

LITTLE CURRY HOUSE | HOME STYLE TAPAS MENU

We recommend starting with three or four dishes initially plus rice and breads, between two and taking it from there.
Served: 7 days a week – Sunday to Thursday, all day – Friday & Saturday, till 4pm

Sides

Spiced Haddock with Tomatoes 6 (1 supplement)
Haddock marinated with cumin and fennel, topped with tomatoes

Machi Pakora 5.75 (50p supplement)
Fresh haddock deep-fried in a seasoned batter

Chicken Tikka & Potato Pakora 5.65
Chicken tikka with diced potatoes, deep-fried

Green Herb Vegetable Pakora 4.75
Traditional veg pakora made with a mixture veg, green herbs and spinach leaf

Aubergine Fritters 4.70
Aubergines deep-fried in a light spiced batter

Classic Chicken Pakora 5.25
Chicken breast dipped in a lightly spiced batter and done until golden brown

Prawn & Mushroom Poori 5.25
Prawns with mushrooms served in a light pastry

Chana Poori 4.70
Chickpeas cooked in a traditional sauce and served in a light pastry

Mushroom Pakora 4.70
Mushrooms deep-fried in light spiced batter

Spicy Potato Fritters 4.35
Sliced potatoes deep-fried in a light spiced batter

Chilli King Prawns 6.90 (£1 supplement)
King Prawns baked in foil, marinated in spices

Traditional Veg Samosa 5.95
A classic Indian nibble, mixture of vegetables with potatoes sealed in a parcel

Chicken

Chicken Curry 5.35
Chicken breast cooked in a traditional sauce

Chicken Tikka Makhni with Walnuts 6.25
Chicken tikka cooked in a mild and creamy sauce

Chilli Garlic Chicken 6.25
Chicken breast cooked with fresh garlic and pickle with a hint of green chilli

Chicken Saag 6.05
Chicken breast cooked with green herbs and spinach

Butter Chicken 6.25
Chicken tikka cooked in a creamy, buttery masala sauce and green cardamoms

Chicken Tikka Chasni 6.25
Chicken tikka cooked in a mild and creamy, sweet and sour sauce

Chicken Tikka Shashliq 6.35
Chicken tikka cooked with tomatoes, green peppers and mushrooms

Chicken Achari & Mushroom 6
Chicken cooked with lime and chilli pickle with mushrooms

Lamb

Lamb Karahi 6
Lamb cooked in a traditional thick, rich pepper sauce

Ginger Lamb with Mushroom 6.35
Lamb with a hint of ginger, cooked with mushroom

Lamb Massalam with Methi Aloo 7.65 (£1 supplement)
Tender lamb from the leg, slow cooked with traditional Punjabi spices

Methi Gosht 6.35
Lamb cooked with fenugreek and fresh spinach leaf

Garlic Lamb & Mushroom 6.35
Lamb cooked in a garlic sauce with mushrooms

Methi Keema Mutter 6
Lamb mince cooked with green peas and fenugreek

Veg

Saag Paneer 5.25
Fresh spinach cooked with our own-homemade Indian cheese

Carrot with Peas & Spiced Leeks 5.1
Carrots cooked with green peas and spiced leeks with a touch of garlic and ginger

Chana Daal 5.1
Fresh lentils

Mutter Paneer 5.25
Fresh green peas cooked with our own-homemade Indian cheese

Aloo Gobi with Green Beans 4.95
Cauliflower cooked with potatoes and green beans

Aloo Saag 4.95
Diced potatoes cooked with spinach

Please advise duty manager of any allergies
There is a 10% service charge of parties of 8 or more
www.littlecurryhouse.co.uk

Chana, Mushroom & Tomato 4.95
Chickpeas cooked in a ginger and garlic sauce with mushrooms and tomatoes

Palak Mixed Daal 4.95
Mixed lentils cooked with fresh spinach

Chana Aloo 4.95
Chickpeas cooked with potato

Fish

 (£2.50 supplement for King Prawns)

South Indian Chilli Garlic King Prawns 8
King prawns cooked with dill and a hint of ginger

Machi Massala 7.65 (£1 supplement)
Fresh haddock cooked with Punjabi spices in a traditional sauce

King Prawn & Spinach Leaf 8
King prawns cooked with fresh greens and spinach leaf

RICE | BREADS | SUNDRIES

Chapati 1.25

Poori 1.5

Garlic Paratha 2.95

Aloo Paratha 3

Keema Paratha 3

Garlic Naan 2.95

Basmati Rice 2.6

Mushroom Rice 2.95

Popadoms 0.9

Mango Chutney 1.35

Small/Large Raita 1.25/1.5

Garlic Chapati 1.5

Paratha 2.75

Peshwari Paratha 3.15

Chips 3.1

Naan 2.75

Peshwari Naan 3.15

Pilau Rice 2.75

Lemmon & Cashew Nut Rice 2.95

Spiced Onion 1.25

Mixed Pickles 1.35

Homemade Yogurt 1.4

£10.95 Tapas Deal

Enjoy 2 Dishes + 1 Rice or Bread

Offered til 6pm Sunday to Thursday, Friday & Saturday til 4pm,
offered from only our tapas menu.
(Supplements may apply)