

## RICE AND BREADS

<b>SADE CHAWAL / JEERA PULAO</b> Plain or Braised Rice with Spices	<b>£3.45</b>
<b>PULIHARI RICE</b> - South Indian Rice	<b>£3.95</b>
<b>KHUMB PULAO</b> - Spiced Mushroom Rice	<b>£3.95</b>
<b>INDIAN ESSENCE DUM KI BIRIYANI</b> King Prawn/Lamb	<b>£14.45</b>
Chicken	<b>£12.95</b>
Vegetable	<b>£10.95</b>
All Biryani are served with Raita and Sauce	
<b>TANDOORI ROTI / NAAN</b> - Plain Bread	<b>£3.25</b>
<b>PUDINA PARATHA / CHILLI GARLIC / PESHWARI NAAN</b> Special Breads	<b>£3.75</b>
<b>KEEMA NAAN</b> - Naan Stuffed with Spicy Ground Lamb	<b>£3.75</b>
<b>CHEESE &amp; CHIVES NAAN</b> Naan Stuffed with Spiced Cheese & Fresh Chives	<b>£3.75</b>
<b>BREAD BASKET</b> Selection of Garlic Naan, Pudina Paratha and Peshwari Naan	<b>£7.95</b>

## ACCOMPANIMENTS

<b>RAITA OR SADA DAHI</b> - Yoghurt: Plain or with Cucumber	<b>£3.25</b>
<b>PUNJABI SALAD</b> Onion and Chilli Salad with Toasted Cumin and Lemon Dressing	<b>£3.25</b>
<b>PAPAD</b> Plain Poppadums with Three Home Made Chutneys	<b>£3.45</b>

## DESSERTS

<b>GAJAR KA HALWA</b> A famous Punjabi Dessert made with Grated Carrots, Dry Fruits cooked with Sweetened Milk	<b>£4.95</b>
<b>GULAB JAMUN WITH RABDI</b> Curd Cheese Dumplings condensed and deep-fried, soaked in a Rose Petal scented Sugar Syrup, served with a mouth-watering Rabdi	<b>£5.25</b>
<b>KULFI</b> PISTACHIO/MANGO	<b>£5.45</b>

\*NOTE- SOME OF THE DISHES CONTAINS TRACES OF NUTS/DIARY, SHOULD YOU HAVE ANY FOOD INTOLERANCE/ALLERGIES, PLEASE MENTION IT TO THE MEMBER OF THE STAFF WHILE ORDERING YOUR FOOD

## OUR PHILOSOPHY

Indian Essence @ Home has been conceptualised and created to add style, quality, creativity but above all great taste to Indian cuisine. Everyone who knows and loves quality Indian food recognises the importance of well prepared, fresh ingredients. Our ethos is to take the finest quality local produce, the freshest seasonal ingredients and the highest quality spices available to our experienced chefs, who then creatively combine and conjure up exquisite dishes for our discerning customers.

We have strived to make your culinary experience a memorable one by creating an opportunity to experience a blend of new, inspired dishes that uniquely combine our chefs creativity and authenticity. We do not use artificial colourings or preservatives and all our food is served steaming hot into special boxes ready to collect within 45 minutes. Our chefs would be glad to tailor make any special dish that you crave with your preferred level of spice or your desired ingredients. Make your Take Aways a special occasion with Indian Essence @ Home. It will be a dining experience you will cherish.

## CATERING

Indian Essence offers guests superior catering services. Whether you are hosting a party at home or at an alternative venue, we offer a variety of top quality packages, individually designed to suit your specific needs. Canapé, large scale catering, drinks receptions and more. For an extra special occasion, add a touch of luxury with our exclusive premium services and have one of our talented in house chefs create an authentic and unique meal right there in the comfort of your own home.

## OPENING TIMES

<b>LUNCH</b>	Tuesday till Saturday:	12:00 pm till 2:45 pm
	Sunday:	12:00 pm till 4:00 pm
<b>DINNER</b>	Monday till Saturday:	5:45 pm till 10:30 pm
	Sunday:	5:45 pm till 10:30 pm

**COLLECTIONS** Approximate maximum times 45 minutes.

**DELIVERIES** Free delivery on orders above £75 within a 3 mile Radius. Conditions Apply.

We accept cash and all major debit/credit cards.

Prices may change without notice.

All prices include VAT. Deliveries are at the management's discretion.



**indian essence**  
@home

TAKEAWAY MENU



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[www.indianessence.co.uk](http://www.indianessence.co.uk)



## APPETISERS

<b>ALOO TIKKI</b> Cumin Scented Potato Cakes served with Mint and Tamarind Chutney	<b>£5.95</b>
<b>SAMOSAS (3 Pieces, Vegetable or Lamb)</b> Spiced Vegetable Parcels stuffed with Spiced Potatoes and Green peas or Minced Lamb	<b>£5.95 / £7.95</b>
<b>INDIAN ESSENCE BHAIJIYA</b> Shredded Potato, Baby Spinach and Onions Fritters coated with Gram Flour	<b>£5.45</b>
<b>TAWA PRAWNS PURI</b> Sautéed Prawns and Peppers in a Tomato-Onion Sauce, and served on a deep fried Indian Bread	<b>£8.95</b>
<b>MURG DO TARIKE</b> Duo of Chicken Tikka – Lehsuni Malai Tikka and Basil-Infused Hariyalli Murg Tikka	<b>£7.45</b>
<b>LAMB SEEKH KEBAB</b> Fine Spiced Minced Lamb, skewered in the Tandoor	<b>£7.95</b>
<b>MAKALI FRY</b> Crispy fried Squid with Chillies and Lime	<b>£6.95</b>

## TANDOOR

<b>KEBAB PLATTER</b> A Selection of Kebabs- King Prawns, Tandoori Fish, Hariyalli Chicken Tikka and Lamb Boti Kebab	<b>£14.95</b>
<b>TANDOORI JHINGA</b> Tandoor Grilled King Prawns in Chilli, Garlic and Lemongrass Marinade	<b>£9.95 / £14.95</b>
<b>TANDOORI FISH</b> Tandoori Fresh Catch of the Day marinated with Mustard and Dill - Ask the Server for Details	<b>£8.95 / £12.95</b>
<b>TANDOORI MURG</b> Chargrilled Half a Spring Chicken with Mace and Cinnamon Marinade	<b>£7.95 / £11.95</b>
<b>LEHSUNI MALAI TIKKA</b> Chargrilled Chicken Supreme marinated with Hung Curd, Cheese and Fresh Garlic	<b>£7.45 / £11.95</b>
<b>HARIYALLI MURG TIKKA</b> Chicken Supreme marinated with Fresh Mint, Coriander, Basil and Yoghurt	<b>£7.45 / £11.95</b>
<b>RAJASTHANI LAMB SOOLA SASHLIK</b> Best Cuts of Rajasthani Spiced Lamb Leg with Onions, Peppers & Mushrooms	<b>£8.95 / £13.95</b>
<b>LAL MIRCH TANDOORI PANEER TIKKA</b> Batons of Cottage Cheese marinated with Rajasthani Red Chillies, Cardamon - Chargrilled	<b>£7.45 / £10.95</b>

## CURRIES

<b>MURG MAKHAN MASALA</b> Tandoori Chicken Tikka cooked in a Creamed Tomato and Fenugreek Sauce	<b>£11.75</b>
<b>KORI GASSI</b> Mangalorean Chicken curry infused with Black Pepper, Kokum and Mace	<b>£11.75</b>
<b>SHAHI MURG KORMA</b> Supremes of Chicken Breast cooked in an aromatic Saffron Korma Sauce	<b>£10.75</b>
<b>CHICKEN JHALFREZIE</b> Boneless Chicken Tikka cooked in a Spicy Tomato-Onion Sauce with Peppers and Onions	<b>£11.75</b>
<b>CHICKEN SAAGWALA</b> Supremes of Chicken Breast cooked with Fresh Spinach, tempered with Garlic	<b>£11.75</b>
<b>ROGANJOSH</b> Best cut of Lamb leg cooked in a Kashmiri Roganjosh Sauce	<b>£13.45</b>
<b>LAMB PEPPER FRY</b> Best cuts of Lamb Leg cooked in a tangy sauce with Coconut, Tamarind pulp, Mustard seeds & Curry Leaves	<b>£13.45</b>
<b>GOLMIRCH GOSHT</b> Slow-Cooked Goat Meat cooked with Crushed Peppercorns and Curry Leaves	<b>£13.75</b>
<b>LAMB NIHARI</b> Best cuts of Lamb Leg cooked in an aromatic Nihari sauce with Spiced Turnips	<b>£13.75</b>
<b>METHI GOSHT</b> Best cuts of Lamb leg cooked with Fresh Fenugreek, Baby Spinach with Fresh Garlic and Garam Masala	<b>£13.75</b>
<b>KADHAI JHINGA</b> King Prawns cooked in a Spicy Tomato-Onion Sauce with Peppers and Onions	<b>£13.95</b>
<b>CHEMEEN MANGA CHARU</b> King Prawns cooked in an Aromatic Mango and Coconut Sauce	<b>£13.95</b>
<b>TANDOORI PRAWN MASALA</b> Tandoori King Prawns cooked in a Mild Creamed Tomato and Fenugreek Sauce	<b>£15.45</b>
<b>MALABAR FISH CURRY</b> Pan-Seared Tilapia cooked with Coconut, Curry leaves in a tangy Malabar sauce – A Coastal Delicacy	<b>£12.95</b>

## VEGETABLES

## SIDE DISH/ MAIN COURSE

<b>PANEER MAKHANI</b> Cottage Cheese cooked in a Creamy Tomato and Fenugreek Sauce	<b>£5.95 / £10.95</b>
<b>DHINGRI MASALA</b> Spiced Button Mushrooms cooked with a Tangy Onion Masala	<b>£5.25 / £8.25</b>
<b>ALOO MUTTAR MASALA</b> Baby Potatoes cooked with Garden fresh Green Peas in an aromatic gravy	<b>£5.25 / £8.25</b>
<b>SAAG MAKAI</b> American Corn & Fresh Spinach Puree tempered with Fresh Garlic	<b>£5.25 / £8.25</b>
<b>KALONJI BAINGAN</b> Baby Aubergines cooked with a tangy Tomato-Onion Masala, Onion Seeds	<b>£5.95/ £10.95</b>
<b>PUNJABI CHOLE</b> Spiced Chickpeas and Potatoes, cooked in a Tangy Tomato-Onion Sauce and tinged with Caraway Seeds	<b>£5.45/£8.25</b>
<b>ALOO GOBI ADRAKI</b> Spiced Cauliflower Florets cooked with Potatoes with Fresh Ginger	<b>£5.45/£8.25</b>
<b>SHAHI MALAI KOFTA</b> Spiced Kale dumplings cooked in a Tangy Tomato-Onion sauce	<b>£7.95/£10.95</b>
<b>SAAG PANEER</b> Cottage Cheese cooked with Fresh Spinach, tempered with Fresh Garlic	<b>£5.95/ £9.95</b>
<b>ACHARI BHINDI</b> Okra with Onions and Panch-Poran Spices	<b>£5.95/ £8.95</b>
<b>DAAL</b> Yellow or Black Lentil - Speciality of the House	<b>£5.45</b>
<b>GREEN CHILLI PAKODA</b> Stuffed Jalapeño, deep fried with Spiced Gram Flour Batter	<b>£4.95</b>

