

Infuse

Modern Indian Bistro

INDIAN TAPAS AND TANDOORI GRILLS

Choori Chaat (v) / 9

Signature street food snack of papdi, cornflakes, herbs spiced potato, mango chutney, tamarind chutney, mint chutney, yoghurt and pomegranate pearls sitting on a bed of rice poppadum

Dilli ki Aloo Papdi Chaat (v) / 8

flour pancake, potato, chick-pea tabbouleh, tamarind chutney and yoghurt

Onion Bhaji (vegan) (GF) - 3 pcs/ 6

Shredded onion in gram flour batter, crisp golden fried

Vegetable Samosa (vegan) - 2 pcs/ 6

Garden peas and spiced potato in a crisp pastry - vegan

Lasooni Paneer Shashlik with peppers (v) (GF) / 9.60

Cottage cheese, peppers and onion spiced in Tandoori marinade, char-grilled

Tandoori Soya Chops (vegan) / 8

Soya Chops, double marinated in Tandoori spices and Charcoal grilled

Matar aur Saag ki Tikki (vegan) / 9

Green Peas, spinach, beans, potatoes mince, smoked and crisp fried.

Vegetarian Snacks Platter (for 2)(v)-8 pcs / 19.95

2 pcs each of Onion Bhaji, Veg Samosa, Tandoori Paneer Shashlik and Matar Saag ki Tikki

Chicken Wings (n)(GF) - 3 pcs / 9

Tandoori Chicken wings tossed in original Makhni sauce, contains nuts

Tandoori Chicken Tikka (GF) - 3 pcs / 9

Chicken tikka, marinated in Tandoori spice mix with saffron and char-grilled.

Chicken Malai Tikka Afghani (GF)(n) - 3 pcs / 9

Tandoor roasted very mild chicken tikka, marinated in cream cheese, yogurt and aromatic spices. Contains nuts

Chicken Momo Tandoori red chilli chutney - 4 pcs/ 8

Chicken mince dumpling, steamed, marinated in Tandoori masala and charcoal grilled

Tandoori Seabass and chips (GF) / 13.50

Seabass Fish Fillet, Tandoori marinade, charcoal grilled, Chaat masala fries

Mild Salmon Tikka (GF) - 2 pcs / 11

Grilled Norwegian Salmon in a mild Tandoori mix marinade, chargrilled

Tandoori King Prawn (GF) - 2 pcs / 15

Wild catch jumbo tiger prawns infused in saffron Tandoori masala and chargrilled

Lamb Chop Adraki (GF) / 13.50

New Zealand Lamb Chops, double marinated in Tandoori mix and grilled in clay oven

Lamb Seekh Kebab (GF) - 2 pcs / 8.50

Minced leg of lamb, spiced, skewered & grilled over charcoal

Tandoori Mix Grill (for 2)(GF)-8 pcs / 27.50

2 pcs each of Chicken Tikka, Chicken Malai Tikka, Lamb Seekh Kebab and Salmon Tikka

CURRIES

PRAWNS | CHICKEN | LAMB

Lobster Tail Dakshini Curry (DF)(GF) / 27

Lobster Tail in turmeric and tamarind infused coastal Curry - Delicate n Aromatic

Kerala Prawn Curry (DF)(GF) / 19.50

King prawns in turmeric and tamarind infused coastal Curry - medium spicy

Prawn Jalfrezi (GF)(DF) / 19.50

King prawns cooked with peppers and onion in Jalfrezi sauce

Tandoori Pomfret with Tamarind Fries - (GF) / 18

Whole Indian Butter Fish, marinated in Tandoori spices, Charcoal grilled, served with tamarind fries

Goan Fish Curry - (GF)(DF) / 16

Tilapia Fish Fillet, cooked in coastal curry

Chicken Tikka Masala (n) / 13.50

India's most popular export - spiced chicken tikka's simmered in herb-rich tomato gravy, (Contains nuts)

Chicken Vindaloo (GF)(DF) / 13.50

Chicken cubes and potato cooked in spicy tomato onion gravy

Chicken Jalfrezi (GF)(DF) / 13.50

Boneless chicken tossed with peppers and onion in jalfrezi sauce

Chicken Korma (n)(GF) / 14

Chicken cubes in mild korma gravy, (Contains nuts)

Amritsari Lamb Bhuna (GF)(DF) / 15

Boneless lamb in highway style spicy Punjabi curry

Lamb Kadhahi (GF)(DF) / 15

Wok tossed tender lamb in onion-tomato curry with peppers and red chilli

Lamb Korma (n) (GF) / 15.95

Boneless lamb cubes in mild korma gravy, (Contains nuts)

VEGETARIAN | VEGAN

Delhi Makhani Paneer (v) (n) / 11.50

Cubes of our home-made cottage cheese, simmered and softened in creamy tomato mild gravy, (Contains nuts)

Paneer Jalfrezi (v) (GF) / 11.50

Cottage cheese cubes, peppers and onion tossed in spicy jalfrezi sauce

Saag Paneer (v) (GF) / 11.50

Cottage cheese cubes cooked with spinach, tempered with fresh garlic and herbs

Bombay Aloo (n) (GF) / 9.95

New potatoes cooked in medium spicy curry with fresh coriander and royal cumin, (Contains nuts)

Mushroom Matar Curry Dakshini (vegan) (GF) / 10.50

Button mushrooms tempered with curry leaves, mustard seeds in spicy Madras coconut masala gravy

Vegetable Jalfrezi (vegan) (GF) / 10.50

Mixed vegetables tossed in spicy Jalfrezi sauce with peppers and onions

Bhindi do-Pyaza (vegan) (GF) / 9.95

Okra, sautéed onion, tomatoes - Infused with dry mango powder

Mock Chicken Keema Matar - (vegan)(GF) / 10.50

Soy Mince and Garden Peas spiced with ginger and royal cumin

Chana Peshawari - Chick pea curry(vegan)(GF) / 10.50

Chickpea curry spiced with ginger and aromatic herbs

Gobhi Aloo (vegan) (GF) / 9.95

Cauliflower and potatoes cooked with fresh coriander and royal cumin

Saag Aloo (vegan) (GF) / 9.95

New potatoes cooked with spinach, tempered with fresh garlic and herbs

BIRYANI

Chicken Biryani Zaffrani (DF), raita / 16.50

Tender chicken chunks and finest basmati rice cooked in oven with saffron and biryani spice mix and mint. Served with yoghurt dip

Hyderabadi Lamb Biryani (DF), raita / 17.50

Long grain basmati rice cooked with tender lamb cubes, saffron and authentic spice mix and mint in oven Served with yoghurt dip

King Prawn Biryani (DF), raita / 19.95

King Prawns and finest basmati rice cooked in oven with saffron and biryani spice mix and mint. Served with yoghurt dip

Vegetable Biryani, raita (v)(GF) / 12.95

Seasonal vegetables, Paneer and finest basmati rice cooked in oven with saffron and biryani spice mix and mint. Served with yoghurt dip

Vegan Biryani, (vegan)(GF) / 12.95

Seasonal vegetables, mushrooms and finest basmati rice cooked in oven with saffron and biryani spice mix and mint.

ALL BIRYANIS CAN BE MADE GLUTEN FREE WITHOUT THE DOUGH COVERING LID. PLEASE ASK SERVER
RAITA CONTAINS DIARY

SIDES

Chaat Masala Fries (vegan)(GF) / 5

Tamarind Treacle Chaat Masala Fries(vegan)(GF) / 6

Fries with our tangy n spiced twist – comfy food

Infuse Dal Makhni (GF)/ 6.50

Simply the best Dal in town, rich, creamy, earthen. Black dal cooked overnight, finished on Tandoor

Yellow Dal Tadka (vegan) (GF)/ 5.50

Yellow lentils, tempered with garlic and cumin

Spinach & Kale Saag (vegan)(GF) / 6.50

Spinach and kale sautéed with garlic and cumin

Baingan Hydrabadi (vegan)(GF) / 6.59

Aubergine cooked with fresh tomato

Poppadum basket (vegan) with chutneys/4.50

3 papads served with trio of chutney platter

Additional Poppadum - each (vegan) / 1.75

Raita - Cucumber (v)(GF) / 4

House Salad (vegan)(GF) / 4

Choice of Dips - Mint Chutney / Pickle / Mango Chutney

Hot Chilli Sauce / Sweet Chilli Dip / 95 p each

NAAN & RICE

Butter Chicken Naan (n) / 8.50

Tandoori Chicken stuffed Naan with tikka masala glaze

Tokri - The Bread Basket / 9.95

Garlic Naan, Naan, Tawa Paratha, Thepla – to share

Garlic & Chives naan /4.50

Buttered naan with garlic and chives

Naan / 3.5

Leavened freshly baked bread in Tandoor

Butter Naan / 4

Leavened freshly baked bread in Tandoor topped with butter

Kulcha, truffle oil / 6

Soft leavened bread with truffle oil drizzle

Chilli Cheese naan / 6.50

Buttered naan with cheese and green chutney

Cheese naan / 6.50

Buttered naan with cheese

Peshawari naan (n)/ 6.50

The sweet buttered naan stuffed with coconut, raisins, milk solids

VEGAN BREADS

Tandoori Roti (vegan) / 3

Unleavened wheat bread baked in Tandoor

Tawa Paratha (vegan) /3.50

Home-style unleavened wheat soft flatbread

Methi Thepla (vegan) / 4.50

2 pcs of gram-flour, methi leaves flatbread

Steamed Basmati Rice (vegan) GF / 5.00

Saffron Pulao (vegan)(GF) / 5.50

SWEET

Gulab Jamun Cake Slice (n) / 5.95

Traditional English Victorian Sponge cake and Gulab Jamun come together in this insalably delicious twist. Rose petals, green cardamom and pistachio dust complete the picture Add a scoop of Vanilla Ice-cream for £2

Double Chocolate Brownie with Ice-cream / 5.95

Vegan Double Chocolate Brownie / 4.95

Gulab Jamun (v)(n) / 4.50

Most popular hot Indian dessert prepared from thickened Cottage cheese, dipped in sugar syrup, topped with nuts

Kulfi on stick pistachio nuts, rose petals (v)(n)(GF) / 4.50

Creamy Indian ice-cream – choice of Malai or Mango

Saffron Rasmalai, pistachio nuts (v)(n) / 4.50

Fresh cottage cheese patties dipped in chilled thickened milk and homemade cream, topped with pistachio

Cutting masala chai, papdi, Parle G (v)/ 4.50

Indian tea with milk and warming spices, served with savoury and sweet crisp tit-bits

Ayurveda Pura Organic Herbal Teas (vegan)(GF) / 4

Sourced from Award winning Day Spa - Caffeine free blend of herbs & spices. Please ask your server for selection

(v) - Vegetarian | (GF) - Gluten free | (DF) - Dairy free | (n) - Contains nuts

Please let us know of any allergies. We do not work in a nut free environment. Dishes may contain traces of nuts.

Ask for Gluten free or vegan options. Prices include VAT.

10% discretionary service charge shall be added to the bill