



URBAN CHØOLA

WINTER MENU

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 |
| Mojito White Rum, Mint, Lemon | £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 |
|--|-------|-------|--------|
| Lovelli White, Italy 2 A refreshing and crisp wine with notes of green apple and citrus fruit flavours. Enjoy! | £5.95 | £6.95 | £18.50 |
| Ca del Lago Pinot Grigio, Italy 3 A fuller bodied style of Pinot Grigio from Sicily with warm stone fruit and white blossom highlights. | £6.95 | £7.95 | £20.50 |
| Reserve Delsol Picpoul de Pinet, France 3 Lively and fresh on the palate with well-balanced acidity and a round mouthfeel. | £7.50 | £8.50 | £23.00 |
| Mirror Lake Marlborough Sauvignon, New Zealand 1 This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. | £8.25 | £9.25 | £26.00 |
| Michel Leon Gewurztraminer. France 4 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. | | | £29.00 |

RED WINE

| | | | |
|--|-------|-------|--------|
| Lovelli Red, Italy 3 A soft fruity red wine. Juicy, well balanced with notes of red berry fruit flavours. Enjoy! | £5.95 | £6.95 | £18.50 |
| Monsieur Paradis Merlot. France 2 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. | £6.95 | £7.95 | £20.50 |
| Rewild Malbec, Argentina 4 Flavours of ripe blackcurrant, blackberry and plum are complimented by a velvety mouthfeel and smooth finish. | £7.50 | £8.50 | £23.00 |
| Piantaferro Primitivo, Italy 5 An enveloping warm and full bodied mouth feel with great persistence followed by spicy and almond notes to finish. | £8.25 | £9.25 | £26.00 |
| El Meson Crianza Rioja, Spain 3 This modern Tempranillo has lively red fruit, complemented by a touch of vanilla and spice, fine acidity and smooth tannins. | | | £29.00 |

ROSE WINE

| | | | |
|---|-------|-------|--------|
| Bear & Star White Zinfandel, USA 4 Flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. | £6.25 | £7.25 | £19.00 |
| Ca del Lago Pinot Blush, Italy 1 Wine with hints of red berries & a touch of strawberry on the finish. | £7.25 | £8.25 | £21.00 |

SPARKLING WINE & CHAMPAGNE

| | | | |
|--|--|--|--------|
| Campo del Passo Prosecco, Italy 2 Fruity hints of apricot, pear and apple. It has a noticeable delicate sweetness, then an harmonious, rich and pleasantly lively finish on the palate. | | | £24.00 |
| Bacaretto Organic Prosecco 20cl, Italy 2 Fruity with flavours of green apple and white wildflowers. | | | £7.50 |
| Jacques Bardelot Brut, France 2 Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well balanced Champagne with a delightful finish. | | | £45.00 |

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 | £3.75 | £6.25 |
| Malabar Blonde IPA | £3.95 | £6.50 |

| | |
|---|-------|
| 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 | £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 Golguppa, Potato, Chickpea, Jaljeera G, Su | £5.00 |
| Dahi Puri (v) Served Cold Potato, Chickpeas, Sweet Yoghurt, Tamarind Chutney, Nylon Sev G, Su, D | £5.25 |
| Bhel Puri (v) Served Cold Tangy Puffed Rice Salad, Tamarind & Mint Chutney G, Su | £5.25 |
| Kale & Spinach Bhajiyas (v) Spinach, Potato, Kale, Tamarind & Mint Chutney Su * | £5.75 |
| Beetroot Tikki (v) Tadka Yoghurt M, G, D * | £6.00 |
| Vegetable Samosa (v) Potato, Green Peas, Tamarind & Mint Chutney G, Su * | £5.75 |
| Samosa Chaat (v) Spicy Samosa, Chickpea, Yogurt & chutneys G, Su, D * | £6.50 |
| Aloo Tikki Chaat (v) Sweet Yoghurt, Tamarind & Mint Chutney, Sev G, Su, D * | £6.25 |
| Amritsari Fish Dill and Ginger Raita D, F * | £6.50 |
| Chicken Lollipop E* Tomato Garlic Chutney | £7.00 |
| Chicken 65 Garlic, Mustard Seeds, Curry Leaf E, So, M* | £7.50 |
| Assorted Poppadum Basket (v) * | £3.00 |
| Assorted Chutneys (v) D, Su, M | £3.00 |

TANDOORI

(All of tandoori dishes are served as starter portions)

Classic Chicken Tikka £7.50
Avacado Chutney
D, M

Duck & Guinea fowl Seekh Kebab £7.95
Apple Muraba
D

Malai Chicken Chop £7.95
Mango Salsa, Mint Chutney
D, M, Su

Lamb Chops £10.95
Kasundi Mustard Mooli
D, M

Red Pepper Tiger Prawns £10.50
Chili, Garlic & Tomato chutney
M, Cr, D

Tandoori Broccoli (v) £6.75
Apple Raita
D, M

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

BIRYANI

(Served with Mirchi Ka Salan) N, Se

Chicken Tikka Biryani £12.50
N, D, M *

Hyderabadi Lamb Biryani £13.75
N, D *

Prawn Biryani £13.75
D, Cr, N *

Jackfruit, Peas & Panner Biryani (v) £12.50
D, N *

CURRIES

Butter Chicken Masala £10.65
Chicken Tikka, Dried Fenugreek,
Cashew nut, Cardamom
D, N, M

Chicken Chettinard £10.65
Chicken Thigh, Fresh Ground Coconut,
Roasted Curry Powder
M, N

Chicken Karahi £10.65
Chicken Breast, Karahi Masala, Onions,
Peppers
D, N

Palak Chicken £10.65
Chicken Breast, Spinach, Onion, Tomato
N

Lamb Rogan Josh £12.50
Slow Cooked Dice Lamb with Brown Onion,
Kashmiri Chili, Tomatoes

Salli Boti £12.50
Parsi Lamb Curry, Potato Straws
Su *

Wild Venison Laal Maas £13.25
The fiery red curry from the
royal kitchens of Rajasthan D

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

Goan Fish Curry £14.00
Tamarind paste, Grated coconut, Green chilies
F,M,N

Kodampuli Malabar Prawn £12.50
King Prawn, Coconut, Keralan Spices
Cr, M, N, D, Su*

Karahi Paneer (v) £10.75
Cottage Cheese, Peppers, Onion Tomato
D, N *

Paneer Makhani (v) £10.75
Cottage Cheese, Tomato Sauce, Cashew Nut
D, N *

Baingan Bharta (v) £10.75
Aubergine, Green Chilli, Onion, Tomato

Kaddu Sabji (v) £10.50
Butternut Squash, Onion, Tomatoes, Spices
N*

SIDES

Channa Masala (v) £4.75 / £8.95
Chickpeas, Onion Tomatoes

Wild Mustard Potato (v) £4.75 / £8.95
Parisienne Potato, Mustard
M, N

Tadka Dal (v) £4.75 / £8.95
Yellow lentil, Mustard Seeds, Curry Leaves
M

Dal Makhani (v) £5.25 / £9.50
Slow Cooked Black Lentils & Kidney Beans Garlic,
Tomatoes, Butter
D

Palak and Corn (v) £5.25 / £9.50
Corn, Spinach, onion Garlic
N

Kurkuri Bhindi £5.50

Mirchi Ka salan N, Se £4.50

Masala Chips £3.50
Su *

Cucumber & Pomegranate Raita £1.50
D, Su

Apple Raita/Dill & Ginger Raita £2.00
D

Garden Salad £3.00
Sliced Cucumber, Tomato, Carrots

BREADS & RICE

Butter Naan G, D £2.50
Add Toppings 50p each
(Garlic, Coriander, Chilies)

Tandoori Roti G £2.50
Stoneground Wholemeal Flour Flatbread

Amritsari Kulcha G, D £4.00
Stuffed with potato, green chilli

Pudhina Latcha Paratha G, D £3.75
Whole Wheat Multi Layered Indian Flat Bread

Cheese Naan G, D, £3.75
Stuffed with Cheddar Cheese

Peshawari Naan G, D, N £4.00
Stuffed with Almond, Coconut, Poppy Seeds

Keema Naan G, D £4.75
Stuffed With Duck and Guineafowl Mince

Steamed Rice £3.75

Saffron Pulao £4.00

DESSERTS

Gulab jamun £5.50
Fried dough balls, Rose syrup
D, G

Kulfi £4.75
Pistachio / Kesar & cardamon
D, N

Falooda Kulfi £5.75
Malai Kulfi, Corn Vermicelli, Basundi
D, N

Chocolate Brownie £4.75
Vanilla Ice Cream & Salted Caramel Sauce
D, N, G, E

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 * | £6.00 |
| Mint Chutney | |
| Tandoori Broccoli M | £6.75 |
| Mint Chutney | |

BIRYANI

| | |
|------------------|--------|
| Jackfruit & Peas | £12.50 |
| Biryani (v) N * | |
| Mirchi Salan | |

DESSERTS

| | |
|--------------|-------|
| Mango Sorbet | £4.75 |
|--------------|-------|

CURRIES & SIDES

| | |
|---|---------------|
| Baingan Bharta (v) | £10.75 |
| Aubergine, Green Chilli, Onion, Tomato | |
| Kaddu Sabji (v) N * | £10.50 |
| Butternut Squash, Onion, Tomatoes, Spices | |
| Palak & Corn (v) M, N | £5.25 / £9.50 |
| Corn, Spinach, onion Garlic | |
| Tadka Dal (v) M | £4.75 / £8.95 |
| Yellow lentil, Spinach | |
| Channa Masala (v) | £4.75 / £8.95 |
| Chickpeas, Onion Tomatoes | |
| Wild Mustard Potato (v) M | £4.75 / £8.95 |
| Parisienne Potato, Mustard | |
| Kurkuri Bhindi N, Se | £5.50 |
| Mirchi Ka salan | £4.50 |
| Garden Salad | £3.00 |
| Sliced Cucumber, Tomato, Carrots | |

BREADS & RICE

| | |
|--|-------|
| Naan G | £2.50 |
| Add Toppings 50p each (Garlic, Coriander, Chillies) | |
| Tandoori Roti G | £2.50 |
| Pudhina Latcha Paratha G | £3.75 |
| Amritsari Kulcha G | £4.00 |
| Stuffed with potato, green chilli | |
| 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.