

Rooted in Tradition, Made Vegan

Inspired by classic Indian recipes, our Vegan menu reimagines timeless dishes using plant-based ingredients while preserving their depth, warmth, and character.

OPENING BITES

Poppadoms & Pickels Tray
£4.50

Poppadom
£0.90

GULLY VEGAN Indain Street Corner

Pani Puri (NF)
£5.95

Crispy hollow pastry filled with potatoes and chickpeas, served with refreshing mint-spiced water, a true Indian street classic.

Sev Puri (NF)
£5.95

Crispy pastry layered with potatoes, chickpeas, mint and tamarind chutneys and sev (vermicelli), vibrant and full of street-style flavour.

Onion & Spinach Bhajiya (NF, GF)
£5.95

Golden-fried onion and spinach fritters, served with refreshing mint and tamarind chutneys.

Aloo Tikki Chaat (NF, GF)
£6.50

Crispy potato patties topped with chickpeas, yogurt-free chutneys, (tamarind and mint) and fresh herbs.

TANDOOR & TAWA

Garlic Naan
£3.25

Plain Naan
£2.50

Tandoori Roti
£2.50

Lachha Paratha
£2.95

Pudina Paratha
£3.50

Puri
£2.50

Steamed Rice
£2.95

Pulao Rice
£3.50

Mushroom Pulao
£3.95

Lemon Rice
£3.95

Samosa (NF)
£6.50

Crispy pastry filled with a flavorful mix of spiced potatoes and peas, a timeless Indian snack favourite.

Samosa Chaat (NF)
£6.50

Crushed samosa topped with chickpeas, tangy chutneys, and crunchy sev (vermicelli).

Veg Manchurian (NF)
£7.95

Crispy vegetable dumplings tossed in a rich, tangy Indo-Chinese sauce.

Spring Roll (NF, DF)
£7.95

Golden-fried rolls filled with seasoned vegetables, served with sweet chili dip.

Tandoori Broccoli (GF, NF)
£7.95

Char-grilled broccoli marinated in aromatic spices, served with mint chutney.

DESI CLASSICS (Vegan Mains)

Soya Chaap Masala (NF)
£11.95

Tender soya protien cooked in a rich, spiced tomato gravy, infused with aromatic herbs and traditional Indian flavours.

Chana Bhatura (Chole Bhature) (NF)
£12.95

Beloved North Indian, comfort dish, hearty chickpea curry simmered with bold spices, served with fluffy, golden fried bhatara bread.



Baingan Bharta (Eggplant) (NF, GF)
£9.95

Smoky roasted eggplant mashed and cooked with onions, tomatoes, green peas, and fragrant spices.

Bhindi Masala (Okra) (GF, NF)
£9.95

Fresh okra sautéed with onions and tomatoes in a lightly spiced, flavourful gravy.

Aloo Palak (NF, GF)
£9.95

Spinach purée cooked with tender potatoes, onions, and mild spices for a wholesome, comforting dish.

SIDE HERO NO.1

Garden Green Salad
£3.50

Sliced Onion Salad
£2.95

Masala Chips
£3.25

Plain Chips
£2.95

Vegetable Kolhapuri (NF, GF)
£8.95

Mixed vegetables cooked in a bold Kolhapuri-style gravy, made with roasted spices, coconut, and rich aromatics. Originating from Kolhapur, in Maharashtra, this dish is known for its deep, fiery flavours & vibrant regional character.

Matar Mushroom (NF, GF)
£9.95

Green peas and mushrooms simmered in a rich onion and tomato gravy, delicately spiced.

Vegetable Kofta Curry (NF)
£9.95

Soft vegetable dumplings served in a smooth, aromatic onion and tomato gravy.

Kali Dal (NF, GF)
£9.95

Slow-cooked black lentils simmered overnight in a rich, creamy tomato-based gravy.

Chana Masala (NF, GF)
£8.95

Chickpeas cooked with traditional spices, herbs, and a tangy tomato base.

Tadka Dal (NF, GF)
£8.95

Yellow lentils tempered with garlic, cumin, and spices, finished with a fragrant tadka.

SWEET ENDING

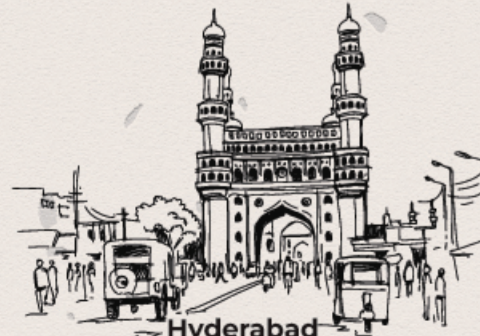
Vanilla Ice Cream (Vegan)
£3.95

Smooth and creamy plant-based vanilla ice cream.

Kuch Meetha Hojaye!



BIRYANI BAZAAR



Vegetable Hyderabad Biryani (GF, NF)
£11.95

Fragrant basmati rice layered with seasonal vegetables, fresh herbs, & traditional Hyderabad spices, slow-cooked on dum for rich, aromatic flavour. Served with vegan raita.

Soya Chaap Biryani (NF)
£12.95

Succulent soya chaap pieces marinated in aromatic spices, slow-cooked with fragrant basmati rice, caramelised onions, and herbs for a deeply flavourful and satisfying biryani. Served with vegan raita.

Vegetable Kofta Biryani (NF)
£12.95

Delicate, melt-in-the-mouth vegetable koftas layered with lightly spiced basmati rice, infused with saffron, whole spices, and fresh herbs for a fragrant and comforting dish. Served with vegan raita.

Kindly note: GF= Gluten Free, NF= Nut Free.

All of our dishes at Indian Pakwaan may contain nuts, dairy, and gluten. If you have any allergies or specific dietary requirements, please inform a member of staff before ordering. Thank you.

FOOD MENU



INDIAN PAKWAAN

BAR & RESTAURANT

EST.
2022

A Taste of Tradition in the Heart of Leeds

At Indian Pakwaan, we invite you to experience the richness of North Indian cuisine, a celebration of bold spices, timeless traditions, and unforgettable flavours. Rooted in Mughlai heritage and inspired by regional culinary artistry, our dishes bring together warmth, depth, and vibrant character in every bite. From slow-cooked curries to perfectly balanced tandoori specialities, every dish reflects our passion for authentic, hearty flavours. Whether new to these tastes or returning to favourites, Indian Pakwaan offers a dining experience rooted in tradition and crafted with care.

Situated on Merrion Street in the heart of Leeds city centre, Indian Pakwaan enjoys a prime location within one of the city's most lively and cultural districts. Just a short stroll from the First Direct Arena and Leeds Grand Theatre, and moments away from the Merrion Centre's bustling mix of shops and entertainment, the restaurant sits at the crossroads of music, performance, and city life.

Surrounded by landmarks such as Merrion Street Gardens and the historic St John's Church, the area blends modern energy with a sense of heritage, creating the perfect backdrop for an authentic dining experience. Whether arriving before a show, after a day of shopping, or simply exploring the city, guests will find Indian Pakwaan ideally placed—a warm and inviting destination at the centre of it all.



Where Walls Tell Stories - Beyond the Dining Room

At Indian Pakwaan, the walls tell stories of cinema as much as cuisine. Along the staircase, hand-painted tributes to Bollywood classics, from *Mother India* to *Mughal-e-Azam* and *Dangal*, bring timeless films back to life, each scene captured with character and nostalgia. Inside, the experience continues with playful caricatures of iconic Bollywood heroes, paired with their unforgettable dialogues, adding charm, familiarity, and a touch of theatre to the space. It's a setting where food, film, and culture come together, celebrating the spirit of India in every corner.



Catering available for weddings, celebrations, corporate functions, and special events. For more details, please speak to a member of our staff.

PAPAD & PRESTIGE

Poppadoms & Pickles Tray
£4.50

Poppadom
£0.90

CHAATBUSTERS Indian Street Corner

Pani Puri (VE, NF)
£5.95

Crispy hollow pastry filled with potatoes and chickpeas, served with refreshing mint-spiced water, a true Indian street classic. **Served cold.**

Dahi Batata Puri (V, NF)
£5.95

Hollow pastry filled with potatoes and chickpeas, topped with sweet yogurt, mint and tamarind chutneys, finished with sev (vermicelli). **Served cold.**

Sev Puri (VE, NF)
£5.95

Crispy pastry layered with potatoes, chickpeas, mint and tamarind chutneys and sev (vermicelli), vibrant and full of street-style flavour. **Served cold.**

Onion & Spinach Bhajiya (VE, NF, GF)
£5.95

Crispy battered fritters served with mint and tamarind chutneys.

Aloo Tikki Chaat (V, NF, GF)
£6.50

Crispy potato patties topped with chickpeas, sweet yogurt, tamarind and mint chutney.

DUM LAGA KE BIRYANI

Hyderabadi biryani is a 400-year-old culinary masterpiece born from the blending of Persian and Mughlai styles in the kitchens of the Nizams. Characterized by its unique "dum" (slow-cooking) method, it uses raw meat layered with basmati rice, saffron, and aromatic spices to create a fragrant, flavourful, & intense dish.

Samosa (VE, NF)
£6.50

Crispy pastry filled with spiced potatoes, a timeless Indian snack favourite.

Samosa Chaat (V, NF)
£6.50

Crushed samosa topped with chickpeas, sweet yoghurt, mint chutney, tamarind chutney, and sev (vermicelli).

Amritsari Fish Pakora (NF, GF)
£6.95

Punjabi-style spiced fish fritters served with mint yogurt, inspired by the famous flavours of Amritsar.

Chicken Lollipop (DF, NF)
£6.95

Spice-marinated chicken wings, deep fried and packed with Indo-Chinese flair.

Chilli Paneer (V, NF)
£7.95

Wok-fried paneer and peppers tossed in a tangy chilli garlic glaze.

Veg Manchurian (VE,NF)
£7.95

Crispy vegetable balls in a tangy soy garlic sauce, a beloved Indo-Chinese favourite.

Chilli Chicken (DF, NF)
£7.95

Chicken tossed in a spicy garlic chilli sauce, full of punchy flavour.

SUPPORTING CAST (SIDES)

Garden Green Salad
£3.50

Crisp field greens with cucumber, tomato, carrot, and onion.

Lachha Onion Salad
£2.95

Traditional Indian sliced onions tossed with fresh lemon juice, tangy chaat masala, and a hint of red chilli.

Vegetable Hyderabadi Biryani (V, GF, NF)
£11.95

Fragrant basmati rice layered with seasonal vegetables, fresh herbs, & traditional Hyderabadi spices, slow-cooked on dum for rich, aromatic flavour. Served with gravy and raita.

SHOLAY & SIZZLERS

Juicy kebabs marinated in fresh homemade spices & herbs, cooked to perfection in a charcoal oven.

Sharing Veg Platter (Serves 2)
£16.95

Paneer Tikka, Malai Soya Chaap, Broccoli Kebabs, Dahi ke sholey

Achari Paneer Tikka (V, GF, NF)
Full £12.95 Half £7.95

Indian cottage cheese marinated in tangy pickle spices and then grilled to perfection.

Malai Tandoori Broccoli (GF, V)
Full £12.95 Half £7.95

Tender broccoli florets marinated in a creamy, delicately spiced blend and roasted in the tandoor for a light smoky finish.

Dahi Ke Sholey (V, NF)
Full £12.95 Half £7.95

Crispy fried parcels filled with a spiced yogurt, paneer, and vegetable mixture.

Achari Soya Chaap (V, NF)
Full £12.95 Half £7.95

Soya chaap marinated in yogurt and tangy pickle spices, bold and aromatic.

Masala Chips
£3.25

Crispy fries with a blockbuster spice kick - your crunchy, fun-loving sidekick.

Plain Chips
£2.95

Simple & classic. The quiet background actor who makes every main dish shine.

Raita
£2.95

Cool, creamy yogurt blended with spices to balance spicy dishes.

Chicken Hyderabadi Biryani (GF, NF)
£13.95

Tender chicken marinated in warming spices, layered with aromatic basmati rice and slow-cooked in the classic Hyderabadi style for depth and fragrance. Served with gravy and raita.

Sharing Meat Platter (Serves 2)
£19.95

Lamb Chops, Chicken Tikka, Murg Malai Tikka, Seekh Kebab, Hariyali Chicken Tikka

Malai Soya Chaap (V)
Full £12.95 Half £7.95

Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, then grilled until soft, smoky, and richly flavoured.

Chicken Tikka (GF, NF)
Full £12.95 Half £7.95

Classic marinated chicken pieces infused with yogurt and aromatic spices, chargrilled to perfection.

Hariyali Chicken Tikka (GF, NF)
Full £12.95 Half £7.95

Succulent chicken pieces marinated in fresh mint, coriander, and lime, then chargrilled.

Murgh Malai Tikka (GF)
Full £12.95 Half £7.95

Tender chicken pieces marinated in a rich blend of yogurt, cream, and cashew nuts, delicately spiced and grilled to a silky, melt-in-the-mouth finish.

Tiranga Chicken Tikka (GF)
Full £13.95 Half £8.95

Chicken marinated in three vibrant flavours inspired by the colours of India's flag.

Lamb Seekh Kebab (GF, NF)
Full £12.95 Half £7.95

Minced lamb skewers seasoned with herbs and spices, juicy and aromatic.

Lamb Chops (GF, NF)
Full £16.95 Half £9.95

Tandoori lamb rack marinated with yogurt and spices, rich and smoky.

Basil Fish Tikka (GF, NF)
Full £17.95 Half £10.95

Haddock chunks marinated in basil, yogurt and spices, fresh and fragrant.

Lamb Hyderabadi Biryani (GF, NF)
£14.95

Succulent lamb infused with bold spices, delicately layered with long-grain basmati rice and slow-cooked to create a beautifully rich and aromatic dish. Served with gravy and raita.

KABHI CURRY KABHI KORMA (NON-VEG MAINS)

Butter Chicken (GF)
£11.95

Tandoori chicken tikka simmered in a rich, tangy tomato gravy, finished with cream and butter. A timeless favourite of Indian cuisine.

Old Delhi Butter Chicken (with bone) (GF)
£11.95

Smoky, creamy and deeply spiced, this bone-in classic delivers bold, authentic flavours inspired by the vibrant streets of Old Delhi.



Butter Chicken is a modern North Indian, specifically Punjabi, creation from the late 1940s or early 1950s. It was invented by Kundan Lal Gujral and Kundan Lal Jaggi at the Moti Mahal restaurant in Delhi to repurpose leftover tandoori chicken by simmering it in a tomato-butter-cream gravy.

Chicken Tikka Masala (GF)
£11.95

Chargrilled chicken tikka in a smooth onion and tangy tomato sauce, enriched with cream and butter. A true crowd-pleaser.

Chicken Jalfrezi (NF, GF)
£11.95

Shredded chicken tikka stir-fried with onions and peppers in a lively tomato gravy, colourful and full of character.

SHAKAHARI SUPERSTARS (VEG MAINS)

Subz Diwani Handi (GF, V)
£9.95

Garden vegetables slow-cooked in an aromatic gravy, colourful and full of warmth.

Baingan Ka Bharta (VE, NF, GF)
£9.95

A North Indian delicacy made by roasting brinjal (aubergine) over an open flame, then mashing and cooking it with tomatoes, onions, herbs, and spices.

Chicken Madras (NF, GF, DF)
£11.95

A bold and spicy South Indian-style curry, packed with aromatic spices and vibrant heat that takes centre stage.

Chicken Korma (GF)
£11.95

Tender chicken gently cooked in a luxurious cashew, cream and coconut gravy, smooth and royally indulgent.

Chicken Kolhapuri (GF, NF, DF)
£11.95

A bold and fiery curry inspired by the cuisine of Kolhapur in Maharashtra, renowned for its rich spice blends. Cooked using traditional, freshly ground Kolhapuri masala, this dish delivers deep heat, robust flavour, and authentic regional character.

Kadhai Chicken (GF, NF, DF)
£11.95

Chicken cooked with bell peppers in a fragrant, spiced tomato gravy, a sizzling dish bursting with bold character.

Methi Murgh (NF, GF)
£12.95

Tender chicken tikka cooked with fresh fenugreek leaves in a rich onion and tomato gravy, earthy and aromatic.

Bhatti Ka Murgh (Half Chicken)
£19.95

Spiced half chicken roasted in the tandoor, served with butter naan, spiced onions, and mint chutney.

Keema Matar Masala (GF, NF, DF)
£13.95

Minced meat and green peas slow-cooked in a rich, aromatic blend of traditional spices.

Bhindi Masala (Okra) (VE, NF, GF)
£9.95

Fresh okra cooked with onions and tomatoes, lightly spiced and homestyle.

Chana Masala (V, NF, GF)
£8.95

Chickpeas cooked with traditional Punjabi spices, bold and full of authentic flavour.

Malai Kofta (V, GF)
£11.95

Delicate paneer dumplings served in a creamy cashew gravy, indulgent and gently spiced.

Soya Chaap Masala (V)
£11.95

Soya chaap simmered in a hearty spiced gravy, flavourful and packed with character.

Saag Lamb (NF, DF, GF)
£13.95

Succulent lamb chunks simmered in a velvety spinach gravy, wholesome and beautifully balanced.

Lamb Rogan Josh (NF, DF, GF)
£13.95

Lamb cooked with traditional Punjabi spices in a deeply aromatic gravy, bold and regal.

Lamb Bhuna (NF, DF, GF)
£14.95

Slow-cooked lamb in a thick, intensely spiced sauce, carefully reduced to seal in rich flavours.

Lamb Nali Nihari (GF, NF)
£16.95

A slow-cooked lamb shank delicacy simmered for hours in aromatic spices, deeply comforting and full of depth.

Coastal Masala Chronicles



Chennai Fish Curry (DF, GF)
£13.95

An aromatic South Indian fish curry gently cooked with coconut milk and fragrant curry leaves.

Prawn Taka-Tak (DF, GF, NF)
£14.95

King prawns stir-fried with onions, tomatoes and bell peppers, bold and vibrant.

Chole Bhature (V, NF)
£12.95

Spiced chickpea curry served with golden fried bread, a true North Indian street favourite.

Kadhai Paneer (GF, NF)
£11.95

Cooked with bell peppers in a fragrant tomato gravy, vibrant and full of classic kadhai spices.

Palak Paneer (V, NF, GF)
£11.95

Soft paneer cubes cooked in a silky spinach gravy, wholesome and full of homestyle flavour.

Paneer Tikka Masala (V, GF)
£11.95

Char-marinated paneer cooked in a rich onion, tomato and cashew gravy, bold and satisfying.

FILMY FLATBREADS

Butter Naan £2.90

Garlic Naan £3.25

Plain Naan £2.50

Cheese Chilli Naan £3.50

Peshawari Naan £3.50

Tandoori Roti £2.50

Lachha Paratha £2.95

Pudhina Paratha £3.50

Steam Rice £2.95

Pulao Rice £3.50

Mushroom Rice £3.95

THALI TALES

Upgrade to your favourite Laccha Paratha, Garlic Naan, Cheese Chilli Naan or Peshawari Naan for +£1.00

Veg Thali
£19.95

A wholesome spread featuring a snack, salad, dry vegetable, lentils, paneer, rice, dessert and choice of roti or butter naan. A complete celebration of Indian flavours.

Non-Veg Thali
£20.95

A hearty platter with a snack, salad, dry vegetable, lentils, chicken dish, rice, dessert and choice of roti or butter naan. A true feast served thali style.

Paneer Makhani (Butter Paneer) (V, GF)
£11.95

Paneer simmered in a rich, buttery tomato gravy, smooth, comforting and truly classic.

Dal Makhani (V, NF, GF)
£10.95

Black lentils simmered overnight with butter and cream, rich, velvety and deeply comforting.

Tadka Dal (V, NF, GF)
£8.95

Yellow lentils finished with a fragrant garlic and spice tempering, simple and soulful.