

Starters

Tandoori Chicken

£8/£15

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

Chicken Tikka

£8.00

Tender cubes of chicken thigh marinated with tandoori spices and cooked to perfection in the tandoor.

Sheekh Kebab

£8.00

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 tandoor.

Kebab & Tikka Mix

£8.00

Mix of sheekh kebab and chicken tikka.

Lamb Chops

£12.00

Tender back chops of lamb marinated in a rich marinade, flavoured with cardamom seeds, cooked on skewer in the tandoor.

Tandoori Fish

£15

(Mackerel/Pomphret)

Choice of fish marinated with exotic spices, saffron and yoghurt. Finished with a hint of carom seeds.

Masala Fried Fish

£8.00

Piece of king fish marinated with ginger & garlic paste, lemon juice, chilli powder, crushed peppercorns and shallow fried.

Paneer Shashlik

£7.50

Indian cottage cheese marinated in a rich marinade of spices with peppers, onions and cooked in the tandoor.

Bhindi Jaipuri

£7.00

Crispy Okra flavoured with carom seeds.

Assorted 6's

£9.00

(Chicken/Fish/Paneer/Cauliflower)

Pappad (3pcs)

£3.50

Mains

Chicken / Kheema / Lamb / Fish £9.95

*Choose a main ingredient followed by the gravy base.

Kadai

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

Khorma

A mild to medium rich aromatic coconut based sauce.

Jalfraize

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

Mangalorean Curry

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

Nilgris

A mild to medium spiced sauce with mint and coriander and a hint of coconut cream.

Chettinad

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

Rogani Josh

A Kashmiri speciality enriched with ratajog.

Achari

A medium spiced sauce with pickling spices.

Paneer / Potatoes / Seasonal Veg £7.95

Makhani

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

Salaan

(Aubergine/Mirchi)

A speciality from the Mughal Dynasty rich innuts, copra, til seeds and whole spices. Accompanies biriyani.

Varutha Curry

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

Palak

A medium sauce with spinach, moderate spices.

Kofta

(Malai/Veg)

Dumplings of Indian cottage cheese or vegetables simmered in a rich tomato sauce.

Chana Masala

A Punjabi favourite, chickpeas cooked to perfection in a rich tomato sauce.



Lentils | £7.95

Dal Tadka

The staple diet for the majority of Indians, yellow lentils tempered with mustard seeds, cumin, red chilli, garlic and curry leaves.

Dal Makhani

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

Rajmah Masala

Red Kidney beans cooked to perfection.

Regional Specialities

Malabar Fish Curry

£10.95

(Mackerel/Pomphret/King Fish/Pangasus)

Fish curry from Kerala 'the God's own country' with cocum (seedless tamarind).

Egg Curry

£9.00

A boiled egg curry with a hint of coconut and curry leaves.

Bhindi Do-Pyaz

£8.50

Butter Chicken

£9.95

(On or Off the Bone)

Tender pieces of chicken in a rich tomato sauce, enriched with fenugreek and cream.

Paneer Bhurji

£9.95

Grated Indian cottage cheese, sautéed with spices.

Saag

£8.50

Indo-Chinese

Chilli Noodles

£9.95

(Chicken/Egg/Veg)

Stir fried with chilli, ginger, garlic and finished with a dash of soya sauce and chilli sauce.

Chilli Fried Rice

£9.95

(Chicken/Egg/Veg)

Stir fried with chilli, ginger, garlic and finished with a dash of soya sauce.

Chilli

£9.00

(Chicken/Fish)

(Paneer/Cauliflower/Mix Veg)

An Indo-Chinese fusion batter-fried, stir fried with chilli, ginger, garlic and finished with a dash of soya sauce.

Methi

Potatoes sautéed with fenugreek leaves and mild spices.

Paneer

Potatoes and paneer in a savory with warm spices.

Jeera

Cumin-spiced potatoes sautéed with mild herbs and spices.

Palak

Spinach and potatoes sautéed with mild spices.

Capsicum

Potato-capsicum sauté with warm spices and herbs.

Bhindi

Potatoes and okra stir-fried with mild spices

Baingan

Potatoes and eggplant sautéed with mild spices

Muttar

Classic potato-pea curry with aromatic Indian spices

Gobi

Potatoes and cauliflower sautéed with aromatic spices

Potatoes | £7.95

*Subject to availability, please check before ordering.

Sundries

Naan (Plain/Butter) Leavened bread freshly baked in the tandoor.	£2.50	Kulcha (Stuffed Naan) Leavened bread freshly baked in the tandoor. (Cheese/Chilli/Garlic/Coriander/Onions/ Peshwari)	£3.50
Tandoori Roti (Plain/Butter) Unleavened whole wheat flour bread freshly baked in the tandoor.	£2.50	Tandoori Paratha (Plain/Stuffed) Butter rich layered unleavened bread.	£3.50
Romali Roti Paper thin leavened bread cooked on a convex griddle.	£3.00	Chappati (2pcs) Unleavened wheat flour bread, cooked on flat griddle..	£3.00
Parrotta (1pc) Layered bread cooked on the thava.	£3.00	Pulao Rice (Plain/Peas/Jeera) (Kashmiri/Navarattan) Derived from the French term "pilaf", basmati rice cooked by absorption method, using minimum amount of water.	£4.00 £4.50
Biriyani (Chicken/Lamb/Kheema) (Vegetable/Egg) Combination of meat or vegetable with basmati rice delicately spiced and flavoured with mild spices, accompanied with raita.	£9.95 £8.50	Variety Rice (Tomato/Lemon/Coconut/Tamarind/ Curd/Besibella Bath) Rice cooked with selected flavours.	£5.00
Boiled Rice Steamed basmati rice.	£4.50		

South Indian Specialities

Plain Dosa Crispy crepes made with fermented rice and lentils cooked on a flat griddle.	£6.50	Masala Dosa Crispy crepes made with fermented rice and lentils cooked on a flat griddle.	£7.50
Assorted Dosa (Paneer/Cheese/Ghee/Gunpowder/ Chicken) Crispy crepes made with fermented rice and lentils cooked on a flat griddle. (With choice of filling)	£8.00	Idli (3pcs) Steam cooked fermented rice & lentil cakes.	£4.50
Medu Vadai (2pcs) Savoury doughnut-shaped deep fried black- gram dumpling.	£4.50	Idli/Medu Vadai Combo (Idli 2pcs/Medu Vadai 1pc An All-time South Indian favourite.	£4.50
Masala Vadai Flattened roasted chana dal dumpling deep fried.	£5.00	Uthappam (Onion/Tomato/Chilli/Coriander/Mix) Crispy crepes made with fermented rice and lentils cooked on a flat griddle. (With choice of filling)	£7.50
Poori Puffed bread made with whole wheat flour served with potatoe bhaji.	£7.00	Bhaturas North Indian version of Poori, made with plain flour and yoghurt served with Chana Masala.	£7.00
Pongal A South Indian version of Rissotto, rice and lentils cooked to perfection.	£6.50	Kothu Parotta (Chicken/Lamb/Egg/Veg) Chopped leavened bread diced and stir fried with onions, tomatoes, spices and curry leaves.	£8.00
		Uppuma A savoury preparation made with semolina and spices.	£6.50

Uma's Indian Empress

Maharaja

Taste of India

9 Brunswick Street, Royal Leamington
Spa, CV31 2DS

Monday - Closed
Tuesday - Saturday 5pm-9.30pm
Sunday 5pm-8pm

01926 258 826

 JUST EAT  Uber Eats  deliveroo

Drinks

Bottle Water (500ml) (As we are a Takeaway we are not obliged to serve Tap Water)	£1.50	Lassi (Sweet/Mango/Salted)	£3.00
Soft Drinks Coke/Diet Coke/Fanta/7up)	£1.50	Milkshakes (Vanilla/Mango/Chocolate/ Strawberry/Pistachio/Almond/ Banana/Saffron)	£3.50
Hot Drinks (Latte, Cappuccino, Americano, Hot- Chocolate, Mocha, Espresso/ Chai)	£2.00		

Accompaniments

Sambar 4oz/500ml A South Indian lentil preparation flavored with tamarind and aromatic spices.	£0.75/£7.95	Chutney 4oz/500ml (Coconut/Tomato/Coriander) A South Indian relish.	£0.50/£5.00
Raita (4oz/400ml)	£0.75/£3.50	Salad	£2.50
Sauces (Tomato Ketchup/Mint Yoghurt/ Chilli Sauce)	£0.75		

"I FANCY A
RUBY MURRAY"

