

NIBBLES

Poppadums & Dips £7.00 (V)

Assortment of baked, masala and artisan plain madras poppadums served with mango chutney, mint yoghurt & onion salad.

SOUP

Dal Shorba £5.95 (V)

A comforting lentil soup delicately spiced with traditional indian herbs and aromatics.

STARTERS

Cocktail Samosas £7.95 (V)

Mini samosas filled with potatoes, green peas & spiced fillings.

Bhel Puri £8.50 (V)

A vibrant mix of puffed rice, vegetables, and tamarind chutney.

Dahi Puri £8.50 (V)

Crispy puri filled with spiced chickpea, yoghurt & chutneys.

Pani Puri £8.50 (V)

Crispy puri filled with spiced chickpeas, potato & tangy mint water.

Papdi Chaat £8.95 (V)

Crunchy wafers topped with yogurt, chutneys and spiced potato mix.

Chicken 65 £8.50 (GF)

Lightly battered deep fried chicken in south indian spices, curry leaves and mustard.

Veg Spring Rolls £7.50 (V)

Crispy fried rolls filled with savory vegetables.

Soup of the Day £5.95

Freshly prepared seasonal soup crafted daily by our chef.

Onion Bhaji £8.95 (VEA)

Crispy onion fritters
Served with green chutney.

Aloo Tikki Chaat £8.95 (V)

Spiced potato patties served with yogurt, chutneys and chaat masala.

Amritsari Fish £9.95

Lightly battered deep fried fish marinated in herbs & spices.

Cauliflower 65 £8.50 (V)(GF)

Lightly battered deep fried cauliflower florets in south indian spices, curry leaves and mustard.

Calamari £9.95

Lightly battered squid rings fried until crisp and served with curry mayonaise.

Chilli Chicken/Prawn £9.50/£10.95

Stir-fried with peppers, onions and spicy indo-chinese sauces.

Samosa Chaat £9.00 (V)

Samosa topped with tangy chutney, yoghurt, spices & chickpeas.

Chicken Seekh £15.95

Minced chicken skewers, rich in herbs & spices.

Tandoori King Prawn £19.95

King prawns marinated with herbs & spices.

Tandoori salmon £17.95

salmon fillet, marinated with mustard & yoghurt.

Tandoori Soya Chaap £12.95 (V)

Marinated soya chaap with a smoky finish.

Tandoori Potato £13.95 (V)

Spiced baby potatoes chargrilled.

Tandoori Mixed Grill Platter £24.95

An assortment platter of lamb seekh, chicken tikka, lamb chop, and tandoori king Prawns

CHEFS SPECIALITIES (GF)

Henlle Lamb Masala £18.95

Coriander and mint blended with rich Indian spices - a perfect curry.

Goan Fish Curry £18.95

Coconut-based fish curry with Goan spices.

CHICKEN (GF)

£16.95

Delhi Special Butter Chicken

Iconic creamy tomato-based chicken curry.

Chicken Tikka Masala

Flame-roasted chicken in masala curry.

Chicken Anari

Unique chicken curry infused with sweetness of pomegranate.

Saag Chicken

Chicken simmered in a spinach curry.

Chicken Korma

Mild & creamy curry with aromatic spices.

Mango Chicken Curry

Chicken cooked in a delicately spiced mango curry sauce.

Chicken Madras

Chicken cooked in fragrant spices from southern India.

Chicken Handi

Traditional home style chicken curry cooked in a rich onion and tomato gravy.

Chicken Kali Mirch

Chicken cooked in cream based onion curry with a hint of black pepper.

Chicken Jalfrezi

Stir-fried chicken with onions, capsicum & spices.

BIRYANI (GFA)

LAYERED INDIAN DISH COOKED WITH LONG GRAIN RICE & SPICES.

Finished with fried onions, herbs & topped with pastry.

Served with raita

A choice of

Chicken £16.95

Lamb £18.95

Prawn £19.95

Vegetables £15.95

Egg £15.95

Add Biryani sauce £3.25

Pineapple Chicken Curry £17.95

Chicken cooked with pineapple in a sweet and spicy sauce.

Spicy Egg Curry £16.95 (V)

Boiled eggs fried till golden and mixed with spicy indian masala.

LAMB (GF)

£18.95

Lamb Rogan Josh

Slow-cooked Kashmiri-style lamb curry.

Lamb Saag

Tender lamb in creamy spinach curry.

Anari Lamb Curry

Unique lamb curry infused with sweetness of pomegranate.

Lamb Madras

Lamb cooked in fragrant spices from southern India.

Lamb Korma

Creamy mild curry with aromatic spices.

Mango Lamb Curry

Lamb cooked in a delicately spiced mango curry sauce.

Lamb Handi

Traditional home style lamb curry cooked in a rich onion and tomato gravy.

VEGETARIAN (VEA)(GF)

£13.95

Dal Tadka

Yellow lentils tempered with garlic, cumin & ghee.

Dal Makhani

Slow-cooked black lentils in butter and cream.

Punjabi Chana Masala

Chickpeas in a tangy tomato-onion curry.

Aloo Gobi

Potatoes and cauliflower cooked with traditional Indian spices.

Jeera Aloo

Boiled potatoes cooked tossed in cumin and spices.

GOURMET BURGERS

ALL SERVED WITH FRIES

The Henlle Burger £18.95

6oz beef patty, bacon & melted cheddar served on a bun with mixed leaves.

Chicken Burger £17.50

Crispy chicken breast served on a bun with mixed leaves.

Vada Pav £15.95 (V)

This spiced potato patty burger widely known as bombay burger originates from the roots of Mumbai(India), served with mint chutney, sliced chilli and salad.

RICE (GF)

Saffron Pilau Rice (V) £5.95

Light and fragrant saffron rice.

Keema Rice £6.50

Spiced minced meat & rice blend.

Mushroom Rice (V) £6.25

Fragrant rice cooked with mushrooms.

Steamed Rice (V) £4.50

Simple & soft basmati rice.

ASIAN STYLE RICE (GF)

Veg Fried Rice (V) £6.50

Indo-Chinese style stir-fried rice with vegetables.

Egg Fried Rice (V) £6.50

Indo-Chinese style stir-fried rice with eggs.

Chicken Fried Rice £8.50

Indo-Chinese style stir-fried rice with chicken.

BREADS

Plain Naan £3.95 (V)

Butter Naan £4.15 (V)

Garlic Naan £4.95 (V)

Chilli Garlic Naan £5.50 (V)

Cheese Naan £5.25 (V)

Cheese Garlic Naan £5.50 (V)

Peshawari Naan £5.75(V)

Tandoori Roti £4.50 (V)

Keema Naan £5.95

SIDES

Fries / Chips £4.50

Cucumber Raita £3.95

SALADS

Chicken Tikka Salad £13.95 (GF)

Tandoori chicken on fresh green leaves with Indian dressing.

Halloumi Salad £12.95 (V)

Fried halloumi served on a refreshing mix of tomatoes, cucumber, olives, red onion and mixed leaves.

Chicken Caesar Salad £13.95

Romaine lettuce, grilled chicken, parmesan cheese, crunchy croutons and caesar dressing.

LASSI £5.25 (V)

Traditional Indian yoghurt based drink
very refreshing and helps to cool down spice
available in

Plain, Sweet, Strawberry and Mango

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

HENLLE HEIGHTS

“Ahara Suddhau Sattva Suddhih”
“Purity of mind follows from purity of food”
-Ancient Sanskrit