


umami

indian kitchen and cocktail bar

ENJOY AT HOME



TAKEAWAY MENU
by mandeep bajwa

10% DISCOUNT ON COLLECTION
FREE DELIVERY WITHIN 2 MILES RADIUS (£20 minimum order)

welcome to UMAMI

indulge the fifth taste!!!

Set in the leafy suburb of Harborne, Umami Indian kitchen delivers authentic, home style Indian cuisine with a taste of distinction. Our head chef Mandeep Bajwa has decades of experience working in some of the finest culinary establishments in the subcontinent and the Middle East.

Offering the best seasonal and local produce to create dishes with unique flavours, our menu features a variety of enticing options. If you need any assistance with the menu, our friendly hosts and hostesses are on hand to provide more information or recommendations.



UMAMI AT HOME

Specially designed home delivery menu for those who would like to enjoy authentic indian food in the comforts of their own home with family, friends and guests

All orders accompanied by complimentary poppadums and condiments

box meals

MEAL DEAL FOR 1 12.95

murgh achari tikka

Chargrilled chicken tikka in a pickled marination

british railway lamb curry

Lamb dish served in the railway canteen, in the days of the Raj, chunks of lamb (on the bone) cooked in its own juices, with ginger, and ground aromatic hot spices

**CHOICE OF BUTTER NAAN OR
ZAFRANI PULAO**

MEAL DEAL FOR 1 VEGETARIAN 9.95

hariyali tikki ki chaat

Unique crispy potato and spinach patties topped with spiced yoghurt and tamarind chutney

paneer makhanwala

Traditional old time favourite with a rich smooth creamy flavoursome tomato gravy

**CHOICE OF BUTTER NAAN OR
ZAFRANI PULAO**

FAMILY DEAL FOR 4 PEOPLE 39.95

murgh achari tikka

Chargrilled chicken tikka in a pickled marination

purani dilli seekh kebab

Fine lean welsch lamb mince flavoured with nutmeg and cinnamon skewered and chargrilled

chilli paneer wah wah

Crispy indian cottage cheese tossed in a indo-chinese spice mix

chooza makhni

Famously known as butter chicken, cooked in the authentic flavours with pulled chargrilled chicken

british railway lamb curry

Lamb dish served in the railway canteen, in the days of the Raj, chunks of lamb (on the bone) cooked in its own juices, with ginger, and ground aromatic hot spices

aloo palak

Jersey potatoes cooked in garden green spinach and mustard leaves puree with a tadka of garlic and ginger

dal makhani

Creamy black lentils simmered overnight with selected indian spices and butter

**2 BUTTER NAAN &
ZAFRANI PULAO**

MEAL DEAL FOR 2 22.95

murgh achari tikka

Chargrilled chicken tikka in a pickled marination

purani dilli seekh kebab

Fine lean welsch lamb mince flavoured with nutmeg and cinnamon skewered and chargrilled

chooza makhni

Famously known as butter chicken, cooked in the authentic flavours with pulled chargrilled chicken

british railway lamb curry

Lamb dish served in the railway canteen, in the days of the Raj, chunks of lamb (on the bone) cooked in its own juices, with ginger, and ground aromatic hot spices

BUTTER NAAN & ZAFRANI PULAO

MEAL DEAL FOR 2 VEGETARIAN 16.95

hariyali tikki ki chaat

Unique crispy potato and spinach patties topped with spiced yoghurt and tamarind chutney

punjabi samosa chaat

Dough pastry encasing spiced mix vegetable served with combination chaat chutney

paneer makhanwala

Traditional old time favourite with a rich smooth creamy flavour some tomato gravy

aloo palak

Jersey potatoes cooked in garden green spinach and mustard leaves puree with a tadka of garlic and ginger

BUTTER NAAN & ZAFRANI PULAO

starters

OCEANS PRIDE

scottish talli salmon | 5.95

Loch fyne salmon steaks encased in banana leaf in a tangy french mustard dressing

macchli amritsari | 5.95

Crispy fried fish in a traditional gram flour batter spiced with deghi mirch and ajwain

chatpatta chilli prawn | 5.95

Golden fried prawns tossed in a unique blend of Punjabi and oriental spices

tandoori jhinga sonfyani | 9.95

Fennel infused succulent chargrilled king prawns

TANDOORI OFFERINGS

murgh achari tikka | 4.5

Chargrilled chicken tikka in a pickled marination

tandoori champe | 5.95

Tender marinated welsh lamb chops chargrilled to perfection

purani dilli seekh kebab | 4.5

Fine lean welsh lamb mince flavoured with nutmeg and cinnamon skewered and chargrilled

harra murgh kebab | 4.5

Chicken kebab in a fresh green herbs marinade

VEGETARIAN

hariyali tikki ki chaat | 4.25

Unique crispy potato and spinach patties topped with spiced yoghurt and tamarind chutney

punjabi samosa chaat | 4.25

Dough pastry encasing spiced mix vegetable served with combination chaat chutney

chilli paneer wah wah | 5.45

Crispy indian cottage cheese tossed in a indo-chinese spice mix

ajwain paneer tikka | 5.45

Curum seeds flavoured delicately chargrilled cottage cheese.



main course

chooza makhni | 7.95

Famously known as butter chicken, cooked in the authentic flavours with pulled chargrilled chicken

kukad saagwalla | 7.95

A punjabi rural delicacy. Chicken cooked in rich spinach and mustard leaf enhanced with fresh garlic tadka

tariwalla patiala murgh | 7.95

Dhaba is an Indian Bistro famous for serving authentic, fresh seasonal food. Chicken curry cooked home style on the bone), a perfect traditional household feast

murgh tikka lababdar | 7.95

The nations favourite chicken tikka masala, chargrilled chicken in a masala scented with kasoori methi and green cardamom powder

chicken chettinad | 7.95

Classic south Indian dish created by the chettiers of tamil nadu, chicken simmered in a sauce of black pepper, roasted coriander and curry leaves

british railway lamb curry | 8.95

Lamb dish served in the railway canteen, in the days of the Raj, chunks of lamb (on the bone) cooked in its own juices, with ginger and ground aromatic hot spices

murgh awadhi | 8.95

Moghuls were connoisseur, they brought richness to indian food, chicken simmered in a rich satin smooth creamy korma sauce

kadhai gosht khadda masala | 8.95

Kadhai is an indian wok which imparts a rustic flavour to the food cooked in it. Welsh lamb delicately flavoured with roasted coriander and cumin seeds

ambala keema matter | 8.95

Ambala is an ancient trading town connecting Punjab and Delhi and boasts the pick of punjabi cuisine. Mince lamb and green peas in spice masala is a tribute to the famous Pura Singh da Dhaba

allepey fish curry | 10.95

A delicacy from coastal state of kerala. Fish simmered in coconut milk and raw mango curry

jhinga taka tak | 10.95

The name is derived from the sound when a laddle strikes iron griddle plate taka tak. The origin of tawa dishes, king prawn cooked with bell peppers in a tawa masala



vegetarian

paneer makhanwala | 6.45

Traditional old time favourite with a rich smooth creamy flavoursome tomato gravy

mushroom matter methi malai | 6.45

Mushroom and fresh green peas in an aromatic masala infused with fenugreek

aloo palak | 6.45

Jersey potatoes cooked in garden green spinach and mustard leaves puree with a tadka of garlic and ginger

mohali malai kofta | 6.45

Mom's recipe for a very authentic cottage cheese dumplings in a home style tarri

amritsari chole | 6.45

Chickpeas cooked to perfection flavoured with raw mango and dried pomegranate powder

dal tadka bajrangi | 6.45

A delightful yummy combination of yellow lentils with tempering of cumin, garlic and deggi mirch

dal makhani | 6.45

Creamy black lentils simmered overnight with selected indian spices and butter



chawal and bread

hyderabadi dum biriyani | 12.95

(CHICKEN, LAMB OR VEGETABLE)

Aged basmati rice from india cooked to perfection on slow flame flavoured with bay leaf, mint, cinnamon and golden fried onions, accompanied with curry sauce and mix raita

zafrani pulao | 2.95

Saffron infused basmati

steamed rice | 2.5

stuffed naan (choose one) | 2.95

Keema, garlic, peshawari, cheese, chilli and coriander

plain naan | 2.75

tandoori roti | 2.5

accompainments

raitha | 2.25

poppadum | 1.00

trio of chutneys | 1.50

green salad | 3.25



UMAMI CATERING AND EVENTS MANAGEMENT

Our bespoke service caters to your every needs. At a location of your choice or hosted in our restaurant. From venue provision to full on events management service, we are focused on you. Umami will set the scene to enhance your occasion. For further information please email info@umamiharborne.com or visit our website.



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