



**ROTI CORNER**  
MODERN INDIAN KITCHEN  
COCKTAIL & SHISHA BAR



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## VEG STARTERS

- SCHEZWAN GOBI** 9.00  
Crispy fried cauliflower tossed with garlic, chili, homemade Schezwan sauce, lemon, and coriander.
- VEGETABLE SAMOSAS** 6.00  
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.
- OKRA FRIES** 7.95  
Fine lady's fingers for the fingers.
- CHILLI GARLIC MOGO CHIPS** 8.50  
A Kenyan speciality. Freshly boiled cassava, deep-fried till crisp.
- CHILLI PANEER** 9.95  
Chilli paneer is a popular melt in the mouth Indo-Chinese snack. Paneer tossed up with dice onion and peppers touch of soya & Chinese five spices.
- BEETROOT TIKKI CHAAT** 9.50  
Healthy twist on aloo tikka: Deep-fried beetroot croquettes topped with onion, tomato, homemade chutneys & sweet yogurt.
- SIZZLING MUSTARD PANEER** 9.95  
Marinated paneer skewers with onion and peppers, cooked in tandoor oven.
- TANDOORI SOYA** 9.95  
Grilled marinated soya pieces with Punjabi flavors - a vegan delight.

## SALADS

- BEETROOT SALAD** 9.00  
Served with roasted squash, rocket, pomegranate & house dressing.
- TANDOORI CHICKEN CAESAR SALAD** 19.95  
Cos Lettuce, Croutons, Bacon & Caesar Dressing.
- ROTI CORNER SALAD** 13.95  
Tandoori Chicken or Salmon Fillet Salad with mixed leaves, bacon, cheddar, boiled egg and house dressing.

## CHICKEN WINGS 5 pcs

- LOLLYPOP** 9.95  
Battered and fried for a perfect crisp, dusted with our famous Roti rub.
- BUFFALO** 9.95  
Drenched in a homemade hot sauce, served with blue cheese dip and celery.
- TANDOORI** 9.95  
Marinated in hung yogurt and blend of spices, cooked in clay oven.
- TANGY POP** 9.95  
Lollypops tossed in chef's special homemade Schezwan sauce.

## NON-VEG STARTERS

- MIX GRILL** One-15.00 Two-26.00  
Assorted tandoori kebabs including Chicken Tikka, Roti Wings, Kashmiri Lamb Chops, Gilafi Seekh kebab and Salmon Tikka.
- KASHMIRI LAMB CHOPS** 13.95  
Tandoori lamb chops marinated overnight with ginger, garlic, and spices, grilled to perfection.
- KEBABS IN BLANKETS** 11.50  
Lamb seekh kebabs wrapped in naan and re-cooked in tandoor. Deliciously hot!
- LAMB SAMOSAS** 6.95  
Filo stuffed with minced lamb, onions and spices - Gujarati style.
- DRUNKEN LAMB CHOPS** Starter 13.95 Mains 19.95  
Delicious lamb chops marinated in aromatic spices and smothered in a boozy curry sauce. Pair with basmati rice, naan bread, and a cucumber salad for a satisfying meal that will leave you wanting more.
- GILAFI SEEKH KEBAB** 10.95  
Lamb mince infused with spices & herbs, coated with chopped onions and peppers for a caramelized flavor, resulting in a moist, delicate, and juicy kebab prepared in the Mughlai style.
- CHICKEN TIKKA TRIO** 9.95  
Trio includes three popular tikkas: Classic - marinated in yogurt and special spices, Malai - with cream cheese, green chillies, ginger and garlic, and Hariyali - with coriander and mint marinade, cooked in the tandoor.
- TANDOORI CHICKEN** Half-11.95 Full-16.95  
Tandoori chicken is marinated in yoghurt and spices, then grilled in a tandoor oven. It is served dry with lemon or lime and coriander leaves.
- CRISPY SALT & PEPPER PRAWNS** 13.95  
Lightly battered prawns tossed in garlic, black pepper, and spring onions.
- TANDOORI KING PRAWNS** 14.95  
Marinated King Prawns grilled in tandoor with yogurt, ginger, garlic and spices.
- SALMON TIKKA** 14.95  
Scottish salmon chunks marinated in yogurt, fennel, and ajwain seeds for a thyme-like flavor, grilled in a tandoor and finished with lemon.
- AMRITSARI FISH** 11.50  
Amritsari fish is a crispy gram flour-battered tilapia infused with ginger, garlic, and cumin, served as a popular street food in Amritsar with mint and coriander tartar sauce.

If you have an allergy, kindly inform us before you place your order. All our breads are egg free. All our food contain traces of nuts. Some of our dishes can be prepared without allergens.



## 100% AUTHENTIC & HOMEMADE CURRIES

### VEGETARIAN

**PANEER TIKKA MASALA** 12.50  
Paneer tikka cooked in a rich tomato base gravy delicately spiced. Use of cashew nut paste and cream gives this dish a real royal touch.

**DAL MAKHANI** 11.95  
Popular dish from Delhi, over night simmered black lentils cooked in a creamy tomato based sauce. No meal is complete without Dal Makhani.

**KARAHI PANEER** 11.95  
Cottage cheese cooked with ginger mixed with bell pepper onion and tomato sauce.

**BHINDI MASALA** 11.50  
Chopped okra stir-fried in cook with mixer with mild spice.

**BHAIGAN BHARTA** 11.95  
Aubergines roasted in tandoor and stir-fried with touch of ginger, garlic, onions and tomato.

**ALOO GOBI** 9.95  
Potato cubes, cauliflower florets tossed in a spicy sauce.

**TARKA DAL** 8.95  
Yellow lentils cooked with garlic and cumin.

**MALAI KOFTA** 11.95  
Fried balls of paneer and potatoes in a rich and creamy mild gravy made with sweet onions and tomatoes.

**MIX SEASONAL VEGETABLES** 9.95  
Vegetables sauté on a smoking hot pan with a blend of spices.

**BOMBAY ALOO** 8.95  
Potatoes seasoned with mustard seeds and fresh curry leaves.

### NON VEGETARIAN

**MURGH MAKHANI** 13.95  
North Indian Murgh Makhani or butter chicken is a curry made from chicken with a spiced tomato and butter sauce.

**GRANNY'S CHICKEN (ON THE BONE)** 14.00  
Home-style chicken curry from North India, influenced by Ambala's Puran Singh ka Dhaba, made with whole chicken on the bone and ground spices.

**JUNGLE LAMB** 14.95  
Delightful lamb dish with fresh fenugreek, mint, spinach, coriander, and green chillies cooked in chef's special sauce.

**GOAT CURRY (ON THE BONE)** 14.95  
Punjabi goat dish cooked on bone with tomato, ginger, onion, and spices. Finished with fresh coriander.

**GOAN FISH CURRY** 14.50  
Spicy Goan fish curry made with tomato, onion, garlic, ginger, coconut milk, and fresh spices, served with tilapia.

**KEEMA PEAS** 13.50  
Keema peas, a popular South Asian dish made with ground meat, peas, and aromatic spices. Served with rice or bread.

**KERALAN BEEF** 15.95  
Kottayam-style beef curry with fragrant whole spices, coconut, mustard seeds and curry leaves.

**MALABAR PRAWN** 16.95  
Aromatic Kerala curry with earthy spices, coconut sweetness, and chili heat. A delightful and gentle flavor.

**TANDOORI SPICE SIRLOIN & BOMBAY MASH** 20.95  
Tender sirloin marinated in garlic and tandoori spices, grilled medium rare. Served with curry leaf coconut cream mashed potatoes.

### HYDERABADI DUM BIRYANI

Hyderabadi Dum Biryani is a blend of Mughlai & Andhra Pradesh cuisines. Plain basmati rice is cooked separately from a thick sauce, then brought together and layered with meat or vegetables, resulting in contrasting flavors.

**CHICKEN - 13.50**    **PRAWN - 15.95**  
**LAMB - 14.50**    **JACK FRUIT - 11.95**

### KATI ROLLS

A kati roll (sometimes spelt kathi roll) is a street-food dish originating from Kolkata, West Bengal. In its original form, it is a skewer-roasted kebab wrapped in a paratha bread.

**CHICKEN - 11.95**    **LAMB - 12.95**    **PANEER - 10.95**

### BURGERS & SANDWICH

**PULLED ROTI CHICKEN BURGER** 12.95  
This burger is loaded with shredded Roti chicken combined with mozzarella cheese for a complete flavour and texture and is a real treat!

**THE ULTIMATE HAMBURGER** 12.95  
Lean ground beef lightly seasoned and grilled to order topped up with caramelised onion, juicy mushroom and topped up with mature cheddar and crispy bacon.

**BUTTERMILK CHICKEN BURGER** 11.95  
Succulent chicken thighs marinated overnight in buttermilk for extra tenderness, crispy fried and tucked in a buttery brioche bun with honey mustard coleslaw.

**HOUSE SPECIAL GRILL CHICKEN BURGER** 11.95  
Perfectly seasoned chicken breast chargrilled and topped up with mature cheddar cheese and crispy bacon.

**CHICKEN TIKKA BURGER** 11.95  
Boneless pieces of chicken marinated overnight in hung yogurt and tandoori spices, served in a sesame bun accompanied with house salad and mint chutney.

**BEETROOT & CHICKPEA BURGER** 12.50  
Flavourful and healthy plant-based chickpea and beetroot vegan burgers, on bed of homemade hummus.

**NEXT LEVEL STEAK SANDWICH** 15.50  
Sirloin steak grilled to order, tucked in a freshly ciabatta bread accompanied with caramelised onion, juicy mushroom and whole grain mustard mayo.

## THE SEVEN MOST POPULAR TYPES OF CURRY

**CHICKEN - 13.95**    **PRAWN - 15.95**  
**LAMB - 14.95**      **VEG - 12.95**

### ROGAN JOSH (MED HOT 6/10)

Rogan Josh is a rich and flavorful Indian meat curry that originated in Kashmir. Our version of this classic dish is simmered in a luscious sauce made from a blend of aromatic spices, including ginger, garlic, fennel, and Kashmiri red chili powder. The complex combination of spices gives the dish a deep, smoky flavor that is sure to satisfy your taste buds. Served with a side of basmati rice or warm naan bread, our Rogan Josh is the perfect choice for anyone looking for a delicious and authentic Indian dining experience.

### DHANSAK (MED HOT 6/10)

A dhansak curry has a distinct "sweet and sour" profile to it, but a decent amount of spice to it. It's often served with a pineapple ring, both as a garnish and to add sweetness to the dish, depending on the chef's particular tastes.

### TIKKA MASALA (MED HOT 6/10)

If there's one dish that might be considered "universal" to all Indian restaurants, tikka masala is arguably it. The tikka element is the chicken or other meats cooked in a tandoor on a skewer, while the masala is the creamy sauce that smothers it. The spices lend zest to the dish, but not a great deal of burn.

### KORMA (MILD 2/10)

Korma curries are spiced not for heat, but for flavor. Rather than cumin and black pepper, korma goes for flavors such as cardamom and cinnamon. Mixed together with butter and cream, and often combined with yogurt-marinated meats that are slow cooked, kormas are definitely for those who want zest without burn.

### JALFREZI (HOT 8/10)

Jalfrezi date back to the time of the British Raj and as such are something of an Anglo-Indian fusion. Even so, this particular curry carries a strong but not overpowering heat, owing to the presence of green chiles stir-fried with tomato, onion and coriander.

### SAAG (MED HOT 6/10)

Climbing up on the heat scale is saag. Characterized by the presence of spinach, mustard greens and other leafy vegetables, this particular curry has a pleasant but noticeable degree of heat.

### VINDALOO (VERY HOT 9/10)

Vindaloo curries are, by most standards, the true test of one's constitution with regards to spicy foods. Originally from the Portuguese colony of Goa, vindaloos go with only a few spices in copious quantities to produce an incredibly hot dish. Those with iron-clad stomachs and palates will find vindaloos to be a delicious meal every time.

## ACCOMPANIMENTS

PAPPADUM BASKET	4.00
PLAIN YOGURT	3.50
RAITA	4.00
MASALA CHIPS	6.95
POUSSIN CHIPS	6.95
FRIES	4.95
THICK CUT CHIPS	4.95
SWEET POTATO FRIES	4.95
CRISPY ONION RINGS	4.95
COLESLAW	4.95
MIXED SALAD	4.95

## BREADS

PLAIN / BUTTER NAAN	3.50
CHILLI GARLIC NAAN	3.50
ALOO KULCHA	4.00
PASHWARI NAAN	4.50
LACHHA PARATHA	4.00
KEEMA NAAN	5.50
TANDOORI ROTI	3.50
CHILLI CHEESE NAANZA	4.95
TAWA ROTI	3.50

## RICE

PLAIN RICE	3.95
JEERA RICE	4.50
PULAO RICE	5.50
VEGETABLE PULAO	8.95
MUSHROOM RICE	6.50
EGG FRIED RICE	6.50

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