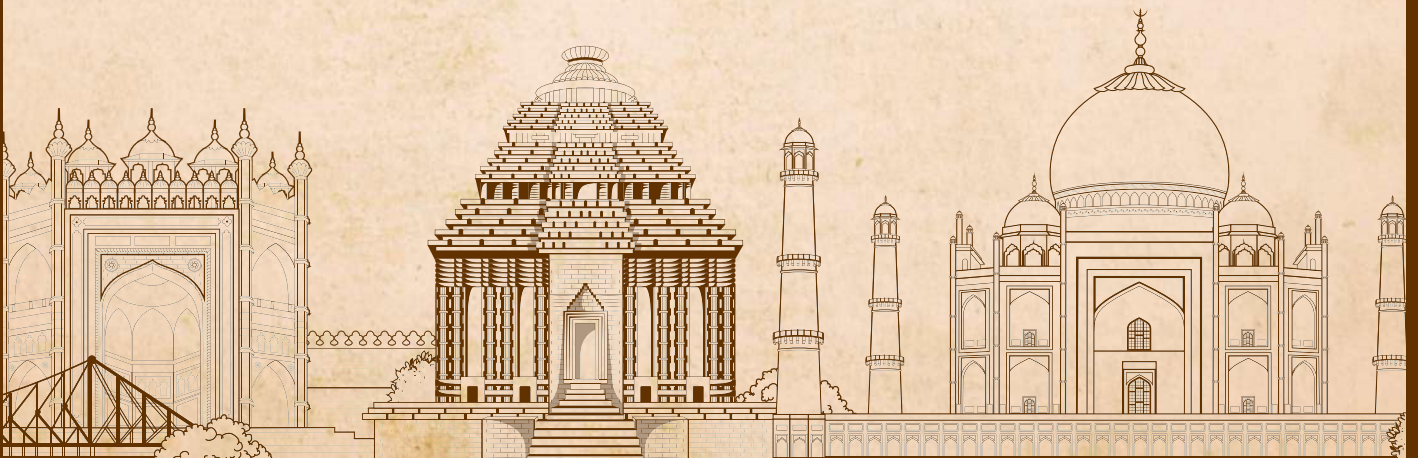




*Let us take you through a journey of the rich and
diverse culinary heritage of Indian Cuisine. By
blending traditional recipes with contemporary
techniques, we offer our guests an unparalleled
dining experience that is authentic and innovative.
Whether you are savouring the majestic flavours of
Punjab, the aromatic spices of Hyderabad or the
unique fusion of Tangra Chinese and
costal delicacies;
PK is the restaurant for you.'*

COURTYARD®
BY MARRIOTT

*Please reach out to a member of our team
before ordering if you have food allergies or intolerances*





SCOTCH & SMOKE | SIZZLERS

Tandoori Sizzler - Non-Vegetarian (for share) **£31.99**

Our Non-Veg Tandoori Sizzler is a delectable combination of perfectly cooked marinated meats served on naan bread

Malai Tikka (D, M)

Chicken 65 (D, M)

Lamb Chops (D, M)

Prawns (D, C, M)



Sizzler - Vegetarian (for share) **£25.99**

Sizzle your taste buds with our Tandoori Sizzler Vegetarian Platter, a flavourful medley of marinated and grilled veggies

Achari Soya Chaap (G, D, M)

Paneer Tikka (D, M)

Cheesy Broccoli (D, M)

Veganuary Tofu and Asparagus (S, G)



BRITTLES & MUNCH | TO START

Pappodum (G, M) **£5.00**

Spiced up crackers, mango chutney



Todi Shaap Chakna (N, M) **£5.99**

Curried spiced cashew, peanut & foxnuts

Hawker's Papdi Chaat (G, D, M) **£9.99**

Wheat flour cracknels, yoghurt tamarind dressing, mint chutney

Cocktail Veggies Samosa (G, M, N) **£8.99**

Savoury fried veggies puffs



India Green Salad **£5.00**



TANDOORI TEMPTATIONS | GRILL

Ajwaini Paneer Tikka (D, M) **£11.99**

Indian cottage cheese, carom seed

Achari Soya Chaap (G, D, M) **£11.99**

Soy seekh kebab, chili cheese marinade, mustard

Cheesy Spiced Broccoli, (D, M) **£11.99**

Tandoor cooked, tangy spices

PK's Chicken 65 (D, M) **£12.99**

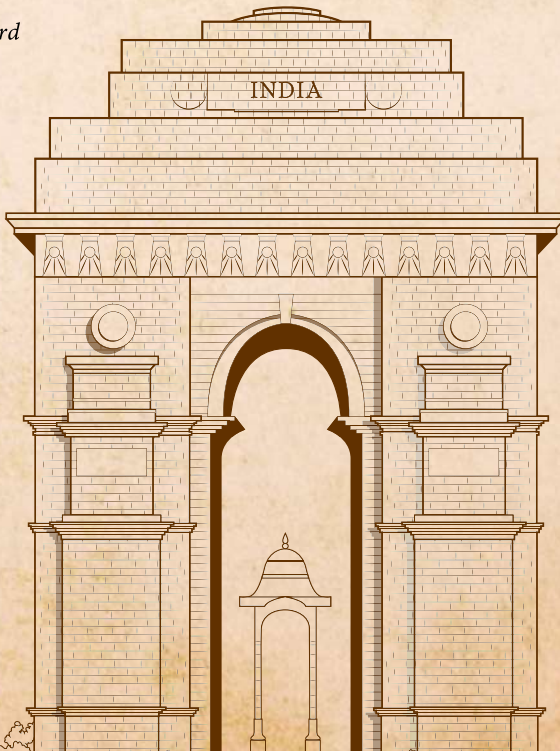
English flare chicken tikka

Nawabi Lamb Chops, (D, M) **£19.99**

Spicy onion tomato salad

Tandoori Salmon, (S, D, M) **£16.99**

Cream cheese, carom seed



WOK & ROLLS | O KOLKATTA

Veganuary Tofu and Asparagus (G, S)

Black pepper sauce



£12.99

Blackened Butter & Chilli Prawns (G, S, C)

Spicy blackened butter sauce

£16.99

Chicken Kathi Roll (G, D, M)

Spiced grill chicken wrap, cast iron flat bread

£13.99

Paneer Kathi Roll (G, D, M)

Spiced grill Indian cottage cheese wrap, cast iron flat bread

£12.99

VEGGIE VIBES | MAINS

Dehlvi Paneer Makhani (D, M)

Tomato velvety gravy, butter



£13.99

Amritsari Paneer Tikka Masala (D, M)

Cottage cheese, bell peppers, shallots, burnt chillies

£13.99

Nizami Subz Handi (D, M)

Melange of vegetables, dakhni sauce

£13.99

Baingan Bharta (D, M)

Smoked aubergine, country tomato & twince onion gravy

£12.99

MAHARAJA MEATS | MAINS

DILLI 6- Butter Chicken (D, M)

Nostalgic recipe of OLD Delhi, buttery luscious tomato gravy



£15.99

Nadan Kozhi Curry (D, M)

Braised chicken, garlic shallots sauce, Kerla spices

£15.99

Laal Maans (D, M)

Royal Rajputana Lamb Shank delicacy, hot red chilies, garlic, ghee "Clarified butter"

£24.99

Lamb Kadhahi (M)

Northwest frontier speciality, Kashmiri chilli, pounded spices

£16.99

Chapla Pulsu (M, S)

Andhra fish curry, young ginger, coconut, shallots, country tomatoes, fennel

£16.99

Kakinada Club Prawn, (M, C)

Coastal Andhra speciality, Provençale Guntur chilli sauce, shallots, curry leaves

£17.99

LENTIL LEGENDS | DAL

PK Dal Makhni (D, M)

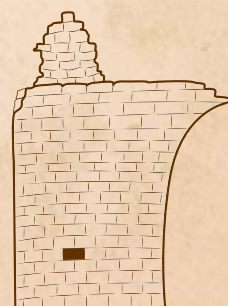
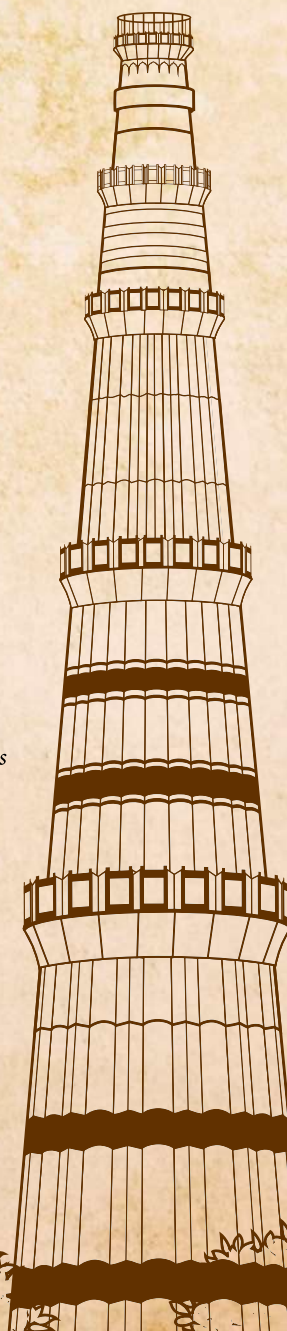
Experience the creamy indulgence of Ivory black lentil, a rich and velvety blend of black lentils and kidney beans simmered with butter and spices, a North Indian favourite

£11.99

Dal Tadka (D, M)

Grand ma recipe of yellow lentil, buttered garlic, shallots, country tomato

£10.99



SPICE & RICE | BIRYANI



Murgh Dum Biryani (D, M) <i>Indulge in the aromatic perfection of Murgh Biryani, where succulent chicken and fragrant spices come together in a harmonious blend, promising a royal feast in every spoonful</i>	£15.99
Vegetable Dum Biryani (D, M) <i>Delight in the exquisite flavors of our Vegetable Biryani, a fragrant medley of colourful vegetables and aromatic spices, cooked to perfection for a vegetarian masterpiece</i>	£14.99
Saffron Pulao (D) <i>Saffron basmati pilaf, aromatic spices</i>	£6.99
Basmati Rice <i>Steamed</i>	£5.00



RUSTIC ROUNDS | INDIAN BREADS

Naan- Butter (D, G) Garlic (D, G) Plain (G)	£5.00
Tandoori Roti (G)	£5.00
Laccha Paratha (D, G)	£5.00
Cheese Kulcha (D, G)	£5.99
Cheese Chilly Kulcha (D, G)	£5.99



SWEET TOOTH TREATS | MITHAAS

Rasmalai (D, N) <i>Reduced milk pudding, Cardamom milk foam, pistachio</i>	£11.00
Gajjar Halwa (D, N) <i>Carrot & milk pudding, green cardamom, vanilla ice cream</i>	£11.00
Chocolate Fondant Vanilla Ice Cream (D, G)	£11.00
Coconut Milk Kheer with Nuts Crumble (D, N)	£9.00
Choice of Ice Cream (3 scoops)	£7.00
Coconut Ice (D, N)	
Rum & Raisin (D, N)	
Vanilla (D, N)	
Strawberry (D, N)	



- (D) – Dairy
- (S) – Sesame
- (N) – Nuts
- (M) – Mustard
- (C) – Crustacean
- (G) – Gluten

All prices are inclusive of vat. 12.5% discretionary service charge will be added

