



## BREADS



### PLAIN ROTI (VEGAN)

made of whole wheat flour and cooked in tandoor

### BUTTER NAAN

Made of refined flour cooked in tandoor with brush with butter

### GARLIC NAAN

Made of refined flour cooked in tandoor with chop garlic in top

## DESSERTS

### MANGO PHIRNI

a slow cooked sweet pudding made with ground rice and mango pulp and milk

### PINEAPPLE SHEERA

fine semolina cooked with milk , sugar and pineapple juice.

### BAKED GULAB JAMUN

dough balls fried in ghee and sweet sticky sugar syrup and baked in oven with rabadi

EXPERIENTIAL



INDIAN DINING

# the arth

## THE BRUNCH MENU

### SELECTION 1

**£29**

1 STARTER  
1 MAIN COURSE, 1 DESSERT  
1 NON-ALCOHOLIC WELCOME DRINK

### SELECTION 1

**£35**

1 STARTER  
1 MAIN COURSE, 1 DESSERT  
BOTTOMLESS PROSECCO

### Opening Times

Mon - Fri : 02 pm - 10:30 pm

Sat - Sun : 12 pm - 10:30 pm

**T : 020 8737 3000**

[www.the-arth.co.uk](http://www.the-arth.co.uk)

298 West End Road, HA4 6LS, Ruislip





## VEG APPETIZERS



### **TULSI PANEER TIKKA** (GLUTEN FREE)

cottage cheese marinate in basil leaves paste and cooked in saslics

### **ASSORTED PAKODAS**

mix of egg plant, onion, cauliflower, paneer, potato fillers dip in gram flour batter

### **CHUKANDAR RAILWAY CUTLET** (VEGAN)

grated beetroot mix with potato and peanut crumbed and deep fried

### **AVOCADO CHAAT ON TOAST**

mixture of avocado sowed on sourdough toast with tangy tamarind, mint chutney and sweet curd

## NON - VEG APPETIZERS

### **KASHMIRI LAMB SEEK** (GLUTEN FREE)

lamb mince infused with Indian spices and Kashmiri chilly

### **PAHADI MURGH TIKKA** (GLUTEN FREE)

chicken thigh marinated with mint, coriander and spinach and cooked in clay oven

### **FISH KOLIWADA** (GLUTEN - LACTOES FREE)

delicacy from the coast of konkan deep fried fish in rice batter and Indian spices

### **PEPPER TOSSED CALAMARI**

deep fried calamari served with pepper tossed sauce



## VEG MAIN COURSE



### **PANEER LABABDAR** (GLUTEN FREE)

cottage cheese cooked in creamy and savoury tomato onion gray

### **VEG JALFREZI**

vegetable tossed with julienne of peppers and onion in a spicy tomato base gravy

### **AMRITSARI CHOLE WITH LAYERED KULCHA**

chickpea preparation in onion tomato base gravy served with nine layered stuff kulcha

### **HYDERABADI VEG BIRYANI** (GLUTEN FREE)

A style of biryani from the Nizams era made of long grain rice and mix vegetables

## NON - VEG MAIN COURSE

### **KOSHA MANGSHO** (GLUTEN FREE)

A style of biryani from the Nizams era made of long grain rice and mix vegetables

### **CLASSIC BUTTER CHICKEN** (GLUTEN FREE)

A curry made from tandoor cooked chicken and tomato and butter base creamy gravy

### **HYDERABADI CHICKEN BIRYANI** (GLUTEN FREE)

A Nizami style rice preparation with onion and curd along with fresh herbs.