

# India Supper Club



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## APPETISERS & LIGHT BITES

<b>Plain Or Mixed Poppadum Discs</b>	£4.00	<b>Garlic Chicken Slider (G, D)</b>	£4.00
<b>Accompaniments</b>		<b>Garlic Chicken &amp; Lamb Seekh slider (G, D, E)</b>	£4.50
Kachumbar salad, mango chutney, mint sauce (D).		<b>Honey Chilli Gobi (V) (G)</b>	£3.50
		Honey and Chilli infused cauliflower ideal little spicy snack.	
<b>Indian Sliders</b>		<b>Vegetable Gyoza (G, SS, S, E, CY)</b>	£3.50
(2 mini burgers with a filling of your choice below).		Vegetable filled dumplings served with a sweet chilli sauce.	
<b>Alu Tikki Slider (V) (G)</b>	£3.50	<b>Butterfly Breaded Prawns (G, C, CY)</b>	£5.00
<b>Lamb Seekh Slider (G, D, E)</b>	£4.00	Pieces of breaded prawns served with sweet chilli sauce.	

## STARTERS

<b>Alu Tikki Channa Chaat (V) (G, M, D)</b>	£6.00	<b>Chicken Tikka (D)</b>	£8.00
Alu tikki is a popular north indian snack of spiced crisp potato patties with channa (chickpeas). Yogurt & Fresh Mint Chutney.		Boneless chicken marinated with ginger, garlic, pinch of green chilli & chef's special tandoori massala cooked in a Tandoor oven. Served with chutney & hot salad.	
<b>Punjabi Spring Rolls (V) (G, D)</b>	£5.00	<b>Tandoori Chicken Wings (D)</b>	£7.50
Two pieces of crisp filo pastry rolls deep filled with cabbage, paneer, vegetables and spices. Served with chutney & salad garnish.		Chicken wings, Marinated for 24 hours in spices & yogurt, char grilled in a tandoor oven. Served with chutney & hot salad.	
<b>Vegetable Manchurian (V) (G, S)</b>	£6.50	<b>Pork Belly Tikka (D)</b>	£9.50
An indo-chinese fusion dish made of a combination of steamed vegetables formed into a dumpling which is deep fried served in a tangy garlic sauce.		Marinated for 24 hours in tandoori masala salt & black pepper. Cooked in a tandoor oven to create a crisp crackling served with hot salad, olive oil, grated cheese, balsamic vinegar & chef's authentic village recipe chutney.	
<b>Chilli Paneer (V) (D, CY)</b>	£8.50	<b>Fish Pakora (F, G, S, E)</b>	£8.00
A popular starter of seasoned indian cottage cheese, onions, mixed peppers & green chilli served in a tangy chilli sauce.		Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter. Served with chutney & salad garnish.	
<b>Paneer Shaslik (V) (D)</b>	£8.50	<b>Chilli Fish (F, G, S, E, CY)</b>	£8.50
Skewered cottage cheese with onion & capsicum, marinated with indian spices & cooked slowly in a tandoor oven.		Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter and coated in chefs special chilli sauce.	
<b>Tandoori Mixed Grill (Serves 1) (E, D)</b>	£12.00	<b>King Prawn Puri (C, G)</b>	£11.00
Lamb chop, lamb seekh kebab, tandoori chicken wings, chicken tikka, marinated with yogurt, mustard oil & indian spices. Served on a cast iron sizzler dish, cooked in a tandoor oven. Served with chutney.		Diced king prawns cooked in traditional spices with onions served on a wheat puri.	
<b>Duo Lamb Chops (D)</b>	£9.50	<b>Lassani Chilli Prawn (C, CY, G)</b>	£9.00
Marinated for 24 hours in spices & yogurt, chargrilled in a tandoor oven. Served with chutney & hot salad.		Prawns sautéed with onions & peppers & tossed in garlic chilli sauce.	
<b>Lamb Seekh Kebab (D, E)</b>	£9.00	<b>Maharaja Prawns (C, D)</b>	£12.00
Minced lamb marinated with ginger & garlic combined with Indian spices, served with a hot salad.		Three pieces of fresh succulent tandoor roasted prawns, marinated for 24 hours before being finished in our tandoor oven. Served with a salad garnish & chutney.	
<b>Lassani Chilli (Garlic) Kebab (D, E, CY)</b>	£9.00	<b>Goan Squid (G, CY)</b>	£8.50
Minced lamb marinated with ginger & garlic combined with Indian spices, served with sautéed onion & peppers & tossed in garlic chilli sauce.		Freshly cut squid is tossed in seasoned flour then deep fried to produce a light yet crispy batter. Served with sweet chilli sauce & salad garnish.	
<b>Lassani (Garlic) Chicken Tikka (D)</b>	£8.00	<b>Tandoori Scallops (C, D)</b>	£11.50
Boneless chicken marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a Tandoor oven. Served with chutney & hot salad.		Tender fresh scallops, spiced & cooked in a tandoor oven tomato salsa & fresh mint chutney.	
<b>Chilli Chicken (G, E, CY)</b>	£8.00	<b>Salmon Tikka (D)</b>	£9.50
Chicken thigh cooked in Indian spices & black pepper, stir fried with onions, capsicum, green chilli, roasted sesame seeds & spring onions.		Tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger, black salt, Indian spices & lemon juice. Cooked in a clay oven glazed with ghee. Served with chutney & hot salad.	

## MAIN COURSES

Choose your protein or veg dish then your preferred sauce:

Lamb	£11.00	Prawn	£11.00
Steak	£12.00	Salmon	£12.00
King Prawn	£15.00	Lobster	£20.00
Sea Bass	£11.00	Tofu	£8.50
Paneer	£9.00	Alu	£8.00
Mixed Veg	£8.50	Saag	£7.50
Chicken	£10.00		

**Seabass Caldine Curry (F, M, D)** £12.00  
A tasty traditional south Indian curry prepared with seabass aromatic coconut gravy. 🌶️

## SAUCES

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot

🌶️ Achari	Cooked with lime pickle for a tangy taste
🌶️ Desi	Authentic home cooked Punjabi flavours
🌶️🌶️ Jalfrezi	Thick onion & tomato gravy with peppers and spice
🌶️🌶️ Karahi	Thick sauce with mixed peppers & coriander
🌶️ Korma	Mild creamy sauce
🌶️🌶️ Lassani	Garlic chilli flavour
🌶️🌶️ Madras	Onion & tomato gravy with curry leaf & lemon juice
🌶️ Makhani	Buttery creamy tomato sauce
🌶️ Rogan	Cooked with chefs special herbs and spices in a thick onion & tomato gravy
🌶️ Saag	Slow cooked fresh spinach, mixed greens & methi leaf - chef special
🌶️ Massala	Creamy buttery sauce with India spices

**Chicken Kori Gasi (M)** £11.00  
South Indian (Mangalorean) chicken curry with curry leaves, chillies & coconut milk. 🌶️🌶️

## VEGETARIAN / VEGAN

<b>Alu Gobi (V)</b> Potato & cauliflower cooked with chef's signature spices topped with fresh coriander leaves.	£7.50	<b>Kharhi Vegetable Subji (V)</b> A colourful combination of cauliflower, okra, aubergine, potato & capsicum cooked in an authentic dry sauce.	£8.50
<b>Bhindi Subji (V)</b> Fresh okra sautéed with dry roasted spices, tomato, onions, green chillies, garnished with fresh coriander.	£9.00	<b>Shahi Paneer (V) (D)</b> Indian cottage cheese cooked in delicious creamy gravy consisting of onions, tomato & blended with traditional spices.	£9.00
<b>Channa Massala (V)</b> Chickpeas cooked in a classic curry sauce.	£7.50	<b>Vegetable Malai Kofta (V) (D)</b> Malai kofta is a popular indian vegetarian dish made of potato & paneer balls, fried & presented in smooth creamy gravy.	£9.00
<b>Dhal Tarka (V) (M)</b> A combination of three lentils slowly stewed with a fresh onion, tomato, cumin and coriander tarka.	£7.50	<b>Paneer Tikka Lababdar (V) (D)</b> Paneer in a creamy sauce, mildly tangy gravy. Onions & tomatoes make this a flavourful dish.	£10.00
<b>Dhal Makhani (V) (D)</b> Red kidney beans & black lentils slowly cooked over 3 hours, this is a traditional punjabi lentil dish garnished with cream.	£8.00	<b>Soya Mutter</b> Soya Mince in a rich gravy with garden peas (semi dry dish).	£8.50
<b>Bombay Alu (V)</b> Potato cooked over a slow flame with cumin & a blend of special spices.	£7.00	<b>Shahi Tofu</b> Curried tofu presented in smooth gravy.	£8.50

## PLATED MAINS

<b>Punjabi Lamb Chops A La Carte (M, D)</b> Yogurt layered biryani rice, surrounded in a moat of rich lamb curry sauce, with three lamb chops cooked to your liking. Our chef's favourite dish.	£17.00	<b>Amritsari Fish &amp; Chips (F, G, S, E, D)</b> Fillets of white fish battered in our special fish Pakora batter, served with massala chips, green peas, fresh mint chutney & tarka beans. Mum's special recipe.	£14.00
<b>Tandoori Pork Belly (D, M)</b> Marinated for 24 hours in our tandoori massala, salt & black pepper. Cooked in a tandoor oven to create a crisp crackling. Served with sautéed vegetables creamy mashed potato, rogan sauce.	£15.00	<b>Indian Spiced Salmon (D, F)</b> Pan fried tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger black salt, indian spices & lemon juice, served on a bed of hot salad with a side of creamy mash potato.	£15.00
<b>Indian Spiced Duck Breast with Tamarind Jam (D, M)</b> Pan fried tender fresh duck breast infused with garlic, ginger black salt indian spices & lemon juice, served with Makhani sauce & creamy mash potato.	£17.00	<b>Seabass Fillet (D, F)</b> Pan fried tender fresh fillet of seabass infused with salt, ginger black salt, turmeric, black pepper indian spices & lemon juice, served on a bed vegetable pilau.	£15.00
<b>Indian Surf and Turf (C, M)</b> Tandoori Sirloin Steak topped Maharaja Prawns, Hand Cut Massala Chips, Mushrooms, Tomato & Rogan Sauce.	£23.00	<b>Lobster Pepper Fry (C, M)</b> Catch of the day lobster, spiced & pan fried, then simmered in a malavar sauce served with the lobster shell, with pilau rice & stir fried vegetables.	£29.00

## BIRYANI

The Biryani is a traditional rice dish consisting of three layers of a chosen filling, infused with onion, tomato, masala & served with raita.

<b>Chicken Biryani (D, M)</b>	£11.00
<b>King Prawn Biryani (C, D, M)</b>	£14.00
<b>Lamb Biryani (M, D)</b>	£12.50
<b>Vegatable Biryani (V) (M, D)</b> Cauliflower, peas, carrots, paneer & potatoes.	£9.50

## BREADS

Plain Naan (G, D)	£2.00	Coriander Naan (G, D)	£3.00
Garlic Naan (G, D)	£3.00	Chilli Naan (G, D)	£3.00
Coconut Naan (G, D)	£3.50	Cheese Garlic Naan (G, D)	£4.00
Cheese Butter Naan (G, D)	£3.50	Kheema Naan (G, D, E)	£4.00
Butter Naan (G, D)	£2.50	Tandoori Roti (D)	£2.00
Chilli Garlic Naan (G, D)	£3.50	Puri (2)	£3.00

## DESSERT

<b>Champagne Rasmalai (D, N)</b> A classic indian festive dessert made with milk, an acidic ingredient, sugar & saffron, served cold, garnished with jalebi.	£5.00	<b>Dessert of the Day</b> Served with cream.	£4.00
<b>Ice Cream (D)</b> A smooth & creamy classic ice cream. Vanilla or strawberry flavour.	£3.50	<b>Gulabjamon (D)</b> A classic indian sweet made with milk solids, sugar & cardamom powder.	£4.00
<b>Kulfi Ice Cream</b> Pistachio (D, N) or Malai (D)	£4.00	<b>Gajar Ka Halwa &amp; Vanilla Ice Cream (D, N)</b> An Indian carrot cake, a sweet pudding from the indian subcontinent served with a vanilla ice cream.	£4.50

## ALLERGY

G - Gluten, Flour, F - Fish, M - Mustard, CY - Celery, D - Dairy, N - Nuts, E - Egg, S - Soya, SS - Sesame seeds & Oil, N - Nuts, C - Crustaceans  
We understand the dangers to those with food allergies and intolerances. We can provide information on the ingredients of any of our dishes. Please discuss this further with the duty manager.

## CHILDREN'S MENU

Breaded Chicken Goujons (G)	£3.50	Chips	£2.50
Fish Fingers (F, G)	£3.50	Baked Beans	£1.50
Vegetable Fingers (G, D)	£3.00		

## RICE DISHES

Plain Rice	£3.50	Pilau Rice	£4.00
Lemon Rice (M)	£4.50	Jeera Rice	£4.00
Mushroom Rice (D)	£4.50	Egg Rice (E)	£4.50

## YOGHURTS & SALADS

Plain Raita (D)	£3.00	Cucumber Raita (D)	£3.50
Mixed Raita (D)	£3.50	Green Salad	£3.50
Onion chilli Salad	£3.50		