



INDIAWAALE

BY

EXPERIENTIAL



INDIAN DINING

the arth



FOOD
MENU

FOR INDIAWAALE
BY THE ARTH



02030042025
www.indiawaale.co.uk



NIBBLES



MARINATED SPICED OLIVES

£5.95

MASALA NUTS

£5.95

JHAL MURI (V)

£5.95

Authentic Kolkata street food.

BASKET OF MASALA PAPADUM (V)

£5.95

MIX VEGETABLE PAKORA (VE)

£6.95

CHILLI GARLIC MOGO (VE)

£6.95

DAHI PURI (V)

£7.90

SALADS



TANDOORI CHICKEN AND MANGO SALAD

£10.95

Tandoori chicken, ripe mango, cherry tomatoes, and mixed leaves with spicy chilli jam.

AVOCADO & CORN CHAAT

£9.95

Avocado, sweet corn kernels, and pomegranate, with lime and chilli dressing.



APPETISERS - VEGETARIAN



TRIO OF BOMBAY PANI PURI (VE)

£6.95

Crisp fried dough balls stuffed with potatoes, chickpeas, and filled with sweet, spicy, and tangy water.

KURKURI BHINDI (VE)

£7.95

Batter-fried okra served with spiced mango chutney.

SHAHI DAHI BHALLA

£6.95

Deep-fried lentil fritters dunked in creamy yoghurt, topped with sweet chutney and garnished with in-house spice powder.

PUNJABI SAMOSA CHAAT

£8.90

Triangle pastry stuffed with peas and potatoes, served with sweet yoghurt and tamarind chutney.

GRILLED GARLIC BROCCOLI

£10.90

Tender broccoli marinated in garlic and Philadelphia cheese, char-grilled and served with parsley and mint chutney.

MUSHROOM GALOUTI KEBAB

£10.90

Chopped mushrooms and chickpea patty flavoured with nawabi spices, pan-grilled and smoked with hickory wood.

ACHARI PANEER TIKKA

£12.90

Chunks of paneer marinated in secret house spices and cooked in a clay oven, served with mint sauce.

MAKAI SEEKH KEBAB

£12.90

Mince, sweet corn, marinated boiled potatoes, and cheese with secret spices, threaded onto skewers and cooked in a clay oven.

VEG KEBAB PLATTER

£22.95

Chef's special kebab platter, served on a hot sizzler.

AVOCADO KALE CHAAT

Batter-fried kale leaves with avocado tamarind sauce, onion, tomato, and spices.

£8.95

JODHPURI MIRCHI VADA

Bhavnagiri long chillies stuffed with a potato and spice mixture, dipped in gram flour batter, and deep-fried.

£8.95

APPETISERS NON-VEGETARIAN

TANDOORI MASALA JHINGA

Jumbo prawns, served with mint chutney.

£18.90

AMRITSARI STYLE FISH & CHIPS

Fresh sea bass, cooked in an Indian-style gram flour and spice batter, deep-fried and served with masala mayo.

£12.90

ZAFFRANI SALMON TIKKA

Saffron and cheese-marinated salmon, glazed in the tandoor.

£16.90

GILAFFI SEEKH KEBAB

Lamb mince kebab from the North-West Frontier region, cooked with dry red chillies and mustard oil, and mixed with chopped bell peppers and onions.

£12.90

RED CHILLI & BASIL CHICKEN TIKKA

Red chilli and basil-marinated chicken tikka, served with mint chutney.

£12.90

PARSI LAMB KEEMA PAV

Succulent ground lamb mince with tomato paste, cumin, and chilli flakes, served with maska buns.

£12.90

HARA BHARA LAMB CHOPS

Lamb chops marinated in rock salt, roasted cumin, coriander, and dry mango powder.

£18.90

NONVEG KEBAB PLATTER

Chef's special kebab platter, served on a hot sizzler.

£28.95

FAR EASTERN BY ARTH



SCHEZWAN CHILLI PANEER

Cottage cheese stir-fried in Schezwan style.

£9.95

SALT & PEPPER MOGO

Fried mogo tossed with chopped bell peppers, onions, and black pepper.

£9.95

VEGETABLE MOMO/CHILLI GARLIC SAUCE

Steamed dumplings filled with vegetables or tossed in homemade chilli and garlic sauce.

£8.95

SESAME CHILLI HONEY CHICKEN

Wok-fried chicken tossed in sesame honey chilli sauce.

£10.95

PANKO FRIED PRAWN

King prawn coated with Japanese breadcrumbs, served with chilli mayo.

£12.95

SRIRACHA CHICKEN WINGS

Crispy fried chicken wings tossed in sriracha chilli sauce.

£10.95

HAKKA NOODLES

Veg Noodles

£8.95

Prawn Noodles

£9.95

Chicken Noodles

£12.95

FRIED RICE

Veg Fried Rice

£8.95

Prawn Fried Rice

£9.95

Chicken Fried Rice

£12.95

VEGETARIAN MAINS



MOTIYA LASUNI SAAG

£10.95

Sweet corn cooked with spinach and a generous amount of garlic, tempered with mustard oil.

SCRAMBLED SILKEN TOFU MASALA (VE)

£12.90

Silken tofu cooked with onion and tomato masala.

VEGETABLE DUM BIRYANI

£14.90

Slow-cooked aromatic basmati rice with vegetables, served with salad and raita.

PANEER BUTTER MASALA

£12.90

Cottage cheese cooked in the tandoor with butter, cream, and tomato.

DAL MAKHANI

£12.00

A blend of black lentils, tomatoes, ginger, and garlic, finished with cream and unsalted butter.

DUM ALOO KASHMIRI

£12.00

Potatoes stuffed with cottage cheese, simmered with herbs and spices.

GUJARATI KADHI PAKORA

£12.00

Curd and gram flour-based curry, dipped with mixed vegetable fritters.

BAINGAN BHARTA

£10.25

Roasted aubergine mash, cooked with onion, tomato, and charred garlic mustard oil.



NON-VEGETARIAN MAINS



CHICKEN DUM BIRYANI

Slow-cooked aromatic basmati rice with chicken, served with salad and raita.

£14.95

OLD DELHI BUTTER CHICKEN (N)

Tandoori chicken tikka, cooked with butter and cream, flavoured with dried fenugreek.

£14.95

GOAN FISH CURRY

Cod fish cooked in Goan-style chilli-spiced coconut gravy.

£16.95

LAMB SHANK

Slow-cooked lamb shanks, smoked with cloves and flavoured with saffron and brown onions.

£22.90

BADAMI CHICKEN KORMA (N)

Chicken pieces cooked in traditional Lucknowi style.

£14.90

LAMB DUM BIRYANI

Slow-cooked aromatic basmati rice with tender lamb, served with salad and raita.

£18.90

LAMB BHUNA

Lamb cooked slowly in a spicy curry sauce.

£15.90

OUR CHEF UTTAM SIGNATURE DISHES



UTTAM'S LOBSTER (Pre-order only)

£79.90

Whole lobster cooked in our chef's special country captain Thermidor style.

Raan-e-Sikandari (Pre-order only) Minimum 2 days' notice required.

£89.90

Whole baby lamb leg marinated with our chef's secret recipe, flambéed with Old Monk rum, and served with kachumber salad, dal makhani, and enough for four people.

LAMB CHOPS MASALA

£24.90

Our chef's secret recipe.

PANEER PASANDA

£24.90

Cottage cheese stuffed with spinach, garlic, and dry fruits, batter-fried and served with rich tomato and cashew gravy.

VEGETABLE CROQUETTE TANGY SPINACH

£12.90

Assorted vegetable croquettes, cooked with tangy spinach gravy.

SIDE DISHES / BREADS / RICE



YELLOW DAL TADKA

In-house specialty.

£6.90

KHATTE BAINGAN

Baby aubergine cooked in a spicy sweet-and-sour gravy.

£10.90

MASALA BHINDI

Okra cooked in a pan with house-blend spices.

£8.90

SAAG ALOO

Baby potatoes cooked in spinach gravy.

£8.90

CUCUMBER RAITA

£5.90

LACCHA ONION, GREEN CHILLI, LEMON

£5.90

PLAIN YOGHURT

£3.90

PLAIN NAAN / BUTTER NAAN / CHILLI & GARLIC NAAN

£3.90

BLUE CHEESE NAAN

£6.90

TANDOORI ROTI

£3.90

ARTH SPECIAL PURPLE POTATO KULCHA

£6.90

PESHAWARI NAAN

£5.50

MISSI ROTI

£5.50

STEAMED RICE

£3.90

JEERA PULAO

£4.50



DESSERTS



GAJAR HALWA SPRING ROLL

£9.90

Spring roll stuffed with in-house gajar halwa, served with saffron and cardamom ice cream.

GULAB MONK

£9.90

Gulab jamun, Old Monk, and pistachio ice cream

OPEN BRAMLEY APPLE CRUMBLE TART

£8.90

Served with warm custard.

KESAR MALAI GHEWAR

£9.50

Served with saffron, rose syrup, and our in-house rabadi.

SELECTION OF ICE CREAM

£5.95

Pistachio, vanilla, and chocolate honeycomb.

(V) – VEGETARIAN

(N) – CONTAINS NUTS

(VE) – VEGAN

(G) – GLUTEN

Please inform our staff if you have any food-related allergies or special dietary needs.

KIDS CORNER



VEGETABLE HAKKA NOODLES	£6.95
CHICKEN NUGGETS	£5.95
MAC & CHEESE BITES	£6.95
FRENCH FRIES	£5.95
VEGETABLE FRIED RICE	£6.95

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