






MENU












168A MAIN ROAD, ROMFORD, ESSEX RM2 5HS ☎ 01708 594 050
















SNACKS

Banana Chips 	2.00
Wafer thin lightly salted plantain chips	
Masala Peanuts  	4.00
Fried peanuts mixed with fine chopped onions, tomatoes & fresh coriander. Perfect with a pint!	
Poppadom Basket  	5.00
An assortment of variety poppadoms served with mango chutney & mint sauce	






SHORT EATS

Onion Bhaji  	5.00
Finely sliced onions smothered in fragrant spiced battered fried to crispy perfection.	
Punjabi Samosa   	5.00
Deep fried classic pastry stuffed with potatoes and peas	
Medu Vada  	5.00
Crispy savory donuts served with coriander coconut chutney	
Lamb Samosa 	5.00
Flaky pastry stuffed with spiced lamb mince fried to perfection	
Mutton Rolls 	5.00
Breadcrumbs coated curried mutton and potato pastry croquettes	




STARTERS

Chilli Garlic Paneer   	10.00
Stir fried cottage cheese with spicy chilli and garlic sauce.	
Masala Mogo  	9.00
Fried Cassava tossed in tangy spice mix.	
Manchurian (Gobi / Veg)   	9.00 / 10.00
Crispy cauliflower florets or veg balls tossed in special Indo-Chinese sauce.	
Bhindi Jaipuri   	8.00
Thin sliced Okra coated with gram flour and fried with carom seeds and spices	
Sutra Special Pepper Chicken 	12.00
Tender chicken tossed in special green peppercorn sauce.	
Chicken Lollipop (6pcs) 	10.50
Spicy fried chicken chicken niblets served with spicy tangy sauce	
Chilli Chicken 	10.00
Juicy chicken tossed in fiery soya based sauce with onions and peppers	
Sixty Five (Gobi / Chicken) 	9.00 / 10.00
Bold Cauliflower/ Chicken bites with spices and curry leaves served in a poppadom basket.	
Mutton Pepper fry	11.00
Dry spiced lamb cooked in South Indian spices	
Fish Amritsari 	11.00
Crispy fried fish bites marinated with spiced gram flour batter.	
Curry Leaf Prawn Varuval	12.00
Succulent prawns cooked with curry leaves and fragrant spices.	

TANDOOR

Paneer Tikka Sizzler  	11.00
Cottage cheese grilled with onions peppers and tomatoes with spices served on a sizzler.	
Classic Chicken Tikka 	11.00
Boneless chicken bites marinated with yogurt and spices grilled to perfection.	
Nizami Chicken Tikka  	11.50
Creamy spiced chicken tikka with royal spices	











Haryali Chicken Tikka 	11.50
Chicken marinated in mint & coriander chutney cooked in the clay oven	
Tandoori Chicken 	10.00
Classic roast chicken (half) with Tandoori spices.	
Charminar Sheekh Kebab 	10.00
Minced Lamb kebab with herbs and spices.	
Adraki Lamb Chops 	15.50
Lamb chops flavoured with ginger infused marination grilled to perfection.	



Tandoori Prawn Shashlik 	15.50
Kind Prawns cooked with onions, tomato and mixed pepper along with tandoori spices for a smoky flavour	
Mix Grill Sizzler  	24.00
Assortment of non veg tandoori delights served on a sizzler platter.	

STREET FOOD



Vada Pav Sliders  	6.00
Spiced potato fritters served in mini bread with chutneys	
Mumbai Pav Bhaji   	7.50
Medley of smashed vegetable curry served along with butter buns	
Aloo Tikki Chaat   	7.50
Crispy potato patty topped with chutneys and sweet yoghurt	
Papdi Chaat   	7.50
Crisp wafers topped with spiced yoghurt chutneys and chickpeas	
Samosa Chana Chaat   	7.50
Crisp Punjabi samosa topped chickpeas curry, sweet yoghurt and chutneys	



DOSAS & MORE





Plain Dosa 	6.50
Crispy classic rice and lentil pancake	
Masala Dosa 	7.50
Dosa stuffed with spiced potato filling	
Mysore Masala Dosa 	7.50
Spicy red chilli chutney dosa with potato filling	
Chilli Cheese Podi Dosa  	8.00
Dosa layered with chilli, cheese and podi spice.	
Paneer Masala Dosa  	8.50
Dosa filled with spiced cottage cheese filling.	
Set Dosa 	7.50
Also known as Sponge Dosa is a thick, soft and fluffy pan cake, served in a set of 2 with chutney and potato masala	
Onion Uttapam 	8.00
A popular dish of South India made like pan cakes with rice batter with onion toppings	
Mix Veg Uttapam 	8.00
South Indian pan cakes made with rice batter with mix veg toppings	



Chana Bhatura  	10.50
Spicy chickpea curry that is served with leavened fried bread made with plain flour. North India's Favourite!	



CURRIES & BIRYANIS



Mix Veg Chettinad 	10.00
Coconut based vegetable curry with South Indian spices.	
Adraki Aloo Gobi  	10.00
Potatoes and cauliflower cooked with ginger and spices.	
Bhindi Do Pyaza 	10.00
A famous North Indian dish made with Okra and double the amount of onions and spices	



Punjabi Chole 	10.00
Spiced Chickpea curry cooked in Pujabi Style	
Mushroom Mutter Masala 	11.00
A rich tomato based gravy with mushroom and peas. Best served with Jeera Rice!	



Palak Paneer  	12.00
Spiced spinach curry with stir fried paneer	
Paneer Tikka Lababdar  	12.00
Smoky paneer tikka in rich tomato gravy with onions and pepper	

Paneer Makhanwala  	12.00
A rich & creamy tomato based curry with cubes of paneer. Mild and delicious!	

Daal Makhni  	10.00
Overnight cooked black lentils with cream and butter.	


Lasooni Daal Tadka  	10.00
Lentil curry tempered with garlic	



Butter Chicken  	12.50
Chicken tikka cooked in rich tomato sauce with fenugreek leaves.	


Kadai Chicken  	12.50
Chicken morsels cooked with onions and peppers in spicy sauce.	

Chettinad Chicken	12.50
Fiery spiced coconut curry from South of India	


Chef's Special Nalli Gosht 	19.00
Slow cooked lamb shanks with aromatic spices.	




Lamb Rogan Josh 	14.00
A Kashmiri style slow cooked lamb curry.	



Lamb Kadai  	14.00
Lamb curry cooked in spiced tomato and capsicum gravy	



South Indian Fish Curry 	14.00
Coconut based tangy fish curry made with South Indian Spices. Contains King Fish fillet	



Malabar Prawn Curry	15.00
Coconut based prawn curry from Kerala	

Vegetable Biryani 	11.00
Fragrant rice with assortment of root vegetables	




Jack fruit Biryani   	11.00
Layered rice with spiced chunks of jackfruit cooked together	



Chicken Dum Biryani  	12.00
Layered rice with spiced chicken cooked together	



Dum Gosht Biryani  	14.00
Aromatic layered rice with tender lamb cooked with royal spices.	


Lamb Shank Biryani  	19.00
Spiced pulao rice cooked with Lamb shank	


RICE & NOODLES

Plain Basmati Rice 	4.00
Pulao Rice  	4.50
Fragrant basmati rice with mild spices	

Jeera Rice  	5.00
Basmati rice Tempered with cumin seeds	



Lemon Rice  	6.00
Zesty rice flavour with lemon and peanuts	




Fried Rice (Vegetable/Chicken/Prawn) 	7.00/8.00/9.00
Wok tossed rice with your choice of filling	




Schezwan Fried Rice(Vegetable/Chicken/Prawn) 	8.00/9.00/10.00
Spicy wok tossed rice with a kick of Schezwan sauce	


Hakka Noodles (Vegetable/Chicken) 	9.00/10.00
Stir fried egg noodles with vegetables or chicken	




BREAD BASKET




Roti Plain/Butter  	3.00/3.50
Soft Whole wheat tandoori bread	




Naan Plain/Butter   	3.00/3.50
Traditional tandoori cooked leavened bread	




Bullet Naan   	4.50
Spicy naan with green and red chilli	




Garlic Coriander   	4.00
Naan infused with garlic and coriander	

Cheese Naan   	4.50
Naan stuffed with mixed cheese	



Peshawari Naan   	4.50
Sweet naan stuffed with nuts and raisins	



Kheema Naan   	4.50
Naan stuffed with spiced lamb mince	


Malabar Parotta   	3.00
Flaky soft flatbread	


Bhatura (2pcs)   	5.00
Leavened fried bread made with plain flour	

EXTRAS

Mix Veg Raita  	3.50
Spiced yogurt with carrots, cucumber & onions	

Any Chutney  	2.00
Tamarind/ Coriander & mint / Mint & yogurt/ Mango	

Kachumber Salad 	4.00
Fresh cucumber, onion and tomato salad with spices	

Green Salad 	5.00
Crisp green salad with cucumbers, tomato, carrots with simple lemon dressing	


BRUNCH BUFFET

Every Sunday 12 noon to 4pm

Serving the best from our menu and many more to include Idlis, Medu vada, Idiappam, Uttapam, Kulchas & Parathas, Chaat, Dum Biryani etc.

For more information please ask a member of staff

Contains : Vegetarian, Gluten, Nuts, Dairy, Vegan

Dishes marked  may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

If you have any food allergies or dietary requirements please let us know in advance. Dishes suitable for vegan diets and gluten and dairy-intolerances are available. Detailed information on Allergens can be requested from the staff before ordering.

All meat and chicken used in our dishes are purchased from halal butchers. We use vegetable oil in all our products that contains genetically modified soya.



SUTRA