



URBAN CHoola
SUMMER MENU
2022

DRINK MENU

URBAN COCKTAILS

OMG Orange, Monkey, Ginger	£8.00
Godfather N Whiskey, Amaretto	£8.00
Espresso Martini Espresso, Coffee liqueur, and Vodka	£8.00
Grapefruit Negroni Gin, Campari, Sweet Vermouth, Grapefruit	£8.00
Passion Chutney Martini Vodka, Passionfruit, Dry Martini	£8.00
Dirty Mango Lassi D Mango Lassi, Dark Rum	£7.00
Mumbai Mojito Su / Mojito White Rum, Mint, Lemon, Jaljeera	£7.00
Mango Spritzer Mango, White Wine, Sparkling Water, Lime	£7.00
Rum Punch Dark Rum, Pineapple Juice, Orange Juice	£7.00

GIN

	25ml	50ml	G&T
Hendrick's	£5.00	£6.00	£8.00
Tanqueray London Dry	£4.00	£5.00	£7.00
Bombay Sapphire	£4.00	£5.00	£7.00

GIN & TONIC COCKTAILS

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

WHITE WINE

	175ml	250ml	Bottle
Arche Trebbiano Rubicone, 2020 (Italy) 2 Refreshing bouquet of white fruits, honey, and vanilla. White fruit palate for pear and apple. Medium Body.	£5.25	£6.25	£17.50
Zapallares Reserva Sauvignon Blanc, 2019 (Italy) 3 Racy acidity, zingy elderflower and a delicious breezy grassiness.	£5.95	£6.95	£18.75
Picpoul de Pinet, 2020 (France) 3 Intense and vibrant aromas of apricots, peaches and pear drops with hints of vanilla and spice. With a crisp acidity and good length. Medium Body.	£6.50	£7.50	£20.50
Amori Pinot Grigio, 2020 (Italy) 1 A fresh and fruity wine, with a bouquet of almond butter, green apples and citrus fruit, elegant and perfectly balanced on the palate.	£7.25	£8.25	£21.95
Jean Becker Gewurztraminer, 2017 (France) 4 Full bodied with intense and ripe aromas of lychees alongside spices and white flowers notes. Perfect as an aperitif or with seafood.			£26.95

RED WINE

Caleo Montepulciano d'Abruzzo, 2019 (Italy) 3 A very subtle red with delightful notes of black fruits, leather, tobacco and dark chocolate.	£5.25	£6.25	£17.50
Las Pampas Malbec, 2021 (Argentina) 4 A rich Malbec with lovely damson and plum fruits. Soft tannins with a subtle hint of underlying oak complete this great medium bodied wine.	£5.75	£6.75	£18.50
Cape Leopard Reserve Merlot, 2018 (South Africa) 2 Medium-bodied, soft and round. Ripe, plummy black fruits with a faint touch of smokiness.	£6.25	£7.25	£19.95
Carlomagno Primitivo 'Appassimento', 2020 (Italy) 5 A dark spicy red wine, perfect with curry, hints of blackberries and spice on the finish.	£6.75	£7.75	£20.95
Château Reynier Bordeaux Superieur, 2018- (France) 3 Aromas of ripe red berry fruit with hints of oak. Medium-bodied with well integrated tannins and a good length.			£22.95

ROSE WINE

White Zinfandel Feather Falls (California) 4 Sweet strawberry and melon in a rich medium style.	£5.25	£6.25	£17.50
Amori Pinot Grigio Rosato, 2020 (Italy) 1 Wine with hints of red berries & a touch of strawberry on the finish.	£5.75	£6.75	£18.50

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante Extra Dry Santi Nello, NV (Italy) 2 Aromas of pear drops, white peach, lemon and melon. Light and fresh on the palate with a clean finish.			£19.95
Amori Prosecco Extra Dry 20cl, NV (Italy) 2 Dry prosecco with fruity characters, 20cl bottle so more than a flute!			£7.25
Louis Boyier Champagne 75cl, NV (France) 3 Crisp and dry with lovely biscuit and brioche flavours. A very elegant Champagne with great length			£34.50

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
Absolute	£3.00	£5.00

RUM	25ml	50ml
Bacardi	£3.00	£5.00
Havana Especial	£3.00	£5.00

LIQUEUR	25ml	50ml
Baileys	£2.50	£4.00
Amaretto	£2.50	£4.00
Grand Marnier	£3.00	£5.00

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

COGNAC	25ml	50ml
Cognac Couvoisier VS	£3.00	£5.00

MIXER	
Tonic, Soda, Lemonade,	£2.00

BEERS

	½ Pint	Pint
Cobra	£3.50	£5.75
Malabar Blonde IPA	£3.75	£6.25

Cobra lager (Bottle) 620ml	£6.25
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)	£2.00
Juice (Orange / Apple)	£2.00

INDIAN MOCKTAILS

Mango lassi D	£3.75
Sweet lassi D	£3.75
Salted lassi D	£3.75
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 £5.00

Golguppa, Potato, Chickpea, Jaljeera

G, Su

Dahi Puri (v) Served Cold £5.25

Potato, Chickpeas, Sweet Yoghurt, Tamarind Chutney, Nylon Sev

G, Su, D

Bhel Puri (v) Served Cold £5.25

Tangy Puffed Rice Salad, Tamarind & Mint Chutney

G, Su

Kale & Spinach Bhajiyas (v) £5.75

Spinach, Potato, Kale, Tamarind & Mint Chutney

Su *

Dahi Vada (v) Served Cold £5.25

Lentil Dumplings, Crispy Pappdi, Sweet Yogurt, Tamarind & Mint Chutney

D, Su, G *

Beetroot Tikki (v) £5.75

Tadka Yoghurt

M, G, D *

Vegetable Samosa (v) £5.75

Potato, Green Peas, Tamarind & Mint Chutney

G, Su *

Chicken and Spring Onion Samosa £6.50

Chicken Tikka, Spring Onion, Cheese

Tamarind & Mint Chutney

G, Su, D *

Aloo Tikki Chaat (v) £6.25

Sweet Yoghurt, Tamarind & Mint Chutney, Sev.

G, Su, D *

Amritsari Fish £6.50

Dill and Ginger Raita

D, F *

Shami Kebab £6.50

Tomato & Spring Onion salad, Mint Chutney

E *

Assorted Poppadum Basket (v) * £3.00

Assorted Chutneys (v) £3.00

D, Su, M

CURRIES

Butter Chicken Masala £10.50
Chicken Tikka, Dried Fenugreek,
Cashew nut, Cardamom
D, N, M

Chicken Chettinard £10.50
Chicken Thigh, Fresh Ground Coconut,
Roasted Curry Powder
M, N

Chicken Karahi £10.50
Chicken Breast, Karahi Masala, Onions,
Peppers
D, N

Palak Chicken £10.50
Chicken Breast, Spinach, Onion, Tomato
N

Lamb Rogan Josh £12.25
Slow Cooked Dice Lamb with Brown Onion,
Kashmiri Chili, Tomatoes

Salli Boti £12.25
Parsi Lamb Curry, Potato Straws
Su *

Lamb Vindaloo £12.25
Red Chili, Todi Vinegar, Goan Spices

Nalli Gosht D £13.25
Ossobuco Style Lamb Shank,
Onion, Yoghurt

Kodampuli Malabar Prawn £12.25
King Prawn, Coconut, Keralan Spices
Cr, M, N, D, Su*

Matar Paneer (v) £10.50
Cottage Cheese, Garden Peas, Onion Tomato
D, N *

Paneer Makhani (v) £10.50
Cottage Cheese, Tomato Sauce, Cashewnut
D, N *

Bagara Baingan(v) £10.50
Baby Aubergine, Cashew and Sesame Curry
N, M, D, Se *

Butternut Squash & Chickpea Curry £9.50
N*

TANDOORI

All of tandoori dishes are served as starter portions)

Classic Chicken Tikka £7.50
Cucumber & Tomato Kuchumber Salad
D, M

Duck & Chicken Seekh Kebab £7.50
Apple Muraba
D

Malai Chicken Tikka £7.50
Mango Salsa, Mint Chutney
D, M, Su

Lamb Chops £10.50
Kasundi Mustard Mooli
D, M

Red Pepper Tiger Prawns £9.95
Chili, Garlic & Tomato chutney
M, Cr, D

Tandoori Broccoli (v) £6.50
Apple Raita
D, M

Achari Paneer Tikka (v) £7.25
Grilled Cottage Cheese, Mixed Pepper
D, M, Su

BIRYANI

(All Biryani are served with cucumber and
pomegranate raita)

Chicken Tikka Biryani £12.25
N, D, M *

Hyderabadi Lamb Biryani £13.50
N, D *

Prawn Biriyani £13.50
D, Cr, N *

Jackfruit, Asparagus & Mushroom
Biryani (v) £12.25
D, N *



SIDES

Rajma Masala (v) Red Kidney Beans, Onion Tomatoes	£4.75 / £8.95
Jeera Aaloo (v) Parisienne Potato, Cumin	£4.75 / £8.95
Tadka Dal (v) Yellow lentil, Mustard Seeds, Curry Leaves M	£4.75/ £8.95
Dal Makhani (v) Slow Cooked Black Lentils & Kidney Beans Garlic, Tomatoes, Butter D	£5.25 / £9.50
Kumbh Palak (v) Mushroom, Spinach, onion Garlic N	£5.25 / £9.50
Masala Chips Su *	£3.50
Cucumber & Pomegranate Raita D, Su	£1.50
Apple Raita/Dill & Ginger Raita D	£2.00
Indian Spiced Slaw Red Cabbage, Carrot, Cumin D, Su, M	£4.00

BREADS & RICE

Butter Naan G, E, D Add Toppings 50p each (Garlic, Coriander, Chilies)	£2.50
Tandoori Roti G Stoneground Wholemeal Flour Flatbread	£2.50
Amritsari Kulcha G, D Stuffed with potato, green chilli	£4.00
Pudhina Latcha Paratha G, D Whole Wheat Multi Layered Indian Flat Bread	£3.75
Cheese Naan G, D, E Stuffed with Cheddar Cheese	£3.75
Peshawari Naan G, E, D, N Stuffed with Almond, Coconut, Poppy Seeds	£4.00
Keema Naan G, E, D Stuffed With Duck and Chicken Mince	£4.75
Steamed Rice	£3.50
Saffron Pulao	£3.95

DESSERTS

Gulab jamun Fried dough balls, Rose syrup D, G	£5.50
Kulfi Pistachio / Kesar & cardamon / Mango 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 *	£3.00
Assorted Chutneys Su, M	£3.00
Pani Puri Served Cold G, Su Golguppa, Potato, Chickpea, Jaljeera	£5.00
Bhel Puri Served Cold G, Su Tangy Puffed Rice Salad, Tamarind & Mint Chutney	£5.25
Kale & Spinach Bhajiyas Su *	£5.75
Spinach, Potato, Onion, Tamarind & Mint Chutney	
Vegetable Samosa G, Su *	£5.75
Potato, Green Peas, Tamarind & Mint Chutney	
Beetroot Tikki G, Su, M *	£5.75
Salad and Mint Chutney	
Tandoori Broccoli M	£6.50
Mint Chutney	

BIRYANI

Jackfruit Peas & Asparagus	£12.25
Biryani (v) N *	
Mint Chutney	

CURRIES & SIDES

Bagara Baingan(v) N, M, Se *	£10.50
Baby Aubergine, Cashew and Sesame Curry	
Butternut Squash & Chickpea Curry N*	£9.50
Kumbh Palak (v) N	£5.25 / £9.50
Mushroom, Spinach, onion Garlic	
Tadka Dal M	£4.75 / £8.95
Yellow lentil, Spinach	
Rajma Masala	£4.75 / £8.95
Boiled Chickpeas, Onion Tomatoes	
Jeera Aloo	£4.75 / £8.95
Parisienne Potato, Cumin	

BREADS & RICE

Tandoori Roti G	£2.50
Pudhina Latcha Paratha G	£3.75
Steamed Rice	£3.25
Saffron Pulao	£3.95

DESSERTS

Mango Sorbet	£4.75
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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	Mollucus	Lu	Lupin
P	Peanuts	So	Soya		

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