



# INDIA CLUB

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## Starters

CHICKEN 65	£6.00
<i>Succulent boneless chicken pieces marinated in fresh spices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
CHANA CHAAT (V)	£4.50
<i>A tangy and flavoursome chickpea salad with cucumbers, onion, tomato and coriander mixed with special chaat masala.</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 species, 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**

## 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)	£6.75
<i>Dosa filled with spiced potato</i>	
PANEER DOSA (V)	£7.50
<i>Dosa filled with home-made cottage cheese and mild potato masala.</i>	
CHICKEN MASALA DOSA	£7.75
<i>Dosa filled with finely chopped chicken tossed in a masala of potato, onion, chillis and tomato.</i>	
LAMB MASALA DOSA	£8.00
<i>Dosa filled with finely chopped meat tossed in a masala of potato, onion, chillis and tomato.</i>	
MINI MASALA DOSA (V)	£4.50

## Express Lunch Boxes\*

OPTION 1	£6.75
<i>Lamb Curry, Beans &amp; Coconut, Dhal, Pilau Rice</i>	
OPTION 2	£6.50
<i>Chicken Curry, Beans &amp; Coconut, Dhal, Pilau Rice</i>	
OPTION 3 (V)	£5.50
<i>Chana Chaat Salad, Beans &amp; Coconut, Dhal, Pilau rice</i>	
OPTION 4 (V)	£4.50
<i>Paratha sandwich roll filled with South Indian omelette, salad and tamarind sauce</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 £11.00

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

## LAMB DISHES

BHUNA LAMB **\*\*CHEF SPECIAL\*\*** £9.75

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

SAAG LAMB £9.50

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

SOUTH INDIAN LAMB CURRY £9.50

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

## CHICKEN DISHES

BUTTER CHICKEN (N) £8.95

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

MUGHLAI CHICKEN £8.95

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

SOUTH INDIAN CHICKEN CURRY £8.75

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

## CONDIMENT

RAITHA (V) £3.50

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

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# Vegetarian

EGG CURRY £5.50

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

VEGETABLE CURRY £5.95

Mixed seasonal vegetables finished in a sauce of Indian spices.

DHAL £5.00

DHAL WITH SPINACH £5.80

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

CHILLI PANEER £6.25

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

PALAK PANEER £6.75

Cubes of home-made cottage cheese cooked in a subtle spinach sauce.

PANEER BUTTER MASALA £6.50

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

CHANA MASALA £5.50

Chickpeas cooked in onion, chilli and garam masala.

BHINDI £6.80

Okra sauteed with cumin seeds and mixed spices.

BRINJAL £6.80

Aubergine sauteed with cumin seeds and mixed spices.

BEANS & COCONUT £6.00

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

MUSHROOM THORAN £5.75

Mushrooms tossed with desicated coconut, mustard seeds and ginger garlic.

GARLIC MOGO £6.00

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

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

<b>SET MENU: £17 PER PERSON</b>
<b>Starters</b>
Masala Dosa Onion Bhajias Chilli Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Onion Salad
<b>Main Course</b>
Bhuna Lamb Butter Chicken (N) Vegetable Curry Dhal South Indian Parathas Pilau Rice

<b>SPECIAL SET MENU: £19 PER PERSON</b>
<b>Starters</b>
Masala Dosa Onion Bhajias Chilli Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Onion Salad
<b>Main Course</b>
Bhuna Lamb Butter Chicken (N) Chilli Paneer Beans & Coconut Dhal South Indian Parathas Pilau Rice

## To accompany dishes

PLAIN RICE	£2.50
PILAU RICE	£3.00
SOUTH INDIAN PARATHA (2)**	£2.50
CHAPATTI (2)	£3.00
PAPAD	£0.50
MANGO CHUTNEY / LEMON PICKLE/ COCONUT CHUTNEY/ ONION SALAD	£0.60 each

**\*\*:** Recommended

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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, cashew nuts and ghee. The method of cooking infuses flavours from various spices.

KING PRAWN DUM BIRYANI (N)	£13.50
LAMB DUM BIRYANI (N)	£12.00
CHICKEN DUM BIRYANI (N)	£10.50
VEGETABLE DUM BIRYANI (V) (N)	£ 8.50
EGG DUM BIRYANI (V) (N)	£ 8.25

## Desserts and Drinks

GULAM JAMAN	£ 3.50
<i>Popular sweet Indian dessert dough made from wheat flour, milk and cardamon and deep fried</i>	

KULFI	£ 3.50
<i>Traditional Indian 'ice-cream.'</i> <i>Flavours: Malai, Mango or Pistachio</i>	

HOUSE WHITE/RED	
Glass	£ 4.50
Bottle	Bar Price

COBRA/KINGFISHER DRAUGHT BEER	
Half pint	£ 3.75
Pint	£ 5.00

LASSI	£ 2.00
MANGO LASSI	£ 3.00
SOFT DRINK	£2.50

MINERAL WATER	
Small	£2.00
Large	£3.50

COFFEE	£2.50
TEA	£2.00
MASALA TEA	£2.50