NIBBLES

Mixed Papadum & Chutney 1.50
Okra Fries 3.75

DOSA
South Indian Crepe filled with a choice of:

Spiced Potato 5.25
Shredded Chicken 5.75
Paneer Cheese 5.50

CHAAT CART

Aloo Papri Chaat 4.75
Crispy pastries, chickpeas, potatoes with sweetyoghurt & chutney

Vegetable Samosa Chaat 5.50
Layers of spicy chickpeas, Punjabi samosa, sweet yoghurt & chutney

Pani Puri 4.25
A savoury sphere stuffed with spicy potatoes with tamarind water to pour

PAKORA

Aubergine 4.25
Tiger Prawn 5.50
Halloumi 4.95

WINGS

Keralan Chicken Lollipop 4.95
Sticky Tamarind Wings 5.25
Bang Bang Naga Wings 5.25

SAMOSA

Chicken 3.95
Lamb 3.95
Vegetable 3.50
Onion & Herbs Bhaji 3.95
Tiger Prawns Puri 6.25
Hakka Chilli Paneer 5.50
stir fried paneer tossed with spicy Calcuttan indo-Chinese sauce

Bangala-Scotch Egg 5.25
Quail's eggs wrapped in spicylamb

Sri Lankan Lamb Rolls 4.95
Tender pieces of lamb, cooked in aromatic spices

Konkani Crab 6.95
Crispy, soft-shell crab with garlic, sesame & chilli batter

Bengali Crab & Fish Cake 6.50
Fresh water fish patties infused with lemongrass

Chatpata Crispy Calamari 5.50
Battered squid with peppercorn, salt, garlic, spring onion & chilli flake

PHERIWALA TIFFIN PLATTERS

Our chef's assortment of selected Indian Canapés (Price Per Person)

Mixed Platter 8.95
Onion Bhaji, Chicken Tikka, Lamb Roll, Fish Tikka or Halloumi Cheese

Barbeque Platter 9.95
Chicken Tikka, Beef Tikka, Lamb Chop, Fish Tikka or Hallooumi Cheese

Seafood Platter 11.95
Tiger Prawn Puri, Fish Tikka, Soft Shell Crab, crispy squid

Vegetarian Platter 7.95
Onion Bhaji, Samosa, Pakora, Papri Chaat

TAWA TAK-A-TAK (griddle)

Popular street food, shredded main ingredients from below, tossed with fresh herbs, spring onion, peppercorn, red & green peppers & cooked in a Tawa

Chicken 9.95
Paneer Cheese 9.50
Venison 10.95
Lamb Kheema 9.95
Beef 9.95
Crunchy Vegetables 8.50
Tiger Prawn 11.95
Duck 10.95

VEGETABLES

Southern Style Veg 4.95
Subzi Porial (dry/saucy)

Herby Potato 4.95
Mumbai Aloo

Sautéed Mushrooms 4.95
Khumbi Bhaji

Cauliflower & Ginger 4.95
Gobi Adraki

Buttered Garlic Spinach 4.95
Lasan Saag

Stir Fried Okra 4.95
Bhindi Bahar

Aubergine & Peanut 4.95
Bagar e Baingan

Garlic Tempered Lentil 4.95
Tadka Dhal

Creamy Black Lentils 4.95
Dhal Bukhara

Potato & Cauliflower 4.95
Aloo Gobi

Chickpeas & Tomato 4.95
Chana Salan

Smokey Aubergine Mash 4.95
Begun Bhortha

Spinach & Potato 4.95
Saag Aloo

Spinach & Paneer Cheese 5.50
Saag Paneer

Peas & Panner Cheese 5.50
Mutter Paneer

Potato, Cauliflower & Spinach 5.25
Aloo Gobi Saag

Mushroom, Potato & Spinach 5.25
Khumbi Aloo Saag

Hakka Chilli Paneer 5.50
Stir fried paneer tossed with spicy Calcuttan Indo-Chinese sauce

TANDOOR // BBQ // ROASTS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill

	STARTER	MAIN
Tandoori Chicken	4.95	9.90
Chicken Tikka	5.50	10.95
Achari Halloumi	5.25	10.50
3-Way Chicken Tikka Cheese & garlic, green herb & chilli & smoked paprika	5.95	11.95
Kashmiri Lamb Chops Lamb cutlet, marinated with fresh ginger, Kashmiri spices & green herbs	7.95	15.95
Dhuadaar Duk Tikka Ginger, black pepper, tamarind flavoured duck breast	5.95	11.95
Monkfish or Salmon Tikka Made with a medley of light spices, flavoured with dill & lime leaf	7.95	15.75
Jumbo King Prawn Rubiyan Jumbo prawns prepared in a special marinade of Greek yoghurt, ginger & lime	8.75	17.50
Paneer Cheese Shashlik Marinated with sweet & sour pickling spices	5.50	10.95
Kasundi Beef Tikka Beef marinated with grain mustard, ginger & Kashmiri chilli	6.25	12.50
Lamb Sheek Gilafi Minced lamb, marinated in aromatic spices, topped with red onion & coriander	5.50	10.95
Tandoori Bazaar Sampler Chef's choice selected from the above with naan bread of your choice		18.50

REGIONAL SPECIALITIES

Old Delhi Butter Chicken 10.25
Smokey tandoori chicken in a fragrant butter based tomato & cream sauce

Kolhapuri Garlic Chilli Chicken 10.25
Cooked with fresh chillies & lime, finished with mustard & curry leaves

Goan Green Chicken Curry 10.25
Chicken cooked in a tangy sauce made from puree of green herbs & tropical lime

Rajasthani Venison Curry 11.50
Venison curry from the land of famous forts and palaces

Coorgi Coconut Lamb 10.25
Lamb cooked with coconut milk, flavoured with cardamom & saffron

Parsee Roast Duck Narangee 11.25
Five spice marinated duck with ginger, fennel & orange sauce

Sri Lankan Slow Cooked Lamb 10.25
Lamb with spinach & chickpeas

Spiced Monkfish Malabari 15.50
Marinated with roasted spices, pan fried & served with coconut & tomato sauce

Bengali Beef Chilli Fry 11.50
Tender beer, stir-fried with ginger, chilli, onions & sweet peppers

Keralan Jumbo Prawn Curry 16.95
Golden roasted coconut & mustard curry with traditional Keralan spice

Alleppey Mango & Coriander Chicken 10.25
Mild curry cooked with yoghurt, mustard seed & fresh green mango

Chennai Chicken Thoran 10.25
With cashew nut, onion, ginger & grated fresh coconut

FRESHLY BAKED BREAD

Plain Naan	2.75
Butter Naan	2.95
Garlic & Olive Oil Naan	3.00
Spicy Lamb Naan (Keema)	3.25
Fruit & Coconut Naan(Peshwari)	3.25
Chicken Tikka & Cheese Naan	3.50
Cheese & Herb Naan	3.50
Chilli & Coriander Naan	3.00
Chilli & Garlic Naan	3.00
Cheese & Chilli Naan	3.00
Three Cheese Naan	3.25
Keema & Cheese Naan	3.50
Herb Potato Naan	3.00
Buttered Flaky Paratha	2.75
Potato Stuffed Paratha	3.00
Chapati	1.75
Roti	1.95

ALLERGENS
We take allergens very seriously. Some of our dishes may contain traces of nuts. If you have any concerns regarding allergens or intolerances our staff will be happy to advise.

Vegetarian Peanut Cashew nut Mustard Almond Pistachio
Dairy Product Egg Crustaceans Gluten Free Cereals Containing Gluten
Sesame Seed Sulphur Dioxide Celery/Celeriac Fish

CLASSIC ALL-TIME FAVOURITE CURRIES

With your choice of meat, seafood or vegetables

Chicken 8.50
Lamb 8.95
Venison 9.95
Chicken Tikka 9.50
Beef Tikka 9.95
Duck Tikka 9.95
Tiger Prawns 10.95
Jumbo King Prawns 15.25
Monkfish 13.95
Paneer Cheese 8.10
Seasonal Vegetables 7.95

MILD & CREAMY

Masala*
Buttery tomato curry with almond

Korma
Creamy coconut & almond curry

Sagwala
A creamy spinach & onion curry

Passanda
Almond, yoghurt & cinnamon scented sauce

Kashmiri
Banana, mango & coconut curry

*all Masala dishes will be charged an additional 1.00

MEDIUM RICH & AROMATIC all

Curry
A classic medium curry

Balti
With fresh ginger, lots of herbs & onions

Dopiaza
With grilled onions & mixed peppers

Korai
With onion, ginger, garlic & garam masala

Bhuna
Rich with onion, tomato & ginger

Biryani*
Rice cooked with your choice of meat

Rogan
Smoky tomato curry with spring onions

*all Biryani dishes will be charged an additional 1.95

HOT & SPICY all

Jalfrezi
With caramelised onions, peppers & chillies

Rezella
Spicy with yoghurt, onion & fresh chillies

Naga
With Bengali Scotch bonnet, unique aroma

Dhansak
Parsee dish infused with lentils, dry chilli & lemon

Vindaloo
Very hot with red chillies & potato

Madras
Hot curry with dried chillies & lemon

Pathia
A sweet & spicy tomato based curry

RICE (gf)

Pilau Rice 3.25
Steamed Rice 3.00
Lime & Coconut Rice 3.50
Mushroom & Spring Onion Rice 3.50
Mixed Fried Rice 3.75
Egg, Mushroom, peas & onions
Caramelised Butter Fried Rice 3.25
Vegetable Rice 3.75
Keema Rice (meat) 3.75
Lemon & Cashew Nut Rice 3.50
Egg Fried Rice 3.50

ON THE SIDE

Pheriwala Slaw 2.50
Plain Chips 3.00
Masala Chips 3.25
Mixed Leaf Salad 2.95
Raita 1.95
Yoghurt flavoured with mint & cucumber

Curry Sauces
Curry / Madras / Vindaloo 3.95
Korma / Masala 4.25

PHERIWALA

MOCKTAILS

Non Alcoholic Soft drink

Nojito 4.25
Refreshing blend lime and mint with touch of orange

Mockiri 4.25
A Strawberry daiquiri inspired drink

SOFTS

Coke/Diet Coke	3.20
Sprite	3.20
Soda	3.20
Tonic	3.20
Ginger Ale	3.20
Voss Artisan Mineral Water	3.95

JUICES

Orange	3.20
Apple	3.20
Mango	3.20
Pineapple	3.20

LASSIS

Mint or Sweet	3.50
Mango, Coconut or Pistachio & Rose	4.25

SPIRITS

Single with Mixer	5.50
Double with Mixer	6.95

LIQUEURS

Single with Mixer	5.50
Double with Mixer	6.95

LET THE EVENING BE GIN!

THE G&T
The fashionable crowd-pleaser of the moment, a drink steeped in Indian history.

THE STORY
British East India Company. Early 19th century,quinine was used daily to tackle malaria, one of India's troubles. However, it was bitter to taste & before long it was being mixed with sugar, lime & water for the easier drinking, & a slug of gin just to up the enjoyment thus the gin & tonic was born and lives on to this day

STEP 1:

HOUSE GIN	25ml	50ml
Bombay Sapphire	5.50	6.95
Gordons Dry/Pink Gin	5.50	6.95
Warner Edwards Rhubarb	5.95	7.25
Hendricks	5.95	7.25
Silent Pool	5.95	7.25
Monkey 47	5.95	7.25
Adnams Copper House	5.95	7.25
Sipsmith	5.95	7.25
Tanqueray Ten	5.95	7.25
Opihr	5.95	7.25

STEP 2:

CHOOSE YOUR TONIC
- FeverTree Indian Tonic Water
- Fever-Tree Naturally Light Tonic Water
- Fever-Tree Aromatic Tonic Water
- Fever-Tree Mediterranean Tonic Water
- Fever-Tree Elderflower Tonic Water

STEP 3:

ADD YOUR GARNISH
- cucumber
- lime
- orange
- fresh ginger
- star anise
- pomegranate
- cinnamon
- thyme

BEER & CIDER

LIGHT AND CRISP BEERS

King Cobra 5.00
Indian Pilsner Style Lager
5.2% | 375ml

Bombay Bicycle 4.25
Indian IPA | 4.2% | 330ml

Cobra 3.75
4.5% | 330ml

Cobra 6.00
4.5% | 620ml

Non-Alcoholic Cobra 3.55
0% | 330ml

Desi Biyar 6.00
Indian Craft Lager | 4.2% | 500ml

Peroni Beer (GF) 3.50
5.1% | 330ml

Flying Buffalo 4.10
Authentic Indian Lager | 5% | 330ml

CIDER

Blow Horn 3.75
Indian Chai Style Cider 4% | 330ml

Peacock Mango & Lime 5.25
4% | 500ml

DRAFT

Cobra Pint **5.75** | Half **3.50**
4.5%

Malabor IPA Pint **5.75** | Half **3.50**
4.7%

WHITE WINES

	175ml	Bottle
1. Sauvignon Blanc | Pays d'Oc, Domaine Bergon ~ France Fresh and green in character with soft fruit flavours of melon and peach, light and dry	5.10	19.95
2. Rioja Blanco | Bodegas Muriel Spain Soft and smooth with subtle, juicy fruit from the Viura grape in Spain's premier wine region	5.10	19.95
3. Pinot Grigio | Venezia, La Scala ~ Italy Delicately aromatic, dry and refreshing, delicious on its own or with food	5.95	22.50
4. Gimenez Mendez Viognier | Uruguay A delicate nose of peach, jasmine and violets, long and complex, quite dry and rich		24.50
5. Picpoul de Pinet, Domaine de la Madone | France Bright and lively with a keen citrus edge and a soft floral feel		24.95
6. Kaimira Estate Sauvignon Blanc | New Zealand Delightfully fresh and elegant in style with typically grassy Sauvignon flavour		24.95
7. Chablis, Moreau | France Elegant, subtle, complex and fresh with a distinctive minerally character		28.50

RED WINES

	175ml	Bottle
8. Merlot | Pays d'Oc, Domaine Bergon ~ France Soft, easy drinking with plum and spice fruit and warmth from the Languedoc	5.10	19.95
9. Montepulciano d'Abruzzo | Villa Rocca ~ Italy Light, lively and appetising, an uncomplicated quencher from southern Italy	5.10	19.95
10. Soul Tree Shiraz | India Fragrant with notes of black fruits and delicate hints of espresso, chocolate and mint	5.50	21.50
11. Chianti | Montagnana ~ Italy Smooth, well balanced and soft with vibrant cherry fruit from central Tuscany		22.50
12. Rioja Crianza | Bodegas Muriel ~ Spain Very harmonious, medium weight Tempranillo with attractive oaky character		22.50
13. The Sum Pinot Noir | Western Australia Medium bodied with subtle tannins, raspberry and spicy cherry with earthy undertones.		23.50
14. Gimenez-Mendez Alto Reserva Malbec | Uruguay A suave and elegant example from a grape that does so well in South America		27.50

ROSÉ

	175ml	Bottle
15. Gimenez Mendez Rosé | Uruguay Dry, light and pretty, an elegant and refreshing rosé from the Languedoc	5.50	20.50
16. Péché Coquin Rosé | Domaine de la Provenquière ~ France Dry, light and pretty, an elegant and refreshing rosé from the Languedoc	5.50	20.50
17. Pinot Grigio Blush | La Scala ~ Italy Fresh, light and delicately aromatic with a dry and juicy finish		22.50

CHAMPAGNE & SPARKLING WINE

	175ml	Bottle
18. Prosecco, Extra Dry, Daldin Dry, juicy and light, soft, delicate and deliciously creamy	6.95	26.50
19. Laurent Perrier Brut NV Crisp and classic from one of the best known Champagne houses		62.00