



# HENLLE HEIGHTS

Indian cuisine

Menu created by the original Mumbai  
Chef Bharat Singh Rawat

Eat in or Take Away

[www.henlleheights.com](http://www.henlleheights.com)

01691 662000

## PRE-STARTER

Poppadum and Dips £6.50

## APPETIZER

### Samosa Chaat £7.99

Homemade vegetable samosa with spiced chickpea finished with Indian chutney, yogurt, pomegranate & sev

### Dahi Puri £7

Crispy shell stuffed with spiced vegetables an array of sweet, sour, tangy, spicy flavors and finished with sweet yogurt

### Onion Bhaji £6

Finely chopped onion smothered in spiced gram flour batter fried to crispy perfection

### Avocado Chaat £6

Indian and Mexican fusion with sweet & tangy yogurt, Papdi & ground spices

### Chilli Paneer £7.50

Traditional Indian cottage cheese tossed with fresh mixed peppers, spiced onion and cooked in beautiful tomato reduction

### Okra Fries £8

Crispy ladyfinger chips dusted delicately with rice flour and flavored with fragrant ground spices

### Masala Chips £6.99

Chips that are deep-fried finished with Indian spices

### Chilli Chicken £8.99

Succulent chicken tossed with Indo-Chinese fusion sauce and garnished with fresh spring onion and mixed peppers

### Amritsari Fish £9

Crispy fish marinated in an array of herbs and seasoned with black pepper

### Dhamaka Prawn £10

Golden crispy prawn simmered in traditional mayonnaise sauce, accompanied with gentle Indian herbs and served inside a delicate filo pastry cup

### Chilli Prawn £8.50

Spicy prawn seared in hot temperature and spiced with fiery chilli

## TANDOOR / CLAY OVEN SPECIALS

### Paneer Tikka £10

Juicy chunks of Indian cottage cheese marinated in homemade tandoori paste, grilled to perfection

### Tandoori Broccoli £7

Broccoli florets marinated in spiced yogurt based marinade and cooked in tandoor

### Chicken Tikka £12

Chicken breast Marinated in spiced yogurt, threaded on a metal skewer and cooked in tandoor

### Murgh Malai Tikka £12

Chicken breast infused with saffron and cream cheese and mild spices

### Hariyali Tikka £12

Chicken breast marinated in fresh green herbs and spices

### Tandoori Chicken £10.50

Half Chicken Marinated in yogurt and spices served with mint sauce

### Trio Chicken £14

Combination of three different marinated chickens, cooked to perfection

### Lamb Sheek Kebab £10

Royal cumin and Punjabi spiced minced Lamb skewers

### Tandoori Lamb Chop £14

Lamb chops infused with Indian spices

### Tandoori King Prawn £15

Fresh large prawns fragrantly marinated with carom seeds, finished in claypot

### Tandoori Mix Grill Non-Veg £21.99

A vibrant platter combination of Chicken tikka, Malai tikka, Hariyali tikka, Lamb kebab, lamb chop and king prawn

### Tandoori Salmon £13

Trio of mustard marinated salmon fillet, cooked in tandoor hot smoked





## MAIN COURSE

### LAMB

#### Lamb Madras £15

Lamb chunks cooked in classic Indian curry made with fragrant spices and green chillies

#### Lamb Korma £15

A traditional mild creamy curry with hints of almond with rich creamy sauce

#### Lamb Rogan Josh £15

Lamb chunks simmered in delicately spiced lentils infused with cumin

#### Lamb Shank Curry £20

Shank of lamb slow cooked to perfection with classic curry spices

### CHICKEN

#### Butter Chicken £13

Tender boneless chicken breast simmered in rich creamy tomato reduction

#### Chicken Tikka Masala £13

Boneless chicken, cooked in onions and tomato gravy, cream and herbs

#### Chicken Korma £13

A traditional mild creamy curry with hints of almond with rich creamy sauce

#### Chicken Jalfrezi £13

Tender chicken breast cooked with roasted kadai spices tossed with onion and pepper flavors include fiery chilli, Coriander and cumin

#### Chicken Madras £13

Chicken morsels cooked in classic Indian curry made with fragrant spices and green chillies

#### Saag Chicken £13

Chicken cooked in a delicate combination of spinach, mustard leaves, authentic indian spices and finished with fresh cream

#### Chicken Kaali Mirch £13

Chicken pieces cooked in a vibrant bhatti masala with our chef's secret spices with hints of black pepper, coriander, ginger and chilli

## VEGETARIAN

#### Okra Do Pyaza £10

North Indian dish smothered with spices, herbs and finished with caramelized onion

#### Dal Makhani £9.50

Blend of black lentils, tomatoes, ginger and garlic simmered overnight finished with cream and unsalted butter

#### Dal Tadka £9

Mix lentils with the hint of fennel and fresh garlic garnished with Kashmiri chilli oil drizzle

#### Vegetable Kolhapuri £9

Mixed vegetables cooked in a spicy tomato and onion based gravy

#### Paneer Butter Masala £11

Indian cottage cheese in buttery tomato gravy with subtle hints of cashew

#### Paneer Tikka Masala £11

Indian cottage cheese cooked in tandoor masala and finished with tikka masala sauce

#### Saag Paneer £11

Indian cottage cheese cooked with fresh spinach, mustard leaves, authentic Indian spices and finished with fresh cream

## FISH & SEA FOOD

#### Mumbai Fish Curry £15

A light and flavorful curry with coconut, tomatoes, turmeric and red chilli powder

#### Coconut Prawn Curry £15.99

Prawn curry made with curry paste made with freshly grated coconut, coriander, cumin seeds ginger and garlic

## BIRYANI (choices below)

Layered Indian dish cooked with long grain basmati rice and spices finished with fried onions and herbs accompanied with raita

#### Lamb £14.50

#### Lamb Shank £20

#### Chicken £13

#### Prawn £15

#### Vegetable £11

*If you have any food allergies or intolerances, please speak to a member of staff prior to ordering. Our kitchen use common allergens, we cannot guarantee complete allergen avoidance.*





## NAAN BREAD

Plain Naan £2.50  
Butter Naan £3  
Garlic Naan £3  
Chilli Garlic £3.50  
Cheese Naan £4  
Peshwari Naan £4.50  
Keema Naan £4.50  
Lachha Paratha £3  
Tandoori Roti £2

## RICE

Steam Rice £4.50  
Pilau Rice £5.00  
Peas Pilau Rice £5.50  
Veg Fried Rice £6.50  
Mushroom Rice £6  
Keema Rice £6.50

## SALAD

Indian Green Salad £5  
Onion Salad £3

## INDIAN SPECIALS

Plain Lassi £4  
Desi Chai £5  
Sweet Lassi £5  
Strawberry Lassi £5  
Mango Lassi £5  
Buttermilk Chass £5

## DESSERTS

### Chocolate Brownie £6.50

Served with vanilla ice cream and chocolate sauce

### Henlle Mess £6.50

Fresh strawberries, raspberries and meringue pieces  
in whipped cream

### Selection of Ice Cream

One Scoop £2 | Two Scoops £4 | Three Scoops £5.50

## Eat in or Take Away

**Website:** [henlleheights.com](http://henlleheights.com)

**Email:** [eat@henlleheights.com](mailto:eat@henlleheights.com)

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