



Caraway

Indian Brasserie

The fine art of Indian cuisine

At Caraway, we have captured the intense history, culture and diversity of the Indian sub continent. For the past 15 years our unmatched ambience and flavours have transported our guests to the untold splendours and riches of ancient India.

The menu chosen carefully by our master chef reflects an innovative style and flair for creating unique and timeless flavours that will touch your lips for a moment but stay on your mind for a lifetime.

Our sister company Turmeric Root specialises in outdoor event catering, and our expert team are on hand to cater for all of your event needs working alongside our partner hotels and venues throughout the UK.

We also cater for corporate lunches and home functions. Whether it be a wedding or intimate dinner with those you hold close, ensure you and your guests enjoy the great taste of Caraway wherever you are!

ALLERGENS AND FOOD INTOLERANCES

Management advises that food prepared here may contain or have come into contact with celery, cereals (gluten), crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide.

Please speak with a member of staff about the ingredients in your meal before placing your order

STARTERS & STREET FOOD

DILLI KI ALU TIKKI CHAAT

Crispy fried potato dumplings served with chickpeas, and tamarind sauce

£7.95

SPECIAL ALU PAPDI CHAT

An exciting blend of potatoes, chickpeas and papdi with yoghurt and select Indian masalas

£7.95

SAMOSA CHAAT

Delicious hot Punjabi samosas with a cool and crunchy chaat topping

£7.95

PANI PURI PUTCHKA AKA GOL GAPPE

Stuffed with chickpeas and potato served with mint water and tamarind & date water

£6.95

PALAK AND ONION BHAJIA

Crispy battered fried onions and spinach

£6.95

JAIPURI KURKURI BHINDI

Crunchy okra tempura with Indian spices

£7.95

CHATPATE CHILLI GOBHI

Shredded wok fried gobhi in a chilli sauce

£7.95

PUNJABI CHOLE BHATURE

Deep fried fermented bread with special punjabi chana masala

£9.95

AVACADO BHELPURI

Popular Mumbai street food, crunchy sev ,puffed rice, roasted peanuts, gaucamole with chutney

£7.95

PAO BHAJI

Spicy smashed vegetable curry served with butter bun, Chaupali special street food

£8.95

CHICKEN SAMOSA

A crispy pastry filled with minced chicken and herbs

£6.95

MACHLI KE PAKORE

Crisp fried tilapia coated with a tangy blend of spices

£9.95

INDO- CHINESE

MIRCHI PANEER

Fried paneer cubes tossed in a special chili sauce finished with spring onion and garlic

£9.50

GARLIC MUSHROOMS

Mushrooms, garlic and spring onions and chilli tossed with a delectable speciality sauce

£8.95

CHILLI GARLIC MOGO

Fresh cassava chips tossed in spicy garlic sauce; an Indochinese touch to mogo

£8.50

VEGETABLE MANCHURIAN DRY

Vegetable dumplings in a spicy, sweet and sour sauce

£8.95

MIRCHI MURGH

Crispy morsels of chicken tossed in a delicious chilli sauce finished with spring onion, peppers and garlic

£9.95

CHICKEN CHAR MAGAZ

Wok fried tender supreme of chicken toasted with melon seed, onions and spices ; a must for chicken lovers!

£9.95

CHATPATE CHICKEN LOLLIPOP

Chicken wings with garlic, soya sauce and spicy chilli sauce, can be dry on request

£9.95

HAKKA NOODLES (CHICKEN OR VEGETABLES)

stir fried noodles with vegetables or chicken

VEGETABLE

£8.95

CHICKEN

£9.95

TANDOORI

MINT & MANGO PANEER TIKKA

Marinated paneer served with onions and capsicums, slow cooked over glowing coals

£9.50

VILAYATI PHOOL

Fresh broccoli marinated with cheesy garlic yogurt and rare spices cooked in a tandoor

£8.95

VEGETABLE PLATTER

A selection of samosas, chilli mogo, bhajias and paneer tikka

£15.95

CHICKEN TIKKA

Boneless chicken marinated in Kashmiri red chilli and creamy yoghurt finished in Tandoor.

£9.50**SEEKH KEBAB**

Succulent spicy minced lamb kebabs

£8.95**TANDOORI MURGH (ON THE BONE)**

On-the bone tender spring chicken marinated with rare spices and herbs and finished in the tandoor

£8.95**MURGH MALAI TIKKA**

Supreme of Chicken marinated in yoghurt, cheese, ginger, garlic and masala finished in tandoor, mild in spice

£9.50**CHOP LAJAWAB**

Lamb chops marinated overnight in traditional Mughlai spices and cooked in the tandoor

£12.95**RAAN BOTI ALISHAAN**

A portion of pulled baby lamb leg marinated overnight and slow roasted over a medium heat

£15.95**TANDOORI JHINGA**

Fresh water King prawns rolled in a tangy marinade and slow roasted in a tandoor

£14.95**DILL SALMON TIKKA**

Scottish salmon marinated with methi, dill, yoghurt and drizzled with mustard oil

£11.95**CARAWAY PLATTER**

An irresistible assortment of succulent prawn, fish, chicken and lamb kebabs

£21.95**MAIN VEG****PANEER TIKKA MASALA**

Tandoor cooked paneer tikka tossed in a tasty onion tomato sauce

£10.95**KARAHI PANEER**

Homemade cottage cheese cubes skilfully cooked with Indian spices onions and capsicum

£10.95**PANEER BUTTER MASALA**

Cubes of paneer in a rich and creamy butter masala sauce

£9.95**VEGETABLE MANCHURIAN**

Vegetable dumplings in a spicy, sweet and sour sauce

£9.95**PALAK AAPKI PASAND**

Garlic flavoured Spinach with choice of corn, mushrooms, potatoes or paneer

£8.95

BHINDI DO PYAZA

Stir fried okra with onion and lemon juice

£8.95**BOMBAY ALU**

Potatoes stir fried with cumin, curry leaves, lemon and green coriander

£7.50**ALU BAINGAN**

Potato and eggplants cooked to perfection with special indian spices. Mum's own recipe!

£8.95**MALAI KOFTA HARYALI**

Soft cottage cheese dumplings with a choice of smooth spinach gravy

£9.95**DILLI KA SHAHI MALAI KOFTA**

Soft cottage cheese dumplings with a traditional rich tomato gravy, a must have dish!

£9.95**DAAL CARAWAY**

Black lentils simmered overnight with butter and cream

£8.50**TARKA DAAL**

Yellow lentils spiced with a touch of garlic and cumin

£7.95**CHOLE PUNJABI**

An all-time favourite chickpea curry!

£7.95**MAIN NON-VEG****KARAHI GOSHT**

Tender pieces of lamb skilfully cooked with Indian spices in an iron 'Karahi'

£11.95**GOSHT-E-ROGANJOSH**

A north Indian speciality of lamb, chillies and aromatic spices

£10.50**BHUNA GOSHT**

Lamb and special khadai masala cooked together in high heat finished with onion and chillies

£10.95**SAAG GOSHT**

Tender lamb pieces cooked in smooth spinach sauce

£10.50**LAMB CHOP MASALA**

Tandoor roasted juicy lamb chops drizzled in a tantalising chef special sauce and its own juices

£14.95**RAAN KI KHURCHAN**

Tender lamb pieces, onions and peppers gently cooked in chef's special onion tomato masala, a amazing dish created for lamb lovers

£15.95

KEEMA RARA

Lamb mince along with tender lamb pieces cooked on a slow fire

£9.95**TANDOORI MAKKHAN MASALA** ON THE BONE

on the bone spring chicken tandoori simmered in rich tomato sauce

£12.95**KARAHI CHICKEN**

Tender Chicken pieces, onions and peppers gently cooked in karahi with Indian spices

£10.95**CHOOZA KHAS MAKHANI**

Our signature butter chicken; tandoor cooked chicken tikka simmered in rich tomato sauce

£10.95**CHICKEN CHETTINADU**

A famous Tamil curry made with chicken, curry leaves and coconut, simply irresistible

£9.95**MASALA MURGH**

Tender chicken pieces tossed with onion, fresh fenugreek and Indian herbs

£9.50**CHICKEN KORMA**

Morsels of chicken simmered in a mild saffron & almond curry

£9.95**GOAN FISH CURRY**

A speciality from Goa, fresh salmon cooked in exotic coconut and tamarind sauce and special spices

£14.95**PRAWN MASALA**

Jumbo King Prawns cooked in an onion tomato masala

£17.95**BIRYANIS****GOSHT BIRYANI**

Basmati rice with aromatic herbs and tender lamb cooked in a traditional dum style

£12.95**CHICKEN BIRYANI**

A blend of basmati rice with herbs and succulent pieces of chicken

£11.95**VEGETABLE BIRYANI**

A traditional mix of vegetables with rice cooked to perfection

£10.95**PRAWN BIRYANI**

Basmati rice and King Prawn with masala cooked in a traditional dum style

£16.95

SIDE DISHES

RICE

ZAFRANI PILAU	£4.50
MUSHROOM PILAU	£4.95
VEGETABLE PILAU	£5.95
JEERA RICE	£4.95
STEAMED RICE	£3.95
EGG FRIED RICE	£4.95

SIDE DISHES

BREADS

PLAIN NAAN	£2.25
BUTTER NAAN	£2.25
GARLIC NAAN	£2.95
PESHAWARI NAAN	£4.95
CHEESE GARLIC NAAN	£5.50
ONION KULCHA	£3.95
GREEN CHILLI KULCHA	£3.95
BUTTER PARATHA	£3.95
MINT PARATHA	£3.95
STUFFED ALU PARANTHA	£4.95
TANDOORI ROTI	£2.25

GLUTEN FREE BREAD AVAILABLE ON REQUEST

SIDE DISHES

CONDIMENTS

RAITA PLAIN / CUCUMBER / MIX VEG	£3.95
DAHI-YOGURT	£3.50
PUNJABI SALAD	£4.95
CARAWAY SPECIAL SALAD	£6.95
POPPADOM PLATTER	£3.50
POPPADOM (SINGLE)	£1.25

GROUP SET MENU

*£35 per head inclusive of soft drinks

STARTERS

Served with chutney

Chicken Tikka
Lamb Seekh Kebab
Machli ke Pakore
Alu Papri Chaat
Mirchi Paneer

MAIN COURSE

Masala Murgh
Karahi Gosht
Palak Aloo
Paneer Tikka Masala
Daal Caraway
Zafrani Pilau
Mixed Breads
Punjabi Salad
Cucumber Raita

DESSERT

Your choice of
Gulab Jamun served with Ice Cream
Gajar ka Halwa served with Ice Cream

*Mocktails, Milkshakes, Lassi and Fresh Juices not included