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VIVAANTA

EXCLUSIVE INDIAN DINING

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VIVAANTA

EXCLUSIVE INDIAN DINING

Connoisseur Fusion Appetisers

SPICY ALOO GARLIC MUSHROOMS

Soft and fluffy spiced potato balls with cornflower served on a bed of sautéed garlic and mushrooms.

AFGHANI CHANA

Afghan chick peas tossed in light spices in a semi dry tomato sauce with potatoes and served on a puri.

AMRITSARI MURGH 🌶🌶🌶

Cubes of chicken marinated in a fiery sauce cooked in the tandoor served with a crunchy salad mixed with sweet Greek yogurt.

FARA SIRA

Shredded pieces of lamb or chicken tossed in light spices with tomatoes & spring onion and wrapped in a laacha paratha

PANEER PAKORA

Cubed paneer cheese in gram flour and herb batter

CHICKEN BASANTI 🌶🌶

Tender pieces of chicken infused in a smokey sweet and spicy onion and pepper sauce served with crunchy salad.

CRISPY SKIN SALMON

Fresh salmon marinated in tandoori spices & herbs, roasted in the tandoori and laced with Kashmiri massala.

RAJA SCALLOPS 🌶🌶

King scallops tawa fried in olive oil, then served in a lightly spiced in a sweet chilli sauce with onions & peppers.

JINGA TIKKA

Jumbo king prawns marinated in a light spice with mustard honey and a touch of garlic and ginger paste then chargrilled in the tandoor.

KASHMIRI LAMB CHOPS

Tender pieces of lamb chops, marinated in crushed garlic, ginger and chef's special spices. Cooked in the clay oven and served with crispy salad.

MIX PLATTER FOR 1

A scrumptious selection of tantalising seafood, meat and vegetarian delicacies.

KING'S PLATTER

A scrumptious selection of tantalising seafood, meat and vegetarian delicacies for sharing.

Traditional Appetisers

MEAT SOMOSA	4.95	CHICKEN TIKKA	4.95	NARGIS KEBAB	6.95
VEGETABLE SOMOSA	4.95	SHEEK KEBAB	5.50	KING PRAWN PURI	8.95
ONION BHAJEE	4.95	PANEER TIKKA	5.50	GARLIC KING PRAWN	8.95
TIKKA PAKORA (Chicken)	4.95	SHASLIQ (Chicken or Lamb)	5.95	Jumbo king prawns cooked in a caramelised garlic and onion sauce.	
TANDOORI CHICKEN	4.95	TANDOORI MIX KEBAB	5.95		

6.95

6.95

5.95

6.95

5.95

5.95

6.95

9.95

8.95

8.95

7.95

15.95

Fresh Breads

NAN	2.95	CHEESE & GARLIC NAN	4.50
CHEESE NAN	3.95	GARLIC & CORIANDER NAN	4.50
GARLIC NAN	3.95	SPECIAL NAN	4.95
KEEMA NAN	3.95	(Keema, garlic, cheese, chicken tikka, chilli & coriander)	
PESHWARI NAN	3.95	CHAPATTI	2.95
		ROTI	2.95

Rice Dishes

BOILED RICE	3.50	VEGETABLE PILAU RICE	3.95
PILAU RICE	3.50	MUSHROOM PILAU RICE	3.95
FRIED RICE	3.50	SPECIAL PILAU RICE	3.95
GARLIC FRIED RICE	3.95	(Saffron rice with egg & peas)	
EGG FRIED RICE	3.95	KEEMA PILAU RICE	3.95

Sundries

PAPADOM (Plain)	1.00	CHIPS	3.00
SPICY PAPADOM	1.00	CHUTNEYS TRAY	3.50
PICKLES	each 1.00	Mango Chutney, Onion Salad, Fruity Mint Sauce, Chilli Tamarind Sauce	
Onion Salad, Mango Chutney, Mint Sauce, Mixed Pickle, Chilli Tamarind Sauce		RAITHA (Plain or Mix)	3.50
		FRESH SALAD	3.95

KEY:

MEDIUM - 🌶 SLIGHTLY HOT - 🌶🌶 MADRAS - 🌶🌶🌶 NUTS - 🥜

ALLERGY NOTICE:

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic to certain ingredients please notify our staff before ordering.

Nation's Favourites

CHICKEN / PRAWN / MIX VEG	10.50
PANEER	10.50
LAMB	11.95
CHICKEN TIKKA	10.50
KING PRAWN	15.95
SPECIAL (Chicken, Lamb, Prawns & King Prawns)	14.95

BHUNA 🌶

With onions and various tomatoes, plenty of green herbs & seven freshly grounded spices.

ROGAN JOSH 🌶

Cooked in a rich gravy, concentrated broth of tomatoes and select spices that provide subtle flavours.

CURRY 🌶

Most popular dishes, made with a wide range of Asian spices to give a variety of heat in the sauce.

DUPIAZA 🌶

A medium dish cooked with a maximum quantity of diced onions and peppers.

SAGWALA 🌶

Briskly fried preparation of freshly chopped spinach, garlic, onions and spices.

MADRAS 🌶🌶🌶

For those who enjoy hot curries

VINDALOO (Very Hot)

For those who enjoy very hot curries

PATHIA 🌶

Tomato based, fairly spicy hot, sweet and sour dish with hints of aromatic herbs.

DHANSAK 🌶

Pan fried with pineapple and green herbs and garlic then cooked in a spicy, sweet and sour lentil sauce.

JALFREZI 🌶🌶

Cooked with onions, peppers and tomato in Chef's special selection of herbs and spices with green chillies & coriander.

From the Garden

Any of the below dishes can be prepared as a main dish for 9.50

BINDI BHAJEE Okra prepared in a semi dry sauce with tomatoes	5.95	BOMBAY ALOO Spicy potato cooked with plum tomato in a dry sauce.	5.95
SAG ALOO Fresh spinach & aloo tossed in butter, cooked in semi dry sauce	5.95	SAG PANEER Fresh spinach, Indian cheese with onions & coriander	5.95
TARKA DALL Red lentils fried with garlic and herbs	5.95	BRINJAL BHAJEE (Aubergine)	5.95
SHABJI BHAJEE (Mixed vegetables)	5.95	SAG CHANA (Spinach & Chickpeas)	5.95
MUSHROOM BHAJEE	5.95	SAG BHAJEE Fresh spinach tossed in light spices, onions and tomatoes with a touch of ghee.	5.95

Tandoori Specialities

Low calorie dishes. Served with fresh green salad.

CHICKEN / LAMB / PANEER TIKKA

Marinated in various spices & herbs, roasted in the tandoori.

TANDOORI CHICKEN

Marinated in yoghurt with delicate herbs & special spices, then barbecued on skewers over flaming charcoal.

CHICKEN / LAMB / PANEER SHASLIQ

Marinated chicken or lamb with onion, pepper and tomato cooked in clay oven

SALMON TIKKA

Fresh salmon marinated in tandoori herbs, spices & then char-grilled.

TANDOORI MIX GRILL

Mixture of chicken tikka, lamb tikka, tandoori chicken, sheek kebab, king prawn and served with a plain nan.

VEGETABLE SHASLIQ

Cubes of paneer and button mushrooms marinated in herbs, yoghurt & slowly char-grilled with onions, peppers and tomatoes.

KING PRAWN SHASLIQ

Marinated king prawn with onion, pepper and tomato cooked in clay oven.

Biryani

The following dishes are stir-fried in basmati rice with onions, peppers, dozens of freshly pounded exotic spices in pure ghee and served with a medium strength vegetable curry

CHICKEN / LAMB BIRYANI	12.95
VEGETABLE BIRYANI	11.95
TANDOORI CHICKEN BIRYANI	12.95
LAMB AND SAG BIRYANI	12.95
MADRASI BIRYANI 🌶🌶 Chicken Tikka, spicy minced lamb cooked with sliced garlic, green chillies, extra green herbs; a moist biryani.	13.95
SPECIAL BIRYANI Chicken, Lamb, Prawns & King prawns & egg omelette.	15.95
KING PRAWN BIRYANI	16.95

Vivaanta Fusion Specialities

Here are some of our House Specials that have been created using traditional Bangladeshi methods - the emphasis being on home-style cooking. Given the unique flavours of these dishes, extra time may be necessary to give you the best culinary experience.

CHEF'S SPECIAL OF THE DAY

This is an exclusive dish conjured up by our Head Chef. He has used his great experience and cooking flair to create you a unique dish that is a true representation of Anglo Indian culinary arts. The Chef's Special of the Day will be accompanied with rice.

17.95

ALI'S SPECIAL 🌶️🌶️

Boneless strips of chicken tikka cooked with strips of onion, pepper, green chillies, fresh spinach & roasted garlic in a thick fairly spicy sauce, served on a sizzling skillet. A must try dish!

13.95

MODHUBON LAMB

Tender chunks of lamb infused with honey, sweet mango and touch of fresh mint, then slow cooked with baby potatoes.

13.95

HARIANI 🌶️🌶️

Tender chunks of lamb/chicken infused in a garlic and coriander paste then tossed in a touch of virgin olive oil with onions, peppers, bay leaf and dhallchini, very flavoursome dish. Served on a sizzling skillet.

13.95

ANARKALI 🌶️

Spicy minced meat wrapped in a chicken breast, cooked in a home style sauce with onions, peppers, curry leaves & tomatoes.

13.95

LIME GINGER SEA BASS 🌶️

Pan fried fillets of sea bass served on a bed of sautéed spinach, potatoes, & red juicy pepper. With a hint of lime & ginger - this is a mouthwatering dish.

15.95

DUCK 65 🌶️

Whole breast of duck lightly marinated in crushed ginger, garlic and ground pepper. Slowly grilled and then served on a bed of Indian sweet and spicy veg.

15.95

SALMON SURPRISE 🌶️

Chunks of char-grilled pink salmon dusted with red chilli flakes and crushed garlic, served on a bed of flavoursome pulled chicken and cheesy mashed potato.

14.95

SALMON TENGA 🌶️

Chunks of char-grilled pink salmon cooked in a tomato & coriander broth.

14.95

Chef's Specials

TANDOORI MURGHI MASALA 🌶️

Boneless strips of Tandoori chicken, cooked in a medium mince meat sauce with spicy boiled egg.

10.95

CHICKEN MAKHANI 🍛

Pieces of chicken Tikka prepared in cream sauce, butter, plum tomatoes & ground nuts garnished with fresh coriander.

10.95

CHICKEN TIKKA PASSANDA 🍛

Chicken Tikka marinated in spiced yoghurt, and then char grilled and cooked in mild creamy sauce, with hints of cinnamon.

10.95

CHICKEN TIKKA MASALA 🍛

Cooked in a rich creamy almond and ground nut sauce, with a delicate blend of aromatic herbs and spices.

10.95

CHASNI KORMA 🍛

Very popular dish from Calcutta, boneless chicken breast simmered with cream, ground nuts, yoghurt and mango to give a mild rich taste. The alternative to a korma.

10.95

NAGA Chicken or Lamb 🌶️🌶️🌶️

Truly one for the adventurous, prepared with the famous Bangladeshi Scotch Bonnet pepper.

11.95

METHI GHOST 🌶️

Pulled chicken or lamb cooked in a fairly spicy sauce simmered with garlic, herbs and spices.

11.95

BENGAL SPECIAL 🌶️

Spring chicken cooked in a semi dry spicy sauce, with potatoes and egg. Garnished with herbs and coriander. Served on a sizzling skillet.

11.95

GARLIC CHILLI CHICKEN 🌶️🌶️

Tender pieces of chicken cooked with finely chopped onions, tomatoes, fresh green chillies and roasted garlic in a slightly spicy sauce, served on a sizzling skillet.

11.95

DESI CURRY 🌶️🌶️

Chicken or Lamb cooked in a homestyle slightly spicy sauce. A must try!

12.95

World Famous Batti 🌶️

An authentic dish, created with dozens of herbs and spices, in a medium spiced flavoursome sauce.

CHICKEN BALTI	10.50	GARLIC CHICKEN BALTI	11.95	CHICKEN & MUSHROOM BALTI	11.50
VEGETABLE BALTI	10.50	CHICKEN / LAMB	11.95	CHICKEN TIKKA BALTI	11.95
PANEER BALTI	10.50	CHILLI BALTI 🌶️🌶️		SPECIAL BALTI	14.95
LAMB BALTI	11.95	CHICKEN SAAG BALTI	11.50	Chicken, lamb, prawn & king prawn.	
		LAMB SAAG BALTI	12.50		