



TASTE OF  
**India**

A JUNCTION RESTAURANT



## CHAAT STATION

### Avocado Chaat (V) £7.95

Hass avocado with chili mango salsa, roasted cumin, gram flour strings and pomegranate  
295 kcals

### Samosa cholae chaat (V) £7.95

Fried stuffed samosa with Punjabi cholae, sweet yoghurt and tamarind chutney  
345 kcals

### Aloo beetroot Tikki (V) £8.95

Swallow fried potato beetroot patties with mint tamarind and yoghurt  
287 kcals

### Pani poori (V) £7.95

Puffed poories stuffed with our in-house masala and served with sweet and sour mint flavoured water  
280 kcals

### Dahi papadi chaat (V) £7.00

Crispy crackers with potatoes, sweet yoghurt, roasted cumin with sev  
325 kcals

## SIDES

### Corn saag(V) £8.50

Corn with garlic and creamy spinach  
165 kcals

### Jeera aloo (V) £8.00

Carom flavoured Potatoes with garlic, ginger and pounded spices  
125 kcals

### Jeera Rice £6.00

Carom seeds infused basmati rice  
165 kcals

### Saffron Rice £6.00

Saffron and cardamom flavoured basmati rice  
160 kcals

### Steamed Rice £5.00

155 kcals

### Coin Fried Poppadum £3.00

177 kcals

### Raita £4.00

92 kcals

## SMALL PLATES

### Ajwani Paneer Tikka (V) £10.00

Carrom seed and cream marinated cottage cheese cooked in oven  
285 kcals

### Masala Mogo (V) £8.50

Fried cassava chips tossed with butter, garlic, green chilli, chaat masala, black pepper and lime  
175 kcals

### Punjabi Potato Samosa (VE) £7.00

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney  
255 kcals

### Chilli paneer (V) £9.95

Paneer batons infused with bell peppers toss with spicy garlic sauce  
310 kcals

### Chicken Tikka (GF) £11.00

Chicken cubes marinated in royal cumin ginger garlic paste Indian spices lime juice chargrilled on the tandoor  
310kcals

### Tawa Lamb Kebab £12.00

Lamb minced marinated with mashed chickpea crushed coriander cumin Kashmir chill and served with mint chutney  
235 kcals

### Achari Salmon Tikka £12.00

Salmon morsels pickled marinated with, mustard and honey served with pickle yoghurt  
220 kcals

### Chicken wings 65 £7.95

South Indian stir-fried chicken wings with curry leaves onion and tomato masala  
420 kcals

### Chilli Prawns £12.95

Prawns tossed with spicy tangy garlic sauce  
352 kcals

## INDIAN BREADS

### Garlic butter Naan £4.00

210 kcals

### Butter Naan £5.00

250 kcals

(V) – Vegetarian (VE) – Vegan (GF) – Gluten Free

## HOUSE SPECIALITY MAINS

### Paneer Butter Masala (V) (GF) £9.00

Cottage cheese in a rich, creamy, velvety tomato gravy with fenugreek leaf  
235 kcals

### Tawa Vegetable (V)(GF) £10.50

Aubergine, okra, potatoes, carrots, baby corn and whole Indian spices with onion tomato gravy  
175 kcals

### Punjabi Chana masala (V)(GF) £10.75

Chickpea with carom seeds and onion tomato masala  
230 kcals

### Butter chicken (GF) £11.00

Chicken sautéed with creamy, rich tomato gravy infused with kasoori methi  
410 kcals

### Chicken tikka Masala (GF) £11.00

Chicken cooked with cracked whole spices, trio of peppers with onion plum tomato gravy  
402 kcals

### Lamb Rogan josh £12.00

Lamb cubes flavored with Kashmiri red chili and Indian spices. A Kashmiri delicacy  
312 kcals

### Dakhni Jheenga Hara Payaz £15.95

Fresh water prawns with spring onion, braised shallots, sliced tomatoes and curry leaves  
190 kcals

### Allepey Fish Curry £15.95

Fresh water fish with chili, coconut and mango curry  
205 kcals

### Dal makhani(V)(GF) £8.95

Slow cooked black lentils with tomato puree, butter, spices, and cream finished with white butter  
265 kcals

### Double tadka dal fry (V) (GF) £8.95

Yellow lentil tempered with garlic, cumin, and asafoetida  
150 kcals

## BIRYANI JUNCTION

### Vegetable Biryani (V) £11.00

A selection of seasonal vegetables cooked with aromatic basmati rice, accompanied by mirchi ka salan and raita  
203 kcals

### Chicken Dum Biryani £14.95

Tender spring chicken prepared with fragrant basmati rice, served alongside mirchi ka salan and raita  
382 kcals

### Lamb Biryani £15.95

Boneless Lamb cubes layered with fragrant basmati rice, served alongside mirchi ka salan and raita  
390 kcals

### Prawn Biryani £15.95

Prawns flavored with kewda and rose water layered with fragrant basmati rice served alongside mirchi ka salan and raita  
336 kcals

## DESSERT

### Gulab jamun(V) £8.50

Spongy milk dumplings, deep fried and soaked in a sweet rose flavored syrup  
125 kcals

### Rasmalai (V) £10.00

Rich cheesecake creamy sauce flavoured with saffron and almond flakes  
178 kcals

### Gajar ka halwa (V) £10.00

Traditional North Indian dessert made by simmering fresh grated carrot with milk, cardamom & pistachio  
345 kcals

## ALLERGENS

If you or anyone in your party have any food related allergies or intolerances, please inform your server before ordering. Allergen information for this menu is available on request. All food is prepared in an area where allergens are present.

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at the current rate.