



Festive Menu

Celebrate the season of light and joy with us!

Our Festive Dining menu is available from November 1st to December 30th, 2026—bringing vibrant celebrations to your table all the way from Diwali through to Christmas.

Enjoy a wonderful showcase of flavors with our special two- or three-course menu options, each served with a complimentary glass of Prosecco or a refreshing mocktail.

- 2 Courses: from £30 per person*
- 3 Courses: from £35 per person*



Please speak to a member of our team if you have any allergies or intolerances.

Custom packages are also available.

*To Book: Call 0114 266 6681 or email
info@urbanchoola.com*



Starters

Dahi Puri (v)

Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney,

Aloo Tikki Chaat (v)

Potatoes, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney.

Dunghar Paneer Tikka (v)

Smoked cottage cheese served with a rich kaju masala.

Chicken 65 Pakode

Crispy, spiced chicken fritters accompanied by a vibrant tamatar chutney

Tandoori Broccoli, Apple Raita (v)

Broccoli florets in spiced marinade and charred in the tandoor

Tandoori Chicken Tikka

Sprouted Moong Beans Kachumber

Main Courses

Delhi Butter Chicken

Tandoori chicken tikka in a rich, creamy tomato sauce.

Salli Boti

Persian inspired Lamb Dish, Crispy Potato Straws

Malvani Chicken

Caramelized Onion, Toasted Coconut, Peppercorn

Malvani Fish Curry

A fish curry with roots in the coastal region of southwestern India

Palak Paneer

Cottage cheese cubes in a smooth, creamy spinach and cashew sauce

Achari Baingan

Aubergine cooked in a tangy and flavorful "achari" masala

Served With: Cucumber Raita, Pulao Rice & Bread Basket

Desserts

Rasmalai

Cottage Cheese Dumplings, cardamom & saffron reduction

Gulab Jamun, Kalakand

A melt-in-your-mouth sweet treat.

Chocolate Fondant

Salted Caramel & Chilli Ice Cream