



THE AMRUT EXPERIENCE

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# FOOD MENU

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[www.amrutdining.co.uk](http://www.amrutdining.co.uk)

# NIBBLES

<b>POPPADUM BASKET</b> (V) £2.99 Plain & roasted poppadum	<b>CRISPY CORN CHAAT</b> (G)(V) 🌶️ £6.49 Crispy corn fritters glazed in a tangy sweet & sour sauce, filled with a mix of fresh vegetables & crunchy popcorn
<b>HOMEMADE CHUTNEY SET</b> (D) £1.99 Mint chutney, Kalonji mango chutney, Apple & Carrot pickle, & Spicy chutney	<b>AMRUT SPECIAL CHILLI PANEER</b> (VG)(C)(D)(G)(SO) 🌶️ £7.49 Amrut's special twist of bang & chilli sauce coated on crispy fried paneer cubes with a tongue-teasing umami flavour
<b>PAANI PURI</b> (V)(G) 🌶️ £5.49 Crisp, puffed puris filled with spiced potato & black gram, paired with refreshing mint & tamarind infused water	<b>STIR FRY JALAPÑENOS AUBERGINE</b> (V)(G)(SO) 🌶️ £7.49 Fresh jalapeños & eggplant, dry fried & sautéed with crushed peppers, garlic & schezwan sauce
<b>RAJ KACHORI</b> (VG)(D)(G) £6.49 Crispy puffed balls filled with beans sprouts, sweet potato cubes, black gram, green sultans, topped with sweetened yogurt, tamarind & green chutney, finished with fresh passion fruit & minty lotus seeds	<b>KURKURI BHINDI</b> (V) £7.49 Crispy diamond cut ladyfinger dusted with gram flour, a hint of chaat masala & fresh coriander
<b>DAHI PAPDI</b> (VG)(D)(G) 🌶️ £6.49 Crisp wafers topped with spiced potatoes, yogurt, chutneys, & crunchy sev	<b>AMRUT SPECIAL CHILLI CHICKEN</b> (NV)(C)(D)(E)(G)(SO) 🌶️ £7.49 Our special twist of bang & chilli sauce coated on crispy fried chicken cubes with a tongue-teasing umami flavour
<b>SAMOSA CHAAT</b> (D)(G) 🌶️ £6.49 Crispy Indian potato puffs, served on a warm chickpea salad, topped with sweet yoghurt, mint, tamarind chutney, & crispy onions	<b>CHICKEN LOLLIPOP</b> (NV)(C)(E)(G)(SO) 🌶️ £7.99 Crispy fried chicken wings tossed in a spicy Indo-Chinese sauce
<b>AMRUT CHIPS</b> (V) £6.49 Fresh homemade chips, stir fried with bell peppers, onions, topped with parsley	<b>FISH AMRUT SHARI</b> (NV)(F) 🌶️ £8.99 Crispy, spiced batter-fried fish infused with flavours of Punjab
<b>CRISPY BHAJIYA</b> (V) 🌶️ £6.49 Classic potato fritters infused with assorted herbs, served with spicy tomato chutney	<b>BEETROOT ALOO BUKHARA TIKKI</b> (G)(V) £6.49 Deep fried beetroot tikki infused with plums, served with lemon grass and apple chutney
<b>HIMALAYAN MOMOS</b> (VG)(D)(G) 🌶️ £6.49 Momos made with assorted veggies served with condiments. <i>Steamed/fried/tandoori</i>	<b>CHATAKDAR GOBHI MANCHURIAN</b> (C)(G)(V) 🌶️ £6.49 Deep fried crispy cauliflower tossed in spicy Manchurian sauce topped with fresh spring onion
<b>HIMALAYAN MOMOS</b> (NV)(D)(G) 🌶️ £7.49 Freshly made with chicken juicy mince Himalayan herbs, served with condiments steamed/fried/tandoori	



# 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) 🌶️ £12.99

A tasting platter of our culinary gems, 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 in rich tomato gravy, dried fenugreek leaves, butter & fresh cream

### PANEER METHI MALAI (D) £11.49

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

### ALOO MATAR PANEER (D) £10.49

Potatoes, peas, & paneer cooked in a mildly spiced tomato-onion gravy

### 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 chicken tikka blended with tomato sauce & dried fenugreek leaves topped with butter & fresh cream

### MANGO CHICKEN PASANDA (D) (N) £11.99

Chicken supreme stuffed with African mango, cooked in mango yellow gravy, sparkled with gunpowder masala

### METHI-MALAI CHICKEN (D) £11.99

Juicy chicken pieces slow cooked in 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 & ginger

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

A treasure from the vendors of Indian railway stations, simmered in onion & tomato masala

### LAMB KALIA (D) £12.50

Succulent boneless lamb cooked to perfection with dried mango, mint, Turkish chilli & garlic flakes

### 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 (D) £3.50

### JEERA MATAR PULAO (D) £3.75

### JEERA RICE (D) £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

### GLUTEN FREE ROTI (V) £2.50

### 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

### VEGETABLE BIRYANI (D) (VG) £11.49

A chef special crafted biryani made with farm fresh organic vegetables with house spice mix

### 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

In 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**

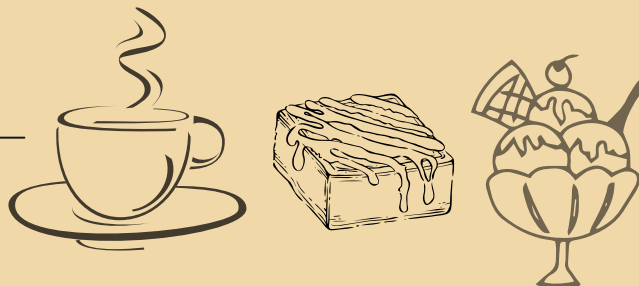
Hot gulab jamun served on the bed of soan papdi & lotus Biscoff crumb with vanilla ice cream

**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

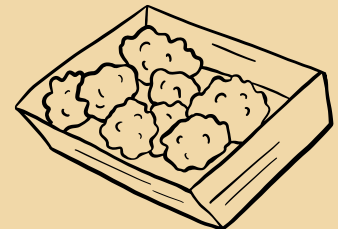
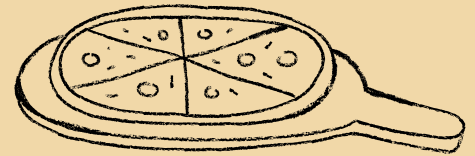
A perfect delight made with Indian Cottage Cheese for little ones who always enjoy pizza

## 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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