



# Indian Menu

## LUNCH & DINNER

HOTWELLS  
EATERY

### Starters

**POPPADUMS (REGULAR/SPICY) ... £ 1.00**  
Per piece

**PICKLE TRAY ..... £ 2.25**  
Selection of homemade dips consisting mango, mint yogurt, onion salad and lime pickle)

**CHICKEN SPRING ROLL ..... £ 4.50**  
Crispy rolls stuffed with shredded chicken, onions, carrots, bell peppers, garlic, ginger, and Indian spices.

**PUNJABI SAMOSA ..... £ 5.00**  
Deep-fried pastry filled with spiced potatoes, peas, coriander, and garam masala. Served with salad and mint sauce.

**ONION BHAJI ..... £ 4.25**  
Famous indian snack deep fried gram flour & onion dumplings

**SAMOSA CHAT ..... £ 5.00**  
Crumbled samosa layered with chickpeas, yogurt, tamarind, coriander chutney, and pomegranate seeds. A flavorful Indian street

**CHICKEN TIKKA ..... £ 5.50**  
Chicken tikka marinated with yogurt and indian spices cooked on a skewer in tandoori

**PANEER TIKKA ..... £ 5.50**  
Paneer cheese marinated in indian pickle and spices

**LAMB CHOPS ..... £ 7.99**  
Tender lamb chops marinated in Greek yogurt and house spices. Cooked in the tandoor and served with salad and mint sauce.

**CAULIFLOWER MANCHURIAN .... £ 5.50**  
Crispy fried cauliflower coated in a sweet, tangy, spicy, and Manchurian thick gravy

**CHILI PANEER ..... £ 5.50**  
Batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce.

**CHICKEN & VEGETABLE DUMPLING .... £ 5.50**  
Steamed dumplings with juicy chicken and vegetable filling.

**SEEKH KEBAB ..... £ 5.95**  
Seekh kebabs are seasoned with various spices such as ginger, garlic, green chilli pepper, powdered chilli and garam masala, as well as lemon juice, coriander

**AJWAN FISH ..... £ 5.50**  
Deep fried silver catfish fillets marinated in spiced corn and gram flour batter with ajwan, chili powder, black pepper.

**TANDOORI MUSHROOMS ..... £ 5.50**  
Juicy white button mushrooms lightly spiced with tandoori masala.

**VEGETABLE MIXED PLATTER .... £ 12.00**  
Starters for 2 persons with 2 pcs onion bhaji, 2 pcs paneer tikka, 2 pcs vegetable samosa and aloo & chana chat

### Chef's Special

**RAJASTHANI LAMB CURRY ..... £ 9.50**  
A tender lamb curry, slow-cooked in its own stock and finished with a hint of chili-one of the chef's most popular dishes.

**MACHLI JOL CURRY ..... £ 12.95**  
Tilapia fish fillet marinated with house special spice mix with curry leaves, mustard seeds, turmeric, coconut milk and touch of cream.

**GARLIC CHILI CHICKEN ..... £ 9.95**  
Bhuna style curry with garlic and green chillies, fresh coriander and fairly hot spices

**GOAN PRAWN CURRY ..... £ 10.95**  
Tiger prawn cooked in tomato, onion and coconut cream

**BUTTER CHICKEN MASALA ..... £ 9.50**  
A rich, creamy tomato-based curry with house spices and a hint of spice and tang.

**CHICKEN TIKKA MASALA ..... £ 9.50**  
A creamy, tangy tikka masala made with plum tomatoes, fenugreek, deggi chilli, cashews, and a touch of sweetness.

**CHICKEN CHETTINAD ..... £ 9.50**  
Chicken cooked in, turmeric and a paste of red chillies, coconut, coriandar seeds, cumin seeds, black pepper, onion, ginger and garlic.

### Traditional Indian Dish

**ROGAN JOSH ..... £ 8.95 £ 9.50**  
Kashmiri dish cooked with chillies and spices in rich tomato gravy

**SAAG ..... £ 9.00 £ 9.50**  
Sauce made with spinach and tomatoes

**DHANSAK ..... £ 8.50 £ 9.50**  
Sweet, hot and sour curry made with lentils

**MADRAS ..... £ 8.95 £ 9.50**  
South indian curry red and vibrant spicy furnished and garnished with fried curry leaves

**CHICKEN TIKKA JALFREZI ... £ 9.25 £ 9.50**  
Hot curry with red onion mixed peppers and nigelia seeds

**KORMA ..... £ 8.95 £ 9.50**  
A rich, creamy, and mild curry made with cream, almonds, coconut, and fragrant spices like cardamom, bay leaves, and cinnamon. With Persian roots

**BHUNA ..... £ 8.95 £ 9.50**  
A go-to medium curry with a rich, thick sauce made from onions, tomatoes, garlic, and ginger, infused with Madras curry powder, turmeric, cumin, and coriander-bold and aromatic but it's not too hot.

**VEGETABLE CURRY ..... £ 8.50**  
Onion and tomato medium curry cooked in ghee with vegetables

# Thalis

**LAMB THALI** ..... £ 12.99  
Slow cooked lamb, jasmine rice, paratha, salad, daal, gulab jamun, chole masala

**CHICKEN THALI** ..... £ 11.99  
Home style curry, jasmine rice, daal, paratha, salad, gulab jamun, chole masala

**VEGETERIAN THALI** ..... £ 10.99  
Seasonal vegetable curry, chole masala, jasmine rice, daal, paratha, salad, gulab jamun, chole masala

# Sides

**SAAG ALO** ..... £ 4.50  
Diced potatoes cooked with spinach

**BOMBAY ALO** ..... £ 4.00  
Potato with traditional spices

**CHANA MASALA** ..... £ 4.25  
Chickpeas with onions and spices

**TADKA DAL** ..... £ 4.25  
Lentils tempered with cumin and mustard seeds staple part of Indian meal

**MUSHROOM BHAJI** ..... £ 4.25  
Packed with chestnut mushrooms, garlic, ginger and turmeric.

**DAAL MAKHANI** ..... £ 4.95  
Black lentils slow cooked with butter and cream

**AUBERGINE BHAJI** ..... £ 4.95  
Diced aubergine sauteed with onion, garlic, cumin, turmeric, coriander and spice mix

**BHINDI BHAJI** ..... £ 4.95  
Sauteed Okra lightly tossed onions, tomatoes, cumin, turmeric and coriander

**SAAG PANEER** ..... £ 4.95  
spinach fired up with paneer, fresh garlic, onions, turmeric, green chillies and methi

# Dum Biryani

**HYDERABADI LAMB BIRIYANI** ..... £ 9.50  
Basmati rice layered over lamb marinated in yogurt, ginger-garlic, spices, and fried onions then sealed and slow-cooked for rich, tender, and aromatic flavor.

**HYDERABADI CHICKEN BIRIYANI** ..... £ 8.95  
Basmati rice layered over chicken marinated in yogurt, ginger-garlic, spices, and fried onions then sealed and slow-cooked for deep, aromatic flavor.

**HYDERABADI VEGETABLE BIRIYANI** ..... £ 8.50  
Basmati rice layered over vegetables marinated in yogurt, ginger-garlic, spices, and fried onions then sealed and slow-cooked for rich, tender, and aromatic flavor.

## ALLERGY NOTICE

Please be aware that our dishes may contain, or come into contact with, commonly allergens including but not limited to: gluten, dairy, eggs, peanuts, tree nuts, sesame, soy, fish, shellfish and crustaceans.

We take allergies very seriously. If you have any specific allergies or dietary restrictions, please inform your server. Whilst we make every effort to accommodate your needs, we cannot guarantee that our dishes are completely free of allergies due to shared kitchen facilities.

# Tandoor Special

	<u>HALF</u>	<u>FULL</u>
<b>TANDOOR CHICKEN</b>	... £ 9.9	£ 14.95
Chicken mixed with tandoori masala served in hot iron sizzler with freshly cut onions		

**CHICKEN SASHLIK** ... £ 12.95  
Chicken tikka with chunky pieces of peppers, onions and tomatoes

**TANDOORI KING PRAWN** ... £ 18.95  
King sized prawn mixed with tandoori masala served in hot iron sizzler with freshly cut onions

# Set Meals (for 1)

**CHICKEN CURRY, STICKY RICE & 1 SOFT DRINKS** ... £ 10.00

This Indian chicken curry has an unbeatable combination of flavors thanks to an array of aromatic warm spices, plain yogurt served with sticky rice.

**LAMB CURRY, STICKY RICE & 1 SOFT DRINKS** ..... £ 10.99

This recipe is a lamb curry dish made with a base of onions, tomato, garlic, and ginger. Yogurt and delicious spices add depth of flavor the curry served with sticky rice.

\*\* VEGETABLE OPTION IS ALSO AVAILABLE \*\*

# Rice

**POLAO RICE** ..... £ 2.95  
**STEAMY RICE** ..... £ 3.25  
**STICKY RICE** ..... £ 3.25  
**EGG FRIED RICE** ..... £ 4.50  
**MUSHROOM FRIED RICE** ..... £ 4.50  
**COCONUT RICE** ..... £ 4.50

# Naan & Others

**PLAIN NAAN** ..... £ 2.75  
**GARLIC NAAN** ..... £ 2.95  
**CHEESE NAAN** ..... £ 3.25  
**PESHWARI NAAN** ..... £ 3.25  
**BUTTER NAAN** ..... £ 2.95  
**PARATHA** ..... £ 2.00  
**CHAPATHI** ..... £ 1.50  
**CHIPS** ..... £ 3.50  
**GULAB JAMUN (2PCS)** ..... £ 2.50