

## NON-VEGETARIAN MAINS

<b>KARAHI GOSHT (M)</b> Tender pieces of lamb skilfully cooked with Indian spices in an iron 'Karahi'	£9.95
<b>GOSHT-E-ROGANJOSH (M)</b> A north Indian speciality of lamb, chillies and aromatic spices	£8.95
<b>BHUNA GOSHT (M)</b> Lamb and special khadai masala cooked together in high heat finished with onion and chillies	£9.95
<b>SAAG GOSHT (M)</b> Tender lamb pieces cooked in smooth spinach sauce	£9.50
<b>LAMB CHOP MASALA (M, MU)</b> Tandoor roasted juicy lamb chops drizzled in a tantalising chef special sauce and its own juices	£12.95
<b>RAAN KI KHURCHAN (M)</b> Tender lamb pieces, onions and peppers gently cooked in chef's special onion tomato masala, a amazing dish created for lamb lovers	£12.95
<b>KARAHI CHICKEN (M)</b> Tender Chicken pieces, onions and peppers gently cooked in karahi with Indian spices	£9.50
<b>CHOOZA KHAS MAKHANI (M, N)</b> Tandoor cooked chicken tikka simmered in rich tomato sauce	£9.95

## RICE

<b>ZAFRANI PULAO (M)</b> A fusion of braised basmati rice with cumin, whole spices and saffron for a simple yet flavoursome dish	£3.95
<b>MUSHROOM PULAO (M)</b> Lightly spiced mushrooms cooked to make a traditional pulao	£4.25
<b>JEERA RICE</b> Perfectly cooked rice spiced with cumin; can be served with or without fresh petit pois	£3.50
<b>STEAMED RICE</b> Fluffy Basmati Rice	£3.25
<b>EGG FRIED RICE (E, S)</b> Fluffy fried rice with scrambled egg	£4.50

### Allergen Key

C-Celery; G-Gluten; Cr-Crustaceans; E-Egg; F-Fish; L-Lupin;  
M-Milk; Mo-Molluscs; Mu-Mustard; N-Nuts; P-Peanuts; SS-Sesame;  
S-Soya; Sd- Sulphur Dioxide

OG - Can be made with no Onion & Garlic

## BREADS

<b>PLAIN NAAN (G, E, M)</b> Tandoor cooked traditional flatbread	£1.85
<b>BUTTER NAAN (G, E, M)</b> Tandoor cooked traditional flatbread brushed with butter	£1.95
<b>GARLIC NAAN (G, E, M)</b> Flavoured with a touch of garlic	£2.50
<b>PESHAWARI NAAN (G, E, M, N)</b> Yeast-leavened bread, filled with desiccated coconut, sultanas and almonds	£3.95
<b>KEEMA NAAN (G, E, M)</b> Tandoor cooked flatbread with spiced lamb mince	£4.50
<b>PIZZA NAAN (G, E, M)</b> Freshly cooked naan generously topped with tomato sauce and cheese	£4.50
<b>KULCHA AAP KI PASAND (G, M)</b> Wheat flour flatbread cooked with your filling options of: Onion Green chilli	£3.25
<b>PARANTHA AAP KI PASAND (G, M)</b> Layered flaky flatbread flavoured with a choice of: Mint Butter	£2.95
<b>STUFFED ALU PARANTHA (G, M)</b> whole wheat flatbread which is stuffed with spicy mashed potatoes	£3.95
<b>TANDOORI ROTI (G, M)</b> Traditional chapatti cooked in a coal lit tandoor	£1.85

## SIDE DISHES

<b>RAITA (M)</b> A cooling yogurt accompaniment that can be mixed with: Cucumber Mixed Veg	£2.95
<b>DAHI-YOGURT (M)</b> Plain Indian yogurt	£2.75
<b>PUNJABI SALAD</b> A cooling mix of veggies	£3.95
<b>CUCUMBER TOMATO SALAD</b> Cucumber and tomato tossed in a olive oil dressing	£3.75
<b>KACHUMBER SALAD</b> A colourful blend of fresh vegetables with a light dressing	£3.95
<b>POPPADOM PLATTER</b>	£2.50
<b>POPPADOMS</b>	£0.90
<b>MASALA POPPADOMS</b>	£1.95
<b>FRIED GREEN CHILIES</b>	£1.95



**Caraway**  
Indian Brasserie

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## VEGETARIAN STARTERS

**SCHEZWAN MIRCHI PANEER (C, G, M, S)** £8.50  
Fried paneer cubes tossed in a Schezwan chili sauce finished with spring onion and garlic

**DILLI KI ALU TIKKI CHAAT (G, M)** £6.95  
Tawa roasted potato dumplings served with chickpeas, yoghurt and tamarind sauce. Old Delhi's favourite appetizer

**SUBZ SAMOSA (G)** £5.50  
A crispy pastry filled with vegetables, potatoes and selected spices

**GARLIC MUSHROOMS (C, G, S)** £7.95  
Mushrooms, garlic and spring onions and chilli tossed with a delectable speciality sauce

**SPICY MOGO DRY (VEGAN/OG)** £6.75  
Fresh mogo chips tossed in dry spices with a touch of lemon

**CHILLI GARLIC MOGO (C, G, S)** £7.50  
Fresh cassava chips tossed in spicy garlic sauce an Indochinese touch to mogo

**SPECIAL ALU PAPDI CHAT (G, M, OG)** £6.95  
An exciting blend of potatoes, chickpeas and papdi with yoghurt and select Indian masalas

**PANI PURI PUTCHKA AKA GOL GAPPE (G)** £5.95  
Stuffee with chickpeas and potato; classic favourite served with mint and Tamarind & Date water

**ONION BHAJIA (VEGAN)** £5.95  
Crispy battered fried onions

**DHAAL CHAWAL ARANCHINI (G, M)** £7.50  
Beautifully cooked lentils and rice make up this traditional Italian dish with a cheesy Caraway twist!

## NON-VEG STARTERS

**SCHEZWAN MIRCHI MURGH (C, E, G, M)** £8.95  
Crispy morsels of chickens tossed in a Schezwan chilli sauce finished with spring onion, peppers and garlic

**MONGOLIAN CHICKEN (E, P)** £8.95  
Wok fried Tender supreme of chicken marinated in crushed peanuts and onions; a must for chicken lovers!

**CHATPATE CHICKEN LOLLIPOP (C, G, E, S)** £8.95  
Chicken wings with garlic, soya sauce and spicy tomato sauce, can be dry on request

**CHICKEN SAMOSA (G)** £5.95  
A crispy pastry filled with minced chicken and herbs

**DRUMS OF HEAVEN (E)** £8.95  
Heavenly marinated Indo Chinese Chicken wings served with a sweet chilli sauce

**PEPPERED LAMB (C, E, G, M)** £9.95  
Pan seared Tender pieces of lamb tossed with peppercorn, peppers and selected spices, a beautiful creation by our master chef!

## SEAFOOD STARTERS

**MACHLI KE PAKORE (F)** £9.95  
Crisp fried tilapia coated with a tangy blend of selected spices

**DILL SALMON TIKKA (F, L)** £10.50  
Finest Scottish salmon marinated with kashthuri methi, dill, yoghurt and drizzled with mustard oil in tandoor

**MAHI MACHLI TIKKA (F, M, MU)** £9.50  
Fresh tilapia marinated with rare spices and cooked over slow burning charcoal

**TANDOORI JHINGA (CR, M, MU)** £13.95  
Fresh water King prawns rolled in a tangy marinade and slow roasted in a tandoor

## VEGETARIAN TANDOORI

**MINT & MANGO PANEER TIKKA (M, MU)** £7.95  
Paneer marinated in mint & mango served with onions and capsicums slow cooked over glowing charcoal

**VILAYATI PHOOL (M)** £7.75  
Fresh broccoli marinated with cheesy garlic yogurt and rare spices cooked in a tandoor

**VEGETABLE PLATTER (C, G, M, MU, S)** £13.95  
A selection of samosas, chilli mogo, onion bhajis and paneer tikka

## NON-VEG TANDOORI

**CHICKEN TIKKA (M, MU)** £8.50  
Chicken marinated in Kashmiri red chilli and creamy yoghurt finished in Tandoor. A classic dish that's the best ever

**SEEKH KEBAB (M)** £7.95  
Succulent spicy minced lamb kebabs, a timeless classic from the North West Indian frontier

**TANDOORI MURGH (M, MU)** £7.95  
Tender Spring Chicken marinated with rare spices and herbs and finished in the tandoor

**CHOP LAJAWAB (M, MU)** £10.95  
Lamb chops marinated overnight in traditional Mughlai spices and cooked in the tandoor

**GARLIC BASIL TIKKA (M, MU, S)** £8.95  
Chicken rolled in garlic, pine nuts, basil and lemon juice an eclectic combination. Finished in clay oven

**RAAN BOTI ALISHAAN (M)** £14.95  
A portion of baby lamb leg marinated overnight in handpicked spices and slow roasted over a medium heat to ensure that no flavour is lost in the preparation

**CARAWAY KEBAB PLATTER (CR, E, M, MU, N)** £19.95  
An irresistible assortment of succulent prawn, fish, chicken and lamb kebabs

## VEGETARIAN MAINS

**PANEER TIKKA MASALA (M, MU)** £9.95  
Tandoor cooked paneer tikka tossed in a tasty onion tomato sauce. A special dish for paneer lovers

**KARAHI PANEER (M)** £8.50  
Homemade cottage cheese cubes skilfully cooked with Indian spices and served in an iron 'Karahi'

**VEGETABLE MANCHURIAN (G, M, S)** £7.95  
Vegetable dumplings in a spicy, sweet and sour sauce

**PALAK AAPKI PASAND (M)** £7.95  
Garlic flavoured Spinach with choice of corn, mushrooms, potatoes or paneer

**BHINDI DO PYAZA (VEGAN, OG)** £7.50  
Stir fried okra with onion and lemon juice

**BOMBAY ALU (VEGAN, OG)** £6.75  
Potatoes stir fried with cumin, curry leaves, lemon and green coriander

**BAINGAN BHARTHA (M)** £7.95  
Tandoor roasted smoked aubergines tempered with garlic and chillies. Mum's own recipe!

**MALAI KOFTA HARYALI (M, N)** £7.95  
Soft cottage cheese dumplings with a choice of smooth spinach gravy

**DILLI KA SHAHI MALAI KOFTA (M, N)** £8.95  
Soft cottage cheese dumplings with a traditional rich tomato gravy, a must have dish!

**SOYA CHAAP MASALA (MU, N, S)** £9.95  
Deliciously spiced soya bean chunks in a rich masala sauce

## SEAFOOD MAINS

**GOAN FISH CURRY (F, M, MU)** £12.95  
A speciality from Goa, fresh salmon cooked in exotic coconut and tamarind sauce and special spices. A modern touch to a timeless classic

**MACHLI KA SALAN (F, MU)** £9.95  
A tradition north Indian fish curry made with fresh tilapia, onion tomato and green chillies

**PRAWN MASALA (CR)** £15.95  
King Prawns 'jumbo' sized cooked with thick onion tomato masala

## BIRYANI

ALL BIRYANIS ARE SERVED WITH A PORTION OF RAITA AND VEGETABLE CURRY

**GOSHT BIRYANI (M)** £11.95  
Rice, aromatic herbs and tender lamb, cooked the traditional way

**CHICKEN BIRYANI (M)** £10.95  
A blend of rice, aromatic herbs and tender chicken

**VEGETABLE BIRYANI (M)** £9.95  
A traditional mix of rice, aromatic herbs and vegetables cooked to perfection