

*Urban  
Choola*

MENU  
2026

## URBAN COCKTAILS

D

**LOCO COCO** £9.00

White Rum, Malibu, Coconut Cream, Pineapple Juice

R

**Espresso Martini** £9.00

Espresso, Coffee Liqueur, Vodka

T

**Creamy Midnight *D*** £9.00

Espresso, Irish Cream Kahlua, Caramel Cream Foam

N

**Kachhe Aam ki Shikanji *Su*** £9.00

Vodka, Cointreau, Mint, Raw mango powder

K

**Dirty Mango Lassi *D*** £9.00

Mango Lassi, Dark Rum

**Spicy Orange Mojito** £9.00

White Rum, Orange, Mint, Lemon, Chillies

**Whisky Sunset** £9.00

Whisky, Apple juice, Orange juice, Grenadine

**Rum Punch** £9.00

Dark Rum, Pineapple Juice, Orange Juice

M

**Berry Bramble** £9.00

Gin, Lime, Ginger

E

GIN 25ML 50ML G&T

**Hendrick's** £6.00 £8.00 £9.50

**Tanqueray London Dry** £5.00 £7.00 £9.00

N

**Bombay Sapphire** £5.00 £7.00 £9.00

U

**Gin & Tonic Cocktails**

(Pomegranate, Rose)

(Strawberry, Black Pepper)

(Orange, Cinnamon, Star Anise)

(Grapefruit, Rosemary)

## WHITE WINE

175ML 250ML BOTTLE

### **Vina Arroba Pardina Chardonnay, Spain 2**

£7.00 £9.00 £26.00

This crisp and refreshing white wine has flavours of apple, stone & tropical fruits.

### **Ca del Lago Pinot Grigio, Italy 3**

£8.00 £10.50 £30.00

Zesty apple flavours and crisp acidity make this a vibrant style of the Italian classic.

### **Reserve Delsol Picpoul de Pinet, France 3**

£9.00 £11.00 £32.00

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

### **Land of Plenty Sauvignon Blanc, New Zealand 1**

£9.75 £12.00 £35.00

A full flavoured wine which passionfruit and melon with a well-balanced crisp finish.

### **Ca'Bianca Gavi DOCG. Italy 4**

£40.00

Floral overtones with pineapple, peach and apricot aromas with marked apple coming through on the palate.

## RED WINE

### **Deliziosa Montepulciano, Italy 3**

£7.00 £9.00 £25.00

A Montepulciano with a complex, smoky nose with juicy red cherry flavors and a smooth body.

### **La Girouette, Merlot. France 3**

£8.00 £10.50 £29.00

Full of bramble fruits with a little bit of bite in the finish, nice and lush.

### **Rewild Malbec, Argentina 4**

£9.00 £11.00 £32.00

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

### **Piantaferro Primitivo, Italy 5**

£9.75 £12.00 £35.00

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

### **Caligore Organic Selction Malbec, Argentina 3**

£40.00

A wine of real character with a deep, purple red colour and gorgeously dark fruited nose.

## ROSE WINE

### **Bear & Star White Zinfandel, USA 4**

£7.00 £9.00 £25.00

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

### **Ca del Lago Pinot Blush, Italy 1**

£8.00 £10.50 £29.00

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

## SPARKLING WINE & CHAMPAGNE

### **Bellino Prosecco 70cl, Italy 2**

£35.00

An elegant Prosecco with a fragrant bouquet of green apple and white blossom.

### **Bellino Prosecco 20cl, Italy 2**

£9.50

An elegant Prosecco with a fragrant bouquet of green apple and white blossom.

### **Tribaut Champagne Brut, France 2**

£50.00

A well balanced Champagne with a delightful finish.

**WHISKEY**

	<b>25ML</b>	<b>50ML</b>
Laphroaig Islay Single Malt	£6.50	£9.00
Jura 10 year old Single Malt	£6.00	£7.50
Bushmills	£5.00	£7.00
Jameson	£5.00	£7.00
Jack Daniel's Old No.7	£5.00	£7.00

**VODKA**

	<b>25ML</b>	<b>50ML</b>
Grey Goose	£6.00	£8.00
Absolut	£4.50	£6.50

**RUM**

	<b>25ML</b>	<b>50ML</b>
Bumbu	£5.00	£7.00
Bacardi	£4.00	£6.00
Captain Morgan Spiced Rum	£4.00	£6.00

**LIQUEUR**

	<b>25ML</b>	<b>50ML</b>
Baileys	£4.00	£6.00
Malibu	£4.00	£6.00
Cointreau	£4.00	£6.00

**TEQUILA**

	<b>25ML</b>	<b>50ML</b>
Jose Cuervo Especial	£4.00	£6.00

**COGNAC**

	<b>25ML</b>	<b>50ML</b>
Cognac Courvoisier VS	£4.50	£6.00

**MIXER**

Tonic, Soda, Lemonade		£2.00
-----------------------	--	-------

**BEERS**

	<b>½ PINT</b>	<b>PINT</b>
Bawander Lager	£4.00	£6.50
Karobar IPA	£4.00	£6.50
Cobra lager (Bottle) 620ml		£7.50
Corona Beer (Bottle) 330ml		£5.50
Peroni lager gluten free (Bottle) 330ml		£5.50
Brewdog Punk (Bottle) 330ml 5.6%		£5.50
Bulmers Original Premium Cider (Bottle) 500ml		£5.00
Non-Alcoholic Beer		£4.50

**SOFT DRINKS**

Coke	£3.00
Diet Coke/Coke Zero	£3.00
Sprite/Fanta Orange	£3.00
Appletiser/Ginger Beer	£3.00
Still Water/Sparkling Water	£2.00
J20 Orange and Passion Fruit	£3.00
J20 Apple and Mango	£3.00
Cordial with Soda (Lime/Blackcurrant/Orange/Elderflower )	£3.00
Juice (Orange / Apple/ Pineapple )	£3.00

**MOCKTAILS**

Mango Lassi <i>D</i>	£4.50
Sweet Lassi / Salted Lassi <i>Su, D</i>	£4.00
Fruit Punch	£4.00
Indian Coolers Mango/Rose & Pomegranate	£4.50

**TEA / COFFEE**

Espresso / Americano	£2.50
Cappuccino / Latte <i>D</i>	£3.50
Masala Chai <i>D</i>	£3.50
English Breakfast Tea	£2.50
Specialty Tea (Peppermint/Red Berries/Green Tea/Earl Grey/ Chamomile)	£2.50
Hot Chocolate	£2.50
Irish Coffee <i>D</i> (contains alcohol) (Irish Whiskey, Double cream, Coffee)	£8.50

**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

F

**Assorted Poppadum Basket** (v)\* £4.00

**Assorted Chutneys** D, Su, M (v) £4.00

O

**STARTERS**

**Pani Puri** G, Su, N, M, Se (v) (served cold) £6.50  
Golgappa, Potato, Chickpeas, Jal jeera

O

**Dahi Puri** G, Su, D, N, M, Se (v) (served cold) £6.50  
Potato, Chickpeas, Sweet Yoghurt,  
Tamarind Chutney, Nylon Sev

D

**Bhalla and Papdi Chat** G, D, Su (v) (served cold) £7.00  
Lentil dumplings, Yoghurt, Tamarind & Mint Chutney

**Onion & Spinach Bhajiyas** Su (v)\* £6.50  
Tamarind & Mint Chutney

**Sabudana Vada** Su (v)\* £7.00  
Crispy Sago Fritters, Mint Chutney

**Beetroot Tikki** M, G, D (v)\* £7.00  
Tadka Yoghurt

M

**Vegetable Samosa** G, Su (v)\* £6.50  
Potato, Green Peas, Tamarind & Mint Chutney

**Samosa Chaat** G, Su, D (v)\* £7.50  
Spicy Samosa, Chickpeas, Yoghurt & Chutneys

E

**Aloo Tikki Chaat** D, Su (v)\* £7.50  
Potato, Peas, Sweet yogurt, Tamarind & Mint chutney

N

**Amritsari Fish** D, F\* £8.00  
Dill and Ginger Raita

U

**Chilli Chicken** G, So, E\* £8.00  
Crispy & tender Chicken Bites tossed in  
Sweet & Tangy Chilli Sauce

**Chicken Lollipop** M\* £8.00  
Tomato Garlic Chutney

## TANDOORI

(All of tandoori dishes are served as starter portions)

<b>Tandoori Chicken Tikka</b> <i>D, M</i> Avocado Salad, Mint Chutney	£9.50
<b>Duck &amp; Chicken Seekh Kebab</b> <i>D</i> Pineapple Murabba	£10.50
<b>Tandoori Lamb Chops</b> <i>D, M</i> Red Grape Chutney	£15.00
<b>Red Pepper Tiger Prawn</b> <i>M, Cr, D</i> Chilli, Garlic & Tomato Chutney	£12.00
<b>Hariyali Chicken Chops</b> <i>D, M</i> Mint Chutney	£10.50
<b>Tandoori Broccoli</b> <i>D, M (v)</i> Apple Raita	£9.00
<b>Achari Paneer Tikka</b> <i>D, M, Su (v)</i> Grilled Cottage Cheese, Mixed Pepper	£9.50

## BIRYANI

(Served with Mirchi Ka Salan or Boondi Raita) *N, D, Se*

<b>Chicken Tikka Biryani</b> <i>N, D, M *</i>	£16.50
<b>Hyderabadi Lamb Biryani</b> <i>N, D *</i>	£18.00
<b>Paneer and Mix Vegetable Biryani</b> <i>N, D * (v)</i>	£16.50

## CURRIES

<b>Butter Chicken Masala</b> <i>D, N, M</i> Chicken Tikka, Dried Fenugreek, Cashew nut, Cardamom	£15.00
<b>Chicken Chettinard</b> <i>M, N</i> Chicken Thigh, Fresh Ground Coconut, Roasted Curry Powder	£15.00
<b>Awadhi Chicken Korma</b> <i>D, N</i> Mild & Creamy Chicken Curry From The Durbars Of Awadh	£15.00
<b>Chicken Tikka Kadai</b> <i>D, N</i> Chicken Thigh Tikka, Onions, Bell Peppers	£15.00
<b>Malvani Chicken</b> <i>D, N</i> Caramelized Onion, Toasted Coconut, Peppercorn	£15.00

<b>Lamb Rogan Josh</b>	£16.50
Slow Cooked Dice Lamb with Brown Onion, Kashmiri Chili, Tomatoes	
<b>Salli Boti *</b>	£16.50
Persian inspired Lamb Dish, Crispy Potato Straws	
<b>Lamb Shank Nihari</b>	£17.50
Velvety Stew, Cinnamon, Black Cardamom, Fennel	
<b>Goan Fish Curry</b> <i>F, M, N</i>	£17.00
Sea Bass, Coconut, Tamarind Paste, Green Chillies	
<b>Kodampuli Malabar Prawn</b> <i>Cr, M, N, D, Su*</i>	£17.00
King Prawn, Coconut, Keralan Spices	
<b>Kadai Paneer</b> <i>D, N * (v)</i>	£15.00
Cottage Cheese, Onions, Pepper, Garlic	
<b>Paneer Makhani</b> <i>D, N * (v)</i>	£15.00
Cottage Cheese, Tomato Sauce, Cashew Nut	
<b>Aubergine Masala</b> <i>D, N * (v)</i>	£14.00
Baby Aubergine, Pickling Spices	
<b>Vegetable Kofta</b> <i>N * (v)</i>	£14.00
Spiced Vegetable Dumplings, Tomato & Onion Gravy	

## SIDES

<b>Channa Masala</b> <i>(v)</i>	£7.00 /£12.00
Chickpeas, Onion & Tomatoes Masala	
<b>Baingan Bharta</b> <i>N (v)</i>	£7.50/£13.00
Fire Roasted Eggplant mash, Caramelized Onion	
<b>Saag Aloo</b> <i>N (v)</i>	£7.50/£13.00
Potato & Spinach Curry	
<b>Dal Fry</b> <i>(v)</i>	£7.00/£12.00
Yellow Lentil, Garlic, Cumin	
<b>Dal Makhani</b> <i>D (v)</i>	£7.50/£13.00
Slow Cooked Black Lentils & Kidney Beans, Garlic, Tomatoes, Butter	
<b>Masala Chips / Plain Chips</b> <i>Su * (v)</i>	£4.00
<b>Boondi &amp; Cucumber Raita</b> <i>G, D, Su *</i>	£3.00
<b>Apple Raita/Dill &amp; Ginger Raita</b> <i>D</i>	£3.50

<b>Garden Salad</b>	£3.50
Sliced Cucumber, Tomato, Onions	
<b>Laccha Onion</b>	£2.50
Roundels of Onions, Lime wedges and Chillis	

### BREADS & RICE

<b>Butter Naan</b> <i>G, D</i>	£3.50
Add Toppings 50p each ( <b>Garlic, Coriander, Chillies</b> )	
<b>Tandoori Roti</b> <i>G</i>	£3.50
Stoneground Wholemeal Flour Flatbread	
<b>Amritsari Kulcha</b> <i>G, D</i>	£5.00
Stuffed with Potato, Green Chilli	
<b>Pudina Laccha Paratha</b> <i>G, D</i>	£5.00
Whole Wheat Multi Layered Indian Flat Bread	
<b>Cheese Naan</b> <i>G, D</i>	£5.00
Stuffed with Cheddar Cheese	
<b>Peshawari Naan</b> <i>G, D, N</i>	£5.25
Stuffed with Almond, Coconut, Poppy Seeds	
<b>Keema Naan</b> <i>G, D</i>	£5.25
Stuffed With Duck and Chicken Mince	
<b>Steamed Rice</b>	£4.50
<b>Mushroom Rice</b> <i>M</i>	£5.00
<b>Pulao Rice</b>	£5.00

### DESSERTS

<b>Rasmalai</b> <i>D, N</i>	£6.75
Cottage Cheese Dumplings, cardamom & saffron reduction	
<b>Gulab jamun</b> <i>D, G, N</i>	£6.75
Fried Dough Balls, Rose Syrup	
<b>Pista Kulfi</b> <i>D, N</i>	£6.75
Pistachio Flavored Indian Ice Cream	
<b>Chocolate Fondant</b> <i>D, N, E</i>	£6.75
Pista Kulfi	
<b>Chocolate Brownie</b> <i>D, N, G, E</i>	£6.75
Vanilla Ice Cream, Salted Caramel Sauce	
<b>Mango Sorbet</b>	£6.75

# VEGAN MENU

<b>Assorted Poppadum Basket *</b>	£4.00
<b>Assorted Chutneys</b> <i>Su, M</i>	£4.00

## STARTERS (VEGAN)

<b>Pani Puri</b> (Served Cold) <i>G, Su, N, M, Se</i> Golgappa, Potato, Chickpea, Jal jeera	£6.50
<b>Onion &amp; Spinach Bhajiyas</b> <i>Su *</i> Tamarind & Mint Chutney	£6.50
<b>Vegetable Samosa</b> <i>G, Su *</i> Tamarind & Mint Chutney	£6.50
<b>Samosa Chaat</b> <i>G, Su *</i> Spicy Samosa, Chickpeas, Chutneys	£7.50
<b>Beetroot Tikki</b> <i>G, Su, M *</i> Mint Chutney	£7.00
<b>Sabudana Vada</b> <i>Su *</i> Crispy Sago Fritters, Mint Chutney	£7.00
<b>Aloo Tikki Chaat</b> <i>Su (v)*</i> Potato, Peas, Tamarind & Mint Chutney	£7.50
<b>Tandoori Broccoli</b> <i>M</i> Mint Chutney	£9.00

## BIRYANI (VEGAN)

<b>Mixed Vegetable Biryani</b> <i>N, Se</i> Mirchi Ka Salan	£16.50
--	--------

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. All fried items are cooked in same fryer and will contain traces of various allergens.

(V)\* -Our vegan items are prepared with entirely plant-based ingredients. However, they are fried in a shared fryer alongside non-vegan items. Cross-contact may occur. We do not claim these dishes to be pure vegan.

## CURRIES & SIDES (VEGAN)

<b>Aubergine Masala</b> <i>N *</i>	£14.00
Baby Aubergine, Pickling Spices	
<b>Vegetable Kofta</b> <i>N *</i>	£14.00
Spiced Vegetable Dumplings, Tomato & Onion Gravy	
<b>Channa Masala</b>	£7.00/£12.00
Chickpeas, Onion, Tomatoes	
<b>Baingan Bharta</b> <i>N</i>	£7.50/£13.00
Fire Roasted Eggplant mash, Caramelized Onion	
<b>Saag Aloo</b> <i>N</i>	£7.50/£13.00
Potato & Spinach Curry	
<b>Dal Fry</b> <i>Su *</i>	£7.00/£12.00
Yellow lentil, Garlic, Cumin	
<b>Masala Chips / Plain Chips</b> <i>Su*</i>	£4.00
<b>Garden Salad</b>	£3.50
Sliced Cucumber, Tomato, Onions	

## BREADS & RICE (VEGAN)

<b>Naan</b> <i>G</i>	£3.50
Add Toppings 50p each (Garlic, Coriander, Chillies)	
<b>Tandoori Roti</b> <i>G</i>	£3.50
<b>Pudina Laccha Paratha</b> <i>G</i>	£5.00
<b>Amritsari Kulcha</b> <i>G</i>	£5.00
<b>Peshawari Naan</b> <i>G, N</i>	£5.25
<b>Steamed Rice</b>	£4.50
<b>Mushroom Rice</b>	£5.00
<b>Pulao Rice</b>	£5.00

## DESSERTS (VEGAN)

<b>Mango Sorbet</b>	£6.75
---------------------	-------

# THALI BRUNCH

## **Savor the Flavors of Home: Weekend Thali Specials**

Available Saturdays & Sundays, 13:00 - 16:00

(Main dish, Pappad & chutney, Starter of the day, 2 puris,

Lentil preparation of the day, Side dish of the day)

**Vegetarian Thali:** £21.00

**Chicken Thali:** £23.00

**Lamb Thali:** £25.00

---

## KIDS MENU

While our younger visitors are more than welcome to select anything from our main menu, just like the adults, we also offer a special menu designed with them in mind for those who prefer simpler fare.

### MAIN MEAL & A SIDE

Mild Butter Chicken <i>D,N</i>	£9.50
Mild Paneer Makhani <i>D,N</i>	£9.50
Mild Chicken Korma <i>D,N</i>	£9.50
Kids Chicken Tikka <i>D,M</i>	£9.50
Crispy Fried Fish <i>G*</i>	£9.50
Home Made Chicken Nuggets <i>G*</i>	£9.50

### PICK A SIDE

Plain Rice, Pulao Rice, Butter Naan, Chips, Cucumber Tomato Salad.

### ADD A DRINK

<b>Fruit Shoot</b>	£1.50
Orange/Summer Fruits/Blackcurrant	

# URBAN CHOOJA EVENTS

NOW AVAILABLE FOR EVENTS CATERING  
PLEASE SPEAK TO THE MANAGER FOR MORE DETAILS

- Please speak to your server regarding any dietary requirements. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.
- (\*) - All fried items are cooked in same fryer and will contain traces of various allergens.
- All our dishes are robustly spiced however some dishes can be made mild please speak to server for more information.

<b>G</b>	Gluten
<b>Cr</b>	Crustacean
<b>E</b>	Egg
<b>Ce</b>	Celery
<b>P</b>	Peanuts

<b>F</b>	Fish
<b>D</b>	Milk
<b>M</b>	Mustard
<b>Mo</b>	Mollucus
<b>So</b>	Soya

<b>N</b>	Nuts
<b>Se</b>	Sesame
<b>Su</b>	Sulphur
<b>Lu</b>	Lupin



Instagram



Follow us



Review us  
on  
Tripadvisor

