



# THE NEW NORMAL MENU

## NIBBLES

- POPPODUM (NORMAL OR SPICY) & CHUTNEY TRAY (D)** 1.50  
(NOTE: PRICE FOR 4 CHUTNIES & POPPODUM)  
Mint yoghurt, Beetroot Mango Chutney, Chop Salad, Spicy Veg Pickle.

## STARTERS

- GARLIC MURGH MALAI TIKKA (D)** 5.95  
Chicken marinated in garlic, ginger, hung yoghurt and Philadelphia cheese cooked in clay oven and served with salad.
- TANDOORI SPICED LAMB CHOPS (D)** 7.95  
Spiced lamb chop with a chilled herb and cheese & yoghurt dip makes a delicious combination.
- KASOORI CHICKEN OR LAMB TIKKA (D)** 5.95 / 6.25  
Tender boneless chicken or lamb marinated in yoghurt, and spices barbecued in the clay oven.
- GILAFI SEEKH KEBAB** 5.50  
Minced lamb Kebab with exotic spices, tri colour peppers and coriander cooked in clay oven.
- CALAMARI** 6.50  
Ring of calamari fried & tossed in bell peppers, onion, chilli flakes finished with honey.
- RED KIDNEY BEAN TIKKI** 5.50  
Light spiced crispy red kidney bean cake shallow fried in butter served with mango & banana salsa.
- ONION & SPINACH BHAJIA (V)** 5.50  
Seasoned onion & Spinach battered with gram flour and fried in butter served with tamarind chutney.
- VEGETABLE SAMOSA CHAT (V) (D)** 5.50  
Veg samosas with curried chickpeas, ginger & coriander served with trio sauce.
- CHILI MONK FISH** 6.25  
Monk fish marinated in chilli & ginger sautéed with peppers & spring onion finished with tomato chilli sauce.

## URBAN SPECIALS

- TANDOORI MIXED GRILL (D)** 16.95  
Section of Urban Special kasoori chicken, boti kebab, gilafi seekh kebab and lasooni prawn served with coriander and tomato chutney.

- SAFRONI NIHARI GHOST (D)** 16.95  
Lamb Shank slowly cooked with exotic spices finished with Saffron and Kewra water served with rice and cocktail garlic & Coriander Kulcha.
  - MALABAR TIGER PRAWN (D)** 16.95  
Fresh water lasooni king prawns blended with fresh coconut & exotic spices and hung yoghurt, grilled in clay oven served with Malabar sauce.
  - BUTTER CHICKEN MASALA (D)(N)** 11.50  
Tandoor grilled chicken tikka prepared in rich tomato & butter gravy scented with kasoori methi.
  - MALABAR LAMB CURRY (D)** 13.95  
A South Indian famous curry cooked with fennel, chilli, coriander and coconut.
  - GUINEA FOWL JALFREZI (D)** 14.95  
Tandoori roasted guinea fowl supreme cooked with sliced onion, mixed peppers & green chillies finished with lemon juice.
  - URBAN SPECIAL BEEF SUKKA (D)** 14.95  
Beef chunks cooked with fenugreek seed, cardamom, funnel seed, cumin powder finished with coconut cream and chopped cilantro.
  - GOAN FISH CURRY (D)** 16.95  
The staple food of Goa. coconut milk base. Fish curry made in this style is tangy and spicy with tamarind.
  - TIGER PRAWN & SALMON MOILEE (D)** 16.95  
Tandoori spiced Salmon & Tiger prawn cooked in fresh coconut, onion, tomato, fresh curry leaves and mustard seed.
- ## TRADITIONAL CURRIES
- CHICKEN** 11.95
  - LAMB** 12.95
  - PRAWN** 15.95
  - JALFREZI (D)**  
Cooked with diced onions, mixed diced bell peppers, fresh green chillies finished with lemon juice.
  - GOAN VINDALOO (D)**  
Vindaloo is an Indian curry dish popular in the region of Goa.
  - DHANSAK**  
This dish is kind of a lentil, thick and very slightly sweet curry with chilli and lemon juice.
  - KARAH**  
Cooked with sliced onions, sliced ginger, capsicum, tomatoes, fresh herbs and special karahi spice (crushed coriander seeds & black pepper).
  - CHICKEN TIKKA MASALA (D)(N)** 10.95  
Cooked in wonderful combination of plum tomatoes, butter, creamy coconut, almonds and cashew nut sauce.

(✓) KINDLY TICK IN THE BOX TO ORDER DESIRED ITEM FROM OUR MENU

- KASHMIRI ROGAN JOSH (D)** 12.95  
Braised spring lamb chunk cooked in scented aromatic spices, shallots, Kashmiri chilli and rich tomato gravy.
- SAAG LAMB** 12.95  
Lamb cooked with wonderful combination of pureed spinach with fresh herbs and spices.
- AUTHENTIC MADRAS CHICKEN CURRY (D)** 10.95  
Chicken Cooked in fairly hot spices, tomato, coriander and cumin finished with chopped coriander.

## BIRYANI DISHES

(A Persian traditional aromatic one – pot saffron infused basmati rice prepared with Urban Spices. Garnished with coriander & fried onion served with Mirchi ka salan).

- CHICKEN BIRYANI (D)** 12.95
- LAMB BIRYANI (D)** 14.95
- YERAL BIRYANI (D)** 15.95
- KAIKARI (VEGETABLE) BIRYANI (V) (D)** 11.25

## VEGETARIAN DISHES

- PALAK KOFTA (V)(D)(N)** 10.25  
A spinach, panner and onion dumpling in a creamy tomato, cashew and kasoori sauce.
- KADAI PANNER (V)** 9.95  
Cottage cheese cubes coarsely crushed spices, stir fried with peppers and onion.
- ALOO PINDI CHANNA (V) (D)** 9.95  
Soft chickpeas and potatoes cooked with spices, semi - dry masala.
- DAL MAKHINI (V) (D)** 9.95  
Protein rich mixed lentil, aromatic ground whole spices stew simmered overnight over charcoal finished with touch of cream.
- PANNER MAKHANWALA (V) (D) (N)** 9.95  
Panner simmered in rich tomato and butter gravy scented with kasoori methi.

## SIDE ORDER

- ONION, CUCUMBER & CARROT RAITA (V) (D)** 3.10  
Seasoned fresh yogurt mixed with chopped cucumber, Onion, Carrots & mint leaves.
- SAG ALOO (OR) PANNER (V) (D)** 5.75  
Spinach lightly curried in garlic, tomato, and ground spices with potato or paneer.

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| ALL OUR MEATS ARE HALAL | | Food described within this menu may contain nuts or derivatives of nuts. |  
| V = Suitable for vegetarian. D = DAIRY. N = NUTS. | | If you suffer from an allergy or food intolerance please let us know. |