



Starters

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

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

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

Paneer Aloo Tikki    **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  **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.

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

Tandoori Mushrooms  **18**
Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. *8 pieces per portion.*

Tandoori Prawns **23**
Marinated prawns cooked in the tandoor. *8 pieces per portion.*

Chooza Tikka **16**
Fillet of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. *3 pieces per portion.*

Malai Tikka **17.5**
Fillet of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. *3 pieces per portion.*

Achaari Tikka **17.5**
Fillet 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 27**
HALF 16

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Fish Tikka **20**
Fillet of fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. *6 pieces per portion.*

Paneer Tikka  **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.*

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

Barra Kebab **30**
Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. *4 pieces per portion.*

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Mains

Chicken Vindaloo **23**
Lamb Vindaloo  **24.5**
Prawn Vindaloo  **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) **23**
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 **22.5**
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 **25**
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.

Bhuna Chicken **23**
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht  **24.5**
Diced lamb cooked with ginger, garlic, onions and spices.

Murgee Madras (Chicken) **22.5**
Lamb Madras  **23.5**
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 **23.5**
Lamb Saagwala  **24.5**
Prawn Saagwala  **27.5**

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Chilli Chicken    **23.5**
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.

Lamb Korma **24.5**
Chicken Korma **23**

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.

Rogan Josh  **24.5**
The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Chicken Tikka Masala **23.5**
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfrezee **23.5**
Lamb Jhalfrezee  **25**
Prawn Jhalfrezee  **27.5**
"Jhal" is hot and "frezee" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish **26.5**
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

Fish Malabari **26.5**
Prawn Malabari **27.5**

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achaari Chicken **23.5**
Achaari Lamb **25**

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda **25**
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Lamb Dhansak  **25**
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  **25.5**
Lamb Biryani  **27.5**
Prawn Biryani  **28.5**

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.

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.

Sides

Poppadom **3**
(4 Pieces)

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**
(Achaar)

Mango Chutney  **6.5**

Tamarind  **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**

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

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

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

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

Chicken Naan  **7**
Naan with a stuffing of mildly spiced chicken.

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

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

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

Vegetable Kulcha  **7**
Naan stuffed with fresh seasoned vegetables and spices.

Gluten Free Roti **8**
Made with a blend of Lupin Flour and Tapioca flour, our Gluten free roti is high in protein and fiber and ultra-low in carbs. A delicious alternative for traditional rotis for our Gluten-free and low-carb diet diners. Important Note: While we take precautions to avoid cross-contamination, our kitchen does handle gluten products. We recommend caution for those with extreme gluten allergies

Tandoori Roti **5**
Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha **7**
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Parantha **6**
Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

Cheese Naan  **7**
Naan stuffed with cheese and spices.

Cheese & Garlic Naan  **7.5**
Naan sprinkled with crushed garlic, stuffed with cheese and spices.

Vegetarian

Aloo Gobi    **19.5**
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag   **19.5**
Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi  **20**
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Subzi Bhaji   **20**
Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta   **21**
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    **22**
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.

Palak Paneer **21.5**
Cubes of home made Indian cottage cheese cooked with spinach and spices.

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

Shahi Paneer **21.5**
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and spices. Specially recommended by Little India.

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

Daal Makhani  **19**
Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal  **17**
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo   **18**
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Khumb Mattar **20**
Mushrooms and green peas cooked with garlic, cream and spices.

Amritsari Chole  **19**
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani  **23.5**
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.

Aloo Baingan   **19.5**
Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Vegetarian Manchurian **23**
           