



INDIAWAALE

INDIAN STREET KITCHEN

APPETISERS

Papad ki Tokri (V) 5

An Assortment of Yummy Hand-Picked Poppadums

IndiaWaale Special Peanut Masala (V) (N) 5

Spicy Peanuts Mixed with a Variety of Dry Fruits & Nuts for a Flavourful Crunch

Masala Papad (V) 4

Delicious Roasted or Fried Poppadum Topped with a Tangy & Spicy Onion & Tomato Mix

VEG STARTERS

Punjabi Vegetable Samosa (G) 8

Crispy Pastry Filled with Spiced Potatoes & Peas, Seasoned with Traditional Punjabi Flavours

Punjabi Samosa Chaat (G) 9

Crispy Punjabi Samosa Topped with Tangy Chutneys, Yogurt & a Blend of Spices

Avocado Chaat (G) (NGG) 9

Fresh Avocado Slices Served with Tangy Chutneys, Spices & a Mix of Crunchy Toppings

Galli ki PaniPuri (V) (G) (NGG) 8

Crispy Puris Filled with Tangy Tamarind Water, Spicy Potatoes & Chickpeas, just like from the Street Stalls

Gujrati Methi Gota (V) (NGG) 8

Deep-Fried Fenugreek Fritters, Crispy on the Outside & Soft on the Inside, with a Hint of Gujarati Spices

BeetRoot Chaat (G) (NGG) 9

Crispy Tikkis made from Boiled & Mashed Beetroot, Served with Tangy Chutneys & Spices

Rajkot Ki Palak Patta Chaat (NGG) 9

Crispy Spinach Leaves Topped with Spiced Chickpeas, Yogurt & Tangy Chutneys

Nukkad Ka Chilli Paneer 9

Spicy, Stir-Fried Paneer Cubes in a Tangy, Flavourful Sauce, Inspired by Street-Side Flavours

Kurkuri Bhindi (V) 9.50

Crispy, Spiced Okra Slices, Lightly Fried for a Crunchy, Flavourful Taste

Plain Mogo (V) (NGG) 8

Pieces of Crispy Cassava Tossed in an Mild Sauce

Chilli Garlic Mogo (V) 9.50

Pieces of Crispy Cassava Tossed in an Incredibly Flavourful & Herby Sauce

Mari Mogo (V) 9.50

Pieces of Crispy Cassava Tossed in Herby Sauce

Chilli Garlic Tofu (V) 10.50

Sticky, Crispy, Chewy Tofu in Luscious Chilli Garlic Sauce

Mumbai Chowpatti Pav Bhaji (G) 10.50

Spicy, Buttery Mixed Vegetable Mash Served with Soft Pav Rolls, Topped with Fresh Onions & a Squeeze of Lemon

Amritsari Chhola Kulcha (G) 12

Fluffy Kulchas Served with Spicy, Tangy Chickpea Curry, Garnished with Fresh Onions

IndiaWaale Special Veg Pakoda Platter (V) 10

A Diverse Platter of Crispy Vegetable Pakoras, Served with an Assortment of Chutneys & Sauces

Kolkata Ka Gobi Manchurian (V) (G) 9.50

Crispy Cauliflower Florets Tossed in a Tangy, Spicy Manchurian Sauce

NON-VEG STARTERS

Mizoram Ka Chilli Chicken (G) (SS) 11

Spicy, Tender Chicken Stir-Fried with Mizoram's Unique Blend of Aromatic Spices & Fresh Chillies

Nainital Ka Chicken LolliPop (G) (SS) 11.50

Crispy, Flavourful Chicken Drumsticks Coated in a Savory Spice Mix, Inspired by Nainital's Street Food

Amritsar Ki Machhi (G) (SS) 11.50

Crispy, Golden-Fried Fish Fillets, Seasoned with Amritsar's Traditional Spices & Herbs

South Special Chicken 65 (G) (SS) 11

Crispy, Spicy Chicken Chunks, Marinated in South Indian Spices & Fried to Perfection

Chilli Garlic Fish (G) (SS) 12.50

Crispy Fish Fillets Tossed in a Bold, Tangy Chili-Garlic Sauce

Salt & Pepper Prawn (G) (S) 15

Crispy Prawns Seasoned with a Blend of Salt, Pepper & Aromatic Spices

NON-VEG TANDOORI

Murg Tikka Angari (SS) 11

Tender Chicken Chunks Marinated in a Smoky Blend of Spices & Grilled to Perfection

Murg Tikka Malai (S) 11

Creamy Chicken Chunks Marinated in a Rich Blend of Yogurt & Spices, then Cooked to a Tender Finish

Murg Tikka Hariyali (SS) 11

Chicken Marinated in a Vibrant Blend of Fresh Green Herbs & Spices, Offering a Flavourful & Aromatic Experience

Murg Tikka Achari (SS) 11

Juicy Chicken Chunks Marinated in Tangy Pickling Spices & Grilled to Perfection

Bhatti ka Kukkad (Tandoori Chicken Full / Half) (SS) 15/9

Authentic Tandoori Chicken Marinated in a Blend of Spices & Grilled to Smoky Perfection

Tandoori Pankhuri (Chicken Wings) (SS) 11.50

Juicy Chicken Wings Marinated in a Flavourful Blend of Spices & Grilled to a Smoky Finish

Lakhnawi Lamb Chops (SS) 14.75

Succulent Lamb Chops Marinated in Aromatic Spices & Slow-Cooked to a Tender, Flavourful Perfection

Purani Delhi ke Seekh Kabab (SS) 11

Tender, Spiced Lamb Seekh Kebabs, Grilled to a Smoky Finish, Inspired by Traditional Old Delhi Flavours

Boti Kabab (SS) 15

Succulent Chunks of Meat Marinated in Spices & Grilled to Smoky Perfection

Goa Ke Maharaja Prawns (S) 16.50

Juicy Prawns Marinated in Goan Spices & Grilled to a Smoky Perfection

Salom Tikka (S) 16.95

Tender Salmon Marinated in Aromatic Spices & Grilled to Perfection

IndiaWale Special Mixed Grilled Platter 28.50

Mixed Grill is one of life's Joys!! Chicken Tikka, Seekh Kabab, Prawns, Lamb Chops, Hariyali Tikka Marinated with Bold Indian Spices & Cooked in our Tandoor Oven

VEG TANDOORI

Masoori ka Paneer Tikka (S) 12

Paneer Chunks Marinated in a Fiery Blend of Spices & Grilled to Smoky Perfection

Doon Valley Mushroom Bhuna (S) 9.50

Tender Mushrooms Marinated in Spices & Grilled to a Smoky Perfection

Tandoori Broccoli (S) (N) 9.50

Broccoli Florets Marinated in Yogurt & Spices, then Grilled to a Smoky Finish

Soya Chaap (S) 12

Succulent Soya Chunks Marinated in Bold Spices & Grilled for a Smoky, Flavourful Bite

Bharvan Aloo (S) 9

Potatoes Stuffed with a Savory Mix of Spices & Herbs, Baked to Perfection

Mixed Veg Grilled Platter 18

A Vibrant Platter with each of Fiery Masoori Paneer Tikka, Spicy Doon Valley Mushroom Bhuna, Cheesy Tandoori Broccoli, Spicy Soya Chaap & Savory Bharvan Aloo

MAIN COURSE NON-VEG

Chef Special Butter Chicken (S) (N) 13

Tender Chicken Simmered in a Rich, Creamy Tomato Sauce with a Blend of Aromatic Spices

Chicken Tikka Masala (SS) (N) 13

Grilled Chicken Pieces Simmered in a Creamy, Spiced Tomato Sauce

Chicken Jalfrezi (SS) 13

Tender Chicken Cooked with Bell Peppers, Onions & Tomatoes in a Tangy, Spiced Sauce

Murg Methi Chaman (SS) (N) 13

Chicken Cooked with Fenugreek Leaves & Aromatic Spices, Creating a Flavourful, Fragrant Dish

Rajnikant Special Chicken Chettinad (SSS) 13

Spicy Chicken Simmered in a South Indian Chettinad Sauce with a Blend of Aromatic Spices

Amritsari Chicken Kadhai (SS) 13

Chicken Cooked in a Flavourful, Spicy Tomato-Based Sauce with Bell Peppers & Traditional Amritsari Spices

Lucknow Ka Chicken Korma (N) 13

Tender Chicken Simmered in a Mild, Creamy Sauce with Delicate Spices, Inspired by Lucknow's Rich Culinary Tradition

Murthal Ka Dhaba Chicken (SSS) 13

Hearty Chicken Simmered in a Robust, Spiced Gravy, Inspired by the Flavours of Murthal's Famous Dhabas

Kashmiri Lamb Rogan Josh (SS) 14.50

Tender Lamb Simmered in a Rich, Aromatic Sauce with Kashmiri Spices & a Deep, Flavourful Red Hue

Jaipuri Laal Maas (SSS) 14.50

Spicy Lamb Curry with a Deep Red, Fiery Sauce, Enriched with Traditional Jaipuri Spices

Keema Mattar (S) 14.50

Ground Meat Cooked with Peas in a Savory, Spiced Tomato Sauce

Lamb Madraasi (SSS) 14.50

Tender Lamb Cooked in a Rich, Spicy South Indian Sauce with Aromatic Herbs & Spices

Saag Lamb (S) 14.50

Tender Lamb Simmered in a Flavourful Spinach Sauce with a Blend of Aromatic Spices

Lamb Dhansak (S) 14.50

Tender Lamb Cooked with Lentils & a Blend of Spices in a Slightly Sweet & Tangy Sauce

Lamb Bhuna (SS) 14.50

Lamb Slow-Cooked in a Rich, Spiced Gravy until Tender & Deeply Flavourful

Nagpur Saoji Chicken / Lamb (SSS) 13/15

Chicken or Lamb Simmered in a Spicy, Aromatic Nagpuri Sauce with a Blend of Traditional Spices

MAIN COURSE VEG

Delhi Waale Special Chhole Bhathure (S) 15

Spicy Chickpea Curry Served with Fluffy, Deep-Fried Bhature Bread, a Classic Delhi Favorite

IndiaWaale Special Najuk Kofta (N) 11.50

Creamy, Melt-in-your-Mouth Koftas Made from Paneer & Potato, Simmered in a Rich, Spiced Gravy

Paneer Makhani Lababdar (S) (N) 11

Paneer Cubes Simmered in a Rich, Buttery Tomato Sauce with a Blend of Aromatic Spices

Veg Kolhapuri (SSS) 12

Mixed Vegetables Cooked in a Spicy, Tangy Kolhapuri Sauce with Robust Flavours

Bhindi Bazaar ki Bhindi (V) (S) (NGG) 10.50

Crispy, Spiced Okra Stir-Fried with Traditional Flavours from Bhindi Bazaar

Palak Paneer (S) 12

Paneer Cubes Simmered in a Creamy Spinach Sauce with Aromatic Spices

Kadhai Paneer (SS) 12

Paneer Chunks Stir-Fried with Bell Peppers, Onions & Tomatoes in a Spicy, Flavourful Sauce

Aloo Gobhi (V) (S) (NGG) 10.50

Potatoes & Cauliflower Cooked with Aromatic Spices for a Hearty, Flavourful Dish

Gobhi Mattar (V) (S) (NGG) 10.50

Cauliflower & Peas Sautéed with Spices for a Savory Vegetarian Delight

Aloo Jeera (V) (S) (NGG) 10.50

Potatoes Cooked with Cumin Seeds & Spices, offering a Classic Flavor

Veg Kadhai (V) (S) 10.50

Mixed Vegetables Stir-Fried with Bold Spices in a Traditional Kadhai Style

Hyderabadi Baigan 11

Eggplants Cooked in a Tangy, Spiced Sauce with Aromatic Spices for a Rich Taste

Punjabi Chana (V) (S) 10

Spicy Chickpeas Simmered in a Rich, Aromatic Tomato-Based Gravy with Traditional Punjabi Flavours

Awadh Ki Daal Makhani (S) 11.50

Creamy Black Lentils Cooked with Butter & Spices, Inspired by Awadhi Flavours

Desi waali Tadka Daal (V) (S) (NGG) 11

Hearty Lentils Cooked with a Flavourful Tempering of Spices, Onions & Tomatoes for a Comforting, Traditional Taste

Methi Corn Malai (S) (N) 10.50

Creamy Corn & Fenugreek Cooked Together with a Rich Blend of Spices & Herbs

Uttarakhand ka Baigan Bharta (SS) (V) 10.50

Smoky Roasted Eggplant Mashed & Cooked with Aromatic Spices & Traditional Uttarakhand Flavours

Tandoori Paneer Butter Masala (N) (SS) 12.90

Grilled Paneer Cubes Simmered in a Rich, Creamy Tomato Sauce with Aromatic Spices

Ayodhya Ki Kathal Sabzi (V) 12.95

Tender Jackfruit Cooked with Aromatic Spices for a Hearty, Flavourful Dish

SEA FOOD

Goa Ki Machhi Curry (S) 14

Tender Fish Simmered in a Tangy, Spiced Goan Coconut Curry

Kerala Ka Jhinga Masala (S) 15

Succulent Shrimp Cooked in a Rich, Aromatic Kerala-Style Masala with Coconut & Spices

Moli Fish (S) 13.50

A Delicately Spiced Fish Dish with a Hint of Aromatic Herbs for a Flavourful Experience

BREAD

Tandoori Roti (G) 3

Flatbreads Made with Whole Wheat Flour & Cooked in Tandoor

Pudina Parantha (G) 4

Crispy, Flaky, Layered, Mint Flavored Whole Wheat Flatbreads

Laccha Parantha (G) 4

Crispy Flaky Layered whole Wheat Flatbreads made with a Simple Unleavened Dough Consisting of whole Wheat Flour, Salt & Ghee or Oil

Plain Naan (G) 3

Leavened Bread Baked in Clay-Oven

Garlic / Butter / Chilli Garlic Naan (G) 4

Leavened Bread Topped with Garlic/ Butter/ Chilli Baked in Clay-Oven

Peshawari Naan (G) 5

Leavened Bread, Filled with Desiccated Coconut, Sultananas (or Raisins) & Almonds Baked in Clay-Oven

Keema Naan (G) 5

Leavened Bread, Filled with Spicy Ground Meat Baked in Clay-Oven

Amritsar ka Kulcha (G)

Crispy & Soft Leavened Bread Stuffed with Boiled & Mashed Potatoes & Spices

5

Cheese Chilli Garlic Naan (G)

Fluffy Naan Stuffed with Sharp Cheddar Cheese, Spicy Chillies & Aromatic Garlic

5

Bread Potli (G)

15

RICE / BIRYANI

Veg Biryani (S)

Aromatic Basmati Rice Layered with Spiced Vegetables, Herbs & Saffron for a Fragrant, Flavourful Dish. Served with Raita

10.50

Lamb Biryani (S)

Tender Lamb & Fragrant Basmati Rice Layered with Aromatic Spices, Herbs & Saffron

14.50

Hyderabad ki Chicken Dum Biryani (S)

Succulent Chicken & Aromatic Basmati Rice Slow-Cooked with Saffron & Traditional Hyderabad Spices

13

Jhinga Biryani (S)

Fragrant Basmati Rice Layered with Tender Shrimp, Aromatic Spices & Fresh Herbs

16

Katahal (Jackfruit) Biryani (S)

Fragrant Basmati Rice Cooked with Tender Jackfruit & a Blend of Aromatic Spices for a Flavourful Biryani

13

Plain / Jeera / Pulao Rice (S)

5

RAITA

Mixed Raita

Indian Yogurt with Cucumbers, Onion & Seasoning

4

Aloo Pudina Raita

Refreshing Yogurt-Based Side Dish with Potatoes & Mint, Spiced to Perfection

5

SALAD

Punjabi Salad

Sliced Salad Vegetables Including Onions, Green Chillies & Tomatoes

5

Kachumbar Salad

Chopped Salad Vegetables Including Onions, Green Chillies & Tomatoes

5

Onion Salad

Crisp Onion Slices Served with Lemon Wedges & Fresh Chillies

2.50

TEA

Masala Chai

4

KIDS MENU

Chicken Nuggets

Crispy, Golden-Brown Chicken Nuggets with a Tender Juicy Centre

7.50

Chips

Crispy, Golden-Fried Potato Chips with a Light Sprinkling of Salt

4

Egg Fried Rice

Stir-Fried Rice with Eggs, mixed Vegetables & a Savory Blend of Spices

8.50

Hakka Noodles Veg / Chicken

Stir-Fried Noodles Combined with Vegetables & a Savoury Soy-Garlic-Chilli Sauce, Delivering a Spicy, Tangy & Flavourful Experience

8/9.50

Onion Rings

Crispy, Deep-Fried Slices of Onion Coated in a Seasoned Batter, offering a Crunchy Exterior with a Sweet, Tender Onion Centre

4.50



DESSERTS

Gajar Halwa (G) (N) (with ice-cream)

A Classic & Rich, Decadent Melt-in-Mouth Indian Pudding Dessert Made of Slow-Cooked Carrots Packed with Dry Fruits & Nuts. Can be Served with Ice-Cream

7

Gulab Jamun (G) (N) (with ice-cream)

Soft, Melt-in-your-Mouth, Fried Dumplings Soaked in Rose-Flavoured Syrup. Can be Served with Ice-Cream

7

Brownie with Ice Cream (G) (N)

Warm, Fudgy Brownie Served with a Scoop of Creamy Vanilla Ice Cream

7

Kulfi (3 Flavours) (G) (N)

(Pistachio, Badam Kulfi (Almond), Malai Kulfi)
Creamy, Traditional Indian Ice Cream

5

Rasmalai (G) (N)

Soft, Spongy Paneer Dumplings Soaked in a Rich, Sweetened Milk Sauce with Cardamom & Saffron

7

Banarasi Sweet Paan

Traditional Indian Preparation made from Betel Leaves with Various Fillings

4

(V) – Vegan | **(G)** – Gluten | **(N)** – Nuts | **(NGG)** – No onion no Garlic

(S) – Spice Level 1 | **(SS)** – Spice Level 2 | **(SSS)** – Spice Level 3

**Please make your server aware of any allergies. Most of our items contain Dairy and nuts.*



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