



THE AMRUT EXPERIENCE

FOOD MENU

www.amrutdining.co.uk

STARTERS

POPPADUM BASKET (V) £3.29

Plain & roasted poppadum

HOMEMADE CHUTNEY SET (D) £2.20

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

PAANI PURI (V) (G) 🌶️ £6.50

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

SAMOSA CHAAT (D) (G) 🌶️ £7.20

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

AMRUT CHIPS (V) £7.20

Fresh homemade chips, stir fried with bell peppers, onions, topped with parsley

CRISPY BHAJIYA (V) 🌶️ £7.20

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

HIMALAYAN MOMO (D) (G) 🌶️ £7.50

Momos made with assorted veggies/chicken served with condiments. *Steamed/fried/tandoori*

AMRUT SPECIAL (VG) (C) (D) (G) (SO) £8.25

CHILLI PANEER 🌶️

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

BEETROOT ALOO (G) (V) £6.99

BUKHARA TIKKI

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

PARATDAR PANEER TIKKA (VG) (D) £8.95

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 veg culinary gems, **£14.95** comes with Paneer Tikka, Crispy Bhajia, Beetroot Aloo Bukhara Tikki, Tandoori Himalayan momo, with condiments

AMRUT SPECIAL (NV) (C) (D) (E) (G) £7.60

CHILLI CHICKEN (SO) 🌶️

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

CHICKEN (NV) (C) (E) (G) (SO) £8.75

LOLLIPOP 🌶️🌶️

Crispy fried chicken wings tossed in a spicy Indo-Chinese sauce

FISH AMRUT SHARI (NV) (F) 🌶️ £9.95

Crispy, spiced batter-fried fish infused with flavours of Punjab

CHICKEN TIKKA (D) 🌶️ £9.50

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

MALAI CHICKEN TIKKA (D) £10.50

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

TANDOORI CHICKEN (D) 🌶️ £10.95/15.95 (HALF/ FULL)

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

MEWARI SEEKH KEBAB 🌶️ £9.50

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

FISH TIKKA (D) (F) 🌶️ £10.50

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

GARLIC LAMB CHOP (D) 🌶️ £12.95

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

THE NON-VEG (D) (F) 🌶️ £17.95 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) £10.50

Assorted lentils flavoured with garlic topped with clarified butter

DAL MAKHANI (D) £10.95

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

HARYALI HANDI (D) £11.95

Organic greens mixed with exotic herbs cooked in grounded spice

PANEER MAKHANI (D) (N) £12.95

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

PANEER METHI MALAI (D) £12.95

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

ADRAKI ALOO GOBHI (VG) £11.95

Stir-fry of potatoes and cauliflower tossed with fresh ginger, warming spices

MAINS (NV)

SAAGWALA GOSHT (D) £14.95

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

NALLI NIHARI (D) (G) £19.99

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

BUTTER CHICKEN (D) (N) £12.99

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

AMRUT JUNCTION CURRY (D) £14.95 (LAMB OR CHICKEN)

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

MASALA FISH CURRY (D) (CR) (F) £14.95

Home style fish curry with Amrut's special masala mix

METHI-MALAI CHICKEN (D) £13.95

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

LAMB ROGAN JOSH (D) £14.95

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

BIRYANI & RICE

All Biryanis are accompanied by raita & biryani sauce

PLAIN RICE £3.75

DUM PULAO RICE (D) £3.95

JEERA RICE (D) £3.95

VEGETABLE BIRYANI (D) (VG) £11.99

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

SHAHI CHICKEN (G) (D) (E) £13.95 BIRYANI

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

HYDERABADI LAMB BIRYANI (G) (D) £14.95

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



MAIN COURSE

BREADS

TANDOORI ROTI (G)	£3.50
MINT LACCHA PARATHA (G) (D)	£4.20
PLAIN NAAN (G) (D)	£4.00
BUTTER NAAN (G) (D)	£4.50
CHEESE NAAN (G) (D)	£4.75
GARLIC NAAN (G) (D)	£4.20
CHEESE GARLIC NAAN (G) (D)	£4.75
GARLIC CHILLI NAAN (G) (D) 🌶️	£4.20
GLUTEN FREE ROTI (V)	£3.95

SIDES & SALADS

INDIAN GREEN SALAD (V)	£4.50
A mix of slices of onion, tomato, carrot, cucumber, beetroot, table radish with lemon & green chilli	
KACHUMBAR SALAD (V)	£4.50
Diced assorted veggies dressed with lemon juice & salad oil with a hint of spice	
PLAIN YOGHURT (D)	£2.75
RAITA (D) (VG)	£2.95
Greek yoghurt combined with sauteed garlic and cucumber	

KIDS MENU

FISH FINGERS (NV) (D) (E) (F) (G) **£5.99**
WITH CHIPS

CHICKEN NUGGETS (NV) (D) (E) (G) **£5.99**
WITH CHIPS

DESSERTS

DOUBLE DECKER (D) (G) **£8.95**
SHAHI TUKDA

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

MATKA KULFI (D) (N) **£6.50**

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

ICE CREAM (D) (G) **£3.50** *per scoop*

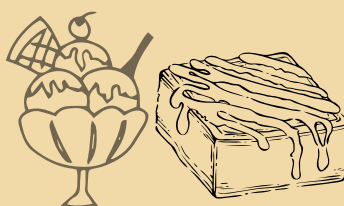
Chocolate/ Vanilla/ Strawberry

GULAB JAMUN WITH (D) (G) **£7.75**
ICE CREAM

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

VEGAN CHEESECAKE (V) **£6.50**

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



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TEA & COFFEE

MASALA CHAI £3.50

ENGLISH TEA £3.50

MASALA COFFEE £3.95

MOCHA £3.95

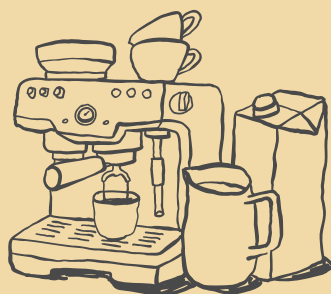
HOT CHOCOLATE £3.95

ESPRESSO £3.95

AMERICANO £3.95

WHITE COFFEE £3.95

LATTE MACCHIATO £3.95



A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO YOUR BILL.



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.

C

CR

D

E

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G

N

SO

V

VG

NV



CELERY CRUSTACEANS DAIRY

EGG

FISH

GLUTEN

NUTS

SOYA

VEGAN

VEGETARIAN

NON-
VEGETARIAN

MEDIUM
SPICY

HOT



THE AMRUT EXPERIENCE

INDIA SERVED ON A PLATE



THE AMRUT EXPERIENCE

30 Church Gate, City Centre, LE1 4AJ, Leicester
Instagram: @TheAmrutExperience Tel: 07774239750
www.amrutdining.co.uk , amrutleicester@gmail.com