

# THE LANSDOWNNE

*Chef Amit Sharma*

## INDIAN STREET FOOD

Famous Delhi and Mumbai Street Food Dishes are meant to be for sharing.

<b>Vegetable Pakora (VG)</b> (Crispy fritters made with vegetables like onions, potatoes, cauliflower, green cabbage, baby spinach, coated in gramflour,spices and herbs.and deep fried)	6.50
<b>Chicken Pakora</b> (Crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders and herbs and vegetables mixture and then deep fried)	7.50
<b>Ginger Chilli Fish Pakora (F)</b> (Fresh haddock pieces marinated with fresh ginger, green chilli and herbs and vegetables, deep fried)	7.95
<b>Cauliflower and Broccoli Pakora (VG)</b> (Fresh cauliflower florets and tenderstem broccoli marinated in lightly spiced gram flour batter and deep fried)	7.00
<b>Paneer and Bullet Chilli Pakora (D)</b> (Fresh cheese & bullet chilli dipped in a seasoned gramflour batter, deep-fried)	7.00
<b>Salt -n-Pepper Chicken</b> (Crispy seasoned chicken, fried up with crunchy, soy-chilli sauce, peppers and spring onion)	8.95
<b>Honey Chilli Cauliflower</b> (Fried crispy cauliflower are tossed in a honey chilli sauce)	6.50
<b>Aloo Tikki (D)</b> (Edward potatoes cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt and fresh pomengranate)	6.50
<b>Punjabi Vegetable Samosa (D)(G)</b> (Classic punjabi samosa, pastry filled with potatoes and green peas fried crispy and served with date and tamarind chutney)	6.95
<b>Trio of Chicken Tikka (D)</b> (Made with chicken breast pieces double marinated in tandoori masala (yoghurt and spices) malai (cream and cheese) hariyali (mint and coriander) - a house speciality)	8.50
<b>Kerala Chilli King Prawn (SF)</b> (Crispy batter fried king prawns with chilli & garlic and curry leaf)	8.95
<b>Achari Paneer Tikka (D) (M)</b> (Cottage Cheese marinated with pickling spices)	7.50
<b>Vada Pav (M) (D) (G)</b> India's spicy spin on a chip butty. (Deep fried potato patty) chopped red onion,green chillies, and green chutney sandwiched between lightly toasted pav(bread rolls)	6.95
<b>Keema Pav (D)(G)</b> (Tender, spiced minced lamb and peas with toasted buttered buns)	7.50
<b>Bhalla Papdi Chaat (G)(D)</b> (Yoghurt soaked lentil fritter topped with Papdi, sweet and spicy chutneys)	6.50

## TANDOORI & GRILL

<b>Chicken Tikka (D)</b> (Served with rice, salad and sauce) (Succulent boneless chicken breast, marinated in yoghurt ginger, garlic and spices, yet another classic)	16.00
<b>Malai Chicken Tikka (D)</b> (Served with rice, salad and sauce) (Boneless chicken breast ,marinated in a yoghurt, double cream, green chilli, Royal cumin seeds, ginger & garlic paste with cardamom)	16.00
<b>Grilled Lamb Chops &amp; Roasted Cumin Potatoes (D)</b> (Grilled lamb chops inspired from the street markets of old delhi, marinated with chef special ground spices) (Served with rice, salad and sauce)	18.00
<b>Mix Grill for 1 (D) (G) (1 Pcs Each)</b> (A selection of malai tikka, chicken tikka, green herb tikka, lamb chop, spicy chicken wings, king prawns served with sauce, basmati rice and naan bread)	22.00
<b>Mix Grill for 2 (D) (G) (2 Pcs Each)</b> (A selection of malai tikka, chicken tikka, green herb tikka, lamb chops, spicy chicken wings, king prawns served with sauce, naan bread and basmati rice)	40.00

## LANSDOWNNE SPECIALITY

<b>Dak Bungalow Butter Chicken (D) (N)</b> (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds)	14.50
<b>Old Delhi Butter Chicken (Spicy) (D)</b> (A classic of old delhi - Chicken Tikka in rich tomato sauce with fenugreek and white butter)	14.50
<b>First Class Chicken Curry</b> (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy)	13.00
<b>Chilli Garlic Chicken (M)</b> (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala)	13.50
<b>Chicken Saag (M) (D)</b> (succulent pieces of chicken cooked in finely ground fresh spinach with spices)	13.50
<b>Railway Lamb Curry (N)</b> (Anglo-indian lamb curry with with cashew nuts, poppy seeds, brown onion and touch of coconut milk)	16.00
<b>Lamb Karahi (D)</b> (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions and roasted cherry tomatoes, a north indian delicacy)	15.50
<b>South Indian Ginger Lamb (M)</b> (A spicy chettinad (South Indian) preparation, combining ground coconut milk, tamarind, curry leaves, fennel and roasted spices) (Spicy)	15.50
<b>Lamb Rogan Josh</b> (A classic favourite, boneless lamb curry from Lucknow in a brown onion gravy)	15.50
<b>Chicken Pepper Masala</b> (Onion, tomato, spices, tellicherry pepper and fresh coriander)	14.50
<b>Rajasthani Laal Maas</b> (Prepared in a sauce of yoghurt and hot spices such as red Mathania Chillies)	15.50
<b>Methi Keema Matar</b> (Smoked minced lamb, peas, spices and fenugreek)	14.00

## THE GREAT INDIAN THALI

(A complete North Indian meal)

<b>Non - Vegetarian</b> (Chicken tikka, butter chicken, dal makhani, gunpowder potatoes, nan/chappati, rice, side salad, masala popadom, pickle ,raita)	22.00
<b>Vegetarian (Vegan options available please ask server)</b> (Onion bhaji, Saag paneer, dal makhani, gunpowder potatoes, nan/ chappati, rice, side Salad, masala popadom, pickle, raita)	18.00

## BIRYANI

(Served with sauce and raita)  
(Aromatic preparation of fresh spices, fried onion and mint, basmati rice)

<b>Chicken</b>	14.00	<b>Lamb</b>	15.00
<b>King Prawn (SF)</b>	19.00	<b>Vegetable</b>	12.00

## FISH & SEAFOOD

<b>Tawa Crab Masala (SF) (D)</b> (Devon crab meat cooked with chilly, tomato, white onion and fenugreek served with baby chilly garlic nan)	22.00
<b>Boatman Seafood Curry (F) (D) (M) (SF)</b> (King prawn & monkfish curry with red chillies, coconut - kokum sauce & spiced)	19.00
<b>Kerala Monkfish (F) (M)</b> (Southern spiced cubes of monk fish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion tomato masala gravy)	19.00
<b>King Prawn Achari (SF) (M)</b> (Pickled marinated kingprawns cooked in onion & tomato masala gravy, garnish with fresh lime.)	16.00
<b>Monkfish Kebab (D) (F)</b> (Served with rice, salad and sauce) (Monk fish marinated in ginger and garlic and kashmiri chillies paste and ground spices paste and yoghurt)	19.00
<b>Goan Fish Curry (F) (D) (M)</b> (Seafood masterpiece of pan fried cod cooked in coconut milk ,ginger and onion tomatoes to create a delicate balance of flavours)	17.00

## VEGETARIAN & VEGAN

<b>Aloo Gobi (VG)</b> (A traditional home style preparation of potatoes and cauliflower cooked with cumin, green chillies, ginger and spices)	10.95
<b>Spinach Broccoli with Roasted Almonds (M) (N) (VG)</b> (Garlic flavoured spinach gravy ,roasted almonds, tempered with cumin, garnish with grilled tender-stem broccoli)	10.95
<b>Paneer Butter Masala (D)</b> (Cottage cheese cooked in a fenugreek - flavoured, tomato and creamy butter sauce.)	10.95
<b>Tarka Chana Dal (VG)</b> (Yellow lentils tempered with onions, tomatoes and green chillies)	10.95
<b>Banarasi Dum Aloo (D)</b> (Roasted baby potatoes cooked in a rich creamy tomato sauce)	10.95
<b>Dal Bukhara (D)</b> (Black lentils and kidney beans slow cooked with tomatoes, cream and white butter)	10.95
<b>Chana Masala (V) (GF)</b> (Spiced stewed chickpea cooked with onion tomato masala)	10.95
<b>Tawa Veg Masala (VG)</b> (Okra, baby aubergine, baby potatoes and cauliflower cooked with spiced masala)	10.95
<b>Saag Paneer (D) (M)</b> (Indian cottage cheese braised in garlic flavoured spinach gravy,tempered with cumin finished with cream)	10.95
<b>Paneer Methi Malai (D)(N)</b> (Green peas, fresh fenugreek, cashewnut and caramelised onion)	10.95
<b>Gunpowder Potatoes (D)</b> (New potatoes are smoky grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs)	5.95

## RICE, BREADS & SUNDRIES

<b>Pilau Rice</b>	4.00	<b>Mozzarella Kulcha (G) (D)</b>	4.70
<b>Boiled Rice</b>	3.75	<b>Peshwari Nan (G) (D) (N)</b>	4.75
<b>Lemon &amp; Cashew nut rice (N)</b>	4.25	<b>Keema Nan (G) (D)</b>	5.00
<b>Masala Fries</b>	5.00	<b>Popadoms</b>	0.95
<b>Chapati (G)</b>	2.00	<b>Raita</b>	2.20
<b>Grilled Paratha (D) (G)</b>	4.20	<b>Spiced Onions</b>	2.20
<b>Pudina Paratha</b>	4.70	<b>Mango Chutney</b>	2.20
<b>Aloo Paratha (G) (D)</b>	4.50	<b>Coriander Chutney</b>	2.20
<b>Nan Bread (G) (D)</b>	4.00	<b>Mixed Pickle</b>	2.20
<b>Garlic &amp; Coriander Nan (G) (D)</b>	4.60	<b>Fried Green Chillies</b>	3.00
<b>Chilli Cheese Nan (G) (D)</b>	4.70	<b>Kachumber Salad</b>	3.00

Please Note: Some dishes may contain nuts, Please check with the duty manager.  
Please note that there will be a discretionary 10% service charge.