✓ Suitable for vegans 
✓ Vegan option available 

✓ Hot 

✓ Extra Hot

# THE CARDAMOM CLUB

RESTAURANT . BAR . LOUNGE



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NAASTO Topos Guides

BOMBAY MIX Jo Peanuts, crisps, onions, chilli mixed, with lemon and ground s	4.9 pices
FRIED OR ROASTED POPPADUM	1.5
MASALA POPPADUM J  Diced onions, tomato, cucumber, coriander and chillies	2.0
MASALA CHIPS  French fries tossed with an infused homemade spicy sauce	4.9
VEGETABLE SAMOSA 3 pieces Mixed vegetables stuffed in filo pastry then deep fried	3.9
PIZZA SAMOSA 3 pieces Sweet corn, mixed peppers, onions, blended cheese in a lig spiced pizza sauce wrapped in a filo pastry then deep fried	4.2 htly
CHICKEN SAMOSA 3 pieces Minced chicken wrapped in filo pastry then deep fried	4.5
LAMB SAMOSA 3 pieces Minced lamb wrapped in filo pastry then deep fried	4.5
BATATA VADA & pieces Spiced mashed potato coated in a thick gram flour batter the deep fried until golden	6.5 en

METHI GOTTA 6 pieces 6.5

Deep fried fresh fenugreek marinated with traditional spices and Chef's special batter

KURKURE BHINDI 6.9
Lightly fried fresh okra infused with Chef's special herbs and

CONTRACTOR OF THE STATE OF THE

# MILKEKHAE Shiring

spice seasoning

VEG PLATTER
Garlic mogo, (3) veg samosa, crispy bhajia & garlic chilli mushrooms

NON VEG PLATTER
(2) Sheek kebab, (2) spring lamb chops, (3) chicken wings,
(3) chicken tikka, (3) haryali tikka

**医对应型环境型现代色型作品与产品型产品型** 

## LAARI Street Food

LUKHNOWI SAMOSA CHAAT 

Punjabi samosa served with sweet yogurt, tamarind, green chutney and pomegranate

6.9

DAHI PAAPDI CHAAT 

6.9

Crispy puries topped with chickpeas, potatoes, yogurt, tamarind sauce and pomegranate

PAATA CHAAT 6.5

Crispy kale, chickpeas, sweet yogurt, tamarind and dates sauce and green chutney

MUMBAI DA BHEL POORI 
5.9
Bombay mix, coriander and chilli with diced onions

DILLIKE GOL GAPPE 6.5
Spiced chickpeas, diced potatoes served in a semolina crispy cup with refreshing mint and tamarind water

CHOWPATTY KA BHA AJI PAO 6.9
Tangy mashed mixed veg and potatoes served with a maska bun & butter

VADA PAU 

◆ 6.9

Deep fried spicy potato filling coated in gram flour batter, served inside a buttery bun and green chutney

CH	OTA	1 Sm	all q	Dertis

Cassava tossed in our homemade szechuan sauce

CHILLIGARLIC MOGO 

6.5

CHILLI GARLIC MOGO 6.5
Cassava tossed in fresh garlic and spices

CHILLI PANEER
7.
Fresh cottage cheese tossed in a chilli and garlic sauce with capsicums and onions

MASALA MOGO

CRISPY CORN 6.5

Deep fried sweet corn marinated in corn flour, chilli flakes then tossed with curry leaves

GARLIC CHILLI MUSHROOMS 6.5

7.5

Fresh battered button mushrooms tossed in a chilli and garlic

sauce with chopped capsicums and onions

VEG MANCHURIAN

ONION BHAJI 3 pieces 5.9
Onions in a batter with fresh spices fried till golden
CRISPY BHAJIA 6.9
Deep fried finely sliced potatoes with Chef's authentic batter

JALAPENO GOLI 5 pieces
Jalapeno peppers stuffed with cream cheese

Mixed vegetable dumplings tossed in szechuan sauce

MARI ALOO

Baby potatoes tossed in butter with fresh ground pepper and turmeric

CHICKEN MANCHURIAN
Tender chicken pieces deen fried with mixed vegetables toss

Tender chicken pieces deep fried with mixed vegetables tossed in Chef's authentic Indo Chinese sauce

SESAME CHILLI CHICKEN 7.5

Diced chicken lightly fried then finished in a wok with chilli, garlic, capsicum and sesame seeds

JEERA CHICKEN
7.5
Chicken on the bone cooked with roasted cumin

THUNDER WINGS 6 pieces 7.5

Spicy chicken wings marinated in fresh herbs and spices fried in our authentic batter

CHICKEN LOLLYPOP 6 pieces 7.5
Chicken niblets deep fried in an authentic spicy batter

CHILLILAMB 8.5
Tandoori spring lamb tikka sliced and tossed in a szechuan sauce with garlic, capsicums and onions

GARLIC CHILLI TILAPIA
Lightly pan fried tilapia with fresh spices and garlic
TAWA PRAWNS 4 pieces
Pan fried king prawns marinated with Kashmiri chilli, peppers and fresh spices

### CLAY OVEN From the Tunder

TANDOORI BROCCOLI
6.9
Broccoli florets marinated in homemade spices served with a mustard dressing

CHATPATE SAKARKANDI

Sweet potato marinated in tamarind sauce and green chillies

6.5

ACHARI PANEER TIKKA
Cottage cheese marinated in homemade spices and pickles

TANDOORI SOYA KEBAB 6 pieces
Chunks of soya marinated with ginger, garlic paste and Chef's special spices

HARIYALI CHICKEN TIKKA 6 pieces 7.9
Chicken cubes marinated with green chilli, mint & coriander paste

KASHMIRI CHICKEN TIKKA 6 pieces 7.9
Chicken pieces marinated in fresh herbs and Kashmiri chilli paste

TANDOORI CHICKEN WINGS 6 pieces 7.5
Succulent chicken wings marinated with fresh ground spices topped with Chef's special chilli sauce

MURGHI KEBAB 2 pieces 4.5

Skewed mince chicken, marinated in fresh ground spices

SPRING LAMB CHOPS 5 pieces 10.5
Succulent spring lamb chops marinated overnight in Chef's special spices

SPRING LAMB TIKKA 6 pieces
Succulent and soft spring lamb pieces marinated in tandoori spices

CARDAMOM SHEEK KEBAB 2 pieces 4.9
Skewed mince lamb, marinated using an old recipe from the streets of Chandni Chowk

AJWAINI SALMON 6 pieces 10.9

Salmon chunks marinated with dill, carom seeds, ginger and garlic

MAHARAJA TANDOORI PRAWNS 5 pieces 15.5 "King prawns" marinated in a blend of spices lightly cooked in a clay oven

# BREADS Mans. Rotis & Darotha

BUTTER / PLAIN ROTI 🐱 2.5 BUTTER / PLAIN NAAN 2.5 2.9 GARLIC / CHILLI NAAN CHILLI GARLIC NAAN 2.9 CHILLI CHEESE NAAN 3.5 KEEMA NAAN 3.9 **PESHWARI NAAN** 3.9 LACHA PARATHA W 3.5 ALOO PARATHA 3.5 ONION KULCHA 3.5

# SIDES Accomponints

CUCUMBER AND PEPPERCORN RAITA

MIX LEAVES AND AVOCADO SALAD

Mixed leaves, avocado, pomegranate and pumpkin seeds

PUNJABI SALAD

Lettuce, onion, cucumber, tomato and chilli

ONION CHILLIES & LEMON

2.5

PLAIN YOGURT

2.0

INVESTIGATE THE KIX

# RICE Indian Style

8.9

STEAMED BASMATI RICE 🕖	3.
SAFFRON PILAU RICE	3.9
JEERA RICE	3.
MUSHROOM RICE	4.
EGG FRIED RICE	4.9

### PRITHVI Vig Curus

MAKHNI DAAL
7.5
Black lentils cooked overnight with tomatoes, fresh ginger, garlic butter and cream

CARDAMOM LASOONI DAAL 
7.9

Yellow and black lentils cooked with fresh tomatoes, onion and extra garlic

TARKA DAAL 7.5
Yellow lentils cooked with cumin, fresh tomatoes and light spices

PUNJABI CHANNA MASALA 7.2
Chickpeas cooked in a tomato and onion gravy with homemade spices

BAIGAN KA BHARTHA 7.9
Mashed aubergine cooked with fresh tomatoes, onions, garlic and light spices

VEG KADAI 7.5
Mixed vegetables cooked with onions, tomatoes and capsicums

PANEER BUTTER MASALA
Cottage cheese cooked in a rich creamy butter sauce

KADAI PANEER
Cubes of cottage cheese cooked with onion gravy, tomatoes

and capsicums

SAAG PANEER

Cottage cheese cooked with fresh spinach and served in a lightly spiced creamy masala sauce

METHI CORN with or without Mushrooms 7.9

Fresh fenugreek and corn cooked in a creamy masala sauce

BHINDI DO PYAAZA 

8.5

Fresh baby okra stir fried in a spicy sautéed onion sauce

CARDAMOM SPECIAL HANDI
Mixed vegetables cooked in a rich spinach butter sauce
garnished with cream

BOMBAY ALOO 6.9
Baby potatoes cooked with cumin and turmeric in a lightly spiced sauce

SAAG ALOO 7.5
Fresh spinach cooked with baby potatoes in a lightly spiced

Chef's special sauce

EGG CURRY

7.5

Boiled eggs infused with curry and mustard leaves and cooked in a spicy tomato and onion sauce

SOYA KEEMA 7.5
Soya mince cooked in an onion and tomato gravy with fresh ginger, garlic and green chilli

NWAYKANLYATUND XLANIKAN

## MACHIL Serfood Carries

SAMUNDER KA RAJA
Tandoori king prawns cooked in South Indian exotic spices with a rich tomato and onion sauce

CARDAMOM MACHLI MASALA

12.5

Pan fried tilapia in Chef's authentic spices cooked with mustard and curry leaves in Chef's special sauce

#### DUM BIRYANI Chil Spicial

Mixed rice dish slow cooked and infused with saffron, fresh ground herbs and spices. Served with raita

CHICKEN BIRYANI	10.9
LAMB BIRYANI	12.5
KING PRAWNS BIRYANI	14.9
VEGETABLE BIRYANI	9.5
EGG BIRYANI	9.5

### MURGHI Chicken Carries

CARDAMOM DESI CHICKEN 8.9
Kenyan style baby chicken cooked on the bone

CHICKEN CHETTINAD
Marinated chicken in yogurt, red chilli, turmeric and coriander seeds

CHICKEN MADRAS
Tender chicken cooked in a rich spicy tomato sauce with fresh spices

KADAI CHICKEN
8.9

Diced chicken cooked with capsicum and onions in a kadai tomato sauce

CHICKEN TARIWALA

Tender chicken cooked in traditional thick Punjabi style gravy infused with fresh ground herbs and spices

CHICKEN TIKKA MASALA

Succulent chicken breast marinated in a mildly spiced creamy tomato sauce with ground spices

BUTTER CHICKEN

Tender chicken breast cooked in a creamy tomato and butter sauce

8.9

CHICKEN KORMA
Succulent chicken cooked in a creamy almond and cashew nut sauce

JEERA CHICKEN
8.9
Boneless chicken pieces cooked with cumin seeds in a tomato

based sauce

METHI CHICKEN

Chicken breast cooked with fresh fenugreek leaves served in a

lightly spiced masala sauce

CHICKEN JALFREZI

8.

Tender chicken cooked with capsicum and onions in a semi dry

Tender chicken cooked with capsicum and onions in a semi dry spicy tomato based sauce

CHICKEN KEEMA

8.

Minced chicken cooked with fresh tomato, garlic and ginger in an authentic curry sauce

La HARLEMENT METERINA

# MEMANA Spring Land Curries

LAMB TARIWALA 9.5
Tender lamb cooked in traditional thin Punjabi style gravy infused with fresh ground herbs and spices

ROGAN JOSH

Slow dum cooked spring lamb in a traditional Kashmiri way

KADAI LAMB 9

Tender lamb cooked with capsicum, onions in a kadai sauce

ALOO GOSHT

9.

Succulent lamb and baby potatoes cooked in thin gravy infused with fresh ginger, garlic, herbs and spices

LAMB BHUNA 9.5 Tender lamb cooked in a rich tomato based sauce blended with fresh herbs and spices

KEEMA add potato or peas 9.0

Minced lamb cooked with aromatic spices and herbs

SAAG GOSHT

Slow cooked lamb with fresh baby leaf spinach, ground herbs and spices

