

# THE CARDAMOM CLUB

RESTAURANT · BAR · LOUNGE

Please speak to a member of staff if you have any special dietary requirements or allergies.  
A 10% discretionary service charge will be applied to your bill.

Suitable for vegans Vegan option available Hot Extra Hot

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## Naasto *Tapas Snacks*

**BOMBAY MIX** 5  
Peanuts, crisps, onions, chilli mixed, with lemon and ground spices

**FRIED OR ROASTED POPPADUM** 2 pieces 2

**MASALA POPPADUM** 2 pieces 2.0  
Diced onions, tomato, cucumber, coriander and chillies

**MASALA CHIPS** 6  
French fries tossed with an infused homemade spicy sauce

**VEGETABLE SAMOSA** 3 pieces 5  
Mixed vegetables stuffed in filo pastry then deep fried

**PIZZA SAMOSA** 3 pieces 5  
Sweet corn, mixed peppers, onions, blended cheese in a lightly spiced pizza sauce wrapped in a filo pastry then deep fried

**CHICKEN SAMOSA** 3 pieces 5.5  
Minced chicken wrapped in filo pastry then deep fried

**LAMB SAMOSA** 3 pieces 5.5  
Minced lamb wrapped in filo pastry then deep fried

**BATATA VADA** 6 pieces 7.9  
Spiced mashed potato coated in a thick gram flour batter then deep fried until golden

**METHI GOTTA** 6 pieces 7.9  
Deep fried fresh fenugreek marinated with traditional spices and Chef's special batter

**KURKURE BHINDI** 8.9  
Lightly fried fresh okra infused with Chef's special herbs and spice seasoning



## MIL KE KHAE *Sharing*

**VEG PLATTER** 19.5  
Garlic mogo, (3) veg samosa, crispy bhajia & garlic chilli mushrooms

**NON VEG PLATTER** 24  
(2) Sheek kebab, (2) spring lamb chops, (3) chicken wings, (3) chicken tikka, (3) haryali tikka



## LAARI *Street Food*

**LUKHNOWI SAMOSA CHAAT** 8.5  
Punjabi samosa served with sweet yogurt, tamarind, green chutney and pomegranate

**DAHI PAAPDI CHAAT** 8.5  
Crispy puries topped with chickpeas, potatoes, yogurt, tamarind sauce and pomegranate

**PAATA CHAAT** 8.5  
Crispy kale, chickpeas, sweet yogurt, tamarind and dates sauce and green chutney

**MUMBAI DA BHEL POORI** 8  
Bombay mix, coriander and chilli with diced onions

**DILLI KE GOL GAPPE** 7  
Spiced chickpeas, diced potatoes served in a semolina crispy cup with refreshing mint and tamarind water

**CHOWPATTY KA BHAAJI PAO** 10  
Tangy mashed mixed veg and potatoes served with a maska bun & butter

**VADA PAU** 8.5  
Deep fried spicy potato filling coated in gram flour batter, served inside a buttery bun and green chutney

## CHOTA *Small Plates*

**MASALA MOGO** 8.5  
Cassava tossed in our homemade szechuan sauce

**CHILLI GARLIC MOGO** 8.5  
Cassava tossed in fresh garlic and spices

**CHILLI PANEER** 9.5  
Fresh cottage cheese tossed in a chilli and garlic sauce with capsicums and onions

**CRISPY CORN** 8  
Deep fried sweet corn marinated in corn flour, chilli flakes then tossed with curry leaves

**GARLIC CHILLI MUSHROOMS** 8.9  
Fresh battered button mushrooms tossed in a chilli and garlic sauce with chopped capsicums and onions

**ONION BHAJI** 3 pieces 8  
Onions in a batter with fresh spices fried till golden

**CRISPY BHAJIA** 8.5  
Deep fried finely sliced potatoes with Chef's authentic batter

**JALAPENO GOLI** 5 pieces 7.5  
Jalapeno peppers stuffed with cream cheese

**VEG MANCHURIAN** 8.9  
Mixed vegetable dumplings tossed in szechuan sauce

**MARI ALOO** 7.5  
Baby potatoes tossed in butter with fresh ground pepper and turmeric

**CHICKEN MANCHURIAN** 9.5  
Tender chicken pieces deep fried with mixed vegetables tossed in Chef's authentic Indo Chinese sauce

**SESAME CHILLI CHICKEN** 9.5  
Diced chicken lightly fried then finished in a wok with chilli, garlic, capsicum and sesame seeds

**JEERA CHICKEN** 9.5  
Chicken on the bone cooked with roasted cumin

**THUNDER WINGS** 6 pieces 9.5  
Spicy chicken wings marinated in fresh herbs and spices fried in our authentic batter

**CHICKEN LOLLYPOP** 6 pieces 9.5  
Chicken niblets deep fried in an authentic spicy batter

**CHILLI LAMB** 10.5  
Tandoori spring lamb tikka sliced and tossed in a szechuan sauce with garlic, capsicums and onions

**GARLIC CHILLI TILAPIA** 12.5  
Lightly pan fried tilapia with fresh spices and garlic

**TAWA PRAWNS** 4 pieces 16.9  
Pan fried king prawns marinated with Kashmiri chilli, peppers and fresh spices

## CLAY OVEN *From the Tandoor*

**TANDOORI BROCCOLI** 8.5  
Broccoli florets marinated in homemade spices served with a mustard dressing

**CHATPATE SAKARKANDI** 8.5  
Sweet potato marinated in tamarind sauce and green chillies

**ACHARI PANEER TIKKA** 9.5  
Cottage cheese marinated in homemade spices and pickles

**TANDOORI SOYA KEBAB** 6 pieces 8.5  
Chunks of soya marinated with ginger, garlic paste and Chef's special spices

**HARIYALI CHICKEN TIKKA** 6 pieces 10  
Chicken cubes marinated with green chilli, mint & coriander paste

**KASHMIRI CHICKEN TIKKA** 6 pieces 10  
Chicken pieces marinated in fresh herbs and Kashmiri chilli paste

**TANDOORI CHICKEN WINGS** 6 pieces 9.5  
Succulent chicken wings marinated with fresh ground spices topped with Chef's special chilli sauce

**MURGH KEBAB** 2 pieces 6.5  
Skewed mince chicken, marinated in fresh ground spices

**SPRING LAMB CHOPS** 5 pieces 13  
Succulent spring lamb chops marinated overnight in Chef's special spices

**SPRING LAMB TIKKA** 6 pieces 11  
Succulent and soft spring lamb pieces marinated in tandoori spices

**CARDAMOM SHEEK KEBAB** 2 pieces 7  
Skewed mince lamb, marinated using an old recipe from the streets of Chandni Chowk

**AJWAINI SALMON** 6 pieces 11.5  
Salmon chunks marinated with dill, carom seeds, ginger and garlic

**MAHARAJA TANDOORI PRAWNS** 5 pieces 17.9  
"King prawns" marinated in a blend of spices lightly cooked in a clay oven

## BREADS *Naans, Rotis & Paratha*

**PLAIN NAAN / ROTI** 3.5

**BUTTER NAAN / ROTI** 3.70

**GARLIC / CHILLI NAAN** 4

**CHILLI GARLIC NAAN** 4

**CHILLI CHEESE NAAN** 4.7

**GARLIC CHEESE NAAN** 4.7

**KEEMA NAAN** 5

**PESHWARI NAAN** 4.5

**LACHA PARATHA** 4.5

**ALOO PARATHA** 4.5

**ONION KULCHA** 4.5



## SIDES *Accompaniments*

**CUCUMBER AND PEPPERCORN RAITA** 3.9

**MIX LEAVES AND AVOCADO SALAD** 7.5  
Mixed leaves, avocado, pomegranate and pumpkin seeds

**PUNJABI SALAD** 4.5  
Lettuce, onion, cucumber, tomato and chilli

**ONION CHILLIES & LEMON** 3.5

**PLAIN YOGURT** 2.5



## RICE *Indian Style*

**STEAMED BASMATI RICE** 4.5

**SAFFRON PILAU RICE** 4.5

**JEERA RICE** 4.5

**MUSHROOM RICE** 6.5

**EGG FRIED RICE** 6.5

## PRITHVI *Veg Curries*

**MAKHNI DAAL** 8.5  
Black lentils cooked overnight with tomatoes, fresh ginger, garlic butter and cream

**CARDAMOM LASOONI DAAL** 8.9  
Yellow and black lentils cooked with fresh tomatoes, onion and extra garlic

**TARKA DAAL** 9.5  
Yellow lentils cooked with cumin, fresh tomatoes and light spices

**PUNJABI CHANNA MASALA** 9.5  
Chickpeas cooked in a tomato and onion gravy with homemade spices

**BAIGAN KA BHARATHA** 9.5  
Mashed aubergine cooked with fresh tomatoes, onions, garlic and light spices

**VEG KADAI** 9.5  
Mixed vegetables cooked with onions, tomatoes and capsicums

**PANEER BUTTER MASALA** 9.9  
Cottage cheese cooked in a rich creamy butter sauce

**KADAI PANEER** 9.9  
Cubes of cottage cheese cooked with onion gravy, tomatoes and capsicums

**SAAG PANEER** 9.9  
Cottage cheese cooked with fresh spinach and served in a lightly spiced creamy masala sauce

**METHI CORN** with or without Mushrooms 9.5  
Fresh fenugreek and corn cooked in a creamy masala sauce

**BHINDI DO PYAZA** 9.5  
Fresh baby okra stir fried in a spicy sautéed onion sauce

**CARDAMOM SPECIAL HANDI** 9.5  
Mixed vegetables cooked in a rich spinach butter sauce garnished with cream

**BOMBAY ALOO** 9.5  
Baby potatoes cooked with cumin and turmeric in a lightly spiced sauce

**SAAG ALOO** 9.5  
Fresh spinach cooked with baby potatoes in a lightly spiced Chef's special sauce

**EGG CURRY** 9.5  
Boiled eggs infused with curry and mustard leaves and cooked in a spicy tomato and onion sauce

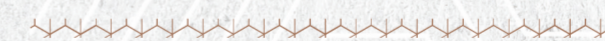
**SOYA KEEMA** 9.5  
Soya mince cooked in an onion and tomato gravy with fresh ginger, garlic and green chilli



## MACHLI *Seafood Curries*

**SAMUNDER KA RAJA** 17.95  
Tandoori king prawns cooked in South Indian exotic spices with a rich tomato and onion sauce

**CARDAMOM MACHLI MASALA** 14.5  
Pan fried tilapia in Chef's authentic spices cooked with mustard and curry leaves in Chef's special sauce



## DUM BIRYANI *Chef Special*

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

**CHICKEN BIRYANI** 12.5

**LAMB BIRYANI** 14.5

**KING PRAWNS BIRYANI** 17.5

**VEGETABLE BIRYANI** 10.9

**EGG BIRYANI** 10.9

## MURGH KEBAB *Chicken Curries*

**CARDAMOM DESI CHICKEN** 10.5  
Kenyan style baby chicken cooked on the bone

**CHICKEN CHETTINAD** 10.5  
Marinated chicken in yogurt, red chilli, turmeric and coriander seeds

**CHICKEN MADRAS** 10.5  
Tender chicken cooked in a rich spicy tomato sauce with fresh spices

**KADAI CHICKEN** 10.5  
Diced chicken cooked with capsicum and onions in a kadai tomato sauce

**CHICKEN TARIWALA** 10.5  
Tender chicken cooked in traditional thick Punjabi style gravy infused with fresh ground herbs and spices

**CHICKEN TIKKA MASALA** 10.5  
Succulent chicken breast marinated in a mildly spiced creamy tomato sauce with ground spices

**BUTTER CHICKEN** 10.5  
Tender chicken breast cooked in a creamy tomato and butter sauce

**CHICKEN KORMA** 10.5  
Succulent chicken cooked in a creamy almond and cashew nut sauce

**JEERA CHICKEN** 10.5  
Boneless chicken pieces cooked with cumin seeds in a tomato based sauce

**METHI CHICKEN** 10.5  
Chicken breast cooked with fresh fenugreek leaves served in a lightly spiced masala sauce

**CHICKEN JALFREZI** 10.5  
Tender chicken cooked with capsicum and onions in a semi dry spicy tomato based sauce

**CHICKEN KEEMA** 10.5  
Minced chicken cooked with fresh tomato, garlic and ginger in an authentic curry sauce



## MEMANA *Spring Lamb Curries*

**LAMB TARIWALA** 11.5  
Tender lamb cooked in traditional thin Punjabi style gravy infused with fresh ground herbs and spices

**ROGAN JOSH** 11.5  
Slow dum cooked spring lamb in a traditional Kashmiri way

**KADAI LAMB** 11.5  
Tender lamb cooked with capsicum, onions in a kadai sauce

**ALOO GOSHT** 11.5  
Succulent lamb and baby potatoes cooked in thin gravy infused with fresh ginger, garlic, herbs and spices

**LAMB BHUNA** 11.5  
Tender lamb cooked in a rich tomato based sauce blended with fresh herbs and spices

**KEEMA** add potato or peas 11.5  
Minced lamb cooked with aromatic spices and herbs

**SAAG GOSHT** 11.5  
Slow cooked lamb with fresh baby leaf spinach, ground herbs and spices

