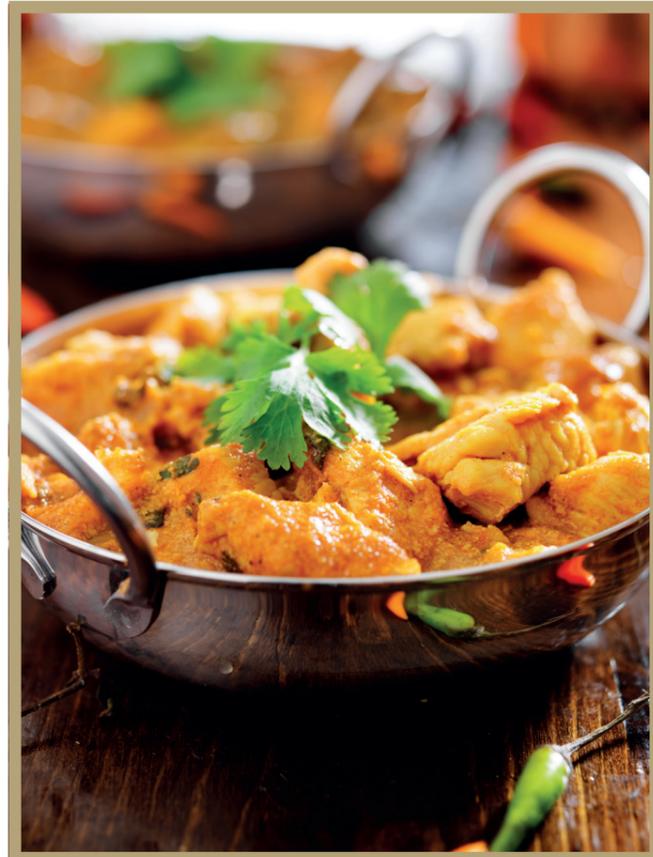


THE ARCH

LUNCH & DINNER MENU

Lunch 12:00 - 15:00

Dinner 17:30 - 22:30



SNACKS

Papadi Chaat green and sweet chutney on a bed of papdi, yogurt, chopped onions, tomatoes, coriander leaves and sev	5 🍴
Pani Puri hollow puri filled with mashed potatoes, chopped onions and sweet chutney, then served mint water	5 🍴
Samosa Chaat mashed Samosa served with peas, masala, freshly cut veggie toppings and a dash of lemon	5 🍴
Papad 1pc fried/roasted	1
Masala Papad papad topped with diced onions, coriander, chillies & paprika	1.5 🍴
Chilli Crisp Mix chilli crisps with fresh onions, chilli and coriander	3 🍴

Roasted Peanuts salted roasted peanuts	2.5
Chilli Peanut Mix peanuts flavoured with chilli, lemon, onion and coriander	3 🍴
Bombay Mix crisps, cheese & peanuts mixed with diced onions, fresh chillis and lemon	5 🍴
Cheese Mix small cheese cubes with diced onions, coriander, chillies and lemon	3.5 🍴

STARTERS VEGETARIAN

Veg Samosa 4pcs homemade pastry filled with assorted vegetables	4.5 🍴
Cocktail Veg Samosa 8pcs bite sized homemade pastry filled with assorted vegetables	7 🍴
Mogo Chips deep fried cassava, flavoured with black salt and paprika	5 🍴
Chilli Mogo deep fried cassava flavoured with chilli, lime and garlic chutney	5.5 🍴
Masala Mogo deep fried cassava made with our homemade special sauce	5 🍴
Mari Garlic Mogo deep fried cassava flavoured with black pepper and garlic. Available as Garlic/Black Pepper	5.5 🍴
Batetawada 6pcs mashed potato flavoured with homemade spices, then coated in chickpea batter	5 🍴
Methi Bhajia 7pcs spicy fresh fenugreek fritters in gram flour batter	5 🍴
Kachori 4pcs pastry stuffed with fresh spiced green peas	5.5 🍴
Chilli Bhajia 10pc hot green chillies fried in a batter of gram flour	4.5 🍴
Onion Rings 10pc onion rings in a gram flour batter	4.5 🍴
Mixed Bhajia a mixture of chilli, onion and potato fritters	5 🍴
Veg Manchurian indo-chinese style medium spiced cauliflower, cabbage and carrot pieces mixed with corn and wheat flour	5.5 🍴
Broccoli Surkh Angar corn flour coated broccoli in an aromatic homemade chilli sauce	5.5 🍴
Tandoori Aloo 8pc half potato stuffed with spicy cottage cheese	7 🍴
Crispy Bhajia finely sliced potatoes fried in a spicy gram batter	5.5 🍴
Stuffed Mushrooms chestnut mushroom stuffed with spicy capsicum and cheddar cheese filling	6.5 🍴

PANEER

Paneer Achari Tikka tangy, pickle flavoured cottage cheese cooked in our stone grill	7.5 🍴
Paneer Tikka grilled skewers of cubed cottage cheese, fresh onion, green and red capsicum	7 🍴
Chilli Paneer spicy cottage cheese cooked with fresh spring onions and capsicum	6 🍴

STARTERS NON VEG

CHICKEN

Chicken Samosa 4pcs homemade pastry with a spicy chicken mince	5 🍴
Chicken Cocktail Samosa 8pcs bite sized homemade pastry with a spicy chicken mince	7 🍴
Jeera Mari Chicken succulent marinated chicken cooked in buttery cumin and black pepper sauce.	7 🍴
Chicken Tikka 7pcs small chunks of boneless chicken marinated in yogurt and spices, roasted on skewers	7 🍴
Chicken Pakora flour battered chicken pieces cooked with herbs & spices	7 🍴
Saucy Fried Wings 7pcs hot, sweet and sour wings in a tomato based sauce	7 🍴
Tandoori Wings 7pcs spring chicken drumsticks made with a marinade of yogurt and spices	8 🍴
Tabasco Wings 8pcs hot & tangy chicken tikka wings marinated in tobasco sauce	7.5 🍴
Drums Of Heaven 7pcs chicken drumsticks cooked with spring onions and fresh garlic, in a very hot homemade sauce	7 🍴
Spicy Chicken Platter Tandoori cooked marinated chicken, then diced into pieces cooked with spicy chilli sauce, capsicum and onions.	7 🍴

LAMB

Lamb Kebabs 4pcs spicy minced lamb with fresh garlic, delicately threaded and cooked on skewers in the tandoor	7.5 🍴
Lamb Samosa 4pcs homemade pastry with spiced lamb mince	5 🍴
Cocktail Lamb Samosa 8pcs bite sized homemade pastry made with a spicy lamb mince	7 🍴
Lamb Tikka tender pieces marinated with fresh garlic and yogurt, then grilled	9 🍴
Dry Lamb lamb chunks cooked in a garlic sauce with spring onions and coriander	8 🍴
Lamb Chops 5pcs marinated lamb chops cooked in the stone oven	10 🍴

PLATTERS

Mix Grill pieces of tandoori chicken, chicken tikka, lamb chops, lamb kebab and lamb tikka	16 🍴
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SEAFOOD

Garlic Chilli Fish cod fish chunks cooked in garlic chilli sauce with fresh spring onions. Available as Garlic/Chilli	8 🍴
Tilapia Fish Masala a homemade speciality of pan cooked tilapia with selected spices and fresh coriander	8 🍴
Garlic Chilli Tiger Prawns prawns made in a fresh garlic chilli sauce with spring onion, available as Garlic/Chilli	13 🍴
Sarson Mahi Tikka cod fish pieces marinated in mustard sauce with spices, cooked in the clay oven	8 🍴
Spicy Prawns With Fried Chilli prawns cooked in a homemade hot sauce with fried chilli	12.5 🍴
Amritsari Machi mildly spiced cod fish in a gram flour batter	7.5 🍴
Tandoori Prawns stone baked prawns marinated in yoghurt and special spices	14.5 🍴

MAINS NON VEG

CHICKEN

Masala Chicken <i>a mild chicken curry flavoured with a base of tomato and fresh fragrant spices</i>	8 🍴
Methi Chicken <i>chicken pieces cooked in fresh fenugreek leaves with a base of fresh ginger and herbs</i>	8 🍴
Chicken Keema <i>mince chicken made with a gravy of tomato, ginger, garlic and fresh green chilli's</i>	8 🍴
Butter Chicken <i>chicken chunks cooked in a delicious mild and creamy gravy of butter and coconut milk</i>	8
Kassori Chicken <i>off the bone chicken made with dry fenugreek in a base of ground cloves and cinammon, fresh ginger and garlic</i>	8 🍴
Handi Murg <i>roasted chicken cooked in a creamy tomato gravy, with a small amount of onion and fenugreek.</i>	8 🍴
Hariyali Chicken <i>a subtle cardamom flavour spinach chicken made with spices, garlic and ginger strips</i>	8 🍴
Jeera Mari Chicken <i>a hot chicken made with soy sauce, cumin and black pepper</i>	8 🍴🍴

LAMB

Kassori Lamb <i>lamb chunks made in a spicy fresh tomato and onion sauce with dry fenugreek leaves</i>	8.5 🍴
Lamb Keema <i>mince lamb made in a gravy of spices, ginger, garlic</i>	8.5 🍴
Lamb Bhuna <i>slow cooked lamb in a richly spiced, thick sauce with intense flavours from whole and ground spices</i>	8.5 🍴
Saag Gosht <i>spicy tender lamb stewed in a spinach sauce with tomato, onion, ginger and garlic</i>	8.5 🍴
Lamb Rogani <i>lamb pieces braised in our homemade spices and herbs</i>	8.5 🍴

EGGS

Garlic Mari Egg Curry <i>boiled eggs made in a gravy of tomato and onion with our special spices, lemon and soy sauce</i>	6.5 🍴
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SEAFOOD

Masala Fish Curry <i>medium hot deep fried cod fish pieces cooked with fresh green chilli, green pepper, tomato and onion</i>	8 🍴
Tilapia Keema <i>minced tilapia in an onion and tomato gravy with capsicum, whole red chilli's and fresh coriander</i>	8 🍴
Kasoori Prawn Curry <i>prawns in a medium hot sauce with onion, green capsicum and dry fenugreek leaves</i>	14 🍴
Masala Tiger Prawn <i>tiger prawns in a gravy with tomato, onion, garlic and ginger</i>	14 🍴

MAINS VEGETARIAN

Karela Masaladar <i>fresh bitter gourd in a thick sauce with medium spices</i>	6 🍴
Oro/Baingan Burtha <i>roasted smoky aubergine mash in a spiced thick onion and tomato sauce</i>	5 🍴
Bhindi Masala <i>okra prepared in sauce of aromatic homemade spices</i>	5.5 🍴
Chana Masala <i>chick peas made in a thick, medium hot spicy sauce</i>	5 🍴
Corn Masala <i>boiled sweet corn kernels mixed with flavourful spices in a medium thick sauce</i>	5 🍴
Bombay Aloo <i>potato chunks in a tangy tomato sauce with mild spices</i>	5 🍴
Kassori Aloo <i>potato pieces in a sauce of dry fenugreek leaves cooked with fresh ginger slices</i>	5 🍴
Saag Aloo <i>a spinach and potato curry in a medium spiced sauce</i>	5 🍴
Aloo Baingan <i>aubergine and potato cooked in a medium hot gravy with ground spices</i>	5 🍴
Aloo Matar <i>peas and potatoes cooked in a ginger based sauce</i>	5 🍴
Mix Veg Curry <i>seasonal vegetables cooked in medium hot curry sauce with homemade spices</i>	5.5 🍴
Karai Mix Veg Curry <i>mixed vegetables cooked in medium hot sauce with dry fenugreek leaves</i>	5.5 🍴

Methi Corn <i>sweet corn kernels cooked with fresh fenugreek and tomato sauce</i>	5 🍴
Khumb Do Pyaza <i>button mushroom slices in a heavy onion based gravy</i>	6.5 🍴

PANEER

Paneer Masala <i>medium spicy cottage cheese cooked in thick tomato sauce with homemade spices</i>	6.5 🍴
Paneer Mushroom Masala <i>cottage cheese and fresh mushrooms in a thick tomato-onion gravy</i>	7 🍴
Paneer Saag <i>cooked spinach with cubes of fried cottage cheese in a creamy gravy</i>	6.5 🍴
Matar Paneer <i>peas and cottage cheese in a rich gravy of cream and spiced powders</i>	6.5 🍴
Paneer Makhni <i>cubed cottage cheese in a creamy sauce with dry fenugreek leaves</i>	6.5 🍴

DAAL

Saag Daal <i>a healthy curry made with spinach, tempered lentils and authentic spices</i>	6 🍴
Tarka Daal <i>a creamy yellow pulse curry with a mixture of spices, chilli and well cooked onions</i>	5.5 🍴
Dal Makni <i>a mixture of black lentils cooked with dry spices in a butter and cream based sauce</i>	5.5 🍴

NAANS & BREAD

 cooked in our stone grill

Plain Naan <i>kneaded flatbread baked fresh</i>	2	Garlic Naan <i>grilled flatbread with garlic</i>	2.5
Lacha Naan <i>flatbread rolled in layers with butter</i>	2.5	Chilli Naan <i>grilled flatbread with fresh chopped green chillis</i>	2.5 🍴🍴

Dishes are subject to availability. Food Allergies and Intolerances: Before ordering please speak to your server. Whilst every effort is made to made, we cannot guarantee that each dish is free from traces of allergens including nuts. All prices are inclusive of VAT.

Turbo Naan <i>flatbread with chilli and garlic</i>	3 🍴🍴	Chilli Cheese Naan <i>flatbread stuffed with cheese, topped with fresh green chilli</i>	3 🍴
Keema Naan <i>flatbread stuffed with spicy minced lamb</i>	3.5 🍴	Paratha <i>whole wheat bread with butter</i>	2
Stuffed Naan <i>flatbread stuffed with spicy mashed potatoes</i>	3 🍴	Roti <i>gujarati bread made from whole wheat</i>	2
Cheese Naan <i>flatbread stuffed with cheese</i>	2.5		

RICE

		Basmati	
Plain Rice <i>boiled basmati rice</i>	2.5	Pilau Rice <i>fragrant coloured rice with peas</i>	3
Fried Rice <i>an indo-chinese style rice with stir fried veg</i>	3 🍴	Jeera Rice <i>basmati rice with cumin</i>	3

YOGURT

Raita <i>creamy yogurt with grated cucumber</i>	2	Yogurt <i>creamy plain yogurt</i>	1.5
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BIRYANI

Chicken Biryani <i>a fragrant baked rice dish with chicken</i>	9 🍴
Lamb Biryani <i>a fragrant baked rice dish with lamb</i>	9.5 🍴
Prawn Biryani <i>a fragrant baked rice dish with prawn</i>	13 🍴
Veg Biryani <i>a fragrant baked rice dish with vegetables and herbs</i>	8 🍴
Spinach Biryani <i>a fragrant baked rice dish with garlic, spinach and veg</i>	8 🍴

NOODLES

Veg Haka <i>indo-chinese style vegetable noodles with a szechuan sauce</i>	6 🍴🍴	Chicken Haka <i>indo-chinese style chicken and vegetable noodles with a szechuan sauce</i>	7.5 🍴🍴
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