



INDIAN STREET FOOD AND GRILL

DIDSBURY • SMALL PLATES • BIG FLAVOURS • INDIAN STREET FOOD • TANDOORI GRILL • INDO-CHINESE KITCHEN

APPETISERS

- **Poppadom's & Dips (V)** **£5.50**
- **Pani Puri Shots (4) (Ve)** **£3.95**
- **Bhindi Fries (V)** **£5.95**

INDIAN FUSION TAPAS

-- VEG --

- **Onion Bhaji (3) (Ve)** **£6.95**
Onions mixed with spiced gram flour and deep fried until golden and crispy
- **Punjabi Samosa (2) (V)** **£5.95**
A spicy blend of potatoes and peas wrapped in a crispy pastry
- **Gobi Manchurian (Ve)** **£8.50**
Cauliflower tossed with a Manchurian sauce and finished with spring onion
- **Chilli Paneer (V)** **£8.95**
Fresh Indian cheese marinated in a spicy and aromatic Indo-Chinese sauce
- **Tandoori Mushroom Tikka (Ve)** **£7.95**
Marinated in Indian spices and cooked in the Tandoor
- **Paneer Tikka (3) (V)** **£9.95**
Indian cheese cooked with onions, bell peppers, yoghurt and tandoori spice
- **Vegan Chilli Chicken (Ve)** **£8.95**
Soya 'Chicken' stir fried with mixed bell peppers, onions and soya sauce
- **Veg Dumplings (5) (Ve)** **£6.95**
Stir fried dumplings in a Manchurian sauce

-- CHICKEN --

- **Chicken Tikka (3)** **£8.95**
Marinated in yoghurt and aromatic Indian spices, cooked in the tandoor
- **Chicken Malai Tikka (3)** **£8.95**
Marinated in yoghurt, cream and herbs, cooked in the tandoor
- **Crispy Chicken Tikka Kofta (3)** **£8.95**
Coated chicken balls deep fried until golden and crispy, served with mayo sauce
- **Chicken 65** **£8.50**
South Indian traditional dish, cooked with dry chilli, curry leaves and mustard seed
- **Chilli Chicken** **£8.95**
Crispy coated chicken, cooked with onions & peppers in a spicy Chinese sauce
- **Chicken Dumplings (5)** **£7.95**
Stir fried dumplings in a Manchurian sauce
- **Dragon Chicken** **£8.95**
Crispy chicken in a sweet, spicy and smoky glaze
- **Chicken Lollipop (4)** **£7.95**
Chicken winglet battered fried until golden crispy served with a scheszwan sauce

-- LAMB --

- **Lamb Chops (3)** **£10.95**
Marinated in blend of Indian spices, yoghurt and chargrilled in the tandoor
- **Seekh Kebab (3)** **£9.95**
Mince lamb mixed with chefs special spice, cooked in the tandoor
- **Salt & Pepper Lamb** **£10.95**
Tender pieces of lamb, cooked with onions and peppers in a blend of flavourful Indian spices

-- SEAFOOD --

- **Tandoori Garlic Jumbo King Prawns (3)** **£14.95**
Prawns marinated in Indian spices and cooked in the tandoor
- **Fish Amritsar (5)** **£8.95**
White fish marinated in Indian spice, battered and deep fried until golden and crispy
- **Calamari Rings** **£8.95**
Lightly crispy deep fried and served with house dipping sauce
- **Salmon Tikka (3)** **£12.95**
Marinated in chefs special spice, yoghurt and cooked in the tandoor
- **Butter Garlic Prawns** **£9.95**
Cooked in butter, garlic and chilli flakes

FOOD ALLERGY NOTICE

If you have any food allergies please inform a member of staff or enquire for more information

FROM THE TANDOOR

Marinated overnight & cooked in the tandoor

Bardez Mixed Grill for Two £26.95 *
Chicken Tikka, Seekh Kebab, Lamb Chops, Tandoori King Prawns, Fish Amritsar

Meat Grill for Two £24.95 *
Seekh Kebab, Lamb Chops, Chicken Tikka, Malai Tikka

Vegetarian Mixed Grill for Two £19.95 *
Paneer Tikka, Mushroom Tikka, Gobi Manchurian, Broccoli Tikka, Punjabi Samosa

Half Tandoori Chicken £18.95 *
Served with fragrant rice, chips and house curry sauce

Chargrilled Salmon Fillet £20.95 *
Served with chips, salad and gently spiced curry sauce

FROM THE WOK

Wok tossed favourites, bold sauces and lively flavours

-- HAKKA NOODLES / FRIED RICE --

- **Vegetable** **£9.95**
- **Chicken** **£12.95**
- **Prawn** **£13.95**

-- INDO-CHINESE SIZZLER --

Served on a sizzling platter with fried rice, noodles and spicy chips

- **Non Veg – Chilli Chicken** **£14.95**
- **Veg – Chilli Paneer** **£14.95**

DUM BIRYANI

All biryani is cooked with the finest basmati rice, highly flavoured and coloured with saffron & served with raita

- **Vegetable** **£14.95**
- **Chicken** **£15.95**
- **Lamb** **£16.95**
- **Vegan Chicken (Ve)** **£15.95**

CLASSIC CURRIES

Authentic Indian signature curries, prepared fresh to order

-- NON-VEG --

- **Lamb Shank Rogan Josh** **£18.95**
Slow cooked lamb shank with onion, tomato, and chefs special spices topped with fresh coriander
- **Dum Gosht** **£15.50**
Lamb cooked in Indian spices
- **Chicken Kadai / Lamb Kadai** **£14.95 / £15.50**
Cooked in mix peppers, onions & Indian spice
- **Chicken Saag / Lamb Saag** **£14.95 / £15.50**
Traditional dish cooked with spinach and spices
- **Chicken Jalfrezi / Lamb Jalfrezi** **£14.95 / £15.50**
Traditional Banjarian dish, cooked with mixed peppers, green chilli, onion and coriander
- **Chicken Vindaloo / Lamb Vindaloo** **£14.95 / £15.50**
An authentic Goan dish cooked with Kashmiri dry red chillies, spices and a hint of vinegar
- **Chicken Dopiaza / Lamb Dopiaza** **£14.95 / £15.50**
Cooked with onions and aromatic spices
- **Chicken Korma** **£14.95**
Cooked in a mild coconut gravy
- **Butter Chicken** **£14.95**
Punjabi style tandoori chicken cooked in a buttery tomato sauce
- **Chicken Tikka Masala** **£14.95**
Tandoori chicken tikka cooked in a tomato and onion gravy blended with almonds
- **Chicken Chetinaad** **£14.95**
Fiery chicken curry made with freshly ground coconut and south Indian spices

-- VEG --

- **Tarka Dal (Ve)** **£10.95**
Yellow lentils simmered in tomato, onion, tempered with cumin and coriander
- **Aloo Gobi (Ve)** **£10.95**
Cauliflower & potatoes cooked in an onion tomato base sauce finished with coriander
- **Paneer Kadi (V)** **£12.95**
Indian cheese cooked in mix peppers, onions & Indian spice
- **Saag Paneer (V)** **£12.95**
Indian cheese cooked with spinach and spices
- **Paneer Butter Masala (V)** **£13.95**
Indian cheese cooked in butter & a rich creamy tomato sauce
- **Dal Makhani (V)** **£10.95**
Black lentils cooked with tomato puree, pure ghee & ginger garlic paste finished with cream
- **Chana Masala** **£9.95**
Chickpeas cooked in a rich tomato & onion sauce

-- SEAFOOD --

- **Prawn Kadai** **£14.95**
Cooked in mix peppers, onions & Indian spice
- **Prawn Dopiaza** **£14.95**
Cooked with onions and aromatic spices
- **Prawn Malabar / Fish Malabar** **£14.95 / £14.95**
Coconut based curry blended with onion, green chilli & coriander

(V) VEGETARIAN (VE) VEGAN



INDIAN STREET FOOD AND GRILL

DIDSBURY • COCKTAILS • WINE • BEER • SPIRITS • COFFEE • LASSI

COCKTAILS

£9.95 each

- **Mai Thai**
Captain Morgan dark | Baccardi white | Triple sec | Lime juice | Pineapple Juice | Orange syrup
- **Ginger Beer Mojito**
Baccardi | Lime wedges | Mint leaves | Fresh ginger | Ginger beer
- **Porn Star Martini**
Vodka | Passion fruit liquor | Passion fruit puree | Lime juice | Vanilla syrup
- **Espresso Martini**
Vodka | Coffee liqueur (Kahlua) | Freshly brewed espresso | Simple syrup
- **Frozen Strawberry Daiquiri**
Baccardi | fresh lime juice | Simple syrup | Fresh strawberries
- **Passionfruit Margarita**
Tequila | Passionfruit | Lime
- **Cosmopolitan**
Vodka | Triple Sec | Cranberry Juice | Lime Juice
- **Pina Colada**
White Rum | Malibu | Pinapple Juice | Coconut Cream
- **Long Island Iced Tea**
Barcardi | Vodka | Gin | Triple Sec | Sugar syrup | Coke

MOCKTAILS

£7.95 each

- **Cucumber Ginger Smash**
Fresh cucumber | Fresh ginger | Cucumber syrup | Simple syrup | Club soda
- **Raspberry Mule**
Raspberry | Lime wedges | Raspberry purée | Ginger beer
- **Pink Bardez**
Pineapple juice | Cream of coconut | Fresh strawberries | Strawberries puree | Grenadine syrup
- **Indian Ocean**
Lime juice | Lime wedges | Simple syrup | Mint leaves | Blue curacao | Soda water
- **Butterfly Berry**
Blue berries | Raspberry | Strawberry | Raspberry puree | Simple syrup | Lemonade
- **Blue Hawaiian**
Blue curacao | Coconut | Pineapple Juice | Cream
- **Goa Paradise**
Orange Juice | Pineapple Juice | Grenadine

BEER & CIDER

DRAUGHT

- **Bardez** £5.95 | Half £3.95
- **Kingfisher** £5.95 | Half £3.95

BOTTLED BEER

- **Kingfisher** £4.75
- **Cobra** £4.75
- **Budweiser** £4.75
- **Kingfisher Zero** £3.95

CIDER

- **Peacock Mango & lime** £5.95
- **Peacock Apple cider** £5.95

SPIRITS

GIN

- **Bombay Sapphire** £4.25
- **Tanqueray** £4.75
- **Whitley Raspberry** £4.25

VODKA

- **Absolute Vodka** £4.75
- **Grey Goose Vodka** £4.95

RUM

- **Bacardi** £3.95
- **Captain Morgan Spice** £4.75
- **Captain Morgan** £4.25

TEQUILA

- **Jose cuervo silver** £3.95

WHISKY

- **Jack Daniel's** £4.75
- **Jamesons** £4.95
- **Glenfiddich** £5.95

LIQUOR

- **Southern Comfort** £4.45
- **Tia Maria** £4.45
- **Disaronno** £4.45
- **Baileys** £4.95
- **Archers** £4.45

COGNAC

- **Martel** £3.95
- **Remy Martin VSOP** £4.95
- **Hennessy** £5.95

WINE LIST

WHITE WINE

- **Erica Sunbird Sauvignon Blanc**
£25.95 Bottle | 175ml £6.95 | 250ml £8.95
Western Cape, South Africa. Vegan. 2021
- **Vila Nova Vinho Verde**
£22.95 | 175ml £5.95 | 250ml £7.95
Vinho Verde, Portugal. Vegan. 2020

RED WINE

- **Nieto Malbec Mendoza**
£25.95 | 175ml £6.95 | 250ml £8.95
Mendoza, Argentina. Vegan. 2021
- **Vina Borgia Garnacha (Organic)**
£22.95 | 175ml £5.95 | 250ml £7.95
Campo de Borja, Spain. Vegan. 2020

ROSÉ

- **Wild House Grenche rosé**
£24.95 | 175ml £7.45 | 250ml £8.95
Western Cape, South Africa. Vegan. 2021

SPARKLING

- **Selvaggio Presecco Cuvee**
£29.95 | Glass £8.95
Veneto, Italy. Vegan
- **Mas Macia Cava Brut**
£34.95
France. Vegetarian

SOFT DRINKS

- **Coca Cola** £3.45
- **Diet Coke** £3.45
- **Coke Zero** £3.45
- **Fanta** £3.45
- **Lemonade** £3.45
- **Ginger Beer** £3.25
- **Ginger Ale** £3.25
- **Still / Sparkling Water** £3.50 / £2.75
Large / Small

JUICE

- **Orange** £3.25
- **Pineapple** £3.25
- **Apple** £3.25
- **Lychee** £3.25
- **Mango** £3.25
- **Cranberry** £3.25

LASSI

Glass £4.95 | Jug £11.95

Lime, salt & coriander • Mint & cardamom • Mango • Strawberry • Raspberry • Coconut

COFFEE & TEA

- **Americano** £3.00
- **Latte** £3.50
- **Cappuccino** £3.50
- **Flat White** £3.50
- **Espresso** £2.95

TEA

- **Breakfast Tea** £3.00
- **Green Tea** £3.00
- **Peppermint Tea** £3.00

LIQUOR COFFEE

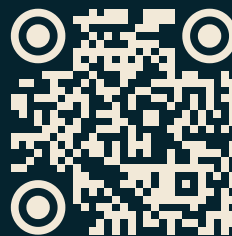
£8.25

- **Liquor Coffee**
- **Baileys Coffee**
- **Irish Coffee**
- **Tia maria Coffee**

FIND US

PLEASE HELP OUR LITTLE RESTAURANT GET FOUND!

Scan this code with your camera and
LIKE | SHARE | FOLLOW



Winner of the best Asian restaurant in Manchester

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS