



HENLLE HEIGHTS

Indian cuisine

Menu created by the original Mumbai
Chef Bharat Singh Rawat

Eat in or Take Away

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

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