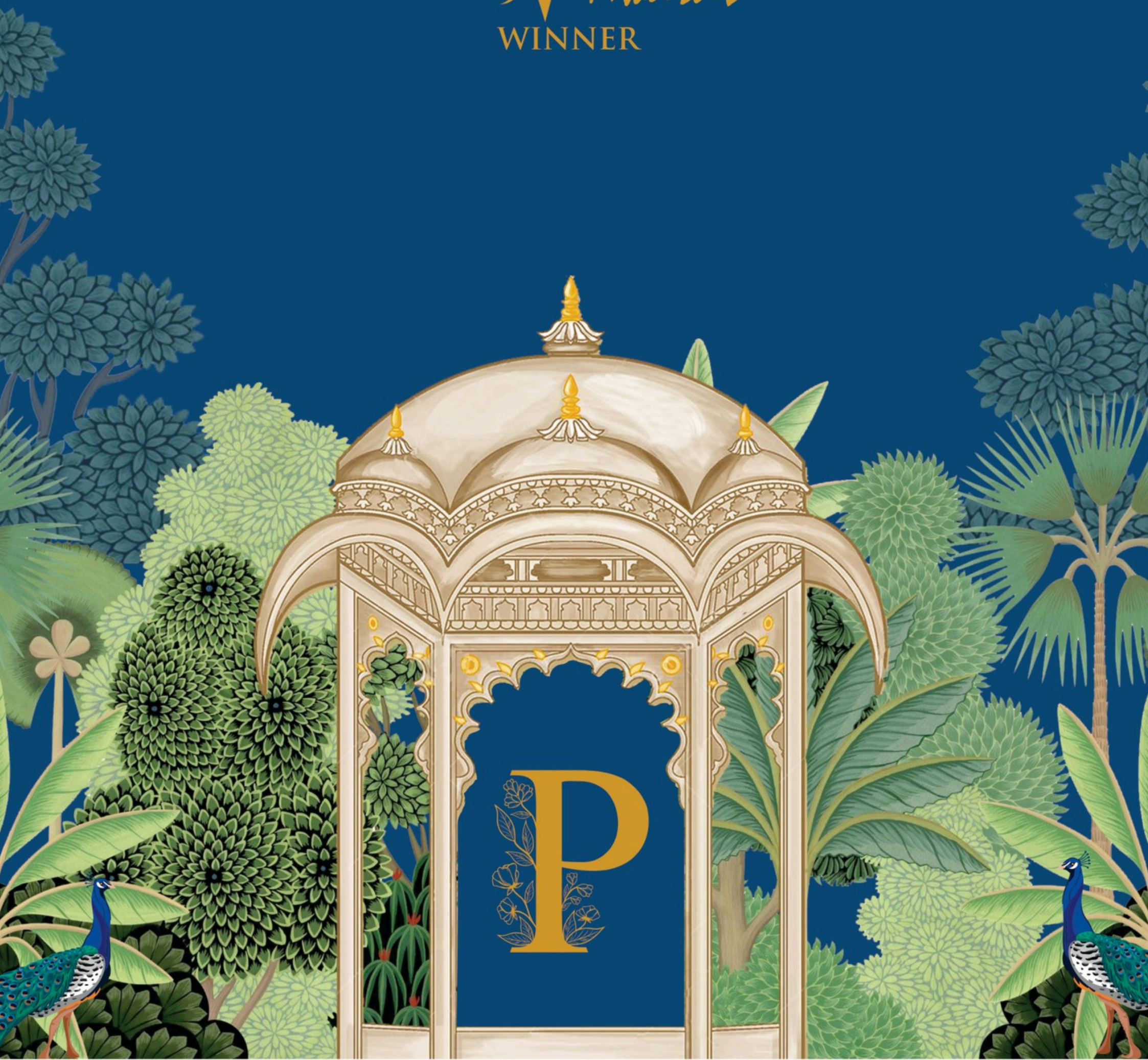


A LA CARTE MENU

BRITISH
Curry Awards
WINNER



SMALL PLATES

CHILLI FROMAGE (V)(G)(D) <i>Chilli cheese, golden batter</i>	£10
TOKRI CHAAT (V)(G)(D) <i>Crispy potato, spiced chickpeas, yogurt</i>	£12
DILLI PANEER (V)(D) <i>Indian cheese, peppers, onions, skewers</i>	£13
GOLDEN PODS (V)(G)  <i>Tender spiced peas & potato rolled in crackling vermicelli</i>	£12
SPINACH MOMOS (V)(G)(D) <i>Dumplings filled with spinach & spices</i>	£11
TANDOORI MALAI BROCCOLI (DN) <i>Creamy tandoor-grilled broccoli</i>	£11
SOYA PÂTÉ (V)(G)(D) (SOY) <i>Deep-fried soya patties flavoured with aromatic spices</i>	£13

GRILLS & KEBABS

BUTTER CHICKEN CHOPS (D) <i>Breast chicken chops in a butter sauce</i>	£14
TIKKA TRIVENI (D) <i>Afgani tikka, malai tikka, hazari tikka</i>	£14
A LA PANJIM (S) <i>Seared scallops in goan recheado masala & coconut cream</i>	£16
ACHARI SALMON (F)(D)(M) <i>Scottish salmon, turmeric pickle & blend of spices</i>	£16
SUTLUJ GOLDEN FISH (F) <i>Fish fillets, golden batter, carom</i>	£14
TAWA FISH FRY (F) <i>Spiced pan-seared fish, crispy</i>	£16
PRAWNS KOLIWADA (S) <i>Crispy spicy fried</i>	£16
CHETTINAD CRABLETS (G)(S) <i>Claw meat, curry leaves, ginger, chilli, lime</i>	£16
MUGHLAI SEEKH (D) <i>Minced lamb, mint, ginger, coriander</i>	£14
MUTTON CHOPS (D)(M) <i>Marinated chops, ginger, mustard</i>	£18

PLATTER SELECTIONS

KEBAB PLATTER (FOR TWO) (D) <i>Afgani Murgh, Mughlai Seekh, Achari Salmon</i>	£28
TANDOORI MIX PLATTER (FOR TWO) (D) <i>Afgani Murgh, Hazari Chicken, Mughlai Seekh, Salmon, Prawns</i>	£44
MAJESTIC PLATTER (FOR TWO) (D) <i>Malai Tikka, Mutton Chops, Salmon, Prawns, Paneer, Soya, Golden Pods</i>	£65
ROYAL SEAFOOD (FOR TWO) (D) <i>Salmon, Prawns, A La Panjim, Sutluj Fish & Chettinad Crablets</i>	£44
CRUDITES PLATTER (FOR TWO) (V)(G)(D) <i>Dilli Paneer, Soya Pate & Golden Pods</i>	£22

MAIN COURSES

CHICKEN

NAWABI CHICKEN CURRY (D)(N) £21
Chicken breast, rich creamy sauce, cashew nuts

OLD DELHI BUTTER CHICKEN (D)(N) £21
Char-grilled corn-fed chicken, plum tomato gravy

MURGH MIRCH MASALA (D) £21
Chicken stir-fried, peppers, ginger, chilli

MURGH KALI MIRCH £21
Chicken tossed, peppers, crushed black pepper, chilli, coriander

QASOORI METHI MURGH (D) £21
Chicken breast, fenugreek leaves, garlic

MURGH LABABDAR (D)(N) £21
Chicken, dry fenugreek, tomato

SOUTHERN CHICKEN CURRY (M) £21
Spiced chicken, roasted coconut

LAMB

PATIALA RAAN (D)(M) £28
Tandoori marinated lamb shank

LAAL MAAS (D) £22
Yoghurt, spices & mathania chillies

LAMB ROGAN JOSH £22
Slow-simmered lamb, caramelised onion & tomato gravy

SIGNATURE MASALA GOSHT £22
Lamb cooked with whole spices, peppers, ginger

KOSHA MANGSHO (M)(D) £22
Rich, slow-braised lamb in spiced Bengali gravy

NALI NIHARI NAWABI £28
Slow-cooked lamb shank with herbs, spices & chillies

SEAFOOD

SEABASS RISOTTO (F)(M) £24
Seabass, risotto, moilee sauce

GOA FISH CURRY (F)(M) £23
Fillet fish, coconut milk, tamarind & goan spices

SESAME KING PRAWNS (D)(S) £24
Prawns marinated in turmeric, carom seeds

JHINGA MALWANI (D)(N)(S) £24
Prawns tossed with onions, tomatoes, malwani spices

LOBSTER JOSHINA (D)(N)(M)(S) £45
Delicate lobster, blend of onions, tomatoes, creamy cashew richness

VEGETARIAN

(Order any vegetable dish as a side for £9)

MOONG DAL TADKA

Garlic-tempered yellow lentils

£14

DAL MAKHANI (D)

Slow-cooked creamy & buttery black lentils

£16

KHATEY ALOO (D)(M)

Crispy potatoes with pickling spices

£16

BHINDI DO PYAZA (D)

Okra, onion & tomato masala

£16

MIX VEGETABLE KADHAI (D)

Wok-tossed seasonal vegetables, onion, tomato, kadhai spices

£16

SOYA TIKKA MASALA (D)

Grilled soya, masala sauce

£16

PALAK KOFTA (D)(N)

Spiced dumplings, cottage cheese, spinach, velvety

£17

PANEER – CHOOSE FROM (D)

Methi | Saag | Kadhai | Makhani

£17

BIRYANI (G)(D)

*Aromatic basmati rice layered with spiced vegetables, chicken,
Lamb, baked under a flaky crust, Served with raita & biryani sauce*

CHICKEN

£22

LAMB

£24

VEGETABLE

£19

GAME

JUNGLI MAAS (VENISON) (D)

Rajasthani delicacy, deer, onion, tomato, chilli

£28

*Whilst every effort is made, we cannot guarantee 100% that each dish will be free from
traces of allergens. Please speak to a member of the Pushkar team*

SALADS & RAITA

KACHUMBER SALAD	£5	RED ONION SALAD	£5
VEGETABLE RAITA (D)	£5	POMEGRANATE RAITA (D)	£5
PAPPADUM & CHUTNEYS (D)	£5		

RICE

STEAMED RICE	£5	PULAO RICE	£6
JEERA RICE	£6	SAFFRON RICE	£6

BREADS (G)

NAAN (D)	£5	ALOO KULCHA NAAN (D)	£6
TANDOORI ROTI (V)	£5	ONION KULCHA NAAN (D)	£6
ROMALI ROTI (V)	£6	PESHAWARI NAAN (D)	£6
LACHA PARATHA (D)	£6	CHEESE CHILLI NAAN (D)	£6
GARLIC NAAN (D)	£6	KEEMA NAAN (D)	£7

DESSERTS

CHOCOMOSA (D)(G)(N) <i>Dark chocolate samosa served with vanilla ice cream</i>	£10
MASALA CHAI PANNA COTTA (D) <i>Panna cotta, masala infused</i>	£10
GULAB JAMUN (D)(N) <i>Sweet dough balls soaked in saffron syrup</i>	£9
HALWA FINESSE (D)(N)(G) <i>Indian carrot cake, cardamom, tart layered,</i>	£9
RASMALAI ROYALE (D)(N)(G) <i>Spongy cheese dumpling, creamy cardamom, saffron</i>	£10
INDIAN ICE CREAMS (D)(N) (CHOOSE 2 SCOOPS) <i>Pistachio, Malai, Mango</i>	£9
MOVENPICK ICE CREAMS (D)(N) (CHOOSE 2 SCOOPS) <i>Vanilla, Swiss Chocolate, Strawberry, Chocolate & Salted Caramel, Passionfruit & Mango, Raspberry</i>	£9
DESSERT PLATTER (D)(G)(N) <i>Halwa Finesse, Gulab Jamun & Chocomosa</i>	£13

BANQUET MENU 1 | £40 | MINIMUM 2 GUESTS

PAPPADUM & CHUTNEYS (D)

STARTERS

ACHARI TIKKA (D)
Chicken tikka in a pickled spice

&

MUGHLAI SEEKH (D)
Minced lamb, mint, ginger, coriander

OR

GOLDEN PODS (V)(G) (V)
Spiced peas & potato, crackling vermicelli

&

DAHI PURI CHAAT (V)(G)(D)
Crispy shell, spiced chickpeas

MAINS

MURGH KALI MIRCH
Chicken tossed, peppers, crushed black pepper, chilli, coriander

LAMB ROGAN JOSH
Slow-simmered lamb, caramelized onion & tomato gravy

MOONG DAL TADKA (V)
Garlic-tempered yellow lentils

SAAG ALOO (D)
Spinach, Potato

DESSERT

GULAB JAMUN (D)(N)
Sweet dough balls soaked in saffron syrup

BANQUET MENU 2 | £50 | MINIMUM 4 GUESTS

PAPPADUM & CHUTNEYS (D)

STARTERS

ACHARI TIKKA (D)
Chicken tikka in a pickled spice

&

ACHARI SALMON (F)(D)(M)
Scottish salmon, turmeric pickle & blend of spices

&

MUGHLAI SEEKH (D)
Mince lamb, mint, ginger

OR

GOLDEN PODS (V)(G)(D)
Spiced Peas & Potato

&

DAHI PURI (V)(G)(D)
Crispy Shell, Spiced Chickpeas

&

DILLI PANEER (V)(D)
Indian Cottage Cheese

MAINS

MURGH KALI MIRCH
Chicken, peppers, chilli, coriander

GOA FISH CURRY (F)(M)
Fillet fish, coconut

DAL MAKHANI (D)
Creamy and buttery black lentils

MIX VEG RAITA (D)

LAMB ROGAN JOSH
Slow-simmered lamb, onion, tomato

PANEER MAKHANI (D)
Paneer, onion & tomato, dry fenugreek

MIX VEGETABLE KADHAI (D)
Wok-tossed seasonal vegetables, onion

DESSERT

GULAB JAMUN (D)(N)
Sweet dough balls soaked in saffron syrup

N CONTAINS NUTS D CONTAINS DAIRY G CONTAINS GLUTEN S SHELLFISH M MUSTARD F FISH (V) VEGAN

(NOTE : A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL)

FOUR-COURSE TASTING MENU
£55 PER PERSON
WINE PAIRING AVAILABLE AT AN ADDITIONAL £35

AMUSE BOUCHE

DAHI PURI CHAAT (V)(G)(D)

Crispy shell, spiced chickpeas & yogurt

PRE APPETIZER

DAAL SHORBA (V)(G)(D)

Homemade lentil soup

APPETIZER

ACHARI SALMON (F)(D)(M)

Scottish salmon marinated with turmeric pickle & aromatic spices

OR

GOLDEN PODS (V)(G)

Spiced peas & potato rolled in a crackling vermicelli

MAINS

LAAL MAAS (D)

Rajasthani-style slow-cooked lamb with mathania chilies & yogurt

OR

PALAK KOFTA (D)(N)(V)

Spiced spinach & paneer dumplings in a velvety gravy

SERVED WITH JEERA RICE & TANDOORI ROTI (VG)

DESSERT

HALWA FINESSE (D)(N)(G)

Layered Indian carrot tart.

A luxurious & modern take on a classic dessert

EST SINCE 2009