



ERIKI

Indian Restaurant

www.eriki.co.uk

MENU

SHURWAT *(Starters)*

LAZEEZ KASTOORI TIKKA £4.95

Tender pieces of chicken marinated with garlic kastoori methi, mild cheese, yoghurt and spices, delicately grilled in the tandoor

KHAS LAMB & MINT SHEEKH KEBAB £4.95

Tender lean lamb mince with mint leaves and garam masala grilled in the tandoor and served with a mint sauce

CALAMARI MIRCH FRY £5.95

Ocean calamari rings stir-fried with onions and pure kerala spices served on a leafy salad

CHOTE MURGH TOKRI £4.95

Small pastry cases filled with curried chopped murgh tikkas and red onions

SCALLOPS HARYALI £5.95

Large juicy ocean scallops steamed with a hint of garlic and served in a curried green herb sauce

KHYBERI PANKHI KEBAB £5.95

Plump juicy chicken breast stuffed with fresh mint, cream cheese, coriander marinated overnight in a spiced yoghurt and cooked in the tandoor

SHURWAT *(Vegetarian Starter)*

DAHI BATAT PURI £3.95

Small light pastry cases filled with potatoes, yoghurt, chick peas and drizzled with home-made chutneys and gramflour sev

MASALA DOSA £3.95

A popular pan crepe from Madras. White lentils and rice pan crepe filled with a spicy potato filling served with coconut chutney

PALAK PYAZ PAKORA £3.95

A medium spicy onion and spinach bhaji served with a mango sauce

SUBJI SHINGORA £3.95

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

KHAS TANDOORI ALOO £3.95

Baby potatoes marinated with tandoori spices and flame grilled in the tandoor

VEGETARIAN PANORAMA £5.95

A selection of five vegetarian starter

TANDOORI KHAZANA*(Traditional Clay Oven Charcoal Cuisine)***MURGH TANDOORI £8.95**

Plump juicy chicken marinated in yogurt with ground spices and grilled in the tandoor

SARSON CHAAP £9.95

Tender lamb chops marinated with grain mustard, ginger and Kashmiri mirch cooked to perfection in the tandoor

SALMON PERI PERI SIZZLER £9.95

Sea fresh salmon steaks marinated with peri peri spices and served in a sizzling hot masala sauce

SAMUNADRI RAJA JINGA £12.95

Ocean king prawns prepared in a special marinade of yogurt, ginger and garam masala

TANDOORI SAMPLER £11.95

An assortment of murgh, murgh tikka, lamb chop, king prawn and sheekh kebab

PANEER PUDINA SOLA £6.95

Large cubes of homemade cottage cheese stuffed with mint chutney and marinated with tandoori spices

SAMUNDER ZAIKA (Fish)**GOA FISH CURRY £8.95**

A medium spicy cod fish curry with kokum and fresh coconuts

MALVANI HARA PRAWN CURRY £9.95

Large Ocean prawns in coastal spices with fresh green herbs, black pepper and green mango

MALABAR SEAFOOD MASALA £10.95

An array of seafoods simmered in a tangy sauce originating from the Malabar coastline

TALA MASALA MACCHI £10.95

Telapia marinated with carom seed, kashmiri chilli, lime, garlic and ginger juice, battered and lightly fried

DUM MACHLI RESHAD £10.95

Oven baked whole sea fresh grey mullet marinated with Kashmiri mirchi, garlic, shallots and palm vinegar in a true GOAN style

KING PRAWN AMOT TIK £11.95

Ocean King prawns shelled and simmered in a medium tomato sauce with kokum and tamarind

CHAWAL, ROTIAN (Rice & Breads)*(All breads are freshly made to order)***ZAFRANI PILAU RICE £3.25**

Saffron flavoured Himalayan basmati pilau rice

STEAMED BASMATI RICE £2.95

Long grain Himalayan basmati rice

KULCHA'S £2.95

Cheese	Fruit & Nut
Garlic	Onion
Lamb	Chilli

NAAN £2.25

Traditional Indian bread baked in the tandoor

PUDINA LACHA PARATHA £2.95

Fresh mint paratha baked in the tandoor

MALABARI TAWA PARATHA £2.25

Crisp buttery layered bread, pan fried on a griddle

PALAK METHI ROTI £2.25

Wholemeal flour, fenugreek and spinach rolled roti

TANDOORI ROTI £2.25

Wholemeal unleavened tandoori bread

KHAANE KHAAS (*Main Course*)**MURGH MAKHAN PALAK** £8.95

A classic dish from Delhi, large morsels of chicken marinated in tandoor spices, simmered in a buttery tomato sauce with shredded spinach

MURGH XACUTI £8.95

Rich chicken curry from Goa with individually roasted ground spices, which contribute to its unique flavour

PISTACHIO MURGH KORMA £8.95

Delicately flavored slices of chicken breast with a pistachio sauce and flavoured with mild spices

TAWA KADAI MURGH £8.95

Tender chicken breast tenderly cooked on a griddle with kadai masala & crushed black pepper

SAAG GOSHT £8.95

Tender lamb pieces cooked with fresh baby spinach and methi (fenugreek) leaves with medium curry spices

KOH-E-ROGAN JOSH £8.95

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

GOSHT ALOO SIMLA MIRCH £8.95

Tender pieces of lamb with potato cooked with paprika, mixed peppers, garlic and garam masala

LAKNOWI LAMB CHOP MASALA £10.95

Four tender lamb chops in a spicy laknowi masala with denghi mirch, ginger and fresh lime

HANDI GOSHT DUM BIRIYANI £9.95

Succulent lamb pieces and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with cucumber raita

HANDI MURGH DUM BIRIYANI £9.95

Succulent chicken pieces and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with cucumber raita

SUBJI (*Vegetarian*)**SHAHI PANEER MAKHANI** £6.95

Cubes of home-made cottage cheese simmered in a buttery tomato sauce with kasturi methi

KADAI METHI PANEER £6.95

Home-made cottage cheese tossed with kasturi methi, mixed peppers and kadai masala

KURKURI BHINDI MAKAI JAIPURI £6.95

Crispy green okra and baby sweet corn tossed together with rich kadai spices

CHENNAI ALOO BHAJI £6.95

A popular potato preparation from Southern India. Potatoes cooked with onions, tomatoes, ginger and curry leaves

MILONI KADAI SUBJI £6.95

Garden fresh mix vegetable tossed with kadai spices

DAHI BAIGAN £6.95

Fresh aubergines roasted and simmered in a tangy yoghurt sauce tempered with panch poran

KHATA MEETHA BAIGAN £6.95

Fresh aubergines cooked Punjabi style with kadai masala & denghi mirch.

KHUMB PALAK £6.95

Fresh baby spinach leaves and button mushrooms sautéed with medium spices

MUSHROOMS KADAI MASALA £6.95

Fresh & tender baby mushrooms cooked with fine ground spices, fresh ginger and lime

GOBI MATTAR £6.95

Fresh cauliflower florets, garden peas with fresh herbs and spices

KABULI CHANA MASALA £6.95

Chickpeas cooked in an onion and tomato based sauce with garam masala

MASALA TADKA DHAL £5.95

A supreme mix of yellow lentils tempered with mustard seeds, ginger, green chillies and fresh coriander

KALI DHAL £5.95

A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream.

CUCUMBER RAITA £2.50

Churned yoghurt with chopped cucumber

GREEN KUCHUMBER SALAD £3.50

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

NB - Some dishes may contain nuts or traces of nuts.

OPENING HOURS

Lunch 12 noon - 3pm
Dinner 6pm - 11pm

(Closed Saturday lunch)

We accept all major Credit Cards
We do not accept cheques

A discretionary recommended staff gratuity of
12.5% will be included on your bill.

We reserve the right to refuse service

We do not accept any responsibility for your personal
belongings including those left in the cloak area.
All items are left at the owner's risk.

Outdoor/Wedding Catering undertaken



10% Discount of all take away orders

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