



STARTERS

DHAHI BHALLA £6.50

Lentil dumplings, Indian papri pastry, mint, ginger chutney and sweet yoghurt

PAKORA £5.50

Spiced crispy onions, baby spinach and padron chilli with black onion and pineapple relish

VEGETABLE SAMOSA £5.25

Crispy pasties stuffed with potato and green peas served with tamarind chutney

FISH KUR KURE £6.95

Vermicelli crusted Tilapia with ginger, garlic and carom seeds

CALAMARI KOLIWADA £6.95

Crispy fried calamari tossed in pomegranate and passion fruit glaze

LAMB SAMOSA £5.95

Crispy pastry stuffed with spiced lamb mince served with mint chutney

COORG PORK FRY £6.75

Small naan topped with shredded pork, tossed in fenugreek, kashmiri chilli and cumin sauce

CHAPPLI KEBAB £7.95

Minced lamb kebabs, fried egg, crushed cumin and apple chutney

BEEF PEPPER MASALA £7.50

Strips of crispy beef, curry leaf, coconut flakes and crushed pink peppercorns

LAMB KOTHU £6.95

Marinated lamb with spring onion, tomato and shredded naan



MAINS

TANDOORI

PANEER TIKKA £11.95

Spiced paneer with hung yoghurt served with mint chutney

TANDOORI SALMON £14.50

Salmon, dill, ginger, yoghurt and lime with grape chutney

CHILLI MILI WINGS £9.95

Chicken wings marinated with exotic spices and tossed in smoky yoghurt sauce

ACHARI PRAWN £14.50

Tiger prawns, garlic chives and pickling spices

DAAWAT CHICKEN TIKKA £12.50

Chef special Tandoor cooked chicken pieces, blue poppy seeds with mint chutney

MIXED GRILL £19.75

Lamb chops, chicken wings, tiger prawns and salmon. Marinated in our tandoori spices and cooked in the clay oven

CHICKEN MALAI £12.50

Chicken pieces with cheese, cardamom and fennel

SIGNATURE CURRIES

CHICKEN TIKKA MASALA £9.95

Chicken tikka, tomato and cashew nut sauce

KHEEMA MUTTER £11.75

Lamb mince, petit pois, black pepper, mace, onion and tomato

SEABASS VARUVAL £15.75

Marinated seabass in chettinadu spice blend

GRANDMA KODI KURA

Spicy Andhra curry with black peppercorn and shallots

LAMB £12.95 CHICKEN £10.95

PRAWN BALICHOW £10.95

Tiger prawns, red onions and balichow sauce (red chillies, shrimp paste and tomato)

VINDALOO £11.75

Slow cooked pork with freshly ground spices and chilli

DUCK MAPPAS £14.50

Duck breast cooked in mild creamy coconut sauce

AWADI KORMA £10.50

Chicken cooked in mild onion, almond and yoghurt sauce

LAAL MAANS £10.75

Slow braised diced leg of lamb in a clove, cinnamon and garlic sauce

PALAK PANNER £9.95

Pounded baby spinach, onion, tomato and paneer

NARGISI KOFTA £9.50

Spiced paneer dumplings, melon seed and rich butter sauce

BIRIYANI

LAMB BIRIYANI £13.95

Tender lamb pieces and aged basmati rice, with handmade spices

CHICKEN BIRIYANI £12.95

Tender chicken pieces and aged basmati rice, dried fruits with handmade spices



SIDES

POPPADOMS AND HOME MADE CHUTNEY TRAY £4.00

ALOO METHI £4.95

Crispy fried potatoes, onion, tomato and fenugreek leaves

DAL MAKHANI £4.50

Black lentil, tomato, fenugreek leaves, cumin with cream

RAITA £3.50

SADA CHAVAL-STEAMED RICE £4.00

SAFFRON PULAO £4.50

BAGAN KA SALAN £4.75

Small aubergines cooked in peanut, sesame, tamarind and jaggery paste

BOMBAY ALOO £5.25

Crispy fried potatoes, tomato and mustard seed

HOMEMADE NAAN BREADS

KEEMA NAAN £5.25

Naan stuffed with spiced lamb mince and coriander seeds

ALOO PAROTA £4.75

Naan stuffed with seasonal vegetables and dried raisins

MEETA KULCHA £5.25

Peshawari naan stuffed with dried nuts

CHEDDAR CHEESE NAAN £4.50

English cheddar cheese, chilli and onion

BUTTER NAAN £3.50

GARLIC NAAN £3.75

MALABAR PAROTA £3.75



PUDDINGS

MINI GULAB JAMUN £6.95

Fried mini milk dumplings in saffron syrup served with pistachio ice cream

EXOTIC FRUIT SALAD £6.95

In cardamom syrup, coconut ice cream

ICE CREAMS AND SORBETS £6.00

Selection of ice cream and sorbets

CHOCOLATE SAMOSA £7.25

Samosa stuffed with coconut and milk chocolate served with mango sorbet, strawberries marinated in ginger.

KULFI SELECTION WITH BERRY COMPOTE £3.50 each

Mango or pistachio or rose petal Indian ice cream

GAJAR HALWA ROLL £6.95

Carrot halva stuffed in filo served with summer berry compote and vanilla ice cream

LAVENDER CRÈME BRULEE £6.95

ANJEER FALOODA £6.95

Vermicelli cooked with dried fig and milk served with blackcurrant jelly and raspberry sorbet



PRE-THEATRE DINNER MENU

Available Sunday to Thursdays

2 COURSES £18

3 COURSES £22

Choose one from each section below:

CHICKEN DRUMSTICK KEBAB

Chicken drumstick flavoured with fenugreek and Kashmiri chilli infused succulent kebabs.

VEGETABLE SAMOSA

Crispy pasties stuffed with potato and green peas served with tamarind chutney

MAINS

Choose one main from below

BHUNA KUKDA

Chicken tempered with coriander, shallots and Rajasthan chilly and tomato

LAAL MAAS

Lamb tempered with shallots and Rajasthan chilli saffron yoghurt sauce

PRAWN MOILEE

Tiger prawns cooked in mild creamy coconut sauce

PANEER MAKHANI

Paneer, tomato, cashew nut and cream sauce

All served with steamed rice, butter naan, raita
Dal(Lentils), daily vegetable

DESSERT

MANGO KULFI

Homemade Indian mango ice cream

CHOCOLATE SAMOSA

Samosa stuffed with coconut and milk chocolate served with mango sorbet and strawberries marinated in ginger

Food allergies and intolerances:

Before ordering please speak to our staff about your requirements.

(v) denotes as being suitable for vegetarians but may contain dairy products.
Please note that we do not guarantee that our products are free from nut traces.
The Strand Palace Hotel does not knowingly use genetically modified foods.
All prices include VAT.

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.