

SUNDRIES

MASALA POTATO WEDGES (G)	4.00
NAAN (G,D,E)	3.00
GARLIC (G,D,E)	3.50
GARLIC & CHEESE (G,D,E)	3.50
FIG & CORIANDER (G,D,E)	3.50
TANDOORI ROTI (G)	3.00
ROOMALI ROTI (G,D,E)	3.00
BOILED RICE	3.50
PILAU RICE	4.00
RAITA (D)	1.50
CHIPS	3.00
CHILLI GARLIC CHIPS	4.00

DESSERTS

CHOCOLATE CHAI BROWNIE (G,D,E)	4.50
Warm cinnamon and ginger flavoured brownie with whipped cream	
GULAB JAMUN (G,D)	4.00
An Indian classic: fried sweet dumplings in rose syrup	

ALCOHOLIC DRINKS

KINGFISHER 4.8% 330ml	4.00
PERONI 5.2% 330ml	4.00
OLD MOUT (Berries and Cherries, Strawberry and Apple) 4.0% 500ml	5.00
PINOT GRIGIO (San Giorgio, Italy) 75cl	17.50
MERLOT (Peregrino, Chile) 75cl	17.50

NON-ALCOHOLIC DRINKS

COCA COLA 330ml	2.50
DIET COKE 330ml	2.50
LEMONADE 200ml	2.30
I20 (Apple and Mango/Orange and Passionfruit) 275ml	2.75



LOTUS
INDIAN KITCHEN

TAKEAWAY MENU

HOW TO ORDER

By phone: **01332 300525**
Online: **www.lotusindian.co.uk**
Via our app:



GRILLS & STREETFOOD

POPPADOMS, PICKLE & CHUTNEYS (V)	3.00
Served with mixed pickle, mango chutney and mint sauce	
ONION BHAJI (V)	4.50
Classic streetfood	
CHICKEN TIKKA (D)	7.50
Tandoor-cooked fillets in yoghurt and fenugreek marinade	
DELHI 6 CHILLI CHICKEN	7.50
Tangy crispy chicken from the alleyways of Old Delhi	
LAMB CHOPS (G)	8.50
Chargrilled chops with spicy honey and mustard marinade	
GILAFI SEEKH KEBAB (D)	7.00
Flame-grilled skewers of minced lamb with cheese and peppers	
AMRITSARI FISH FINGERS	8.00
Tilapia shallow fried in a delicately-spiced batter	
GARLIC HONEY PRAWNS	8.50
King prawns stir fried in a deliciously moreish sauce	
SQUID PEPPER FRY	7.50
Baby squid fried with ginger, chilli, pepper and curry leaves	
PALAK & KALE PAKORA CHAAT (V,D)	6.50
Spinach and kale fritters with yoghurt and pomegranate	
GOBI MANCHURIAN (V,G)	7.00
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
PANEER TIKKA (V,D)	6.00
Tandoor-cooked skewers of pickled Indian cottage cheese	
MUSHROOM KURKURE (V,D,E,G)	6.50
Mushrooms stuffed with cheese and peppers in a light batter	

(V) Vegetarian (G) Contains Gluten (D) Contains Dairy (D') Available Dairy-free (E) Contains Egg
All dishes are free of nuts.

CURRIES

TARIWALA CHICKEN	10.50
Boneless pieces in a hearty curry - like mum makes at home	
MALAI CHICKEN (D)	10.50
A rich and creamy classic, and our mildest curry	
CHICKEN JALFREZI	10.50
Spicy curry with bell peppers in a thick sauce	
CHICKEN TIKKA MASALA (D)	10.50
Needs no introduction - the nation's favourite	
LAMB BELIRAM	12.00
Flavoursome curry named after a famous Punjabi royal chef	
METHI LAMB	12.00
Tender boneless pieces with fenugreek leaves in a thick sauce	
LAMB BHUNA	12.00
Tender boneless pieces in a tasty, semi-dry sauce	
MALABAR CURRY	12.50
King prawns in a South Indian coconut sauce	
BHUNA FISH	11.50
Tilapia fillets with a spicy onion stir fry	
PUNJABI CHOLE (V)	8.00
Rustic chickpea curry from the Land of Five Rivers	
ALOO PALAK (V)	8.00
Potato and spinach dish otherwise known as Saag Aloo	
PANEER BUTTER MASALA (V,D)	8.50
Diced Indian cottage cheese in a rich creamy sauce	
BHINDI (V)	8.00
Okra sautéed with onion and spices	
TARKA DAL (V)	7.50
Light and healthy red lentils (which turn yellow when cooked)	
BIRIYANI (G,D)	12.00
Chicken and rice steam-cooked in the ancient 'Dum' method	

LOTUS SALAD (D) **6.00**

Grilled chicken tikka or paneer tikka with mixed salad and a mint and yoghurt dressing

ROOMALI ROLL (G,D,E) **6.00**

Chicken tikka, seekh kebab or paneer tikka wrapped in a roomali roti with salad and sauces