



लपट्टेहों

celebrating 20 years
of authentic, 'home-style' mughlai cuisine

मुग़ली



restaurant + charcoal pit

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nibbles

papadums (2) v	1.00
chutney dips / tray v	0.50 / 2.00
mango chutney, chilli coriander chutney, mint yoghurt, red onions + indian salad (gently spiced)	

starters

our speciality marinades explained:
masala: yoghurt + masala spices
kali-mirch: mango + cracked black pepper

meats

tava roll	4.00
lamb + chilli kebab, basted in a chilli mango sauce, wrapped in a tava roti + finished over the char-grille	
mix grill plate	5.00
seikh kebab, lamb chop, lamb + chicken tikka (king prawn optional +1.50), marinated in either masala or kali-mirch	
mix starter plate	6.00
seikh + shami kebabs, aloo tikki, onion bhaji + fragrant vegetable samosa	
imli chicken	3.50
pan fried chicken bites in a tamarind + orange sauce (served with garlic bread)	
lamb / chicken tikka (4)	4.00
marinated in either masala or kali-mirch (shashlik vegetables +1.20)	
lamb chops (3)	5.00
marinated in either masala or kali-mirch	
seikh kebab (2)	3.50
char-grilled minced lamb kebabs	
chicken pakora	3.00
tender chicken fillets in a gently spiced mumbai batter	
shami kebab (2)	3.00
spiced lamb + chickpea cakes	
meat samosa (2)	3.00
puff-pastry with a minced lamb filling	

sea food

masala fish	5.00
deep fried in ground masala spices	
fish tikka	6.00
marinated grilled fish	
chilli jhinga	5.00
king prawns pan fried in a chilli sauce	
king prawn butterfly (2)	5.00
coated in a golden, gently spiced breadcrumb	
king prawns (3)	5.50
marinated in either masala or kali-mirch	

vegetarian

vegetarian plate v	4.50
aloo tikki, fragrant vegetable samosa, onion bhaji + cheese tikki	
aloo tikki (3) v	3.00
traditional bengali spiced potato cakes served on a bed of raita + tamarind sauce	
tori v	2.50
well seasoned + battered courgette sticks served with a tamarind + mint dip	
paneer bites v	3.50
paneer, peppers + onions pan fried in a masala sauce	
cheese tikki (2) v	3.00
gently spiced cheese + potato cakes	
onion bhaji (2) v	2.50
traditional spiced onion fritters	
samosa chaat v	3.00
vegetable samosa topped with chickpeas, potato, yoghurt, cucumber + onions with a cool tamarind + mint sauce, coriander + crispy aloo bhujia	

little mughals

children's menu with chips or rice + vanilla ice cream for dessert (eating in only)

chicken tikka / fish fingers / chicken dippers	5.50
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sizzlers + shashliks

all in our masala marinade + served with a medium mughli sauce (other sauces +2.00)

paneer v / chicken tikka (7)	8.00
lamb tikka (7)	8.50
mixed grilled meats	10.90
king prawns (7)	12.90
fish tikka	11.00
lamb chop tikka (7)	11.50
shashlik vegetables v	+2.00

biryani (rice) dishes

lime pickle + fresh coriander stirred through a fragrant blend of basmati rice, bay leaves, egg, tomato + peppers, served with raita + a medium mughli sauce (other sauces +2.00)

paneer v * / special mixed vegetable v *	9.00
chicken / lamb / minced lamb	9.00
chicken tikka / lamb tikka / prawns	10.00
king prawns	11.50

* egg optional

create your own

pick any option with your preferred sauce

mixed vegetable v / paneer v / chicken	7.90
lamb / minced lamb	7.90
chicken tikka / lamb tikka / prawns	8.50
king prawns / fish tikka	11.50

karahi

fresh tomato, onion + ginger in a delicately spiced sauce available in its traditional form or with a mango + lime, lime pickle + onion seed or crushed garlic + chilli infusion

sindhi

our jalfrezi + rogan josh with kasoori methi

balti

originating from northern pakistan + combining bold flavours of ginger, garlic, yoghurt + fresh coriander

patani

a sweet west-indian dish with kasoori methi

balti masala

combination of our balti + tandoori masala

korma

sweet + creamy coconut dish

bhuna

tomatoes, herbs + mild spices

dhansak

a parsi sauce with lentils, pineapple + milk

tandoori masala

masala spices in a rich, creamy sauce

dopiaza

traditional mughlai dish with fresh onions

rogan josh

mixed peppers in a medium sauce

makhani (contains nuts)

rich almond sauce with butter + cream

jalfrezi

mughlai dish with green chilli + peppers

madras

rich sauce with hot spices + hints of lemon

vindaloo

fiery goan sauce with ginger, garlic + lemon

ph'aal

freshly ground chilli seeds + chilli in a chilli based sauce

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home-style specialities

traditional, slowly broiled dishes straight from our family kitchen, served medium 'apna' style

bombay spinach	7.90
chicken breast, mixed vegetables (v) or lamb (off the bone) cooked with sweetened spinach, fresh tomato, onion + ginger	
lamb saag	7.90
tender lamb on the bone in a rich spinach based sauce, infused with ginger, garlic + fresh green chillies	
makhanwala	8.50
the authentic makhani – chicken tikka or paneer (v) in a deliciously rich traditional butter + cream based sauce with crushed cloves + cardamom seeds	
sabzi tarkari v	7.90
medley of fresh carrots, aubergine, cauliflower + potato in an aromatic sauce, subtly infused with lime pickle, onion seed + kasoori methi	
ginger chicken	7.90
tender chicken from the breast + thigh in a rich ginger sauce	
aloo matar gosht	7.90
a delicate yet flavoursome sauce with potato, green peas + lamb (on the bone)	
desi gosht	7.90
a traditional pakistani recipe using freshly ground, roasted spices + lamb (on the bone)	
chana daal gosht	7.90
tender lamb (on the bone), simmered with split yellow lentils, onions + crushed garlic	
kulchi	8.50
chicken or lamb cutlets (off the bone) combined with minced lamb + mixed ground spices	
apna chicken	7.90
tender chicken thigh pieces in a traditional reduced onion + tomato based sauce	

vegetarian accompaniments

any signature or traditional sauce v	4.00
bombay potatoes v	3.50
potatoes pan fried with gentle spices, onion seeds + fresh coriander	
saag paneer v	3.50
soft indian cheese in a spinach based sauce	
tarka daal v	3.50
blend of lentils in a traditional garlic infused sauce	
aloo gobi v	3.50
cauliflower florets + potato in a dry sauce with coriander	
chana masala v	3.50
whole chickpeas tossed in a traditional dry sauce	
daal saag v	3.50
split yellow lentils in a spinach based sauce	
bhindi bhaji v	3.50
fresh okra pan fried with onions + gentle spices	
cucumber + mint raita v	1.50
refreshing yoghurt dip with fresh mint, cucumber + traditional flour balls	
lime pickle v	1.00
chips / masala chips v	2.50

rice pots

desi pulao v	onion + peas	2.50
jheera v	fragrant cumin + coriander	2.50
garlic v		3.00
mixed vegetable v / mushroom v		3.00
keema	minced lamb	3.00
biryani	kashmiri peppers + egg	3.00
pulao v / plain v		2.00

breads

peter's bread v	3.50	
tandoori naan drizzled with garlic oil, chilli flakes + fresh coriander		
speciality naan	3.00	
garlic + coriander v / garlic + cheese v / chilli + cheese v		
keema		
tandoori naan v	2.50	
tava roti v	light brown bread	2.00
tandoori roti v		2.00
parata v	pan fried punjabi bread	2.50