



WHERE INDIA'S SPICES DANCE

45 London Street Reading RG1 4PS

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Food Allergy?

Before placing your order please inform a member of staff if a person in your party has a food allergy

Food prepared here may contain or have come in contact with...

- Celery / celeriac (Ce)
- Cereals Containing Gluten (G) Nuts (N)
- Crustaceans (Cr)
- Eggs (E)
- Fish (F)
- Lupin (L)
- Milk (Mi)
- Molluscs (Mo)

- Mustard (M)
- Peanuts
- Sesame (Se)
- Soybeans (S)
- Sulphur Dioxide (SO2)
- Tree Nuts (T)

Appetisers (Vegetarian)

Aloo Fingers Popular Name: French Fries	4.49
Masala Aloo Fingers Popular Name: French Fries With Indian Spices	4.49
Plain Golden Cassava Fries Popular Name: Mogo. Deep Fried Cassava Topped With Fresh Coriander	6.45
Masala Golden Cassava Fries (S,C) Popular Name: Masala Mogo. Deep Fried Cassava, Tossed In A Special Tomato Masala-soy Based Sauce Topped With Fresh Coriander	6.45
Onion Crispy Fritters Popularl Name: Onion Bhajji. Deep Fried Selected Option In A Batter Of Gram Flour And Spices	5.95
Paneer Crispy Fritters (Mi) Popular Name: Paneer Bhajji. Deep Fried Selected Option In A Batter Of Gram Flour And Spices	6.95
Mushroom Crispy Fritters (S, Ce, So2) Popular Name: Mushroom Bhajji. Deep Fried Selected Option In A Batter Of Gram Flour And Spices	6.95
Okra Crispy Fritters Popular Name: Bhindi Bhajji. Deep Fried Selected Option In A Batter Of Gram Flour And Spices	6.95
Chilli Crispy Fritters Popular Name: Mirchi Bhajji. Deep fried long chillies in a batter of gram flour and spices	6.95
Golden Crisp Pastry Pockets (G) Popular name: Samosa. Deep fried savoury pastry filled with vegetables, lightly spiced. (4 pcs)	5.95
Momos (Boiled / Fried) TBC	6.95
Spiced Potato Medallions Popular name: Aloo Tikki. Boiled potatoes, peas and various curry spices (3 pcs)	6.95
Hari Mirch Ka Paneer Tikka TBC	5.95
Crispy Paneer Pearls (Mi, S, C, G) Popular name: Chilli Paneer. Cottage cheese tossed up with diced onions and peppers with a touch of soya And chinese five spices	8.49
Herb-infused Soya Skewers (S, M, Mi) Soya Chaap marinated with ground spices, hung curd, smoked in tandoor	7.95
Emerald Veggie Patties Popular name: Harabhara Kebab. Fresh vegetables & green chilli, smoked in tandoor (5 pcs)	7.95

Vegetable Seekh Kebab Minced mixed vegetables skewered in tandoor (3 pcs)	8.49
Paneer Tikka (Mi, M) Cottage Cheese, yellow chilli, hung curd, smoked in tandoor	8.95
Vegetable Medley In Oriental Sauce(S, C) Popular name: Veg Manchurian. Deep fried vegetable dumpling, sauteed in a tomato and chilli sauce with soya and chinese spices	8.95
Gobi Manchurian (S, Ce) Deep fried cauliflower, sauteed in a tomato and chilli sauce with soya and chinese spices	8.95
Gobi 65	8.95
Chilli Masala Peanuts (N)	8.95
Chat Churns	
Pani Puri (G) Hollow crispy shells served with flavoured water, tamarind and mint	4.95
Samosa Chaat (Mi, G) Crushed vegetarian samosa, covered with sweet yoghurt and home style chutney	5.45
Sev Papdi Chaat (Mi, G) Fried flour crackers with boiled chickpeas, potatoes, yoghurt, spices and chutneys	5.95
Dahi Puri (Mi, G) Hollow crispy shells stuffed with yoghurt, boiled chickpeas, potatoes, spices and chutneys	5.95
Aloo Papdi Chaat (Mi, G) Diced potato and chickpeas in spices, crispy puff pastry, covered with sweet yoghurt and home style chutneys	5.95
Aloo Tikki Chaat (Mi) Golden fried potato patties stuffed with peas and spices	5.95
Chana Chaat (Mi) Cooked chickpeas tossed with onions, tomatoes, tamarind chutney, spices and herbs	5.95
Platters	
Vegetarian Paneer tikka, Aloo tikki, Harabhara kebab, Onion fritters	17.95
Non-Vegetarian Chicken tikka, Chicken seekh, Mutton seekh, Prawn, Lamb chops	22.95

Appetisers (Mon-Wegetarian)

Chicken Golden Crisp Pastry (G) Popular name: Samosa. Deep fried savoury pastry filled with chicken mince, lightly spiced (2 pcs)	5.95
Lamb Golden Crisp Pastry (G) Popular name: Samosa. Deep fried savoury pastry filled with tender lamb mince, lightly spiced (2 pcs)	5.95
Momos (Boiled / Fried) TBC	7.95
Murgh Pudina Ki Seekh Minced chicken skewered in tandoor (3 pcs)	7.95
Lucknowi Seekh Kebab Minced lamb, garlic, Chef's spice mix (2 pcs)	7.95
Chicken Lollipop Deep fried chicken winglets coated in a spicy flavoured batter (4 pcs)	7.95
Chicken Tikka (Mi, M) Chicken, blend of hot spices, hung curd	9.95
Chicken 65 (Mi, E) Hyderabadi Special Fried Chicken in a light batter infused with chef special spices	9.95
The Fiery Phoenix (S, C, G) Popular name: Chilli Chicken. Lightly fried chicken pieces tossed in a special tomato masala-soy based sauce	9.95
Oceanic Crisp Delights (F) Popular name: Fish Pakora. Deep fried boneless fish in a batter of gram flour and spices	9.95
Adraki Lamb Chops (Mi, M) Lamb Chops, ginger, south indian spices, cooked in tandoor (4 pcs)	12.95
Chilli Fish (F, S, G, C) Lightly boneless fish pieces tossed in a special tomato masala-soy based sauce	11.95
King Prawn (Ce, Cr, S) King Prawnsg grilled in a tandoor, marinated in a lightly spiced garlic yoghurt sauce	14.95
Tandoori Chicken – Half (Mi, M) Chicken on bone, deggi mirch, hung curd, roasted in tandoor	9.95
Tandoori Chicken – Full (Mi, M) Chicken on bone, deggi mirch, hung curd, roasted in tandoor	15.95
Chicken Nuggets (8 pcs)	4.95

Mains (Wegetarian)

Bombay Aloo (M, So2) Potato seasoned with green chilli, tomato, garlic and spices	8.49
Chikhad Chole Slow cooked chickpea flavoured with anardana, onion tomato and chana masala	8.49
Rajma Masala Kidney beans, onions, tomatoes, plenty of spices and herbs	8.95
Dal Tadka (Mi) Yellow lentil cooked with onions, tomatoes and finished with clarified butter and lemon juice	8.95
Tanatan Dal (Mi, M) Popular name: Dal Makhni. Black lentil simmered with butter and cream	8.95
Dal Gongura (Mi) Andhra special dal, yellow lentil cooked with roselle and finished with clarified butter and lemon juice	8.95
Mixed Vegetable curry Potatoes, carrots, peas and corn are slow cooked with a blend of indian spices	8.95
Spiced Cauliflower And Potato Duet Popular Name: Aloo Gobi. Made with potatoes, cauliflower and indian spices	9.50
Paneer Makhan Malai (Mi, P) Popular name: Paneer Butter Masala. Paneer, cashew, khoya, creamy tomato gravy	9.95
Paneer Dhania Adraki (Mi) Spicy paneer, fresh coriander & ginger flavoured gravy	9.95
Bhindi Sabji Okra slow cooked in onion and tomoato, seasoned with green chilli and spices	9.95
Saag Panner (M, Mi) Cottage cheese slow cooked in pureed spinach seasoned with green chilli and mint	9.95
Saag Aloo (M, Mi) Potatoes are slowly cooked in pureed spinach seasoned with green chilli and mint	9.95
Saag Corn (M, Mi) Corn is slowly cooked in pureed spinach seasoned with green chilli and mint	9.95
Makhmali Kofta (Mi, N) Popular Name: Hyderabadi Kofta. Fried balls of potato, cheese & mix veg covered in a creamy sauce of blended nuts, chopped onions, tomatoes and spices	10.95
Stuffed Eggplant (N, Se) Popular name: Gutthi Vankaya. Small young aubergine stuffed with mix of desiccated coconut, peanuts, tamarind and spices	10.95
Kadai Paneer (M, Mi) Cottage cheese slow cooked in seasoned with green chilli and mint	10.95

Mains (Mon-Wegetarian)

Kadai Egg(E, Mi) Egg cooked in traditional black iron wok	9.50
Chicken Dhansak (Mi) Chicken cooked in tangy, sweet sauce and rich with addition of red lentils	9.95
Kadai Chicken (Mi) Chicken cooked in traditional black iron wok	10.95
Smoked Murgh Makni (Mi, N) Popular name: Butter Chicken. Boneless chicken mild tomato curry cooked with butter and cream	10.95
Mogewala Kukkad (With Bone) (Mi, N) Popular name: Methi Chicken Curry. Tomato, fenugreek flavoured chicken	10.95
Chicken Korma (M) Boneless Chicken cooked with coconut and cream (Mild/Spicy)	10.95
Chicken Tikka Masala (M) Boneless Chicken cooked with onions, tomatoes, cream and herbs	10.95
Chicken Jalfrezi (M) Boneless Chicken cooked with plenty of veggies and spices	10.95
Saag Chicken (M) Chicken pieces slow cooked in pureed spinach seasoned with green chilli and mint	10.95
Lamb Korma (M) Boneless Lamb cooked with coconut and cream	11.45
Special Lamb Punjabi style braised lamb curry	11.95
Andhra Lamb Keema Minced lamb cooked with special spices	11.95
Saag Lamb (M) Lamb pieces slow cooked in pureed spinach seasoned with green chilli and mint	11.95
Kadai Lamb (Mi) Lamb cooked in traditional black iron wok	11.95
Rara Ghosh TBC	11.95
Fish Masala (F, M) Fish simmered wuth south indian spices and curry leaves	11.95
King Prawn Korma (Cr, M) King Prawns cooked with coconut and cream	12.95
Mangalorean Prawn Curry (Cr) Prawns simmered with south indian spices, curry leaves, coconut	12.95

Rice & Biryani

Steamed Rice	3.45
Jeera Rice (Mi)	3.95
Garlic Rice (Mi)	3.95
Pulav Rice (Mi)	3.95
Vegetable Fried Rice (Mi)	5.95
Egg Fried Rice (E, S)	5.95
Mushroom Fried Rice (Mi)	5.95
Chicken Fried Rice (M, S)	7.95
Prawn Fried Rice (M,S,Cr)	9.95
Vegetable Biryani (Mi) Hyderabadi style fragrant basmati rice, mint, saffron, brown onion cooked on steam. Served with raita or salaan	8.95
Chicken Biryani (Mi) Hyderabadi style fragrant basmati rice, marinated chicken, mint, saffron, brown onion cooked on steam. Served with raita or salaan	10.95
Lamb Biryani (Mi) Hyderabadi style fragrant basmati rice, marinated Lamb, mint, saffron, brown onion cooked on steam. Served with raita or salaan	12.95
Prawn Biryani (Cr, Mi) Hyderabadi style fragrant basmati rice, King Prawns, mint, saffron, brown onion cooked on steam. Served with raita or salaan	14.95
Moodles	
Vegetable Noodles (S, G, C)	5.45
Chicken Noodles (S, G, C)	6.45
Egg Noodles (S, G, C)	6.45
Prawn Noodles (Cr, S, G, C)	7.45
Schezwan / Hakka Noodles (S, G, C)	7.45

Oven Breads

Signature Butter Naan (G, Mi) Signature Garlic Naan (G, Mi) Signature Chilli Naan (G, Mi) Signature Chilli Garlic Naan (G, Mi) Plain Naan (G, Mi) Butter Naan (G, Mi) Garlic Naan (G, Mi) Chilli Naan (G, Mi) Chilli Garlic Naan (G, Mi) Cheese Naan (G, Mi) Peshwari Naan (G, Mi, N)	4.25 4.25 4.25 4.25 2.45 2.75 3.45 3.45 3.95 3.95
Tandoori Roti (G, Mi) Butter Roti (G, Mi) Methi Roti (G, Mi) – 2 pcs Beetroot Roti (G, Mi) – 2 pcs	2.45 2.95 3.75 3.75
Plain Paratha (G, Mi) – 2 pcs Chilli Paratha (G, Mi) Pudina Paratha (G, Mi) Veg Stuffed Paratha (G, Mi) Aloo Stuffed Paratha (G, Mi) Keema Stuffed Paratha (G, Mi)	3.75 3.45 3.45 3.95 3.95 3.95
Assorted Breads (G, Mi)	8.95
Side Dishes	
Bombay Aloo Saag Aloo Mixed Vegetables Korma Sauce Tikka Masala Sauce	4.95 4.95 4.95 4.95 4.95

South Indian Breakfast

Idly	4.45
Vada	5.45
Upma	5.95
Plain Dosa	5.95
Masala Dosa	7.95
Gheepodi Masala Dosa	8.95
Chicken Dosa	9.95
Bisibele Bath	6.95
Keema Dosa	9.95
Onion Uttappam	6.95
Puri	6.95
Choley Bathura	6.95
Pesarattu	6.95
Soups	
Tomato	4.45
Corn	4.45
Chicken	4.45
Extras	
Poppadom (Fried/Roasted)	1.00
Poppadom (Masala)	1.50
Poppadom (Assorted)	2.95
Plain Yoghurt	2.95
Raita	4.45
Onion Salad with cucumber	5.45

Desserts

Kulfi (Mi) Traditional Indian Ice Cream	4.45
Gulab Jamoon (Mi, N) Dough balls in a sweet sticky sugar syrup topped with crushed Pistachio (2 pcs)	4.45
Gulab Jamoon (with Ice cream) (Mi, N) Dough balls in a sweet sticky sugar syrup topped with crushed Pistachio (2 pcs) with ice cream	5.45
Carrot Halwa (Mi, N) Freshly grated carrot, milk, sugar, cardamom, khoya and ghee	4.95
Carrot Halwa (with Ice cream) (Mi, N) Freshly grated carrot, milk, sugar, cardamom, khoya, ghee and ice cream	5.95
Rasmalai (Mi, N) Delicacy of spongy soft cheese dumplings that are coated in sugar syrup and then soaked in creamy cardamom-saffron milk (2 pcs)	5.45