



THE AMRUT EXPERIENCE

FOOD MENU

www.amrutdining.co.uk

NIBBLES

POPPADUM BASKET (V)

Plain & roasted poppadum

£2.99

HOMEMADE CHUTNEY SET (D)

£1.99

Mint chutney, Kalonji mango chutney, Apple & Carrot pickle, & Spicy chutney

PAANI PURI (V)(G) 🌶️

£5.49

Crisp, puffed puris filled with spiced potato & black gram, paired with refreshing mint & tamarind infused water

SAMOSA CHAAT (D) (G) 🌶️

£6.49

Crispy Indian potato puffs, served on a warm chickpea salad, topped with sweet yoghurt, mint, tamarind chutney, & crispy onions

CRISPY BHAJIYA (V) 🌶️

£6.49

Classic potato fritters infused with assorted herbs, served with spicy tomato chutney

HIMALAYAN MOMOS (VG) (D) (G) 🌶️

£6.49

Momos made with assorted vegetables served with condiments steamed/fried/tandoori

HIMALAYAN MOMOS (NV) (D)(G) 🌶️

£7.49

Freshly made with chicken juicy mince Himalayan herbs, served with condiments steamed/fried/tandoori

CRISPY CORN CHAAT (G) (V) 🌶️

£6.49

Crispy corn fritters glazed in a tangy sweet & sour sauce, filled with a mix of fresh vegetables & crunchy popcorn

AMRUT SPECIAL (VG) (C) (D) (G) (SO) 🌶️

£7.49

CHILLI PANEER

Amrut's special twist of bang & chilli sauce coated on crispy fried paneer cubes with a tongue-teasing umami flavour

AMRUT SPECIAL (NV) (C) (D) (E) (G) 🌶️

£7.49

CHILLI CHICKEN (SO) 🌶️

Our special twist of bang & chilli sauce coated on crispy fried chicken cubes with a tongue-teasing umami flavour

BEETROOT ALOO (G) (V)

£6.49

BUKHARA TIKKI

Deep fried beetroot tikki infused with plums, served with lemon grass and apple chutney

CHATAKDAR GOBHI (C) (G) (V) 🌶️

£6.49

MANCHURIAN

Deep fried crispy cauliflower tossed in spicy Manchurian sauce topped with fresh spring onion



THE AMRUT EXPERIENCE

SMALL PLATES

VEGGIE CORNER

All small plates come with paired condiments and house salad

HERBACEOUS DELHI CHAAP (G) (SO) (V) £7.49

Soft old Delhi soya chaap marinated in earthy greens, cooked in a tandoor

AVOCADO TUK (D) (G) £7.49

Deep fried crispy tikki made with a blend of avocado & fruit mash

DAHI KE SHOLEY (D) £7.49

Hung curd infused with spices, shallow fried, crispy outside, soft from inside

PARATDAR PANEER TIKKA (D) £7.99

Crafted with the Mughlai technique of 'Dhungar & Parat', cottage cheese filled with two layers of Amrut masala

THE VEG TASTING PLATTER (D)(G)(SO)

A tasting platter of our culinary gems, £12.99 comes with Avocado tuk, Paneer tikka, Bhajiya, herbaceous Delhi chaap & Dahi Ke Sholey, with condiments

MEAT EATER'S DELIGHT

All small plates come with paired condiments and house salad

CHICKEN TIKKA (D) £8.49

Chicken chunks marinated in yoghurt & Amrut's masala mix, cooked in a clay oven

MALAI CHICKEN TIKKA (D) £9.49

Chicken chunks marinated in yoghurt & creamy mix, with a node of peppercorn & ginger, cooked in a clay oven

TANDOORI KING PRAWN (CR)(D) £12.99

King prawns marinated overnight in Amrut's in-house herbs & spices

GARLIC LAMB CHOP (D) £11.49

Melt-in-your-mouth lamb marinated overnight in a spicy blend of yoghurt & Amrut's masala mix, cooked on charcoal

TANDOORI CHICKEN (D) £9.99/13.99 (HALF/ FULL)

A crafted delicacy of chicken with bones, cooked in a clay oven with aromatic spices, yoghurt & lemon

MEWARI SEEKH KEBAB £8.49

Fine lamb mince on a skewer, cooked in a clay oven with aromatic spices, veggies, inspired by the royal kitchen of Mewar

FISH TIKKA (D)(F) £9.49

Cold water fish marinated in home-made tandoori mix with a hint of lemon leaves

THE NON-VEG (D)(F) £15.49 TASTING PLATTER

A combination of our culinary gems comes with Chicken tikka, Malai tikka, Garlic lamb chop, Mewari seekh kebab, Fish tikka & condiments



MAIN COURSE

MAINS (VG)

DOUBLE TADKA DAL (V) 🌶️ £9.49

Assorted lentils flavoured with garlic topped with clarified butter

DAL MAKHANI (D) £9.99

Whole black lentils, simmered in tomato puree, topped with fresh cream & dollops of butter

DUM ALOO KASHMIRI (D) (N) 🌶️ £10.99

A royal feast from Kashmir, baby potatoes cooked in traditional technique of 'Dum' flavoured with dry ginger

HARYALI HANDI (D) 🌶️ £10.99

Organic greens mixed with exotic herbs cooked in grounded spice

KATHE-MITHE AUBERGINE (V) 🌶️ £10.99

Smoked aubergine & hand-picked herbs, offering a sweet & hot flavour

PANEER MAKHANI (D) (N) £11.49

Cottage cheese cubes dipped in rich tomato gravy, dried fenugreek leaves, butter & fresh cream

PANEER METHI MALAI (D) £11.49

Cottage cheese paired with slow cooked fresh fenugreek leaves & bhuna sauce, topped with cream

PATIALY SHAHI KOFTA (D) (N) 🌶️ £11.49

Deep fried fritter of dry-fruit dipped in onion & tomato sauce flavoured with fennel & cardamom

VEGAN PANEER MASALA (V) (SO) 🌶️ £11.49

Tofu cubes cooked in onion & tomato gravy aromatised with fresh coriander

MOCK CHICKEN MASALA (V)(SO) 🌶️ £11.49

Onion & tomato gravy aromatised with fresh coriander, based on old Delhi chaap

MAINS (NV)

BUTTER CHICKEN (D) (N) £11.99

Succulent pieces of chicken tikka blended with tomato sauce & dried fenugreek leaves topped with butter & fresh cream

METHI-MALAI CHICKEN (D) £11.99

Juicy chicken pieces slow cooked in fresh fenugreek leaves & bhuna sauce, topped with cream

CHICKEN KADHAI (D) 🌶️ £11.99

Chunks of chicken roasted with tomato & onion masala with a hint of whole spices and bell peppers

PATIALA CHICKEN (D) 🌶️ £11.99 (ON THE BONE)

Traditional Punjabi dhaba style chicken curry cooked in onion & tomato masala with a hint of fresh coriander and ginger

AMRUT JUNCTION CURRY (D) 🌶️ £12.99 (LAMB OR CHICKEN)

A treasure from the vendors of railway stations in India, simmered in onion and tomato masala

LAHORI LAMB (D) 🌶️ £12.99 (ON THE BONE)

A one-pot lamb dish cooked with onion, tomatoes & whole garam masala, an ode to the old beautiful markets of Lahore



MAIN COURSE

MAINS (NV)

SAAGWALA GOSHT (D) £12.99

Fresh baby spinach blended with boneless lamb pieces in bhuna sauce, sprinkled with sautéed garlic

NALLI NIHARI (D) (G) £16.99

Pieces of lamb shank slow-cooked with onion & spices, in its own juices on 'Dum'; flavoured with aromatics & Awadhi five spice powder, reciting the history of the khansamas

BIRYANI & RICE

All Biryanis are accompanied by raita & biryani sauce

DUM PULAO RICE £3.50

PLAIN RICE £3.25

BREADS

TANDOORI ROTI (G) £2.50

MINT LACCHA PARATHA (G) (D) £3.50

PLAIN NAAN (G) (D) £2.99

BUTTER NAAN (G) (D) £2.99

CHEESE NAAN (G) (D) £3.99

GARLIC NAAN (G) (D) £3.50

CHEESE GARLIC NAAN (G) (D) £3.99

GARLIC CHILLI NAAN (G) (D) £3.50

GARLIC CORIANDER NAAN (G) (D) £3.50

THE AMRUT PESHAWARI NAAN (G) (D) £4.99

THE AMRUT KEEMA NAAN (G) (D) £4.99

MISSI ROTI (G) (D) £3.25

RAITA (D) (VG) £2.50

Greek yoghurt combined with sautéed garlic and cucumber

MASALA FRIES (V) £3.49

Fries sprinkled with Amrut's special masala mix

MASALA FISH CURRY (F) £12.99

Inspired by the freshwater rivers, pan-seared fish dipped in bhuna sauce & homemade spice blend

PRAWN TAKA TAK (CR) (D) £14.99

Freshwater prawns cooked with onion, capsicum & tomato aromatised with Amrut's special spices

LAMB ROGAN JOSH (D) £12.99

A delicacy from the waazwan of Kashmir, slow cooked in traditional style with aromatic spices

SAMUNDARI (F) (G) (D) (CR) BIRYANI £13.99

Mixed seafood food biryani layered with rice and spices

SHAHI CHICKEN (G) (D) (E) BIRYANI £12.49

A chef special crafted biryani made with juicy & tender pieces of chicken with house spice mix

HYDERABADI LAMB BIRYANI (G) (D) £13.49

Derived from the style of Hyderabad, boneless juicy pieces of lamb cooked in flavours of the Charminar



SIDES & SALADS

INDIAN GREEN SALAD (V) £3.99

A mix of slices of onion, tomato, carrot, cucumber, beetroot, table radish with lemon & green chilli

KACHUMBAR SALAD (V) £3.99

Diced assorted veggies dressed with lemon juice & salad oil with a hint of spice

PLAIN YOGHURT (D) £2.25



DESSERTS

DOUBLE DECKER (D)(G) £7.99 SHAHI TUKDA

A rich velvety bread pudding coated with rabri, layered with passion fruit cream & chocolate sauce

MATKA KULFI (D) (N) £5.99

An Indian style ice cream made by evaporating milk & flavoured with cardamom

CARAMEL KHEER (D) (N) £5.99

Sweet rice pudding infused with caramel & rose

SUNDAE BROWNIE (D) (E) (G)(N) £5.99

Hot Brownie served with caramel chocolate sauce & vanilla ice-cream

BEETROOT & CARROT (D) (G) (N) £6.99 ROLL HALWA

Sweetened hot beetroot & Carrot Roll served with malai kulfi

GULAB JAMUN WITH (D) (G) £6.99 ICE CREAM

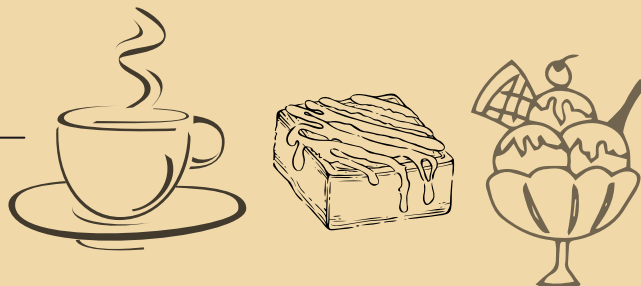
Hot gulab jamun served on the bed of soan papdi & lotus Biscoff crumb with vanilla ice cream

VEGAN CHEESECAKE (V) £5.99

A sweet ending for vegans to compliment the meal with a delightful cake

ICE CREAM (D) (G) £3 per scoop

Chocolate/ Vanilla/ Strawberry



TEA & COFFEE

MASALA CHAI £3

ENGLISH TEA £3

MASALA COFFEE £3.50

MOCHA £3.50

HOT CHOCOLATE £3.50

ESPRESSO £3.50

AMERICANO £3.50

WHITE COFFEE £3.50

MACCHIATO LATTE £3.50



KIDS' MENU

PLAIN FRIES

£3.25

CHEESY FRIES (D)

£3.99

Crispy fries topped with gremolata & cheese sauce

LOADED CHEESY CHICKEN (NV) (D) (N)

£7.49

Juicy chicken pieces served on a bed of fries, topped with tomato sauce & cheese

LOADED CHEESY PANEER (VG) (D) (N)

£7.49

Soft paneer cubes served on a bed of fries, topped with tomato sauce & cheese

MINI BUTTER CHICKEN PIZZA (NV)(D) (G) (N)

£7.99

A perfect chicken delight for little ones who always enjoy pizza

MINI BUTTER PANEER PIZZA (VG) (D) (G) (N)

£7.99

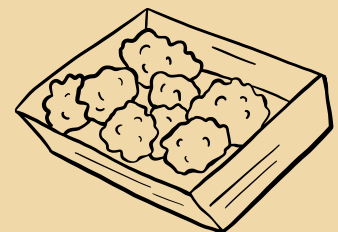
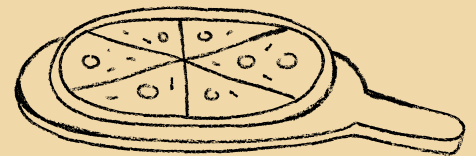
A perfect delight made with Indian Cottage Cheese for little ones who always enjoy pizza

FISH FINGER WITH CHIPS (NV) (D) (E) (F) (G)

£5.99

CHICKEN NUGGET WITH CHIPS (NV) (D) (E) (G)

£5.99



ALLERGEN INFORMATION

We take food allergies very seriously at Amrut. If you have any concerns about specific ingredients, please consult our staff for more detailed information.



THE AMRUT EXPERIENCE



INDIA SERVED ON A PLATE



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