

FINE ASIAN CUISINE

BITES

PAPAD & CHUTNEY

3

VEGETARIAN STARTERS

ALOO TIKKI CHOLE CHAAT - (v)

8

crispy potato pattice topped with pindi chole masala finished with creamy yogurt, mint chutney, tamarin chutney and chopped red onion garnished with fresh coriander leaves

SAMOSA CHAAT- (v)

8

yogurt, mint chutney, tamarin chutney, chopped onions, coriander, chat masala, pomegranate and sev

PUNJABI SAMOSA - (v,g)

8

all time favourite savoury filled with sautéed peas & potato masala, deep fried. Served with green chutney.

MOGO - (g)

8

*crispy fried plain with salt, crushed pepper and lemon juice
dry chilli garlic crispy fried cassava tossed in chili, garlic powder and lemon juice.*

schezwan crispy fried cassava tossed with fresh bell peppers and spicy schezwan sauce.

ACHARI PANEER TIKKA - (g)

8

indian soft cottage cheese marinated with green chilli and garlic pickle and cooked in clay oven

CRISPY CAULIFLOWER IN SCHEZWAN SAUCE - (v)

8

deep fried cauliflower tossed in schezwan sauce

ONION BHAJI	8
<i>little onion balls lightly spiced and fragrant chickpeas flour batter</i>	
GARLIC CHILLI PANEER	9
<i>onion and peppers in indo Chinese preparation of cottage cheese tossed in indo Chinese style sauce and freshly chopped spring onion.</i>	
HONEY AND SESAME BABYCORN - (v)	9
<i>crispy coated babycorn tossed in honey, chilly and sprinkled with sesame.</i>	
CHILLI GARLIC MUSHROOM - (v)	9
<i>mushroom tossed in indo oriental masala finished with chopped spring onion</i>	
TEMPURA FRIED ASPARAGUS - (v,g)	9
<i>asparagus butter fried and served with spiced tartare sauce</i>	
HONEY CHILLI POTATO	9
<i>diced potato fried in an exquisite chef's special sweet chilly & honey sauce</i>	
TANDOORI BROCCOLI	10
<i>broccoli marinated with soft cheese, cream, turmeric and chef's special ground spices.</i>	

NON-VEGETARIAN STARTERS

MURG MALAI TIKKA - (g)	10
<i>tandoori marinated chicken breast cubes with ginger, garlic paste, yogurt, soft cream cooked in clay oven</i>	
ALL TIME FAVOURITE CHICKEN TIKKA ANGARA - (g)	10
<i>tandoori marinated chicken breast cubes cooked with ginger, garlic paste</i>	
GARLIC CHILLI CHICKEN	10
<i>pieces of chicken, crispy fried and tossed in indo Chinese sauce</i>	
LAMB SHEEK KEBABS - (g)	12
<i>lamb mince blended with indian spices, fresh mint and coriander rolled on sheek, cooked in clay oven.</i>	
M18 SPECIAL BABY LAMB CHOPS - (g)	14
<i>finest spring lamb chops marinated in special blend of indian spices and dry fenugreek leaves, cooked in tandoori oven for perfection</i>	
SEASONAL SCALLOPS WITH FRESH ASPARAGUS - (g)	16
<i>Pan fried scallop, marinated with lime juice, salt and peppers served with garlic flavoured asparagus</i>	
M18 SPECIAL MIXED GRILLED PLATTER - (g)	22
<i>With chef's special blend of indian spices 2 chicken tikka, 2 sheek kebabs, 2 salmon, 2 prawns, 2 lamb chops</i>	

SEA FOOD

CRISPY FRIED SQUID 10
sea squid butter fried and served with spicy tartar sauce

MASALA FRIED FISH AND CHIPS 11
tilapia fillet marinated with ginger, garlic paste, ground red chilli, lemon butter fried served with potato chips and spicy tartar sauce

SALMON TIKKA - (g) 11
scottish salmon marinated with ginger, garlic, Dijon mustard, carom seeds and chef special blend of indian spices, cooked in clay oven glazed with butter and finished with dry fenugreek leaves, fresh coriander

GRILLED GARLIC PRAWNS - (g) 15
king prawns marinated with carom seeds and special homemade garlic, melted butter and coriander

CRISPY FRIED SOFT SHELL CRAB 15
crispy fried baby soft shell crab served in chilli bowl and cinnamon stick

VEGETARIAN MAIN COURSE

PANEER BUTTER MASALA - (g) 10

cubes of cottage cheese cooked with tomato and finished with cream and butter, one of the all-time vegetarian favourite

PALAK & PANEER KOFTA CURRY 10

kofta made of fresh spinach and cottage cheese simmered in makhni gravy finished with cream and butter

SAAG ALOO - (v,g) 10

cubed potato cooked with fresh baby spinach in onion gravy finished with ground indian spices

SABZI MALANI 10

mixed vegetables with a touch of spinach in a spiced tomato sauce

MIX VEGETABLE MAKHANWALA - (v,g) 10

mixed vegetables in buttery, creamy tomato gravy

BAINGHAN BHARTA - (g) 10

roasted aubergine finely chopped cooked with onion & tomato

ALOO GOBI ADRAKI - (v,g) 10

potato and cauliflower cooked together in semi dry onion tomato gravy and chef's blend of indian spices

CHANNA MASALA - (v,g) 10

chick peas cooked to perfection with tangy tomato based onion gravy finished with fresh coriander.

LASOONI TADKA DAL - (v,g) **10**

mixture of three lentil moong, massor and toor slow cooked tempered with cumin seeds, garlic, red chilli whole and finished with fresh chopped coriander and clarified butter

DAL MAKHANI - (g) **10**

black urad and rajma beans slow cooked together and cooked with indian spices finished with cream and clarified butter

BHINDI DO PYAZA - (v) **11**

okra cooked with chef's special masala

NON-VEGETARIAN MAIN COURSE

CHICKEN TIKKA MASALA - (g)	11
<i>tandoori marinated chicken tikka cooked in tandoor then stewed in tomato and onion gravy finished with creamy butter, dry fenugreek and coriander</i>	
M18 BUTTER CHICKEN - (g)	11
<i>chicken tikka cooked in makhani sauce, finished with cream</i>	
CHICKEN JALFREZI - (g)	11
<i>chicken curry with dry indian thick sauce</i>	
METHI CHICKEN - (g)	11
<i>chicken cooked with dry fenugreek leaves, indian spices, finished with chopped coriander and cream</i>	
M18 CHICKEN XACUTI - (g)	12
<i>a konkani preparation of special chicken curry finished with coconut milk and ground cloves</i>	
VINDALOO CHICKEN - (g)	12
<i>spicy diced chicken cooked with baby potatoes</i>	
VINDALOO LAMB - (g)	12
<i>spicy diced lamb cooked with baby potatoes</i>	
LAMB ROGANJOSH - (g)	12
<i>spring lamb boti cooked in onion tomato gravy, indian spices and finished with fresh coriander.</i>	
KARAHİ GHOST - (g)	12
<i>semi dry preparation of lamb with bell peppers, onion and tomato masala finished with fresh coriander</i>	
LAMB SAAG - (g)	12
<i>semi dry preparation of baby lamb cooked with fresh spinach and cream topped with cream and coriander</i>	

SAAGWALA CHICKEN - (g)	12
<i>diced chicken cooked with spinach and indian spices</i>	
GOSHT DOPIAZA - (g)	13
<i>diced lamb cooked with onion, tomato and punjabi spices</i>	

SEA FOOD

MALAWAI SALMON CURRY	12
<i>salmon cooked in gravy of 13 chettinad spices with a twist of malwani</i>	
KARAHI KING PRAWNS - (g)	15
<i>king prawn cooked with fresh spices, tomato masala, bell peppers and finished with fresh coriander.</i>	
PRAWNS HARA PYAZA - (g)	15
<i>tandoori prawns cooked with chef's special sauce</i>	

M18 SIGNATURE DISHES

M18 LAMB SHANK - (g)	20
<i>stewed lamb shank cooked with our chef's special blend of indian spices and served with butter naan</i>	
PAN FRIED SEABASS	22
<i>delicate pan fried sea bass fillets dressed in chef's special sauce consisting of mustard seed, curry leaf, coconut milk, onion and tomato, served with jeera rice</i>	
PAN FRIED TILAPIA - (g)	24
<i>marinated with lime, ginger and garlic paste, served with chef's special sauce and pulao rice</i>	
M18 MASALA LANGOUSTINE - (g)	25
<i>marinated with lime, ginger and garlic paste, served with chef's special sauce and pulao rice</i>	

BIRYANI

Served with Raita

*DUM: Cooked with Basmati,
Saffron, Butter and other Indian spices*

VEGETABLE DUM BIRYANI - (g)	11
CHICKEN DUM BIRYANI - (g)	13
LAMB DUM BIRYANI - (g)	14
PRAWN DUM BIRYANI - (g)	15

BASMATHI KHAZANA

STEAMED RICE - (g)	3
PULAO RICE - (g)	4
JEERA RICE (<i>cumin seeds</i>) - (g)	4
NAVRATNA PULAO (<i>with vegetables</i>) - (g)	8

NAAN

PLAIN - (v)	2
BUTTER	3
GARLIC	3
CHILLI	3
GARLIC, CHILLI CORIANDER	4
PESHWARI	4
KHEEMA NAAN	5
M18 MIXED BREAD BASKET	8
<i>butter, garlic naan and tandoori roti</i>	

ROTI

PLAIN	2
BUTTER	3
LACCHA PARATHA	4

SALAD

SLICED ONION WITH GREEN CHILLIES	3
M18 GREEN SALAD	6
KACHUMBER SALAD	6

RAITA

PLAIN YOGURT	2
CUCUMBER RAITA	3
MIX VEG RAITA	4

Please note that our food may contain nuts, milk, lactose, gluten, soya, wheat, food additives, preservatives and maybe colorings. Please check with our service team if you are allergic to any of these ingredients

v = vegan, g=gluten free

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  / M18RESTAURANT