

Indian Breads

Naan (Plain/Butter)	£2.00
Leavened bread freshly baked in tandoor	
Kulcha (Stuffed)	£3.00
Leavened bread baked in clay pot. (Cheese/Chilli/Garlic/Cheese Chilli/ Peshwari/ Onions/Kheema/ Coriander)	
Tandoori Roti (Plain/Butter)	£2.00
Unleavened whole wheat flour bread cooked in the tandoor.	
Tandoori Paratha (Plain/Stuffed)	£3.00
Butter rich layered unleavened bread	
Romali roti	£2.50
Paper thin leavened bread cooked on a convex griddle.	
Chappathi (2pcs)	£2.50
Unleavened wheat flour bread, cooked on a flat griddle.	

Rice

Boiled Rice	£3.00
Puluo Rice(Plain/Peas/Jeera)	£3.50
Kashmir/Navarattan	£4.00
Puluv	
Derived from the French term 'pilaf, basmati rice cooked by absorption method, using minimum amount of water	
Biryani	
(Chicken/Lamb/Kheema)	£9.00
(Vegetable/Egg)	£7.50
Combination of meat or vegetable with basmati rice delicately spiced and flavoured with mild spices, accompanied with raita.	
Variety Rice	£4.50
Boiled rice with relevant flavours. (Tomato/Lemon/Coconut/Tamarind/Curd/ Besibella Bath).	

Uma's Indian Empress

Maharaja

Taste of India

9 Brunswick Street, Royal Leamington Spa, CV31 2DS

Open 6 days a week, Tuesday to Saturday 5pm-9pm and Sunday 5pm-8pm

Drinks

Soft Drinks	£2.50	Lassi	£2.50	Milkshake	£2.50
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South Indian Specialities

All preparations are served with accompaniments.

Idli	£4.00	Masala Vadai	£4.50	Pongal	£6.00
Steam cooked fermented rice and lentil cakes.		Flattened roasted chana dal dumplings deep-fried.		A South Indian version of risotto, rice and lentils cooked to perfection. .	
Plain Dosa	£6.00	Uthappam	£7.00	Kothu Parotta	£7.50
Crispy crepes made with fermented rice and lentils cooked on a flat griddle		A thick pancake made with fermented rice and lentils, can be plain or with toppings of your choice (onion/tomato/chilli/coriander).		(Chicken/Lamb/Egg) £7.50 (Veg) £6.00	
Masala Dosa	£7.00	Parotta	£2.50	Parotta	£2.50
Crispy crepes made with fermented rice and lentils cooked on a flat griddle. Filled with savoury potatoe filling.		Puffed bread made with whole wheat flour served with potatoe bhajji.		Fluffy layered bread made of plain flour.	
Medu Vadai (2pcs)	£4.00	Poori	£6.00	Uppuma	£5.00
Savoury doughnut-shaped blackgram dumping deep-fried.		North Indian version of poori is made with plain flour and yoghurt served with chana masala.		A savoury preparation made with semolina.	
Idli(2pcs)/Medu Vadai	£4.00	Bhaturas	£6.00	Assorted Dosa	£7.50
(1 pc)		A classic south Indian combo		Paneer/ Meat/ Cheese/ Podi/ Mysoor Masala/Onion.	

01926 258 826



Uber Eats

FOODHUB

Starters

*All starters are served with salad and mint chutney.

Tandoori Chicken £6/£12
(Half/Full)
Tender whole chicken cooked in its own juices with distinct flavour of ginger, garlic, exotic spices, black salt and mustard oil.

Sheekh Kebab £7.50
Boneless lamb marinated with a paste of ginger, garlic & green chillies before being minced with mint leaves and fresh coriander leaves and cooked on a skewer in the clay oven.

Meenu Porichadu £7.50
Marinated achoolies shallow fried.

Paneer Shashlik £7.00
Shashlik is derived from the Turkish word meaning skewer. Indian cottage cheese marinated in a rich marinade of spices with peppers, onions and cooked in the tandoor.

Chicken Tikka £7.50
Tender cubes of chicken fillet marinated with tandoori spices and cooked to perfection in the clay oven.

Kebab & Tikka Mix £7.50
Mix of sheikh kebab and chicken tikka.

Tandoori Fish £9.00
(Mackerel/Pomphret)
Fish marinated with exotic spices, saffron and yoghurt. Finished with a hint of carom seeds.

Assorted 65's £8.00
(Chicken/Fish/Paneer/Cauliflower)

Papad (3pcs) £3.00

Lamb Chops £10.00
Tender back chops of lamb marinated in a rich marinade, flavoured with cardomom seeds, cooked on a skewer in the clay oven.

Chilli £7.50
(Chicken / Fish) £6.50
(Paneer / Cauliflower / Mix Veg)
An Indo-Chinese fusion batter-fried, stir-fried with chilli, ginger, garlic and finished with a dash of soya sauce.

Masala Fried Fish £7.50
Piece of king fish marinated in ginger, garlic, lemon juice, chilli powder, crushed peppercorns and shallow fried.

Bhindi Jaipuri £6.50
Crispy okra flavoured with carom seeds.

Main Meals

*Choose a Main ingredient followed by the gravy base.

Chicken / Kheema £8.95

Lamb / Fish £9.95

Paneer / Potatoes / Seasonal Veg £7.00

Kadai
A medium spiced sauce with dices of pepper, onions and tomatoes finished with dry ground spices, garnished with juliennes of ginger and cream.

Makhani
A mild to medium rich tomato based sauce enriched with cream.

Khorma
A mild to medium rich aromatic coconut-based sauce.

Palak
A mild to medium, sauce with spinach puree, moderate spices and a hint of cream.

Nilgris
A medium spiced sauce with mint and coriander and hint of coconut.

Chettinad
An all-time south Indian favourite in an exotic crushed pepper sauce.

Rogani Josh
A Kashmiri speciality enriched with ratanjog.

Achari
A sauce with pickling spices.

Salaan (Aubergine/Mirchi)
A speciality from the Mughal dynasty rich in nuts, copra, til seed, and whole spices. Accompanies biriyani.

Kofta (Malai/Veg)
Dumplings of Indian cottage cheese or vegetables simmered in a rich sauce.

Manglorean Curry
A coconut-based sauce from South India tempered with shallots and curry leaves.

Varutha Curry (Aubergine)
Varutha meaning a cooking style, the main ingredient is shallow fried and then added to the sauce and finished with tamarind.

Jalfraize
A medium spiced sauce, stir-fried with diced peppers and onions.

Regional Specialities

Egg Curry £8.00
A boiled egg curry with a hint of coconut and curry leaves.

Malabar Fish Curry £9.95
(Mackerel/Pomphret/King Fish/Pangasus)
Fish curry from Kerala 'the God's own country' with cocum (seedless tamarind).

Bhindi Do-Pyaza £8.00

Paneer Bhurji £9.50
Grated paneer sauted with spices.

Butter Chicken £9.50
(On or Off the bone)
Tender pieces of chicken in a rich tomato sauce, enriched with fenugreek and cream.

Indo-Chinese

Chilli Noodles £9.00
(Chicken/Egg/Veg)
Stir fried with chilli, ginger, garlic and finished with dash of soya and tomato sauce.

Fried Rice £9.00
(Chicken/Egg/Veg)
Stir fried with chilli, ginger, garlic and finished with dash of soya sauce.

Extras

Raita £2.50

Salad £2.50

Chutney £0.50
(Relish/Mint)

Lentils

Dal Tadkha £7.00
The staple diet for the majority of Indians, yellow lentils tempered with mustard seeds, cumin, red chillies, garlic and curry leaves.

Dal Makhani £7.00
Black lentils slow-cooked in a creamy blend of garlic, tomatoes, butter, home-style. Punjabi cooking at its best.

Rajmah Masala £7.00
Red kidney beans cooked to perfection.

Chana Masala £7.00

A Punjabi favourite, chickpeas traditionally eaten with bhaturas.

Potatoes

Methi £6.50
Fenugreek Leaves.

Jeera £6.50
Cumin Seeds.

Capsicum £6.50
Bell Peppers

Gobi £6.50
Cauliflower Florets

Mutter £6.50
Peas

Paneer £6.50
Indian Cottage Cheese

Palak £6.50
Spinach Puree

Bhindi £6.50
Okra

Baingan £6.50
Aubergine

Wraps

(Katti Rolls)
Choice of Filling:
Chicken Tikka £7.50
Sheekh Kebab £7.50
Paneer Tikka £7.50

Rolled with salad, mint chutney or relish

*Subject to availability, please check before ordering.