

Appetizer

POPPADOM

POPPADOMS & PICKLE TRAY

Served with assorted chutneys and dips.

Cold Starters

SHARING COLD PLATTER

Sharing platter (2piece per person)

DAHI PURI (V, NF)

Crispy hollow puris filled with potatoes, chickpeas, mint sauce, sweet yogurt, and tamarind sauce, garnished with sev (vermicelli).

SEV PURI (VE, DF, NF)

Crispy hollow puris filled with potatoes, chickpeas, mint sauce, and tamarind sauce, garnished with sev (vermicelli).

Hot Starters

ONION & SPINACH BHAIYA (VE, DF, NF, GF)

Crispy fried fritters made from onion and spinach, served with mint and tamarind chutneys.

AMRITSARI FISH PAKORA (NF, GF)

Punjabi-style battered fish, deep-fried and served with mint yogurt.

CHICKEN LOLLIPOP (DF, NF)

Spiced, marinated chicken wings deep-fried to perfection.

ACHARI PANNER TIKKA (V, GF, NF)

Soft paneer cubes marinated in pickle spices, grilled until golden and smoky, and served with mint yogurt.

CHICKEN TIKKA (GF, NF)

Tender boneless chicken pieces marinated in spiced yogurt and grilled in the tandoor.

MURG MALAI TIKKA (GF)

Tender boneless chicken pieces marinated in yogurt and cream, then grilled for a rich, creamy flavor.

LAMB SEEKH KEBAB (GF, NF)

Richly spiced minced lamb, molded onto skewers and chargrilled in the tandoor for a succulent, smoky flavor.

LAMB CHOPS (GF, NF)

Juicy, tender lamb chops marinated in a signature blend of herbs and spices, then chargrilled to perfection.

Breads & Rice

Garlic Naan / Plain Naan / Butter Naan (NF)
Roti (NF)

Pulao Rice / Basmati Rice (VE, GF, NF)

Non-Vegetarian Main Courses

BUTTER CHICKEN (GF)

Tandoori chicken tikka cooked in a rich, tangy tomato gravy, finished with cream and butter.

CHICKEN TIKKA MASALA (GF)

Chicken tikka in a flavorful onion & tomato sauce, enriched with cream and butter.

CHICKEN JALFREZI (GF, NF, DF)

Shredded chicken tikka stir-fried with onions, peppers, and tomato gravy.

CHICKEN MADRAS (GF, NF, DF)

A spicy and aromatic South Indian-style curry full of bold flavors.

CHICKEN KORMA (GF)

Chicken cooked in a creamy cashew nut and coconut gravy.

LAMB ROGAN JOSH (GF, NF, DF)

Tender lamb chunks slow-cooked in traditional Punjabi spices.

Vegetarian Main Courses

PANEER MAKHANI (V, GF)

Paneer simmered in a rich tomato, cream, & butter gravy.

PALAK PANEER (V, GF, NF)

Paneer cubes cooked in smooth spinach gravy.

MUSHROOM SAAG (VE, GF, NF)

Diced mushrooms cooked in a spiced spinach gravy.

VEGETABLE KOLHAPURI (VE, GF, NF)

Spicy mixed vegetable curry cooked with aromatic, home-ground spices.

DAL MAKHANI (V, GF, NF)

Black lentils simmered overnight and cooked with tomatoes, cream, and clarified butter.

CHANA MASALA (VE, GF, NF)

Chickpeas cooked with flavorful spices and herbs.

Dessert

CHOCOLATE BROWNIE WITH
VANILLA ICE CREAM

CHOCOLATE CAKE

Allergen Information

V = Vegetarian | VE = Vegan | DF = Dairy Free
GF = Gluten Free | NF = Nut Free

At Indian Pakwaan, all dishes may contain traces of nuts, dairy, or gluten.

If you have any kind of allergy or special dietary requirements, please inform our team members.

Thank you.

Wines

WHITE WINES

Loureiro "Vinho Verde" – Portugal (1)

Made from 100% Loureiro grapes, this wine expresses delicate, fresh, and floral aromas with light citrus and apple notes.

£23.95

L'Olivella "Frascati" – Italy (Organic) (1)

Aromas of white flowers, citrus peel, & almond. Juicy, with flavours of white peach, nuts, & zesty acidity.

£24.95

ROSÉ WINES

Diamarine "Provence Rosé" – France (Vegan) (1)

Pale pink and very expressive on the nose. Deliciously tangy on the palate, with fresh fruit & citrus peel aromas leading to an elegant, refreshing finish.

£24.95

RED WINES

Vitis Nostra "Montepulciano" – Italy (Vegan) (D)

Soft plum and red cherry notes in a balanced, easy-drinking style.

£23.95

Altos de Tamarón Roble "Ribera del Duero" – Spain (D)

Deep cherry red with violet hues. Aromas of cherries, plums, and red fruits complemented by hints of toasted oak, coffee, and chocolate. The palate is full and expressive, with soft tannins, subtle vanilla, and a long, satisfying finish.

£24.95

Christmas

SPECIAL MENU

£29.99 per person

Four-course menu with selected wines.



INDIAN PAKWAAN

BAR & RESTAURANT