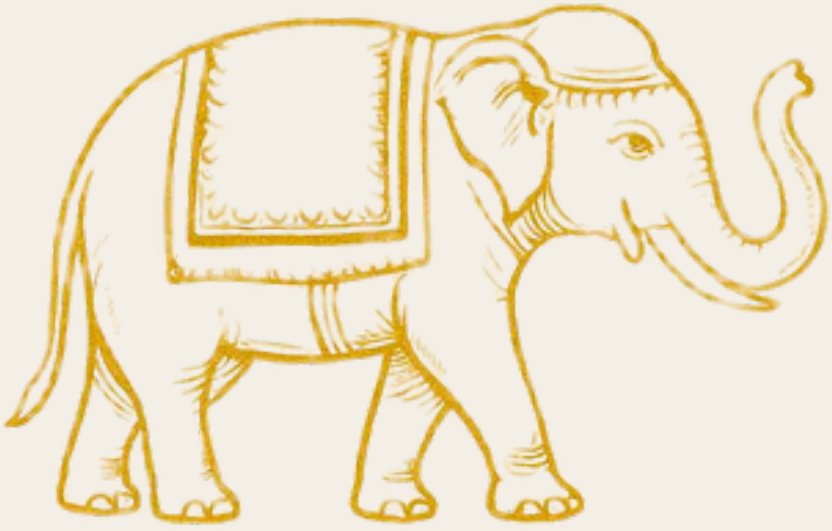
ROYAL HEAVEN



AUTHENTIC INDIAN CUISINE

ROYAL HEAVEN

VEGETARIAN AND VEGAN STARTERS

Poppadum & Chutneys (D, MD) – £4.95 V

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

Dhai Puri (D, G) – £7.25 V

Crispy semolina shells with chickpeas, potato, pomegranate, yoghurt, and chutneys.

Pani Puri (G) – £6.50 VEGAN

Crispy puris filled with spiced potato and tangy mint water.

Aloo Tikki Chaat (D, G) – £6.95 V

Floral-inspired spiced potato patties, served as chaat.

Papdi Chaat (D, G) - £7.25 V

Crispy papdi layered with chickpeas, yoghurt, chutneys, and tangy spices.

Onion Bhajia – £6.95 VEGAN

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

Samosa Chaat (D, G) – £7.50 V

Royal samosa chaat topped with spiced chickpeas and creamy curd.

Tandoori Broccoli & Cauliflower (D, MD, N) – £8.95 V

Charred broccoli with Kashmiri chilli, honey, almonds, and spiced yoghurt.

Achari Paneer Tikka (D, MD) – £9.95 V

Smoky, chargrilled paneer infused with peppers and spices.

Jaipuri Bhindi – £8.50 VEGAN

Crispy battered okra with spiced seasoning.

Chilli Paneer (D, S, G) – £7.95 V

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

Veg Manchurian (S, G) – £8.95 VEGAN

Crispy vegetable balls in a tangy garlic-chilli sauce.

Chilli Garlic Dumplings (S, G) - £8.95 V

Vegetable dumplings with chilli garlic sauce, peppers, and spring onions.

NON VEGETARIAN STARTERS

Golden Masala Fish Bites (F, D) – £8.50

Crispy spiced fish fritters with a tangy twist.

Thikhe Jhinge (C, D) – £13.95

Indian Ocean king prawns with onion chutney and coriander caviar.

Coastal Tava Scallops (M) – £9.95

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

Salmon Tikka (F, D, MD) – £9.95

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

Chicken Tikka (D, MD) – £11.95

Tender chicken marinated in yogurt and spices, grilled to perfection.

Desi Lamb Seekh – £10.95

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

Lamb Chops (D) – £15.95

Tender lamb with a spiced marinade and subtle smoky flavor.

Chicken Lollipop (G) – £8.25

Crispy chicken drumsticks with chilli, garlic tomato sauce.

Chilli Chicken (S, G) – £8.75

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

Chicken Chaap (D) – £8.75

Succulent spiced chicken, chargrilled to perfection with aromatic herbs and spices.

Golden Crispy Squid (MO)- £9.95

Crispy golden squid with garlic, chilli, herbs, and aromatic spices.

VEGETARIAN MAINS

Paneer Pasanda – £12.95 V

Paneer cooked in a rich, creamy sauce with aromatic spices and a hint of sweetness.

Paneer Lababdar (D, N) – £11.95

Cottage cheese cooked in chopped onion , tomato sauce with cashews

Paneer Makhani (D, N) – £11.95 V

Soft paneer simmered in a rich, buttery tomato sauce with aromatic Indian spices.

Malai Kofta (D, N) – £12.95 V

Creamy, nutty, earthy and savoury flavour with all of the warming spices

Kadai/Saag Paneer (D) - £12.95 V

Soft paneer with bell peppers and onions in spicy kadai masala.

Chana Masala – £9.25 V

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

NON VEGETARIAN MAINS

Prawn Moilee (C, MD) – £14.95

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

Kerala Fish Curry (F, MD) – £14.95

Pan fried fish in a tomato-onion sauce with aromatic spices.

Chicken Tikka Masala (D, MD) – £12.95

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

Butter Chicken (D, MD) – £12.95

Chicken simmered in a creamy tomato-butter sauce.

Chicken Korma (N, D) – £12.95

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

Chicken Madras – £12.95

Tender chicken in a rich, spicy tomato curry.

Chicken Malabar (MD) - £12.95

Tender chicken in a coconut-based curry with southern spices and curry leaves.

Kadai Chicken (D) - £12.95

Chicken cooked with bell peppers, onions, and aromatic kadai masala.

Desi Chicken Curry - £12.95

Tender chicken in a rich, spicy tomato-onion curry.

Prawn Masala (C)- £14.95

Tender prawns in a rich, spicy tomato-onion gravy.

Methi Chicken (D) – £12.95

Tender chicken cooked with fresh fenugreek leaves and aromatic spices.

Kashmiri Lamb Rogan Josh (D) – £13.95

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

Saag Lamb (D) – £13.95

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

Kadai Lamb (D) - £13.95

Tender lamb in a sweet and tangy tropical-style glaze.

Rajasthani Lamb Shank – £16.95

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

Pork Vindaloo – £12.95

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

Duck Malvani – £14.95

Duck simmered in coconut-based Malvani spices from Maharashtra.

Chicken Jalfrezi – £12.95

Chicken cooked with peppers, onions, tomatoes and fresh spices.

ROYAL MEAT PLATTER (D)- £34.95

Lamb chops, seek kebab, chicken wing, chicken tikka.

SIDES & ACCOMPANIMENTS

Dal Makhani (D) – £10.25 V

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

Tadka Dal (D) – £9.25 V

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

Makai Palak Tarkari (D) – £10.25 V

Corn and spinach with Himalayan spices.

Bhindi Do Pyaza – £10.25 V

Okra sautéed with onions, tomatoes, and aromatic spices.

Jakhya Masala Aloo (MD) – £8.95 VEGAN

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

Saag Aloo – £8.95 VEGAN

Spinach and potatoes cooked with garlic, ginger, and aromatic Indian spices.

Baingan Bharta (MD, D) – £10.25

Roasted baby aubergines with tangy pickle spices, mustard, fennel, and fenugreek.

BREADS

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) – £5.50

Leavened bread stuffed with nuts, coconut, and saffron.

Truffle Cheese Naan (G, D) – £5.50

Leavened bread with cheddar cheese and truffle.

Plain Roti (G) – £2.95

Soft, freshly baked whole wheat flatbread.

Butter Roti (G) – £2.95

Soft, warm flatbread brushed with creamy butter.

Keema Naan - £5.50

Naan stuffed with spiced lamb mince, herbs, and aromatic spices.

Rice

Steamed Rice – £3.95

Steamed basmati rice.

Pulao Rice – £4.95

Fragrant basmati rice with saffron.

Jeera Rice – £4.95

Basmati rice tossed in cumin.

Mushroom Rice – £4.95

Fluffy rice cooked with sautéed mushrooms and mild spices.

Egg Rice - £5.25

Fluffy rice tossed with scrambled eggs and mild spices.

YOGHURT & SALADS

Onion & Chilli Salad – £3.50 V

Fresh onion and chilli salad.

Garden Salad – £4.25 V

Seasonal fresh salad.

Cucumber Raita (D) – £3.50 V

Cooling cucumber yoghurt dip with mint.

Plain Yogurt (D) – £1.95 V

Cool, creamy yogurt.

BIRYANI

Vegetable Biryani (D) – £12.95

Aromatic basmati rice layered with vegetables, saffron, and whole spices.

Chicken Biryani (D) – £13.95

Chicken biryani slow-cooked in yoghurt, saffron, and fresh herbs.

Lamb Biryani (D) – £14.95

Tender lamb layered with saffron rice, herbs, and whole spices.

Prawn Biryani (C, D) – £15.95

Prawns layered with saffron rice, herbs, and whole spices.

Allergens Key

G – Gluten | D – Dairy | N – Nuts | M – Molluscs | E – Egg | P – Peanut

S – Soya | C – Crustacea | F – Fish | MD – Mustard | L – Lupin | MO - Molluskus

V-vegetarian | -vegan

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.