



# WELCOME TO INDIAWAALE

INDIAWAALE WAS CREATED WITH A SIMPLE VISION: TO HONOUR THE DIVERSE FLAVOURS OF INDIA WHILE DELIVERING AN EXCEPTIONAL DINING EXPERIENCE.

OUR MENU JOURNEYS THROUGH THE BUSTLING STREETS, ROYAL KITCHENS, AND REGIONAL TRADITIONS OF INDIA, BRINGING TOGETHER DISHES PREPARED WITH SKILL, AUTHENTICITY, AND ATTENTION TO DETAIL. EVERY INGREDIENT IS CAREFULLY SELECTED, EVERY SPICE THOUGHTFULLY BALANCED, AND EVERY PLATE CRAFTED TO BE ENJOYED AND SHARED.

WE ARE DELIGHTED TO HAVE YOU WITH US AND INVITE YOU TO EXPERIENCE THE TRUE SPIRIT OF INDIAN HOSPITALITY.

WELCOME TO INDIAWAALE.



# FOOD ALLERGY



## (Ask Before You Eat)



Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish



Please ask a member of staff about the ingredients in your meal before placing your order. Thank you

All prices include VAT

A discretionary service charge will be added to the bill

# STARTERS



## NON-VEGETARIAN

### CHICKEN 65

9.99

Spicy and tangy deep-fried chicken bites, a popular South Indian appetizer

### MALABAR CHICKEN WINGS

9.99

Chicken wings cooked with traditional Malabar spices, outerring with a flavorful twist

### CHATPATA CHICKEN WINGS

9.99

Irresistibly crispy chicken wings, lacquered in a tantalizingly tangy and spicy Indian-inspired glaze

### CHICKEN LOLLYPOP

10.99

Tender juicy chicken wings shaped into lollipops marinated in spices and crisp fried

### KOCHI PEPPER CHICKEN

10.49

Succulent chicken, slow-cooked with aromatic black pepper, curry leaves for authentic Kerala flavour

### VELVET MALAI TIKKA

10.49

Succulent chicken morsels, marinated in cream cheese, cashews, and delicate spices, then char-grilled in tandoor

### DELHI CHICKEN MOMOS (STEAMED / FRIED)

9.99

Juicy chicken dumplings filled with aromatic spices, available steamed or fried for a crispy delight – a street food favorite from Delhi

### FISH AMRITSARI

10.49

Fish fillets marinated in spices, coated in gram flour, and deep-fried to crispy perfection, a specialty from Amritsar

### TAWA CHICKEN

10.49

Succulent boneless chicken, pan-seared on a traditional Indian griddle with a vibrant, robust masala of slow-cooked tomatoes, caramelized onions, fresh ginger, and aromatic spices

### PRAWN PURI

10.49

Tender prawns tossed in a robust, spicy sauce with curry leaves and mustard seeds, served with puri

# TANDOOR SPECIAL



- |   |       |
|---|-------|
| <b>TANDOORI CHICKEN TIKKA</b>   | 10.49 |
| Succulent chicken morsels, marinated in signature tandoori spices, yogurt and slow-cooked in our clay oven for a tender, smoky finish |       |
| <b>TULSI CHICKEN TIKKA</b>  | 10.49 |
| Chicken tikka marinated with basil (tulsi) and fragrant spices, grilled to juicy perfection   |       |
| <b>OLD DELHI TANDOORI CHICKEN</b>   | 9.99  |
| Classic chicken marinated in yogurt and spices, cooked in a tandoor for smoky flavor  |       |
| <b>CHICKEN SEEKH GILAFI</b>   | 9.49  |
| Spicy minced chicken skewers with a colorful coating of bell peppers and onions   |       |
| <b>LAMB SEEKH KEBAB</b>   | 10.49 |
| Spiced minced lamb skewers, expertly marinated with aromatic spices and grilled to perfection   |       |
| <b>ACHARI LAMB CHOP</b>   | 12.49 |
| Lamb chops marinated in pickling spices (achari masala) and grilled to juicy tenderness   |       |
| <b>RECHEADO FISH TIKKA</b>  | 11.49 |
| Spicy and tangy fish tikka marinated in a rich Goan spices, grilled to perfection   |       |
| <b>LASOONI JHINGA</b>   | 12.99 |
| Juicy prawns marinated with garlic (lasooni) and spices, grilled to perfection  |       |
| <b>KESARI KEBAB PLATTER</b>   | 23.99 |
| A platter featuring a variety of kebabs including fish, chicken tikka, chicken seekh gilafi and lamb seekh kebab                      |       |
| <b>HARYALI BUTTERFLY PRAWN</b>  | 12.99 |
| Succulent chicken morsels, marinated in spiced yogurt and slow-cooked in our clay oven for a tender, smoky finish                     |       |
| <b>MAYAPURI LAMB KEBABS (PRE ORDER)</b>   | 11.99 |
| Tender morsels of Lamb tikka marinated with very light spices grilled to juicy perfection in Afghan style                             |       |

# CHAAT CORNER



## **SAMOSA PAPRI CHAAT**

6.99

Crispy samosas and crunchy papris topped with a vibrant medley of spiced chickpeas, tangy tamarind chutney, refreshing mint yogurt, and nely chopped vegetables

## **DAHI BHALLA / DAHI BHALLA PAPDI CHAAT**

6.99

Soft lentil dumplings and crispy papdi topped with chilled yogurt, tangy tamarind and mint chutney, garnished with chaat masala and pomegranate.

## **RAJ KACHORI**

6.99

Crisp golden semolina shell stuffed with spices, potatoes, sprouts, tamarind, mint chutney blended with cool yogurt

## **GOL GAPPE**

6.99

Crispy, hollow puris filled with a tangy and spicy mixture of potato chunks, chickpeas, and tamarind chutney

## **DAHI SEV PURI**

6.99

Crispy puris filled with spiced potatoes and chickpeas, topped with chilled yogurt, tangy tamarind and mint chutney, sev, and a sprinkle of chaat masala.

## **BOMBAY RAGADA PATTICE**

6.99

A street food delicacy with potato patties, on bed of velvety white pea curry with spices balanced by tangy sweetness of tamarind chutney, garnished with sprinkle of chaat masala

## **SPROUTS CORN BHEL PURI**

6.99

A healthy twist on bhel puri made with puffed rice, sprouts, sweet corn, onions, tomatoes, and tangy chutneys, topped with sev.

## **KURKURI BHINDI (OKRA)**

8.49

Crispy fried okra drizzled with tangy tamarind mint sauce, topped with a sprinkle of chaat masala and pomegranate

# STARTERS



## VEGETARIAN

- PANEER SHASHLICK** 8.49  
Succulent cubes of paneer cheese on a skewer, marinated with spices with bell pepper and onions
- CHILLI BABYCORN** 8.49  
Tender babycorn tossed in chilli, soy sauce and vinegar with garlic, bell peppers, and spring onions
- MIRCHI PYAAZ BHAJIA (CHILLI & ONION BHAJI)** 6.99  
Padron chillies and sweet onions delicately coated in a spiced gram flour batter and fried to perfection
- CHILLI PANEER / SOYA CHAAP** 9.49  
Succulent pieces of paneer cheese / soya chaap marinated in rich spices with bell peppers and onions
- KESARI PANEER TIKKA** 9.49  
Tender panner cheese marinated in a achaari (pickle) spice and grilled to perfection
- MOCK MALAI CHICKEN** 9.99  
Tender plant-based chicken in a rich cream and cheese marinade, delicately grilled for a melt in mouth finish
- KESARI VEG MOMOS (STEAMED / FRIED)** 8.49  
Steamed dumplings filled with seasonal vegetables, ginger, garlic and subtle spices served with our signature Momo sauce
- CHILGOJA MALAI BROCCOLI** 8.49  
Tender broccoli florets marinated in a creamy blend of malai and spices, grilled to perfection
- MIX VEG GRILL** 14.99  
A medley of paneer, broccoli, okra marinated with herbs and spices, then expertly grilled to enhance their natural avors
- KESARI CRISPY VEG (CHEF SPECIAL)** 9.49  
A light and crunchy dish featuring a selection of fresh vegetables, lightly marinated with tempura batter and fried to golden perfection
- CHIILI GOBI** 8.49  
Crispy cauliflower florets tossed in a spicy Indo-Chinese sauce with garlic, onions, and bell peppers

# MAIN COURSE



## CHICKEN

### **OLD DELHI BUTTER CHICKEN** 12.49

Tender chicken cooked in a rich and creamy tomato-based gravy, a classic from Old Delhi

### **KESARI SPECIAL JANGLI CHICKEN** 12.99

A special dish featuring chicken cooked in a rustic style with traditional spices, unique to Kesari cuisine.

### **RARA CHICKEN** 12.99

A unique blend of tender chicken pieces and flavorful minced chicken keema in a delightful, aromatic gravy

### **METHI CHICKEN** 12.49

Chicken dish cooked with fenugreek leaves (methi) and spices, offering a distinct herbal flavour

### **KADAI CHICKEN** 12.49

Chicken stir-fried in a kadai (wok) with bell peppers, onions, tomatoes, and traditional Indian spices.

### **XACUTI CHICKEN** 12.99

A flavorful Goan curry with tender chicken in a rich, coconut-based sauce infused with roasted spices.

### **SAAG MURG** 12.49

Chicken cooked with spinach and traditional Indian spices, offering a delicious and nutritious dish

### **CHICKEN TIKKA MASALA** 12.49

Chicken Tikka Masala features tender pieces of marinated grilled chicken simmered in a rich, creamy tomato-based sauce with aromatic spices

### **MURG MUSALLAM(PRE ORDER)** 19.99

A whole chicken, slow-cooked in a rich, royal Mughlai gravy with nuts, saffron and herbs. Often stuffed with biryani rice and boiled eggs, this is a majestic dish for feasts

# MAIN COURSE



## LAMB

### LAMB SHANK (CHEF SPECIAL)

Tender lamb shank slow-cooked for 8 hours in a rustic curry sauce made with tomatoes, onions, blend of aromatic spices

16.99

### KESARI SPECIAL JUNGLI MAAS

A mouth watering lamb dish featuring lamb cooked in a Rajasthani rural style with traditional spices and a thick gravy

13.99

### RARA GOSHT

A unique lamb delicacy blending succulent lamb pieces with savory lamb keema in a robust, traditional Indian sauce

13.49

### SINDHI METHI GOSHT

Tender lamb curry infused with the unique flavor of fresh fenugreek leaves and a blend of aromatic Sindhi spices

13.49

### LAMB ROGAN JOSH

A classic Kashmiri style lamb curry featuring tender lamb in a flavorful, reddish-brown sauce made with Kashmiri spices

13.49

### KADAI LAMB

Tender lamb cooked with bell peppers and spices in a traditional kadai (wok) style

13.49

### SAAG LAMB

Tender lamb cooked with fresh spinach and a blend of aromatic spices

13.49

### KEEMA MATAR

Minced lamb dish with green peas simmered in a rich, aromatic blend of ginger, garlic, tomatoes, and traditional Indian spices.

12.49

### SIKANDRI RAAN (PRE ORDER)

Inspired by royal kitchens, this majestic whole leg of lamb is marinated and slow-cooked for unparalleled tenderness and flavor

19.99

# TRADITIONAL BRITISH CURRIES



	CHICKEN	LAMB	PRAWN
<b>MADRAS</b> A hot and spicy South Indian curry made with roasted spices, red chillies, mustard seeds and curry leaves	12.49	13.49	13.99
<b>VINDALOO</b> A fiery Goan curry made with vinegar, garlic, and red chili—bold and tangy	12.49	13.49	13.99
<b>JALFREZI</b> A medium-spiced dish stir-fried with bell peppers, onions, and tomatoes	12.49	13.49	13.99
<b>KORMA</b> A rich, creamy sauce made with cashews, aromatic spices, and a hint of sweetness, slow-cooked for a smooth, mildly spiced flavor.	12.49	13.49	13.99

## SEA FOOD

<b>MASALA TANDOORI PRAWN</b> Juicy prawns cooked in a rich, creamy tomato-based gravy — a classic recipe from Old Delhi.	13.49
<b>KADAI PRAWNS</b> Succulent prawns stir-fried in a traditional Indian wok with bell peppers, onions, tomatoes	13.49
<b>TAWA PRAWN MASALA</b> Tender prawns cooked on a flat griddle ("tawa") with a rich, semi-dry masala of onions, tomatoes, ginger, and garlic, infused with aromatic spices	13.49
<b>GOAN FISH CURRY</b> A vibrant and tangy coconut-based curry with tender fish, infused with aromatic Goan spices	13.49
<b>GUNTUR FISH CURRY</b> A famously spicy and tangy fish curry from Andhra Pradesh, packed with red chillies, tamarind, and regional spices	13.49

# VEGETARIAN

<b>AMRITSARI CHANA MASALA</b>	8.99
Spicy and tangy chickpea curry cooked in traditional Amritsari style	
<b>JEERA ALOO</b>	7.99
Tender potatoes sautéed with cumin seeds and aromatic spices	
<b>LASOONI PALAK</b>	8.99
Spinach cooked with garlic and mild spices, offering a flavorful twist	
<b>PALAK PANEER</b>	10.49
Creamy spinach curry with chunks of paneer (cheese)	
<b>SAAG CORN</b>	10.49
A traditional Punjabi blend of mustard and spinach leaves cooked with sweet corn kernels	
<b>MATAR PANEER</b>	8.99
Paneer (cheese) and green peas cooked in a flavorful tomato-based sauce	
<b>KADAI PANEER</b>	9.49
Paneer cheese and bell peppers cooked in a spicy tomato-based gravy	
<b>SHAHI PANEER</b>	10.49
Paneer cheese in a rich and creamy cashew-based gravy	
<b>KESARI KOFTA DIL KHUSH</b>	10.49
Fragrant and rich kofta balls in a saffron-infused gravy	
<b>DOONGAR DAL (YELLOW DAL)</b>	8.99
Yellow lentil curry tempered with aromatic spices	
<b>KESARI DAL MAKHNI</b>	10.49
Creamy black lentil curry slow-cooked with butter, cream, and aromatic spices	
<b>METHI CORN MALAI</b>	10.49
Sweet corn and fenugreek leaves simmered in a rich, creamy gravy	
<b>KESARI SPECIAL EGG CURRY</b>	8.99
Hard-boiled eggs simmered in a flavorful tomato-onion gravy, enriched with aromatic spices	
<b>BHINDI DO PYAAJA</b>	9.99
Okra stir-fried with onions and spices, offering a delightful crunch	
<b>KESARI JAISALMER PANEER</b>	10.49
Paneer cubes cooked in rustic style Rajasthani-style Jaisalmer gravy	

# INDO-CHINESE



<b>VEG FRIED RICE/EGG FRIED RICE</b>	9.49
Fragrant rice stir-fried with fresh vegetables or eggs, seasoned with a blend of spices	
<b>VEG SZECHUAN RICE</b>	9.99
Spicy stir-fried rice with mixed vegetables, infused with Szechuan sauce for a bold kick	
<b>CHILLI GARLIC VEG FRIED RICE</b>	9.99
Aromatic rice stir-fried with vegetables, garlic, and chillies for a flavorful and spicy nish	
<b>CHICKEN SZECHUAN RICE</b>	10.99
Tender chicken pieces mixed with vegetables and spicy Szechuan- flavored rice	
<b>CHICKEN FRIED RICE</b>	10.99
Savory rice stir-fried with succulent chicken and a medley of fresh vegetables	
<b>CHILLI GARLIC CHICKEN FRIED RICE</b>	10.99
Spicy and garlicky rice stir-fried with juicy chicken and vegetables	
<b>CHILLI CHICKEN</b>	11.49
Crispy chicken pieces coated in a spicy and tangy chili sauce, stir-fried with bell peppers and onions	
<b>CHILLI FISH/CHILLI GARLIC FISH</b>	13.49
Delicate fish fillets stir-fried with spicy chili or chili garlic sauce, paired with crisp bell peppers and onions	
<b>VEG MANCHURIAN</b>	9.49
Vegetable dumplings in a savory and spicy Manchurian sauce, perfect for a flavorful bite	
<b>VEG NOODLES (SZECHUAN/HAKKA/CHILLI GARLIC)</b>	9.49
Stir-fried noodles with fresh vegetables, available in Szechuan, Hakka, or chili garlic flavors	
<b>CHICKEN NOODLES (SZECHUAN/HAKKA / CHILLI GARLIC)</b>	11.49
Stir-fried noodles with fresh vegetables, available in Szechuan, Hakka, or chili garlic avors	
<b>CHICKEN MANCHURIAN</b>	10.99
Chicken dumplings tossed in a vibrant, sweet and tangy Indo-Chinese Manchurian sauce	

# BREADS



**NAAN** 2.49

Traditional fluffy flatbread, perfect for pairing with any curry

**BUTTER NAAN** 2.79

Classic naan bread brushed with melted butter

**GARLIC NAAN** 2.99

Fluffy naan topped with aromatic garlic and fresh herbs

**LACCHA PARATHA** 3.99

Multi-layered, whole wheat bread, cooked to a golden crisp

**PUDINA PARATHA** 3.99

Whole wheat paratha infused with fresh mint for a refreshing twist

**TANDOORI ROTI** 2.49

Whole wheat bread baked in a tandoor for a smoky flavor

**PESHAWARI NAAN** 4.49

A soft tandoor-baked bread filled with a sweet and nutty mixture of dried fruits, nuts, and coconut

**MIXED BREAD BASKET** 7.99

A selection of Lacha paratha, Garlic naan and Tandoori Roti offering a variety of flavors and textures

# RICE & BIRYANIS



<b>BASMATI SAFED CHAWAL</b> Long-grain basmati rice cooked to perfection, ideal for pairing with rich curries	3.99
<b>KESARI PULAO RICE</b> Fragrant basmati rice cooked with saffron and aromatic spices	3.49
<b>PRAWN BIRYANI</b> Fragrant basmati rice layered with tender prawns, infused with Hyderabadi spices and herbs	13.99
<b>HAYDRABADI LAMB BIRYANI..</b> Fragrant basmati rice layered with tender lamb pieces, infused with Hyderabadi spices and herbs	12.49
<b>AWADI CHICKEN BIRYANI..</b> Aromatic basmati rice cooked with succulent chicken pieces, flavored with traditional Awadhi spices and saffron	11.49
<b>JACKFRUIT PANEER BIRYANI</b> A unique vegetarian biryani with tender young jackfruit and soft paneer, cooked with aromatic basmati rice, whole spices, and caramelized onions	10.99
<b>TARKARI DUM BIRYANI..</b> Flavorful basmati rice cooked with mixed vegetables, layered with spices, cooked in dum style for authentic taste	10.49
<b>AFGHANI PULAO</b> Fragrant basmati rice layered with tender lamb shank cooked till falling off the bone tender, infused with nuts, raisins, spices and herbs	18.99

# ACCOMPANIMENTS



<b>SALAD</b> (SLICED CUCUMBER / ONIONS / TOMATO/ LEMON & CHILLI) Freshly mixed greens and vegetable	3.49
<b>ONIONS &amp; CHIILI SALAD</b> Sliced onions and green chillies, lightly seasoned	1.99
<b>YOGURT PLAIN/ SWEETENED</b> Smooth and creamy yogurt Plain Or Sweetened	1.99
<b>POPADUMS BASKET WITH CHUTNEYS</b> Two pieces of lentil wafers, perfect for snacking	3.49
<b>CUCUMBER / BOONDI RAITA</b> Cool yogurt with cucumber or crispy boon	2.99
<b>CHUTNEY TRAY</b> Chutney Tray	1.99

# KIDS FRIENDLY



<b>CHEESE NAAN</b> Soft naan bread with melted cheese, perfect for little hands	3.99
<b>KIDS BUTTER CHICKEN</b> Mild creamy chicken curry, tailored for young palates	12.49
<b>KIDS SHAHI PANEER</b> Mild and creamy paneer curry, tailored for young palates	10.49
<b>SWEET YOGURT</b> Smooth and creamy yogurt Plain Or Sweetened	1.99
<b>VEG / CHICKEN / PLAIN NOODLES</b> Stir-fried noodles, choice of vegetables, tender chicken, or plain	9.99
<b>CHICKEN NUGGETS</b> Golden-fried, bite-sized pieces of tender chicken	3.99
<b>FRIES</b> Classic crispy golden potato fries, kids favourite	3.99