICKPEA KOTLET (VG)(GF)(DF)(NF) - £7.95
 Famous parsi chickpea cutlets from Mumbai on the western coast of India

NAVRATAN VEG KEBAB (NEW)(VG)(GF)(DF)(NF) - £7.95
 Navratan meaning Nine Jewels, is a popular Jalandhari kebab, prepared using 9 assorted vegetables

SHAKARKANDI VADAI (NEW)(VG)(GF)(DF)(NF) - £7.95
 Indian Sweet Potato Donuts (Vadai) from Chennai on the southern coast of India

BHOJPURI DAL CHAWAL (VG)(GF)(DF)(NF) - £7.95
 Rice and black lentil khichdi arancini from eastern part of India

KASAVA ALOO TIKKI CHAAT (NEW)(VG)(GF)(DF)(NF) - £7.95
 Crispy Tapioca and Potato fritters with green chillies, fresh coriander and North Indian spices from Delhi

PANEER TIKKA MAKHANWALA (NEW)(V)(GF)(NF) - £8.95
 Overnight marinated Indian homemade cottage cheese, called paneer, finished over griddle plate served with a velvety makhani tomato-based sauce from Delhi, northern part of India

NON-VEG STREATERY

BAMBAI FISH FRY (GF)(DF)(NF) - £8.95
 Mumbai's iconic street-style battered fried fish pakoras

KING PRAWN KOLIWADA (GF)(DF)(NF) - £9.95
 Special Koliwada Masala marinated king prawn from the Konkan coast

CHICKEN 65 CHAAT (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 KOFTA KEBAB (NEW)(GF)(DF)(NF) - £8.95
 Steamed Indian style meat ball made with minced lamb, assorted herbs and ground spices cooked in a rich and tangy tomato sauce from Lucknow, northern part of India

DHANIYA CHICKEN TIKKA (NEW)(GF)(DF)(NF) - £8.95
 Overnight marinated chicken breast in a flavourful & aromatic green marinade of coriander, mint, green chillies, and spinach from Hyderabad, Southern India

FULLY LOADED CHICKEN CHAAT (GF)(DF)(NF) - £9.95
 Juliennes of chicken, carrots, beetroots & potatoes with sweet & spicy sauce in a crispy taco

INDO-SCOTT HAGGIS PAKORA (DF)(NF) - £8.95
 Scottish haggis with a twist, served with tamarind and chili sauce

CURRY STREATERY

MATTAR MUSHROOM HARAPYAAZ (NEW)(VG)(GF)(DF)(NF) - £11.95

Dhaba style preparation of cooking mushroom, green peas, and spring onion cooked in sweet and tangy onion-tomato sauce

SHAHI PANEER (NEW)(V)(GF)(NF) - £13.95
 A royal preparation of homemade cottage cheese, Paneer, cooked in a thick, velvety smooth gravy, made from onions, tomatoes and finished with kasoori methi

DAL MASOOR (NEW)(VG)(GF)(DF)(NF) - £10.95
 Inspired from Chef Prasad's mother's homestyle preparation of brown whole lentils tempered with onion, tomatoes, asafoetida and cumin

PUNJABI CHANA MASALA (NEW)(VG)(GF)(DF)(NF) - £11.95
 A northern Indian style aromatic and tangy chickpeas cooked with onions, tomatoes, ginger, garlic, and flavoured with dried mango powder and dried pomegranate seeds

KING PRAWN METHI MALAI (NEW)(GF)(DF)(NF) - £15.95
 A punjabi style juicy and succulent, king prawns cooked in a rich onion and charmagaz sauce flavoured with fenugreek, cumin, ginger, garlic, and garam masala

KOKUM FISH CURRY (NEW)(GF)(DF)(NF) - £15.95
 A vibrant, tangy, and aromatic dish from the Konkan coast, fish cooked in an onion-tomato sauce, flavoured with the famous sour, and acidic Kokum fruit, tempered with mustard seeds, curry leaves and finished with coconut cream

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

CHICKEN MASALA DESI (GF)(DF)(NF) - £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
 A mild, comforting chicken curry, chicken cooked in a mango and coconut sauce

LAMB KARAHII (NEW)(GF)(DF)(NF) - £15.95
 A traditional Punjabi preparation, lamb cooked with fresh tomatoes, bell peppers, ginger and garlic, flavoured with coriander, cumin, and black pepper and finished with fresh ginger juliennes

ROBIBARER GOAT MANGSHORJHOL (NEW)(GF)(DF)(NF) - £15.95
 Dhoom's take on the popular Bengali homestyle Sunday special goat curry, dating to British Raj, a mouth-melting, overnight marinated, slow-cooked goat preparation with potatoes

ACCOMPANIMENTS

STEAMED BASMATI RICE - £3.50

PILAU RICE - £3.95

CHAPATI - £1.50

POORI - £2.00

MALABARI PARATHA - £3.95

GARLIC NAAN - £3.95

CHIPS - £3.50

MASALA CHIPS - £3.95

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

WHITE CHOCOLATE SAMOSA (V) - £5.95
 White chocolate, coconut, and dry fruit filling in a crispy filo sheet

GAJJAR HALWA WRAP (V) - £5.95
 Slow cooked grated carrots cooked with milk and dry fruit filling in a crispy filo sheet

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

MANGO KULFI (V)(GF)(NF) - £4.95
 Mango-flavoured Indian milk ice-cream topped with special mango sauce

PISTACHIO KULFI (V)(GF) - £4.95
 Pistachio-flavoured Indian milk ice-cream topped with special white chocolate sauce

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