

Indian Essence Sample Menu

Appetisers

Makali fry

Crisp fried squid ring with chillies and lime dressing

Jal pari

Pan-seared scallops with cauliflower puree, sautéed choy sum and samphire

Gilafi lamb seekh kebab

Fine spiced minced lamb coated with peppers & onions skewered in the tandoor

Karari macchli

Crisp-fried gun powder spiced haddock with vermicelli and smoked tomato ketchup

Murg tiranga

Trio of chicken – lehsuni malai tikka, pickle-infused chicken tikka and crispy chicken salad

Khasta murg

Chicken tikka pie, served with spiced prune compote

Bhatti ka khargosh

Grilled rabbit, marinated with cumin and coriander, served with cherry chutney

Indian essence tandoori rattan

An assortment of our signature kebabs – lime scented king prawns, fennel scented lamb chops and lehsuni malai tikka

Tandoori subziyan
A Melange of chargrilled vegetables, cooked in the
tandoor and served with mint sauce

Textures of beetroot
Spiced beetroot croquettes, beetroot murabba, pickle and
peanut butter powder

Main dishes

Tandoori jhinga
Tandoor grilled king prawns in garlic and lemongrass
marinade

Samudri khazana
Pan-seared jumbo prawns, grilled sea bass, scallops and
baby squid, served with Atuls signature manga charu
sauce

Tandoori monkfish
Cornish monkfish marinated in mustard dill leaves,
served with spiced broccolini, mustard and coconut sauce

Murg makhani
Tandoori corn-fed chicken tikka in creamed tomato and
fenugreek sauce

Kozhi melagu
Southern chicken curry cooked with assorted ground
peppers, onions, and curry leaves

Tandoori murg
Chargrilled corn-fed chicken with mace & cinnamon
marinade, served with makhni sauce

Railway lamb curry
Anglo Indian lamb rump curry with masala roast
potatoes and lamb samosa

Changezi champen
Fennel scented roast lamb chops, served with wild rocket
salad

Kosha mangsho
Best cuts of lamb leg cooked in an aromatic tangy onion
masala – a Bengali delicacy

Venison saab deg
Pan-fried venison saddle, croquette, baby turnips served
with chocolate bone marrow jus

Golmirch gosht
Diced goat legs cooked with fresh peppercorns, curry
leaves – a coastal delicacy

Shahi malai kofta
Spiced vegetable and kale dumpling, served with a tangy
saffron and tomato sauce

Atul's subz platter
Trio of vegetable- paneer makhan wala, baingan pepper
fry and shahi kofta – speciality of the house

Traditional favourites available on request

Vegetables

Paneer makhan wala
Cottage cheese, cooked in a creamy tomato and
fenugreek sauce

Dhingri muttar

Button mushrooms tossed with garden fresh green peas

Cabbage aloo thoran

*Spiced cabbage and potatoes tossed with curry leaves,
coconut and mustard seeds*

Saag makai

Creamed spinach with baby-corn, tempered with garlic

Baingan pepper fry

Spiced roasted aubergine cooked with dakshin spices

Bhindi hara pyaaz

*Okra stir-fried with a spring onions, mango powder and
onion seeds*

Daal

Yellow or black lentil – speciality of the house

Green chilli pakoda

Stuffed jalapeno, deep fried with spiced gram flour batter

Sukhe aloo

*Potatoes cooked with dried red chillies, toor dal, curry
leaves and mustard seeds*

Rice & bread

Sade chawal / Jeera pulao

Steamed basmati rice / saffron and cumin braised rice

Pulihora rice

*South Indian rice tempered with split grams, curry leaf
and mustard seeds*

Katche gosht ki biriyani
Tender pieces of lamb biriyani served with raita and
sauce, please ask for more biriyani options

Tandoori roti / Naan
Wholemeal bread / Plain bread

Pudina paratha, masala kulcha, peshwari naan,
sundried tomatoes and olives naan

Special breads

Keema naan
Naan stuffed with spicy ground lamb

Bread basket
A selection of garlic naan, pudina paratha and Peshwari
naan

Accompaniments

Pomegranate raita or sada dahi
Yoghurt: plain or with cucumber and pomegranate

Punjabi salad
Onion and chilli salad with toasted cumin and lemon
dressing

Papad
Plain poppadums served with three home made chutneys

Desserts

Rose & raspberry scented kolkata style cheese cake

Mascarpone & raspberry burnt creme brulee

Poached pear, honey & ginger pannacotta

*Peanut butter chocolate fondant with cinnamon ice
cream*

Kulfi- mango or lychee or pistachio

Caramelised carrot pudding with turmeric ice cream