potli
an indian market kitchen

Welcome to Potli

Potli brings the first & original Indian food bazaar experience to London. Indian food recipes have traditionally been passed down from Grandma's to Mum's kitchen. However, the contribution of Indian market kitchen & the food bazaar influence has been instrumental in shaping modern Indian cuisine.

Every town in India has its own market which offers its unique specialty. The street side eateries form an integral part of the bazaars of India. Here at Potli we strive to bring some of those famous food destinations a bit closer to you. Our carefully crafted menu offers a variety of dishes prepared by marrying exotic spices with local produce. Set in a friendly and casual environment, we are committed to serving wholesome and unpretentious Indian food as a shared dining experience.

(a) Chowpatty

Famous beach in Mumbai. Popular for its street food dotted all along the beach front. A must visit place according to the Lonely Planet Guide.

(b) Chandni Chowk

Ancient historical place in the heart of Delhi, serving the best of India's marketplace food & the birth place of 'Chooza Khas Makhani', popularly known as 'Chicken Tikka Masala'.

(c) Chowrenghee Lane

Iconic street in the heart of Kolkata known for the most famous street food and snacks, served from roadside kiosks.

(d) Aminabad

Most famous market in Old Lucknow, known to have existed since the era of the Mughal Empire, famous for its kebabs and tandoori dishes.

(e) Charminar Market

The grand old market situated in Hyderabad's old city, which is a popular destination for the best of Nizami cuisine with rice, biriyani and delicious kebabs on offer. A popular destination with tourists and locals throughout the year.

(f) Fountain Chowk

The famous marketplace in Ludhiana, the largest city in the state of Punjab. It serves some of the best breads, fresh and baked to order, be it at home or in a dhaba (roadside motel).

From the Thelas of Chowpatty: (Sharing pre-appetiser, whilst you wait for your starter)

Papadums Basket (for 2 people) £5.50
Selection of papadums served with delicious homemade chutneys.

Pani Puri £7.25
Puffed flour and semolina crisps filled with masala potatoes and chickpeas served with imli pani (spiced tamarind water).

Bhel Puri £7.50
A classic Mumbai style murmura (puffed rice) mixed with roasted peanuts, onions and tomatoes, laced with tangy chutneys.

Samosa Chaat £8.25
Homemade stuffed shortcrust pastry flavoured with ajwain (carom seeds), served with onions, tomatoes, chickpeas, chutneys and yogurt - **a house specialty.**

From the Tokri of Chandni Chowk: (Starter - Fry)

Vegetable Chops £9
Spiced dumplings made of beetroot, carrot, potatoes and peanuts, fried until crispy - **a house specialty.**

Makkai Piayzi £8.25
Onion bhaji made with slices of fresh onion and sweet corn in a seasoned gram flour batter and fresh coriander.

Hara Bhara Kebab £9
Delicious crispy patties made of fresh spinach, potatoes, mint, chilli, ginger and a mix of subtle spices.

Kurkure Bhindi £9.50
Golden fried juliennes of okra tossed in spiced gram flour. Served with homemade chilli-garlic sauce.

Punjabi Samosa with Chole £8.50
Ajwain (carom seed) flavoured shortcrust pastry filled with spiced potato and green peas, served with traditional masala chickpeas.

Butter Chicken Samosa £9.25
Potli shaped samosa stuffed with butter chicken, served with makhani gravy - **a house specialty.**

From the Tawa of Chowrenghee Lane: (Starter – Griddle)

Sesame Chilli Paneer £11.50
Paneer dices in an Indo-Chinese influenced chilli-garlic sauce tossed with peppers, spring onions and sprinkled with roasted sesame seeds.

Prawns Jhal Diye £13
Indian Ocean king prawns in a fragrant kasundi mustard and chilli marinade wrapped in fresh banana leaves and charred.

Masala Tawa Fish £10
Tilapia fish steaks marinated in traditional spices, ginger, garlic, chilli, mustard paste and griddle fried with a dash of lemon and coriander.

Karara Crab with Dynamite Sauce £15
Soft shell crabs crisp fried in a fiery chilli and coriander sauce, only for the brave-hearted - **a house specialty.**

From the Tandoor of Aminabad: (Starter – Clay oven)

Paneer Shashlik £12.50
Char-grilled Anglo-Indian dish made with Indian cottage cheese, caramelised onions and peppers in a mustard, coriander and herbs marinade.

Chicken Tikka Trio £13
Combination of three tikkas made with prime English chicken from Suffolk, with chicken breast pieces double marinated in tandoori masala (yogurt and spices), malai (cream and cheese) and hariyali (mint and coriander) - **a house specialty.**

Tandoori Chicken £12.50
Half of baby chicken marinated in our own homemade special tandoori spice mix and cooked in the clay oven.

Badami Masala Lamb Chop £18
Prime lamb chops lightly spiced with ginger and house-special masala, in a flavourful marinade enriched with cashew nuts, then slowly cooked in the tandoor - **a house specialty.**

Gilafi Seekh Kebab £11
Skewered kebabs of prime lamb mince infused with fresh herbs, aromatic spices and topped with caramelised onion and peppers.

Vegetarian Platter (suitable for 2) £24
A selection of onion bhaji, Punjabi samosa, vegetable cutlet and paneer shashlik.

Non-vegetarian Platter (suitable for 2) £28
A selection of tandoori chicken, chicken tikka trio, badami lamb chops and masala tawa fish.

Suitable for Vegetarians **Vegan** **Contains Gluten** **Contains Nuts** **Spicy** **Very Spicy**

Maanshahari: (Non-vegetarian Curries)

Odia Prawn Curry £18
An Odisha speciality made with king prawns cooked in a strongly flavoured onion, ginger-garlic, chilli curry with freshly pounded cumin and coriander masala - **a house specialty.**

Kerala Fish Curry £16.50
Tilapia fish steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves and black pepper.

Potli Dhaba Murgh £18
Tandoori grilled chicken on-the-bone simmered in a rich aromatic sauce; **a roadside specialty** - **pot cooking.**

Chicken Jhalfrezi £15
Anglo-Indian dish from Bengal, made of chicken tikka, peppers and green chillies cooked in a light tomato sauce, flavoured with crushed coriander and lime.

Chicken Korma Zafrani £13.75
Tender pieces of char-grilled chicken malai tikka in smooth, creamy, nutty gravy, flavoured with green cardamom and saffron.

Chooza Khas Makhani £13.75
Tender pieces of char-grilled spring chicken tikka in a creamy fenugreek flavoured tomato sauce.

Chicken Handi Masala £15.50
Prime chicken breast pieces cooked in onion and tomato sauce flavoured with black pepper, cardamom and roasted cumin - **pot cooking.**

Hiran Laal Maas £19
Speciality dish from the hunter-gatherers of Rajasthan with venison haunch simmered in an aromatic chilli yogurt sauce - **a house specialty.**

Wild Boar Vindaloo £19
The Portuguese influenced authentic curry made with long marinated wild boar haunched leg cooked in hot and sharp gravy made of vinegar, red chilli paste and peppercorn - **a house specialty.**

Lamb Shank Roganjosh £20
Melt-in-the-mouth spring lamb shank in a rich, delicately spiced tomato and yogurt sauce, flavoured with dried ginger and mace powder.

Lamb Coconut Fry £17
Tender cut of Kentish lamb, tossed with whole spices, coconut, curry leaves and crushed black pepper in a semi dry sauce - **a house specialty.**

Champaran Mutton £18
The famous preparation from Champaran - Goat meat cooked on-the-bone with mustard oil, sliced onions, garlic & a special mix of spices - **pot cooking.**

Shakahari: (Vegetarians Curries) Side/Main

Dal Makhani £8/£10
The king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek and ginger-garlic paste – **24 hours cooking.**

Dal Tarka Panchmel £7.50/£9.50
A mélange of five lentils simmered and tempered with cumin, onions and garlic.

Saag Paneer £10/£12
Dices of cottage cheese in a fresh spinach puree, enriched with cream and flavoured with fenugreek and fresh coriander.

Pindi Chana Masala £7.50/£9.50
This staple is made of chickpeas simmered with tea leaves and tossed with onions, garlic, chillies, coriander and amchoor (dry mango powder) - **pot cooking.**

Chatpata Masala Aloo £7.50/£9.50
Baby potatoes tempered with mustard seeds, curry leaves and cumin, laced in a tangy kokum flavoured sauce.

Achari Baigan £8.50/£10.50
Baby aubergine tossed in piquant sauce flavoured with panch poran (five spices) and mixed pickle.

Potli Vegetable Poriyal £8.50/£10.50
A mélange of selected seasonal vegetables tempered with mustard, curry leaves and roasted coconut. A popular South Indian accompaniment.

Mirchi aur Baigan ka Salan £10/£12
Banana peppers and aubergine cooked in a traditional sesame, coconut, peanuts and yogurt gravy, flavoured with curry leaves - **a house specialty.**

Gobi Mutter ki Sabzi £8/£10
A delicious stir-fry of cauliflower and garden peas with cumin, chilli, fresh coriander and garam masala.

Paneer Potli Masala £14
Smoky cottage cheese dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.

Rattan Manjusha Kofta £14.50
A kofta fit for the Royals, with selection of nuts laced with jaggery in a cottage cheese and shredded spinach mixture, simmered in a creamy tomato sauce, delicately flavoured with cardamom - **a house specialty.**

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Charminar market ke Chawaal (Rice): Hyderabad

Kacchi Gosht ki Biryani £20

Hyderabadi Marketplace speciality - tender lamb marinated in house special ground spices, saffron, brown onions and rose petals cooked in its own vapours with basmati rice. Served with burhani raita.

(Our chefs will also be delighted to prepare this biryani with vegetables, chicken or king prawns upon request.)

Steamed Rice £4.50

Pilau Rice £5

Lemon Rice £5.75

Rotiyaan (Breads) of Fountain Chowk: Ludhiana

Naan £4.25

Garlic & Coriander Naan £4.50

Peshawari Naan £6

Blue Cheese & Chilli Naan £6

Pudina Laccha Paratha (wholemeal) £4.50

Tandoori Roti (wholemeal) £3.50

Saath mein: (Salad & Raita)

Indian Green Salad £6

Cucumber Raita £5

Potli's Special Dishes

(Minimum 48 hours' notice required)

Sikandari Raan (approximately 2kg) £120

Whole leg of baby lamb double marinated with 7 pounded spices and then slowly roasted in the tandoor/oven. Served with spiced roasted potatoes.

Tandoori Fish £28

Whole sea bass marinated in aromatic tandoori masala and cooked in the tandoor and served on a bed of seasonal greens.

Murgh Massalam (serves 2 people) £35

English poussin double marinated and cooked in the tandoor and then simmered in an indulgent, flavoursome tomato and almond sauce.

If given enough notice, we can prepare many dishes to suite specific dietary requirements.
Kindly note that food may take longer than usual as we cook most of our dishes fresh.
Allergen menu available on request. All items subjected to seasonal availability.

We welcome your comments and suggestions.
Please speak to our Duty Manager or email us at info@potli.co.uk

Suitable for Vegetarians **Vegan** **Contains Gluten** **Contains Nuts** **Spicy** **Very Spicy**

All our meat and chicken are British, while all our fish and seafood is from sustainable sources.
All our meat and vegetables come from British Red Tractor assured farms.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
Please ask a member of the service staff regarding your special or allergen needs.
Although we segregate allergens, please be informed that we cook all our food in environment where different allergens are present.
We will do our best to isolate/exclude these ingredients.
Errors and omissions are exempted.

www.potli.co.uk