

THE LANSDOWNE

Chef Amit Sharma

INDIAN STREET FOOD

Famous Delhi and Mumbai Street Food Dishes are meant to be for sharing.

Vegetable Pakora (VG) (Crispy fritters made with vegetables like onions, potatoes, cauliflower, green cabbage, baby spinach, coated in gram flour, spices and herbs and deep fried)	6.50
Chicken Pakora (Crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders and herbs and vegetables mixture and then deep fried)	7.50
Ginger Chilli Fish Pakora (F) (Fresh haddock pieces marinated with fresh ginger, green chilli and herbs and vegetables, deep fried)	7.95
Cauliflower and Broccoli Pakora (VG) (Fresh cauliflower florets and tenderstem broccoli marinated in lightly spiced gram flour batter and deep fried)	7.00
Paneer and Bullet Chilli Pakora (D) (Fresh cheese & bullet chilli dipped in a seasoned gram flour batter, deep-fried)	7.00
Salt -n-Pepper Chicken (Crispy seasoned chicken, fried up with crunchy, soy-chilli sauce, peppers and spring onion)	8.95
Honey Chilli Cauliflower (Fried crispy cauliflower are tossed in a honey chilli sauce)	6.50
Aloo Tikki (D) (Edward potatoes cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt and fresh pomengranate)	6.50
Punjabi Vegetable Samosa (D)(G) (Classic punjabi samosa, pastry filled with potatoes and green peas fried crispy and served with date and tamarind chutney)	6.95
Trio of Chicken Tikka (D) (Made with chicken breast pieces double marinated in tandoori masala (yoghurt and spices) malai (cream and cheese) hariyali (mint and coriander) - a house speciality)	8.50
Kerala Chilli King Prawn (SF) (Crispy batter fried king prawns with chilli & garlic and curry leaf)	8.95
Achari Paneer Tikka (D) (M) (Cottage Cheese marinated with pickling spices)	7.50
Vada Pav (M) (D) (G) India's spicy spin on a chip butty. (Deep fried potato patty) chopped red onion, green chillies, and green chutney sandwiched between lightly toasted pav (bread rolls)	6.95
Keema Pav (D)(G) (Tender, spiced minced lamb and peas with toasted buttered buns)	7.50
Bhalla Papdi Chaat (G)(D) (Yoghurt soaked lentil fritter topped with Papdi, sweet and spicy chutneys)	6.50

TANDOORI & GRILL

Chicken Tikka (D) (Served with rice, salad and sauce) (Succulent boneless chicken breast, marinated in yoghurt ginger, garlic and spices, yet another classic)	16.00
Malai Chicken Tikka (D) (Served with rice, salad and sauce) (Boneless chicken breast, marinated in a yoghurt, double cream, green chilli, Royal cumin seeds, ginger & garlic paste with cardamom)	16.00
Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delhi, marinated with chef special ground spices) (Served with rice, salad and sauce)	18.00
Mix Grill for 1 (D) (G) (1 Pcs Each) (A selection of malai tikka, chicken tikka, green herb tikka, lamb chop, spicy chicken wings, king prawns served with sauce, basmati rice and naan bread)	22.00
Mix Grill for 2 (D) (G) (2 Pcs Each) (A selection of malai tikka, chicken tikka, green herb tikka, lamb chops, spicy chicken wings, king prawns served with sauce, naan bread and basmati rice)	40.00

LANSDOWNE SPECIALITY

Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds)	14.50
Old Delhi Butter Chicken (Spicy) (D) (A classic of old delhi - Chicken Tikka in rich tomato sauce with fenugreek and white butter)	14.50
First Class Chicken Curry (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy)	13.00
Chilli Garlic Chicken (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala)	13.50
Chicken Saag (M) (D) (succulent pieces of chicken cooked in finely ground fresh spinach with spices)	13.50
Railway Lamb Curry (N) (Anglo-indian lamb curry with with cashew nuts, poppy seeds, brown onion and touch of coconut milk)	16.00
Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions and roasted cherry tomatoes, a north indian delicacy)	15.50
South Indian Ginger Lamb (M) (A spicy chettinad (South Indian) preparation, combining ground coconut milk, tamarind, curry leaves, fennel and roasted spices) (Spicy)	15.50
Lamb Roganjosh (A classic favourite, boneless lamb curry from Lucknow in a brown onion gravy)	15.50
Chicken Pepper Masala (Onion, tomato, spices, tellicherry pepper and fresh coriander)	14.50
Rajasthani Laal Maas (Prepared in a sauce of yoghurt and hot spices such as red Mathania Chillies)	15.50
Methi Keema Matar (Smoked minced lamb, peas, spices and fenugreek)	14.00

THE GREAT INDIAN THALI

(A complete North Indian meal)

Non - Vegetarian (Chicken tikka, butter chicken, dal makhani, gunpowder potatoes, nan/chappatti, rice, side salad, masala popadom, pickle, raita)	22.00
Vegetarian (Vegan options available please ask server) (Onion bhaji, Saag paneer, dal makhani, gunpowder potatoes, nan/ chappatti, rice, side Salad, masala popadom, pickle, raita)	18.00

BIRYANI (Served with sauce and raita)

(Aromatic preparation of fresh spices, fried onion and mint, basmati rice)

Chicken	14.00	Lamb	15.00
King Prawn (SF)	19.00	Vegetable	12.00

FISH & SEAFOOD

Tawa Crab Masala (SF) (D) (Devon crab meat cooked with chilly, tomato, white onion and fenugreek served with baby chilly garlic nan)	22.00
Boatman Seafood Curry (F) (D) (M) (SF) (King prawn & monkfish curry with red chillies, coconut - kokum sauce & spiced)	19.00
Kerala Monkfish (F) (M) (Southern spiced cubes of monk fish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion tomato masala gravy)	19.00
King Prawn Achari (SF) (M) (Pickled marinated kingprawns cooked in onion & tomato masala gravy, garnish with fresh lime.)	16.00
Monkfish Kebab (D) (F) (Served with rice, salad and sauce) (Monk fish marinated in ginger and garlic and kashmiri chillies paste and ground spices paste and yoghurt)	19.00
Goan Fish Curry (F) (D) (M) (Seafood masterpiece of pan fried cod cooked in coconut milk, ginger and onion tomatoes to create a delicate balance of flavours)	17.00

VEGETARIAN & VEGAN

Aloo Gobi (VG) (A traditional home style preparation of potatoes and cauliflower cooked with cumin, green chillies, ginger and spices)	10.95
Spinach Broccoli with Roasted Almonds (M) (N) (VG) (Garlic flavoured spinach gravy, roasted almonds, tempered with cumin, garnish with grilled tender-stem broccoli)	10.95
Paneer Butter Masala (D) (Cottage cheese cooked in a fenugreek - flavoured, tomato and creamy butter sauce.)	10.95
Tarka Chana Dal (VG) (Yellow lentils tempered with onions, tomatoes and green chillies)	10.95
Banarasi Dum Aloo (D) (Roasted baby potatoes cooked in a rich creamy tomato sauce)	10.95
Dal Bukhara (D) (Black lentils and kidney beans slow cooked with tomatoes, cream and white butter)	10.95
Chana Masala (V) (GF) (Spiced stewed chickpea cooked with onion tomato masala)	10.95
Tawa Veg Masala (VG) (Okra, baby aubergine, baby potatoes and cauliflower cooked with spiced masala)	10.95
Saag Paneer (D) (M) (Indian cottage cheese braised in garlic flavoured spinach gravy, tempered with cumin finished with cream)	10.95
Paneer Methi Malai (D)(N) (Green peas, fresh fenugreek, cashewnut and caramelised onion)	10.95
Gunpowder Potatoes (D) (New potatoes are smoky grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs)	5.95

RICE, BREADS & SUNDRIES

Pilau Rice	4.00	Mozzarella Kulcha (G) (D)	4.70
Boiled Rice	3.75	Peshwari Nan (G) (D) (N)	4.75
Lemon & Cashew nut rice (N)	4.25	Keema Nan (G) (D)	5.00
Masala Fries	5.00	Popadoms	0.95
Chapati (G)	2.00	Raita	2.20
Grilled Paratha (D) (G)	4.20	Spiced Onions	2.20
Pudina Paratha	4.70	Mango Chutney	2.20
Aloo Paratha (G) (D)	4.50	Coriander Chutney	2.20
Nan Bread (G) (D)	4.00	Mixed Pickle	2.20
Garlic & Coriander Nan (G) (D)	4.60	Fried Green Chillies	3.00
Chilli Cheese Nan (G) (D)	4.70	Kachumber Salad	3.00

Please Note: Some dishes may contain nuts, Please check with the duty manager.
Please note that there will be a discretionary 10% service charge.

WINE LIST

SPARKLING WINE

	125ml	Bottle
Prosecco Spumante Millesimato, DOC, Biscardo, Mabis Veneto, Italy (V) elegant, delicate and aromatic - and vintage!	6.75	33.00
Grande Reserve, Premier Cru, Pierre Mignon Champagne, France (V) the real thing...		62.00

WHITE WINE

	175ml	250ml Carafe	Bottle
Blanco Organico, Campo Flores, DeAlto Rioja y Mas La Mancha, Spain (V) vibrant, fresh with citrus fruit and grapefruit	6.45	9.00	24.00
Blanc, Vin de France, Les Chiens Languedoc-Roussillon, France (V) preserved lemons and fresh peaches	6.65	9.40	25.00
Verdicchio dei Castelli di jesi Classico, Zaccagnini Marche, Italy (V) dry, crisp an beautifully elegend	7.40	10.55	29.00
Pinot Grigio Biologico, DOC, Casa Defra, Cielo e Terra, Delle Venezie, Italy (V) flowers and tropical fruits	7.10	10.15	28.00
Cuvee Caroline, Picpoul de Pinet, Famille Morin Languedoc-Roussillon, France (V) simply perfect with seafood	8.30	11.80	33.00
Sauvignon de Touraine, Domaine Patrick Vauvy Loire, France (V) lemon and exotic fruits	8.70	12.30	35.00
Chardonnay, Los Arboles, Manos Negras Mendoza, Argentina (V) fresh citrus, ideal with creamy curries and chicken			36.00

ROSE WINE

	175ml	250ml Carafe	Bottle
Cinsault Rose, La Vie en Rose, Languedoc-Roussillon France (V) pink in name, rose petals in nature	7.10	10.15	28.00
B by La Grande Bauquiere, Domaine de la Grande Bauquiere Cotes de Provence, France (V) stylish, pale and very interesting			34.00

RED WINE

	175ml	250ml Carafe	Bottle
Rosso, IGP, Palazzo del Mare Sicily, Italy (V) pomegranate, cinnamon and liquorice	6.45	9.00	24.00
Shiraz, Aloe Tree Western Cape, South Africa (V) heady spice, mint and plums	6.69	9.95	27.00
Merlot , IGP Pays d'Oc, Largesse Languedoc-Roussillon, France (V) soft blackberries and blueberries	7.60	10.75	30.00
Pinot Noir, Casablanca, Nostros Reserva, Indomita Casablanca, Chile (V) light, delicious juicy cherries	7.60	10.75	30.00
Crianza, Finca Manzanos, Bodegas Manzanos DOCa Rioja, Spain (V) raspberries, vanilla and cinnamon	8.30	11.80	33.00
Malbec, Uco Valley, Manos Negras Mendoza , Argentina (V) dark fruit, coffee and violet			36.00

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35ml - Fever Tree Tonic Included			
Brockmans	9.00	Hendricks	8.50
Bombay Sapphire	8.00	Gordens Pink	8.00
Isle of Harris	9.50	Brooklyn	8.50
Ophir	8.50		

SPIRITS/LIQUERS

Smirnoff Vodka	4.40	Grouse	4.40
Grey Goose	5.40	Jack Daniels	4.70
Bacardi	4.70	Southern Comfort	4.40
Absolute		Drambuie	5.40
Orange/Vanilla	4.70	Baileys (50ml)	4.40
Morgans Spiced	4.40	Cointreau	4.70
Jameson	4.70	5 Walla	4.40

MALT WHISKY

Auchentoshen	5.70	Laphroaig	5.70
Glenmorangie	5.70		

INDIAN WHISKY

Amrut	6.50	Indri	6.50
Paul John	6.25		

BEER/CIDER

	Half Pint	Pint
Punk IPA - Draught - Post Modern Classic 5.4%	3.95	6.20
Kingfisher - Draught - Indian Lager 4.8%	3.95	6.20
St Mungo's - Draught - Helles Lager 4.9%	3.95	6.20
Bombay Bicycle Ale - Draught 4.3%	3.95	6.20
Lansdowne Lager - (Gluten free) 4.0%	3.95	6.20
Lansdowne Stout - Smooth Nitro Stout 4.2%	3.95	6.20
Lansdowne IPA - 6.4%	3.95	6.20
Kingfisher - 0% Bottle Alcohol Free		3.95
Punk AF - Bottle Alcohol Free		3.95
Peacock 568ml - Mango & Lime Cider 4.0%		5.95
Magner 568ml - Classic Apple Cider 4.5%		5.95

COCKTAILS

Lansdowne Mojito	10.00
House spiced rum cocktail with fresh mint & lime over crushed ice	
Espresso Martini	10.00
Vodka, Tia Maria and Espresso Coffee	
Chilli and Mango Margarita	12.00
Tequila, Mango Puree, Chilli and Lime	
Colaba Colada	9.00
Rum, Mango, Coconut & Pineapple	

MOCKTAILS

Virgin Mojito	6.00
Ginger Ale, Fresh Lime and Mint	
Mango and Passion Fruit Fusion	6.00
Delicious mango mixed with fragrant passion fruit. A true delight	

SOFT DRINKS

Coke/Diet Coke	3.95
Irn Bru / Diet Irn Bru	3.95
Sprite	3.95
Fanta	3.95
Ginger Beer	3.95
Rose Lemonade	3.95
Lemonade	3.95
Appletiser	3.95
Soda Water & Lime or Blackcurrent Cordial	3.50
Small Sparkling or Still Water	3.95
Large Sparkling or Still Water	5.50
Fruit Juice (Orange, Apple or Mango)	3.95
Thums Up	3.95
Limca	3.95
Mango Lassi	4.25
Sweet Lassi	4.25
Jeera Lassi	4.25

HOT DRINKS

Masala Tea	3.95	Chai Latte	3.95
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