



Starters

Vegetable Samosa VB GF PF NK **9.5**
Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown.
2 Samosas per portion.

Pakorاس VB GF **9**
Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.

Onion Bhaji VB GF **9**
Onion rings dipped in a spiced chickpea batter and finished in hot oil.
3 Onion Bhajis per portion.

Paneer Aloo Tikki VB V NK **15**
An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians.
6 Tikkis per portion.

Paneer Pakoras V **15**
Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil.
6 Pakoras per portion.

Paneer Tikkas V **21**
Home made Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor.
6 pieces per portion.

Masala Fries VB NK **14**
Crispy golden fries tossed in our special masala spice blend. A bold and flavourful twist on a classic favourite.

Masala Loaded Fries NK **20**
Fries taken to the next level — topped with tender tandoori-roasted chicken, our famous butter chicken sauce, and lightly crumbled paneer. A rich and indulgent street-style treat.

Aloo Chaat V NK **15**
Samosa Chaat V GF NK **15**
Paneer Aloo Tikki Chaat V GF NK **15**
Chaat: A vibrant Indian street snack — a medley of fresh vegetables tossed with yoghurt, mint, tamarind, chaat masala and lemon juice. Garnished with coriander and pomegranate seeds. Sweet, sour, spicy and crunchy in every bite.

Tandoori Mushrooms V **17**
Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor.
8 pieces per portion.

Tandoori Prawns **22**
Marinated prawns cooked in the tandoor.
8 pieces per portion.

Breads

Ask our friendly staff if you would like one of breads made without egg. (All our breads contain Gluten and are not keto friendly, except our Gluten Free Roti).

Naan E **5.5**
Leavened bread made of refined flour baked in the tandoor.

Garlic Naan E **6**
Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan E **7.5**
Naan with a stuffing of spiced lamb mince.

Onion Kulcha E **7**
Naan with a stuffing of onions and spices.

Chicken Naan E **7.5**
Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha E **7**
Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha E **7.5**
Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan E **6.5**
Naan topped with nuts and sultanas.

Chooza Tikka **15**
Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor.
3 pieces per portion.

Malai Tikka **16.5**
Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor.
3 pieces per portion.

Achaari Tikka **16.5**
Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor.
3 pieces per portion.

Tandoori Chicken **FULL 26**
HALF 16
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Fish Tikka **19**
Filletted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor.
6 pieces per portion.

Sheekh Kebab **20**
Minced lamb blended with our signature spices, skewered and cooked in the tandoor to perfection. Served with mint chutney.

Barra Kebab **24**
Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor.
4 pieces per portion.

Platters

Our platters are designed to be shared between 2 people.

Tandoori Platter for 2 **36**
Consists of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab. A delightful array of Tandoori Kebabs.

Mixed Platter for 2 NK **33**
Consists of Vegetable Samosa, Onion Bhaji, Barra Kebab and Tandoori Chicken. Specially recommended by Little India.

Vegetarian Platter for 2 V NK **28**
Consists of Vegetable Samosa, Pakoras, Onion Bhaji, Paneer Pakoras and Paneer Aloo Tikki. A must for all vegetarians.

Mains

Chicken Vindaloo **23.5**
Lamb Vindaloo GF **24.5**
Prawn Vindaloo GF **28**
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Murg Mumtaz (Butter Chicken) **24.5**
A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Mango Chicken **23.5**
Due to popular demand Little India has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

Kadai Chicken **24.5**
Kadai Lamb **26.5**
Kadai Prawns **30**
This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Murgee Madras (Chicken) **23.5**
Lamb Madras GF **25.5**
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Chicken Saagwala **24.5**
Lamb Saagwala GF **26.5**
Prawn Saagwala GF **30**
An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Korma **26**
Chicken Korma **24**
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Chilli Chicken GF PF E NK **24.5**
This Indo-Chinese influenced dish has become increasingly popular in the Punjab. Fresh chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Bhuna Chicken **24.5**
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht GF **26.5**
Diced lamb cooked with ginger, garlic, onions and spices.

Rogan Josh GF **25.5**
The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Chicken Tikka Masala **24**
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfrezee **24.5**
Lamb Jhalfrezee GF **26.5**
Prawn Jhalfrezee GF **30**
Jhalfrezee was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "frezee" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish **29**
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

Fish Malabari **29**
Prawn Malabari **30**
A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achaari Chicken **24**
Achaari Lamb **26**
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda **26**
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Lamb Dhansak **26.5**
Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Handi Goat Masala **28**
Tender slow-cooked Goat cooked with whole spices. A deeply flavoured dish with rustic charm and bold spices.

Chicken Biryani NK **26**
Lamb Biryani NK **28**
Prawn Biryani NK **31**
Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Sides

Side Dish Platter NK **17**
Raita, mint chutney, kechumber, banana and coconut, Little India chilli chutney and mango chutney served with 10 poppadoms.

Poppadom (4 Pieces) **3**
Raita **6**
Yoghurt mixed with cucumber and ground spices.

Mint Chutney **6**
Yoghurt mixed with mint, green chillies and spices.

Kechumber **6**
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

Little India Chilli Chutney **5.5**
For the daring!

Mixed Vegetable Pickle **6**
(Achar)

Mango Chutney NK **6.5**
Tamarind NK **6**
A sweet but tangy sauce, a perfect match for our vegetarian starters.

Little India Salad **12**
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

Onion Salad **8**

Vegetarian

Aloo Gobi VB GF NK **20**
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag GF NK **20.5**
Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi NK **21.5**
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Aloo Baingan VB NK **22.5**
(Seasonal)
Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Subzi Bhaji GF NK **21.5**
Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta GF NK **22**
Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Chilli Paneer GF NK **22**
This Indo-Chinese influenced dish has become increasingly popular with vegetarians in the Punjab. Home made paneer coated in cornflour. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Mattar Paneer **21.5**
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Khumb Mattar **22.5**
Mushrooms and green peas cooked with garlic, cream and spices.

Vegetarian Biryani NK **24**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Vegetarian Manchurian **23**
GF VB NK
Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Amritsari Chole VB **19.5**
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani NK **24**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Rice

Basmati Rice **1.5**
Plain, steamed Basmati rice.

Jeera Rice **5**
Basmati rice cooked with cumin seeds.

Kashmiri Pulao **7.5**
Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

Peas Pulao **5**
Basmati rice cooked with sautéed peas, onions and spices.

Mixed Vegetable Pulao **6**
Basmati rice cooked with fresh seasonal vegetables and spices.

Chicken Pulao **16**
Basmati rice cooked with tender boneless chicken, peas, onions and spices.

Cauliflower Rice **12.5**
Cauliflower blended and cooked with cumin and turmeric. This is a ultra-low carb (keto) alternative to rice.

Palak Paneer **22.5**
Cubes of home made Indian cottage cheese cooked with spinach and spices.

Shahi Paneer **22.5**
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch **21.5**
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Little India.

Daal Makhani GF **21**
Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal VB **19**
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo GF NK **19**
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Aloo Mattar NK **20**
Potatoes and peas cooked with tomatoes and spices.

Vegetarian Manchurian **23**
GF VB NK
Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Amritsari Chole VB **19.5**
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani NK **24**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Vegetarian Manchurian **23**
GF VB NK
Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Amritsari Chole VB **19.5**
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani NK **24**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Vegetarian Manchurian **23**
GF VB NK
Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Vegetarian Biryani NK **24**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Vegetarian Manchurian **23**
GF VB NK
Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Allergen Disclaimer: Our menu items may contain or come into contact with common allergens, including: Almonds, cashews, hazelnuts, pistachios, fish, milk, egg, wheat, soy, sesame and lupin. Please advise our staff of any allergies or dietary requirements before ordering. While we take every care, we cannot guarantee the complete absence of allergens due to potential cross-contamination in our kitchen.

