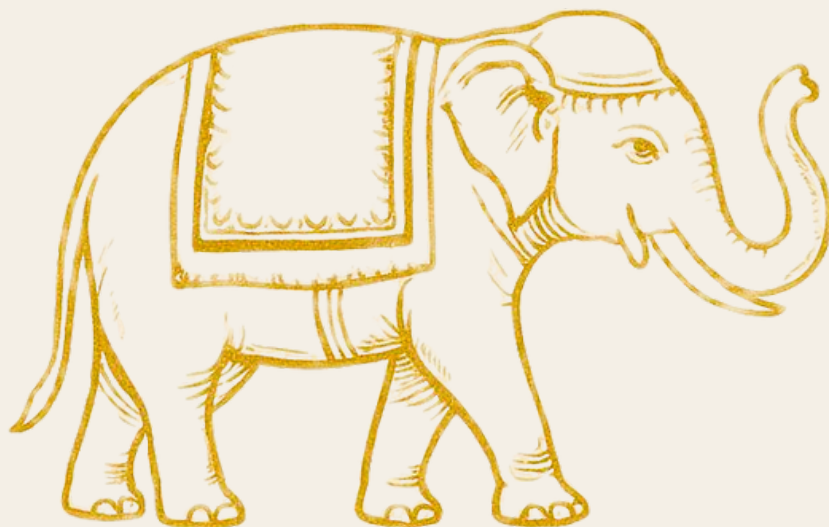




ROYAL HEAVEN



**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) – £6.95 V

Semolina shells filled with chickpeas, potatoes, sev, and pomegranate.

Served with honey yoghurt, tamarind, and mint chutney.

Pani Puri (G) – £6.25

Crispy puris filled with spiced potato and tangy mint water.

Aloo Tikki Chaat (D, G) – £6.75 V

Floral-inspired spiced potato patties, served as chaat.

Onion Bhajia – £6.50

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

Samosa Chaat (D, G) – £7.00 V

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

Tandoori Broccoli & Cauliflower (D, MD, N) – £8.50 V

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

Achari Paneer Tikka (D, MD) – £8.95 V

Smoky, chargrilled paneer infused with peppers and spices.

Jaipuri Bhindi – £7.95

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

Chilli Paneer (D, S, G) – £7.50 V

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

Veg Manchurian (S, G) – £7.50

Crispy vegetable balls in a tangy garlic-chilli sauce.

NON VEGETARIAN STARTERS

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

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) – £9.50

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

Salmon Tikka (F, D, MD) – £13.95

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

Chicken Tikka (D, MD) – £10.75

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

Desi Lamb Seekh – £11.95

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) – £7.95

Crispy chicken drumsticks with chilli, garlic tomato sauce.

Chilli Chicken (S, G) – £8.25

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

Tandoori Wings (D) – £8.25

Tender chicken wings in a spiced yogurt marinade, grilled with smoky flavor.

VEGETARIAN MAINS

Baingan Bharta (MD, D) – £9.25

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

Chana Masala – £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

Paneer Makhani (D, N) – £10.95

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

Malai Kofta (D, N) – £11.50

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

Kadai Paneer (D) - £11.95

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

NON VEGETARIAN MAINS

Prawn Moilee (C, MD) – £13.50

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

Kerala Fish Curry (F, MD) – £13.95

Pan fried fish in a 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 Madras – £11.95

Tender chicken in a rich, spicy tomato curry.

Chicken Malabar (MD) - £11.95

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

Kadai Chicken (D) - £11.95

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

Desi Chicken Curry - £11.95

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

Prawn Masala (C)- £13.50

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

Methi Chicken (D) – £11.95

Tender chicken cooked with fresh fenugreek leaves and aromatic 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.

Kadai Lamb (D) - £12.95

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

Rajasthani Lamb Shank – £15.25

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

Pork Vindaloo – £11.95

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

Duck Malvani – £13.95

Duck simmered in coconut-based Malvani spices from Maharashtra.

SIDES & ACCOMPANIMENTS

Dal Makhani (D) – £9.95 V

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

Tadka Dal (D) – £8.50 V

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

Makai Palak Tarkari (D) – £9.95 V

Corn and spinach with Himalayan spices.

Bhindi Do Pyaza – £9.25 V

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.

Plain Roti (G) – £2.95

Soft, freshly baked whole wheat flatbread.

Butter Roti (G) – £2.95

Soft, warm flatbread brushed with creamy butter.

Steamed Rice – £3.95

Steamed basmati rice.

Pulao Rice – £4.75

Fragrant basmati rice with saffron.

Jeera Rice – £4.75

Basmati rice tossed in cumin.

Mushroom Rice – £4.75

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) – £11.95 **V**

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

Chicken Biryani (D) – £12.95

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

Lamb Biryani (D) – £13.95

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

Prawn Biryani (C, D) – £14.95

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

DESSERTS

Gulab Jamun (D, N) – £5.95 **V**

Gently fried and soaked in rose-scented sugar syrup flavored with cardamom and a hint of saffron.

Carrot Halwa (D, N) – £6.95 **V**

Grated carrots slow-cooked with milk, sugar, and ghee, garnished with nuts.

Chocolate Brownie (D, G, N, E) – £6.95 **V**

Served with chocolate sauce and ice cream.

Ice Cream Selection (D, E) – £5.50 **V**

Choice of Chocolate, Vanilla and Strawberry.

Cheesecake (D, G, E) – £5.95 **V**

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|

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.