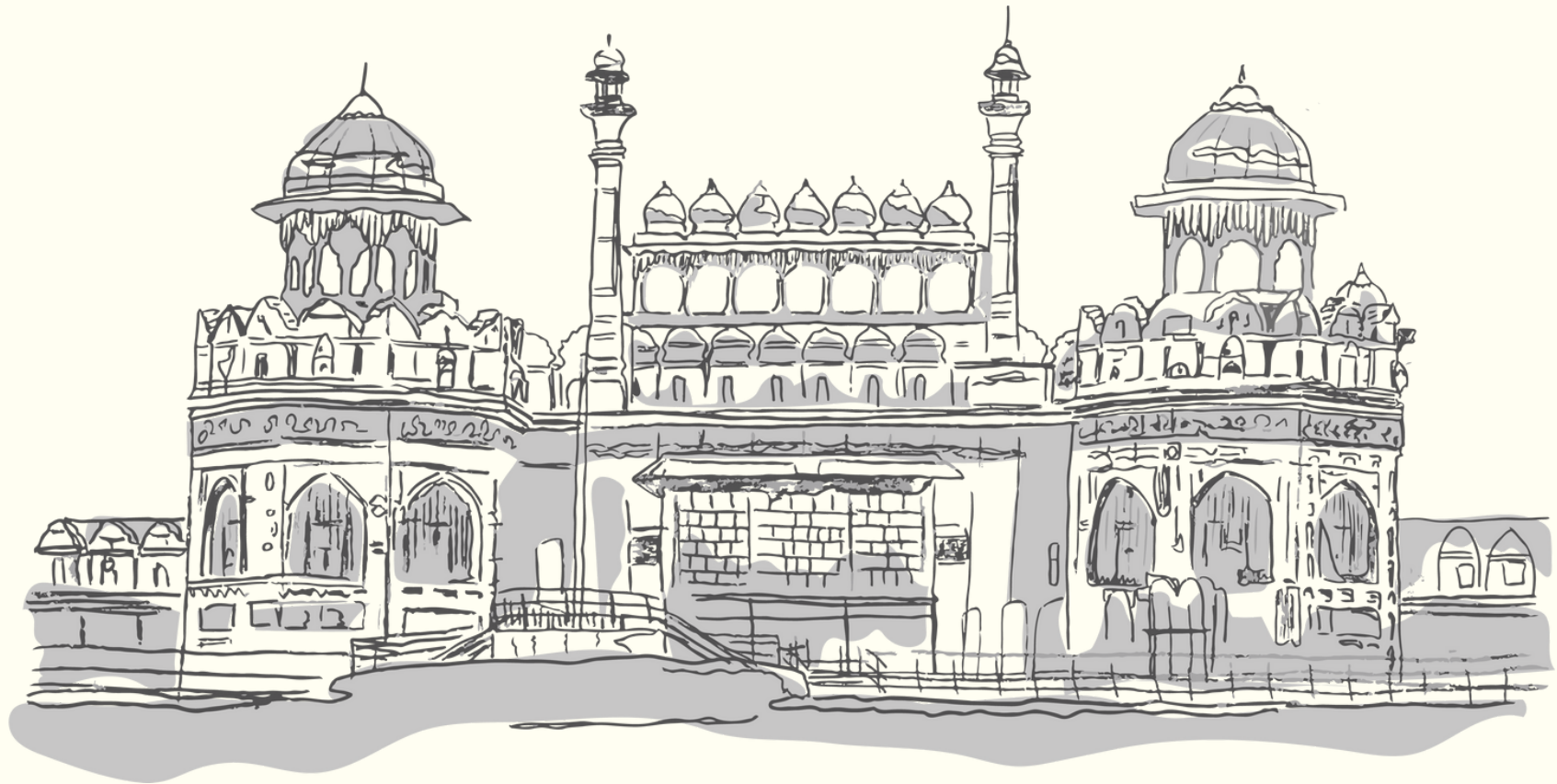


Amma's Kitchen

Authentic Indian Food



(v) Suitable for vegetarians. (ve) Suitable for vegans.

We make every effort to avoid cross contamination, but regretfully can't guarantee dishes and drinks are allergen-free.

If you have any food allergies or dietary requirements please let us know.

An optional service charge of 10% will be added to your bill.

Bar Bites

Spicy Peanut Chaat (ve)2.5

Masala Papad (v)2.5

Poppadoms topped with tomatoes, onions, coriander and lemon.

Bhel Puri (ve)4.0

Crunchy puffed rice, peanuts, Bombay mix, fresh pomegranate, tomatoes, onion, lime, tamarind and mint.

Onion and Spinach Bhaji (ve)4.5

Onions and spinach in gram flour batter; fried to golden crisp.

Chilli Wings6.5

Crispy spicy wings coated in Chef's special chilli sauce.

Loaded Chips4.5

House fries topped with spicy minced lamb.

Kathi Rolls

A street food dish originating in Calcutta. Our version sees a paratha wrap filled with your favourite filling, pickled onions and mint chutney.

Chicken7.5

Chicken tikka bites and beaten egg.

Lamb7.5

Spicy minced lamb and beaten egg.

Paneer (v)6.5

Indian cottage cheese and peas.

Small Bites

Tandoori Gobi (ve)4.5

Cauliflower marinated in tandoori spices served with mint chutney.

Samosa Chaat (ve)5.5

Savoury short-crust pastry parcels filled with soya mince, served on a bed of chickpea curry and topped with a melody of chutneys.

Chicken Tikka6.5

Tender chicken pieces marinated in house spices served with mint chutney.

Shami Kebab9.0

Minced lamb kebabs marinated for 24 hours in our house blend of 18 spices and raw papaya paste.

Amritsari Fish Fry6.5

Crispy tilapia bites served with a fresh crispy salad and mint chutney.

Keema Pau8.5

Spiced lamb mince and peas served with a buttery brioche roll.

Amma's Biryani

A celebratory dish first made for kings' and queens' banquets. Made with mixing a curry dish and rice together and layering it with saffron infused milk. All served with cucumber raita.

Chicken11.5

Lamb12.5

Vegetable (v)9.5

House Specials

Chicken Lababdar10.5

A creamy and rich chicken curry from North India. Mildly spiced made extra indulgent with cashew paste.

Lamb Rogan Josh12.5

A classic Kashmiri slow cooked curry made with whole ground spices. Medium spiced.

Palak Paneer (v)9.5

Indian cottage cheese cubes in mild, spiced smooth spinach sauce.

Pindi Chole (ve)8.5

A traditional tangy chickpea curry from Punjab. Perfect with naan bread.

Daal Makhani (v)8.5

Dark, rich deeply flavoured lentils. The dish is cooked for 24 hours for extra richness.

Sides

Naan Bread2.5

Choose from butter, garlic or chilli.

Paratha1.5

Jeera Rice2.5

Cucumber & Mint Raita2.0

Trio of Chutney & Pickle2.0

Kachumber Salad1.5

Dessert

Kulfi4.0

Choose from malai, pistachio or mango.

Gulab Jamun4.0

Solid milk doughnut balls dipped in a hot sugar syrup.