INDIAN MOMENT™

PIONEERS OF INDIAN CUISINE

We roast and grind our spices in-house and use natural flavours and colouring - never artificial versions - meaning every one of our dishes is unique in flavour.

We no longer cook with Ghee, making our dishes lower in fat and suitable for our health-conscious customers.

BRING YOUR OWN BOTTLE

Instead of charging for alcohol, we've introduced a corkage fee of £2.75 per person.

INDIAN MOMENT PROMOTES RESPONSIBLE DRINKING.

You will be allowed to bring your own alcohol to a maximum of; 1 x bottle of Wine or Champagne (max. 750ml) between 2 people; or 2 x bottles/cans of Beer or Cider (max. 330ml each) per person. Wine boxes will be permitted if allocated across your party to the limits above. This offer excludes spirits or soft drinks.

Our management may restrict quantity of alcohol consumed, according to food consumption. Our management also reserves the right to halt consumption if they feel guests are too intoxicated. This also includes the right to remove drinks from the table and return them only when guest/s depart.

ALLERGIES, INTOLERANCES AND DIETARY REQUIREMENTS

Our dishes are made in food preparation areas where all allergens are present and are in constant use. We only declare allergens on our menu if they are intentionally added to a dish.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any dish is 100% free of any specific allergen and we assume no liability for any adverse reactions.

For customers with serious allergies, it is important to recognise that there may still be traces of allergens present in the food from airborne contamination and therefore may not be suitable to eat.

MILD	🔥	**CELERY**	*CY*	**LUPIN**	*L*	**SESAME**	*SS*
MEDIUM	🔥🔥	**CRUSTACEANS**	*C*	**MILK**	*MK*	**SOYA**	*S*
HOT	🔥🔥🔥	**EGG**	*E*	**MOLLUSCS**	*M*	**SULPHITES**	*SP*
VERY HOT	🔥🔥🔥🔥	**FISH**	*F*	**MUSTARD**	*MD*		
VEGETARIAN	*V*	**GLUTEN**	*G*	**NUTS**	*N*		

ACCOMPANIMENTS

Poppadom Basket with Chutneys (plain or spicy)	**2.10/pp**
Zeera Raita *MK*	**2.50**
Pomegranate and Cucumber Raita *MK*	**2.50**
Hara Bara Salad	**2.50**
Kachumber Onion Salad	**1.75**

DRINKS MENU

NON ALCOHOLIC

Guinness 0.0% 440ml	3.95
Asahi 0.0% 330ml	3.75
Heineken 0.0% 330ml	3.50
Kingfisher Zero 330ml	3.75

FRUIT JUICES

Mango Juice	2.95
Orange Juice	2.95
Apple Juice	2.95
Cranberry Juice	2.95
Pomegranate Juice	2.95

SOFT DRINKS

Coca-Cola 330ml	3.50
Coca-Cola Diet 330ml	3.50
Coca-Cola Zero 330ml	3.50
Appletizer	3.25
Sprite	3.25
Sparkling Elderflower	3.25
London Essence Ginger Ale	3.25

WATER

Still Mineral Water 750ml	4.95
Sparkling Mineral Water 750ml	4.95

LASSI

Sweet / Salted Lassi 6.00
Chilled, frothy yoghurt whisked with sugar syrup or a pinch of salt

Mango Lassi 6.00
Thick, velvety yoghurt swirled with sweet mango pulp and a touch of sugar

MOCKTAILS

Delhi Sunset 6.95
Orange and cranberry juices glowing with ruby grenadine and sparkling elderflower

Pomegranate & Ginger Fizz 6.50
Tangy pomegranate juice and fizzy lemonade with a warming kick of fresh ginger

Mojito 6.50
Zesty lemon and lime muddled with sugar and cool mint, topped with sparkling lemonade

Orange & Cranberry Spritz 6.95
Sunny orange and tart cranberry juices with soda water and a bright squeeze of lemon

Lemon Sherbet 6.95
Sharp, zingy lemon and crisp apple juices lifted with floral sparkling elderflower

Please note: A 10% service charge will be added to the total bill

SHARING STARTERS

Vegetarian Platter 🔥🔥 *G, E* **11.45**
Combination of starters including: samosa, aloo chop, onion bhaji and paneer tikka

Non-Vegetarian Platter 🔥🔥 *MK* **12.95**
Combination of starters including: Zinga 65, seekh kebab and chicken tikka

Kashmiri Lamb Chops 🔥🔥 *MK* **19.95**
Lamb chops marinated with saffron and spices, grilled in tandoor and served with chutney

STARTER PLATES

Banjara Chicken Tikka 🔥 *MK* **9.50**
Boneless chicken pieces marinated in a mixture of curd and green herbs, grilled in the tandoor

Chennai Chicken 65 🔥🔥 NEW **8.25**
Crispy, spicy boneless chicken pieces marinated with aromatic spices, deep-fried to perfection, and tossed with curry leaves and green chillies

Seekh Kebab Kabuli 🔥🔥 **8.25**
Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice

Calamari 🔥🔥 *C* **9.50**
Fresh squid marinated in herbs and spices, stir fried with green chillies, onions and curry leaves

Zinga 65 🔥🔥 *C* **8.95**
Spicy fried jumbo prawn topped with onions, peppers and curry leaves

Prawn Puri 🔥🔥 *C, G* **9.95**
King prawns cooked with onions, peppers, fenugreek and other herbs, served on deep fried puri bread

Lamb Samosa 🔥🔥 *G* **7.95**
Folded parcels freshly made and filled with minced lamb and spices

Vegetable Samosa 🔥🔥 *V, G* **7.25**
Filo pastry filled with seasonal vegetables

Onion Bhaji 🔥 *V, G* **7.95**
Sliced onion balls mixed with Bengal gram flour, spices and deep fried

Achari Paneer Tikka 🔥🔥 *V, MK* **9.00**
Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in the tandoor

CHAATS

Samosa Chaat *V, MK* **7.55**
Samosas mixed with chana masala, chutney and spices

Papdi Chaat *V, MK, G* **7.55**
Crunchy wheat crisps, potato, chickpeas, yoghurt and tamarind chutney

ADVENTUROUS SHOW BITES

Spring Chicken Lavabdar 🔥 *MK, N* **17.50**
Breast of chicken on the bone marinated and left overnight to absorb the flavours, gently simmered in tomatoes, cheese, fenugreek and a creamy sauce (served with rice)

Lucknowi Lamb Shank 🔥🔥 **18.00**
Lamb on the bone cooked with a hint of mint and aromatic spice (subject to availability)

Jumbo King Prawn Chot Pota 🔥🔥🔥🔥 *C* **18.75**
Pan fried king prawns marinated with very spicy piri-piri masala, topped with flamed onions, chillies and curry leaves (served with rice)

SIMPLY CURRIES

Chicken Tikka Masala 🔥 *MK, N* **15.95**
(Britain's favourite dish) Marinated chicken cooked in cashews, cream and masala sauce

Chicken Jalfrezi 🔥🔥🔥 *MD* **15.95**
Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and peppers

Chicken Tikka Makhani 🔥 *MK, N* **15.95**
Chicken tikka simmered in tomato, butter, cashews and a slightly sweet creamy sauce

Chicken Korma 🔥 *MK, N* **15.95**
A famous Mughal emperor dish cooked with roasted cashew nuts, cardamom, cinnamon and a touch of rose water, garnished with fresh cream

Chicken Chettinad 🔥🔥 *MK, SS* **15.95**
A South Indian dish cooked with coconut milk, curry leaves, onions, tomatoes and home-made roasted spices

Rajasthani Gosht 🔥🔥 **16.95**
Tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander

Lamb Pasanda Nawabi 🔥 *MK, N* **16.95**
Lamb tikka cooked with coarsely crushed spice and roasted cashew nuts in a creamy sauce topped with a touch of pistachio nuts

Lamb Coconut 🔥🔥 *SS* **16.95**
Lamb cooked slowly to bring the tenderness with home-made spices, chopped onions, curry leaves and a hint of coconut

Palak Gosht 🔥🔥 **16.95**
Tender lamb cooked with spinach, herbs and spices

Karahi 🔥🔥 **Chicken 15.95 / Lamb 16.95**
A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

Rogan Josh 🔥🔥 **Chicken 15.95 / Lamb 16.95**
Our most popular dish: tender chicken or lamb cooked in Kashmiri style in a rich onion and tomato based sauce

Dhansak 🔥🔥🔥 **Chicken 15.95 / Lamb 16.95**
Dhansak is a Parsi dish from Western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce

TANDOORI

Banjara Chicken Tikka 🔥🔥 *MK* **16.00**
Boneless chicken marinated in yoghurt and mild spice

Chicken Shashlik 🔥🔥 *MK* **16.95**
Flame-grilled marinated chicken with grilled tomatoes, onions and peppers

Tandoori Chicken 🔥🔥 *E, MK* **13.00**
Tender chicken on the bone marinated with spiced yoghurt

Tandoori King Prawns 🔥🔥 *C* **20.00**
Mildly spiced, succulent king prawns served on a sizzler

Kashmiri Lamb Chops 🔥🔥 *MK* **23.50**
Lamb chops marinated with saffron and aromatic spices, served with chutney

Nawabi Mixed Grill 🔥🔥 *MK* **30.00**
Selection of our chef's special tandoori grills served together

BIRYANI

Hyderabadi Kachi Biryani 🔥🔥 **16.95**
Marinated lamb and basmati rice cooked together with herbs and spices in a traditional Hyderabadi style

Murgh Dum Biryani 🔥🔥 **15.95**
Basmati rice and boneless chicken marinated in herbs and spices cooked on low heat (dum) to get all the flavours out from the herbs. Originally made in the kitchens of Mughal Emperors

Vegetable Biryani 🔥🔥 **11.95**
Freshly picked mixed vegetables and basmati rice cooked with herbs and spices

SEA FOOD

Goan Seafood Curry 🔥🔥 *C, F, MD* **17.65**
Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds

Kerala Fish Curry 🔥🔥 *F, MD* **16.95**
Sea bass marinated in spices and gently cooked with mustard seeds and curry leaves

Bengal Jumbo Prawn Bhuna 🔥🔥🔥 *C* **17.95**
King prawns cooked Bengal style, with peppers, tomato, onions and coarsely crushed spices

Zinga Methi 🔥🔥 *C, MK* **18.25**
Hyderabadi style king prawns with spring onion and fresh fenugreek leaves

THALI

Vegetarian Thali *N, E, G, MK* **19.50**
Dal makhani, paneer makhani, aloo gobi, plain rice, naan, raita

Non-Vegetarian Thali *N, E, G, MK* **22.50**
Chicken tikka masala, lamb rogan josh, chicken tikka, pilau rice, naan, raita

Fish Thali *C, F, G, MD, MK* **23.50**
Mumbai fish curry, Bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raita

ALL TIME FAVOURITES

Vindaloo 🔥🔥🔥🔥 — **Chicken 15.95 / Lamb 16.95**
Cooked with potato, red chilli, ginger, black pepper and other ingredients that make this dish very hot

Madras 🔥🔥🔥 — **Chicken 15.95 / Lamb 16.95**
South Indian origin, a hot traditional dish cooked in gravy and a squeeze of lemon juice

Patia 🔥🔥🔥 — **Chicken 15.95 / Lamb 16.95**
A fairly spicy, sweet and sour Parsi dish

VEGETARIAN MAINS

Ginger, Cauliflower and Broccoli 🔥 *MK* — **10.50**
Florets of cauliflower and broccoli with onion, tomatoes and ginger crowned with yoghurt and honey

Paneer Makhani 🔥 *N, MK* — **11.25**
Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek

Kali Dal Makhani 🔥🔥 *MK* — **10.50**
Black lentils simmered in tomato sauce and butter with a kiss of spices

Karahi Paneer 🔥🔥 *MK* — **11.25**
Indian home-made cheese cooked in special tomato based sauce with sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

VEGETARIAN SIDES

Palak Aloo 🔥 — **8.75**
Fresh potato and spinach cooked in exotic spice

Shahi Baingan 🔥🔥 *MK, N* — **8.75**
Aubergine freshly cooked with onion and herbs

Chana Kabuli 🔥 — **8.25**
Chickpeas cooked in butter with a kiss of spices

Bindi Bhaji 🔥 — **8.75**
Fresh okra cooked with our own spices

Matter Paneer 🔥 *MK* — **8.25**
Cheese and peas cooked in a creamy sauce

Palak Paneer 🔥 *MK* — **8.75**
Spinach and Indian home-made cheese

Dal Saag 🔥 — **8.75**
Spinach and lentils cooked with a kiss of spices

Dal Tarka 🔥 — **8.25**
Lentils cooked with roasted garlic

Aloo Gobi 🔥 — **8.75**
Potatoes and cauliflower cooked in exotic spices

Mushroom Bhaji 🔥 — **8.75**
Fresh mushrooms cooked with onions and spices

Bombay Aloo 🔥🔥🔥 — **8.25**
Fresh potato cooked with onions and tomato with roasted spices. (Spicy)

RICE AND BREAD

Plain Rice	**3.95**
Saffron Pilau Rice	**4.95**
Mushroom Rice	**5.25**
Lemon Rice with Cashew Nuts *N*	**5.25**
Plain Naan *E, G, MK*	**3.75**
Keema Naan *E, G, MK*	**4.95**
Garlic and Coriander Naan *E, G, MK*	**4.95**
Cheese Naan *E, G, MK*	**4.95**
Peshwari Naan *E, G, MK, N, SS*	**4.95**
Lachha Paratha *G*	**4.50**

PLEASE NOTE

Vegetarian options are available on most dishes. If you don't see a dish you require please ask a member of staff for assistance.