



YADUVANSHI
AUTHENTIC INDIAN RESTAURANT

STARTERS

PAKORA STARTERS

Chilli Fish Pakora £6.95
Fish marinated in garlic pickle flavour spices and Deep fried

Chicken Pakora £6.95
Chicken battered in gram flour & deep fried

Chicken Tikka Mushroom Pakora £6.95
Chicken tikka diced with mushrooms, dipped in gram flour batter and deep fried

Chicken Tikka Potato Pakora £6.95
Chicken tikka diced with Potato, dipped in gram flour batter and deep fried

Vegetable Pakora £5.25
Deep fried mixture of seasonal vegetables with gram flour

Mixed Pakora £6.95
A mixture of vegetable pakora, chicken pakora, fish pakora

Haggish Pakora £6.95
Deep fried Haggish with gram flour & Dipped Fry

Onion Bhaji £5.95
Onion mix with spices and deep fried

Aubergine Fritters £5.50
Aubergine slices battered in gram flour & deep fried

Paneer Pakora £6.50
Indian cottage cheese dipped in gram flour & deep fried

Ginger Prawn Poori £5.95
Ginger flavoured prawn served in a poori

Pepper Calamari Rings £5.95
Deep fried squid in battered gram flour with pepper & spices

Soup of the Day £4.50



TANDOORI STARTERS

Lamb Chops £7.95
Lamb chops mix with spices and cooked in clay oven served with mint sauce

Chicken Tikka Starter £6.95
Chicken mix with spices and cooked in clay oven served with mint sauce

Paneer Tikka (Home Made) £7.50
Indian cheese marinated in spices, cooked in clay oven, served with mint sauce

Murgh Malai Tikka £6.95
Chicken marinated in cream cheese and ginger, garlic, served with mint sauce

Tandoori Broccoli £6.50
Fresh broccoli marinated with spices and cooked in clay oven, served with mint sauce

Mushroom Tikka £6.95
Freshly mushroom marinated in special spices cooked in clay oven, served with mint sauce

Seekh Kebab (Home Made) £7.25
Minced lamb mixed with spices and cooked in a clay oven with roasted paprika, served with coriander chutney

Tawa Jinga £7.95
Jumbo king prawns cooked on the griddle with variety of Indian spices, served with coriander chutney

HIGH LIGHTED ITEMS ARE HIGHLY RECOMMENDATION





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YADUVANSHI SPECIAL DISHES



Mix Grill **£20.95**

A mixture of chicken tikka, malai tikka, prawns, shish kebab & lamb chops, served with curry sauce, salad, fried rice

Raan For Two (Signature Dish) **£36.95**

Half leg of lamb cooked in slow heat with green gates spices. Served with fried rice and naan bread

Tandoori Seabass **£17.50**

Whole seabass marinated with Indian spices and cooked in charcoal clay oven. Main course served with rice, salad and sauce.

Lamb Shanks **£17.50**

Baking the meat in flavour filled bag makes this lamb shank recipe beautifully juicy and tender

Tandoori Chicken On the bone **£15.50**

A whole baby chicken on the bone marinated with Indian spices & cooked in charcoal clay oven. Main course served with rice, salad & sauce.

Tandoori King Prawn Shashliq **£18.95**

King prawns cooked in clay oven served with rice salad & sauce

HIGH LIGHTED ITEMS ARE HIGHLY RECOMMENDATION



Lamb Shanks



Raan For Two

BIRYANI'S

(Choice with Sauce/Raita)

Yaduvanshi Special Biryani **£14.95**

Chicken & Lamb cooked with basmati rice & Indian spices

Chicken Biryani **£13.95**

Chicken cooked with basmati rice & Indian spices

King Prawn Biryani **£17.95**

King Prawn cooked with basmati rice & Indian spices

Vegetable Biryani **£12.95**

Mixed veg cooked with rice & Indian spices served with sauce

Lamb Biryani **£14.95**

Lamb cooked with rice & Indian spices served with sauce

SEA FOODS

Haddock Masala **£15.95**

Haddock fish cooked in variety of green gates spices touch of tomatoes and garlic touch.

King Prawn Chattinad **£16.95**

King prawn cooked with coconut, black pepper, fresh curry leaves, mustard touch of onion and tomato with garlic.

Mix Seafood Curry **£15.95**

Prawns, fish & mussels cooked in creamy sauce touch of tamarind with onion tomato and garlic

Goan Fish Curry **£15.50**

Haddock cooked with coconut milk & tamarind



Tandoori Seabass



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MAIN COURSE

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| Butter Chicken (King of Butter Chicken) £13.50
Chicken cooked in buttery sauce with flavour or cloves, Green cardamom | Chicken Tikka Chasni £12.95
Chicken cooked in creamy sweet and sour sauce |
| Chicken Tikka Off the bone £14.95
Chicken marinated then barbecued.
Main course served with rice, salad and sauce. | Lamb Pardesi £13.50
Succulent spinach, pan fried onions, mushrooms, simmered in a rich sauce |
| Lamb Karahi £13.50
Lamb cooked in a rich onion & tomato masala | Chicken Bhoona £12.95
Chicken cooked with tomato & exotic spices |
| Mutton Masala Fry £13.95
Lamb cooked in tomato cream garlic and curry leaf with special masala | Lamb Saag £13.50
Tender Lamb cooked in spinach sauce & exotic spices. |
| Chicken Tikka Korma £12.95
Chicken tikka cooked in creamy mild coconut sauce | Lamb Madras £13.50
Tender Lamb cooked in hot sauce & exotic spices. |
| Chicken Tikka Masala £12.95
Chicken breast cooked in creamy sauce and mild spices | Chicken Madras £12.95
Cooked in hot sauce & exotic spices. |
| Chicken Tikka Karahi £12.95
Chicken breast cooked with pepper & onion with green gates spices. | Dhaba Murgh £ 12.95
Cooked in hot sauce & cooked in Home made spices. |
| Lamb Pasanda £13.50
Lamb cooked with coconut cream and yoghurt | |
| Lamb Bhoona £13.50
Lamb cooked with tomato & exotic spices | |
| Chicken Saag £12.95
Diced chicken cooked with spinach | |
| Chilli Garlic Chicken £12.95
Chicken cooked in garlic pickle sauce | |





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VEGETABLE DISHES

Daal Makhni £10.95
Black lentil cooked with ginger and garlic

Paneer Butter Masala £10.95
Indian cheese cooked with onions, tomatoes & spices

Saag Paneer £10.95
Indian cheese cooked with spinach, onions and tomatoes

Mutter Paneer £10.95
Indian cheese cooked with peas, onions, tomato & spices

Paneer Lababdar £10.95
Cottage cheese cooked in tomato sauce mix with green cardamom flavour and topped with fresh

Daal Tadka £10.95
Yellow lentils cooked with spices

Mix Vegetable £10.95
Classic north Indian dish made from mixed vegetables

Chana Aloo Masala £10.95
Chickpeas & potato cooked with Punjabi masala

Bhindi Dopiazza £10.95
Okra cooked in sliced onions & peppers

Aloo Gobi Mutter £10.95
Potato, cauliflower & peas with Indian exotic spices

Bagan Masala £10.95
Aubergine with masala sauce & special Indian spices

Bombay Potato £10.95
Potato cooked with mustered & curry leaves



RICE & BREADS

Bread Basket £9.95
(Garlic Naan, Plain Naan, Butter Naan)

Plain Naan £2.95

Butter Naan £3.95

Garlic Naan £3.95

Peshwari Naan £4.75

Keema Naan £5.50

Plain Paratha £3.95

Mint Paratha £4.50

Laccha Paratha £4.00

Tandoori Roti £2.95

Chapati £2.95

Boiled Rice £3.50

Basmati Fried Rice £3.99

Lemon Rice £4.50

Keema Rice £5.50

Mushroom Rice £4.50

Cumin Pulao Rice £4.50



CHUTNEYS & SIDES

Poppadom	£1.30
Raita	£1.99
Spiced Onion	£1.99
Mango Chutney	£1.99
Mixed Pickle	£1.99
Plain Yoghurt	£1.75
Green Salad	£4.50
Coriander Chutney	£1.75





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VEGAN MENU

STARTERS

Vegetable Pakora £5.25
(Deep Fried Seasonal dipped with Gram flour batter)

Onion Bhaji £ 5.95
(Indian style Onion dipped fried in gram flour batter & deep fried)

Aubergine fritters £ 5.95
(Aubergine slices dipped in gram flour batter & deep fried)

Potatoes fritters £ 5.95
(Potato slices dipped in gram flour batter & deep fried)

Masala Dosa £ 7.95
(Mashed Potatoes and spices stuffed in rice lentil pancake served with coconut & Tomato Chutney with Sambar)

Mushroom Pakora £ 5.50
(Mushroom with Indian spices dipped in gram flour batter & deep fried)

Veg Samosa (2 Pcs) £ 6.50
(Triangle pastry stuffed with veg filling)



MAIN COURSE

Mix Vegetable £ 10.95
(Classic north Indian dish made from mixed vegetable)

Daal Tadka £ 10.95
(Yellow lentils cooked with Indian spices)

Chana Aloo Masala £ 10.95
(Chickpeas & Potatoes Cooked with Panjabi masala)

Baingan Masala £ 10.95
(Aubergine with masala sauce & special Indian spices)

Bhindi Dopyaza £ 10.95
(Okra in pepper, onions and tomato based sauce)

Aloo Gobhi Mutter £ 10.95
(Potato, cauliflower, & peas with Indian exotic spices)

Vegetable Karahi £ 10.95
(Classic North Indian Dish made for mix Vegetables)

Vegetable Biryani £ 10.95
(Mix veg cooked in rice and sauce)

Vegetable Dhansak £ 10.95
(Mix vegetable in lentils sauce with Indian spices)

Vegetable chilli garlic £ 10.95
(Vegetable cooked in garlic pickle sauce with Indian spices)

Aubergine and Potatoes £ 10.95
(Aubergine and potatoes cooked in Indian sauce)

Chaana Mushroom Masala £ 10.95
(Chickpeas and Mushroom Cooked in Punjabi Masala)





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RICE & BREADS

Plain Naan	£2.95	Chapati	£2.95
Garlic Naan	£3.95	Boiled Rice	£3.50
Plain Paratha	£3.95	Basmati Fried Rice	£3.99
Mint Paratha	£4.50	Lemon Rice	£4.50
Laccha Paratha	£4.00	Mushroom Rice	£4.50
Tandoori Roti	£2.95	Cumin Pulao Rice	£4.50



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