



# VEDIQUE

RESTO BAR

I N D O   E U R O P E A N   C U I S I N E

**Arancini Ala Mudhapappu****£9.50**

Golden-fried risotto balls infused with a creamy lentil rice filling served with spiced mango chutney.

**Spiced Cauliflower Pakoras****£8.93**

vegan cauliflower battered seasoned with a delicate blend of spices and a tangy tamarind dipping sauce.

**Eggplant Bharta Bruschetta****£9.62**

Charred eggplant mash with smoky undertones served on crusty toasted sourdough bread and drizzled with herb oil.

**Stuffed Magic Mushrooms****£9.50**

Mushrooms stuffed with mushroom stroganoff and crispy breadcrumbs, finished with a balsamic glaze and black garlic mayo.

**Prawn Crackers****£7.99**

Crispy, airy crackers made from fresh prawns, filled with minced prawn pickles served with a chili-lime dipping sauce.

**Salt Fish Ceviche****£9.50**

A zesty salt fish ceviche with citrus, red onion, and coriander, served with lentil rice.

**Tandoori Scallops****£12.50**

Juicy scallops marinated in tandoori spices grilled to perfection, and served with mint yogurt sauce.

**Chicken Tikka****£9.99**

Bangladeshi spice Marinated chicken skewers served juicy and charred in a tandoor served with tangy chutney.

**Mughlai Prawns****£8.99**

Rich, creamy prawn skewers with hints of saffron and grounded nuts, served with spiced yogurt.



## SOUPS & SALAD

### Tomato Soup

Clear tomato soup with a hint of curry leaves and garlic, served with crispy poppadum

£8.99

### Mulligatawny Soup

Spiced lentil and coconut soup, gently simmered with curry leaves and chicken and fried shallots.

£8.50

### Farm Fresh Salad

A medley of seasonal greens, cherry tomatoes, cucumbers, and radishes, dressed with a light vinaigrette.

£8.99

### Root Vegetable Salad

Roasted root vegetables tossed with arugula, walnuts, and goat cheese, finished with honey mustard and yogurt dressing.

£8.99

### Octopus Potato Salad

Grilled octopus tenders served with warm spiced creamy salad

£12.50

**Chili Prawn**

Succulent king prawns fried tossed in garlic butter and chilli sauce.

**£12.00****Paneer Tikka Caprese**

Grilled Indian cottage cheese with a spicy twist, served with vein tomatoes, basil, and balsamic reduction.

**£12.50****Lamb Chops**

Nuts and herb-crusted lamb chops grilled medium well, served with spiced mint chimichurri.

**£14.50****Crab Cakes**

Golden crab cakes with scallops served with miso mayo and pea puree.

**£13.50****Kodi Chips**

Crispy chicken slices coated in south Indian spices served with a ginger pickle mayo

**£8.50****Chicken Chaat**

Refreshing Indian-style chicken salad with a medley of spices, sweet & tangy chutneys, and crispy sev.

**£9.99****Saffron Jujeh Kebab**

Juicy chicken skewers marinated in saffron and mild spices, grilled, and served with salad.

**£12.99****Egg Drop**

Comforting, tomato-based curry with silky egg drops, flavored with Asian-inspired spices served with toasted sourdough bread

**£8.99**

## MAIN COURSE - VEGETARIAN

### Vegetable Korma

A creamy medley of seasonal vegetables cooked with fragrant spices

£10.99

### Potato and Chickpea Tagine

Moroccan-inspired potato and chickpea stew slow-cooked with apricots.

£10.99

### Gumadikaya Pulusu

Sweet pumpkin stew flavored with tamarind, jaggery, and aromatic tadka.

£10.99

### Guthi Vankaya Curry

A South Indian delicacy of baby auburgine simmered in a spiced peanut and tamarind gravy.

£14.99

### Paneer Butter Masala

cubes of paneer in a rich, buttery cream of tomato sauce with a hint of fenugreek.

£13.99

### Roasted Malai Cauliflower

Roasted cauliflower steaks simmered in a creamy sauce, topped with toasted nuts and raisins.

£12.50

### Penne ala Vodka

Andante pasta tossed over vodka-based sauce tangy and spicy

£11.99

### Saffron Risotto

Creamy saffron risotto, garnished with fresh herbs, truffle oil, and Cheese crisps.

£8.90

### Vegetable Dum Biryani

Fragrant spiced rice cooked with vegetables and aromatic herbs.

£9.00



**Saag Chicken Korma**

Tender chicken cooked in rich spinach and tangy sorrel with cream sauce, subtly spiced for balance.

**£11.99****Chettinadu Chicken**

Bold and spicy with freshly ground spices and coconut.

**£11.99****Guntur Chicken**

Fiery Andra-style chicken made with red chillies and aromatic curry leaves.

**£11.99****Malabar Prawns**

Juicy prawns in a tamarind and coconut-based with hints of fenugreek and curry leaves.

**£12.99****Roast Lamb Shanks**

Slow-cooked lamb shanks in a fragrant, korma sauce with caramelized onions and yogurt.

**£14.99****Sea Bass**

A tangy, coconut-infused fish from Goa, flavored with mango, tamarind, and mild spices.

**£17.99****Pollichathu**

Pan-fried pomfret covered in south Indian tomato-based spicy sauce with curry leaves and tadka.

**£18.99****Chicken Tikka Masala**

Grilled chicken simmered in a creamy, tangy tomato sauce.

**£14.99****Confit Duck**

Tender duck leg slow-cooked in sous vide and pan-fried, served with house-made hoisin sauce, roasted baby potatoes, carrots, and steamed pakchoi.

**£12.99**

## MAIN COURSE

### NON-VEGETARIAN

#### Crab Risotto

Chunks of crab meat in creamy saffron risotto, garnished with fresh herbs, truffle oil, and cheese crisps.

£12.99

#### East Indian Fish and Chips

Crispy-battered spiced fish served with spiced potato wedges, curried peas with a tangy chutney mayo, and charred lemon halves.

£11.99

#### Hyderabadi Chicken Dum Biryani

fragrant spiced rice cooked with chicken and aromatic herbs.

£12.99

#### Hyderabadi Lamb Biryani

fragrant spiced rice cooked with juicy lamb and aromatic herbs.

£15.99

#### Ras Malai

Soft Indian cheesecake soaked in sweetened milk, flavored with cardamom and saffron.

£5.00

#### Mango Rice Panna Cotta

Creamy mango panna cotta served with a coconut rice pudding base.

£8.00

#### Apricot Delight

Stewed apricots on a layer of cake and custard topped with crushed pistachios

£6.00

#### Deconstructed Eton Mess

Classic English dessert made with mixed berry compote, crunchy meringue, and a layer of whipped cream dusted with icing sugar

£6.00

#### Gulab Jamun

Deep-fried milk dumplings soaked in rose and cardamom-flavored sugar syrup, served warm with a dollop of vanilla ice cream.

£4.99

## DESSERTS



## — ACCOMPANIMENTS

### **Biriyani Rice**

Fragrant spiced rice cooked with saffron and aromatic herbs.

**£3.99**

### **Pulao Rice**

Light and fluffy basmati rice cooked with whole spices and herbs.

**£2.99**

### **Millet Rice**

A wholesome steamy alternative served lightly seasoned with spices.

**£4.50**

### **Plain Naan**

Soft and pillowy Indian flatbread cooked in tandoor.

**£1.99**

### **Garlic Naan**

Tandoori naan bread brushed with garlic and butter and herb spread.

**£2.50**

### **Black Garlic Naan**

Tandoori naan bread brushed with black garlic butter

**£2.99**

### **Butter Naan**

Tandoori naan bread brushed with creamy salted butter sprinkled with flaky salt

**£2.50**

**VEDIQUE**  
RESTO BAR

INDO EUROPEAN CUISINE

5 Hockley Hill, Birmingham, B18 5AA, Jewellery Quarter