

LET THE
**CULINARY
JOURNEY**
BEGIN

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indian kitchen and cocktail bar

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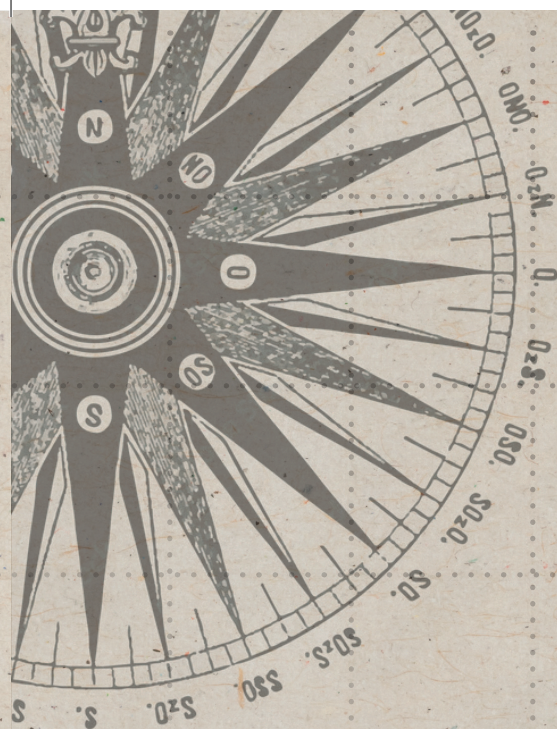
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The traditional food of India has been widely appreciated for its fabulous use of herbs and spices. Indian cuisine is known for its large assortment of dishes that vary from east to west and from north to south. In the last few decades, as a result of globalisation, a lot of Indians have travelled to different parts of the world and vice versa there has been a massive influx of people of different nationalities in India. This has resulted in Indianisation of various international cuisines. Traditional foods provide a link to our past and culture and serves as a reminder of our rich food culture. We at Umami aspire to promote by putting in efforts to recognize, revive and restore the hidden culinary gems spread across the length and breadth of the country at large, using local produce from British farms.



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Optional 10% service charge will be added to table of 5 and over.
Allergy Notice please ask your server for dietary requirements

STREET FOOD INDIAN

Street food is popular all over the world, be it a hotdog or pani puri. But nothing can beat the variety of street food in India. Simple yet exotic flavours make Indian street food different and our all-time favourite. No matter where we are, be it in a flea market, a mall or at Haldiram's, we always indulge in street food. No outing is ever complete without some chaat or egg rolls or pakode.

Chilli Prawns £7.95

Indo Chinese hakka style prawns in a chilli garlic sauce

Samosa Chole Chaat £6.25

Shallow fried pastry encasing spiced vegetable mix presented on chick pea masala

Aloo Tikki Chat £6.25

Unique crispy red kidney beans and spinach patties with chaat topping

Keema Pau £6.95

Spicy mince of Welsh lamb served with buttered rolls

Bhaji Pau Mumbai Wali £6.95

Typical Mumbai street food - spicy curried potato mash served with buttered rolls

Chukandar Aloo aur Mattar Ki Cutlet £6.25

Beetroot and potato spiced cutlet served with curried chick peas

Masala Paneer Ke Pakora £6.95

Green chillies and mint chutney coated paneer, lightly fried in sweet chilli sauce - hakka style

Chicken 65 £6.45

A popular deep fried spicy chicken appetizer that originated in Hotel Buhari in Chennai

Cauliflower Wah Wah £6.25

Cauliflower florets batter fried and tossed in an Indo-Chinese spice mix

Jackfruit and Cauliflower Manchurian £6.45

A true vegan delight

Dahi Pani Puri £5.95

Popular street food - savoury shells filled with tangy yoghurt and chick peas

Chaat Platter £11.95 (serves 2)

Aloo tikki and samosa chaat topped with sev papri

Vegetarian Platter £13.95 (serves 2)

A vegetarian delight platter offering paneer tikka, palak pakora and samosa chaat

Karari Okra £6.95

Crispy fried okra served in a basket of poppadom

Masala Mogo £4.95

Crispy fried cassava chips with garlic and chilli



COASTAL INDIAN FAVOURITES

The regional south Indian cuisine is one of the most diverse cuisines in the country. Right from crispy vadas to flavourful sambar, to fiery curries and to coconut milk, the cuisine boasts of myriad delicacies that never fail to impress. The coastal delicacies like fish curries, prawn fry and crab meat masala are a hot favourite among non-vegetarians, thanks to the vast coastline that laps almost every southern state. If you are a non-vegetarian who loves to indulge in mouth-watering seafood delicacies, we have got the best of southern recipes for you to try.

STARTERS

Cornish Coast fresh Mussels and Seafood Mappas £9.95

Fresh Cornish mussels, squid and tiger prawns, simmered in keralan coconut sauce with fresh turmeric and tomato served with a crispy naan bread

Pan seared Scallop £9.95

Hand divided scallops seared and served with Mangalorean coconut chilli sauce

Brixham Soft Shell Crab Fritter in Spicy Garlic Mayo £8.95

Soft shell crab with mustard and chilli spicy garlic mayo

Goan Spiced Scottish Bay Grilled Salmon £8.95

With roasted seasonal peppers, garlic and tomato chutney

Prawn and Chilli Squid Telicherry £8.95

Tiger prawns and tempura squids chilli pepper fry, with curry leaves, mustard seeds and fresh green chillies

Karari Machhi Pakora £6.95

Carom and asafoetida marinated Tilapia strips lightly fried in seasoned gram flour batter

Garlic & Chilli Jumbo Prawns £9.95

Char grilled jumbo prawns with lemon, mustard and garlic butter

MAIN COURSES

Meen Kozhambu £14.95

Pan seared Seabass fillets flavoured with kokum, coconut and curry leaf sauce
- served with spicy mustard and lemon rice

Sizzling Seafood Platter £18.95 (serves 2)

Grilled salmon, garlic butter tiger prawns, ajwaini machhi pakora and grilled spicy tilapia

Kerelian Monkfish £16.95

Chargrilled monkfish served on a bed of spicy tomato garlic sauce

Lobster Xec Xec £28.95

Whole Canadian lobster pan fried and tossed with traditional Goan spices and birds eye chillies served with classic lemon coconut rice



NAWAB'S OF INDIA FROM THE ROYAL KITCHEN

Come, join us on our culinary journey as we move on to the next leg of our Indian food trail. So, let's dive once more into the land of-tehzeeb, -intricate artistry, and rich culinary history consisting of novelty Awadhi delicacies including parathas, biryani, and of course the famous kebabs from Lucknow.

STARTERS

Aminabad Ke Sheek Kebab £6.45

From the streets of Lucknow this mince of lamb grilled with mint, cheese and traditional spices

Hazratgunj's Lamb Chops £7.95

Shropshire Alderton Farm lamb chops with dill, peppercorn and traditional spices



Chicken Boti Kebab £6.45

Chicken tikka with traditional spices served with mint and coriander chutney

Malai Murgh Tikka £6.45

Chicken tikka coated with a medley of spices, star anis cinnamon and cardamom

Sizzling Kebab Platter £18.95 (serves 2)

Ginger and coriander crusted lamb chops, cornfed fed chicken tandoori, Malai murgh tikka, chicken tikka, Nilgiri sheek kebab and jumbo prawns all on a sizzling platter

MAIN COURSES

Nihari Ghosht £16.95

Braised Shropshire Alderton Farm lamb shank with cardamom, ginger, golden fried onions and aromatic hot spices served well with lachha paratha

Murgh Massalum £13.90

Cornfed free range chicken strips and mince of Welsh lamb cooked in a rich brown onion ginger and garlic gravy

Mughlai Chicken Haandi £12.45

A supremely delicious and a perfectly balanced sauce. Rich and creamy with a tamed spice surrounding meltingly soft pan seared chicken breasts

Chicken Kolhapuri (Chicken on the Bone) £12.95

This earthy and aromatic spices were delicacies of the Peshwas of Maratha. Tender pieces of Shropshire farm free range chicken cooked with fiery hot Kolhapuri masala

Laal Maas Rajasthani £13.90

Royals of Rajasthan were known for their hospitality, and this lamb dish from the famous pink city of Jaipur. Lamb braised in a tomato red chillies sauce

Idrees Ki Biryani £16.95

When it comes to food and Lucknow, biryani is a dish that has to come up. This is a vibrant dish of fluffy rice, succulent meat and heady aromas.

A Lakhnavi /Awadhi biryani is much less masala heavy and more bent toward the aromas and layered flavours served with succulent welsh lamb or braised chicken

Chettiyar Chicken £13.90

A tribute to the royals of the Chettiyar region, chicken cooked with flavoursome coconut and black pepper sauce

BRITISH INDIAN FAVOURITES

British Railway Lamb Curry £13.45

A lamb dish served during the days of the Raj in the railway canteens. Tender lamb cooked to perfection

Chicken Madras £11.90

A hot spicy preparation of chicken simmered in naga viper pepper masala

Chicken Jalfrezi £12.90

Chicken prepared in a spicy sauce of diced tomatoes, capsicum and then garnished with spring onions and a sprinkle of fresh coriander, ginger and green chillies

Lamb Dhansak £12.45

A traditional parsee dish cooked with lentils and vegetables blend with special spices

Chicken Pathia £11.45

Tangy sweet and sour chicken cooked with ginger and fenugreek leaves

Lamb Rogan Josh £12.45

Originally known as Kashmiri Lamb, slow cooked tender Welsh lamb with aromatic hot spices

Chicken Tikka Masala £11.95

Corn fed chicken, smoked and grilled in the charcoal tandoor, simmered in butter tomato and fenugreek gravy

Chicken Karahi £11.95

Cubes of chicken breast and bell pepper onion, cooked with garlic ginger and brown onion gravy

Chicken Methi Malai £12.45

Tender cubes of chicken cooked in a mild rich sauce of fenugreek and brown onions

Dhaba Murgh £12.45

Curried chicken on the bone cooked homestyle

Balti Chicken £11.90

True British Indian favourite

Beef Steak Vindaloo £17.95

80oz Rib eye steak grilled, served with spicy Bombay Potatoes and vindaloo sauce



FLAVOURS FROM THE EASTERN INDIA

The geography of Eastern India makes the cuisine bear a strong influence from Chinese and Mongolian cuisines that makes it all the more exciting. Bengal's sweets, Assam's fish and Sikkim's momos are some of the many popular dishes that are loved and relished across boundaries. The eclectic flavours are a result of popular ingredients and spices like paanch phoran, mustard seeds and chillies that are most often used in curries and soups. Let us walk you through the most popular East Indian foods.

Assamese Fish Curry £14.95

Pan fried fresh white fish, simmered in a very spicy and tangy mustard gravy

Daab Chingri Oh Calcutta Style £15.95

One of the most famous Bengali prawn dishes, Jumbo prawns cooked in a spicy onion coconut gravy

Tandoori Chaamp Rezalla £16.95

Smoked chilli marinated lamb chops slowly simmered in a rich gravy of cinnamon infused with yoghurt gravy

Kathal Aur Chana Biryani £14.95

Jack fruit and black chick peas cooked with a blend of yoghurt cinnamon, aromatic hot spices and rice

St Austell Sea Bass - Bengali Style £17.95

Pan seared Sea Bass fillet, flavoured with fresh lime and herb, served with tradition Macher Jhol

Nizam's of Kolkata Makhni Chicken £13.95

Corn fed tikka of chicken simmered in tomato and Fenugreek gravy, finished with cream, honey and butter

Kosha Mangsho Kolkata Style £13.90

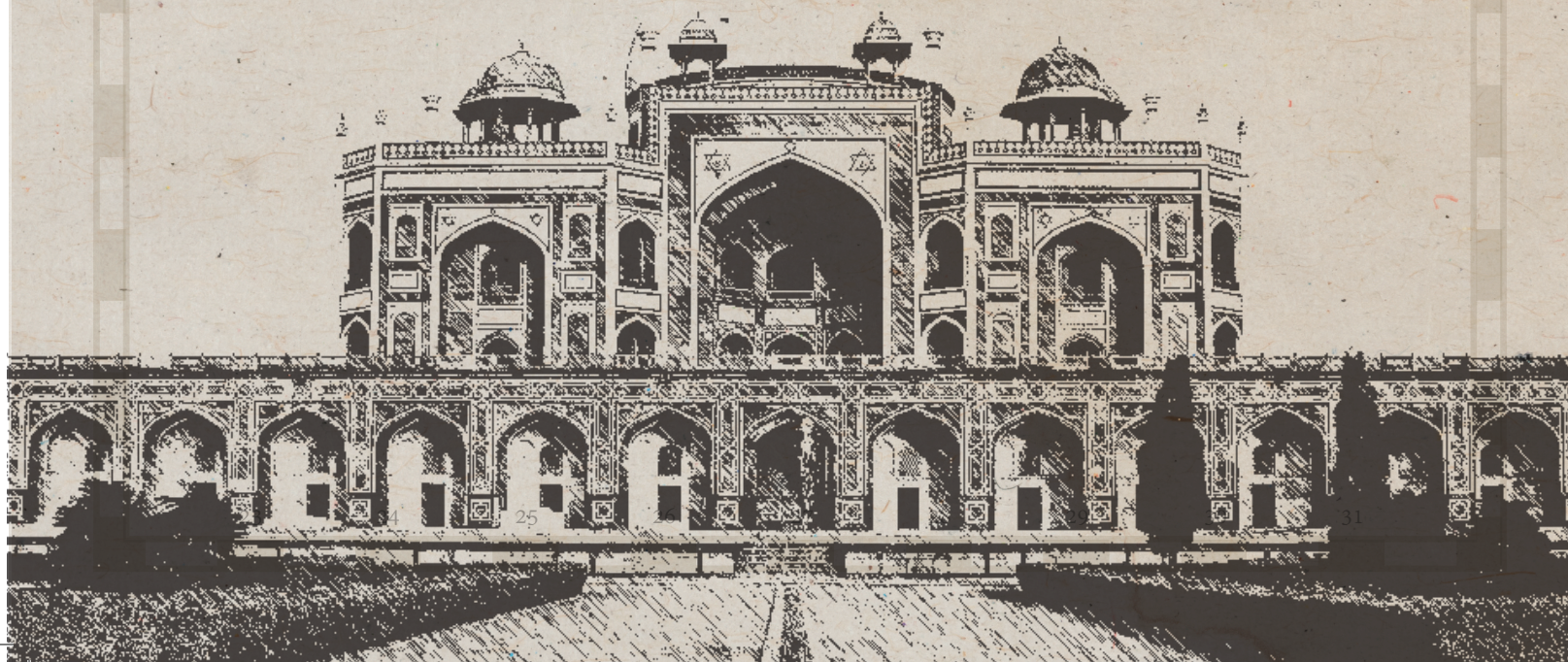
An iconic Bengali delicacy made from goat meat, slow cooked with caramelised onion, red chillies and roasted garlic

Arsalan's Kolkata Mutton Biryani £15.95

A foodie from the City of Joy, never misses the special Biryani from Arsalan. Braised Riyazi mutton on the bone cooked with extra-long basmati rice

Satkora Gosht £13.90

Assamese lamb curry, braised with bhoot jolokia chillis and shatkora. A unique blend to the rich gravy.



VEGETARIAN KITCHEN

Almost a third of Indians are vegetarian which means that amazing vegetarian Indian recipes are both plentiful and super tasty. Vegetarian Indian recipes are made with a huge variety of vegetables and pulses as their main ingredient, from curried okra and aubergine to lentils and chickpeas, and of course, paneer, an Indian cottage cheese.

Daal Amritsari £8.95

Mixture of five lentils simmered with ginger and garlic

Kathal Aur Aloo Ki Subzi £9.95

Jack fruit and potato cooked with in a semi dry brown onion and ginger gravy

Palak Makai Aur Mushroom Bhaji £8.95

Sweetcorn mushrooms and spinach cooked with fresh ginger and garlic

Manipuri Soya Curry £11.95

Soya chunks cooked with fresh vegetables spices and simmered in coconut milk

Aubergine and Sugar Snaps South Indian Curry £9.95

Fresh vegetables, green chillies simmered in coconut and mustard gravy

Paneer Lababdar £9.95

Chargrilled paneer pieces in a flavoursome onion tomato masala flavoured with green cardamom

Kadai Soya Bhuna £11.95

A delicious innovation - chargrilled soya chunks in an aromatic onion and tomato masala with ginger

Daal Makhni £9.95

Creamy black lentils simmered overnight with selected Indian spices and butter.

Bhindi Do-Pyaza £9.95

A delightful combination of ladies fingers and sautéed onions

Amritsari Chana Massala £8.95

Chickpeas in Punjabi style, flavoured with dry mango and pomegranate powder.

Vegan Palak Tofu Paneer £10.95

Vegan paneer and spinach cooked with ginger and onions

Vegan Korma £9.95

Seasonal fresh vegetables simmered in a spicy coconut milk



RICE AND BREAD

Lemon and Coconut Rice £4.70

Tempered with curry leaves, mustard seeds and whole red chilly

Garlic fried Rice £4.50

Tossed with soya sauce and spring onions

Zafrani Pulao £3.90

Saffron infused basmati rice

Steamed Rice £3.50

Butter Naan £3.50

Tandoori Roti £3.50

Tawa Paratha £4.00

Chapatti £2.95

Roomali Roti £4.25

Naan £4.25

With a choice of stuffings: keema, peshwari or onion

Amritsari Kulcha £4.25

Stuffed with potatoes and onions spiced with ajwain and green chillies

Kachumber Salad £4.30

A popular mix of cucumber, onion and tomato

Raitha £3.25

Poppadoms £1.20



VEGAN SET MEAL FOR 2

£24.95 pp (min 2 people)

STARTER

Cauliflower Wah Wah

Crispy cauliflower kernels stir fried

Beetroot & Potato Cutlets

Beetroot and potato cakes batter fried with golden crumbs

Chilli Fried Mogo

Crispy slender Cassava stir fried in chilli garlic sauce

MAIN COURSE

Daal Baingan Dhansak

Aubergine and lentils broth

Makai mushroom Aur Palak

Mushroom simmered with curried spinach

Aloo Matar Rasila

Potato and garden peas with special blend of spices

Tandoori Roti

Steamed Rice



PARTY MEAL

£26.95 pp (min 2 people)

Palak Pyaz Aur Dhania Ki Bhaji

Onion and spinach fritters with ginger and carom seeds

Aachari Tikka

Succulent boneless chicken in a spicy tangy marinade

Chilli Prawns Hakka

Spicy chilli prawns stir fried

Kakori Sheek Kebab

Succulent lamb mince cooked Lucknow style

Butter Chicken Patiyala

Chargrilled pulled chicken in a rich Makhni gravy

Rajasthani Laal Maas

Spicy lamb from the royal states of Rajasthan

Mushroom & Soya Kadhai

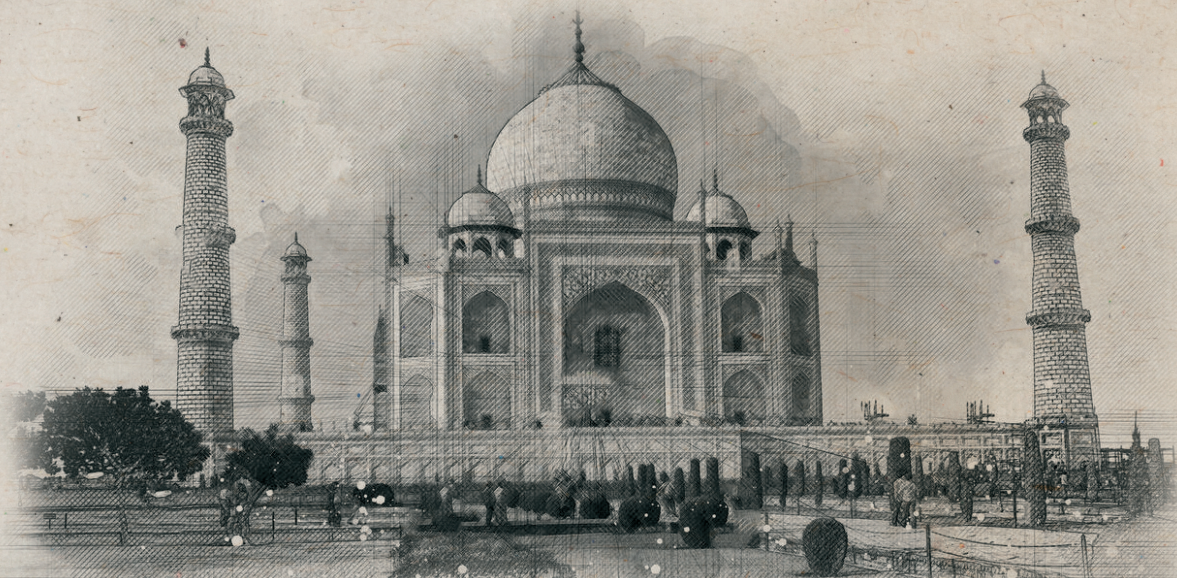
Mushroom and soya chunks cooked in a rich brown onion gravy

Palak Paneer

Curried spinach and paneer cooked with ginger and garlic

Braised Basmati Rice

Naan



HERBS & SPICES

Interesting facts about the herbs and spices used in our dishes.



Black Pepper (Kaali Mirch)

Enhances digestion, aids weight loss and treats ulcers as well as helping maintain healthy skin and treating colds and coughs.



Fennel Seeds (Saumph)

Fennel seeds helps purify blood, improves eyesight, reduced water retention, treats constipation, IBS, Indigestion and bloating.



Black Cumin (Kaali Jeera)

Relives stomach arches and cramps, reduces high blood pressure as well as high cholesterol.



Fenugreek (Methi)

Fenugreek helps balance cholesterol, soothe muscle pain, reduce fever and maintain overall liver and kidney health.



Cinnamon (Daalcheeni)

Loaded with antioxidants, contains anti-inflammatory properties. It is known to reduce high blood pressure, alleviates gastrointestinal problems.



Garlic (Lasun)

Garlic helps combat sickness such as the common cold, improves cholesterol levels and helps detoxify heavy metals in the body.



Carom Seeds (Ajwain)

Fights bacteria and fungi. Improves cholesterol levels, combats ulcers as well as relieves indigestion and clears airflow.



Ginger (Adrak)

Ginger has many health benefits including relieving colds, joint pains, regulating blood pressure and relieving heartburn and bloating.



Capsicum (Shimla Mirchi)

A good source of fibre and is a cardiovascular stimulant, which regulates blood pressure. It helps speed up metabolism and prevent indigestion.



Mustard Seeds (Sarason)

It is known to relieve migraine attacks, they are rich in iron, zinc, calcium and omega 3 fatty acids. They also increase the metabolism rate of the body.



Chilli (Mirchi)

It is known to suppress appetite and boost metabolism.



Mint (Podina)

Packed with antioxidants, helping digestion and calming stomach cramps and asthma.



Cardamom (Ilychee)

Helps blood circulation, sexual dysfunction, depression and digestive issues.



Tamarind (Imli)

Source of vitamin A, helps high blood pressure, reduces high cholesterol and calms indigestion.



Cloves (Laung)

Cloves have an antibacterial and antiseptic properties. They help fight off bacteria and improve liver health.



Turmeric (Haldi)

Contains powerful antioxidant compounds, which help fight inflammation, improve memory and cleanses the liver from excess toxins and alcohol.



Coriander (Dhaniya)

Coriander contains a rich source of fibre and iron. It promotes digestion and gut health as well as fight infection such as food poisoning.

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INDULGE YOUR FIFTH TASTE

MAKING YOUR
VISIT TRULY
MEMORABLE

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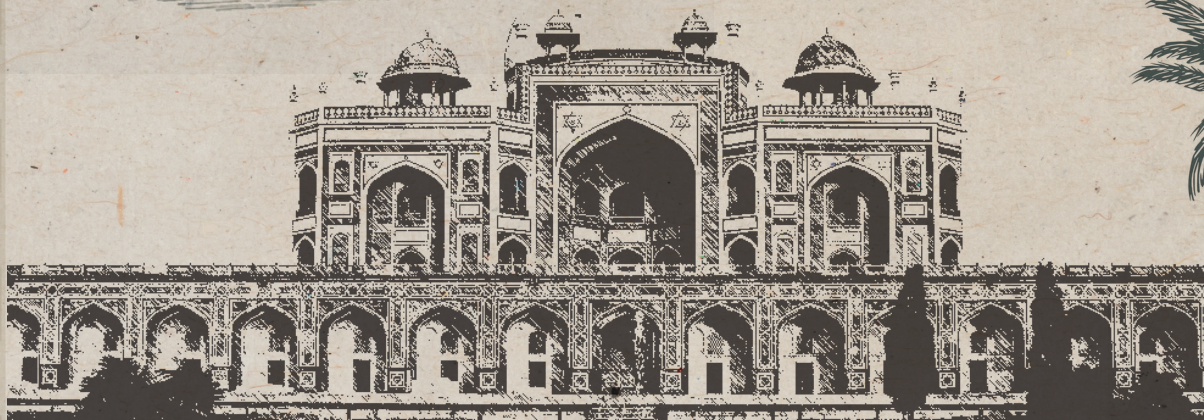
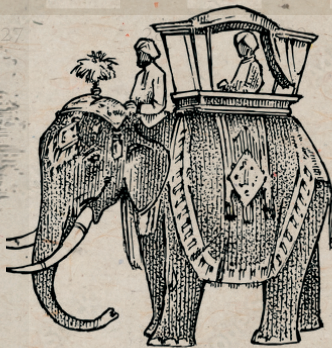
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