



indian essence

APPETISERS

MAKALI FRY £8.95
Crisp-Fried Squid Ring with Chillies and Lime dressing

JAL PARI £10.45
Scallops served with Gooseberry Chutney and Sunflower Podi

TANGRA CHILLI PRAWNS £9.95
Kolkata Inspired Batter Fried King Prawns, Peppers, Spring Onions, Chilli Garlic sauce

GILAFI LAMB SEEKH KEBAB £9.45
Fine Spiced Minced Lamb coated with Peppers and Onions skewered in the Tandoor

MURG TIRANGA £9.25
Trio of Chicken: Lehsuni Malai Tikka, Hariyalli Chicken Tikka and Crispy Chicken Salad

KHASTA MURG £8.45
Chicken Tikka Pie, served with Spiced Prune Compote

GUNTUR KHARGOSH £11.95
Black Pepper and Curry leaf Rabbit served with Burrani Raita

INDIAN ESSENCE TANDOORI RATTAN £14.95
An assortment of our Signature kebabs: Lime scented King Prawn, Fennel scented Lamb Chop and Lehsuni Malai Tikka

BHALLA PAPDI CHAAT £7.95
A Delhi Street food delicacy - Lentil dumplings, Crispy fried flour, Spiced Potato and Chickpeas served with Sweet Yoghurt, Mint and Tamarind Chutney

TEXTURES OF BEETROOT £7.95
Spiced Beetroot Croquettes, Beetroot Murabba, Stem Ginger and Heritage Beetroot Puree

MAIN COURSES

KEBAB PLATTER £20.95
A selection of Kebabs - Lime Scented King Prawn, Lamb Chop, Mustard Salmon, Lehsuni Chicken Tikka and Hariyalli Tikka served with Baby Leaf salad

TANDOORI JHINGA £19.95
Tandoori grilled King Prawns in Garlic and Lemongrass Marinade

SAMUDRI KHAZANA £18.95
Pan-Seared Jumbo Prawn, Grilled Seabass, Scallops and Baby Squid, served with Manga Charu sauce

TANDOORI LOBSTER TAWA MASALA £34.95
Tandoori Cornish Lobster tail, Kadhai Lobster masala, Lobster Biryani

MEEN CHAPA PALUSU £18.95
Southern spiced Monkfish, Sauteed Asparagus, Malabar sauce

MURG MAKHANI £13.95
Tandoori Corn-Fed Chicken Tikka in Creamed Tomato and Fenugreek sauce

KORI GASSI £13.95
Southern Spiced Chicken cooked with Kokum and Mace

TANDOORI MURG £14.95
Chargrilled Corn-Fed Chicken with Mace and Cinnamon Marinade, served with Makhni sauce

RAILWAY LAMB CURRY £18.95
Anglo-Indian Lamb Rump curry with Masala Roast Potatoes, Lamb Samosa

LAMB NIHARI £15.95
Best cuts of Lamb Leg cooked in an aromatic Nihari sauce with Spiced Turnips

STEAK TWO WAYS £19.95
Angus Fillet Steak served with Gunpowder spiced Masala Chips and Spicy Beef Pepper Fry

MAIN COURSES

GOLMIRCH GOSHT £16.95
Best cuts of diced Goat legs cooked with fresh peppercorns, Curry leaves - a coastal delicacy

SHAHI MALAI KOFTA £12.95
Spiced Vegetable & Kale Dumpling, served with a tangy Saffron and Tomato sauce

SUBZ THAAL £12.95
Laal Mirch Paneer Tikka, Broccoli, Onions and Bell Peppers in Kadhai sauce

VEGETABLES

PANEER MAKHAN WALA £5.95
Cottage Cheese cooked in a creamed Tomato and Fenugreek Sauce

CHATPATI ALOO GOBI MASALA £5.75
Spiced Cauliflower and Potato in a tangy Tomato-Onion masala

SAAG MAKAI £5.75
Creamed Spinach with Babycorn, tempered with Garlic

KALONJI BAINGAN £5.95
Spiced Roasted Baby Aubergine cooked with Tomato, Onion Masala

BHINDI HARA PYAAZ £5.95
Okra stir-fried with Spring Onions, Mango powder and Onion seeds

GUNPOWDER ALOO £5.75
Potatoes cooked with Gunpowder spices, Curry leaves and Mustard

DAAL £5.75
Yellow or Black Lentil – speciality of the house

GREEN CHILLI PAKODA £5.45
Stuffed Dutch Chillies, deep-fried with spiced Gram Flour batter

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RICE AND BREAD

SADE CHAWAL / JEERA PULAO £3.95
Steamed Basmati Rice / Saffron and Cumin Braised Rice

LEMON RICE £4.25
South Indian Rice, tempered with Lemon, Split Grams, Curry Leaf and Mustard Seeds

KATCHE GOSHT KI BIRIYANI £19.95
Tender pieces of Lamb Dum cooked with Saffron rice served with Raita and sauce
(Please ask for more Biryani options)

TANDOORI ROTI / NAAN £3.45
Wholemeal Bread / Plain Bread

PUDINA PARATHA / PESHWARI / CHEESE & CHIVES NAAN £3.95

KEEMA NAAN £4.25
Naan, stuffed with Spicy Ground Lamb

BREAD BASKET £9.45
A selection of Garlic Naan, Pudina Paratha and Peshwari Naan

ACCOMPANIMENTS

CUCUMBER & MINT RAITA OR SADA DAHI £3.45
Yoghurt, plain or with Cucumber

PUNJABI SALAD £3.95
Baby leaf salad, cherry tomatoes, Onion & Chilli salad with toasted Cumin and Lemon dressing

PAPAD £3.95
Plain Papad served with Three Home Made Chutneys

TASTING MENU

AMUSE-BOUCHÉ

TEXTURES OF BEETROOT

Spiced Beetroot Croquettes, Beetroot Murabba & heritage Beetroot puree
Atuls Signature Prosecco, Italy

SAMUDRI KHANZANA

Lime scented Tandoori King Prawn, Scallops with Gooseberry chutney
Chablis Domaine Des Geneves, France

EXOTIC SORBET

KADHAI MURG

Corn-fed pickled Tandoori Chicken Supreme, Caramelised Onion sauce, Mushroom rice
Don David Malbec Reserve, Argentina

LAAL MAAS

Fennel Scented Lamb chops, Kolarabi and Summer Greens, Lamb Jus, Garlic naan
Soul Tree Reserve Shiraz-Cabernet, Sauvignon, Nasik, India

DESSERT

Mango and White Chocolate Mousse
Tokaji Beres Magita, Hungary

£49.95 PER PERSON

£79.95 WITH PAIRING WINES

TASTING MENU APPLIES FOR THE ENTIRE TABLE AND CANNOT BE USED IN CONJUNCTION WITH THE À LA CARTE MENU

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