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) — £3.95
Crisp poppadums served with a selection of fresh, flavourful chutneys for the perfect start to your meal.

PEANUT MASALA (N,V) — £4.95
Crunchy peanuts tossed with onion, tomato, coriander, lemon, and mild spices for a fresh, tangy, and crisp snack.

MIX VEGETABLE PALODA (V) — £4.95
Thinly sliced onion, potato, zucchini, and spinach coated in spiced gram-flour batter, deep-fried for a crisp, flavourful snack.

FROM INDIAN STREET

AVOCADO KALE CHAAT (D,G) — £7.95
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) — £5.95
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) — £7.95
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) — £7.95
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) — £6.95
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) — £7.95
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) — £5.95
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.

STARTERS - VEGETARIAN

KUR-KURI BHINDI (V) — **£8.95**
Thinly sliced okra coated in spiced gram flour and shallow-fried until crisp, delivering a crunchy, tangy, and mildly spicy flavour in every bite.

KHOPRA PATTIES (G,N,D) — **£6.95**
Golden potato patties stuffed with a sweet-savory coconut filling, lightly spiced and deep-fried for a crisp exterior and soft, flavourful centre.

LAAL MIRCH PANEER TIKKA (D,M) — **£10.95**
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.

LAHSUNI SOYA CHAAP (D,M,G) — **£11.95**
Tender soya chaap marinated in a rich garlic-infused yogurt and spice blend, roasted to achieve a smoky, buttery, and deeply aromatic flavour.

DAHI KE KEBAB (D,G) — **£9.95**
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.

GRILLED MALAI BROCCOLI (D) — **£9.95**
Tender broccoli florets marinated in a creamy malai, cheese, and mild spice blend, then charcoal-grilled for a smoky, rich, and subtly sweet flavour.

MIX VEG. PLATTER (D,G,M) — **£18.95**
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.

STARTERS - NON-VEG

ANGARI MURGH TIKKA / CHICKEN TIKKA (D.M) — **£10.95**
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.

TANDOORI MASALA ZHINGA (D,M,S) — **£16.95**
Succulent king prawns marinated in spiced tandoori masala with yogurt, herbs, and chilli, then grilled for a smoky, juicy, and intensely flavourful seafood delight.

FISH KOLIWADA (S,D,M) — **£11.25**
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.

ZAFFRANI SALMON TIKKA (S,D,M) — **£16.90**
Premium salmon fillets marinated in saffron-infused yogurt with mild spices, then charcoal-grilled for a smoky, buttery, and delicately aromatic flavour.

LAMB CHOPS PAHADI (D,M) — **£14.95**
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.

KASHMIRI LAMB SEEKH KEBAB (D) — **£11.95**
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.

LAMB KEEMA PAV (D,G,M) — **£12.95**
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.

KEBAB PLATTER – NON VEGETARIAN (D,G,M,S) — **£28.95**
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.

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) — £4.95
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) £11.95
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.

PANEER BUTTER MASALA (D,N) £10.95
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.

ALOO GOBI ADRAKI (D,M,N) £9.95
Stir-fried potatoes and cauliflower cooked with onions, tomatoes, and warm Indian spices, finished with fresh ginger for a vibrant, earthy, and aromatic flavour.

MOTIYA LASUNI SAAG (D,M) £10.95
Creamy spinach cooked with garlic, mild spices, and sweet corn, delivering a rich, smooth, and aromatic saag with a subtle lasuni punch.

KADHAI PANEER (D,N) £10.95
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.

FIVE SPICE BHINDI (V) £9.95
Crisp okra sautéed with onions, tomatoes, and an aromatic blend of five Indian spices, delivering a smoky, tangy, and perfectly spiced flavour.

AMRITSARI CHANA MASALA (V,D,M) £9.95
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.

DAL MAKHANI (D) £9.95
Black lentils slow-simmered overnight with butter, cream, and spices, creating a rich, smoky, and velvety dal.

DAL DOUBLE TADKA (D) £8.95
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.

BAINGAN BHARTA (M,D,V) £10.55
Fire-roasted aubergine mashed and cooked with tomatoes, onions, and smoked spices, giving a rustic, earthy flavour with a rich homestyle finish.

DAL TADKA KHICHADI (D,M,V) £10.95
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.

SAAG ALOO (M,D,V) £9.95
Baby potatoes simmered in a smooth spinach gravy, seasoned with garlic, ginger, and warm spices for a wholesome, earthy flavour.

VEG BIRYANI (D) £11.95
Fragrant basmati rice layered with garden-fresh vegetables, aromatic spices, and herbs, slow-cooked to create a rich, flavourful and beautifully spiced biryani.

JACKFRUIT BIRYANI (D) £12.95
Aromatic basmati rice layered with tender young jackfruit and slow-cooked in fragrant spices, creating a rich, meaty texture with deep, indulgent biryani flavours.

MAIN COURSE - NON-VEG

PUNJABI BUTTER CHICKEN (D,N,M) — **£11.95**
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.

LAMB ROGAN JOSH (D,M) — **£13.95**
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.

DHABA MURGH (D,M) — **£12.95**
Stir-fried potatoes and cauliflower cooked with onions, tomatoes, and warm Indian spices, finished with fresh ginger for a vibrant, earthy, and aromatic flavour.

KADHAI CHICKEN (D,N) — **£12.95**
Creamy spinach cooked with garlic, mild spices, and sweet corn, delivering a rich, smooth, and aromatic saag with a subtle lasuni punch.

CHICKEN TIKKA MASALA (D,M,N) — **£12.95**
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.

GOAN FISH CURRY (S,M) — **£13.95**
Crisp okra sautéed with onions, tomatoes, and an aromatic blend of five Indian spices, delivering a smoky, tangy, and perfectly spiced flavour.

LAMB BHUNA (D,M) — **£13.95**
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.

CHICKEN DUM BIRYANI (D,M) — **£13.95**
Black lentils slow-simmered overnight with butter, cream, and spices, creating a rich, smoky, and velvety dal.

LAMB DUM BIRYANI (D,M) — **£14.95**
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.

SIDES & BREADS

RAIA MIX VEG (D) £2.95
Refreshing yogurt mixed with finely chopped onion, tomato, and cucumber for a cool and creamy accompaniment to any meal.

GARDEN FRESH SALAD £3.95
A crisp mix of onion, tomato, cucumber, green chilli, and lemon, offering a fresh, zesty, and vibrant bite.

MASALA LACCHA ONION, LEMON CHILLI £2.95
Thinly sliced onions tossed with chaat masala for a sharp, tangy, and crunchy accompaniment served with lemon, and green chilli.

STEAM RICE (V) £3.95
Fluffy, perfectly cooked basmati rice served plain to complement any curry or main dish.

GHEE JEERA PULAO (D) £4.95
Fragrant basmati rice tempered with ghee-roasted cumin seeds, brown onion, and coriander offering a light, aromatic, and comforting flavour.

TANDOORI ROTI PLAIN / BUTTER (D,G) £3.55 / £3.75
Soft, clay-oven baked wholewheat roti, served plain or brushed with butter for a warm, rustic finish.

NAAN PLAIN / BUTTER (D,G) £3.75 / £4.00
Soft, fluffy tandoor-baked naan served plain or brushed with butter for a warm, comforting accompaniment.

LACCHA PARATHA (D,G) £4.25
Flaky, multi-layered wholewheat paratha cooked in the tandoor, offering a crispy, buttery, and indulgent bite.

GARLIC NAAN (D,G) £4.25
Soft tandoor-baked naan infused with fresh garlic and butter, giving a warm, aromatic, and flavourful finish.

CHILLI GARLIC NAAN (D,G) £4.35
Soft tandoor-baked naan loaded with fresh garlic and green chillies, offering a bold, spicy, and aromatic flavour.

PESHAWARI NAAN (N,D,G) £5.55
Soft tandoor-baked naan stuffed with sweet nuts, coconut, and dried fruits, delivering a rich, fragrant, and mildly sweet flavour.

CHILLI CHEESE NAAN (D,G) £5.55
Soft tandoor-baked naan filled with melted cheese and green chillies, offering a rich, gooey, and mildly spicy bite.

KID'S MENU

VEG HAKKA NOODLES (G) £6.95
Stir-fried noodles tossed with fresh vegetables, soy, and garlic for a light, savoury Indo-Chinese flavour.

CHICKEN NUGGETS (G,EGG) £5.95
Crispy, golden-fried chicken bites with a juicy centre, perfect as a quick, tasty snack or side.

MAC & CHEESE BITES (G,D) £5.95
Crunchy on the outside with a creamy, cheesy centre, delivering a perfect bite-sized comfort snack.

FRENCH FRIES (G) £5.95
Crisp, golden fries seasoned lightly for a perfect crunchy and satisfying snack.

VEG FRIED (G) £6.95
Fragrant stir-fried rice tossed with fresh vegetables, garlic, and light soy for a simple, savoury Indo-Chinese flavour.

MALAI BROCCOLI (D) £7.95
Char-grilled broccoli florets marinated in cream, cheese, and mild spices, giving a soft, smoky, and richly creamy flavour.

DESSERT

KESAR MALAI GHEWAR (N,G,D) £7.95
Traditional Rajasthani honeycomb dessert soaked in saffron-infused malai, offering a rich, creamy, and delicately fragrant sweet finish.

GAJAR HALWA (N,D,G) £5.95
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) £5.95
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) £2.95
Choose from pistachio, vanilla, chocolate, or honeycomb for a smooth, creamy, and refreshing sweet treat.

BROWNIE WITH ICE CREAM (D,V,N,G) £7.95
Warm, fudgy chocolate brownie paired with cold, creamy ice cream for a rich, indulgent dessert classic.