

Welcome to Chutney Roti

The Rebirth of Indian Dining

Chutney is a word derived from the Sanskrit meaning 'to lick'. Roti is an Indian bread made from stoneground wholemeal flour, traditionally known as atta chapati flour.

The Chutney Roti menu has been developed by our masterchefs Mahesh Rathudi, Guru Prasad and Arvind Rawat. They have worked in some of the best Indian restaurants and hotels around the world including South Africa, Bangladesh, London, Russia and, of course, Bombay (Mumbai).

Awards and Achievements

Regional Chef of the Year (London) 2008

Regional Chef of the Year (Birmingham) 2009

Regional Chef of the Year (Manchester) 2009

Food Innovation Award 2009

The Chutney Roti Indian cuisine is predominantly home-style Indian cooking, with some influence from other corners of the world. We encourage all our customers to be adventurous and daring, so please try something new.

Every detail with Chutney Roti has been created to give you the ultimate dining experience. So, come on – unleash your taste buds and enjoy the dream that is Chutney Roti.

Designed – to entice you

Ambience – to seduce you

Sound – to transcend you

Food – to tantalise you

Nuts are widely used in our kitchen so there is a possibility that all of our dishes may contain traces of nuts.

Please allow time for cooking.

Please ask for the degree of hotness you would like.

Medium 🌶️ **Hot** 🌶️🌶️ **Very Hot** 🌶️🌶️🌶️

Gluten free and Vegan food is available.

Appetisers

- 1. Spinach Onion Bhaji** £3.00
Deep fried crispy onion and spinach with gram flour coating
- 2. Papdi Aloo Chaat** £3.50
Fried potato cake with chickpeas, yoghurt and chutney sauce
- 3. Chilli Paneer** £4.95
Indian-style cottage cheese, sautéed lightly in pepper and soya sauce
- 4. Vegetable Samosa Chat** £3.50
Our home-cooked samosa, served with chutney special



Chicken

- 5. Chicken Tikka** 🍴 £3.90
Succulent tender breast pieces marinated in herbed yoghurt with freshly ground spices, roasted cumin seed, chargrilled skewers
- 6. Chilli Garlic Tikka** 🍴 £3.90
Chicken breast pieces marinated with mint, coriander and green chilli in traditional spice, cooked in tandoor
- 7. Malai Kebab Zafarini** £3.90
Malai kebab is mildly flavoured with cream and cheese and ginger garlic pasta. These kebabs are very smooth and succulent and **lilera?????** melt in the mouth

Red Meat

8. Tandoori Lamb Seekh Kebab 🌶️ £3.99

Minced lamb with chilli, ginger, garlic and Indian garam masala, then cooked in the tandoor

9. Shikampuri Shami Kebab 🌶️ £3.99

Popular local variety of kebab in Indian subcontinent

10. Boti Kebab 🌶️ £4.50

Chunks of lamb meat marinated with Indian spices and yoghurt, cooked in the tandoor



Sea World

11. Baby Squid 🌶️ £4.95

Ring of baby squid, deep fried, served with bell peppers, chilli flakes and honey

12. Golden Fried Prawns £4.95

Deep fried prawns mixed with garlic, ginger paste with cornflour and gram flour coating

13. Battered Amritsari Fish 🌶️ £4.50

Crispy batter covered flaky tilapia fish, spiced with Indian flavours of garlic, ginger, cumin and chaat masala.



Main Courses - Vegetarian

- 14. Khumb Hara Pyaz** 🌶️ £6.00
Fresh mushrooms and spring onions tossed in an oak???
with onion and ground spices
- 15. Aloo Jeera** £5.00
Baby potatoes cooked with fresh ground cumin seeds
and lightly spiced
- 16. Chana Masala** £4.50
The classic chana masala, as done in India
- 17. Bahare Baigan** £5.00
Fresh baby aubergine deep-fried, cooked in peanut
and coconut milk sauce
- 18. Methi Mutter Malai** £6.00
Methi and mutter are a super-hit combination,
as their flavours complement each other well
- 19. Mutter Paneer** £6.00
Mutter cooked with home-made paneer and herbs,
a house speciality.
- 20. Dal Makhani** £6.00
Black lentils and kidney beans cooked overnight and
finished with tomato
- 21. Dal Tadka** £4.00
Mixed lentils cooked in Indian-style tadka
- 22. Spinach Ke Sath** £6.00
(Chana, Mushroom, Aloo, Mixed Vegetable)
Choose from potatoes, mushrooms, corn, paneer,
all tempered with ginger, garlic and
Indian garam masala with spinach
- 23. Bombay Potatoes** £5.00
Baby potatoes cooked with fresh ground cumin seed
and lightly spiced



Main Courses from the Tandoor

- 38. Tandoori Chicken** 🌶️ £9.95
Temper your tastebuds with a hot and juicy Tandoori Chicken served with chutney
- 39. Rogan-E-Resham** £8.99
Leg of chicken flavoured with cardamom and rock salt
- 40. Barra Lamb Chop** 🌶️ £12.95
British lamb marinated with browned onion, yoghurt and garam masala, chargrilled to perfection
- 41. Achari Venison** 🌶️ £12.95
Venison in delicate pickling marinade, cooked in the tandoor, served with potato and spinach mash
- 42. Chutney and Coriander Prawns** 🌶️ £12.95
Prawns mildly spiced with basil and green coriander, served with a mixed salad and mint chutney
- 43. Bombay Tilapia** 🌶️ £12.95
Fish tilapia marinated with chilli flakes, dry coriander, chopped ginger, garlic and garam masala, cooked in the tandoor
- 44. Paneer Tikka** 🌶️ £10.99
Indian cottage cheese marinated and grilled with pepper and onion in a clay charcoal oven
- 42. Assorted Kebab Platter** £12.99
Selection of prawn, fish, lamb and chicken – to perfection



Main Courses from the Pan

- 24. Seasonal Fish Fillets** 🌶️ £12.95
Fillets of fish marinated with lime juice and invigorating spices and tawa, fried, and served on spinach puree, with salad and rice
- 25. Prawn Chettinad** 🌶️🌶️ £12.95
Tiger prawns cooked with a roasted blend of fennel, peppercorns and curry leaves, served with leavened paratha
- 26. Jhinga Kalimirchi** 🌶️🌶️ £11.95
A pair of jumbo prawns cooked in onion and tomato gravy, with crushed black pepper
- 27. Prawn Scallop Curry** £12.95
Black tiger prawns and scallops cooked in a mild Indian sauce
- 28. Goan Fish Curry** 🌶️ £9.95
Cubes of fish cooked with onion and tomato goan curry
- 29. Roast Duck** 🌶️ £12.95
Oven roasted duck breast glazed with garlic, tamarind and sesame seeds, served with salad and pilau rice
- 30. Butter Chicken** 🌶️ £8.95
Tomato and cashew nut based medium curry
- 31. Pista Murgh** £7.99
Mild succulent chicken cooked in a korma-style sauce, with added pistachios and saffron

- 32. Chicken Chum Chum** £9.95
Chicken breast, stuffed with coconut and poppyseeds,
cooked with our chef's special sauce
- 33. Chicken Peri Peri** 🌶️🌶️🌶️ £7.99
Very hot chicken, cooked in Indian spices
- 34. Ginger Chicken** £7.99
Chef's speciality
- 35. Lamb Shank Rogan Josh** 🌶️ £10.99
Shank of lamb on the bone, slow cooked in
a rich, deep red, sauce
- 36. Tawa Ki Lamb** 🌶️ £8.99
Pot-roasted lamb neck fillet cooked with fresh onion,
tomato, ginger and garlic, with exotic green spices
- 37. Dhaba Lamb** 🌶️ £8.50
A popular rural Indian curry made with onions,
tomatoes, hung yoghurt and coriander



Old Favourites

- 46. Vindaloo** 🌶️🌶️🌶️ £7.99
Chicken/lamb cooked with baby potatoes and hot, fresh, red chilli
- 47. Chicken Tikka Masala** £7.50
The yoghurt helps tenderise the chicken; garlic, ginger and spices in the marinade infuse it with lots of flavour
- 48. Bhuna** 🌶️ £7.50
Chicken/lamb/prawns cooked in fresh ginger, garlic and Bhuna sauce
- 49. Korma** £7.50
Delicious, mild curry – one of our most popular, with its roots in Mughlai cuisine
- 50. Methi** £7.50
Fresh fenugreek leaves give this chicken/lamb dish a wonderful aroma
- 51. Saag** £7.99
Lamb/chicken Saag is one of the most delicious north Indian traditional dishes
- 52. Jalfrezi** 🌶️ £7.89
Chicken/lamb Jalfrezi is very popular in Indian restaurants
- 53. Dhansak** 🌶️ £7.99
Lamb/chicken Dhansak, cooked with lentils and fresh garlic to produce a sweet sour and hot taste
- 54. Dopiza** 🌶️ £7.50
A much loved British dish that's also a favourite in India; richly flavoured lamb/chicken curry with double the amount of onion normally used
- 55. King Prawn Curry** £10.99
Prawn curry combines fresh flavoured Indian spices with a simple curry sauce



Varieties of Rice

- 56. Lamb Biryani** £11.99
A hyderabadi dish made with finest basmati rice, saffron and ground spices
- 57. Chicken Biryani** £10.99
A hyderabadi dish made with finest basmati rice, saffron and ground spices
- 58. Vegetable Biryani** £9.90
A hyderabadi dish made with finest basmati rice, saffron and ground spices
- 59. Kesar Pulao** £2.75
Slow cooked basmati rice in saffron
- 60. Lemon Rice** £2.95
Lemon-laced basmati rice with cashew nuts and curry leaves
- 61. Goan Rice** £2.95
Fried basmati rice with sautéed garlic
- 62. Mushroom Rice** £2.95
Fresh mushrooms cooked in aromatic spices
- 62. Basmati Rice** £2.50
Freshly boiled basmati rice



Tandoori Bread

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| 64. Naan Bread | £1.95 |
| Piping hot naan bread | |
| 65. Peshwari Naan | £2.50 |
| Freshly baked naan filled with coconut and dry fruits | |
| 66. Keema Naan | £2.50 |
| Naan bread served with fresh minced lamb | |
| 67. Garlic Naan | £2.20 |
| Crispy wholemeal flour baked in the tandoor | |
| 68. Cheese Naan | £2.50 |
| Cheese with wholemeal flour | |
| 69. Lacha Paratha | £2.50 |
| Paratha, made of plain flour and layered with butter | |
| 70. Roti | £1.95 |
| Wholemeal flour bread | |



Salad

71. Green Salad	£3.50
72. Chef's Special Salad	£3.50
73. Chicken Salad	£3.50
74. Raita	£2.50
75. Chutney Tray	£1.50
76. Poppodum	70p

A Feast Fit for Royals *from our Chef's heart*

Taster Meal (Vegetarian)	£19.99
A selection of vegetarian dishes from the menu	
Taster Meal (Non-Vegetarian)	£25.00
A selection of non-vegetarian dishes from the menu	