WELCOME TO

BROTHER'S

CONTEMPORARY INDIAN CUISINE

AN ELEVATED JOURNEY THROUGH THE FLAVOURS OF INDIA

At Brother's, we present a modern interpretation of India's rich culinary heritage refined, elegant, and rooted in authenticity.

Our menu is a curated journey through the diverse regions of India, celebrating bold spices, traditional techniques, and carefully sourced ingredients. Each dish is thoughtfully prepared with a contemporary touch, combining time-honoured recipes with innovative presentation and flavour combinations.

From delicately spiced starters and charcoal-fired tandoori dishes to our signature mains and indulgent desserts, every element reflects our passion for excellence and the depth of India's gastronomic traditions.

We invite you to savour the layers of flavour, the balance of textures, and the artistry behind each plate. Whether you are rediscovering a classic or experiencing a dish for the first time, our team is here to ensure a truly memorable dining experience.

If you have any dietary requirements or preferences, please speak to your server. we are happy to accommodate where possible and guide you through suitable options.

Thank you for joining us. we are honoured to share our table with you.



STARTERS & APPETIZERS

WE RECOMMEND TWO DISHES PER PERSON

ASSORTED PAPAD & CHUTNEY (V) | 6.45

VEGETABLE BHAJI (V) | 6.95
Crisp & golden-fried mixed vegetable fritters, bursting with flavours, perfect for snacking
DELHI, NORTH INDIA

VEGETABLE SAMOSA (V) | 7.95
A classic yet unforgettable dish, punjabi filo pastry filled with a savoury mixture of green peas & potatoes
DELHI, NORTH INDIA

PANEER CHILLI (V) | 8.95
Tender paneer cheese tossed in a flavourful blend of soy, sweet & sour sauce, creating a fusion of tastes
INDO-CHINESE

AVOCADO CHAAT (V) | 8.95
Smashed avocado paired with crisp wafers, chickpeas, tangy tamarind, sweet yoghurt & vibrant pomegranate seeds for a refreshing chaat experience
SHIMLA, NORTH INDIA

ALOO TIKKI (V) | 8.95
Potato patty crowned with spiced chickpea, yoghurt, mint & tamarind chutney
DELHI, NORTH INDIA

PAPDI CHAAT (V) | 7.95
A tantalising blend of crunchy wafers, chickpeas, tangy tamarind, sweet yoghurt & juicy pomegranate seeds
LUCKNOW, NORTH INDIA

SAMOSA CHAAT (V) | 7.95
Crushed samosa, tamarind, sweet yoghurt, mint & spiced chickpea
AGRA, NORTH INDIA

CHILLI CHICKEN | 9.95
Chicken with a fiery fusion of soy, chilli, sweet & sour sauce
INDO-CHINESE

DAHI PURI (V) | 7.95
A bite-sized burst of joy, small crispy shells, seasoned chickpea & potatoes served with sweet yoghurt, tamarind & mint chutney
DELHI, NORTH INDIA

CHICKEN WINGS | 8.95
Crispy ginger garlic chicken wings served with kashmiri chilli mayo
DELHI, NORTH INDIA

FISH AMRITSARI | 8.95
Crispy fried fish pakoras seasoned with mint and aromatic carom seeds
FIVE RIVERS, NORTH INDIA

DISHES MAY CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE DETAILS. (V) VEGETARIAN | (N) NUTS







THE TANDOOR | THE HEART OF OUR KITCHEN.

The tandoor is a traditional clay oven, that creates the distinctive char and smoky depth that defines so much of South Asian cuisine.

Sealing in flavour while creating beautifully charred, caramelised edges. From our breads to our carefully marinated meats, each dish is transformed by the intense heat of the flame.

A centuries-old cooking tradition, brought to the table with a modern touch.

TANDOOR & STARTERS

CHICKEN TIKKA | 11.95
Savour the timeless charm of our chicken tikka with garam masala, cumin & chill
PUNJAB, NORTH INDIA

MURGH MALAI | 11.95
A gentle escape from the spice, chicken chargrilled in tandoor, cream cheese, coriander & cardamom
NORTH WEST FRONTIER REGION, NORTH INDIA

LAMB SEEKH KEBAB | 11.95
Succulent lamb mince blended with home-ground spices, green chilli & earthy flavours
NORTH WEST FRONTIER REGION, NORTH INDIA

LAMB CHOPS | 16.45
Fiery tandoor charred lamb chops infused with ginger, garlic & garam masala
NORTH WEST FRONTIER REGION, NORTH INDIA

LAMB SHANK RAAN | 25.95
A feast of slow-braised lamb shank, braised in malt vinegar, cinnamon and fiery Kashmiri chilli paste. Finished in the tandoor with butter and kebab masala.
NORTH WEST FRONTIER REGION, NORTH INDIA

CHARGRILLED TANDOORI TIGER PRAWNS | 16.45
Our house special Unleashing a 'roar' of flavour, tandoored tiger prawns marinated in garlic, curry leaf & yoghurt
PUNJAB & KERALA, NORTH & SOUTH INDIA

MALAI TIGER PRAWN | 16.45
Tiger Prawns marinated with soft cheese, white pepper , cardamom and chargrilled in tandoor,
NORTH WEST FRONTIER REGION, NORTH INDIA

SALMON TIKKA | 15.45
This light, healthy dining choice features salmon charred with a blend of turmeric, carom seeds, ginger & garlic marinade
NORTH WEST FRONTIER REGION, NORTH INDIA

TANDOORI BROCCOLI (V) | 9.95
Broccoli floret delicately seasoned & roasted in the tandoor
DELHI, NORTH INDIA

PANEER TIKKA (V) | 10.95
Paneer charred in tandoor with vibrant peppers for a delightful smoky flavour
PUNJAB, NORTH INDIA

DISHES MAY CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE DETAILS. (V) VEGETARIAN | (N) NUTS



PLATTERS

OUR SIGNATURE PLATTERS ARE DESIGNED FOR SHARING AND CELEBRATION — A PERFECT WAY TO EXPERIENCE THE DIVERSITY AND DEPTH OF CONTEMPORARY INDIAN CUISINE. EACH PLATTER BRINGS TOGETHER A CAREFULLY CHOSEN SELECTION OF DISHES, COMBINING TRADITIONAL RECIPES WITH REFINED PRESENTATION AND PREMIUM INGREDIENTS.

IDEAL FOR GROUPS, SPECIAL OCCASIONS, OR THOSE SEEKING A GENEROUS TASTING EXPERIENCE — OUR PLATTERS PROMISE A CULINARY JOURNEY ACROSS INDIA'S RICH AND VARIED LANDSCAPE.

KINGS PLATTER (N) | 79.95

A majestic selection for those seeking the ultimate indulgence. Choose between tender Lobster or slow-roasted Lamb Raan, served alongside Lamb chops, Lamb seekh, Chicken malai and Chicken tikka. Accompanied by fresh salad, mint chutney and a rich, aromatic Nihari sauce.

SEAFOOD PLATTER | 35.95

A celebration of the sea with a touch of spice. Featuring succulent tiger Prawns, flavourful Salmon tikka, and Fish Amritsari. A beautifully curated platter that brings together the finest Indian seafood specialities.

MEAT PLATTER | 29.95

A perfectly balanced trio of premium meats. Enjoy the bold flavours of Lamb seekh kebab, the smoky tenderness of chicken tikka, and the creamy richness of Chicken malai. A satisfying platter designed for the true meat lover.

VEGETARIAN PLATTER (V) | 19.95

A vibrant, flavour-packed selection of vegetarian delights. Includes crispy samosa, chargrilled paneer tikka and smoky tandoori broccoli. Perfectly suited for those who appreciate bold Indian flavours.

DISHES MAY CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE DETAILS. (V) VEGETARIAN | (N) NUTS



SIGNATURE MAINS

BUTTER CHICKEN | 16.45
Tender chicken simmered in a makhani gravy, enhanced with the aromatic essence of fenugreek
DELHI & PUNJAB, NORTH INDIA

CHICKEN TIKKA MASALA (N) | 16.45
Chargrilled chicken tikka in a fenugreek flavoured makhni gravy with onion and ginger masala
DELHI , NORTH INDIA

CHICKEN JALFREZI | 16.45
A bold, vibrant dish of tender chicken stir-fried with bell peppers & onions in a spicy, velvety makhani sauce
KOLKATA, PRESIDENCY

KARAHI CHICKEN | 16.45
Tender chicken cooked in a tomato gravy with a fist full of spices
NORTH WEST FRONTIER REGION

CHICKEN CHETTINAD | 16.45
Chicken thigh cooked in curry leaves ,dried chilli-tempered coconut milk
DELTA DISTRICT, SOUTH INDIA

LAMB ROGAN JOSH | 17.45
A rich & flavourful dish, slow-cooked lamb with yoghurt, chilli, green & black cardamom
KASHMIR, NORTH INDIA

LAMB BHUNA | 17.45
A rich dish bursting with flavour, tender lamb cooked with onions, tomatoes, garam masala & a medley of herbs
PATIALA, PUNJABI

LOBSTER MALABAR (N) | 48.95
Whole Lobster (700-750gms) simmered with prawns in a rich onion and tomato masala, enriched with mustard paste and a blend of aromatic spices

LAMB SAAG | 17.45
Slow cooked lamb with onion ,ginger and spinach gravy
GT ROAD, NORTH INDIA

LAMB VINDALOO | 17.45
A Goan classic with tender lamb in a tangy,spicy vindaloo sauce
EASTERN GHATS, GOA

LAMB SHANK | 25.95
Showstopper from the royal kitchens of India ,slow cooked with bone marrow sauce and spiced with mace and cardamom
HYDERBAD

ANDHRA SALMON CURRY | 19.45
Pan-seared Salmon gently simmered with chilli, curry leaves & spiced onions, offering an enticing seafood experience
ANDHRA PRADESH

GOAN PRAWNS | 19.95
Succulent prawns simmered in a tantalising blend of onions, chilli & coconut, showcasing the vibrant flavours of Goan cuisine
GOA, WEST INDIA

PRAWN BHUNA (N) | 22.95
King Prawns seared in gently spiced in house grind spice mix with ginger and an onion tomato masala
DELHI, NORTH INDIA

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VEGETARIAN MAINS

All dishes can be served as a side order for 9.95

SAAG PANEER (V) | 13.95
A perfect vegetarian option, paneer cheese simmered in a spinach gravy infused with cumin & coriander
GREAT TRUNK ROAD, NORTH INDIA

KADAI PANEER (V) | 13.95
Malai Paneer and green pepper in onion tomato masala tempered with crush coriander seeds and red chilli
PUNJAB, NORTH INDIA

ALOO GOBI (V) | 13.45
A spiced vegetarian delight, sautéed potatoes & cauliflower florets seasoned with turmeric & cumin
THE GREAT PLAINS, NORTH INDIA

PANEER MAKHNI (V) | 13.95
Soft Cottage Cheese simmered in a creamy tomato-butter masala sauce, delicately spiced for a rich mellow flavour
DELHI, NORTH INDIA

VEGETABLE JALFREZI (V) | 13.45
Sauted fresh vegetable with cumin ,red chilli powder and lemon juice
CALCUTTA , EAST INDIA

POTATO & AUBERGINE MASALA (V) | 13.95
Roasted aubergine and golden potatoes simmered in a silky onion and tomato masala, infused with toasted spices and finished with fresh coriander.
PUNJAB, NORTH INDIA

BHINDI DO PYAZA (V) | 13.95
Okra cooked with double diced onion and tempered with cumin and bishop seed
GRAND TRUNK ROAD

DAAL TADKA (V) | 11.95
Slow cooked lentils tempered with ghee, cumin, garlic & spices
PAN-INDIAN

CHANA MASALA (V) | 11.45
Stewed chickpeas spiced with our special spice blend
DELHI & PUNJAB INDIA

GUNPOWDER POTATOES (V) | 11.45
A firm favourite. Smoky potatoes tossed in butter, our special spice blend & green herbs
SOUTH INDIA

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BIRIYANI

EXPERIENCE THE RICH FLAVOR OF INDIA WITH OUR AUTHENTIC BIRYANI SECTION IN WHICH INGREDIENTS ARE SLOW COOKED AND INFUSED WITH AROMATIC SPICES LIKE MACE, CARDAMOM, CINNAMON AND SAFFRON

SERVED WITH TRADITIONAL ACCOMPANIMENT BURANI RAITA
OUR BIRYANIS OFFER A TRUE TASTE OF INDIAN CULINARY HERITAGE

CHICKEN DUM BIRYANI | 23.95
Boneless chicken marinated in warming spices and layered with fragrant rice, then slow-cooked in the traditional dum style to lock in flavour.
AWADH, NORTH INDIA

LAMB BIRYANI | 24.95
Tender pieces of lamb layered with fragrant basmati rice, slow-cooked with garam masala, crispy onions, and warming whole spices. A hearty, flavourful one-pot dish.
GRAND TRUNK ROAD, NORTH INDIA

SALMON BIRYANI | 25.95
Flaky salmon gently cooked with rich, saffron-infused rice and subtle spices, creating a refined and balanced biryani that showcases the elegance of coastal Indian flavours.
SOUTHERN PENINSULA

PRAWN BIRYANI | 26.95
Succulent king prawns delicately folded into saffron-kissed basmati rice, infused with aromatic spices and slow-cooked to perfection. A luxurious seafood take on this celebrated Indian classic.
SOUTHERN PENINSULA

VEGETABLE BIRYANI (V) | 19.95
A vibrant medley of seasonal vegetables folded into delicate basmati rice, gently spiced with saffron and aromatic herbs. A satisfying interpretation of this timeless dish.

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RICE & BREAD

BASMATI RICE (V) | 3.95

PILAU RICE (V) | 4.95
Basmati, aromatic spices, saffron & mint

GARLIC RICE (V) | 4.95
Basmati rice tempered with Garlic

MUSHROOM RICE (V) | 4.95
Mushroom sauteed with garlic and tempered with cumin.Dum cooked with fine basmati rice

PEAS PULAO (V) | 4.95
Sauteed peas and basmati rice cooked on dum in subtly flavored vegetable stock

ARTISAN BREAD BASKET (V) | 12.95
Garlic naan, butter naan and lacha paratha

LACHA PARATHA (V) | 5.95
layered wholemeal tandoori bread.

CHILLI & CHEESE NAAN (V) | 5.95
Naan stuffed with soft cheese and chilli flakes

KEEMA NAAN | 5.95
Naan stuffed with Lamb keema

PESHAWARI NAAN (V)(N) | 5.95
Naan stuffed with Nuts and little sweetness

TANDOORI BREADS (V)
Plain naan - **4** | Garlic naan - **4** | Butter naan - **4** | Tandoori roti - **4**

SIDES & SALADS

BROCCOLI SALAD (V) | 6.75
Mint, fresh dates, sunflower & melon seeds, coriander, a hint of chilli & honey citrus dressing

GARDEN SALAD (V) | 5.95
Sliced Onion, Tomatoes, Cucumbers and Carrots

CORN SALAD (V) | 6.50
Fresh corn, red onion, pomegranate & tomatoes tumbled with a chill & lime dressing

MASALA FRIES (V) | 4.45

CHOPPED GREEN CHILLIES (V) | 1.50

SLICED RED ONION (V) | 2.00

RAITA (V) | 3.50
Yoghurt, cumin, coriander

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DIETARY ALTERNATIVES

Speak to your server about any allergies, intolerances, or dietary preferences and we will do our best to accommodate you

ALLERGY INFORMATION

Our dishes may contain ingredients related to the 14 known allergens. Please inform our staff of any allergies or dietary restrictions. While we aim to prevent cross-contamination, our kitchen handles a wide variety of ingredients. View more allergy information on our website: www.wearebrothers.com/allergy-information