

MAINS

VEGETARIAN



Paneer Khurchan (V)

Julienne of Indian cheese, bell peppers, mustard seeds topped with rich tomato gravy, finished with a touch of cream. (GF)

Khumb Hara Pyaz (V)

Button mushrooms stir-fried with spring onion in a spicy kadhai masala. (GF/DF)

Makai Palak (V)

Spinach and sweetcorn cooked to perfection with hint of garam masala, ginger, garlic, tomato and a hint of cream. (GF) (can be Vegan)

Paneer Butter Masala (V)

Indian paneer in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic. (GF)

Palak Paneer (V)

Indian cottage cheese cooked with fresh spinach.

Methi Paneer (V)

Fresh fenugreek leaves tempered with garlic and cooked along with cottage cheese

SIDES

SIDE DISHES AS MAINS



Ghobi Matar Masala (V)

Cauliflower and petit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in an north Indian style. GF/DF/Vegan

Jeera Aloo (V)

Potatoes tempered with cumin, asafoetida and ginger sprinkled with raw mango powder. GF/DF/Vegan

Dal Makhani (V)

A rich north Indian favourite lentil dish. Red kidney beans, black lentil, garam masala, tomatoes slow cooked for 24 hours, finished with cream. GF

Dal Tarka (V)

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic. GF/DF/Vegan

Chana Rasila (V)

Chickpea cooked with onion tomato home ground garam masala, finished with ginger and chopped coriander. GF/DF/Vegan

ALLERGY ADVICE

We welcome enquiries from our Guests who wish to know whether any meals contain particular ingredients.

Please ask a member of Staff and we will be able to help.

DF - Dairy Free | GF - Gluten Free | V - Vegetarian

SIDES

SIDE DISHES



Mix Vegetable Raita

Yoghurt with cucumber, onion and tomato finished with roasted cumin powder.

Garden Fresh Salad

Pappadam

Served with chutneys. GF/DF/Vegan

RICE & BREADS



Steamed Rice

Boiled basmati rice GF/DF/Vegan

Pulao Rice

Braised rice with browned onions and whole spices. GF/DF/Vegan.

Mushroom Pulao

Pulao rice cooked with cumin and a choice of spiced mushrooms or peas. GF/DF/Vegan

Bread Basket

A selection of naan, roti and paratha

Lamb Keema Naan

Flavoured minced lamb naan bread

Naan

Tandoori Roti

Whole wheat DF/Vegan

Garlic Coriander Naan

Cheese Naan

Black Olive Naan

Peshawari Naan

Dates, almonds, coconut and raisins sesame seeds

Lachcha Paratha / Pudina Paratha

Layered refined flour bread plain or with mint. DF/Vegan

SPICE LEVELS

Please note these ratings are for guidance only.

) - Mild |)) - Medium |))) - Medium - Hot



CREATIVE INDIAN KITCHEN

AT CREATIVE INDIAN KITCHEN,

WE AIM TO PROVIDE OUR CUSTOMERS WITH THE VERY BEST OF INDIAN FOOD AND EXCEPTIONAL SERVICE.

The restaurant stays true to its Indian heritage with traditional cooking methods, top quality fresh ingredients and elegant service.

Our Chefs prepare special mix of dry whole spices for different dishes by grinding them in-house in your local kitchen.

With many years of training and experience in five star hotels in India and with International exposure, they are well equipped with the knowledge and art of balancing flavours and extracting natural colours from ingredients whilst cooking a distinct 'gravy' for each dish on the menu.

Just giving the dishes a separate name does not make them taste differently, so we are determined to make sure that each of our dish should have it's own natural 'body and character'.

OUR QUEST IS SIMPLE

TO SERVE THE SAME FOOD AS WE ENJOYED AT HOME WITH 'DIVINE FLAVOURS'

...COOKED WITH PASSION & SERVED WITH AFFECTION!

OUR DISHES

All dishes may contain traces of nuts and allergens. Kindly let the restaurant manager know of any food intolerance that you may have.

Gluten free bread is available on pre-request. All prices inclusive of VAT and are subject to change.

STARTERS

GRILLED & FRIED

- G Punjabi Samosa (V)** »
The original samosa, stuffed with potato and green peas, seasoned with cumin, ginger and green chilli
- Khajoor Bhari Aloo Tikki (V)** »
Fried potato patties stuffed with spiced dates, ginger and cashew nuts, topped with mint and tamarind chutney (can be DF/Vegan)
- Delhi Chaat (V)** »
Crispy, spiced vegetable pastry, red onions, drizzled with sweet yoghurt, tamarind chutney and sev flakes
- Onion Bhaji (VEG/GF/DF)** »
Seasoned crispy fried onion in gram flour batter
- Ajwain Fish Pakoda** »
Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala. (GF/DF)

TANDOOR

'Tandoor' is a traditional clay oven fired by charcoal to give the food cooked in it a smoky flavour. Kebabs or breads cooked in the tandoor are very healthy as there is very little fat used and meats and vegetables are usually marinated in spices and yogurt to give them a succulent tenderness.

- T Murgh Malai Tikka** »
Chicken marinated in Philadelphia soft cheese, hung Greek yogurt flavoured with cardamom and tender coriander stems. (GF)
- Gilafi Seekh Kebab** »
The traditional seekh of minced lamb dons colorful attire with the singing flavours of bell peppers, onion and coriander, creating an extraordinary play of tastes
- Barrah Champ - House Speciality** »»
Select cuts of lamb chops, marinated with crushed garlic, cloves, coriander, degi chilli and yoghurt, cooked in a clay oven. (GF)
- Subz Paneer Tikka (V)** »
Chargrilled cubes of Indian cottage cheese marinated in a zingy masala paste, with peppers, green apple, and finished with chaat masala. (GF)
- Murg Hariyali Tikka** »
Boneless chicken breast marinated overnight with fresh mint, coriander, ginger, garlic, lemon juice paste with a touch of home ground garam masala. (GF)
- Tandoor Jalpari** »
Tiger King Prawn marinated overnight with home ground tandoori masala, mustard pate served with kachumbari salad and coconut chutney. (GF)
- Methi Machchi Tikka** »
Fillet of Salmon tikka, fenugreek leaves, caraway seeds, yoghurt and spices, grilled in clay oven, served on a bed of petit-poi's mash. (GF)

ALLERGY ADVICE

We welcome enquiries from our Guests who wish to know whether any meals contain particular ingredients.

Please ask a member of Staff and we will be able to help.

DF - Dairy Free | GF - Gluten Free | V - Vegetarian

MAINS

CHEF'S GOURMAND DISHES

- C Tandoor 'Sarson' Prawn** »
Black tiger prawns in a freshly ground mustard paste, thick yoghurt, coriander stalk and crushed pink peppercorns served with coconut chutney and prawn sauce. (GF)
- Grilled Duck Breast Vindaloo** »»
Cressingham Duck breast marinated in whole spice, a piquant Goan delicacy flavoured with pickled Kashmiri red chilli, potatoes. (GF/DF)
- Nawabi Lamb Shank** »»
Pan seared Lamb Shank marinated with whole spices overnight, slow cooked with tomato, onion and light home ground garam masala. (GF/DF)
- Chicken Biryani** »
Flavoured rice delicacy - boneless chicken thigh, slow 'dum-cooked' with aromatic spices, curry leaf, saffron and finest basmati rice, best served with raita.
- Lamb Dum Biryani** »
Flavoured rice delicacy - diced boneless leg of lamb slow 'dum-cooked' with aromatic spices, saffron and finest basmati rice, best served with raita.
- Vegetable Biryani (V)** »
The finest basmati rice slow 'dum-cooked' aromatic spices, saffron, garden green vegetables, best served with raita.

CLASSIC CURRIES

SEAFOOD

- S Jhinga Kali Mirch** »
Spicy stir fried prawns, cooked in onion and tomato based sauce, finished with crushed black pepper
- Jhinga Hara Pyaz** »
Sauteed King prawns tossed with spring onions, spicy tomato sauce, home ground spices.
- Costal Fish Curry** »
Tilapia fish cooked with tomato, onion, ginger-garlic, flavoured with mustard seeds, curry leaf, coconut milk and special South Indian spice blend. (GF)

SPICE LEVELS

Please note these ratings are for guidance only.

)- Mild | » - Medium | »» - Medium - Hot

MAINS

CHICKEN

- C Punjabi Butter Chicken** »
Chargrilled chicken breast in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic. (GF)
- Murg Tikka Masala** »
Chargrilled Chicken breast, cooked with ginger, garlic, onions and spicy tomato masala, finished with fresh coriander leaves (GF)
- Pahadi Murgh Methi** »
Chargrilled chicken breast, with fresh fenugreek, ginger, tomato, cinnamon (GF)
- Chicken Chettinad** »»
Chicken thighs cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special Chettinad spice. (GF/DF)
- Murgh Shahi Korma** »
Chicken breast, robed in a mild cashewnut and onion gravy, fragrant with saffron and cardamom, finished with cream. (GF)

LAMB

- L Hari Mirch Ka Gosht** »»
Diced lamb cooked with onion and tomatoes, marinated with home ground spices, finished with fresh green chilli.
- Lamb Rogan Josh** »»
An all time favourite - aromatic curry of diced leg of lamb, with home ground spices, ginger powder and fennel, cooked in Kashmiri style. (GF/DF)
- Saag Gosht** »
Chunks of lamb, simmered with browned onion and tossed with spinach and garlic. (GF/can be DF)
- Kadhai Gosht** »»
Tender lamb cubes stir fried in Kadhai gravy with garlic, peppers, freshly ground coriander seeds and red chillies. (GF/DF)
- Lamb Korma Ramuri** »
Slow cooked lamb shoulder, fragrant with small cardamom and finished with cream.
- Lamb Beliram** »
The heavenly North Indian lamb dish is cooked using ginger, garlic, onion and melange of whole and ground spices.

OUR DISHES

All dishes may contain traces of nuts and allergens. Kindly let the restaurant manager know of any food intolerance that you may have.

Gluten free bread is available on pre-request. All prices inclusive of VAT and are subject to change.