

Infuse

Modern Indian Bistro

Indian Tapas & Tandoori Grills

Choori Chaat (V) / 5.5

Signature street food snack of papdi, cornflakes, herbs, spiced potato, mango chutney, tamarind chutney, mint chutney, yoghurt and pomegranate pearls sitting on a bed of rice poppadum

Aloo Papdi Chaat (V) / 4.5

Street food snack of crisp flour pancake, potato, chickpea tabbouleh, tamarind chutney and yoghurt

Onion Bhaji (Vegan) (GF) - 3 pcs / 4.5

Shredded onion in gram flour batter, crisp golden fried

Vegetable Samosa (Vegan) - 2 pcs / 5

Garden peas and spiced potato in a crisp pastry - Vegan

Lasooni Paneer Shashlik with Peppers (V) (GF) / 6.5

Cottage cheese, peppers and onion spiced in tandoori marinade, char-grilled in clay oven

Butternut Squash Seekh Kebab (Vegan) / 6

Butternut squash, cauliflower, carrots and beans, sautéed, mashed, skewered and grilled over charcoal

Harra Kebab (Vegan) (GF) / 6

Green peas, spinach, beans, cauliflower, carrots, potatoes mince, smoked and crisp fried, served with mint chutney

Chicken Wings (GF) - 3 pcs / 5.5

Tandoori chicken wings tossed in Hot garlic sauce

Tandoori Chicken Tikka (GF) - 3 pcs / 6

Chicken tikka, marinated in Tandoori spice mix with saffron and charcoal grilled

Chicken Malai Tikka Afghani (GF)(N) - 3 pcs / 6

Tandoor roasted very mild chicken tikka, marinated in cream cheese, yoghurt and aromatic spices - Contains nuts

Chicken Momo Tandoori, red chilli chutney - 4 pcs / 6

Chicken mince dumpling, steamed, marinated in tandoori masala and charcoal grilled

Tawa Fish Ajwaini (GF)(DF) - 2 pcs / 7

Tilapia fish fillet, thin gram-flour coating, pan-fried

Salmon Tikka (GF) - 2 pcs / 8

Grilled Norwegian salmon in a mild Tandoori mix marinade, chargrilled in clayoven

Tandoori King Prawns (GF) - 2 pcs / 12

Wild catch jumbo tiger prawns infused in saffron tandoori masala and grilled over charcoal

Lamb Chop Adraki (GF) / 9

New Zealand lamb chops, double marinated in tandoori mix and grilled in clay oven

Lamb Seekh Kebab Roll (GF) / 6.5

Minced leg of lamb, spiced, skewered and grilled over live charcoal, wrapped in a nan with mint chutney

Lamb Seekh Kebab (GF) - 3 pcs / 7

Minced leg of lamb, spiced, skewered & grilled over charcoal

Curries

PRAWNS | CHICKEN | LAMB

Lobster Tail Dakshini Curry (GF) / 22

Lobster tail in turmeric and tamarind infused coastal curry - Delicate n Aromatic

Kerala Prawn Curry (GF) / 15.5

King prawns in turmeric and tamarind infused coastal curry - medium spicy

Prawn Jalfrezi (GF)(DF) / 15.5

King prawns cooked with peppers and onion in Jalfrezi sauce

Fish Kadhai Masala (GF)(DF) / 11

Tilapia fish fillet, topped with spicy red onion and plum tomato masala sauce

Chicken Tikka Masala (GF) / 9.5

India's most popular export - spiced chicken tikka's simmered in herb - rich tomato gravy

Chicken Vindaloo (GF)(DF) / 10

Chicken cubes and potato cooked in spicy tomato onion gravy

Chicken Jalfrezi (GF)(DF) / 10

Boneless chicken tossed with peppers and onion in jalfrezi sauce

Chicken Korma (N)(GF) / 10

Chicken cubes in mild korma gravy - Contains nuts

Amritsari Lamb Bhuna (GF)(DF) / 10.5

Boneless lamb in highway style spicy Punjabi curry

Lamb Kadhai (GF)(DF) / 11

Wok tossed tender lamb in onion-tomato curry with peppers and red chilli

Lamb Korma (N) (GF) / 11.5

Boneless lamb cubes in mild korma gravy - Contains nuts

VEGETARIAN | VEGAN

Delhi Makhani Paneer (V) (GF) / 8.5

Cubes of our homemade cottage cheese, simmered and softened in creamy tomato mild gravy

Paneer Jalfrezi (V) (GF) / 8.5

Cottage cheese cubes, peppers and onion tossed in spicy jalfrezi sauce

Saag Paneer (V) (GF) / 8.5

Cottage cheese cubes cooked with spinach, tempered with fresh garlic and herbs

Vegetable Jalfrezi (Vegan) (GF) / 8.5

Mixed vegetables tossed in spicy Jalfrezi sauce with peppers and onions

Bhindi do-Pyaza (Vegan) (GF) / 8.5

Okra, sautéed onion, tomatoes, infused with dry mango powder

Bombay Aloo (Vegan) (GF) / 7.5

New potatoes cooked in medium spicy curry with fresh coriander and royal cumin

Chana Peshawari, chickpea curry (Vegan)(GF) / 8

Chickpea curry spiced with ginger and aromatic herbs

Gobhi Aloo (Vegan) (GF) / 7.5

Cauliflower and potatoes cooked with fresh coriander and royal cumin

Saag Aloo (Vegan) (GF) / 7.5

New potatoes cooked with spinach, tempered with fresh garlic and herbs

Dum Biryani

Chicken Biryani Zaffrani, raita (GF) / 12

Tender chicken chunks and finest basmati rice cooked in oven with saffron and biryani spice mix and mint, served with yoghurt dip

Hyderabadi Lamb Biryani, raita (GF) / 12.5

Long grain basmati rice cooked with tender lamb cubes, saffron and authentic spice mix and mint in oven, served with yoghurt dip

King Prawn Biryani, raita (GF) / 16

King prawns and finest basmati rice cooked in oven with saffron and biryani spice mix and mint, served with yoghurt dip

Vegetable Biryani, raita (V)(GF) / 9.5

Seasonal vegetables, Paneer and finest basmati rice cooked in oven with saffron and biryani spice mix and mint, served with yoghurt dip

VEGETABLE BIRYANI
CAN BE MADE VEGAN UPON REQUEST

Sides

Chaat Masala Fries (Vegan)(GF) / 3

Tamarind Treacle Chaat Masala Fries (Vegan)(GF) / 4

Fries with our tangy n spiced twist – Comfy food

Yellow Dal Tadka (Vegan) (GF) / 5

Yellow lentils, tempered with garlic and cumin

Spinach & Kale Saag (Vegan)(GF) / 4

Spinach and kale sautéed with garlic and cumin

Baingan Hydrabadi (Vegan)(GF) / 5

Aubergine cooked with fresh tomato

Poppadum with chutney (Vegan) / 1

Raita. cucumber (V)(GF) / 3

House Salad (Vegan)(GF) / 3

Choice of Dips:

Mint Chutney / Pickle / Mango Chutney / Hot Chilli Sauce / Sweet Chilli Dip

60 p each

Naan & Rice

Butter Chicken Naan / 5

Tandoori chicken stuffed Naan with tikka masala glaze

Naan / 2.75

Leavened freshly baked bread in tandoor

Butter Naan / 3

Leavened freshly baked bread in tandoor topped with butter

Garlic & Chives Naan / 3.5

Buttered naan with garlic and chives

Chilli Cheese Naan / 4

Buttered naan with cheese and green chilli

Cheese Naan / 4

Buttered naan with cheese

Peshawari Naan (N) / 4.5

The sweet buttered naan stuffed with coconut, raisins, milk solids

Tandoori Roti (Vegan) / 2.5

Unleavened wheat bread baked in tandoor

Steamed Basmati Rice (Vegan)(GF) / 3

Saffron Pulao (Vegan)(GF) / 3

Sweet & Chai

Gulab Jamun (V)(N) / 3.5

Most popular hot Indian dessert prepared from Cottage cheese, dipped in sugar syrup, topped with nuts

Kulfi on Stick (V)(N)(GF) / 4

Choice of - Malai Kulfi or Mango Kulfi (Creamy Indian Ice Cream)

Saffron Rasmalai, pistachio nuts (V)(N) / 4

Fresh cottage cheese patties dipped in chilled thickened milk and homemade cream, topped with pistachio

Cutting Masala Chai, namak para, parle G (V) / 4.5

Indian tea with milk and warming spices, served with savoury and sweet crisp tit-bits

Ayurveda Pura Organic Herbal Teas (Vegan)(GF) / 3.5

Sourced from Award winning Day Spa – Caffeine free blend of herbs & spices

Please ask your server for selection

(V): Vegetarian | (GF): Gluten Free | (DF): Dairy Free | (N): Contains Nuts
Please let us know of any allergies. We do not work in a nut free environment.

Dishes may contain traces of nuts.

Ask for Gluten Free or Vegan options.

Prices include VAT- All prices are in GBP.

We add 10 % discretionary service charge on the bill.



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