

INDIAWAALE

BY

EXPERIENTIAL



INDIAN DINING

the arth

FOOD
MENU

FOR INDIAWAALE

BY THE ARTH

02030042025

www.indiawaale.co.uk

CHAKHNA



BASKET: POPPADUMS & CHUTNEY (G,D)

Crisp poppadums served with a selection of fresh, flavourful chutneys for the perfect start to your meal.

PEANUT MASALA (N,V)

Crunchy peanuts tossed with onion, tomato, coriander, lemon, and mild spices for a fresh, tangy, and crisp snack.

MIX VEGETABLE PAKODA (V)

Thinly sliced onion, potato, zucchini, and spinach coated in spiced gram-flour batter, deep-fried for a crisp, flavourful snack.

£3.95

£4.95

£4.95

FROM INDIAN STREET



AVOCADO KALE CHAAT (D,G)

Fresh avocado and crispy kale tossed with chutneys, spices, and crunchy elements for a vibrant, tangy, and modern twist on classic chaat.

BOMBAY BHEL (N,G,D)

A Mumbai-style chaat made with crunchy puffed rice, sev, onions, tomatoes, herbs, and a blend of sweet, tangy, and spicy chutneys tossed fresh for a full-flavoured bite.

DILLIWALI SAMOSA CHAAT (D,G,N)

A crispy samosas crushed over chole, topped with yogurt, onions, sev, and a rich mix of sweet, tangy, and spicy chutneys for a bold flavour.

DAHI PURI (D,G)

Crispy puris filled with potatoes and chickpeas, generously topped with chilled yogurt, sev, and a balanced blend of sweet, tangy, and spicy chutneys for a refreshing, flavour-rich chaat.

PANI PURI (D,G)

Crisp, hollow puris filled with spiced potato and chickpeas, served with tangy mint-coriander pani and sweet tamarind water for a refreshing burst of sweet-spicy flavours in every bite.

BEETROOT CHAAT (D,G,N)

A vibrant mix of beetroot, potatoes, onions, herbs, and crunchy sev, tossed with sweet, tangy, and mildly spicy chutneys for a refreshing, nutrient-rich chaat.

SHAHI DAHI BHALLA (D,G)

Soft lentil dumplings soaked in chilled yogurt, topped with sweet tamarind and spicy mint chutneys, spices, and sev, offering a rich, creamy, sweet-tangy Delhi-style flavour.

£7.95

£5.95

£7.95

£7.95

£6.95

£7.95

£5.95

STARTERS - VEGETARIAN



KUR-KURI BHINDI (V)

Thinly sliced okra coated in spiced gram flour and shallow-fried until crisp, delivering a crunchy, tangy, and mildly spicy flavour in every bite.

£8.95

KHOPRA PATTIES (G,N,D)

Golden potato patties stuffed with a sweet-savory coconut filling, lightly spiced and deep-fried for a crisp exterior and soft, flavourful centre.

£6.95

LAAL MIRCH PANEER TIKKA (D,M)

Soft paneer cubes marinated in a fiery red chilli-yogurt blend with aromatic spices, skewered and grilled for a smoky, spicy, and deeply flavourful bite.

£10.95

LAHSUNI SOYA CHAAP (D,M,G)

Tender soya chaap marinated in a rich garlic-infused yogurt and spice blend, roasted to achieve a smoky, buttery, and deeply aromatic flavour.

£11.95

DAHI KE KEBAB (D,G)

Silky hung-curd patties blended with herbs, mild spices, and a touch of gram flour, deep-fried to a crisp golden crust with a soft, creamy, melt-in-mouth centre.

£9.95

GRILLED MALAI BROCCOLI (D)

Tender broccoli florets marinated in a creamy malai, cheese, and mild spice blend, then charcoal-grilled for a smoky, rich, and subtly sweet flavour.

£9.95

MIX VEG. PLATTER (D,G,M)

A premium assortment featuring Grilled Malai Broccoli, Lahsuni Soya Chaap, Laal Mirch Paneer Tikka, and Dahi Ke Kebab, offering a balanced mix of creamy, smoky, spicy, and melt-in-mouth flavours in one indulgent platter.

£18.95

STARTERS - NON-VEG



ANGARI MURGH TIKKA / CHICKEN TIKKA (D,M)

Juicy chicken pieces marinated in a bold chilli-yogurt and spice blend, then charcoal-grilled to achieve a smoky, tender, and fiery flavour in every bite.

£10.95

TANDOORI MASALA ZHINGA (D,M,S)

Succulent king prawns marinated in spiced tandoori masala with yogurt, herbs, and chilli, then grilled for a smoky, juicy, and intensely flavourful seafood delight.

£16.95

FISH KOLIWADA (S,D,M)

Crispy, deep-fried fish marinated in a vibrant blend of red chilli, garlic, ajwain, and gram flour, delivering a tangy, spicy, and crunchy Mumbai-style coastal flavour.

£11.25

ZAFFRANI SALMON TIKKA (S,D,M)

Premium salmon fillets marinated in saffron-infused yogurt with mild spices, then charcoal-grilled for a smoky, buttery, and delicately aromatic flavour.

£16.90

LAMB CHOPS PAHADI (D,M)

Tender lamb chops marinated in a fresh mint-coriander pahadi spice blend with yogurt and herbs, then charcoal-grilled for a smoky, juicy, and mildly spicy mountain-style flavour.

£14.95

KASHMIRI LAMB SEEKH KEBAB (D)

Minced lamb blended with Kashmiri chilli, aromatic spices, and herbs, skewered and grilled for a juicy, mildly spicy, and deeply flavourful kebab with a signature Kashmiri aroma.

£11.95

LAMB KEEMA PAV (D,G,M)

Spiced minced lamb slow-cooked with onions, tomatoes, peas, and aromatic masalas, served with buttery toasted pav for a rich, hearty, and flavour-packed Mumbai-style classic.

£12.95

KEBAB PLATTER - NON VEGETARIAN (D,G,M,S)

A signature assortment featuring crispy Fish Koliwada, juicy Kashmiri Lamb Seekh Kebab, smoky Angari Chicken Tikka, and tender Pahadi Lamb Chops, offering a full range of bold, rich, and perfectly grilled flavours in one platter.

£28.95

INDO-CHINESE FLAVOURS



SCHEZWAN CHILLI PANEER (D,G) £9.95

Wok-tossed paneer cubes cooked with onions, peppers, and spicy Schezwan sauce, delivering a bold mix of heat, tang, and Indo-Chinese flavours.

MOGO PLAIN / CHILLI GARLIC (G,V) £8.95

Soft cassava sticks served either simply salted for a classic taste or tossed in a spicy chilli-garlic sauce for a bold, tangy Indo-Chinese flavour.

VEG MOMOS PLAIN / CHILLI GARLIC (G,V) £8.95

Soft steamed dumplings stuffed with vegetables, served either plain or tossed in a spicy chilli-garlic sauce for a bold Indo-Tibetan flavour.

CHICKEN MOMOS PLAIN / CHILLI GARLIC (G) £9.95

Juicy steamed dumplings filled with chicken, served either plain or tossed in a spicy chilli-garlic sauce for a rich Indo-Tibetan kick.

HONEY CHILLI CHICKEN (G) £10.95

Crispy chicken tossed in a glossy honey-chilli sauce with peppers, sesame, and aromatics, offering the perfect balance of sweet heat and Indo-Chinese flavour.

CHICKEN WINGS CHILLI BBQ SAUCE (G) £10.95

Tender fried wings coated in a smoky BBQ glaze blended with spicy chilli, delivering a sweet, tangy, and mildly fiery flavour in every bite.

CHILLI GARLIC MUSHROOM (G) £9.55

Button mushrooms stir-fried with garlic, chilli, peppers, and soy, creating a bold, spicy, and savoury Indo-Chinese flavour

HAKKA NOODLES - VEG / CHICKEN / PRAWNS (S,G) £7.95 / £8.95 / £9.95

Wok-tossed noodles cooked with garlic, vegetables, and soy, offered with your choice of veg, chicken, or prawn, delivering a smoky, savoury, and perfectly seasoned Indo-Chinese flavour.

FRIED RICE - VEG / CHICKEN / PRAWNS (S,G) £7.95 / £8.95 / £9.95

Fragrant wok-tossed rice cooked with garlic, vegetables, soy, and your choice of veg, chicken, or prawns, offering a smoky, savoury, and perfectly seasoned Indo-Chinese flavour.

THE ARTH'S SIGNATURE'S



MURGH SAAG WALA (M,D) £12.95

Tender chicken slow-cooked in a rich spinach-based gravy with garlic, ginger, and aromatic spices, delivering a creamy, earthy, and deeply flavourful signature North Indian classic.

MUTTON HARYALI MASALA (M,D) £13.95

Succulent mutton cooked in a vibrant green masala of coriander, mint, spinach, and aromatic spices, creating a rich, herbaceous, and slow-cooked flavour that stands out as a signature speciality.

ARTH SPECIAL PURPLE POTATO KULCHA (D,G) £5.95

Soft, tandoor-baked kulcha stuffed with spiced purple potato mash and herbs, delivering a unique, colourful, and flavour-packed twist on the classic kulcha.

MAKHMALI KOFTA (D,N,G) £12.95

Silky, melt-in-mouth cream and paneer koftas simmered in a smooth, mildly spiced makhmali gravy, offering a rich, velvety, and elegant North Indian flavour

MAIN COURSE - VEG



LAGAN KA BHUNA PANEER (D,N,M)

Tender paneer tikka cubes and soft mashed paneer slow-cooked in a lagan with caramelised onions and aromatic Indian spices, creating a rich, smoky, and deeply flavoured paneer delicacy.

£11.95

PANEER BUTTER MASALA (D,N)

Soft paneer cubes simmered in a rich, buttery tomato gravy blended with cream, cashew paste, and aromatic spices, offering a smooth, mildly sweet, and luxurious North Indian flavour.

£10.95

ALOO GOBI ADRAKI (D,M,N)

Stir-fried potatoes and cauliflower cooked with onions, tomatoes, and warm Indian spices, finished with fresh ginger for a vibrant, earthy, and aromatic flavour.

£9.95

MOTIYA LASUNI SAAG (D,M)

Creamy spinach cooked with garlic, mild spices, and sweet corn, delivering a rich, smooth, and aromatic saag with a subtle lasuni punch.

£10.95

KADHAI PANEER (D,N)

Paneer cubes cooked with onions, peppers, and freshly ground kadhai spices in a rich, aromatic tomato-onion masala for a bold, rustic, and flavourful dish.

£10.95

FIVE SPICE BHINDI (V)

Crisp okra sautéed with onions, tomatoes, and an aromatic blend of five Indian spices, delivering a smoky, tangy, and perfectly spiced flavour.

£9.95

AMRITSARI CHANA MASALA (V,D,M)

Slow-cooked chickpeas simmered in a robust blend of Amritsari spices, tomatoes, ginger, and aromatics, delivering a hearty, tangy, and richly spiced Punjabi-style curry.

£9.95

DAL MAKHANI (D)

Black lentils slow-simmered overnight with butter, cream, and spices, creating a rich, smoky, and velvety dal.

£9.95

DAL DOUBLE TADKA (D)

Slow-cooked yellow lentils finished with two layers of aromatic tempering, bursting with ghee-fried garlic, cumin, and red chilli for a bold, smoky flavour.

£8.95

BAINGAN BHARTA (M,D,V)

Fire-roasted aubergine mashed and cooked with tomatoes, onions, and smoked spices, giving a rustic, earthy flavour with a rich homestyle finish.

£10.55

DAL TADKA KHICHADI (D,M,V)

Comforting blend of rice and lentils cooked to a soft, creamy texture, finished with a fragrant ghee tadka of garlic, cumin, and chillies for a hearty, homestyle flavour.

£10.95

SAAG ALOO (M,D,V)

Baby potatoes simmered in a smooth spinach gravy, seasoned with garlic, ginger, and warm spices for a wholesome, earthy flavour.

£9.95

VEG BIRYANI (D)

Fragrant basmati rice layered with garden-fresh vegetables, aromatic spices, and herbs, slow-cooked to create a rich, flavourful and beautifully spiced biryani.

£11.95

JACKFRUIT BIRYANI (D)

Aromatic basmati rice layered with tender young jackfruit and slow-cooked in fragrant spices, creating a rich, meaty texture with deep, indulgent biryani flavours.

£12.95

MAIN COURSE - NON-VEG

PUNJABI BUTTER CHICKEN (D,N,M)

Char-grilled chicken simmered in a creamy tomato, cashew-butter gravy, enriched with kasuri methi and gentle spices for a smooth, indulgent North Indian classic.

£11.95

LAMB ROGAN JOSH (D,M)

Succulent lamb cooked slowly in a rich Kashmiri-style gravy, bursting with aromatic spices, browned onions, and a deep red, flavourful finish.

£13.95

DHABA MURGH (D,M)

Rustic highway-style chicken curry cooked with onions, tomatoes, ginger, and bold spices, delivering a hearty, smoky, and homely flavour.

£12.95

KADHAI CHICKEN (D,N)

Tender chicken cooked with capsicum, onions, and freshly crushed kadhai spices, giving a bold, aromatic, and slightly smoky flavour.

£12.95

CHICKEN TIKKA MASALA (D,M,N)

Char-grilled chicken tikka simmered in a rich, creamy tomato gravy, balanced with aromatic spices for a smooth, flavour-packed finish.

£12.95

GOAN FISH CURRY (S,M)

Fresh fish cooked in a tangy, coconut-based curry infused with Goan spices, tamarind, and chilli for a vibrant coastal flavour.

£13.95

LAMB BHUNA (D,M)

Slow-cooked lamb sautéed with onions, tomatoes, and robust spices until thick, rich, and intensely flavourful with a deep roasted finish.

£13.95

CHICKEN DUM BIRYANI (D,M)

Fragrant basmati rice layered with marinated chicken and slow-cooked on dum, creating a rich, aromatic biryani with perfectly infused spices and tender meat.

£13.95

LAMB DUM BIRYANI (D,M)

Aromatic basmati rice layered with succulent marinated lamb and sealed on dum, delivering deep, slow-cooked flavours and a rich, traditional biryani aroma.

£14.95

SIDES & BREADS



RAITA MIX VEG (D)

Refreshing yogurt mixed with finely chopped onion, tomato, and cucumber for a cool and creamy accompaniment to any meal.

£2.95

GARDEN FRESH SALAD

A crisp mix of onion, tomato, cucumber, green chilli, and lemon, offering a fresh, zesty, and vibrant bite.

£3.95

MASALA LACCHA ONION, LEMON CHILLI

Thinly sliced onions tossed with chaat masala for a sharp, tangy, and crunchy accompaniment served with lemon, and green chilli.

£2.95

STEAM RICE (V)

Fluffy, perfectly cooked basmati rice served plain to complement any curry or main dish.

£3.95

GHEE JEERA PULAO (D)

Fragrant basmati rice tempered with ghee-roasted cumin seeds, brown onion, and coriander offering a light, aromatic, and comforting flavour.

£4.95

TANDOORI ROTI PLAIN / BUTTER (D,G)

Soft, clay-oven baked wholewheat roti, served plain or brushed with butter for a warm, rustic finish.

£3.55 / £3.75

NAAN PLAIN / BUTTER (D,G)

Soft, fluffy tandoor-baked naan served plain or brushed with butter for a warm, comforting accompaniment.

£3.75 / £4.00

LACCHA PARATHA (D,G)

Flaky, multi-layered wholewheat paratha cooked in the tandoor, offering a crispy, buttery, and indulgent bite.

£4.25

GARLIC NAAN (D,G)

Soft tandoor-baked naan infused with fresh garlic and butter, giving a warm, aromatic, and flavourful finish.

£4.25

CHILLI GARLIC NAAN (D,G)

Soft tandoor-baked naan loaded with fresh garlic and green chillies, offering a bold, spicy, and aromatic flavour.

£4.35

PESHAWARI NAAN (N,D,G)

Soft tandoor-baked naan stuffed with sweet nuts, coconut, and dried fruits, delivering a rich, fragrant, and mildly sweet flavour.

£5.55

CHILLI CHEESE NAAN (D,G)

Soft tandoor-baked naan filled with melted cheese and green chillies, offering a rich, gooey, and mildly spicy bite.

£5.55

KID'S MENU



VEG HAKKA NOODLES (G)

Stir-fried noodles tossed with fresh vegetables, soy, and garlic for a light, savoury Indo-Chinese flavour.

CHICKEN NUGGETS (G,EGG)

Crispy, golden-fried chicken bites with a juicy centre, perfect as a quick, tasty snack or side.

MAC & CHEESE BITES (G,D)

Crunchy on the outside with a creamy, cheesy centre, delivering a perfect bite-sized comfort snack.

FRENCH FRIES (G)

Crisp, golden fries seasoned lightly for a perfect crunchy and satisfying snack.

VEG FRIED (G)

Fragrant stir-fried rice tossed with fresh vegetables, garlic, and light soy for a simple, savoury Indo-Chinese flavour.

MALAI BROCCOLI (D)

Char-grilled broccoli florets marinated in cream, cheese, and mild spices, giving a soft, smoky, and richly creamy flavour.

£6.95

£5.95

£5.95

£5.95

£6.95

£7.95

DESSERT



KESAR MALAI GHEWAR (N,G,D)

Traditional Rajasthani honeycomb dessert soaked in saffron-infused malai, offering a rich, creamy, and delicately fragrant sweet finish.

GAJAR HALWA (N,D,G)

Slow-cooked grated carrots simmered in milk, ghee, and sugar, finished with cardamom and nuts for a warm, rich, and comforting dessert.

GULAB JAMUN WITH ICE CREAM (G,D,N)

Soft, syrup-soaked gulab jamuns served with creamy ice cream, creating a warm-and-cold, rich, indulgent dessert pairing.

SELECTION OF ICE CREAMS (D,N,G)

Choose from pistachio, vanilla, chocolate, or honeycomb for a smooth, creamy, and refreshing sweet treat.

BROWNIE WITH ICE CREAM (D,V,N,G)

Warm, fudgy chocolate brownie paired with cold, creamy ice cream for a rich, indulgent dessert classic.

£7.95

£5.95

£5.95

£2.95

£7.95