

EAST IS EAST BAR & RESTAURANT

East is East A la Carte Menu

STARTERS

KASHMIRI VADA - VEG (Our Speciality) Minced potatoes patty stuffed with almonds, cashew nuts, raisins and cottage cheese	£3.25
MIXED PLATTER - VEG A fine vegetarian assortment of Kashmiri Vada, Aloo Tikki, Harra Kabab, and Samosa	£4.50
HARRA KABAB - VEG (Our Speciality) Finely chopped vegetables patty with grated cheese and home made spices	£3.25
ALOO TIKKI - VEG (Our Speciality) Minced potato patty, stuffed with masala and gram peas	£3.25
ONION BHAJI - VEG Onion fritters wrapped in gram flour batter & deep fried	£3.25
VEGETABLE SAMOSA - VEG Traditional Indian triangular crispy patties filled with potatoes and vegetables	£2.25
CHICKEN PAKORAS Pieces of chicken wrapped in gram flour batter and crisp fried	£3.95
CHICKEN WINGS Crispy Chicken Wings marinated overnight in ginger and hot spices, grilled in traditional clay oven	£3.95
CHICKEN LOLLIPOP (Our Speciality) Skinless chicken legs wrapped in spices, marinated overnight and crisp fried	£4.50
LAMB TIKKA Boneless lamb marinated in traditional spices & barbecued in traditional clay oven	£4.50
FISH TIKKA (Our Speciality) Pieces of fresh deboned fish marinated in exotic Indian spices, barbecued in a charcoal oven	£5.50

TANDOORI SPECIALITIES

TANDOORI KING PRAWN (Our Speciality)

King prawns marinated with yoghurt, spices and roasted to perfection in our tandoor £10.95

TANDOORI CHICKEN

The fire and spice of India. Two pieces of spring chicken marinated overnight in yoghurt, ginger, ground spices and saffron roasted delicately in our tandoor £4.50

CHICKEN TIKKA

Boneless chicken breast marinated in home ground spices, saffron and chargrilled £4.50

CHICKEN KAALIA (Our Speciality)

Boneless chicken breast marinated in black pepper, ginger, garlic, mustard oil and roasted in traditional clay oven £4.95

LAMB CHOP

Lamb chops marinated in traditional spices and barbecued over charcoal £5.95

SEEKH KEBAB

Minced lamb with onion and spices skewered and cooked over charcoal £4.50

MIXED GRILL

Tandoori prawn, lamb chop, Tandoori chicken, seekh kebab served with onion kulcha £8.95

PANEER SHASHLIK - VEG

A refreshing combination of cottage cheese, onions, tomatoes and green peppers chargrilled £4.95

SEAFOOD SPECIALITIES

Fish Curry

Fillets of fish cooked in spices and coconut milk £6.50

Prawn Tikka Masala (Our Speciality)

King prawns grilled and sautéed in tomato and cream sauce, flavoured with fenugreek leaves £10.95

Shrimp Do Piazza

Shrimps cooked with onions, green peppers in a tomato gravy and flavoured with green herbs £5.95

Kadai Fish (Our Speciality)

Pieces of fish cooked with green chillies, green peppers and home made spices £6.95

CHICKEN SPECIALITIES

BUTTER CHICKEN

Boneless chicken pieces partially grilled over charcoal and finished in tomato gravy with butter and cream £5.95

CHICKEN KORMA

Tender chicken pieces cooked and flavoured in a mild creamy sauce £5.50

CHICKEN BHUNA

Boneless morsels of chicken cooked in spices and flavoured with green coriander £5.50

CHICKEN TIKKA MASALA (Our Speciality)

Boneless pieces of chicken charcoal grilled and cooked in tomato gravy with butter, cream and home made spices £5.95

CHICKEN KALI MIRCHI

Boneless breast of chicken cooked with black pepper, cheese, cream, cashewnut and home made spices £5.95

LAMB SPECIALITIES

DHABA CURRY (Our Speciality)

Lamb pieces on the bone cooked on slow heat and in natural flavour £5.95

LAMB PASANDA

Lamb pieces marinated and cooked in Red Wine with mild almond sauce and coconut milk £5.50

JEERA GOSHT

Lamb pieces with braised onions, spices, herbs and black cumin seeds £5.50

ROGAN JOSH

Tender lamb pieces cooked with tomatoes, ginger, herbs and aromatic spices £5.50

KEEMA MUTTAR

Minced lamb and green peas cooked with home made spices and coriander £5.50

GOSHT SAAG

Lamb cooked in mild spices with spinach

VEGETARIAN SPECIALITIES

SAAG PANEER Spinach and cottage cheese cooked with ginger, spices and butter	£4.95
MUSHROOM CURRY Mushrooms cooked in a rich tomato gravy with home made spices	£4.95
PANEER MAKHANI Cubes of fresh cottage cheese cooked in home made spices with tomato and cream sauce	£4.95
MUTTER PANEER Green peas and cottage cheese cooked and spiced in a thin gravy	£4.95
SAAG ALOO Spinach and potatoes salted and cooked with ginger and spices	£4.95
BAINGAN BHARTA Baked aubergine mashed and cooked with tomatoes and onions	£4.95
VEGETABLE MAKHANWALA Mixed vegetable cooked in tomato gravy with butter and cream	£4.95
CHANNA PINDI A tangy tribute of chick peas cooked and spiced	£4.95
BHINDI MASALA (Our Speciality) Okra cooked with onions and spiced with dry mango powder	£4.95
MUSHROOM DO PIAZA Mushrooms cooked with onions and traditional spices	£4.95
BOMBAY ALOO Spicy potatoes with herbs	£4.95
ALOO GOBI Florets of cauliflower and potatoes stir fried with fenugreek and cooked on dum	£4.95
DAL MAKHANI (Our Speciality) Black lentils (Urad Dal), cooked overnight on the tandoor finished with butter and cream	£5.50
DAL TARKA Yellow lentils cooked with ginger mildly tempered with green chillies	£4.95
RAITA Cucumber, onions and tomatoes yogurt dip flavoured with mint. A welcome accompaniment to hot curries	£1.95
GREEN SALAD A mixture of onion, tomato, cucumber carrot, lemon and green chillies	£1.95

RICE SPECIALITIES

LAMB BIRYANI (Our Speciality)	£6.95
The finest basmati rice cooked with lamb and authentic spices	
CHICKEN BIRYANI	£6.95
Tender chicken pieces and finest basmati rice flavoured with saffron cooked in a sealed handi	
VEGETABLE BIRYANI	£6.50
A unique combination of garden fresh vegetables and basmati rice	
GREEN PEAS PULAO	£2.95
Garden fresh peas mixed with fine grade basmati rice cooked with saffron	
PLAIN RICE	£2.50
Special pearl white boiled rice	
PRAWN BIRYANI	£10.95
Shrimps cooked with the finest basmati rice and authentic spices	
KING PRAWN BIRYANI	£11.95
King prawns cooked with the finest basmati rice and authentic spices	
MUSHROOM PILAU	£3.50
The finest Basmati Rice cooked with flavoured mushrooms	

TANDOORI BREADS

ROTI Unleavened bread made from wheat flour	£0.75
NAAN Leavened bread made from refined flour	£1.25
LACCHA PARATHA Rich bread made in several layers flavoured with butter	£1.50
ONION KULCHA Leavened bread stuffed with onions and coriander	£1.95
GARLIC NAAN Leavened bread flavoured with garlic and topped with butter	£1.95
ALOO PARATHA Unleavened bread made from wheat flour stuffed with potatoes	£1.95
PESHAWARI NAAN Leavened bread stuffed with nuts and raisins	£2.50
KEEMA NAAN Leavened flour bread stuffed with minced lamb	£2.50
ROOMALI ROTI (Our Speciality) Thin handkerchief type bread made with fine flour	£2.50
PAPADUM Traditional Indian crisp served with mint sauce	£0.50

YOGURT & MILK SPECIALITIES

LASSI / BUTTER MILK A refreshing chilled yogurt drink in a choice of flavours. Sweet, Salted, Mango or Masala.	£2.75
MILKSHAKE Fresh milk blended with fresh fruit of your choice (Banana or Mango)	£2.75

DESSERTS

KULFI - PISTA, MALAI & MANGO

Indian ice cream made from fresh milk

£1.95

RASMALAI

Special sweet made from fresh cottage cheese and dipped in thick milk

£2.75

GULAB JAMUN

Sweet dumplings in sugar syrup, served hot or cold

£1.95

PHIRNI

Sweet made with rice, saffron, milk and sugar

£1.95

KHEER

(Our Speciality)

Traditional Indian rice pudding with thickened milk, sugar & nuts cooked on slow heat

£1.95

ICE CREAM

Vanilla, Strawberry and Chocolate

£1.95

SAMPLE MENUS

These are suggested menus our chef is happy to tailor your menu to your specific requirements

Group Menu From £15.00 Per Person

Starters

Kashmiri Vada

Chicken Lollipop

Main Course

Butter Chicken

Rogan Josh

Bombay Aloo

Dal Makhani

Green Peas Pulao Rice

Naan

Accompaniments

Green Salad

Papadum

Raita

Chutneys

FINGER BUFFET MENU from £10.00 per person

Kashmiri Vada

Aloo Tikki

Chicken Kaalia

Seekh Kebab

Accompaniments

Green Salad

Papadum

Chutneys