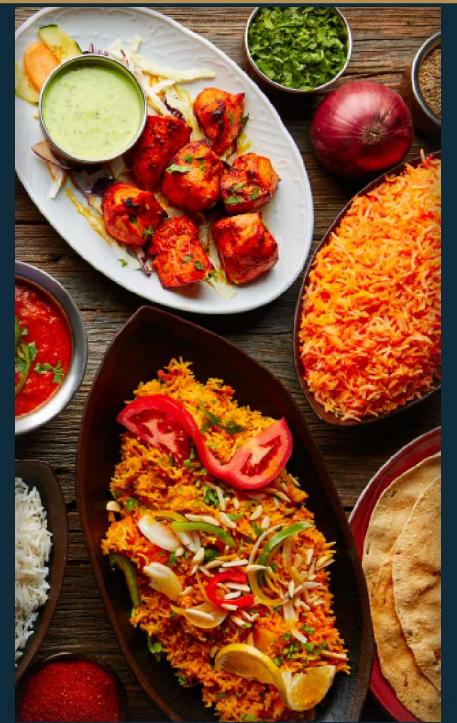


# — AMI'S —

## INDIAN FLAME



AMISINDIANFLAME@GMAIL.COM

+44 73008 59323



020 8230 1117

1 LONDON RD, BRENTFORD TW8 8JB

## LIGHT BITE YOU WILL NOT REGRET

**PAPADUM & MANGO  
CHUTNEY** (V, VE, GF, DF) 2

**PAPADUM BASKET** (V, VE, GF, DF) 3  
Farfur, papdum & large roasted papad

**MASALA PAPAD** (V, VE, GF, DF) 4

**BORING CHIPS** (V, VE, DF) 3  
Plain Potato chips

**MASALA CHIPS** (V, VE, GF, DF) 4  
Potato chips sprinkled with the Amy's special masala with ketchup

**MOGO CHIPS** (V, VE, GF, DF) 5

**VEG. SAMOSA** 3  
Mouthwatering fried Indian savoury pastry served with tamarind chutney

**LAMB SAMOSA** 4  
Mouthwatering fried Indian savoury pastry served with tamarind chutney

**CHICKEN NUGETS** (DF) 4

## VEG STARTER

**ONION FRIED MASALA  
RING** (V, VE, DF) 3  
Flavoured with Indian spices, crunchy deep fried Onion

**ONION BHAJI** (V, VE, GF, DF) 6  
A delicious side to any Indian curry, fried julienne onion in spicy batter of chickpea flour, served with cori-mint chutney

**GUNPOWDER POTATOES** (V, VE, GF, DF) 5  
Potatoes marinated with gunpowder & sprinkled spring onion & lime

**CRISPY OKRA** (V, VE, DF) 6  
Flavoured with Indian spices, crunchy deep fried Okra

**SWEET CORN RIBS** (V, VE, GF, DF) 6  
Finger licking outside, tender & juice

**CHILLI PANEER** (V, GF) 7  
Soft & crispy paneer toasted with pepper, onion & chilli in Indo-Chinese sauce

**CHILLI MUSHROOM** (V, VE, GF, DF) 7  
Crispy mushroom tossed with pepper, onion & chilli in Indo-Chinese sauce

**CHILLI GOBI** (V, VE, DF) 7  
Soft & Crispy cauliflower tossed with pepper, onion & chilli in Indo-Chinese sauce

**CRUNCHY BROCOLI** (V, VE, GF, DF) 7  
Soft & Crispy Broccoli with deep fried & our special masala

**SAMOSA CHAAT** 5

## NON-VEG STARTER

**CHICKEN POPCORN** 7  
Classic popcorn chicken bites made from high-quality whole muscle chicken fillets with a spiced coating

**CHILLI CHICKEN** (V, GF) 7  
Soft & crispy chicken toasted with pepper, onion & chilli in Indo-Chinese sauce

**CHICKEN PAKORA** (GF, DF) 7  
A delicious side to any curry, fried chicken breast diced pieces in batter of chickpea flour, served with cori-mint chutney

**FRIED CHUNKY  
CHICKEN** (DF) 10.5

**CHICKEN 65** (GF, DF) 9  
A famous south Indian dish created in 1965, crispy popcorn fritters saute with chillies, onions & curry leaves

**PRAWNS KOLIWADA** (GF, DF) 7  
Indian style fried tiger prawns

**CHILLI GARLIC  
PRAWNS** (GF, DF) 10.5  
A famous asian dish where crisp fried prawns are tossed with garlic & chilli

**FISH PAKORA** (GF, DF) 10.5  
A delicious side to any curry, fried fish breast diced pieces in batter of chickpea flour, served with cori-mint chutney

## VEG-CURRYS

<b>AMRITSARI CHOLE</b> (V, GF, GF, DF) A Punjabi classic curry, with chickpeas cooked in a spicy gravy	<b>9</b>
<b>TADKA DAAL</b> (V, GF) Yellow lentils cooked with ginger, garlic, onion & tomato gravy	<b>9</b>
<b>BUTTON MUSHROOM</b> (VE, GF, DF) An Indian classic curry with button mushroom along with special masala & onion gravy	<b>9.5</b>
<b>PANEER TIKKA MASALA</b> (V, GF) Paneer tikka cooked with fresh ground spices with tomato & onion gravy	<b>10</b>
<b>PALAK PANEER</b> (V, GF) Is a classic curry dish from north Indian cuisine made with fresh spinach, onions and spices	<b>11.5</b>
<b>CHEESE BUTTER MASALA</b> (V, GF) Cheese cube cooked with fresh ground spices with tomato & onion gravy	<b>11.5</b>
<b>VEG MAKHANWALA</b> (V, GF) A dish with thich sauce with added flavour of onion & peppers	<b>10</b>
<b>DAL MAKHANI</b> (V, GF) A dish with thich sauce with lentils & added flavour of onion & peppers chef's favourite	<b>10</b>

## BIRYANI

<b>VEG. BIRYANI</b> (V, GF) Our traditional biryanis are hand finished, cooked in a clay pot served with raita	<b>10</b>
<b>CHICKEN BIRYANI</b> (GF) If someone say true love never exits, make them taste our chicken biryani	<b>13</b>
<b>LAMB BIRYANI</b> (GF) Add this lamb biryani when your life needs flavours	<b>16</b>
<b>PRAWN BIRYANI</b> (GF)	<b>18</b>

## NON VEG-CURRYS

<b>BUTTER CHICKEN</b> (GF) Traditionally known as murgh makhani, curry made from chicken with a spiced tomato & butter sauce	<b>12</b>
<b>MASALA CHICKEN</b> (GF, DF) 🌶️ A dish with constantly marinated boneless chicken pieces that are traditionally cooked in tandoor & then served in subtly spiced tomato cream sauce	<b>13</b>
<b>CHICKEN JALFREZI</b> (GF) Onion based curry made with boneless chicken pieces, bell pepper & onion	<b>12</b>
<b>CHICKEN HANDI</b> (GF) This is a traditional north Indian style curry, slow cooked in a copper pot with aromatic spices	<b>13</b>
<b>KASHMIRI LAMB</b> (GF) A dish influenced by the kashmir region of the India, perfectly slow cooked & wonderfully blend with spices	<b>13</b>
<b>LAMB PEPPER</b> (GF) Lamb consists of pieces of lamb braised with a gravy flavoured with garlic, ginger, aromatic spices & mustard seeds	<b>13</b>
<b>DESI HOME STYLE MUTTON</b> (GF) Mutton cooked with home-made masalas with coconut milk	<b>14.5</b>
<b>PRAWNS TAWA MASALA</b> (GF) Delicious seafood dish, juicy prawns are cooked on tawa along with onions & aromatic blend of spices	<b>15.95</b>
<b>PRAWNS JALFREZI</b> (GF) Onion based curry made with tiger prawns, bell pepper & onion	<b>12.95</b>
<b>GOAN FISH</b> (GF) Onion based curry made with tiger prawns, bell pepper & onion	<b>12.95</b>

 Vegetarian
  Vegan
  Gluten Free
  Dairy Free

NOTE: For any allergens and menu suggestions please talk our friendly staff.

An Indian Authentic Restaurant, brings you hand picked flavourful dishes from all around Indian that includes Veg. Meat, Sea Food & the most popular Indian Fast-Food.

## GRILLS

<b>HOME STYLE PANEER TIKKA</b> (V, GF) Marinated Indian cheese with yogurt & spices	<b>8.5</b>
<b>CHICKEN DRUM STICK</b> Versatile and full of flavour chicken drum-sticks, area winning choice for midweek meals	<b>7</b>
<b>CHICKEN TIKKA</b> (GF) Breast piece marinated overnight with yogurt, ginger, garlic & Indian spices	<b>10</b>
<b>LAMB CHOPS</b> (GF) Delicious & mouthwatering marinated lamb chops, perfect fo your meal	<b>11.5</b>
<b>CHICKEN SHAMMI KEBAB</b> (GF, DF)	<b>8</b>
<b>LAMB SHAMMI KEBAB</b> (GF, DF) Flavourful Shammi Kebabs made with Chana Dal and many spices and herbs	<b>9</b>
<b>MIX GRILL</b> (GF, DF)	<b>18</b>

## THALI

<b>VEG THALI</b> Choice of one veg curry, rice, half naan, papadum & mango chutney and samosa with green chutney	<b>16</b>
<b>MEAT THALI</b> Choice of one meat curry, rice, half naan, papadum & mango chutney and samosa with green chutney	<b>18</b>

## SIDES

<b>KACHUMBAR</b> (V, GF)	<b>2</b>
<b>CUCUMBAR RAITA</b> (V, GF)	<b>2</b>
<b>GREEN SALAD</b> (V, GF)	<b>3</b>
<b>CHICKPEAS SALAD</b>	<b>4</b>
<b>CHILLI &amp; ONION SALAD</b> (V, VE, GF, DF) Juliene onion, chilli & lime slice	<b>3</b>
<b>PLAIN YOGURT</b>	<b>1</b>

## NAANS

<b>PLAIN NAAN</b> (VE)	<b>2</b>
<b>BUTTER NAAN</b>	<b>2.5</b>
<b>GARLIC CORIANDER NAAN</b>	<b>3</b>
<b>CHILLI GARLIC NAAN</b> 🌶️	<b>3</b>
<b>CHEESE CHILLI GARLIC NAAN</b>	<b>4.5</b>
<b>CHEESE NAAN</b>	<b>3.5</b>
<b>CRISPY PARATHA</b>	<b>1.5</b>
<b>ALOO PARATHA</b>	<b>2</b>
<b>CHAPATI</b>	<b>1</b>

## FRIED RICE

<b>CHICKEN FRIED RICE</b>	<b>8</b>
<b>LAMB FRIED RICE</b>	<b>9</b>
<b>SCHEZWAN FRIED RICE</b>	<b>6</b>

## CURRY WITH

<b>BASMATI RICE</b>	<b>2</b>
<b>PILAV RICE</b>	<b>2.5</b>
<b>JEERA RICE</b>	<b>3</b>
<b>GARLIC RICE</b>	<b>3</b>
<b>LEMON RICE</b>	<b>3.5</b>
<b>EGG RICE</b>	<b>4</b>

**V** Vegetarian   **VE** Vegan   **GF** Gluten Free   **DF** Dairy Free  
**NOTE:** For any allergens and menu suggestions please talk our friendly staff.

An Indian Authentic Restaurant, brings you hand picked flavourful dishes from all around Indian that includes Veg. Meat, Sea Food & the most popular Indian Fast-Food.

## DESSERTS

GULAB JAMUN WITH ICE-CREAM	6
BROWNIE WITH ICE-CREAM	8
CHEESE CAKE	8
ICE-CREAM SCOOP VANILLA OR CHOCOLATE	3

## TEA

Lemon & Ginger tea	3
Fresh Mint	3
Indian Special Masala tea	3
Green tea	3
Earl Grey	3
Pepermint	3
Chamomile	3

## FRESH JUICE

APPLE	4
ORANGE	4
PINEAPPLE	5

## COFFEE

Espresso	2
Double Espresso	2.5
Flat white	3
Cappuccino	3
Latte	3.5
Chai latte	3.5
Americano	3
Hot Chocolate	3.5
Macchiato	2.5
Mocha	3.5

## DRINKS MENU

---

### BEERS

---

Guinness 330ml	3.8
Birra Moretti 330ml	3.5
Peroni 330ml	3.5
Kingfisher 330ml	3.4
Stella Artois 330ml	3.1
Cobra 330ml	2.5
Ginger(0%) 200ml	2.2

### CIDER

---

Aspall Premier 500ml	6.4
Old Mout (Kiwi&Lime) 500ml	5.1
Kopparberg Premier 500ml (Mixed Fruit)	5.1
Thatchers Gold 500ml	4.5

### SOFT DRINKS

---

Coke 330ml	3
Diet Coke 330ml	3
Sprite 330ml	2.7
Fanta (Orange) 330ml	2.7
Lemonade 200ml	2.2
Soda Water 200ml	2.2
Tonic Water 200ml	2.2
Kashmiri Jeera 250ml	1.8

### VODKA

---

Au Vodka (Blue Raspberry) 50ml	8
Belvedere 50ml	8.5
Grey Goose 50ml	8.5
Ciroc 50ml	7.5
Ketel One 50ml	6
Absolute Original 50ml	5

### GIN

---

Tanqueray No. 10-50ml	8
Hendricks 50ml	7.5
Sip Smith Dry 50ml	7
Beefeater Dry 50ml	5
Tanqueray Dry	5
Roku 50ml	5
Bombay Sapphire 50ml	5

### RUM

---

Wray & Nephew 50ml	7.5
Havana Club 50ml	6
Havana Spiced 50ml	6
The Kraken Spiced 50ml	6
Disaronna 50ml	5.5
Bacardi 50ml	5
Old Monk 50ml	5
Captain Moragan 50ml	6



## WHISKEY

Balvenie 50ml	10.5
Glenfiddich 50ml	8.5
Woodford Reserve 50ml	8
Chivas Regal 50ml	8
Laphroaig 50ml	7
Jameson 50ml	6.5
Jack Daniel's 50ml	6.5
Black Label 50ml	5.5
Monkey Shoulder 50ml	8.5

## COCKTAILS

Negroni	10
Old Fashion	10
April Spirits	10
Vodka Martini	10
Gin Martini	10
Espresso Martini	10
Margarita	10
Mimosa	10

## RED WINE

	Glass (175ml)	Bottle
San Marzano 'Talo'	10	38
Baglio Gibellian U Passimientto	8	30
Benjamin Malbec	7	22.5
Calusari Pinot Noir	7	22.5

## WHITE WINE

	Glass (175ml)	Bottle
Susana Balbo Signature	10	38
Armas Voskehat, Armenia	8	30
False Bay	7	22.5
Calusari Pinot Grigio	7	22.5

## TEQUILA

Patron	8
El Jimador Reposado	6.5
El Jimador Blanco	6.5
Jagermeister	5

## CHAMPAIGN (BOTTLE)

Moët & Chandon	
Brut Impérial	65
Rosé Impérial	75

## WATER

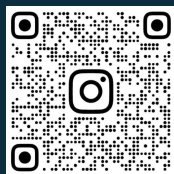
Sparkling Water 750ml	2.4
Still Water 750 ml	2.4

## INDIAN SPECIALITIES

Mango Lassi	3
Masala Chai	3
Butter Milk	2

# — AMI'S —

## INDIAN FLAME



AMISINDIANFLAME@GMAIL.COM

+44 73008 59323

020 8230 1117

.....  
1 LONDON RD, BRENTFORD TW8 8JB