



# INDIA CLUB

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## Starters

CHICKEN 65	£6.50
<i>Succulent boneless chicken pieces marinated in fresh spices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
ONION BHAJIAS (V)	£3.50
<i>Chopped onions lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
CHILLI BHAJIAS (V)	£3.75
<i>Whole chillis lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
VEGETABLE PAKORAS (V)	£3.50
<i>Mixed vegetables marinated in fresh spices, dipped in gram flour and deep fried.</i>	
KING PRAWN PAKORA	£8.00
<i>King prawns marinated in freshspices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
SAMOSA - 3 pieces (V)	£3.75
<i>Triangular pastry stuffed with specially prepared vegetables and deep fried. Served with mint sauce.</i>	
BHEL PURI (V) (N)	£4.00
<i>Crispy poori served with potatoes, onions and puffed rice, mixed with a date and mint chutney. Contains nuts.</i>	
PANI PURI (V)	£4.00
<i>Crispy poori served with chickpeas, onions, coriander and diced potatoes in specially prepared sauce.</i>	
POPPADOM (V)	£0.50
CHUTNEYS	£0.60

**(V): Vegetarian**

**(N): Contains nuts and peanuts**

## Dosas

Typical South Indian style pancake made with rice and blackgram. Served with sambar and coconut & onion chutney

GHEE DOSA (V)	£5.00
<i>Dosa made with ghee.</i>	
MASALA DOSA (V)	£7.20
<i>Dosa filled with spiced potato</i>	
PANEER DOSA (V)	£7.75
<i>Dosa filled with home-made cottage cheese and mild potato masala.</i>	
CHICKEN MASALA DOSA	£8.20
<i>Dosa filled with finely chopped chicken tossed in a masala of potato, onion, chillis and tomato.</i>	
LAMB MASALA DOSA	£8.75
<i>Dosa filled with finely chopped meat tossed in a masala of potato, onion, chillis and tomato.</i>	
MINI MASALA DOSA (V)	£5.50

## Express Lunch Boxes\*

OPTION 1	£7.00
<i>Lamb Curry, French Beans &amp; Coconut, Dhal, Pilau Rice</i>	
OPTION 2	£6.90
<i>Chicken Curry, French Beans &amp; Coconut, Dhal, Pilau Rice</i>	
OPTION 3 (V)	£6.50
<i>Chana Masala, French Beans &amp; Coconut, Dhal, Pilau rice</i>	
DUM BIRYANI LUNCH-BOX	£7.50
<i>Chicken OR Vegetarian Dum Biryani with Raitha and pickle.</i>	

\*Boxes served in the afternoon for takeaway/delivery only

ALLERGY NOTICE: We cannot guarantee our food is free from allergens due to the possibility of cross-contamination. We are happy to accommodate requests. Please speak to a staff member for more information about our food and preparation.

# Non-vegetarian

## PRAWN DISHES

KING CHILLI PRAWN £12.00

*King prawns marinated in a combination of spices and fried with capsicums, onions and tomatoes.*

## LAMB DISHES

BHUNA LAMB **\*\*CHEF SPECIAL\*\*** £10.20

*Succulent boneless lamb pieces cooked in spiced tomato and onion masala, garnished with capsicum.*

SAAG LAMB £10.20

*A delicious combination of slow cooked lamb pieces in a tangy spinach curry.*

SOUTH INDIAN LAMB CURRY £10.00

*Lamb pieces in a rich tomato and onion sauce mixed with South Indian spices.*

## CHICKEN DISHES

BUTTER CHICKEN (N) £9.50

*Succulent chicken pieces in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.*

MUGHLAI CHICKEN £9.50

*Succulent chicken on the bone cooked in an aromatic curry of ginger, garlic, cumin, coriander and chilli.*

SOUTH INDIAN CHICKEN CURRY £9.00

*Chicken pieces in a rich tomato and onion sauce mixed with South Indian spices.*

## CONDIMENT

RAITHA (V) £3.75

*Condiment made with dahi together with cucumber. It has a cooling effect to contrast with spicy dishes.*

**(V): Vegetarian**

**(N): Contains nuts and peanuts**

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# Vegetarian

EGG CURRY £6.50

*South Indian tomato-based curry with boiled eggs. Garnished with capsicums.*

VEGETABLE CURRY £6.75

*Mixed seasonal vegetables finished in a sauce of Indian spices.*

DHAL £5.50

DHAL WITH SPINACH £6.50

*Yellow lentils cooked in garlic, onions, tomatoes tempered with cumin seeds and spinach.*

CHILLI PANEER £7.00

*Soft & crispy cubes of home-made cottage cheese tossed in Indian spices with peppers and onion.*

PANEER BUTTER MASALA (N) £7.00

*Cubes of home-made cottage cheese cooked in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.*

GARLIC MOGO £7.00

*Delicious appetiser made from the root vegetable, cassava. Fried with garlic, chillies, spring onion, mustard seeds and soya sauce.*

CHANA MASALA £6.50

*Chickpeas cooked in onion, chilli and garam masala.*

BHINDI £6.90

*Okra sauteed with cumin seeds and mixed spices.*

BRINJAL £6.90

*Aubergine sauteed with cumin seeds and mixed spices.*

FRENCH BEANS & COCONUT £6.00

*Long french beans tossed with desicated coconut, mustard seeds and ginger garlic.*

SAMBAR £5.00

*Lentil based vegetable stew with tamarind.*

# Set Menu

ALL DISHES ARE INCLUDED;  
MINIMUM 2 PEOPLE ORDERING;  
THE WHOLE TABLE TO ORDER SET MENU

## SET MENU: £20 PER PERSON

### Starters

Masala Dosa  
Onion Bhajias  
Chilli Bhajias  
Papad -  
Mango Chutney,  
Coconut Chutney,  
Lemon Pickle,  
Salad

### Main Course

Bhuna Lamb  
Butter Chicken (N)  
Vegetable Curry  
Dhal  
South Indian Parathas  
Pilau Rice

## SPECIAL SET MENU: £22 PER PERSON

### Starters

Masala Dosa  
Onion Bhajias  
Chilli Bhajias  
Papad -  
Mango Chutney,  
Coconut Chutney,  
Lemon Pickle,  
Salad

### Main Course

Bhuna Lamb  
Butter Chicken (N)  
Chilli Paneer  
Chana Masala  
Dhal  
South Indian Parathas  
Pilau Rice

## To accompany dishes

PLAIN RICE	£3.00
PILAU RICE	£3.50
SOUTH INDIAN PARATHA (2)**	£3.00
CHAPATTI (2)	£3.00
PAPAD	£0.50
MANGO CHUTNEY / LEMON PICKLE/ COCONUT CHUTNEY/ BEETROOT CHUTNEY	£0.60 each

**\*\*:** Recommended

**(N):** Contains nuts and peanuts

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# Dum Biryani

A favourite Indian dish of slow-cooked meat or vegetables layered with rice in a sauce of onion, ginger, tomatoes, coriander, mint leaves and ghee. The method of cooking infuses flavours from various spices.

KING PRAWN DUM BIRYANI	£14.00
LAMB DUM BIRYANI	£13.00
CHICKEN DUM BIRYANI	£11.50
VEGETABLE DUM BIRYANI (V)	£10.50
EGG DUM BIRYANI (V)	£ 9.50

## Desserts and Drinks

GULAM JAMAN £ 3.50  
*Popular sweet Indian dessert dough made from wheat flour, milk and cardamon and deep fried*

KULFI £ 4.00  
*Traditional Indian 'ice-cream.'*  
*Flavours: Malai, Mango or Pistachio*

GAJAR HALWA (N) £ 3.50  
*Slow-cooked traditional Indian dessert made by simmering carrots with milk and cardamom.*  
*Contains pistachios and almonds.*

HOUSE WHITE/RED  
Glass £ 4.90  
Bottle Bar Price

COBRA/KINGFISHER DRAUGHT BEER  
Half pint £ 3.75  
Pint £ 5.20

LASSI £ 2.75

MANGO LASSI £ 3.75

SOFT DRINK £2.50

MINERAL WATER  
Small £2.00  
Large £3.50

COFFEE £2.50  
TEA £2.00  
MASALA TEA £2.50