

STARTERS

ONION BHAJI £3.95 V VG GF DF

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

PANI PURI/GOLGAPPA £4.50 V VG DF

One of the most famous street food dishes of India. Round, hollow puri, fried crisp and filled with a mixture of flavoured 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

VADA PAV £4.75 V

The Vada Pav is a very popular Indian street food snack, consisting of spiced, deep-fried potato garnished with various chutneys and served in a bread bun

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

ACHARI PANEER PAKORA £5.45 V GF

Paneer pakora cooked with ginger, garlic & pickle

AMRITSARI FISH £4.75 GF DF

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

CHICKEN 65 £4.95 DF

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

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 Leeds

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

ACHARI PANEER TIKKA £5.50 V GF

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

LAMB CHOPS £5.95 GF

Cooked in our tandoor with garlic ginger paste & spices with beetroot

TANDOORI SALMON £6.95 GF

Salmon fillet marinated in coriander paste and basil 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 DF

CHUTNEY TRAY £1.75 V GF

STEAMED RICE £2.25 V VG GF DF

PULAO RICE £2.75 V VG GF DF

LEMON RICE £2.75 V VG GF DF

INDIAN GREEN SALAD £2.00 V VG GF DF

CUCUMBER RAITA £1.75 V GF

DESSERTS

PISTACHIO / MANGO KULFI £3.95 V GF N

Traditional Indian eggless ice cream

VANILLA ICE CREAM £2.75

3 scoops

TANDOORI ROTI £2.25 V (CAN BE MADE VEGAN)

PLAIN NAAN £2.25 V

GARLIC NAAN £2.50 V

PESHWARI NAAN £2.75 V N

ONION-CORIANDER NAAN £2.50 V

YORKSHIRE CHEESE NAAN £2.75 V

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 DF

Mild potato curry traditionally served on the railways of India

PUNJABI CHOLE £7.25 V VG GF DF

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 £8.50 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 DF

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 (PANEER OPTION AVAILABLE) V

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

PEPPER CHICKEN £8.95 GF DF

Dappled with green peppers and Tellicherry peppercorns then stir-fried with tomato and browned onions. It's a classic for a reason

KHEEMA MATAR £8.95 GF DF

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 £9.95 GF DF

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

COCONUT JHINGA £9.75 GF DF

A prawn curry cooked in ginger and garlic, with coconut, and a hint of cinnamon

PUNJABI TANDOORI CHICKEN £12.95 GF

Half chicken marinated with Indian spices, cooked in a coal tandoor and served with sauce and steamed rice.

WHOLE TANDOORI SEABREAM £12.95 GF

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

the cat's pyjamas

INDIAN STREET FOOD & CRAFT BEER

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free N - Contains Nuts | If you have any specific food allergies or dietary requirements, just ask a member of staff