

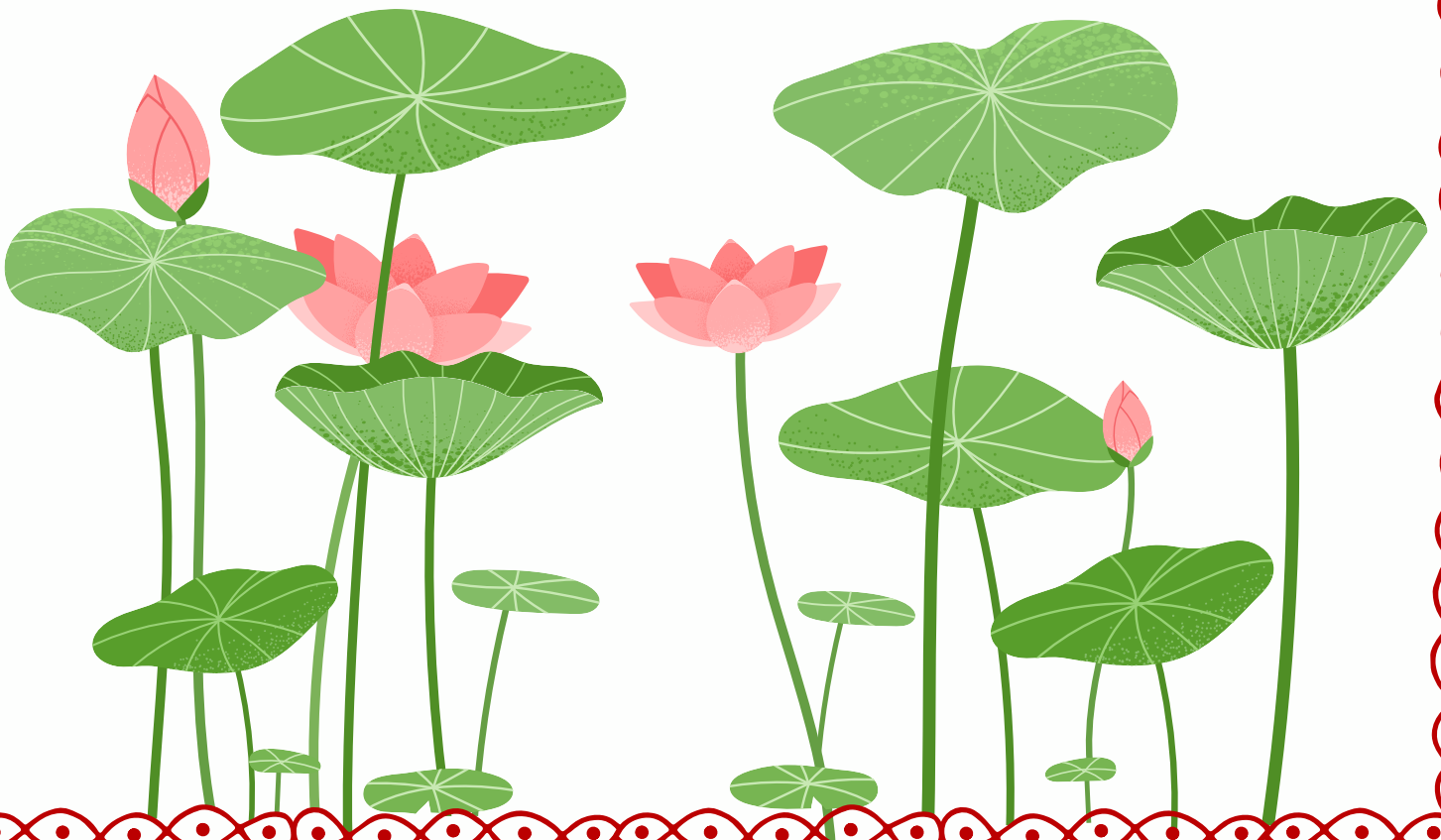
Andhrā Bhāvan

AUTHENTIC SOUTH INDIAN



All our chicken and lamb is sourced in Ireland and halal certified.
Our fish dishes may contain small bones. Please let our staff know of any
allergies you have and we will do our best to accommodate your requirements.

www.andhrabhavan.co.uk



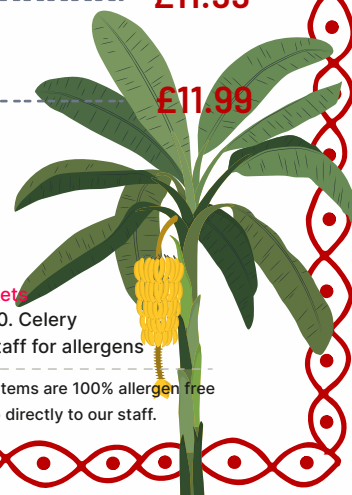
SOUTH INDIAN BREAKFAST - DOSA'S



Dosa is a thin, crispy South Indian pancake made from fermented rice and lentil batter. Served with chutneys and sambar.



Paper Dosa (5, 8, 9, 11, 17) 	£9.99
Large, ultra-thin dosa rolled into a tall crispy cone. Light on the palate, big on presentation.	
Plain Dosa (5, 8, 9, 11, 17) 	£10.99
A paper-thin golden crepe that is cooked with clarified butter (Ghee) for crunchy goodness.	
Onion Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Crispy dosa topped with finely chopped onions and green chillies. Simple, savoury, and satisfying.	
Butter Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Soft and crispy dosa brushed generously with butter for a rich, aromatic flavour. Served with sambar and chutneys.	
Mysore Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Plain dosa with a layer of Mysore spicy red chutney spread inside. Tangy, fiery, and delicious.	
Onion Rava Plain Dosa (1, 5, 8, 9, 11, 17) 	£10.99
A large lacy, crispy crepe made of semolina and rice flour batter mixed with ginger, green chillies and cumin seed. Served hot with potato masala.	
Paneer Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Soft dosa filled with crumbled paneer and mild spices. Light, nutritious, and flavourful.	
Ghee Roast Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Ultra-crispy dosa roasted with fragrant ghee for an irresistible aroma and flavour.	
Karam Podi Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Plain dosa sprinkled with spicy Andhra karam podi and a drizzle of ghee. Fiery and fragrant.	
Rava Plain Dosa (1, 5, 8, 9, 11, 17) 	£10.99
Thin, lacy dosa made from a semolina-rice batter. Crunchy, light, and perfect with chutneys.	
Cheese Plain Dosa (5, 8, 9, 11, 17) 	£10.99
Dosa topped generously with melted cheese for a rich and creamy twist to the classic plain dosa.	
Masala Dosa (5, 8, 9, 11) 	£11.99
Golden, crispy rice-lentil crepe filled with a mildly spiced potato masala. Served with sambar and fresh coconut chutneys.	
Onion Rava Masala Dosa (1, 5, 8, 9, 11) 	£11.99
Crispy semolina-based dosa topped with onions and filled with seasoned potato masala. Light, crunchy, and flavourful.	
Mysore Masala Dosa (1, 5, 8, 9, 11) 	£11.99
Classic dosa spread with spicy red chutney inside and stuffed with potato masala. A Karnataka-style speciality.	
Ghee Roast Masala Dosa (5, 8, 9, 11) 	£11.99
Crisp dosa roasted with ghee, filled with spiced potato masala. Rich, aromatic, and indulgent.	



FOR ALL ALLERGEN INFORMATION, PLEASE REFER THE NUMBER BESIDE MENU ITEM IN **Brackets**

1. Gluten-wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soyabean 7. Lupin 8. Dairy 9. cashews 10. Celery
11. Mustard 12. Sesame seeds 13. Sulphities 14. Molluscs 15. Gram Flour 16. Milk 17. Please check with our staff for allergens

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Dosa is a thin, crispy South Indian pancake made from fermented rice and lentil batter. Served with chutneys and sambar.



Gun Powder Masala Dosa (5, 8, 9, 11) ----- £11.99

Dosa sprinkled with spicy podi (gunpowder) and ghee, wrapped around a potato masala filling. Bold and fiery.

Rava Masala Dosa (1, 5, 8, 9, 11) ----- £11.99

Crunchy semolina dosa with a spiced potato filling. A lighter yet flavour-packed dosa option.

Cut Dosa (5, 8, 9, 11) ----- £11.99

Bite-sized dosa pieces tossed with onions, chillies, and chutneys. A spicy, street-food style treat.

Ragi Dosa (5, 8, 9, 11, 17) ----- £11.99

Healthy dosa made from finger millet batter. Earthy in flavour and rich in nutrients.

Cheese Masala Dosa (5, 8, 9, 11, 17) ----- £12.99

Crisp dosa filled with potato masala and topped with melting cheese for a fusion of spice and creaminess.

Paneer Masala Dosa (5, 8, 9, 11) ----- £12.99

Dosa stuffed with paneer in a spiced tomato-onion masala. Creamy, rich, and satisfying.

Set Dosa (5, 8, 9, 11, 17) ----- £12.99

Soft, fluffy mini dosas served in a set of three. Lightly spongy and perfect with vegetable curry.

Egg Dosa (3, 5, 8, 9, 11, 17) ----- £12.99

Dosa topped with a layer of beaten eggs and mild spices. Protein-rich and satisfying.

Kheema Dosa (3, 5, 8, 9, 11, 17) ----- £12.99

Crispy dosa filled with spiced minced meat mixture. A hearty blend of South Indian and Mughlai flavours.

70 mm Masala Dosa (1, 5, 8, 9, 11, 15, 17) ----- £17.99

Thin, lacy dosa made from a semolina-rice batter. Crunchy, light, and perfect with chutneys.

Chef's Special Bahubhali Dosa (5, 8, 9, 11, 17) ----- £33.99

Dosa topped generously with melted cheese for a rich and creamy twist to the classic plain dosa.

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Kheema Pav (1, 8, 9) [V] ----- £12.99

Spiced minced meat curry slow-cooked with onions, tomatoes, and herbs. Served with soft buttered pav buns for a hearty street-food style meal.

Chitti Garelu (Mini Vada) with Chicken Curry (5, 9, 11, 12, 17) [V] ----- £15.99

Mini crispy medu vadas made from urad dal batter. Paired with a flavourful, spicy chicken curry for a South Indian breakfast twist.

Chitti Garelu (Mini Vada) with Mutton Curry (5, 8, 9, 11, 12, 17) [V] ----- £16.99

Mini golden vadas served alongside rich, slow-cooked mutton curry. A wholesome and filling South Indian delicacy.

Aloo Poori (1, 8, 15, 17) [V] ----- £14.50

Fluffy deep-fried poori bread served with spiced potato curry. A classic North-Indian style comfort breakfast.

Idli (3 PCS) (5, 9, 11, 17) [V] ----- £9.99

Soft, steamed rice-lentil cakes served hot with coconut chutney and sambar. Light, healthy, and wholesome.

Rasam Idli (5, 11) [V] ----- £9.99

Steamed idlis served in tangy South Indian rasam broth. A warming, soupy comfort dish.

Masala Idli (5, 8, 11) [V] ----- £9.99

Bite-sized idli pieces tossed with onions, curry leaves, and South Indian spices. Perfect as a spicy snack.

Sambar Idli (5, 11) [V] ----- £10.99

Soft idlis dunked in hot, aromatic sambar. Served with a touch of ghee for added flavour.

Medu Vada (3PCS) (5, 11, 17) [V] ----- £10.99

Crisp, fluffy urad dal doughnuts fried to golden perfection. Served with chutneys and sambar.

Rasam Vada (5, 9, 11) [V] ----- £10.99

Crispy vadas immersed in tangy, spicy rasam broth. Light yet flavourful.

Sambar Vada (5, 11) [V] ----- £10.99

Crispy vadas soaked in piping hot sambar for a hearty, soupy snack.

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Dosa is a thin, crispy South Indian pancake made from fermented rice and lentil batter. Served with chutneys and sambar,



Vegetable Uttappam (5, 8, 9, 11) [V] ----- £11.99

Thick rice-lentil pancake topped with fresh mixed vegetables and cooked till golden. Soft, wholesome, and satisfying.

Masala Uttappam (5, 8, 9, 11) [V] ----- £11.99

Soft uttappam layered with spiced potato curry filling. A South Indian twist on stuffed pancakes.

Cheese Uttappam (5, 8, 9, 11) [V] ----- £12.99

Thick uttappam topped generously with melted cheese. Comforting with a desi-western fusion touch.

Masala Cheese Uttappam (5, 8, 9, 11, 17) [V] ----- £13.50

Potato-filled uttappam topped with gooey melted cheese. A perfect balance of spice and creaminess.

Tomato Bath (1, 5, 8, 9, 11) [V] ----- £10.99

Fragrant rice cooked with fresh tomatoes, mild spices, and curry leaves. Warm, tangy, and comforting.

Punugulu (5, 9, 11) [V] ----- £10.99

Golden bite-sized fritters made from idli/dosa batter. Crispy outside and soft inside, served with chutney.

Chole Bhatura (1, 8, 11, 15) [V] ----- £14.99

Spicy chickpea curry paired with soft, fluffy, deep-fried bhatura bread. A rich and indulgent North Indian favourite.

Pesarattu (5, 8, 9, 11, 17) [V] ----- £12.99

Thin, crispy green gram dosa served with ginger chutney. A protein-rich breakfast choice from Andhra.

Plain Uttappam (5, 8, 11) [V] ----- £10.99

Soft, thick pancake-style dosa made from rice-lentil batter. Mild and served plain with chutneys.

Tomato Uttappam (5, 8, 11) [V] ----- £11.99

Soft uttappam topped with juicy tomato slices and light spices. Simple and flavourful.

Idly & Vada Combo (2 each) (5, 9, 11, 17) [V] ----- £12.99

A classic South Indian plate with two fluffy idlis and two crisp medu vadas. Served with chutney and sambar.

Onion Uttappa (5, 8, 9, 11) [V] ----- £11.99

Thick uttappam topped with finely chopped onions and green chillies. Savoury, aromatic, and filling.

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VEG STARTERS

Samosa (2 PCS) (1, 8, 15, 17) [3] ----- £5.99

Crisp pastry pockets filled with spiced potatoes, peas, and aromatic seasonings. Served hot with tangy chutnies.

Andhra-Style Onion Bhaji (1, 8, 15, 17) [3] ----- £9.99

Thinly sliced onions coated in a spiced chickpea batter and deep-fried until golden. A rustic, crunchy Andhra street-food favourite.

French Fries [3] ----- £5.99

Crispy golden potato fries fried to perfection. Lightly salted and served with dipping sauce or ketchup.

Gunpowder Chips (8) [3] ----- £6.99

Potato chips tossed in fiery South Indian 'podu' spice mix. A unique crunchy snack with bold, nutty flavours.

Bhindi Kurkure (1, 15) [3] ----- £11.99

Crispy okra strips coated in chickpea flour and spices. Crunchy, savoury, and addictive in every bite.

Gobi 65 (1, 3, 8) [3] ----- £10.99

Cauliflower florets marinated in a spicy batter, deep-fried, and tossed with curry leaves and chillies.

Aratikaya Fry (15) [3] ----- £9.99

Raw banana slices coated in seasoned batter and fried until golden. A South Indian tea-time special.

Veg Manchurian (1, 6, 17) [3] ----- £10.99

Crisp vegetable balls cooked in a tangy Indo-Chinese gravy. Spicy, saucy, and full of umami flavour.

Paneer 65 (1, 8) [3] ----- £11.99

Cubes of paneer marinated in spiced batter, deep-fried, and tossed in South Indian style tempering.



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VEG STARTERS

Paneer Tikka (1, 8, 9) 	£11.99
Marinated paneer grilled with onions and peppers for a smoky, tandoori flavour. A classic appetiser.	
Mixed Vegetable Pakora (5, 9, 15) 	£10.99
An assorted mix of vegetables dipped in seasoned chickpea batter and fried until crisp. Perfect with tea.	
Mirchi Bajji (5, 11, 15) 	£9.99
Large green chillies stuffed (optional), dipped in gram flour batter and deep-fried. A spicy street-food favourite.	
Cut Mirchi (5, 15) 	£9.99
Sliced chilli fritters tossed with onions, lemon, and chaat masala. Bursting with heat and tang.	
Aloo Bonda (9, 11, 15) 	£9.99
Spiced mashed potatoes coated in chickpea batter and deep-fried to golden perfection. Soft inside, crisp outside.	
Malai Cheese Broccoli (8) 	£11.99
Tender broccoli florets coated in a creamy malai and cheese marinade, then grilled until charred.	
Crispy Corn (1) 	£9.99
Sweet corn kernels coated in a spiced batter and fried for crunch. Tossed with onions, green chillies, and herbs.	
Chilli Paneer (1, 8) 	£11.99
Paneer cubes stir-fried with peppers and onions in spicy, tangy chilli sauce. A beloved Indo-Chinese dish.	



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NON-VEG STARTERS

Crispy Kaju Chicken Fry (1, 8, 9, 15) [] ----- £11.99

Juicy chicken pieces coated with a crunchy cashew crust and fried to perfection. Served with aromatic spices for a rich, nutty flavor.

Lamb Fry (8, 9) [] ----- £12.99

Succulent lamb chunks sautéed with onions, curry leaves, and bold spices. A hearty, flavorful dry preparation.

Chilli Chicken (1, 3, 6) [] ----- £11.99

Boneless chicken stir-fried with capsicum, onions, and spicy chilli sauce. A crowd-favorite Indo-Chinese classic.

Pepper Lamb Fry (8, 9) [] ----- £12.99

Aromatic lamb fry flavored with freshly ground black pepper and herbs. Perfect for spice lovers.

Chicken 65 (1, 3, 6, 8) [] ----- £11.99

Deep-fried, spice-marinated chicken pieces with curry leaves and green chilli. Crispy outside, juicy inside.

Chilli Prawn (1, 2, 6) [] ----- £12.99

Fresh prawns tossed in a spicy, tangy chilli sauce with onions and peppers. A zesty seafood delight.

Loose Prawn (Dry) (1, 3) [] ----- £12.99

Juicy prawns stir-fried with dry spices, garlic, and herbs. Smoky, aromatic, and intensely flavored.

Chicken Fry (Kodi Vepudu) (8, 9) [] ----- £11.99

Andhra-style chicken fry with a blend of fiery regional spices. Robust, rustic, and deeply satisfying.



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NON-VEG STARTERS

Egg 65 (1, 3, 6, 8) 	£10.99
Boiled eggs coated in spicy batter, fried until golden, and tossed with curry leaves.	
Tandoori Chicken (8, 9) 	£11.99
Chicken marinated in yogurt, garlic, and tandoori spices, then char-grilled for smoky flavor.	
Tandoori Prawns (8, 9) 	£14.99
Large prawns infused with spiced yogurt marinade, grilled to perfection over charcoal.	
Tandoori Non-Veg Platter (8, 9) 	£19.99
An assortment of grilled chicken, prawns, and kebabs. Perfect for sharing and tasting multiple flavors.	
Chicken Sheek Khabab (8, 9) 	£12.99
Minced chicken flavored with herbs and spices, skewered, and grilled till succulent.	
Lamb Sheek Khabab (8, 9) 	£13.75
Spiced minced lamb cooked on skewers over open flames. Smoky and full-bodied in taste.	
Drums of Heaven (Spicy and Saucy) (1, 3, 6) 	£12.99
Fried chicken wings coated in a spicy, tangy glaze. An indulgent fusion of crispiness and flavor.	
Chicken Loli-Pop (Dry) (1, 3, 6) 	£11.99
Batter-fried chicken drumettes tossed with aromatic spices. A dry, crunchy appetizer.	



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VEG MAIN COURSE



Paneer Butter Masala (8, 9) ----- £19.99

A rich and creamy tomato-based gravy with soft paneer cubes. Mildly spiced and finished with butter for a smooth, luxurious taste.

Tadka Dal (17) ----- £15.99

Yellow lentils slow-cooked until creamy, then tempered with garlic, cumin, and ghee. A homely comfort dish with bold flavour.

Tomato Dal (8, 17) ----- £15.99

Tangy tomatoes blended into cooked lentils, seasoned with mild spices. A light, flavourful South Indian favourite.

Kadai Sabji Masala (8, 9) ----- £15.99

A medley of seasonal vegetables cooked in a kadai with onions, peppers, and aromatic masala. Rustic and hearty.

Aloo Gobi Adraki (8, 9) ----- £15.99

Potatoes and cauliflower sautéed with ginger and spices. A dry North Indian classic with a zesty ginger kick.

Gutti Vankaya Curry (Eggplant) (5, 9, 12, 17) ----- £19.99

Baby eggplants stuffed with spiced peanut-coconut masala, simmered in rich Andhra-style gravy.

Paneer Tikka Masala (8, 9) ----- £19.99

Char-grilled paneer tikka pieces simmered in a creamy, spiced tomato gravy. Smoky and flavourful.

Paneer Makhani (8, 9) ----- £19.99

Soft paneer cubes in a velvety butter-tomato sauce, mildly sweet and fragrant with fenugreek.

Bhendi Masala (Okra) (8, 9, 16) ----- £19.99

Fresh okra stir-fried with onions, tomatoes, and Indian spices. A dry, earthy vegetarian side.



Paneer curry cooked with special Hyderabad herbs and spices for a mildly tangy, nutty flavour.

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Palak Paneer (8) V ----- £19.99

Spinach puree cooked with paneer cubes, flavoured with garlic and gentle spices. Nutritious and delicious.

Kadai Paneer (8, 9) V ----- £19.99

Paneer cubes tossed with onions, peppers, and a special kadai spice blend. Bold and aromatic.

Tomato Rasam (8) V ----- £8.99

A spicy-tangy South Indian tomato soup tempered with mustard seeds and curry leaves.

Paneer Lababdar (8, 9) V ----- £19.99

Paneer in a rich, mildly spiced tomato-cashew gravy. Creamy, nutty, and restaurant-style indulgent.

Kaju Paneer (8, 9) V ----- £19.99

Paneer cubes cooked with cashews and a buttery, mildly spiced gravy. Rich and decadent.

Methi Chaman (Paneer) (8, 9) V ----- £19.99

Paneer cooked with kasuri methi and spinach in a creamy masala gravy. Subtly bitter-sweet and aromatic.

Hyderabadi Paneer (8, 9) V ----- £19.99

Paneer curry cooked with special Hyderabadi herbs and spices for a mildly tangy, nutty flavour.



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NON-VEG MAIN COURSE



Andhra Chicken Curry (with bone) (8, 9, 12) [] ----- **£19.99**

A spicy and aromatic chicken curry cooked with traditional Andhra spices. Bold, fiery, and full of authentic regional flavour.

Chicken Chettinadu (with bone) (8, 9, 12) [] ----- **£19.99**

South Indian Chettinad-style chicken curry made with roasted spices, coconut, and curry leaves. Rich, intense, and deeply fragrant.

Lamb Chettinadu (with bone) (8, 9, 12) [] ----- **£21.49**

Tender lamb pieces simmered in the signature Chettinad spice blend. A hearty and aromatic specialty from Tamil Nadu.

Andhra Lamb Curry (with bone) (8, 9, 12) [] ----- **£20.99**

Fiery Andhra-style lamb curry infused with red chillies, garlic, and spices. Rustic, bold, and full-bodied in taste.

Keema with Tandoori Roti (1, 9) [] ----- **£21.49**

Minced spiced meat curry served with freshly made tandoori roti. Comforting, flavorful, and perfect for meat lovers.

Butter Chicken (8, 9) [] ----- **£19.99**

Succulent chicken cooked in a creamy tomato-butter sauce with mild spices. Smooth, slightly sweet, and irresistible.

Chicken Tikka Masala (8, 9) [] ----- **£19.99**

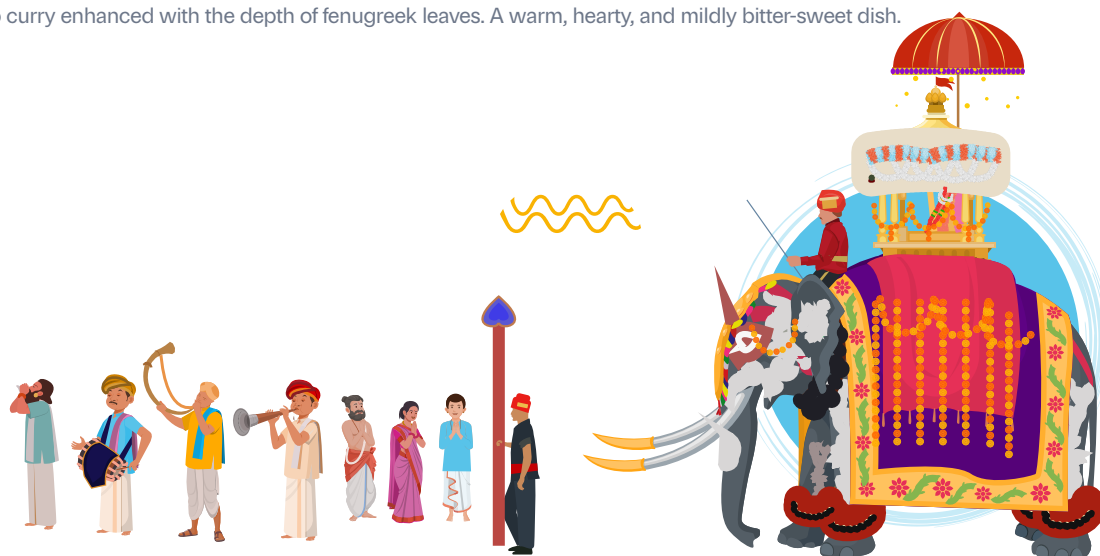
Grilled chicken tikka pieces simmered in a spiced, creamy tomato gravy. A fusion classic loved worldwide.

Methi Chicken (8, 9) [] ----- **£19.99**

Chicken cooked with fresh fenugreek leaves in a medium-spiced gravy. Earthy, aromatic, and wholesome.

Methi Lamb (8, 9) [] ----- **£21.49**

Delicate lamb curry enhanced with the depth of fenugreek leaves. A warm, hearty, and mildly bitter-sweet dish.



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NON-VEG MAIN COURSE



Gongura Lamb Curry (8) ■ ----- **£21.49**

Andhra delicacy with tender lamb simmered in tangy gongura (sorrel) leaves. Bold and unique in flavour.

Lamb Saagwala (Spinach) (8) ■ ----- **£21.49**

Lamb cooked with spinach puree and mild spices. Rich, nutritious, and smoothly blended.

Kadai Lamb Curry (8, 9) ■ ----- **£21.49**

Lamb chunks tossed with onions, peppers, and kadai masala. Aromatic, rustic, and full of spice.

Fish Curry (1, 4, 8, 9) ■ ----- **£20.99**

Fresh fish simmered in tangy, spiced coconut and tomato gravy. A comforting South Indian style seafood curry.

Malabar Fish Curry (4, 8, 9, 11) ■ ----- **£20.99**

Kerala-style fish curry with coconut milk, tamarind, and roasted spices. Mildly tangy and rich.

Prawn Curry (1, 2, 8, 9) ■ ----- **£20.99**

Juicy prawns cooked in a coconut-based spicy gravy. Coastal comfort food with balanced flavours.

Gongura Prawns Curry (2, 8) ■ ----- **£20.99**

Tangy gongura leaves slow-cooked with succulent prawns. A signature Andhra seafood specialty.



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BIRYANI'S



Hyderabadi Chicken Dum Biryani (5, 8, 9, 12) 🍲

Meat comes with bones

Fragrant basmati rice layered with marinated chicken, slow-cooked using the traditional dum method. Rich in Hyderabadi spices and served with raita.

£18.99

Kheema Biryani (5, 8, 9, 12) 🍲

Meat comes with bones

Fragrant rice layered with spiced minced meat and herbs. A hearty, flavour-packed biryani perfect for meat lovers.

£19.99



Veg Dum Biryani (5, 8, 9, 12) 🍲 ----- £16.50

Aromatic rice layered with mixed vegetables, herbs, and spices, then cooked on dum. A flavourful vegetarian feast.

Paneer Biryani (5, 8, 9, 12) 🍲 ----- £17.99

Marinated paneer cubes and fragrant rice cooked together with aromatic biryani masala. A hearty veg speciality.

Chicken 65 Biryani (1, 5, 6, 8, 9, 12) 🍲 ----- £19.99

Spicy, crispy Chicken 65 served over flavourful biryani rice. A fiery and satisfying fusion favourite.

Hyderabadi Lamb Dum Biryani (5, 8, 9, 12) 🍲 ----- £20.90

Tender lamb and fragrant rice slow-cooked with Hyderabadi spices. A royal, aromatic biryani for meat lovers.

Chicken Fry Piece Biryani (5, 8, 9, 12) 🍲 ----- £19.99

Biryani rice layered with golden-fried chicken pieces for extra flavour and texture. Served with raita.

Lamb Fry Piece Biryani (5, 8, 9, 12) 🍲 ----- £21.49

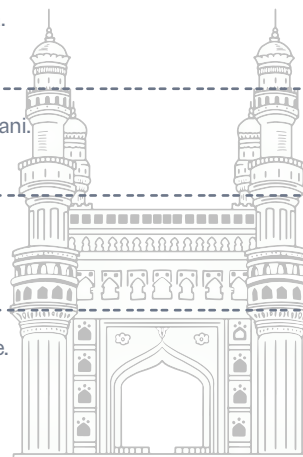
Spicy fried lamb pieces mixed with aromatic basmati rice. A rich, indulgent twist on traditional biryani.

Prawn fry peace biryani (5, 8, 9, 12) 🍲 ----- £20.99

A flavorful biryani topped with crispy fried prawns, blending spice and taste in every bite.

Kaju Mushroom Biryani (5, 8, 9, 12) 🍲 ----- £16.99

Biryani rice cooked with cashews and mushrooms in a fragrant spice blend. Mild, nutty, and festive.

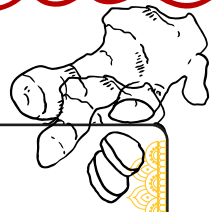


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THALI'S



Veg Thali (1, 5, 8, 9, 11, 15, 17) 🌱

A wholesome vegetarian platter with multiple curries, sambar, rasam, rice, bread, and dessert. A complete feast on a plate.

£25.99

Non Veg Thali (1, 4, 5, 8, 9, 11, 15, 17) 🍖

A generous spread of non-vegetarian curries along with a vegetable side, sambar, rice, bread, and dessert. Perfect for hearty appetites.

£27.49



South Indian

Breakfast Thali (5, 8, 9, 11, 17) 🌱

A traditional breakfast combo with mini dosa, uthappam, idli, vada, and upma or tomato bath. Served with sambar and chutneys.

All dosas are served with sambar and 3 types of Chutneys

£21.99

Andhra Bhavan

Special Thali (1, 4, 5, 8, 9, 11, 15, 17) 🍖

Signature thali with a mix of multiple veg & non-veg curries.

A rich and authentic Andhra dining experience.

£34.99



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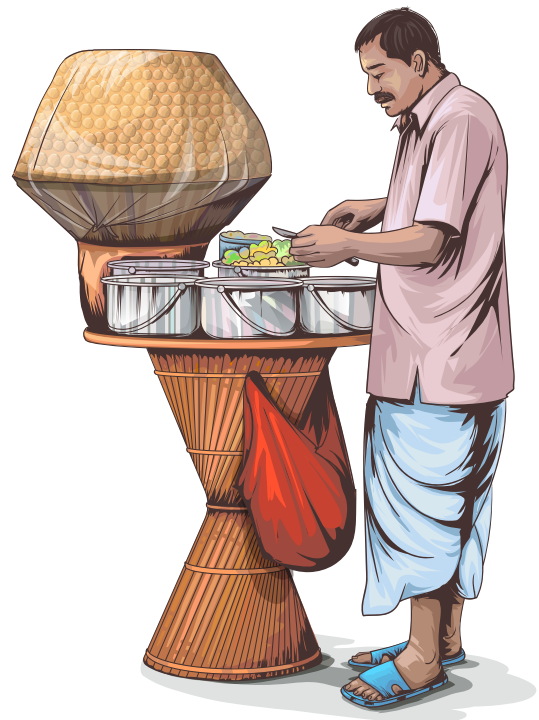
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CHAT ITEMS

Served from 5PM Everyday

Pani Puri (6 Pcs) (1, 15, 17) 	£8.49
Crisp, hollow puris filled with spicy mint water, tangy tamarind, and seasoned potatoes. The ultimate street-food snack for a burst of flavour in every bite.	
Samosa Chat (1, 8, 9, 15, 17) 	£10.99
Crushed samosas topped with spicy chickpeas, tangy tamarind chutney, and cool yogurt. A vibrant, sweet-savory treat with plenty of crunch and spice.	
Vada Pav (2 PCS) (1, 9, 11, 15, 17) 	£10.99
Mumbai's famous spicy potato fritters served in pav buns with fiery chutney. Soft, fluffy buns and crispy vada make a delicious handheld snack.	
Dahi Ragda Chaat (6 PCS) (1, 8, 9, 15, 17) 	£9.49
Soft puris or patties topped with chickpea ragda, cool yogurt, chutneys, and crunchy sev. Creamy, tangy, and satisfying in every spoonful.	
Sev Puri (6 PCS) (1, 9, 15, 17) 	£9.49
Crisp puris layered with potatoes, onions, chutneys, and generous sev topping. Sweet, spicy, and crunchy — a classic celebration of textures.	
Ragda Puri (6 PCS) (1, 8, 9, 15, 17) 	£9.49
Puris filled with hot chickpea ragda, onions, and tangy chutneys. A delightful chaat bursting with savoury, spicy, and tangy flavours.	
Papdi Chat (6 PCS) (1, 9, 15, 17) 	£9.49
Flat papdi crackers topped with seasoned potatoes, yogurt, chutneys, and crunchy sev. A refreshing balance of sweet, tangy, and spicy tastes.	



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BREAD AND RICE

Plain Naan (1, 3, 16) £2.49

Soft and fluffy Indian flatbread made from refined flour, baked in a tandoor. Perfect for scooping up curries and gravies.

Garlic Naan (1, 3, 8, 16) £2.99

Classic naan topped with minced garlic and brushed with butter. Aromatic, flavorful, and perfect with rich curries.

Butter Naan (1, 3, 8, 16) £2.99

Warm tandoor-baked naan brushed generously with butter. Soft, rich, and melt-in-the-mouth.

Tandoori Roti (1, 8) £2.99

Whole wheat flatbread baked in a clay tandoor for a smoky flavor. A healthier, rustic alternative to naan.

Malabar Parata (1, 8, 16) £2.99

Flaky, layered flatbread from Kerala made with refined flour. Crispy outside, soft inside, and perfect with spicy curries.

Butter Roti (1, 8) £2.99

Whole wheat roti brushed with butter for a soft texture and rich taste. Ideal with any curry.

Pulao Rice (8) £3.49

Aromatic basmati rice cooked with mild spices and ghee. Light, fragrant, and pairs beautifully with curries.

Steam Rice £3.49

Fluffy, plain white rice steamed to perfection. The perfect base for dals, curries, and gravies.

Curd Rice with Mango Pickle (8, 9, 11, 15, 17) £8.49

Cooling yogurt rice tempered with spices and curry leaves, served with tangy mango pickle. A South Indian comfort food.

Bagara Rice (8, 9, 17) £4.29

Fragrant Hyderabad-style rice subtly spiced and cooked with ghee. Pairs beautifully with rich gravies and curries.

Extra Bhatura (1, 8, 11, 15) £5.99

Soft, fluffy, deep-fried bread made from fermented dough. A must-have with chole and other Punjabi curries.



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DRINKS AND DESSERTS

Tea (8, 16)  ----- £2.49

Traditional Indian tea brewed with milk and sugar. Can be enjoyed plain or infused with aromatic spices for a warming drink.

Coffee (8, 16)  ----- £2.99

Freshly brewed rich Indian-style coffee made with milk and sugar. Smooth, aromatic, and energising.

Mango Lassi (8)  ----- £5.99

A refreshing yogurt-based smoothie blended with ripe mango pulp. Sweet, creamy, and cooling.

Badam Milk (9, 16)  ----- £6.99

Sweetened milk infused with crushed almonds and cardamom. Rich, nutty, and nourishing.

Salat Lassi (16)  ----- £5.99

Refreshing salty yogurt drink blended with cumin and herbs. Perfect for cooling the palate.

Lemon Soda  ----- £5.99

Sparkling soda water with lemon juice and sugar or salt. A tangy, zesty thirst-quencher.

Jeeera Masala Soda  ----- £7.49

Carbonated drink flavoured with cumin, black salt, and spice mix. Refreshing with a zingy kick.

Kulfi (16, 17)  ----- £4.99

Traditional Indian ice cream made with thickened milk. Flavoured with cardamom and nuts for a creamy, rich treat.

Rasmalai (8, 9, 16, 17)  ----- £7.79

Soft, spongy cheese dumplings soaked in sweet, flavoured milk. Delicate and melt-in-the-mouth.

Gulab Jamun (2 Pcs) (1, 8, 16)  ----- £4.99

Fried khoya dumplings soaked in fragrant sugar syrup. Served warm for ultimate indulgence.

Shahi Tukda (1, 8)  ----- £6.89

Classic Mughlai dessert of fried bread soaked in sweetened milk and garnished with nuts. Rich and aromatic.

Shahi Tukda with Gulab Jamun (1, 8, 9, 16, 17)  ----- £8.49

A royal bread pudding soaked in sweetened milk, served with soft, syrupy gulab jamun. A decadent Mughlai dessert combo.

Sweet Paan (16)  ----- £2.99

Betel leaf stuffed with sweet, aromatic fillings like coconut, fennel seeds, and dry fruits. A refreshing after-meal treat.

Still Water  ----- £3.49

Pure, refreshing non-carbonated bottled water. Essential for hydration.

Sparkling Water  ----- £2.99

Chilled, carbonated water for a light, fizzy refreshment. Perfect as a palate cleanser with meals.



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INDIAN EPICS & CULTURE



The Warangal Fort, which is the main attraction of the city is spread over a radius of 19 kilometers between Warangal and Hanamkonda, located in Telangana State.



Bharatanatyam is a dance of Tamil Nadu in southern India. It traces its origins back to the Natyashastra, an ancient treatise on theatre written by the mythic priest Bharata.



The Stone Chariot in the background is in Hampi, Karnataka is one of the three most popular stone chariots in India. It was built in the 16th century by the orders of King Krishnadevaraya, a Vijayanagara ruler. Vijayanagara rulers reigned from 14th to 17th century CE.



World's tallest monolithic statue of Gautama Buddha - meaning it has been sculpted out of a one single piece of rock. It is 16 meters tall and weighs about 350 tonne. Located in Hyderabad, Telangana.



Kathakali is a major form of classical Indian dance. It is a "story game" genre of art, but one distinguished by the elaborately colourful make-up and costumes of the traditional male actor-dancer in the region of Kerala.



Charminar was built by Sultan Mohammed Quli Qutb Shah in 1591. It is said that this square shaped structure with four pillars and intricate carvings was built in honour of his wife, Bhagmati.

📍 Andhra Bhavan

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