

## 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

### Wild Gucchi Biryani, raita (V)(GF) / 12.5

Morels from Himalaya, the exotic sponge mushroom and finest basmati rice cooked with seasonal vegetables, Saffron, biryani spice mix and mint, served with yoghurt dip

VEGETABLE BIRYANI CAN BE MADE VEGAN UPON REQUEST

## Sides

### Chaat Masala Fries (V)(GF) / 3

### Tamarind Treacle Chaat Masala Fries (V)(GF) / 4

Fries with our tangy n spiced twist – Comfy food

### Yellow Dal Tadka (V)(GF) / 5

Yellow lentils, tempered with garlic and cumin

### Spinach & Kale Saag (V)(GF) / 4

Spinach and kale sautéed with garlic and cumin

### Baingan Hydrabadi (V)(GF) / 5

Aubergine cooked with fresh tomato

### Poppadum with chutney (V) / 1

### Raita - Cucumber (V)(GF) / 3

### House Salad (V)(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 / 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 (V)(GF) / 3

### Saffron Pulao (V)(GF) / 3

## Sweet

### Gulab Jamun (V) / 3.5

Most popular Hot Indian dessert prepared from

Cottage cheese, dipped in sugar syrup, topped with pistachio

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

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

## Drinks Beer

Cobra 330 ml / 3.5

Craft Beer / 4.5

Corona 330 ml / 3.5

Peroni 330 ml / 3.5

### Lassi (Yoghurt cooler)

Ask for today's flavour / 3.5

## Soft Beverages

Soft Drinks / 1.5

(Coke/ Diet Coke/ Sprite)

Limca / 2.5 Thums Up / 2.5

Bottled Spring Water / 2.5

(Still/ Sparkling)

## WINES

Please ask for available selection

Alcoholic Drinks for over 18s Only. Proof of age may be asked upon collection or delivery.

Please ask for allergens. We do not work in a nut free environment. Dishes may contain traces of nuts.

Prices include VAT- All prices are in GBP.

Though every care is taken to ensure boneless items are without any bones, fragments may remain in such items.

(V): Vegetarian | (GF): Gluten Free | (DF): Dairy Free | (N): Contains Nuts

# Infuse

## Modern Indian Bistro

DINE-IN

Infuse@home - Takeaway

COLLECTION OR DELIVERY

4-5 WADDINGTON ROAD ST ALBANS,  
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# 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

## 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

## Vegetarian Snacks Platter (for 2) (V) - 8 pcs / 15

2 Pcs each of Onion Bhaji, Vegetable Samosa, Tandoori Lasooni Paneer Shashlik and Harra Kebab

## Tandoori Mix Grill (for 2) – 8 pcs / 19

2 pcs each of Chicken Tikka, Chicken Malai Tikka, Lamb Seekh kebab and Salmon Tikka

## 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 clay oven

## 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 Ro11 (GF) / 6.5

Minced leg of lamb, spiced, skewered and grilled over live charcoal, wrapped in a naan 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) / 15.5

King prawns cooked with peppers and onion in Jalfrezi sauce

### Prawn Palak Saag (GF) / 15.5

King prawns with spinach, tempered with fresh garlic and ginger

### Fish Kadhai Masala (GF) / 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 Vinda1oo (GF) / 10

Chicken cubes and potato cooked in spicy tomato onion gravy

### Chicken Jalfrezi (GF) / 10

Boneless chicken tossed with peppers and onion in jalfrezi sauce

### Chicken Saag (GF) / 11

Tender chicken cooked with spinach, tempered with fresh garlic and herbs

### Chicken Korma (N)(GF) / 10

Chicken cubes in mild korma gravy, contains nuts

### Amritsari Lamb Bhuna (GF) / 10.5

Boneless lamb in highway style spicy Punjabi curry

## Lamb Kadhai (GF) / 11

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

## Lamb Saag (GF) / 11.5

Lamb cubes cooked with spinach, tempered with fresh garlic and herbs

## Lamb Korma (N) (GF) / 11.5

Boneless lamb cubes in mild korma gravy - Contains nuts

## Curries - 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

### Paneer Matar (V) (N)(GF) / 8.5

Cottage cheese cubes, garden peas in vegetable gravy, contains cashewnuts

### Saag Paneer (V) (GF) / 8.5

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

### Paneer Korma (V)(N) (GF) / 8.5

Cottage cheese cubes in mild korma curry - Contains nuts

### Vegetable Jalfrezi (Vegan) (GF) / 8.5

Mixed vegetables tossed in spicy Jalfrezi sauce with peppers and onions

### Soya Keema Matar (Vegan) (GF) / 7.5

Soy Keema, garden peas, tossed in fresh herbs and onion-tomato sauce, tempered with royal cumin and ginger

### 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