



URBAN CHoola

DRINK MENU

URBAN COCKTAILS

OMG Orange, Monkey, Ginger	£9.00
Pina colada White rum, Coconut cream, Pineapple Juice	£9.00
Espresso Martini Espresso, Coffee Liqueur, Vodka	£9.00
Gin Mist Se Gin, Cucumber, Roasted Sesame, Pineapple Juice	£9.00
UC-LIIT Vodka, Gin, Cointreau, White Rum	£9.00
Dirty Mango Lassi D Mango Lassi, Dark Rum	£9.00
Mojito White Rum, Mint, Lemon	£9.00
Mango Spritzer Mango, White Wine, Sparkling Water, Lime	£9.00
Rum Punch Dark Rum, Pineapple Juice, Orange Juice	£9.00

GIN

	25ml	50ml	G&T
Hendrick's	£5.00	£6.00	£9.00
Tanqueray London Dry	£4.00	£5.00	£8.00
Bombay Sapphire	£4.00	£5.00	£8.00

GIN & TONIC COCKTAILS

(Pomegranate, Rose)
(Strawberry, Black Pepper)
(Orange, Cinnamon, Star Anise)
(Coriander, Chili)

WHITE WINE

175ml 250ml Bottle

Lovelli White, Italy 2

£6.25 £7.25 £18.95

A refreshing and crisp wine with notes of green apple and citrus fruit flavours. Enjoy!

Ca del Lago Pinot Grigio, Italy 3

£6.95 £7.95 £21.00

A fuller bodied style of Pinot Grigio from Sicily with warm stone fruit and white blossom highlights.

Reserve Delsol Picpoul de Pinet, France 3

£7.50 £8.50 £23.00

Lively and fresh on the palate with well-balanced acidity and a round mouthfeel.

Mirror Lake Marlborough Sauvignon, New Zealand 1

£8.25 £9.25 £26.00

This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters.

Michel Leon Gewurztraminer. France 4

£29.00

Powerful and refined with aromas of flowers, lychees, candied fruit and spiced notes.

The palate is well rounded with balanced fruit and a long finish.

RED WINE

Lovelli Red, Italy 3

£6.25 £7.25 £18.95

A soft fruity red wine. Juicy, well balanced with notes of red berry fruit flavours. Enjoy!

Monsieur Paradis Merlot. France 2

£6.95 £7.95 £21.00

Fruity on the palate, with rounded tannins, which, together with a delicious acidity, go to make up a long, delightful finish with plenty of mature fruits.

Rewild Malbec, Argentina 4

£7.50 £8.50 £23.00

Flavours of ripe blackcurrant, blackberry and plum are complimented by a velvety mouthfeel and smooth finish.

Piantaferro Primitivo, Italy 5

£8.25 £9.25 £26.00

An enveloping warm and full bodied mouth feel with great persistence followed by spicy and almond notes to finish.

El Meson Crianza Rioja, Spain 3

£29.00

This modern Tempranillo has lively red fruit, complemented by a touch of vanilla and spice, fine acidity and smooth tannins.

ROSE WINE

Bear & Star White Zinfandel, USA 4

£6.25 £7.25 £19.00

Flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

Ca del Lago Pinot Blush, Italy 1

£7.25 £8.25 £21.00

Wine with hints of red berries & a touch of strawberry on the finish.

SPARKLING WINE & CHAMPAGNE

Campo del Passo Prosecco, Italy 2

£24.00

Fruity hints of apricot, pear and apple. It has a noticeable delicate sweetness, then an harmonious, rich and pleasantly lively finish on the palate.

Bacaretto Organic Prosecco 20cl, Italy 2

£7.50

Fruity with flavours of green apple and white wildflowers.

Jacques Bardelot Brut, France 2

£45.00

Delicate and discreet aromatics with a lively mousse and soft mouthfeel.

A well balanced Champagne with a delightful finish.

WHISKY

	25ml	50ml
Monkey Shoulder Blended Malt Scotch	£4.50	£6.50
Glenlivet (12) Single Malt Scotch Whisky	£4.50	£6.50
Jack Daniel's Old No.7 Tennessee Whiskey	£3.50	£5.50
Jameson Triple Distilled Irish Whiskey	£3.00	£5.00

VODKA

	25ml	50ml
Grey Goose	£4.00	£6.00
Absolut	£3.00	£5.00

RUM

	25ml	50ml
Bacardi	£3.00	£5.00
Havana Especial	£3.00	£5.00
Captain Morgan Spiced Rum	£3.00	£5.00

LIQUEUR

	25ml	50ml
Baileys	£3.00	£5.00
Amaretto	£3.00	£5.00
Grand Marnier	£3.00	£5.00

TEQUILA

	25ml	50ml
Jose Cuervo Especial Tequila Silver	£3.00	£5.00

COGNAC

	25ml	50ml
Cognac Courvoisier VS	£3.00	£5.00

MIXER

Tonic, Soda, Lemonade,	£2.00
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BEERS

	½ Pint	Pint
Cobra	£4.00	£6.25
Malabar Blonde IPA	£4.25	£6.50

Cobra lager (Bottle) 620ml	£6.50
Corona Beer (Bottle) 330ml	£3.75
Peroni lager (Bottle) 330ml	£4.25
Brewdog Punk (Bottle) 330ml 5.6%	£4.50
Bulmers Original Premium Cider (Bottle) 500ml	£3.75
Non-Alcoholic Beer	£3.50

SOFT DRINKS

Coke	£3.00
Diet Coke/Coke Zero Sugar	£2.50
Sprite/Fanta Orange	£2.50
Appletiser/Ginger Beer	£2.75
Still Water/Sparkling Water	£2.00
J2o Orange and Passion Fruit	£2.50
J2o Apple and Mango	£2.50
Cordial with Soda (Lime/Blackcurrant/Orange/Elderflower)	£2.00
Juice (Orange / Apple/ Pineapple)	£2.00

INDIAN MOCKTAILS

Mango lassi D	£4.00
Sweet lassi D	£4.00
Salted lassi D	£4.00
Nimbu Soda Su	£3.25

TEA / COFFEE D

Espresso	£2.00
Cappuccino	£2.40
Latte	£2.40
Coffee Americano	£2.00
Masala Chai	£2.50
Tea	£2.00
Speciality Tea (Peppermint/Red Berries/Green Tea/Earl Grey/ Camomile)	£2.00

TASTING GUIDE

White Wine	Red Wine	Rose Wine
Dry - Sweet	Light - Full	Dry - Sweet
1 - 5	1 - 5	1 - 5

125ml measure available on request

FOOD MENU

STARTERS

Pani Puri (v) Served Cold Golgappa, Potato, Chickpeas, Jal jeera G, Su	£5.25
Dahi Puri (v) Served Cold Potato, Chickpeas, Sweet Yoghurt, Tamarind Chutney, Nylon Sev G, Su, D	£5.75
Bhel Puri (v) Served Cold Tangy Puffed Rice Salad, Tamarind & Mint Chutney G, Su	£5.75
Onion, Kale & Spinach Bhajiyas (v) Tamarind & Mint Chutney Su *	£5.75
Kurkuri Bhindi Su * Crispy Okra, Mint Chutney	£6.00
Beetroot Tikki (v) Tadka Yoghurt M, G, D *	£6.25
Vegetable Samosa (v) Potato, Green Peas, Tamarind & Mint Chutney G, Su *	£6.00
Samosa Chaat (v) Spicy Samosa, Chickpeas, Yoghurt & Chutneys G, Su, D *	£6.95
Aloo Tikki Chaat (v) Sweet Yoghurt, Tamarind & Mint Chutney G, Su, D *	£6.95
Amritsari Fish Dill and Ginger Raita D, F *	£6.95
Chicken Lollipop Tomato Garlic Chutney M *	£7.25
Chicken 65 Garlic, Mustard Seeds, Curry Leaf So, M *	£7.25
Assorted Poppadum Basket (v) *	£3.50
Assorted Chutneys (v) D, Su, M	£3.00

TANDOORI

(All of tandoori dishes are served as starter portions)

Classic Chicken Tikka Avocado Salad, Mint Chutney D, M	£7.50
Duck & Chicken Seekh Kebab Apple Murabba D	£7.95
Tandoori Soya Chaap Pickled Onion, Mint Chutney D, M, Su, So	£7.25
Lamb Chops Beetroot & Lime Murabba, Lachha Salad D, M	£11.50
Red Pepper Tiger Prawns Chili, Garlic & Tomato Chutney M, Cr, D	£10.50
Tandoori Broccoli (v) Apple Raita D, M	£6.75
Achari Paneer Tikka (v) Grilled Cottage Cheese, Mixed Pepper D, M, Su	£7.50

BIRYANI

(Served with Mirchi Ka Salan) N, Se

Chicken Tikka Biryani N, D, M *	£13.50
Hyderabadi Lamb Biryani N, D *	£14.75
Prawn Biryani D, Cr, N *	£14.75
Artichoke, Mushroom Biryani (v) D, N *	£13.50

CURRIES

Butter Chicken Masala Chicken Tikka, Dried Fenugreek, Cashew nut, Cardamom D, N, M	£11.00
Chicken Chettinard Chicken Thigh, Fresh Ground Coconut, Roasted Curry Powder M, N	£11.00
Chicken Karahi Chicken Breast, Karahi Masala, Onions, Peppers D, N	£11.00
Palak Chicken Chicken Breast, Spinach, Onion, Tomato N	£11.00
Lamb Rogan Josh Slow Cooked Dice Lamb with Brown Onion, Kashmiri Chili, Tomatoes	£13.00
Salli Boti Parsi Lamb Curry, Potato Straws Su *	£13.00
Nalli Gosht Ossobuco Style Lamb Shank, Onion, Yoghurt D	£13.75
Goan Fish Curry Tamarind Paste, Grated Coconut, Green Chilis F,M,N	£14.50
Kodampuli Malabar Prawn King Prawn, Coconut, Keralan Spices Cr, M, N, D, Su*	£13.50
Palak Paneer (v) Cottage Cheese, Spinach D, N *	£11.25
Paneer Makhani (v) Cottage Cheese, Tomato Sauce, Cashew Nut D, N *	£11.25
Aubergine Masala (v) Baby Aubergine, Pickling Spices D, N *	£10.75
Kaddu Sabji (v) Butternut Squash, Onion, Tomatoes, Spices N*	£10.50

SIDES

Channa Masala (v) Chickpeas, Onion Tomatoes	£5.50
Wild Mustard Potato (v) Parisienne Potato, Mustard M, N	£5.50
Dal Fry (v) Yellow lentil, Garlic, Cumin	£5.00
Dal Makhani (v) Slow Cooked Black Lentils & Kidney Beans Garlic, Tomatoes, Butter D	£6.00
Kumbh Palak (v) Mushroom, Spinach, Onion Garlic N	£6.00
Mirchi Ka salan N, Se	£4.50
Masala Chips Su *	£3.75
Cucumber & Pomegranate Raita D, Su	£2.00
Apple Raita/Dill & Ginger Raita D	£2.00
Garden Salad Sliced Cucumber, Tomato, Onions	£3.00
Laccha Onion	£ 1.50

BREADS & RICE

Butter Naan G, D Add Toppings 50p each (Garlic, Coriander, Chilis)	£2.50
Tandoori Roti G Stoneground Wholemeal Flour Flatbread	£2.50
Amritsari Kulcha G, D Stuffed with potato, green chili	£4.00
Pudina Laccha Paratha G, D Whole Wheat Multi Layered Indian Flat Bread	£4.00
Cheese Naan G, D, Stuffed with Cheddar Cheese	£4.00
Peshawari Naan G, D, N Stuffed with Almond, Coconut, Poppy Seeds	£4.50
Keema Naan G, D Stuffed With Duck and Chicken Mince	£4.75
Steamed Rice	£3.75
Saffron Pulao	£4.00

DESSERTS

Gazar Halwa Cardamom, Ice-cream D, N	£6.50
Gulab jamun Fried dough balls, Rose syrup D, G	£5.50
Kesar Kulfi D, N	£4.75
Falooda Kulfi Malai Kulfi, Corn Vermicelli, Basundi D, N	£5.75
Chocolate Brownie Vanilla Ice Cream, Salted Caramel Sauce D, N, G, E	£4.75
Mango Sorbet	£4.75

VEGAN MENU

STARTERS

Assorted Poppadum Basket *	£3.50
Assorted Chutneys Su, M	£3.00
Pani Puri Served Cold G, Su	£5.25
Golgappa, Potato, Chickpea, Jal jeera	
Bhel Puri Served Cold G, Su	£5.75
Tangy Puffed Rice Salad, Tamarind & Mint Chutney	
Kale & Spinach Bhajiyas Su *	£5.75
Spinach, Potato, Onion, Tamarind & Mint Chutney	
Vegetable Samosa G, Su *	£6.00
Tamarind & Mint Chutney	
Samosa Chaat (v)	£6.95
Spicy Samosa, Chickpeas, Chutneys	
Beetroot Tikki G, Su, M *	£6.25
Mint Chutney	
Tandoori Broccoli M	£6.75
Mint Chutney	
Kurkuri Bhindi Su *	£6.00
Mint Chutney	

BIRYANI

Artichoke, Mushroom	£13.50
Biryani (v) Mirchi Salan N *	

DESSERTS

Mango Sorbet	£4.75
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CURRIES & SIDES

Aubergine Masala (v) D, N *	£10.75
Baby Aubergine, Pickling Spices	
Kaddu Sabji (v) N *	£10.50
Butternut Squash, Onion, Tomatoes, Spices	
Kumbh Palak (v) M, N	£ 6.00
Mushroom, Spinach, onion Garlic	
Dal Fry (v) M	£ 5.00
Yellow lentil, Garlic, Cumin	
Channa Masala (v)	£ 5.50
Chickpeas, Onion Tomatoes	
Wild Mustard Potato (v) M	£ 5.50
Parisienne Potato, Mustard	
Mirchi Ka salan N, Se	£4.50
Garden Salad	£3.00
Sliced Cucumber, Tomato, Onions	

BREADS & RICE

Naan G	£2.50
Add Toppings 50p each (Garlic, Coriander, Chilis)	
Tandoori Roti G	£2.50
Pudina Laccha Paratha G	£4.00
Amritsari Kulcha G	£4.00
Soya Keema Naan G, So	£4.75
Peshawari Naan G, N	£4.50
Steamed Rice	£3.75
Saffron Pulao	£4.00

ALLERGEN ADVICE

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim.

We only state allergens if they are an ingredient of a product.

We do not include 'may contain' information.

Please speak to a member of staff should you have any concerns. (v) dishes are suitable for vegetarians.

Asterisk (*) next to any dish means we cannot guarantee that these dishes have been cooked in dedicated fryers and cross contamination is a possibility.

G	Gluten	F	Fish	N	Nuts
Cr	Crustacean	D	Milk	Se	Sesame
E	Egg	M	Mustard	Su	Sulphur
Ce	Celery	Mo	Mollusc	Lu	Lupin
P	Peanuts	So	Soya		

Some dishes can be made less spicy please speak to the service staff.