

STARTERS

ONION BHAJI 3.75 V VG GF

Spicy, crispy Indian fritters, made with onions and gram flour (a big plus for gluten-free eaters!)

MEDU VADA 3.95 V VG GF

A famous breakfast dish of South India, golden fried lentil dough nuts, fluffy in the middle and crispy on the outside served with coconut chutneys.

PANI PURI/GOLGAPPA 4.50 V

One of the most famous street food dishes of India. Round, hollow puri, fried crisp and filled with a mixture of flavored water, tamarind chutney, chilli, chaat masala, potato, onion and chickpeas.

KOLKATA CHAAT 4.75 V

Calcutta is home to some of the best chaat outside of Leeds. This spiced chickpea salad with wheat crisps, pomegranate, sweetened yoghurt, mint and tamarind chutney is our take on one of India's most popular street foods.

ALOO CUTLET CHAAT 4.75 V (CAN BE MADE VEGAN)

This breaded and deep-fried vegetable and potato pattie, spiced with cumin and turmeric, is one of the Anglo-Indian dishes that evolved during the British Raj. We serve ours on a bed of spiced chickpea masala topped with tamarind chutney, sweet yoghurt and mint chutney.

PANEER TACO 4.95 V

Our scrambled paneer is a twist on Akuri, a Parsi classic you'll find in any Irani café in India. Served in wheat tacos topped with mint and chilli chutney.

AMRITSARI FISH 4.75 GF

This dish of tilapia fillets flavoured with ginger, ajwain and paprika, then fried in spiced gram flour batter, is eaten all over Amristar - the land of the Golden Temple.

CHICKEN 65 4.95

Crispy fried chicken with egg, rice flour, chilli and ginger. There's a lot of speculation about how this legendary dish got its name - most likely because it was listed no. 65 on the menu at the world-famous Buhari Hotel restaurant.

KERALAN BEEF FRY 5.25 GF

So good it crossed over cultures. This dish of diced rump steak, browned onions, toasted spices and crushed peppercorns - topped with crispy curry leaves and coconut flakes - began as a Syrian home recipe from Kerala.

TANDOORI STARTERS

MURGH MALAI TIKKA 4.95 GF

Chicken marinated in yoghurt, ginger and garlic. Based on a classic recipe used in the Dhabas of the North - India's roadside restaurants - that we've brought back with us to Headingley.

GILAFI SEEKH KEBAB 4.75 GF

Juicy lamb mince skewers with ginger, garlic, garam masala, coriander, chopped peppers and onions served with a tandoori salad and mint chutney.

TANDOORI PRAWNS 5.75 GF

Succulent tiger prawns marinated with ginger, paprika, yoghurt, nigella seeds and ajwain, grilled in a traditional tandoor oven.

TANDOORI PANEER TIKKA 5.50 V GF

The Tandoori Paneer Tikka recipe is a quintessential dish of the North Indian cuisine. Each chef and each region of North India brings out his or own flavors into this dish. Served with grilled peppers, onions and salad.

TANDOORI SALMON 6.95 GF

Salmon fillet marinated in ginger, garlic, beetroot and yogurt and cooked in our coal tandoor. Served with salad.

TANDOORI MIXED GRILL 6.95 GF

Succulent malai tikka, gilafi seekh kebab and juicy prawns grilled in a tandoor oven and served with a tandoori salad and mint chutney. Best for sharing.

SIDES

POPPADOMS 2.00 V VG GF

CHUTNEY TRAY 1.75 V GF

STEAMED RICE 2.00 V VG GF

PULAO RICE 2.50 V VG GF

INDIAN GREEN SALAD 2.00 V VG GF

CUCUMBER RAITA 1.75 V GF

TANDOORI ROTI 2.25 V

PLAIN NAAN 2.00 V

GARLIC NAAN 2.25 V

PESHWARI NAAN 2.50 V

ONION-CORIANDER NAAN 2.25 V

YORKSHIRE CHEESE NAAN 2.50 V

DESSERTS

PISTACHIO / MANGO KULFI 3.95 V GF

Traditional Indian eggless ice cream.

VANILLA ICE CREAM 2.75 V

3 scoops.

GULAB JAMUN 3.75 V

This is a traditional Indian dessert.

Spongy milky balls soaked in sugar syrup.

MAINS

RAILWAY POTATO CURRY 6.95 V VG GF

Mild potato curry traditionally served on the railways of India

PUNJABI CHOLE 7.25 V VG GF

The most popular vegetarian dish in India. A dollop of comfortingly bolstering pulses bathed in a thick, tangy, deeply spiced gravy.

DAL MAKHANI 7.50 V GF

Dal Makhani is a popular dish originating from the Punjab region of the Indian Subcontinent. The primary ingredients in dal makhani are whole black lentil, butter and cream

VEG MALAI KOFTA 8.25 V GF

Malai Kofta is a classic North Indian dish originated from the Mughlai cuisine. Malai refers to the cream and koftas are deep fried paneer and vegetable dumplings in rich and creamy tomato gravy.

SAAG PANEER 8.75 V GF

Our saag is inspired by the typical farmers' fare of the Punjabi region. Puréed spinach and paneer spiced with cumin, garlic and dried fenugreek leaves.

GOAN CHICKEN CAFREAL 8.95 GF

Chicken Cafreal is the stuff warm and sunny holidays are made of. Soft pieces of tender chicken encased in a marinade of fresh lightweight coriander and freshly roasted spices.

CHICKEN TIKKA MASALA 8.95 GF

The Cat's Pyjamas' version of this ever popular dish uses the authentic makhini sauce of puréed tomatoes, ginger, honey and dried fenugreek leaves.

KHEEMA MATAR 8.95 GF

Popular in Mumbai, this curry was the Persian's gift to India. Spiced ground lamb with ginger, tomato and browned onions is finished off with green peas and crisp spring onions.

LAMB ROGAN JOSH 9.75 GF

The Mughal's brought this recipe to India, and it soon became a staple in Kashmiri cuisine. They say its deep red colour mirrors the passion they felt about this dish.

KERALAN PRAWN MOILEE 9.50 GF

This medium spiced coconut milk based curry is a very popular dish from the Kerala region.

PUNJABI TANDOORI CHICKEN 8.50 GF

Half chicken marinated with Indian spices, cooked in a coal tandoor and served with salad and mint chutney.

WHOLE TANDOORI SEABREAM 10.95 GF

Whole fresh tandoori seabream marinated in lemongrass, red chilli, ginger and lime served with salad.

the cat's pyjamas

INDIAN STREET FOOD & CRAFT BEER

V - Vegetarian VG - Vegan GF - Gluten free If you have any specific food allergies or dietary requirements, just ask a member of staff.

BOTTLED BEERS

BY THE HORNS 2 TONE

Just like the '2 Tone' music genre this Rudie has been brewed with a whole load of combined influences. Typical lager roots with full-on craft flavours.

4.5% 330ml £4.20

FREEDOM AUTHENTIC LAGER

Freedom Authentic is a truly English craft lager, not compromised in quality, and properly sessionable. It's well-balanced, with a bitter finish. Full-bodied, light and refreshing

4% 330ml £3.90

CRAZY MOUNTAIN HOOKIEBOBB IPA BOTTLE

Three aggressive yet floral American hops and one hop from Down Under team together to make a bright, citrusy and floral India Pale Ale.

6.7% 330ml £4.90

COBRA LAGER BOTTLE

A unique blend of barley malt and yeast with maize, hops and rice gives Cobra its distinctive, clean and extra smooth taste.

4.8% 330ml £3.90

DAY OF THE DEAD AMBER ALE

A rich pleasant amber ale perfectly balanced between soft toffee, caramel flavours and a floral-hoppy bitterness. It has a semi-dry finish with subtle coffee notes.

5.5% 330ml £4.40

CAMDEN GENTLEMENS WIT

A Belgian brew with an English accent. Classic white beer spiked with roasted lemons and fragrant with bergamot.

4.3% 330ml £4.40

BERLINER PILSNER

A trifle richer than your standard lager. Malty and thirst quenching. Just as the Germans like it!

5% 355ml £4.10

MONGOZO MANGO BEER

A fruity beer with a refreshingly fruity flavour and is perfect for combining with exotic dishes.

4.8% 330ml £4.60

EINSTOCK ICELANDIC TOASTED PORTER

With notes of espresso, dark chocolate and a hint of authentic Icelandic coffee, this porter is dark and rich, offering a medium body that is robust, yet smooth.

6% 330ml £4.90

DARK STAR AMERICAN PALE ALE

The American yeast strain, along with Cascade, Centennial and Chinook hops give this beer a perfect light colour and dryness. 4.7% 330ml Can £4.60

4.7% 330ml Can £4.60

HARBOUR SESSION IPA

American inspired Pale Ale with massive citrus and tropical fruit notes, moderate malt body, and robust yet balanced bitterness.

6.0% 330ml Can £4.40

VICTORY HEADWATER

This crisp and aromatically arousing session ale integrates a supportive malt base with herbal hop complexity, offering lemon notes and tea-like earthiness.

5.2% 330ml Can £4.20

BERNARD GLUTEN FREE

It will captivate you with traditional flavors, which is characterized by its delicate richness, balanced bitterness and delicate hop aroma and a thick and rich foam.

4.9% 500ml £4.60

CORNISH ORCHARD GOLD CIDER

This immensely refreshing cider has a light, champagne sparkle, with fruity apple tones and a long dry finish.

5% 500ml £4.40

THISTLE CROSS ELDERFLOWER CIDER

This flavoursome Elderflower Cider packs a serious taste punch. Blended with fresh elderflowers, colour is caramel. Refreshing, distinctive & zesty.

4% 330ml £4.30

JEVER FUN NON ALCOHOLIC

Jever Fun is brewed as the full alcoholic Jever Pilsner and only then, when the taste has developed, is the alcohol gently removed leaving less than 0.5% alcohol-by-volume.

0.5% 330ml £3.00

ON
THE
BAR

For this week's guest draft ales please see the drinks board.

And if it's spirits you're after, we've got a great selection of those too.

WINES

WHITE	175ml	250ml	Bottle
LOS ROMEROS CHARDONNAY	4.20	5.90	17.50
PINOT GRIGIO DI PAVIA	4.30	6.10	18.00
SON EXCELLENCE SAUVIGNON BLANC	4.40	6.20	18.50

RED	175ml	250ml	Bottle
ELEVADO MALBEC MERLOT	4.20	5.90	17.50
J. MOREAU ET FILS GRENACHE SYRAH	4.40	6.20	18.50
RARE VINEYARDS PINOT NOIR	4.60	6.60	19.50

ROSÉ	175ml	250ml	Bottle
LA CAMPAGNE ROSE DE CINSULT	4.30	6.10	18.00

SPARKLING	125ml	Bottle
GALANTI PROSECCO	4.50	25.00

SODA & LASSI'S

PEPSI/DIET PEPSI/LEMONADE 1.95

ORANGE/APPLE JUICE 1.95

MANGO LASSI 3.40

Sweet and rich mango lassi made with milk, yoghurt, sugar and a dash of cardamom.

BOTTLED WATER 750ML 2.80

Still or sparkling.

HOT DRINKS

SHIBUI LEAF TEA 2.20

English Breakfast

Earl Grey

Masala Chai

Mint

the cat's
pyjamas

INDIAN STREET FOOD
& CRAFT BEER