

## Light Bites

*Moreish morsels to start your meal – perfect with a cocktail or mocktail*

### Tikka Tricolore 5

Indian meets Italian: our signature mint and coriander chicken tikka, topped with mozzarella and cherry tomato

### Chattpatte Gole V 4

Our unmissable chef's speciality: mushrooms stuffed with paneer, coated in breadcrumbs and deep fried. Finished in our chef's special tangy and spicy sauce

### Puchka Bhel V 4

A flavour explosion – our signature dahi puri mix, stuffed in one puchka. Best enjoyed in one bite!

### Pizza Puri V 4

Puris stuffed with a spicy tomato sauce topped with peppers, olives and melted cheese

## Indian Tapas

*Street food style sharing plates – we recommend ordering 2-3 dishes per person*

### Cod Amritsari 9

Crispy fried cod marinated in rich Punjabi spices

### Sheekh Chattpatte 7

Juicy lamb mince kebabs stir-fried in our chef's special spicy and tangy sauce

### Spinach Tempura Chaat V (VGO) 7

Crispy spinach fritters, topped with onions, sev and spices, dressed in a refreshing and tangy yoghurt and tamarind sauce

### Okra Fries Chaat VG 6

Crunchy and crispy fried okra seasoned with aromatic spices on a bed of rocket salad

### Chilli Chicken 7

An Indo-Chinese inspired chicken dish, made with onions, peppers and a special schezwan sauce

### Lollipop Chicken 7

On the bone chicken, marinated in a delicious blend of spices, deep fried and coated in a fiery, hot sauce

### Avo Bhel VG 6

A sensational combination of avocado, onions and tomatoes, flavoured with rich spices and garnished with crispy sev

### Pomegranate Papdi Chaat V 6

Our chef's special Aloo Papdi Chaat, garnished with fresh pomegranate

### Gobi 65 VG 5

Delicious, fried cauliflower marinated in a South Indian, spicy tomato and chilli marinade

### Mouth-Watering Mogo VG 5

Crispy cassava chips coated in an intensely flavourful chilli and garlic sauce

### Chilli Paneer V 7

A morish combination of fried paneer, onions and peppers in our irresistible spicy Indo-Chinese sauce

### Pizza Samosa V 6

Bite-sized filo pastry samosas filled with melted cheese, vegetables and a delicious tomato sauce



## From the Tandoor

*Tender and juicy; cooked traditionally in a charcoal clay oven*

### **Tandoori King Prawns 12**

Spicy and juicy king prawns, marinated in an array of fresh herbs and spices and cooked in the tandoor

### **Tandoori Lamb Chops 9**

Tender and tasty lamb chops marinated and spiced to perfection

### **Peppercorn Tukre 8**

Tender chicken breast, seasoned with fiery black pepper and spices, barbecued in the clay oven

### **Tandoori Broccoli VG 7**

Crunchy broccoli florets seasoned with a perfect blend of spices, cooked in a tandoor oven

### **Spicy Wings 6**

Chicken wings flavoured with our special fiery tandoori masala

### **Paneer Shashlik V 7**

Cubes of delightful, lightly seasoned paneer cooked in the clay oven

## Feasting Dishes

*A rich selection of our chef's finest curries*

### **Bhuna Gosht 12**

Tender chunks of lamb in a rich, onion-based gravy

### **Karhai Chicken 10**

Chicken pieces tossed in onions, peppers and our very own unique blend of karhai masala

### **Lamb Rogan Josh 12**

Spicy leg of lamb, slow cooked in a rogan masala sauce

### **Butter Chicken 11**

Boneless whole chicken, cooked Punjabi-style in a spicy and rich cashew-cream sauce

### **Patiala Shahi Bengan V 8**

Baby aubergines in a rich, tomato sauce seasoned with fresh, fragrant spices

### **Jackfruit Rogan Josh VG 10**

Tender jackfruit, slow cooked in a rogan-masala sauce

### **Karhai Broccoli VG 7**

Semi-saucy broccoli stir-fried in onions and peppers, bursting with flavours

### **Rainbow Jalfrezi VG 8**

A medley of seasonal vegetables tempered in a sweet and sour gravy

### **Dal Makhani V 8**

Black lentils, slowly cooked over a low flame, spiced with ginger and garnished with fresh cream

### **Tadka Dal VG 7**

Yellow lentils, slow cooked in onions, tomatoes and garlic, with a striking hint of cumin

### **Saag Aloo V 7**

Baby potatoes cooked in a creamy spinach gravy

### **Paneer Makhani V 8**

Cubes of Indian cottage cheese simmered in a delicious, creamy cashew nut sauce

### **Saag Paneer V 8**

Baby potatoes cooked in a creamy spinach gravy

## Breads

*Our home-made naans, baked fresh to order in our tandoor oven*

### 'Christmas' Naan **V (VGO)** 3

Spicy naan bread with diced red and green capsicum peppers

### Turbo Naan **V (VGO)** 3

Chilli and garlic topped naan bread

### Garlic Naan **V (VGO)** 3

Fresh naan topped with butter and grated garlic

### Butter Naan **V** 2

Our delicious home-made naan topped with lashings of butter

### Olive Oil Naan **VG** 2

Our delicious home-made naan, dressed with extra-virgin olive oil

## Rice

*Aromatic and traditional basmati dishes to accompany your meal*

### Lamb Biryani 8

A rich, spicy and flavourful rice dish with tender pieces of lamb, garnished with crispy onions and fresh herbs.

### Chicken Biryani 6

An aromatic and spicy rice dish with succulent pieces of chicken, garnished with crispy onions and fresh herbs

### Vegetable Biryani **V** 5

Heart-warming rice dish with fresh vegetables and aromatic herbs and spices

### Keshri Pilau **VG** 3

Our chefs speciality of basmati rice flavoured delicately with saffron

### Plain Rice **VG** 3

Soft and fluffy basmati rice

## Sides

*The perfect accompaniments to your meal*

### Peri Masala Fries **VG** 5

French fries tossed our chef's secret peri-masala seasoning

### Plain Fries **VG** 4

The classic french fries

### Kachumber **VG** 4

A raw, citrusy Indian style salad with cucumber, onions, tomatoes, lemon juice and fresh spices

### Raita of the Day **V** 3

A cool and refreshing yogurt

# Desserts

*Decadent dishes to sweeten your palate*

## **Dark Chocolate Fondant 7**

Rich dark chocolate pudding with a gooey, melt-in-your-mouth chocolate centre, served with vanilla ice cream

## **Sticky Toffee Pudding VG 7**

Luxury in every bite – a warm and delicious date sponge topped with a sweet toffee sauce

## **'Ferrero Rocher' Jamun V 5**

A modern twist on the Asian classic; Indian-style 'donuts' covered in a chocolate-hazelnut sauce, served with vanilla ice cream

## **Memsaab's Mess 5**

An Asian inspired, rich, regal taste on the etonian classic

## **Gajjar Halwa Crumble 5**

Meridian Grand's signature dessert; gajjar halwa served in a moist, buttery pastry case, garnished with crumbled pistachios, accompanied by vanilla ice cream

## **Malai Martini V 5**

Refreshing spongy ras malai, garnished with pistachio and rose petals