



## 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.

We source Red Tractor meat, meaning the chicken and lamb we serve has been reared free range in Britain.

## BRING YOUR OWN BOTTLE

Instead of charging for alcohol, we've introduced a corkage fee of £2.50 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); or **2 x bottles/cans of Beer or Cider** (max. 500ml 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 for 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

<b>Poppadom Basket with Chutneys</b> (plain or spicy)	<b>£1.95/pp</b>
<b>Zeera Raita</b> MK	<b>£2.50</b>
<b>Pomegranate and Cucumber Raita</b> MK	<b>£2.50</b>
<b>Hara Bara Salad</b>	<b>£2.50</b>
<b>Kachumber Onion Salad</b>	<b>£1.75</b>

## SHARING STARTERS

- Vegetarian Platter** 🍌🍌 G, E £10.50  
Combination of starters including: samosa, aloo chop, onion bhaji and paneer tikka
- Non-Vegetarian Platter** 🍌🍌 MK £11.95  
Combination of starters including: Zinga 65, seekh kebab and chicken tikka
- Kashmiri Lamb Chops** 🍌🍌 MK £18.00  
Lamb chops marinated with saffron and spices, grilled in tandoor and served with chutney

## STARTER PLATES

- Banjara Chicken Tikka** 🍌 MK £7.95  
Boneless chicken pieces marinated in a mixture of curd and green herbs, grilled in the tandoor
- Seekh Kebab Kabuli** 🍌🍌 £7.50  
Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice
- Calamari** 🍌🍌 C £8.95  
Fresh squid marinated in herbs and spices, stir fried with green chillies, onions and curry leaves
- Zinga 65** 🍌🍌 C £7.95  
Spicy fried jumbo prawn topped with onions, peppers and curry leaves
- Amritsari Machli** 🍌🍌🍌 F £7.95  
Sea bass fish slices marinated with spicy batter and deep fried to golden brown
- Prawn Puri** 🍌🍌 C, G £9.50  
King prawns cooked with onions, peppers, fenugreek and other herbs, served on deep fried puri bread
- Lamb Samosa** 🍌🍌 G £7.25  
Folded parcels freshly made and filled with minced lamb and spices
- Vegetable Samosa** 🍌🍌 V, G £6.50  
Filo pastry filled with seasonal vegetables
- Onion Bhaji** 🍌 V, G £6.95  
Sliced onion ball mixed with Bengal gram flours, spices and deep fried
- Achari Paneer Tikka** 🍌🍌 V, MK £8.50  
Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in the tandoor

## CHAATS

- Samosa Chaat** V, MK £6.95  
Samosas mixed with chana masala, chutney and spices
- Papdi Chaat** V, MK, G £6.95  
Crunchy wheat crisps, potato, chickpeas, yogurt and tamarind chutney

## ADVENTUROUS SHOW BITES

### Spring Chicken Lavabdar 🍛 MK, N

£16.50

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 🍛🍛

£17.50

Lamb on the bone cooked with a hint of mint and aromatic spice (subject to availability)

### Jumbo King Prawn Chot Pota 🍛🍛🍛 C

£17.50

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

£14.50

(Britain's favourite dish) Marinated chicken cooked in cashews, cream and masala sauce

### Chicken Jalfrezi 🍛🍛 MD

£14.50

Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and peppers

### Chicken Tikka Makhani 🍛 MK, N

£14.50

Chicken tikka simmered in tomato, butter, cashews and a slightly sweet creamy sauce

### Chicken Korma 🍛 MK, N

£14.50

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

£14.50

A South Indian dish cooked with coconut milk, curry leaves, onions, tomatoes and home made roasted spices

### Rajasthani Gosht 🍛🍛

£15.95

Tender lamb cooked slowly in a sauce of fresh tomatoes, garlic, ginger and coriander

### Lamb Pasanda Nawabi 🍛 MK, N

£15.95

Lamb tikka cooked with coarsely crushed spice and roasted cashew nuts in a creamy sauce topped with touch of pistachio nuts

### Lamb Coconut 🍛🍛 SS

£15.95

Lamb cooked in slowly to bring the tenderness with home made spices, chopped onions, curry leaves and hint of coconut

### Palak Gosht 🍛🍛

£15.95

Tender lamb cooked with spinach, herbs and spices

### Karahi 🍛🍛

Chicken £14.50 / Lamb £15.95

A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices

### Rogan Josh 🍛🍛

Chicken £14.50 / Lamb £15.95

Our most popular dish: tender chicken or lamb cooked in Kashmiri style in a rich onion and tomato based sauce

### Dhansak 🍛🍛🍛

Chicken £14.50 / Lamb £15.95

Dhansak is a Parsi dish from Western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce

## ALL TIME FAVOURITES

### Vindaloo 🌶️🌶️🌶️

Cooked with potato, red chilli, ginger, black pepper and other ingredients that make this dish very hot

Chicken £14.50 / Lamb £15.95

### Madras 🌶️🌶️

South Indian origin, a hot traditional dish cooked in gravy and a squeeze of lemon juice

Chicken £14.50 / Lamb £15.95

### Patia 🌶️🌶️

A fairly spicy, sweet and sour Parsi dish

Chicken £14.50 / Lamb £15.95

## BIRYANI

### Hyderabadi Kachi Biryani 🌶️🌶️

Marinated lamb and basmati rice cooked together with herbs and spices in a traditional Hyderabadi style

£15.95

### Murgh Dum Biryani 🌶️🌶️

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

£14.95

### Vegetable Biryani 🌶️🌶️

Fresh picked mixed vegetables and basmati rice cooked with herbs and spices

£11.50

## SEA FOOD

### Goan Seafood Curry 🌶️🌶️ *C, F, MD*

Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds

£16.50

### Kerala Fish Curry 🌶️🌶️ *F, MD*

Sea bass marinated in spices and gently cooked with mustard seeds and curry leaves

£15.75

### Bengal Jumbo Prawn Bhuna 🌶️🌶️🌶️ *C*

King prawns cooked Bengal style, with peppers, tomato, onions and coarsely crushed spices

£16.95

### Zinga Methi 🌶️🌶️ *C, MK*

Hyderabadi style king prawns with spring onion and fresh fenugreek leaves

£17.95

## THALI

### Vegetarian Thali *N, E, G*

Dal makhani, paneer makhani, aloo gobi, plain rice, naan, raita

£16.00

### Non-Vegetarian Thali *N, E, G*

Chicken tikka masala, lamb rogan josh, chicken tikka, pilaf rice, naan, raita

£18.00

### Fish Thali *C, E, G*

Mumbai fish curry, Bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raita

£19.00

## TANDOORI

<b>Banjara Chicken Tikka</b> 🍴🍴 <i>MK</i>	£14.95
Boneless chicken marinated in yoghurt and mild spice	
<b>Chicken Shashlik</b> 🍴🍴 <i>MK</i>	£15.95
Flame-grilled marinated chicken with grilled tomatoes, onions and peppers	
<b>Tandoori Chicken</b> 🍴🍴 <i>E, MK</i>	£11.50
Tender chicken on the bone marinated with spiced yoghurt	
<b>Tandoori King Prawns</b> 🍴🍴 <i>C</i>	£19.00
Mildly spiced, succulent king prawns served on a sizzler	
<b>Kashmiri Lamb Chops</b> 🍴🍴 <i>MK</i>	£22.50
Lamb chops marinated with saffron and aromatic spices, served with chutney	
<b>Nawabi Mixed Platter</b> 🍴🍴 <i>MK</i>	£25.00
Selection of our chef's special tandoori grills served together	

## VEGETARIAN MAINS

<b>Ginger, Cauliflower and Broccoli</b> 🍴 <i>MK</i>	£9.95
Florets of cauliflower and broccoli with onion, tomatoes and ginger crowned with yoghurt and honey	
<b>Paneer Makhani</b> 🍴 <i>N, MK</i>	£10.50
Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek	
<b>Kali Dal Makhani</b> 🍴🍴 <i>MK</i>	£9.95
Black lentils simmered in tomato sauce and butter with a kiss of spices	
<b>Karahi Paneer</b> 🍴🍴 <i>MK</i>	£10.50
Indian home-made cheese cooked in special tomato based sauce with sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices	

## VEGETARIAN SIDES

<b>Palak Aloo</b> 🍴	£7.95
Fresh potato and spinach cooked in exotic spice	
<b>Shahi Baingan</b> 🍴🍴 <i>MK, N</i>	£7.95
Aubergine freshly cooked with onion and herbs	
<b>Chana Kabuli</b> 🍴	£7.50
Chickpeas cooked in butter with a kiss of spices	
<b>Bindi Bhaji</b> 🍴	£7.95
Fresh okra cooked to our own spices	
<b>Matter Paneer</b> 🍴 <i>MK</i>	£7.50
Cheese and peas cooked in a creamy sauce	
<b>Palak Paneer</b> 🍴 <i>MK</i>	£7.95
Spinach and Indian home-made cheese	
<b>Dal Saag</b> 🍴	£7.95
Spinach and lentils cooked with a kiss of spices	
<b>Dal Tarka</b> 🍴	£7.50
Lentils cooked with roasted garlic	
<b>Aloo Gobi</b> 🍴	£7.95
Potatoes and cauliflower cooked in exotic spices	
<b>Mushroom Bhaji</b> 🍴	£7.95
Fresh mushrooms cooked with onions and spices	
<b>Bombay Aloo</b> 🍴🍴🍴	£7.50
Fresh potato cooked with onions and tomato with roasted spices. (Spicy)	

## RICE AND BREAD

<b>Plain Rice</b>	£3.95
<b>Saffron Pilau Rice</b>	£4.50
<b>Mushroom Rice</b>	£4.75
<b>Lemon Rice with Cashew Nuts</b> <i>N</i>	£4.75
<b>Plain Naan</b> <i>E, G, MK</i>	£3.25
<b>Keema Naan</b> <i>E, G, MK</i>	£4.25
<b>Garlic and Coriander Naan</b> <i>E, G, MK</i>	£3.95
<b>Cheese Naan</b> <i>E, G, MK</i>	£4.25
<b>Peshwari Naan</b> <i>E, G, MK, N, SS</i>	£4.25
<b>Lachha Paratha</b> <i>G</i>	£3.15

### 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.

## DRINKS MENU

### WATER

Still Mineral Water	£4.50
Sparkling Mineral Water	£4.50
Soda Water	£2.50
Tonic Water	£2.50

### FRUIT JUICES

Mango Juice	£2.75
Orange Juice	£2.75
Apple Juice	£2.75
Cranberry Juice	£2.75
Pomegranate Juice	£2.75

### SOFT DRINKS

Coca-Cola 330ml	£3.25
Coca-Cola Diet 330ml	£3.25
Fanta	£3.25
Appletizer	£2.95
Sparkling Lemonade	£3.25
Sparkling Elderflower	£3.25
Rose Lemonade	£3.25

### NON ALCOHOLIC

Cobra Zero	£3.50
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### LASSI

<b>Sweet / Salted Lassi</b>	£3.50
Yoghurt drink flavoured with sugar syrup or salt	
<b>Mango Lassi</b>	£3.50
Yoghurt drink flavoured with mango pulp and sugar	
<b>Gulab Lassi</b>	£3.95
Yoghurt drink flavoured with rose syrup and pistachio	

### COOLERS

<b>Pomegranate &amp; Ginger Fizz</b>	£4.95
A blend of pomegranate juice, lemonade and fresh ginger	
<b>Mojito</b>	£4.95
A blend of lemon, lime, sugar, sparkling lemonade and mint	

### MOCKTAILS

<b>Sparkling Pom Collins</b>	£5.95
A blend of pomegranate juice and soda water, garnished with pomegranate seeds and lime.	
<b>Orange &amp; Cranberry Spritz</b>	£5.00
A blend of orange and cranberry juices, soda water and a squeeze of lemon.	
<b>Lemon Sherbet</b>	£5.00
A blend of lemon and apple juices, and sparkling elderflower.	
<b>Delhi Sunset</b>	£5.50
A blend of orange and cranberry juices, grenadine and sparkling elderflower.	

*12.5% service charges may be added*