



indian essence

APPETISERS

MAKALI FRY	£8.95
Crisp-Fried Squid Ring with Chillies and Lime dressing	
JAL PARI	£10.45
Masras & Sesame spices Scallops served with five spices 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	
CHICKEN MOMOS	£8.95
Norfolk Chicken Mince steamed Dumplings with Tomato and Brown Sesame Seed Chutney	
MURG TIRANGA	£9.25
Trio of Chicken: Lehsuni Malai Tikka, Hariyalli Chicken Tikka and Crispy Chicken Salad	
KHASTA MURG	£8.95
Chicken Tikka Pie, served with Spiced Prune Compote	
BHATTI KA KHARGOSH	£12.95
Black Pepper and Cumin scented Grilled 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	
RAGDA PATTIES	£7.95
Mashed Potato Pattice and White Peas, Sev, Pomegranate, Mind 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 - Piquillo Peppers & Lime scented King Prawn, Lamb Chop, Mustard Salmon, Lehsuni Chicken Tikka and Hariyalli Tikka	
TANDOORI JHINGA	£19.95
Tandoori grilled King Prawns in Lime and Piquillo Pepper 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, grilled Pak Choi, 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	
DUCK KOTHU	£15.95
Oven roasted Gressingham Duck Breast, Kothu Masala, Quail Egg and Malabar Paratha	
RAILWAY LAMB CURRY	£18.95
Anglo-Indian Lamb Rump curry with Masala Roast Potatoes, Lamb Samosa	
LAMB NIHARI	£15.95
Best cuts of Lamb Shank 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

TANDOORI PANEER BUTTER MASALA	£5.95
Tandoori Cottage Cheese cooked in a creamed Tomato-Onion and Fenugreek Sauce	
NIZAMI SUBZ MILONI	£6.95
A melange of Vegetables cooked with tomato masala, Panchporan	
SAAG MAKAI	£5.75
Creamed Spinach with Babycorn, tempered with Garlic	
KALONJI BAINGAN	£6.95
Spiced Roasted Baby Aubergine cooked with Tomato, Onion Masala	
BHINDI HARA PYAAZ	£6.95
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

Piquillo Peppers and Lime marinate Tandoori King Prawn, Scallops with
Gooseberry Chutney
Chablis Domaine Des Geneves, France

OR

TANDOORI KADHAI LOBSTER

Lobster Khurchan, Masala Corn (£15 Supplement)
Chablis Domaine Des Geneves, France

EXOTIC SORBET

KADHAI MURG

Norfolk Tandoori Chicken Supreme, Masala Potato, Pak Choi with
Caramelised Onion sauce
Don David Malbec Reserve, Argentina

LAAL MAAS

Fennel Scented Lamb chop, Romney Marsh Lamb Rump, Kale and
Kolarabi, Lamb Jus, Garlic Naan
Soul Tree Reserve Shiraz-Cabernet, Sauvignon, Nasik, India

DESSERT

Bhapa Doi with Passionfruit, Chocolate & Peanut Parfait, Jaggery Ice Cream
Tokaji Beres Magita, Hungary

£54.95 PER PERSON

£84.95 WITH PAIRING WINES

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