



Welcome to Lotus Indian Kitchen - where our dishes are designed to be shared by everyone round the table.
Most of our food is cooked to a medium chilli level, so please let us know if you want an extra kick in any dish.

GRILLS & STREETFOOD

POPPADOMS, PICKLE & CHUTNEYS (V)	3.50
To nibble before your meal arrives	
CHICKEN TIKKA (D)	7.00
Tandoor-cooked fillets in yoghurt and fenugreek marinade	
DELHI 6 CHILLI CHICKEN	7.50
Tangy crispy chicken from the alleyways of Old Delhi	
TAWA KEEMA (G) (D*)	7.00
Minced lamb and onions on a mini naan - like a pizza	
LAMB CHOPS (G)	8.00
Chargrilled chops with spicy honey and mustard marinade	
GILAFI SEEKH KEBAB (D*)	7.00
Juicy minced lamb skewers layered with cheese and peppers	
AMRITSARI FISH FINGERS	7.00
Tilapia shallow fried in a delicately-spiced batter	
TANDOORI KING PRAWNS	9.50
Grilled jumbo prawns with a basil and mint marinade	
SQUID PEPPER FRY	7.50
Baby squid fried with ginger, chilli, pepper and curry leaves	
BOMBAY CHAAT (V)(G)(D)	5.00
Chickpeas, yoghurt and tamarind in crispy wheat puffs	
PALAK & KALE PAKORA CHAAT (V)(D)	6.50
Spinach and kale fritters with yoghurt and pomegranate	
GOBI MANCHURIAN (V)(G)	6.50
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
MUSHROOM KURKURE (V) (G) (D)	6.00
Mushrooms stuffed with cheese and peppers in a light batter	
TIKKI BURGER (V)(G)(D)(E)	6.00
Crispy beetroot patty with salad and sauces in a brioche bun	
PANEER TIKKA (V)(D)	6.00
Tandoor-cooked skewers of pickled Indian cottage cheese	

LOTUS SALAD (D)..... **6.50**
Grilled chicken tikka or paneer tikka with mixed salad and a mint and yoghurt dressing

ROOMALI ROLL (G)(D)(E)..... **6.50**
Chicken tikka, seekh kebab or paneer tikka wrapped in a roomali roti with salad and sauces

CURRIES

TARIWALA CHICKEN	9.00
Boneless pieces in a hearty curry - like mum makes at home	
MALAI CHICKEN (D)	9.00
A rich and creamy classic, and our mildest curry	
LAMB BELIRAM	9.50
Flavoursome curry named after a famous Punjabi royal chef	
METHI LAMB	9.50
Tender boneless pieces with fenugreek leaves in a thick sauce	
MALABAR CURRY	12.50
Fish or king prawns in a tasty South Indian coconut sauce	
ALOO CHOLE (V)	7.50
Chickpea and potato curry - the ultimate Punjabi comfort food	
PALAK PANEER (V)(D)	7.50
Diced Indian cottage cheese with puréed spinach	
SHIMLA MIRCH MAKAI (V)	7.50
Bell peppers and baby corn dish from the Himalayan foothills	
TARKA DAL (V)	6.50
Light and healthy red lentils (which turn yellow when cooked)	
DUM BIRYANI (G)(D)	12.00
Lamb or chicken cooked with aromatic rice in a sealed clay pot	

DAILY SPECIAL PLEASE SEE BLACKBOARD

WEEKEND SPECIAL (FRI-SUN)

MASALA DOSA (V)(G)..... **7.50**
Rolled rice pancake with spiced potato filling, lentil sambar and chutneys - the South Indian favourite

SUNDRIES

MASALA POTATO WEDGES (G)	4.50
NAAN (G)(D)(E)	2.50
GARLIC NAAN (G)(D)(E)	3.00
GARLIC & CHEESE NAAN (G)(D)(E)	3.50
FIG & CORIANDER NAAN (G)(D)(E)	3.50
TANDOORI ROTI (G)	2.50
ROOMALI ROTI (G)(D)(E)	3.00
BOILED RICE	3.00
PILAU RICE	3.50
RAITA (D)	2.00