



# INDIAN ORCHID

Food Menu

## Bites

1. Roasted/Fried Poppadoms (each) £0.85
2. Masala Poppadom (each) £1.95
3. Chips £2.95
4. Chilli Crisps 🌶️ £2.50
5. Chilli Crisps Mixed 🌶️ £3.25
6. Masala Peanuts (N) 🌶️ £2.50
7. Masala Peanuts Mix (N) 🌶️ £3.25
8. Bombay Mix (N) 🌶️ £3.95

## Orchid Street Food

9. Aloo Tokri Chaat 🌶️ £5.95  
Crispy round puffs stuffed with potatoes, chickpeas, yoghurt and topped with tamarind chutney, served in a potato basket
10. Samosa Chaat 🌶️ £5.95  
Mashed crispy samosa, drizzled with mint & coriander chutney, topped with pomegranate
11. Pani Puri 🌶️ £5.95  
Crispy puri filled with spiced potatoes & chickpeas, topped with mint and tamarind chutney

## Orchid Oriental Special

12. Vegetable Hakka Noodles 🌶️ £6.95  
Indo-Chinese noodles with mixed vegetables
13. Vegetable Manchurian 🌶️🌶️ £7.50  
Vegetable kofta in an oriental sauce
14. Orchid Special Chaat 🌶️🌶️ £5.95  
Blend of crispy noodles, Indian & Chinese chutneys and vegetables

## Vegetarian Starters

15. Plain Mogo £4.95  
Deep fried cassava
16. Chilli Garlic Mogo 🌶️🌶️ £6.25  
Cassava cooked in a chilli & garlic sauce
17. Garlic Mogo (Dry) 🌶️ £6.25  
Cassava cooked with garlic & herbs
18. Onion Bhajia 🌶️ £5.85  
Onion fried in special batter
19. Crispy Bhajia 🌶️ £5.85  
Slices of potato, fried in a herb batter
20. Chilli Paneer 🌶️🌶️ £6.25  
Paneer cooked in special sauce
21. Paneer Coriander 🌶️ £7.25  
Paneer stir fried with freshly spiced coriander & a green chilli sauce
22. Bharwa Mushroom 🌶️ £7.25  
Stuffed Mushrooms with our special spices, cooked in a clay oven
23. Chilli Garlic Mushroom 🌶️🌶️ £6.25  
Mushroom cooked with chilli & garlic and an aromatic sauce

24. Crispy Bhindi 🌶️ £7.25  
Thinly sliced bhindi, fried with herbs
25. Paneer Tikka Shashlik 🌶️ £7.25  
Paneer cooked in the tandoor with our special spices
26. Methi Gotta / Bateta Vada (6pcs) 🌶️ £6.95  
Vegetable fritters
27. Vegetable Samosa (4 pcs) 🌶️ £5.85  
Pastry filled with spiced mixed vegetables

## Non-Vegetarian Starters

28. Murgh Malai Tikka (N) 🌶️🌶️ £7.25  
Diced chicken cooked in the tandoor served in a creamy sauce
  29. Chicken Tikka 🌶️🌶️ £7.25  
Spiced chicken breast cooked in the tandoor
  30. Tandoori Wings 🌶️🌶️ £7.25  
Chicken wings spiced and slow cooked in the tandoor
  31. Crispy Fried Wings 🌶️🌶️ £7.25  
Fried chicken wings marinated in ginger & herbs
  32. Chilli Chicken 🌶️🌶️ £7.25  
Spicy Indo-Chinese style chicken
  33. Mari Chicken (on or off the bone) 🌶️🌶️ £7.25  
Chicken wings in our chef's special black pepper sauce
  34. Jeera Chicken (on or off the bone) 🌶️ £7.95  
Chicken wings in a special jeera sauce
  35. Seekh Kebab 🌶️🌶️ £7.25  
Minced lamb spiced and cooked in the tandoor
  36. Lamb Chops 🌶️🌶️ £8.50  
Marinated lamb chops cooked in the tandoor
  37. Lamb Chilli Pepper 🌶️🌶️ £7.95  
Strips of lamb stir fried with chillies, onions, garlic & spices
  38. Chicken Samosa 🌶️ £4.50  
Pastry filled with spiced chicken mince
  39. Lamb Samosa 🌶️ £4.50  
Pastry filled with spiced lamb mince
  40. Tandoori Chicken (Half) 🌶️🌶️ £7.50  
Chicken marinated in the chef's special herbs & spices and cooked in the tandoor
- ## Seafood Starters
41. Tandoori King Prawns 🌶️🌶️ £12.95  
King prawns cooked with our special spices in the tandoor
  42. Chilli Garlic Prawns 🌶️🌶️ £11.95  
Prawns mixed with our special chilli & garlic sauce
  43. Jinga Lasooni 🌶️🌶️ £14.95  
Prawns cooked in the chef's special butter gravy with garlic & vegetables

44. **Tawa Fish** 🌶️ £9.95  
Shallow fried, Tilapia fillets marinated in herbs and cooked in a tawa
45. **Fish Tikka Hydrabadi** 🌶️🌶️ £9.95  
Tandoori grilled tilapia fish marinated in butter garlic and pepper
46. **Chilli Garlic Fish** 🌶️🌶️ £9.95  
Tilapia fish cooked in aromatic spices, chilli & garlic
47. **Salmon Mustard Fish Tikka** 🌶️ £12.50  
Marinated salmon gently cooked in the tandoor and then topped with our chef's special sauce

## Vegetarian Main Course

48. **Bombay Aloo** 🌶️ £6.75  
Potatoes cooked in an authentic indian sauce
49. **Bharwa Aloo Baingan** £7.95  
Aubergine stuffed with our chef's special blend of herbs and spices, cooked with potatoes
50. **Palak Paneer** 🌶️ £7.95  
Spinach and paneer cooked in a creamy sauce
51. **Paneer Tikka Masala (N)** £7.95  
Paneer cooked in a tandoor and tossed with onions, garlic, ginger, herbs & spices
52. **Karahi Paneer** 🌶️ £7.95  
Paneer cooked in our traditional special sauce
53. **Makai Methi Masala (N)** 🌶️ £7.25  
Sweetcorn cooked with onions, tomatoes, chillies and fenugreek leaves, mixed with special spices
54. **Bhindi do Pyaza** 🌶️ £7.25  
Ladyfinger cooked in an onion & tomato sauce, flavoured with a mix of special spices
55. **Chana Methi Masala (N)** 🌶️ £7.25  
Chickpeas cooked with methi in traditional spices
56. **Aloo Gobi** £6.75  
Cauliflower florets and potatoes tossed in spices and herbs
57. **Daal Hydrabadi** 🌶️ £7.25  
Lentils tempered with cream, crushed garlic, cumin and whole red chillies
58. **Kali Daal** £7.25  
Black lentils cooked with cream, tomatoes, ginger, garlic, herbs & spices
59. **Vegetable Bahar (N)** 🌶️ £7.25  
Mixed vegetables cooked in our special sauce
60. **Tawa Mix Veg** 🌶️ £7.95  
Mixed vegetables cooked with special herbs & spices on a tawa
61. **Egg Methi Masala** 🌶️ £7.95  
Eggs with fenugreek leaves, cooked in a curry sauce
62. **Baingan Bharta (Oro)** 🌶️ £7.95  
Roasted aubergine cooked in a special aromatic sauce

63. **Veg Garhwali Masala** 🌶️ £8.25  
Mixed vegetables cooked in our chef's special Garhwali style sauce
64. **Paneer Bhurji** 🌶️ £7.95  
Crumbled paneer simmered in our chef's special spicy sauce
65. **Malai Kofta** £7.95  
Deep fried kofta cooked in a creamy, rich, mild and lightly sweet gravy

## Non-Vegetarian Main Course

66. **Kasturi Murg Mukkhanwala** (Butter Chicken) £8.95  
Boneless chicken cooked in the tandoor & simmered in our chef's special herbs, spices and cashewnut gravy
67. **Methi Chicken** 🌶️ £8.95  
Boneless chicken with freshly chopped fenugreek, spices & herbs
68. **Orchid Special Chicken Curry** 🌶️🌶️ £9.25  
Chicken on the bone cooked with onions, tomatoes, herbs & spices
69. **Chicken Tikka Masala (N)** £8.95  
Boneless chicken cooked in the tandoor & simmered in a mildly spiced tomato sauce with a touch of cream
70. **Karahi Chicken** 🌶️ £8.95  
Diced chicken cooked in spices, herbs, tomatoes and capsicum
71. **Karahi Lamb** 🌶️ £9.25  
Spring lamb cubes cooked in a traditional karahi sauce with green chillies & peppers
72. **Lamb Jalfrezi / Chicken Jalfrezi** 🌶️🌶️ £9.25  
Boneless lamb or chicken cooked with green chillies, peppers, herbs & spices
73. **Saag Lamb** 🌶️ £9.25  
Boneless lamb cooked with spinach, onions, garlic, ginger, herbs & spices
74. **Lamb Rogan Josh** 🌶️ £9.25  
Tender spring lamb cooked with onions, tomatoes, coriander, herbs & spices
75. **Lamb Nawabi** 🌶️🌶️ £9.25  
Lamb on the bone, cooked in the chef's special sauce
76. **Adharaki Kheema** 🌶️ £9.25  
Minced lamb, cooked with special spices

## Seafood Main Course

77. **Malvar Fish Curry** 🌶️ £9.95  
Tilapia cooked with the chef's special sauce
78. **Prawn Curry** 🌶️ £10.95  
Prawns cooked with onions, tomato & green chillies
79. **Masala King Prawns** 🌶️ £13.95  
King prawns cooked in the chef's special sauce

## Rice and Naan Bread

80. Steamed Rice	£3.50
81. Jeera Rice	£3.50
82. Mushroom Fried Rice	£3.95
83. Pilau Rice	£3.50
84. Vegetable Fried Rice	£4.50
85. Egg Fried Rice	£3.95
86. Naan - Plain or Buttered	£2.25
87. Tandoori Roti - Plain or Buttered	£2.25
88. Garlic Naan	£2.50
89. Lachha Paratha 🌶️	£3.25
90. Stuffed Paratha	£3.95
91. Chilli Naan	£2.50
92. Chilli Garlic Naan 🌶️🌶️	£2.75
93. Peshwari Naan (N) 🌶️🌶️	£3.95
94. Cheese Naan	£3.95
95. Rumali Roti	£3.75

## Biryani

96. Orchid Special Biryani	£14.95
97. Chicken Biryani 🌶️	£8.95
98. Lamb Biryani 🌶️	£8.95
99. Prawn Biryani 🌶️	£10.95
100. Vegetable Biryani 🌶️	£7.50
101. Egg Biryani 🌶️	£7.50

## Side Dishes

102. Mixed Raita	£3.25
103. Mixed Salad	£3.25
104. Plain Yoghurt	£2.50

If you suffer from food allergies or intolerance, please let our staff know before you place an order.

 /IndianOrchid

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T: 020 8446 8382

W: [www.theindianorchid.co.uk](http://www.theindianorchid.co.uk)

E: [info@theindianorchid.co.uk](mailto:info@theindianorchid.co.uk)