

# **Eriki Crowne Plaza Sample Menu**

## **Starters**

### *Onion bhaji*

*Tasty little onion balls bound together with a delicately spiced gram flour batterm paired perfectly with mango chutney.*

*Great as a starter or as an accompainment to curry.*

### *Aloo matar ki tikki £5*

*India's most popular street food made up of boiled potatoes, finely chopped onions & garam masala, served with sweet-and-sour tamarind chutney.*

### *Vegetable samosas (g) (d) £5*

*Crispy pastry stuffed with spiced vegetables including carrots, potatoes, onions & peas. Pairs perfectly with sweet-and-sour tamarind chutney.*

### *Chilli paneer (d) £5*

*Morsels of Indian cottage cheese (paneer) tosed with mixed peppers, bullet chillies and onions on a sweet chilli & garlic sauce.*

*Can be made extra spicy upon request.*

### *Achari gobi(d) £5*

*Cauliflower marinated with traditional Indian pickle and cooked in tandoori oven.*

### *Veg panorama (g)(d) £8*

*An assortment of vegetarian starters served on a platter to taste.*

*Consists of onion bhaji, aloo tikki, vegetable samosa, chilli paneer & achari gobi. Make that to share between*

*two for £4 extra.*

*Spiced calamari £8*

*An Indian take on the classic Mediterranean calamari, coated with gram flour, chilli powder, garam masala & lemon zest.*

*Served with tamarind chutney.*

*Chilli prawns £8.50*

*Chunks of baby prawns tossed with mixed peppers, bullet chillies and onions on sweet chilli & garlic sauce.*

*Can be made extra spicy upon request.*

*Chicken malai tikka (d) £6.50*

*Clay oven cooked chicken breast delicately spiced and marinated with cheese, garlic and yoghurt. A mild dish, served on a sizzler with caramelised onions.*

*Salmon tikka (d) £10*

*Chunks of fresh salmon delicately spiced and cooked to perfection in our tandoori oven.*

*Perfectly paired with mint chutney.*

*Spicy chicken tikka (d) £6*

*Clay oven cooked chicken breast spiced with red chillies, turmeric, ginger, lime and garlic.*

*Served on a sizzler with caramelised onions.*

*Chilli chicken (g) £6.50*

*Chunks of crispy chicken tossed with mixed peppers, bullet chillies and onions on sweet chilli & garlic sauce.*

*Can be made extra spicy upon request.*

*Chicken reshmi kebab (g) (d) £6*

*Minced chicken delicately spiced with ginger, green*

*chillies, turmeric and garam masala. Cooked in our tandoori oven and served on a hot sizzler.*

*Lamb sheek kebab (d) £6.50*

*Tender lean lamb minced with mint leaves, spiced with chillies, garam masala and yoghurt. Cooked in tandoori oven and served on a sizzler.*

*Lamb chops (d) £8*

*3 pieces of tender lamb chops, marinated with red chillies, turmeric, ginger & yoghurt. Cooked fresh in our tandoori oven and served on a sizzler.*

*Mixed tandoori platter (g) (d) £18*

*An assortment of chicken tikka, reshmi kebabs, lamb sheek kebabs & lamb chops served on a sizzler to share between two.*

#### **Main courses**

*Dhal makhani (d) £9*

*Delicately spiced black & brown lentils, slow-cooked and blended with cream.*

*Tadka dhal £8*

*Yellow lentils simmered with roasted garlic, green chillies, coriander & fresh tomatoes.*

*Adraki aloo gobi £8*

*Mix of cauliflower and potatoes cooked with fresh tomatoes, ginger and garlic in a thick curry sauce.*

*Bhindi masala £10*

*Fresh okra sautéed with onions, curry leaves and thick masala sauce.*

*Mixed veg korma (d) (n) (mild) £9*  
*Delicately spiced fresh garden vegetables including carrots, beans, cauliflower & potatoes cooked in a mild korma sauce.*

*Saag paneer £10*  
*Cubes of Indian cottage cheese cooked with spinach and selected spices.*

*Kadai paneer £11*  
*Indian cottage cheese tossed with mixed peppers, bullet chillies and kadai spices.*

*Shahi paneer £10*  
*Cubes of Indian cottage cheese simmered in a buttery tomato sauce and flavoured with fenugreek leaves.*

*Chicken korma (d) (n) (mild) £14*  
*Tender morsels of chicken breast cooked in a delicious almond & coconut based sauce.*

*Punjabi chicken curry £13.50*  
*A hearty curry of chicken breast cooked in a well spiced Punjabi style sauce, served as a thin gravy.*

*Butter chicken masala (d)(n) £14*  
*Morsels of tandoori chicken tikka, simmered in a buttery tomato sauce and flavoured with fenugreek leaves.*

*Chicken xacuti £13.50*  
*A rich chicken curry from Goa with individually roasted spices, cooked with a hint of coconut.*

*Chicken jalfrezi £13.50*  
*Delicious chicken curry cooked with mixed peppers, bullet*

*chillies & onions. Well spiced on a tomato sauce.*

*Goan fish curry £15*

*Morsels of tilapia fish cooked in Goan style curry with coconut, green chillies, curry leaves and mustard.*

*Banglora prawns curry £16*

*Prawns cooked in a tomato and onion sauce, flavoured with curry leaves and mustard. Brilliant with freshly steamed rice.*

*Lamb saag £14.50*

*Tender lamb pieces cooked with fresh baby spinach and fenugreek leaves with a hint of masala sauce.*

*Lamb pasanda (d)(n) (mild) £14.50*

*Chunks of boneless lamb cooked in a creamy almond & coconut-based sauce.*

*Lamb rogan josh £14.50*

*A classic Kashmiri curry. Tender lamb cooked in a rich tomato, onion & black pepper sauce.*

*Lamb pepper fry £16*

*Chunks of boneless lamb cooked with mixed peppers & onions in a thick sauce, seasoned with black pepper served on sizzler.*

*Lamb shank £19*

*Slow cooked lamb bone marrow glazed up with Rajastani spices. One of our specialities and certainly a dish to remember.*

**Tandoori mains**

*Paneer shashlik (d) £12.50*

*Cottage cheese cubes marinated with kashmiri chillies, turmeric, and garam masala. Cooked to perfection in tandoori oven.*

*Tandoori chicken (d) £13.50*

*Plump and juicy chicken marinated with grounded spices and yoghurt cooked in our tandoori oven and served on a sizzler.*

*Tandoori lamb chops (d) £15*

*Clay-oven cooked Lamb chops marinated with red chillies & garam masala. Cooked in tandoori oven and served on a sizzler*

*Tandoori sampler (d) £18.50*

*An assortment of tandoori chicken, boneless chicken tikka, lamb chop & sheek kebab served on a sizzler with caramelised onions*

*Tandoori king prawns (d) £18.50*

*5 pieces of king prawns marinated with carom seeds, yoghurt, Kashmiri chillies and ground spices cooked in our tandoori oven.*

*Tandoori salmon (d) £17*

*Chunks of fresh salmon delicately spiced and cooked to perfection in our Clay-oven*

**Biriyani (d)**

*Himalayan basmati rice cooked in a copper handi with either vegetables, lamb, chicken or prawns.*

*Flavoured with saffron and whole spices.*

*Served with raita - curry sauce available on request.*

*Vegetable biriyani £12.50*

*Chicken biriyani £14.50*

*Lamb biriyani £15.50*

*Prawn biriyani £17*

**Vegetable sides**

*Saag aloo £4.50*

*Bombay potatoes £4*

*Tadka dhal £4*

**Breads (g)(d)**

*Plain naan £2.75*

*Butter naan £3*

*Garlic naan £3.50*

*Chilli naan £3.50*

*Peshwari naan (n) £4*

*Keema naan £4*

*Tandoori roti £2.75*

**Rice**

*Steamed basmati rice £3*

*Pilau rice £3*

*Mushroom rice £4*

*Lemon rice £4*

**Salads**

*Sliced cucumber & onion salad £3*

*Raita (yoghurt dip) (d) £2.50*

**(n) contains nuts (g) contains gluten (d) contains dairy**