

RIVAAZ

LYMINGTON

TASTERS

POPADOM (EACH) 0.8

SPICY POPADOM (EACH) 0.9

CHUTNEY TRAY (PER PERSON) 0.8

(Mint Yoghurt Sauce, Onion Salad, Mango Chutney & Coconut Chutney)

SPICY MIXED LIME PICKLE 1.0

STARTERS TO SHARE (MIN 2 PEOPLE)

VEGETABLE PLATTER (V) (G) (PER PERSON) 6.0

Onion Bhaji, Vegetable Samosas & Garlic Mushrooms

MIXED PLATTER (G) (PER PERSON) 6.5

Chicken Tikka, Lamb Tikka, Vegetable Samosa & Onion Bhaji

TANDOORI PLATTER (PER PERSON) 7.0

Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek Kebab

STARTERS

MEAT OR VEGETABLE SAMOSAS (V) (G) 5.0

Triangular meat or vegetable filled patties (2 in portion)

ONION BHAJI (V) (G) 5.0

Deep fried onion balls lightly spiced (2 in portion)

PANEER STIR FRY (V) 5.0

Chunks of home made curd cheese stir fried with spices, onions & peppers

CHICKEN OR LAMB TIKKA 5.5

Charcoal grilled chicken or lamb lightly spiced

SHEEK KEBAB 5.5

Charcoal grilled minced lamb cooked on skewers (2 in portion)

CHICKEN CHAAT PURI (G) 6.0

Diced chicken cooked in a tangy sauce & served on a fried flat Indian bread

KING PRAWN PURI (G) 7.0

Succulent king prawns, stir fried in exotic spices & served on a fried flat Indian bread

NAWABI KEBAB 8.0

Chicken Tikka, Lamb Tikka & King Prawn, marinated in spices & grilled over charcoal

MAINS SPECIALS

CHICKEN OR PANEER (V) OR VEGETABLE (V) 10.5 ♦ LAMB 11.5 ♦ DUCK 12.5 ♦ KING PRAWN 13.5

NAWABI (Combination of Chicken, Lamb, Duck & King Prawn) **15.0**

DOM PUKTA (SIGNATURE)

THE REAL CURRY!!! Slow cooked in a sealed pot with wholes spices.
Truly bursting with flavour, HIGHLY RECOMMENDED!!

TAVA (SIGNATURE)

Cooked with aromatic whole spices & a touch of tamarind. SERVED SIZZLING

IT'S BACK HARIALI (SIGNATURE)

Cooked with spinach, yoghurt & fresh cream, spicy yet mild

AKBORI

Cooked with exotic spices in a thick sauce topped with a layer of spicy minced lamb

NEW OLD DELHI-STYLE CURRY (SIGNATURE) †

Medium to Madras Hot! Cooked with onions, garlic & ginger paste, plum tomato & cumin

IT'S BACK CHILLI ACHARI †

Madras Hot! Cooked with traditional pickling spices

NEW ZAAL MAKHANI †

Our version of the buttery classic. Smooth tomato & cream sauce. Madras hot!

NEW BENGAL NAGA ††

Cooked with aromatic spices & fresh naga chilli. Very hot!

THE CLASSICS

CHICKEN OR PANEER (V) OR VEGETABLE (V) 10.5 ♦ LAMB 11.5 ♦ DUCK 12.5 ♦ KING PRAWN 13.5

TIKKA MASSALA (N)

Needs no Intro. Our version of the classic British Curry

KORMA (N)

Very mild! Cooked with coconut & fresh cream

PASSANDA (N)

Originating from Hyderabad, a mild sauce of coconut, fresh cream & red wine

BHUNA

Medium strength but highly spiced

DANSAK

Cooked in a sweet & sour sauce with lentils

BALTI

Medium strength with a tangy sauce

SAG WALA

Medium strength, cooked with spinach

KORAI

Stir fried in spices with onions, green peppers & fresh coriander. SERVED SIZZLING

ROGON JOSH

Medium strength, cooked with tomato

JALFREZY †

Madras hot! Cooked with ginger, green peppers, onions & green chillies

MADRAS †

Madras hot! Cooked in a deliciously smooth sauce with a slightly tangy flavour

VINDALOO ††

Fiery hot!! Cooked with potatoes in a smooth sauce

† – Madras Hot †† – Vindaloo Hot (N) – May Contain Coconut or Nuts (G) – Contains Gluten

Please note: All dishes are cooked in an area where nuts are handled

Certain dishes can be spiced up or down in accordance to your taste. Please speak to your waiter/waitress with your requirement

A 10% discretionary service charge will be added to all tables of 5 persons or more

MAINS

TANDOORI (GRILL) MAINS

All SERVED SIZZLING with a side of green salad, mint yogurt sauce & spicy tamarind sauce

CHICKEN OR PANEER (V) TIKKA 10.5 ♦ **LAMB TIKKA 11.5**

Marinated overnight in exotic spices & barbecued to perfection over charcoal

TANDOORI CHICKEN 10.5

Half a Chicken on the bone cooked to perfection over charcoal in a clay oven

CHICKEN OR PANEER (V) SHASHLIK 12.0 ♦ **LAMB SHASHLIK 13.0**

Marinated in a tandoori spice paste & barbecued with onions, green peppers and tomatoes

TANDOORI KING PRAWNS 14.0

Whole king prawns marinated in a special tandoori paste & cooked over charcoal

MIXED GRILL (SIGNATURE) 15.0

Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & Tandoori King Prawn

BIRIANI

Stir-fried in exotic spices & rice. Served with a side of Vegetable Curry. A meal in itself

CHICKEN OR MIXED VEG (V) 13.0

LAMB OR DUCK 14.0

KING PRAWN 15.0

SEAFOOD

MATCHLEE MASSALA (N) (SEA BASS) 13.0

Pan fried Sea Bass, with a mild coconut & creamy sauce

MATCHLEE JHOL (SEA BASS) 13.0

Pan fried Sea Bass, exotic spice sauce of plum tomatoes & onions

NEW MATCHLEE HARIALI (SEA BASS) 13.0

Pan fried Sea Bass, spinach, yoghurt & fresh cream, spicy yet mild

MATCHLEE MIRCHI (SEA BASS) 13.0

Pan fried fillets of Sea Bass, traditional spices in a Madras hot smooth & tangy sauce

GOAN SQUID 13.5

Madras hot! Tamarind, green chillies, stir fried with onions & peppers. SERVED SIZZLING

NEW SQUID ROGON 13.0

Medium strength, cooked with lots of tomato

VEGETABLE SIDES 5.0

- ONION BHAJI (G) (2)** Deep fried onion balls, lightly spiced
VEGETABLE CURRY Mixed veg in a curry sauce
VEGETABLE BHAJI Stir fried mixed veg in a spices, dry
BOMBAY ALOO Potatoes tossed in spices
MUSHROOM BHAJI Mushrooms stir fried with onions
CAULIFLOWER BHAJI Cauliflower stir fried with spices & onions
BHINDI BHAJI Spiced okra
BRINJAL BHAJI Spiced aubergine
SAG BHAJI Spinach with onions
SAG PANEER Spinach cooked with homemade curd cheese
SAG ALOO Spinach with potato
TARKA DALL Lentils cooked with garlic
ALOO GOBI Potatoes with cauliflower
GOBI PANEER Cauliflower cooked with homemade curd cheese
MATTER PANEER Green peas cooked with homemade curd cheese
CHANA MASSALA Chickpeas cooked with exotic spices

RICE & BREAD

- KEEMA RICE** (Minced lamb) **5.0**
SPECIAL FRIED RICE (Egg and Peas) **4.5**
MUSHROOM RICE **4.5**
VEGETABLE RICE **4.5**
COCONUT RICE (N) **4.5**
LEMON FRIED RICE **4.5**
BOILED RICE **3.5**
PILAU RICE (Basmati) **3.5**
- PLAIN NAN (G)** (Fluffy homemade bread) **3.0**
KEEMA NAN (G) (Stuffed with spicy minced lamb) **3.5**
GARLIC NAN (G) (Topped with garlic and coriander) **3.5**
PESHWARI NAN (G) (Sultanas, coconut and almond) **3.5**
STUFFED NAN (G) (Stuffed with vegetables) **3.5**
CHILLI NAN (G) (Topped with green chillies) **3.5**
TANDOORI ROTI (G) (Indian bread baked in the tandoor) **3.5**
PORATHA (G) (Fried flaky bread) **3.5**
PLAIN/BUTTERED CHAPATTI (G) (Thin Indian bread) **2.0**
PUREE (G) (Fried thin bread) **2.0**

ACCOMPANIMENTS

- CHIPS** **3.0**
CUCUMBER RAITA (Cucumber with yoghurt) **3.0**
CARROT RAITA (Carrots with yoghurt) **3.0**
PLAIN RAITA (Yoghurt) **2.5**