

BOLLYWOOD STORIES

LONDON

In our Indian Culture, it's our tradition that Before you start anything good or auspicious, we start with a sweet, hence we start our menu with desserts.

Desserts are about childhood & reuniting with the emotions we felt chasing and catching the ice-cream van (depending on where & which era you're from). Its about our past, the carefree of youth, our traditions & where we come from.

Gulab Jamun with Vanilla Ice Cream £7
Fried milk dumplings soaked in sugar syrup

Gajar Ka Halwa £7
Carrot fudge cooked with condensed milk

Kulfi £7
Traditional Indian ice-cream

Faluda £7
Cold dessert with milk,

Darshan £7
Honey coated noodles

Fried Ice-Cream £7

Indian Street Specials

- Samosa (v)** £5
Filo pastry filled with potatoes and mixed vegetables
- Samosa Chaat (v)** £7
Broken samosa served with chickpeas, yoghurt, tamarind, Sauce garnished with served and pomegranate
- Pani Puri (v)** £5
Hollow crisps filled with mashed potato, chickpea, onions, and coriander served with chilli and mint water
- Dahi Puri (v)** £5
Hollow crisps filled with mashed potato, served with sweet yoghurt and tamarind sauce
- Bhajiya Pakoda (v)** £7
Green chilli, onion, potato battered and deep fried, served with chutney
- Pav Bhaji (v)** £7
Thick vegetable curry tantalizing array of spices served with buttered soft buns
- Keema Pav** £7
Minced lamb cooked with roasted spices and served with buttered bread rolls
- Lukhmi** £7
Spicy, tangy, herbilicious cooked lamb mince encased in a flaky, layered, crispy fried pastry

Indo - Chinese Starters

- Salt and Pepper Okra (v)** £7
Crispy okra fried with chillies, garlic and black pepper
- Calcutta Cauliflower (v)** £7
Cauliflower tossed with fresh chilli, soya and tangy sauce
- Honey Chilli Chips (v)** £9
Chips tossed honey, cashews, chilli and garlic sauce
- Chicken Lollipops** £9
Hot and spicy pulled chicken wings served with green chilli sauce
- Bombay Chilli Prawns** £10
Prawns tossed with pepper and chilli flakes
- Momos** £9
Steamed dumpling with a choice of Veg or Chicken

Tandoori Grill

- Paneer Tikka (v)** £9
Indian cottage cheese marinated with pickles, ginger and garlic
- Tandoori Broccoli (v)** £7
Broccoli marinated in yoghurt with garam masala
- Chicken Tikka** £9
Marinated chicken thighs
- Malai Tikka** £9
Chicken breast marinated with cheese, cream, ginger and coriander stem
- Sheekh Kebab** £9
Minced lamb marinated with coriander and cumin
- Lamb Chops** £20
Lamb chops marinated with garam masala and lemon
- Tandoori Salmon** £15
Fillet of salmon marinated with Greek yoghurt, ginger, garlic and chef's special spices
- Tandoori Prawns** £20
Jumbo tiger prawns marinated with ginger, yoghurt and carrom seeds
- Mix Grill Platter** £30
Paneer Tikka, Tandoori Broccoli, Chicken Tikka, Sheekh Kebab, Lamb Chops, Tandoori Prawns
- Veg Platter** £30
Veg samosa, Paneer Tikka, Tandoori Broccoli, Okra, Calcutta cauliflower

Hyderabadi Dum Biryani

- Special Hyderabadi Dum Biryani from the house of 'Nizams'*
- Vegetarian** £12
- Chicken** £15
- Lamb** £18
- Jumbo Family Biryani**
- Vegetarian** £40
- Chicken** £50
- Lamb** £60

Thali

- A platter consisting of various Indian dishes from our Menu*
- Vegetarian** £24
Samosa, Takda Dal, Saag Paneer, Masala Bhindi, Gulab Jamun, Naan, Rice and Papad
- Non - Veg** £28
Samosa, Takda Dal, Chicken Curry, Lamb Curry, Gulab Jamun, Naan, Rice and Papad
- Bahubali Thali** £150
Samosa, Paneer Tikka, Sheekh Kebab, Chicken Tikka, Takda Dal, Saag Paneer, Butter Chicken, Chicken Curry, Lamb Curry, Biryani, Gulab Jamun, Plain Rice, Naan, Papad and Lassi

Indian Mains

- Yellow Takda Dal (vg)** £10
Yellow lentils cooked with ginger, garlic and turmeric
- Palak Paneer(v)** £12
Paneer cooked with fresh spinach puree and glazed onion
- Chana Masala (vg)** £10
Chickpeas cooked with ginger, garlic, coriander and authentic Indian herbs
- Masala Chicken Curry** £14
A traditional and authentic chicken curry with onions And freshly ground spices
- Lamb Rogan Josh** £14
Tender pieces of spring lamb cooked in a rich rogan sauce
- Dal Makhni (v)** £14
Black lentils cooked overnight on tandoor and finished with garlic and butter
- Paneer Makhni (v)** £12
Paneer cooked in fresh tomato puree and mild spices
- Bhindi Fry** £10
Flash fried okra tossed with pickled spices
- Butter Chicken** £16
Grilled chicken breast cooked with fresh tomato puree, bay leaf and cinnamon
- Keema** £14
Mince lamb delicately cooked in herbs and spices

Sides

Rice £4 **Jeera Rice** £5 **Curd Rice** £5 **Raita (Bundi or cucumber)** £4 **Onion Chilli Salad** £4

Breads £4

Tandoori Roti ,Butter Naan, Garlic Naan, Cheese Naan, Chilli Naan , Plain Naan , Puri

Breadbasket (choose 3) £10

Chinese Mains

- Tofu Chilli Black Bean Sauce (v)** £12
Tofu with chopped green chilli, black bean, onion, and peppers
- Sweet N' Sour Chicken/Prawns** £12/14
Chicken/prawns tossed with cucumber, carrots, peppers, pineapple and sweet n' sour sauce
- Hakka Chow Mein Noodles**
Traditional Chinese stir fried noodles
- Veg** £10
- Chicken** £12
- Prawns** £14
- Manchurian** £12/14
Veg or chicken tossed in a spicy ginger, garlic, chilli and coriander sauce
- Szechuan Fried Rice**
An Indo-Chinese fried rice tossed with Szechuan sauce
- Veg** £10
- Chicken** £12
- Prawns** £14

Indian Beverages

- Masala Chai** £4 **Fresh Limewater or soda** £4
- Amras** £4 **Butter Milk (chass)** £4
- Rose Milk** £4 **Badaam Milk (almond)** £4
- Lassi (sweet or salted)** £4 **Mango Lassi** £4
- Thumbs Up** £4 **Limca** £4

Plain /Masala Papad (v) £4 **Prawn Crackers** £4 **Masala Fries** £4