INDIAWAALG



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461 UXBRIDGE ROAD, PINNER, HA5 4JS

SPICED UP SNACKS

Poppadums ki Tokri (G)	£3.95
Rice papad, lentil papad, khakra	
Masala Poppadums (V)	£3.95
Madras poppadums, tomato, onion, cucumber, house made spice blend Peanut Masala (V, N)	£4.95
Fried peanut mix with spices, onion, tomato, cucumber, fresh herbs	L4.73
Thea pearlot this with spices, officin, formato, escorribor, fresh freitos	
DESI DELIGHTS	
Jodhpuri Mirchi Vada 🅖	£8.95
Bhavnagri long chilli stuffed with potato and spice mixture dipped in gram flour batter deep fried	
Dilliwali Samosa Chaat (D, G) 🥖	£8.95
Fried samosa, chickpea, sweet chutney, sweet yoghurt, mint chutney, sev	
Pani Puri Shots (D, G) 🕖	£7.95
Puffed balls stuffed with potato mash, black chickpea, mint and tamarind chutney, spicy mint water	00.05
Avocado Kale Chaat (D) Crispy fried kale leaves in gram flour, topped with onion, tomato, cucumber, sweet curd, tamarind	£8.95
chutney, mint chutney and nylon sev Mumbai ki Bhel (Bombay Bhel Puri) (N, G, D)	£5.95
Tangy flavoured mix puffed rice, peanut, mint and tamarind chutney	£3.73
Dahi Puri (D, G)	£7.95
Crispy stuffed balls, spiced potato mash, chickpea, sweet yoghurt and chutney	
Shahi Dahi Bhalla (D, G) 🥖	£8.95
Fermented split black gram paste with sweet yoghurt, beetroot and spice blend	
Kurkuri Bhindi (V)	£8.95
Crunchy shredded okra, gram flour, rice flour, spices mixed and deep fried	
VEGETARIAN STARTERS / SHAKAHARI SWAD	
Turkish Chilli Paneer Tikka (D, M)	£10.55
Spiced yoghurt, cottage cheese, bell pepper cooked in a clay oven	
Lahsuni Soya Chaap (D, G, M)	£11.55
Tandoor roasted soya chunks with raw garlic and curd base marination	
Pimento Mirch Dahi Kebab (D, G)	£9.55
Vermicelli coated spiced hung curd, stuffed with pimento pepper chop & herbs Paneer Kurchan Tacos (G, D, M)	C10.0E
Tandoori grilled cottage cheese, onion, bell peppers spices, served with tomato salsa	£10.95
Aamvadi Spinach Corn Kebab (M, D, G)	£10.95
Sweet and tangy mango relish stuffed in spinach mixture with spices and crum fried	
Khumb Atasi (M, D)	£9.95
Mushroom stuffed with bell pepper and cheese and cooked in tandoor	
Tarkari Platter (M, D, G)	£17.95
Pimento paneer tikka, dahi kebab, spinach kebab, khumb atashi, lasuni soya chaap	
Soya Chaap Tacos (G, D, M)	£10.95
Soya chunks tossed in bell peppers, onion - served on taco shell	

NOTE: Please make sure to mention to your allergies to you Waiter.
(D): Dairy (G): Gluten, Soya (N): Nuts (S): Seafood, Shell Fish, Molluscs (V): Vegan) (E): Egg

DESI-CHINESE BITES

Chilli Paneer (D, G)	£9.95
Indian cottage cheese cubes fried and tossed in spicy chilly sauce and a dash of co	ooking wine
Pepper Garlic Mogo (G, V)	£9.55
Fried cassava tossed with chilly garlic sauce	
Chilli Soya Garlic Mushroom (G, V) 🕖	£9.55
Corn flour dipped mushroom fried and tossed in chilly soya sauce	
Veg Momos Plain/Chilly Garlic Sauce (G, V) 🅖	£8.95
vegetables filled steamed dumpling or tossed in home made chilly garlic sauce	
Black Pepper Tossed Crab (G, S) 🕖	£15.50
Soft shell crab tossed in black pepper sauce	
Chilli Chicken (G) 🅖	£10.95
Boneless chicken cubes coated with starch deep fried and tossed in hot sauce	
Chicken Lollipop Plain/Shezwan (G)	£10.95
Corn flour coated chicken winglets, tossed in schezwan sauce with a dash of wine	
Fried Rice (G)	£7.95 / £8.95 / £9.95
Veg, Egg, Chicken	
Hakka Noodles (G) 🅖	£7.95 / £8.95 / £9.95
Veg / Non Veg	

NON-VEG STARTER

Angari Murgh Tikka / Chicken Tikka (D, M)	£10.95
Spicy curd marinated chicken thigh, cooked in clay oven	
Murgh Parmesan Tikka (D, M) 🥖	£10.95
Curd cream base marination, mixed with Indian spices, fresh herbs & parmesan sprinkle on top	
Fish Koliwada (G, M, S) 🕖	£11.25
Coastal traditional batter fried fish	
Lamb Gilaffi Seekh Kebab (D, E)	£11.95
Lamb mince coated with chop fresh herbs and grated egg	
Kukkad Seekh Kebab (D) 🥖	£10.95
Chicken mince seasoned skewered and cooked in tandoor	
Achari Prawns (D, S, M) 🕖	£16.95
Panchpooran seeds tempered yoghurt cooked in clay oven	
Chicken Tikka Tacos (D, M) 🅖	£10.95
Tandoori grilled chicken, onion, bell pepper, spices served in tomato salsa	
Tandoori Kukkad (D, M) 🅖	£10.95
Chicken with bone marinated with red chilly marination to a fine taste of spice in curd base, cooked in clay	oven
Lucknowi Lamb Chop (D, M)	£14.95
British lamb cooked with Indian spices with brown onion	
Mix Non-Veg Platter (D, M, S)	£28.95
Angari Tikka, Parmesan Murgh Tikka, Fish Koliwada, Lamb Seekh Kebab, Prawns	

ARTH SIGNATURE

Nalli Nihari (M, G)	£21.95
Lamb shank cooked with onion and spices to a mouth melting meat Paneer Pasanda Stake (D, M)	£13.95
Cottage cheese stuffed with spinach, garlic & dry fruits, batter fried with rich tomato and cashew g De Constructed Chicken Makhani (D, M, N)	£13.95
Pulled chicken served with Makhani sauce cream and melted kasoori butter	
MAIN COURSE - VEG	
Lagan Ka Bhuna Paneer (M, D, N)	£11.95
Finger cottage cheese, mashed pan fried with onion, tomato and mustard oil tempering Paneer Makhani (N, D)	£10.95
Paneer cooked in tomato and cashew gravy	£10.05
Kadhai Paneer (D, N) Indian cottage cheese cooed with bell peppers, onions and Indian spices	£10.95
Motiya Lahsuni Saag (D, M) 🅖	£10.95
Sweet corn cooked with spinach and load of garlic tempered with mustard oil	610.05
Baigan Ka Bharta (D, M) Roasted eggplant mash cooked in onion, tomato and charred garlic and mustard oil	£10.25
Five Spice Bhindi Masala (V)	£9.95
Okra cooked with onion, tomato and sprinkle with blend of home made spices	00.05
Jeera Aloo 🅖 Cubes of potato tossed in cumin, ghee, turmeric, fenugreek leaves, chaat masala	£9.95
Gujarati Kadhi Pakora (D, M)	£9.95
Curd and gram flour base curry dipped with onion fritters	
Chikkad Chole (D, G, M) Chick pea cooked with onion and tomato gravy with tea leaf	£9.95
Dal Makhani (D)	£9.95
Whole black lentil slow cooked	
Subz Miloni (D, N)	£11.95
Mix vegetable cooked in onion, tomato and chopped spinach base	£9.95
Double Dal Tadka (D) Yellow split lentil cooked with hing, cumin tempering, fresh onion, tomato and ghee	£7.75
THE ARTH POPULAR NON-VEG MAIN COURSE	
Old Delhi Butter Chicken (D, N, M)	£11.95
Classic chicken tikka, creamy tomato nut base gravy and fenugreek leaves	
Rajasthani Laal Mass (M, D)	£13.95
Ghee Roast Lamb (M, D)	£13.95
Lamb masala made of fried onion, tomato, fresh coriander, mint and ghee	
Keema Irani (M, D)	£12.95
Lamb mince cooked with green peas, dill, coriander, mint paste and Indian spices	610.05
Chicken Tikka Masala (D, N, M) Clay oven cooked chicken tossed with tomato and onion base gravy and fenugreek leaves	£12.95
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Chicken Chettinad (D, N, M)	£12.95
Chicken tempered with mustard seeds, curry leaves and home made spice blend	
Fish Moile (D, M, S) Sea Bass fish cooked with coconut milk base gravy tempered with mustard seeds	£13.95
Fort Kochio Prawn Masala (M, S, N)	£14.95
Prawns cooked with onion, tomato and coconut milk	
Kadhai Chicken (D, N, M)	£12.95
Chicken cooked with crushed spices and bell peppers	
Chicken Jalfrezi (D, N)	£12.95
Tender chicken cooked with bell peppers, onion, tomato tangy gravy Dhaba Murgh (D, N)	£12.95
Tender chicken gravy infused by local restaurant on highways	L12.73
Terradi errieken gravy irresea by lecarrestatian erringrivays	
VEGAN MENU	
Kur-Kuri Bhindi 🅖	£8.95
Crunchy shredded okra, gram flour, Chef Special Chatpata masala	
Tawa Veg Masala 🅖	£10.95
Indian spice sauce, okra, green peas, potato, cauliflower, bell peppers, beans and broccoli Bhindi Masala	£10.95
Okra cooked with onion and tomato chop and spices	£10.75
Chikkad Chole	£9.95
Chick pea cooked with onion and tomato gravy with tea leaf	
Mumbai Ki Bhel (N, G)	£5.95
Puff rice mix with tamarind, onion, cucumber, tomato and in-house spice blend	60.05
Avocado Kale Chaat (G)	£8.95
Batter fried kale leaves with avocado tamarind sauce, onion, tomato and spices Baingan Bharta (M)	£10.25
Roasted egg plant mash cooked in onion tomato and charred garlic and mustard oil	210.20
Motiya Lasuni Saag (M) 🥖	£10.95
Sweet corn cooked with spinach and load of garlic tempered with mustard oil	
Jodhpuri Mirchi Vada	£8.95
Bhavnagiri long chilly stuffed with potato and spice mixture, dipped in gram flour batter deep fried Dal Tadka	£9.95
Yellow split lentil cooked with hing, cumin tempering, fresh onion, tomato and ghee	£7.73
NOTE: Please mention with your waiter for Vegan Orders	
BIRYANI HOUSE	
Subz Dum Biryani (D)	£10.95
Dum style cooked seasonal vegetable with selection of Indian spices and basmati rice	2.0
Awadhi Murgh Biryani (D)	£11.95
Boneless chicken cooked with rice and spices	
Lamb Biryani (D, M)	£13.95
Boneless lamb cooked on slow flame with basmati rice and spices Prawn Biryani (D)	£14.95
Prawns cooked with curd and brown onion with basmati rice and spices	

BREADS

Tandoori Roti - Plain / Butter (G, D)	£2.55 / £2.95
Naan - Plain / Butter (G, D)	£3.25 / £3.50
Garlic Naan / Chilli Garlic Naan (G, D)	£3.95
Lachaa Paratha (G, D)	£2.55
Layered Paratha (G, D)	£2.55
Cheese Naan (G, D)	£4.95
Missi Roti (G, D, M)	£3.95
Peshawari Naan (G, D, N)	£4.95

SIDES

Onion Onion	£2.95
Masala Lachaa Onion 🅖	£3.95
Garden Fresh Salad	£4.95
Steam Rice	£4.00
Saffron Pulao	£4.95
Ghee Jeera Pulao	£4.95
Plain Raita (D)	£2.95
Boondi Raita (D)	£3.25
Mix Veg Raita	£3.95

KID'S MENU

Chicken Nuggets (D, G)	£6.99
French Fries (G)	£3.99
Cheese Sauce Fries (D, G)	£6.55
Halloumi Cheese Bites (D, G)	£6.95
Murgh Parmesan Tikka (D)	£7.95
Paneer Makhanwala (D, N, M)	£8.95
Butter Chicken (D, N, M)	£8.95
DESSERT	
Kesar Malai Ghewar (D, G, N)	67.05
Result Maid Gliewal (D, G, N)	£7.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi	
	£6.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream	£6.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N)	
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee	£6.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G)	£6.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G) Milk and sugar cooked wit ice cream consistency	£6.95 £6.95 £5.65
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G) Milk and sugar cooked wit ice cream consistency Cheesecake (D, N, G)	£6.95 £6.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G) Milk and sugar cooked wit ice cream consistency	£6.95 £6.95 £5.65
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G) Milk and sugar cooked wit ice cream consistency Cheesecake (D, N, G) Cheese and gulab jamun infused together in a cake like form	£6.95 £6.95 £5.65 £11.95
Batter of milk, refined flour and ghee deep fried in ghee, served with sugar syrup and rabadi Gulab Jamun with Vanilla Ice Cream (D, G, N) Dough ball fried in ghee and sweet sticky syrup topped with vanilla ice cream Gajar Halwa (D, G, N) Grated carrot cooked with milk, sugar and ghee Malai Kulfi with Rabri (D, N, G) Milk and sugar cooked wit ice cream consistency Cheesecake (D, N, G) Cheese and gulab jamun infused together in a cake like form Brownie with Sonpapdi Grass (N, D)	£6.95 £6.95 £5.65 £11.95

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