

## NON VEG CURRY

### Matka Chicken on the bone 11

Bone-in chicken slow-cooked in a clay pot with spices, delivering a rich, earthy, and fall-off-the-bone rustic curry.

### Malabar Fish Curry 11

Kerala-style fish curry featuring firm fish in a tangy, spicy coconut milk gravy.

### Murg Makhani (Butter Chicken) 11

Smoky tandoori chicken in a luscious, velvety creamy tomato gravy

### Lamb Rogan Josh 12

Tender lamb in a fragrant Kashmiri-style chilli-and-spice gravy,

### Lamb Saag 12

Tender lamb chunks simmered in a rich, fresh spinach and spices

### Prawn Moilee 13

creamy prawn curry cooked in coconut milk with curry leaves and mild spices.

### Egg Curry 11

Indian-style egg curry with boiled eggs in a rich, spiced tomato-onion gravy.

## VEG CURRY

### Smoky Baingan Bharta 10

Smoky, fire-roasted aubergine with sautéed onions, tomatoes and spices.

### Tawa Veg 10

Semi-dry assortment of crispy, fried vegetables tossed in a spicy, onion-tomato masala on a large griddle (tawa).

### Dum Aloo Banarasi 9.9

Baby potatoes simmered in spiced tomato-onion gravy with banarasi flavour

### Nawabi Kofta Curry 11

Potato and paneer koftas served in a creamy, tomato-cashew gravy.

### Palak Paneer 10.5

Soft cubes of paneer simmered in mildly spiced spinach gravy

### Paneer Tikka Masala 11

Marinated, grilled paneer cubes simmered in a creamy, onion-tomato gravy.

### Kadhai Paneer 11

Tender paneer cubes cooked in chopped onion and tomato gravy

### Daal Tadka 9.5

Creamy yellow lentils finished with aromatic spices, cumin and garlic

### Daal Makhani 10.5

Whole black lentil in a creamy, buttery tomato-cream sauce.

### Maa Ki dal 10.5

Comforting home cooked lentil soup, full of warmth and love just like maa make

## BREADS

### Plain/Butter Naan 3/3.5

### Garlic /Chilli Naan 3.95/3.5

### Chilli Garlic Naan 4

### Laccha Paratha 3.95

### Peshawari Naan 4.5

### Assorted Bread Basket 9

## ACCOMPANIMENTS

### Cucumber Raita 3

### Pineapple Raita 3.5

### Onion and chilli Salad 2

### Kachumber Salad 3.5

### Green Salad 3.5

**Chilli Garlic Mogo** 9.5

Crispy fried cassava chips tossed in a fiery, sticky Indo-Chinese sauce

**Chilli Garlic Mushroom** 9.5

Crispy mushrooms tossed with peppers and onions in spicy chilli-garlic sauce

**Chilli Garlic Tofu** 9.5

Crispy tofu tossed with peppers and onions in a bold, spicy chilli-garlic sauce

**NON VEG INDO CHINESE****Chilli Chicken** 11

Battered fried chicken is tossed with garlic, soya and chilli gravy

**Chilli Fish** 11

Indo chinese delicacy, fried fish tossed with garlic, soya and chilli gravy

**Chilli Garlic Prawns** 12

Juicy prawns tossed with peppers and onions in spicy chilli-garlic sauce.

**Chicken Chatpata (lollipop)** 11

Fried drumstick, gently covered with schezwan sauce

**SIGDI****Veg Sigdi** 20

Tandoori Broccoli, Paneer Tikka, Soya Chaaps, Tandoori Stuffed Aloo

**Non Veg sigdi** 22

Chicken tikka, Lamb Seekh kebab, Prawns, Fish Tikka

**EMBER DUM BIRYANI****Veg Dum Biryani** 11

Slow-cooked marinated fresh mixed vegetables layered with basmati rice

**Jackfruit Dum Biryani** 11

Tender young jackfruit layered with fbasmati rice and whole spices

**Chicken Dum Biryani** 12

Basmati rice and marinated chicken slow-cooked "dum" style in a sealed pot

**Lamb Dum Biryani** 13.5

Tender lamb chunks marinated in yogurt and spices, layered with basmati rice

**Prawn Dum Biryani** 15

Marinated prawns layered with aromatic basmati rice and fresh herbs, slow-cooked (dum) to infuse the seafood with spices.

**RICE & NOODLES****Pilau Rice** 4.75**Plain Rice/ Jeera Rice** 4/4.5**Veg Haaka Noodles** 10

Wok-tossed noodles loaded with crunchy veggies, garlic, and Indo-Chinese sauces

**Chicken Hakka Noodles** 11

Wok-tossed noodles with tender chicken, veggies, and smoky Indo-Chinese sauces

**Prawn Hakka Noodles** 12.5

Stir-fried noodles tossed with prawns, vegetables in a soy-based sauce

**Veg Fried Rice** 10.5

Stir-fried basmati rice tossed with mixed vegetables and soy-based seasonings

**Chicken Fried Rice** 11.5

Stir-fried basmati rice tossed with diced chicken aromatic soy-based seasonings.

**Prawn Fried Rice** 12.5

Stir-fried rice tossed with prawns and vegetables in soy seasonings

## STARTERS AND CHAATS

<b>Masala Pappadam</b>	<b>3.5</b>
<b>Basket of Pappadams</b>	<b>4.5</b>
<b>Pani Puri</b>	<b>6</b>
<b>Indori Khopra Pattice</b> Crispy potato pillows bursting with sweet-spicy coconut, served with chutneys.	<b>8</b>
<b>Beetroot Tikki Pan Fried</b> Pan-seared medallions of grated beetroot and potatoes, served with mint chutney	<b>8.5</b>
<b>Crispy Bhajiya</b> Battered fried potato - pieces are not only nice and crispy but also yummy	<b>7.5</b>
<b>Onion Bhajji</b> Crunchy onion fritters served hot with chutney for a savory, addictive snack	<b>7.5</b>
<b>Crispy Bhindi</b> Okra spiced and fried until crunchy, served as a flavourful Indian-style starter	<b>8</b>
<b>Dahi Bhalla</b> Melt-in-the-mouth lentil balls soaked in yogurt and served with tangy chutneys	<b>6</b>
<b>Hara Bhara Kebab</b> Pan-fried patties loaded with spinach, peas and potatoes served with chutney	<b>8.5</b>
<b>Dahi Ke kebab</b> crisp and lightly spiced soft creamy hung-curd and paneer patties	<b>8.5</b>
<b>Palak Patta Chaat</b> Crispy batter-fried spinach leaves topped with yogurt, chutneys, and crunchy sev	<b>7.5</b>
<b>Dahi Papdi Chaat</b> Layered papdi, slow cooked chickpea with yogurt, tamarind with gentle spice	<b>6.5</b>

## VEG GRILLS

<b>Grilled Malai Broccoli</b> Broccoli marinated with cheesy cream and spices grilled to perfection	<b>10</b>
<b>Grilled Stuffed Potatoes</b> Potatoes filled with a paneer stuffing and grilled until smoky	<b>10</b>

<b>Kasundi Paneer Tikka</b> Grilled cottage cheese marinated in mustard and carom paste and yogurt	<b>11</b>
<b>Tandori Soya Chaap</b> Tender soya chaap marinated in spicy yogurt and chargrilled to perfection.	<b>10</b>
<b>Achari Paneer Tikka</b> Cottage cheese marinated in pickling spices	<b>11</b>

## NON VEG GRILLS

<b>Zesty Salmon Tikka</b> Salmon cooked slightly marinated with mustard, lemon and dill leaves	<b>14</b>
<b>Tandoori Prawn</b> Prawns marinated with yogurt and indian spices	<b>15</b>
<b>Chicken Tikka</b> Chicken breasts grilled with tandoor spices	<b>11</b>
<b>Smoky Lamb Seekh Kebab</b> Minced lamb mixed with herbs and spices and grilled in a tandoor	<b>12</b>
<b>Royal Tandoori Chicken (H/F)</b> Chicken marinated in yogurt and spices, roasted in a tandoor	<b>11/17</b>
<b>Lamb Burra kebab(Lamb Chops)</b> Tender lamb chops marinated in spiced yogurt and char-grilled in a tandoor	<b>14</b>
<b>Murg Malai Tikka</b> Hung curd marinated chicken with cashew and mild spices	<b>11.5</b>

## VEG INDO CHINESE

<b>Honey Chilli Lotus Stem</b> Crispy, lotus stems fried and tossed with sesame, sweet & spicy sauce	<b>10</b>
<b>Veg Manchurian</b> Mixed vegetable balls fried and tossed in tangy soy sauce	<b>10</b>
<b>Chilli paneer</b> Paneer cubes tossed with onion and pepper in chilli-garlic sauce	<b>11</b>



# EMBER & MIST

“WHERE FLAMES MEET FLAVOUR”

GRILL INDIAN RESTAURANT & BAR



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