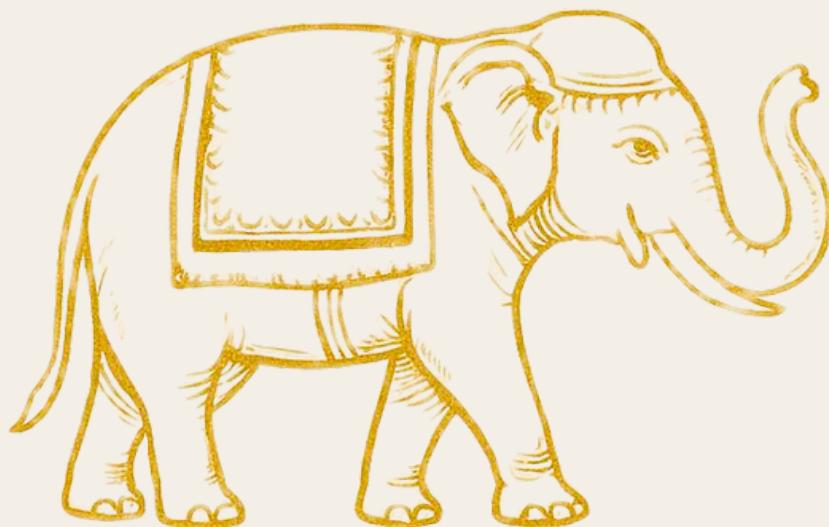




ROYAL HEAVEN



**AUTHENTIC INDIAN
CUISINE**





ROYAL HEAVEN



SMALL PLATES , GRILLED & TANDOOR

Poppadum & Chutneys (D, MD) – £5.95

A selection of crisp pappadums served with a trio of house chutneys.

Dhai Puri (D, G) – £6.95

Semolina shells filled with chickpeas, potatoes, sev, and pomegranate.
Served with honey yoghurt, tamarind, and mint chutney.

Pani Puri – £6.25

Crispy puris filled with spiced potato and tangy mint water.

Gul Phool Chatori Tikki (D,G) – £6.75

Floral-inspired spiced potato patties, served as chaat.

Pyaaaz-e-Bhajia – £6.50

A Mughlai-style take on onion fritters, fried with love.

Lucknowi Chaat (D, G) – £7.00

Royal-style samosa chaat topped with zesty chickpeas and creamy curd.

Coastal Tava Scallops – £9.50

Pan-seared scallops in a Kerala-inspired coconut stew with grape tomatoes.

Sweet Pepper Paneer Tikka (D, MD) – £8.95

Smoky, chargrilled paneer infused with peppers and spices.

Grilled Broccoli (D, MD ,N) – £8.50

Charred broccoli marinated with Kashmiri chilli and honey, topped with roasted Almond and curried yoghurt.

Thikhe Jhinge (C, D) – £13.95

Indian Ocean king prawns with onion chutney and coriander caviar.

Golden Masala Fish Bites (C, D) – £7.95

Crispy spiced fish fritters with a tangy twist.

Kasundi Salmon (F, D, MD) – £13.95

Fresh salmon with Indian mustard, Sicilian olives, and tomato salsa.

Tandoori Tiger Tikka (D) – £10.75

Juicy chicken chunks marinated in yoghurt, aromatic spices, and smoky tandoori flavours.

Desi Lamb Seekh (D) – £11.95

Minced lamb with fresh herbs, garlic, and ginger, grilled to perfection.

Barrah Kebab (D) – £15.95

Tender lamb chops marinated with Himalayan herbs, mustard oil, and mountain spices.

JAIPURI BHINDI – £7.95

Okra deep fried and battered with chickpea flour, seasoned with chilli powder and chat masala.

Lollipop-e-Lazeez – £7.95

Crispy chicken wings tossed in a fiery garlic-chilli sauce.

Chilli Chicken (S ,G) – £8.25

Deep-fried chicken with onions, peppers, and green chillies in soy sauce.

Chilli Paneer (S ,G) – £7.50

Crispy cottage cheese tossed with peppers, onions, and green chillies in soy sauce.

Chapata Veg Balls (S , G) – £7.50

Crispy vegetable balls in a tangy garlic-chilli sauce.

MAIN MENU

Bhune Baingan Achari (MD, D) – £9.25

Roasted baby aubergines tossed in a tangy pickle masala with mustard seeds, fennel, fenugreek, and mango powder.

Pindi Chole – £8.50

Chickpeas simmered with toasted cumin, black pepper, dry mango, and tea extract.

Paneer Lababdar (D ,N) – £10.95

Cottage cheese cooked in chopped onion , tomato sauce with cashews

Saffron Valley Malai Kofta (D) – £11.50

Creamy, nutty ,earthy ,savory flavor all of the warming spices

Catch of the Moilee (C, F) – £13.50

Seabass poached in Kerala-style coconut curry with mustard seeds and curry leaves.

Prawns Lababdar (C, D) – £13.95

Succulent prawns in a creamy tomato-onion sauce with aromatic spices.

Chicken Tikka Masala (D, MD) – £11.75

Tandoor-roasted chicken in a rich tomato-onion gravy.

Butter Chicken (D, MD) – £11.95

Chicken simmered in a creamy tomato-butter sauce.

Chicken Korma (N, D) – £11.95

Chicken in a silky cashew sauce with mint, ginger, and pistachios.

Chicken Malabar (D) – £11.95

Coastal-style chicken curry with coconut milk, curry leaves, and spices.

Kashmiri Lamb Rogan Josh (D) – £12.95

Slow-cooked lamb in a Kashmiri chilli and yoghurt-based sauce.

Saag Lamb (D) – £12.95

Lamb simmered with spinach, mustard greens, and aromatic spices.

Rajasthani Lamb Shank (D) – £15.25

Lamb shank slow-cooked with Mathania red chillies, yoghurt, and mustard oil.

Pork Vindaloo (D) – £11.95

Goan-style pork curry with vinegar, garlic, red chillies, and spices.

Duck Malvani (D) – £13.95

Duck simmered in coconut-based Malvani spices from Maharashtra.

Sides & Accompaniments

Makhmali Dal (D) – £9.95

Slow-cooked black lentils and kidney beans with butter, cream, and spices.

Tadka-e-Pahad – £8.50

Yellow lentils tempered with cumin, garlic, ghee, and mountain herbs.

Makai Palak Tarkari – £9.95

Corn and spinach with Himalayan spices.

Bhindi Rani – £9.25

Okra sautéed with onions, tomatoes, and aromatic spices.

Jakhya Masala Aloo (MD) – £8.50

Baby potatoes with Himalayan mustard seeds, turmeric, and spices.

Breads & Rice

Plain Naan (G) – £3.25

Leavened bread of refined wheat flour.

Butter Naan (G, D) – £3.50

Leavened bread with clarified butter.

Garlic Naan (G, D) – £3.50

Leavened bread with garlic and clarified butter.

Chilli & Garlic Naan (G, D) – £3.50

Leavened bread with chilli, garlic, and clarified butter.

Peshawri Naan (G, D, N) – £4.50

Leavened bread stuffed with nuts, coconut, and saffron.

Truffle Cheese Naan (G, D) – £4.50

Leavened bread with cheddar cheese and truffle.

Tandoori Roti (G) – £2.95

Traditional wholewheat bread.

Steamed Rice – £3.95

Steamed basmati rice.

Saffron Pulao Rice – £4.75

Fragrant basmati rice with cumin and saffron.

Onion & Chilli Salad – £3.50

Fresh onion and chilli salad.

Garden Salad (MD) – £4.25

Seasonal fresh salad.

Cucumber Mint Raita (D) – £3.50

Cooling cucumber yoghurt dip with mint.

Plain Yoghurt (D) – £1.95

Fresh plain yoghurt.

BIRYANI

HARVEST VEGGIE BIRYANI (D) – £11.95

AROMATIC BASMATI RICE LAYERED WITH VEGETABLES, SAFFRON, AND WHOLE SPICES.

MURGH DUM BIRYANI (D) – £12.95

CHICKEN BIRYANI SLOW-COOKED IN YOGHURT, SAFFRON, AND FRESH HERBS.

LAMB DUM BIRYANI (D) – £13.95

TENDER LAMB LAYERED WITH SAFFRON RICE, HERBS, AND WHOLE SPICES.

DESSERTS

DAULAT CHAAT GULAB JAMUN (D, N) – £5.95

WITH HAZELNUT CHIKKI, WILD BERRIES, AND ROSE PETALS.

CARROT HALWA (D, N) – £6.95

GRATED CARROTS SLOW-COOKED WITH MILK, SUGAR, AND GHEE, GARNISHED WITH NUTS.

SIZZLING BROWNIE (D, G, N, E) – £6.95

SERVED WITH CHOCOLATE SAUCE AND ICE CREAM.

ICE CREAM SELECTION (D, E) – £5.50

CHOICE OF SEASONAL FLAVOURS.

CHEESECAKE (D, G, E) – £5.95

CLASSIC CHEESECAKE WITH SEASONAL GARNISH.

ALLERGENS KEY

**G – GLUTEN | D – DAIRY | N – NUTS | M –
MOLLUSCS | E – EGG | P – PEANUT
S – SOYA | C – CRUSTACEA | F – FISH | MD –
MUSTARD | L – LUPIN**

**PLEASE INFORM US OF ANY ALLERGIES OR
INTOLERANCES BEFORE PLACING YOUR ORDER.
NOT ALL INGREDIENTS ARE LISTED, AND WE
CANNOT GUARANTEE THE TOTAL ABSENCE OF
ALLERGENS.**