



Scan to
view menu
order food
and pay.

ROTI CORNER

MODERN INDIAN KITCHEN
& COCKTAIL BAR



Follow us @roticorner.co.uk
www.roticorner.co.uk

VEG STARTERS

SCHEZWAN GOBI Freshly boiled cauliflower, deep-fried till crisp and tossed up with crushed garlic, chilli & homemade schezwan sauce and finished with a touch of lemon and fresh coriander.	7.50
VEGETABLE SAMOSAS Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.	4.90
OKRA FRIES Fine lady's fingers for the fingers.	5.90
CHLLI GARLIC MOGO CHIPS A Kenyan speciality. Freshly boiled cassava, deep-fried till crisp.	6.50
CHILLI PANEER 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.	7.95

BEETROOT TIKKI CHAAT A colourful and healthy take on the classic aloo tikka. Deep fried beetroot croquettes crushed and topped up with chopped onions, tomato and finished with generous a touch of homemade chutneys & sweet yogurt.	7.50
SIZZLING MUSTARD PANEER Chunks of paneer marinated in a punchy mustard and sour tandoori masala are skewered up with onion petals & dice papers and cooked in tandoor – clay oven.	7.95

TANDOORI SOYA A delight for any vegan, vegetarian lover, marinated soya pieces grilled to perfection in tandoor. It is an ultimate vegetarian comfort food packed with all the delectable Punjabi flavours.	8.50
---	------

NON-VEG STARTERS

ROTI NON-VEG MIX GRILL An assortment of our best tandoori kebabs – Chicken Tikka, Roti Wings, Kashmiri Lamb Chops, Gilafi Seekh kebab and Salmon Tikka.	One-12.00 Two-21.00
CRISPY SALT & PEPPER PRAWNS Delicious is mostly simple, Lightly battered Prawns tossed in garlic, aromatic black pepper and fresh spring onions.	11.95
KASHMIRI LAMB CHOPS Succulent lamb chops infused with ginger, garlic and blend of spiced marinated over night and grilled in tandoor.	9.95
TANDOORI KING PRAWNS King Prawns marinated with mixture of hunk yogurt, ginger, garlic, lemon and balanced spices then grilled in tandoor – clay oven.	12.95
TANDOORI CHICKEN Tandoori chicken consists of pieces of chicken, marinated in a mixture of yoghurt and spices and grilled in a tandoor oven. Traditionally it is a dry dish, meaning there is no sauce and it is served with a squeeze of lemon or lime and some coriander leaves.	Half-9.95 Full-14.95

CHICKEN TIKKA TRIO Trio, is a assortment of three different and most popular varieties of tikkas. Classic - marinated in hunk yogurt and chef's special spices, Malai - infused with cream cheese, fresh green chillies, ginger and garlic & Hariyali - coriander and mint marinade becomes deliciously charred once hits the tandoor.	7.95
--	------

GILAFI SEEKH KEBAB A Mughlai way, lamb mince infused with spices & herbs and coating with finely chopped onions and mix peppers for cartelized like flavour to keep the kebab. super moist, delicate and juicy.	7.50
---	------

SALMON TIKKA Chunks of Scottish salmon marinated with hunk yogurt fresh fennel and raw ajwain seeds inculcating a thyme like flavour. Grilled in tandoor & finished with lemon.	12.95
---	-------

AMRITSARI FISH A popular street food from Amritsar. Crispy gram flour battered covers flaky white tilapia infused with ginger, garlic and cumin. Served with mint and coriander tartar sauce.	10.50
---	-------

KEBABS IN BLANKETS Lamb seekh kebabs wrapped in a layer of naan and cooked again in the tandoor. Hot from the tandoor and delicious.	9.50
--	------

LAMB SAMOSAS Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices.	5.50
--	------

SALADS

BEETROOT SALAD Served with roasted squash, rocket, pomegranate & house dressing.	6.00
TANDOORI CHICKEN CAESAR SALAD Cos Lettuce, Croutons, Bacon & Caesar Dressing.	12.00
ROTI CORNER SALAD Choice of Tandoori Chicken or Flaked Salmon Fillet. Mixed leaves, bacon, grated cheddar, boiled egg and house dressing.	12.00

SANDWICH

NEXT LEVEL STEAK SANDWICH Sirloin steak grilled to order, tucked in a freshly ciabatta bread accompanied with caramelised onion, juicy mushroom and whole grain mustard mayo.	13.50
---	-------

BURGERS

PULLED ROTI CHICKEN BURGER This burger is loaded with shredded Roti chicken combined with mozzarella cheese for a complete flavour and texture and is a real treat!	10.95
THE ULTIMATE HAMBURGER 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.	10.95
BUTTERMILK CHICKEN BURGER Succulent chicken thighs marinated overnight in buttermilk for extra tenderness, crispy fried and tucked in a but-tery brioche bun with honey mustard coleslaw.	9.95
HOUSE SPECIAL GRILL CHICKEN BURGER Perfectly seasoned chicken breast chargrilled and topped up with mature cheddar cheese and crispy bacon.	9.95
CHICKEN TIKKA BURGER Boneless pieces of chicken marinated overnight in hung yogurt and tandoori spices, served in a sesame bun accompanied with house salad and mint chutney.	9.95
BEETROOT & CHICKPEA BURGER Flavourful and healthy plant-based chickpea and beetroot vegan burgers, on bed of homemade hummus.	10.50

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 - 8.95 LAMB - 8.95 PANEER - 8.95	

HYDERABADI DUM BIRYANI

The blend of Mughlai & Andhra Pradesh cuisines in the kitchens of the Nizam, ruler of the historic Hyderabad State resulted in the creation of Hyderabad Dum Biryani. It denotes a dish where plain basmati rice is cooked separately from the thick sauce. The curry and the rice are then brought together and layered, cooked on a slow two sided enclosed vacuum, resulting in a dish of the contrasting flavours of spiced rice and an intensely flavoured sauce & meat or vegetables. This separation is partly of necessity: the proportion of meat or vegetables to the rice is high enough to make biryani a one-dish meal served with raita.	
CHICKEN - 13.50 PRAWN - 14.95 LAMB - 14.50 JACK FRUIT - 11.95	

CHICKEN WINGS

LOLLYPOP Battered and fried for a perfect crisp, dusted with our famous Roti rub.	6.95
BUFFALO Drenched in a homemade hot sauce, served with blue cheese dip and celery.	
TANDOORI Marinated in hung yogurt and blend of spices, cooked in clay oven.	
TANGY POP Lollypops tossed in chef's special homemade Schezwan sauce.	

SIDES

FRIES	
THICK CUT CHIPS	
SWEET POTATO FRIES	
CRISPY ONION RINGS	
COLESLAW	
MIXED SALAD	

RICE

PLAIN RICE	3.50
JEERA RICE	3.95
PULAO RICE	4.95
VEGETABLE PULAO	7.95
MUSHROOM RICE	5.50
EGG FRIED RICE	5.50

BREADS

PLAIN / BUTTER NAAN	2.50
CHILLI GARLIC NAAN	3.25
ALOO KULCHA	3.25
PASHWARI NAAN	3.95
LACHHA PARATHA	3.50
KEEMA NAAN	4.95
TANDOORI ROTI	3.50
CHILLI CHEESE NAANZA	3.90

ACCOMPANIMENTS

PAPPADUM BASKET	3.50
PLAIN YOGURT	2.95
RAITA	3.50
MASALA CHIPS	5.95

100% AUTHENTIC & HOMEMADE CURRIES

VEGETARIAN

PANEER TIKKA MASALA 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.	10.50
DAL MAKHANI Popular dish from Delhi, over night simmered black lentils cooked in a creamy tomato based sauce. No meal is complete without Dal Makhani.	9.95
KARAHI PANEER Cottage cheese cooked with ginger mixed with bell pepper onion and tomato souse.	9.95
BHINDI MASALA Chopped okra stir-fried in cook with mixer with mild spice.	9.50
BAINGAN BHARTA Aubergines roasted in tandoor and stir-fried with touch of ginger, garlic, onions and tomato.	9.95
ALOO GOBI Potato cubes, cauliflower florets tossed in a spicy sauce.	7.95
TARKA DAL Yellow lentils cooked with garlic and cumin.	6.95
MALAI KOFTA Fried balls of paneer and potatoes in a rich and creamy mild gravy made with sweet onions and tomatoes.	8.95
MIX SEASONAL VEGETABLES Vegetables sauté on a smoking hot pan with a blend of spices.	7.95
BOMBAY ALOO Potatoes seasoned with mustard seeds and fresh curry leaves.	6.95

NON VEGETARIAN

MURGH MAKHANI Murgh Makhani, commonly known as butter chicken, a North Indian dish which is a type of curry made from chicken with a spiced tomato and butter sauce. Its sauce is known for its rich texture. It originated in the Indian subcontinent as a curry. It is similar to chicken tikka masala, which uses a tomato paste.	11.95
GRANNY'S CHICKEN (ON THE BONE) North Indian home style chicken curry, influenced from Ambala's famous Puran Singh ka dhaba. Whole chicken on the bone cooked with caramelised onions, tomatoes & garlic topped with fresh coriander & ground spices.	11.50
JUNGLE LAMB An Indian cuisine classic and a delightful lamb dish with a combination fresh fenugreek, mint, spinach, coriander, and touch of green chillies cooked in the chef's specially prepared sauce & home ground spices.	12.50
GOAT CURRY (ON THE BONE) A lovely simple spicy goat dish from Punjab. Cooked on the bone for full flavour in the sauce on a slow flame, flavoured with fresh chopped tomatoes & ginger with diced onions and finally finished with fresh coriander.	12.95
GOAN FISH CURRY Goan food is considered incomplete without fish. A hot, spicy and irresistibly delicious dish made from tomatoes, onions, garlic, ginger and freshly ground spices keeping coconut milk as a base in which we cook the best quality tilapia.	12.50
PORK VINDALOO Vindaloo is an Indian curry dish influenced by Portuguese cuisine literally translates. vinho – wine vinegar + d'alhos – garlic. Pork meat marinated in wine vinegar and garlic and then cooked in caramelised onions, chillies and flavoured with fresh ginger. A lovely, warming, spicy curry to enjoy in the colder months of the year.	12.50
KERALAN BEEF A rustic and authentic Indian curry from Kottayam region in Kerala state of South India. Braised rump in one-pot packed with whole spices of fragrant aromas and flavoured with coconut mustard seeds and fresh curry leaves.	12.95
MALABAR PRAWN A delightfully gentle aromatic curry from the Kerala region. The combination of earthy spices, sweetness from the coconut & heat from the chillies makes this a perfect curry.	13.95
TANDOORI SPICE SIRLOIN & BOMBAY MASH Tender sirloin marinated with touch of garlic and chefs special blend of aromatic tandoori spices, grilled medium rare. Served with mash potatoes flavoured with mustard and curry leaf infused coconut cream.	19.95

KULFI

A popular frozen dairy dessert originating in India during Mughal times. Its often described as attractive Indian ice cream! Kulfi has similarities to ice cream in appearance and taste, however it is denser and creamier.	
--	--

KULFI ON THE STICK	3.50
MATKA KULFI (TRADITIONAL POT) - Pistachio - Almond - Malai	4.50

THE SIX MOST POPULAR TYPES OF CURRY

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 gamish and to add sweetness to the dish, depending on the chef's particular tastes.	
--	--

CHICKEN - 11.95 LAMB - 12.95 VEG - 10.95

TIKKA MASALA (MILD 2/10)

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.	
--	--

CHICKEN - 11.95 LAMB - 12.95 VEG - 10.95

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.	
---	--

CHICKEN - 11.95 LAMB - 12.95 VEG - 10.95

JALFREZI (HOT 7/10)

Jalfrezi's 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.	
--	--

CHICKEN - 10.95 LAMB - 11.95 VEG - 9.95

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.	
---	--

CHICKEN - 11.50 LAMB - 12.50 VEG - 10.50

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.	
---	--

CHICKEN - 11.95 LAMB - 12.95 VEG - 10.95

INDIAN DESSERTS

GULAB JAMUN Fried dough balls that are soaked in a sweet, sticky sugar syrup. Served with vanilla ice-cream.	4.95
GAJJAR HALWA A combination of nuts, milk, sugar, khoya and ghee with grated carrot. Served with vanilla ice-cream.	4.95
APPLE & BLACKBERRY SAMOSA Served with vanilla ice cream.	4.95
RASMALAI An Indian sweet dish consisting of small, flat cakes of paneer (curd cheese) in sweetened, thickened milk.	4.95

ICE CREAM

THE GREAT BRITISH ICE CREAM COMPANY (125ML) - Vanilla & Clotted Cream - Dark Chocolate - Strawberry - Coffee - Salted Caramel - Raspberry & Double Cream	2.99
--	------

CAKES & PUDDINGS

STICKY TOFFEE PUDDING SQUARES Toffee sponge packed with dates and sultanas and topped with a sticky toffee sauce. served vanilla ice cream.	5.50
WHITE CHOCOLATE & RASPBERRY BRULEE CHEESE CAKE Baked white chocolate, fresh raspberries and cheese on a digestive biscuit crumb base.	5.50
PROSECCO KIR ROYAL CHEESE CAKE The flavours are a perfect combination of bubbly bite and fruity sweetness. If you're a fan of raspberries or blackcurrants.	5.95
LUXURY CHOCOLATE BROWNIE Dense, decadent chocolate brownie, served with vanilla ice cream.	5.95
CHOCOLATE FUDGE CAKE A classic two-layer chocolate fudge cake, filled and covered in chocolate fudge icing, served vanilla ice cream.	5.95