

STARTERS

Pappadom (Plain or spicy) **1.25** (each)

Chutney Tray **4.00** (each)

(Onion, Mango, Mint Yoghurt, Lime Pickle)

Choose individually:

Beetroot, Chilli Pickle, Onion, Mango

Mint Yoghurt or Lime Pickle **1.25** (each)

All Starters served with house salad and mint yoghurt sauce

Urban Special Mixed Starter

A succulent selection of starters - Onion Bhaji, Sheek Kebab, Vegetable Samosa, Chicken Chat, Chicken and Lamb Tikka

Platter for 1 **8.95**

Platter for 2 **17.95**

Tandoori Chicken (1/4 piece, on the bone) **6.95**

Marinated in yoghurt and spices, roasted in the Tandoor

Lamb Tikka **7.90**

Succulent pieces of Lamb marinated in yoghurt, mildly seasoned and roasted in the Tandoor

Chicken Tikka **6.95**

Diced boneless spring Chicken marinated in yoghurt, mildly seasoned and roasted in the tandoor

Sheek Kebab **5.95**

Tender minced meat with fresh herbs, skewered and grilled in the Tandoor

Shami Kebab **5.95**

Pan fried patty of minced meat with spices and herbs, fresh garlic and ginger. Coated with egg

Nargis Kebab **6.95**

Boiled egg wrapped around with spicy minced meat kebab

Ginger Honey Chicken **6.95**

Fresh ginger and onions, honey and chicken strips

Chat On Puree

Finely diced, cooked with a selection of mouthwatering bhuna style chat spices. Served on a crispy puree (flat bread)

Chicken **6.45** **Fish** **6.95**

Aloo **5.95** **King Prawn** **7.25**

Paneer **5.95** **Prawn** **6.25**

Onion Bhaji (3 in a portion) **5.95**

Julienne cut onions and potatoes, which are seasoned in medium spices and then coated in Gram flour (chickpea) and deep-fried

Meat or Vegetable Samosa (3 in a portion) **5.95**

A crispy pastry filled with spicy meat or seasoned vegetables

Stuffed Pepper **6.95**

Please choose either **Chicken**, **Meat** or **Vegetable**

A pepper filled with delicately spicy meat or vegetable, cooked in the Tandoor. **Add cheese in filling £1.25**

Garlic King Prawns **9.95**

Fresh King Prawns tossed in garlic, onion. Drizzled with olive oil

Pakora

Coated in a seasoned Gram flour (chickpea) batter and deep fired.

Chicken **6.45** **Fish** **6.95**

Paneer **5.95** **Mushroom** **5.95**

Vegetable **5.95** **Aubergine** **5.95**

Garlic Mushroom **5.95**

Cooked with fresh garlic, mustard and cream

King Prawn Butterfly **6.95**

King prawn coated in a breadcrumb batter and deep fried

Fried Scampi **5.95**

Scampi coated in breadcrumbs and deep fried

Prawn Cocktail **5.95**

Classic prawns in a salad cocktail and seafood sauce

Mulligatawny Soup **5.45**

Homemade creamy lentil soup garnished with coriander and lemon

URBAN CLASSIC DISHES

Urban Curry Mix Special 14.95

(Chicken/Lamb/Prawns)

Urban Tandoori Mix Special 14.95

(Chicken/Lamb Tikka and Sheek Kebab)

Chicken Tikka 12.95

Lamb Tikka 13.95

Tandoori Chicken (off the bone) 12.95

Korai

Delicately spiced and cooked with tomato, capsicum, onions, fresh garlic and ginger. Garnished with coriander

Jaipur

Warm spicy dish with fried onions and methi leaves (fenugreek herb)

Garlic Bhuna

Fresh garlic, onion, pepper and herbs. Cooked in a spicy warm garlic sauce

Shashlik Style Curry

Barbecued capsicums, onions, cooked with herbs and spices to produce a sweet tikka taste

Masalam

Cooked in a special spicy bhuna sauce with minced meat

Pista Korma

Cooked with ground pistachio and mild spices, herbs, cream and a touch of yoghurt

Makon

Delicately cooked in pure butter, aromatic spices, coconuts and mild herbs, creating a creamy rich aromatic sauce=

Passanda

Marinated with yoghurt, spices and green herbs. Cooked with fresh cream and nuts

South Indian Dishes

A very spicy hot dish with spinach, in a thick sauce with dry roasted chillies, fresh onions and peppers. Flavoured with a hint of naga chilli

Orange Curry

Made from fresh orange juice, ginger, garlic and warm Indian spices. Creating a zesty medium dish

Calypso

A complex mixture of herbs and spices, pineapple and peppers in a rich spicy sauce with onions

King Prawns 17.95

Prawns 13.95

Fish (Cod or salmon) 14.95

Mixed Vegetables 11.95

Paneer (Indian Cottage Cheese) 11.95

Quorn 11.95

Achari

A dish that is prepared using mustard, pickle and other pickling spices to create an earthy sharp curry

Naga Chilli

Hot spices infused with Bangladeshi naga chilli pickle creating a tingling mouth-watering spicy flavours of the south

Chana Bhuna

Chickpeas, onions, tomato and Garlic. Cooked with aromatic spices and herbs

Cheddar Cheese Bhuna

Bhuna style dish, topped with grated melted cheddar cheese

Jal Noor Puri (Please state strength)

This is a hot and spicy Bangladeshi curry, originates from the Sylhet region - slightly hot or madras strength

Handi (Please state strength)

Better known as the staff curry, cooked with garlic, ginger, gram massala, fresh herbs and spices - Apna style

Tawa Special

A classic dish - cooked with onions, peppers and selected herbs and spices. Garnished with tomato and boiled egg

Shatkora

Slightly hot dish - Sylheti citrus fruit Pickle, creating a unique taste and aroma of the region of Sylhet, Bangladesh

Pilli Pilli

Barbecued tomatoes, onions and capsicum. Served in a succulent spicy sauce full taste of herbs and spices

Bhuna Mossalla

Classic Bangladeshi style - cooked with fresh fried onions, touch of garlic, capsicum, coriander, and a selection of special herbs and spices that compliment our traditional cuisine.

Green Chilli Korai

Predominant flavour of Kashmiri massala and green chillies



Bhindi Ka Salan (Ladies finger - Okra)

Ccooked in a rich medium spice sauce - famous in the region of Hyderabad in India.

Aloo Begum Bahar

A rich, royal, and highly aromatic North Indian/Mughlai curry

Mula (Radish) Tarkari

A traditional Bangladeshi curry made with fresh radishes, tomatoes and spices

Mirch Podina

Delightful spicy dish with fresh garden mint, green chillies

Mango Curry

Cooked in a sweet and spicy tropical sauce with mango pulp and fresh mangoes

Lyndon Saab Ke Green Mossalla

Cooked with green chilli mint coriander paste with selected herbs and spices producing a thick hot sauce

MASSALA DISHES

Nations favourite the **INFAMOUS MASSALA** cooked with coconut in a mild and sweet creamy sauce

Tandoori Mix Special

Off the bone

16.95

Tandoori Chicken

Off the bone

12.95

Chicken Tikka

12.95

King Prawn

17.95

Lamb Tikka

13.95

Fish (Cod or salmon)

14.95

Chicken/Lamb Tikka

13.95

Paneer or Vegetable

11.95

LAMB SHANK 17.95

Tender lamb shank cooked in a medium spiced smooth sauce

(A) Bhuna Sauce

(B) Jalfrezi Sauce

(C) Garlic Achari Sauce

(D) Massalla Sauce

(E) Rogan Josh Sauce

Railway Lamb

Cooked with potatoes in a rich spicy sauce - an iconic dish born in the colonial era of Indian Railway.

13.95

Shim Chingri (Prawns)

A traditional Bengali dish with French beans (Shim). Cooked with minimal, wholesome spices

14.95

Laal Maas

Prepared in a sauce of yoghurt, hot spices and garlic

13.95

Narikel Fish Curry

Tender fish simmered in a velvety, richly spiced coconut milk gravy

14.95

Keema Peas

A hearty, comforting dish, made with minced meat, green peas, simmered in a rich sauce

12.95

Chicken or Mutton Salan

Home style bhuna curry cooked on the bone.

14.95

If you have a food allergy or intolerance, please speak to a member of our team before ordering

OLD FAVOURITES

Urban Curry Mix Special

Cooked with Chicken/Lamb/Prawns

Chicken

Lamb

Keema

Mixed Vegetables

Paneer (Indian Cottage Cheese)

Quorn (Chicken Flavour)

14.95

11.95

12.95

12.95

11.95

11.95

11.95

Urban Tandoori Mix Special

(Chicken/Lamb Tikka and Sheek Kebab)

Chicken Tikka

Lamb Tikka

Tandoori Chicken (off the bone)

King Prawns

Prawns

Fish (Cod or Salmon)

14.95

12.95

13.95

12.95

17.95

13.95

14.95

Add extra vegetable (Potatoes, Mushrooms, Chana or Sag) - 1.25

Balti

Cooked with fresh spices, chopped capsicum, onions and tomatoes.
Served in a balti dish

Bhuna

Stir frying slow-roasting spices with diced onions, capsicum and a touch of tomato puree to creating a thick dense curry sauce.

Rogan Josh

Cooked with fresh tomato, capsicums & finely chopped onions, garnished with spicy tomato sauce

Jalfrezi (Please state your strength)

Cooked with peppers, onions, tomatoes and flavoured with exotic spices - slightly hot or madras strength

Madras

Fresh spices to create a hot dish with a distinctive aromatic flavour

Vindaloo

Slowly cooked in a complex blend of spices to create a delicious, spicy dish - originated from Goa, a place in Indian,

Dupiaza

Dense sauce with herbs & spices, cooked with onions, capsicums and fresh coriander

Sagwalla

Spinach cooked with roasted garlic, onions and medium flavoured herbs & spices

Dansak

Cooked with selected spices, pineapple and lentils, creating a sweet & sour tasty dish

Korma

Delicate preparation of coconut, ground almonds and fresh cream to create this popular mild dish.

Pathia

Seasoned with hot spices and tomato puree, cooked with capsicums and onions to produce a hot tangy taste - one of chefs favourites

Sunny Delight

Medium curry topped with sunny side egg

BIRYANI DISHES

**Made with pure Basmati rice, mixture of spices, sultanas and almonds.
Dressed with boiled egg/tomatos/cucumber/red onions. Served with vegetable curry sauce**

Urban Tandoori Mix Special

(Chicken/Lamb Tikka and Sheek Kebab)

Urban Curry Mix Special

Cooked with Chicken/Lamb/Prawns

Chicken

Lamb

15.95

15.95

12.95

13.95

Chicken or Lamb Tikka

King Prawns

Prawns

Quorn

Paneer or Vegetable

13.95

17.95

14.95

12.95

12.95

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TANDOORI DISHES

Marinated in yoghurt, fresh spices and herbs before its barbecued in our clay oven.
Served with salad and mint yoghurt sauce

Mixed Tandoori Special Selection of Chicken Tikka, Lamb Tikka, Sheek kebab Tandoori Chicken (1/4)	15.95	Chicken Tikka Shashlik Chicken or lamb with capsicum, tomatoes and onions. BBQ Style	13.95
Chicken Tikka	12.95	Lamb Tikka Shashlik Lamb with capsicum, tomatoes onions. BBQ Style	14.95
Lamb Tikka	13.95	Chicken/Lamb Tikka Shashlik Chicken and amb with capsicum, tomatoes and onions. BBQ Style	15.95
Tandoori Chicken Half chicken on the bone.	12.95	Tandoori Fish Shashlik Fish with capsicum, tomatoes and onions. BBQ Style	15.95
Tandoori King Prawns	17.95	Paneer Shashlik Paneer with capsicum, tomatoes and onions BBQ Style	11.95
Tandoori Fish (Cod or Salmon)	14.95		

SIDES DISHES

Sides-5.95

Main-11.95

Aloo Gobi (Potato and Cauliflower)
Sag Aloo (Spinach and Potato)
Chana Bhaji (Chickpeas)
Chana Paneer
Bombay Potato
Tarka Dhall (Lentils)
Bindi Bhaji (Lady Fingers/Okra)
Mushroom Bhaji

Shim Bhaji (French Beans)
Sag Bhaji (Spinach)
Sag Paneer
Cauliflower Bhaji
Aloo Methi
Dall Gobi (Lentils/Cauliflower)
Mixed Vegetable Bhaji
Green Salad

1.95

Madras Curry Sauce
Massala Curry Sauce

4.45

4.45



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RICE

Plain Boiled Rice	3.95
Pure Basmati Pilau Rice	3.95
Vegetabel Pilau Rice	4.50
Mushroom Pilau Rice	4.50
Egg Pilau Rice	4.50
Keema Pilau Rice	4.50
Garlic Rice	4.50
Garlic and Coriander Rice	4.95
Special Egg Peas Rice	4.95
Lemon and Coriander Rice	4.95
Paneer Pilau Rice	4.95

Chips	3.50
Massalla Chips	3.95

NON SPICY DISHES

Served with chips and salad

Fried Scampi	12.95
Fried Chicken (Half)	12.95
Omelette (Chicken or Mushroom)	11.95

FLAT BREAD

Nan	3.95
Garlic Nan	4.50
Keema Nan	4.50
Peshwari Nan	4.50
Cheese Nan	4.50
Garlic Cheese Nan	4.95
Garlic and Coriander Nan	4.95
Chilli Cheese Nan	4.95
Keema and Cheese Nan	4.95
Keema and Garlic Nan	
Cherry and Peshwari Nan	4.95
Paratha	3.95
Aloo or Keema Paratha	4.50
Chapati	2.50
Garlic Roti	3.50
Preshwari Roti	3.50

CHILDREN MENU

Chicken Nuggets and chips. Salad	8.95
Chicken Korma/Balti/Massalla	6.95

SOME LIKE'S IT INDO-CHINESE

Indo-Chinese food is a beloved culinary fusion that blends traditional Chinese cooking with the bold spices and flavours of Indian cuisine. Born in Kolkata (formerly Calcutta) within its historic Chinese immigrant community, it has evolved into one of India's most popular comfort foods

Garnished with toasted sesame seeds.

HAKKA CHICKEN

Stir fried with chopped garlic, ginger, onions, tomatoes & soy sauce
Please choose from Chicken, Lamb, Prawn, Fish or Vegetable

£12.95

PAK CHOY

Sliced grilled chicken/lamb/prawns/fish cooked with garlic, ginger, mixed capsicum, onion light soy and oyster sauce

£12.95



SET MEALS

A

A1 - 49.95 per couple

A2 - 59.95 per couple

(with large lager and 250ml wine)

**Chicken Chat Puree
Onion Bhaji**

**Chicken Tikka Calypso
Lamb Rogan Josh
Dall Gobi (s)
Mushroom Rice
Garlic Nan**

B

B1 - 49.95 per couple

B2 - 59.95 per couple

(with large lager and 250ml wine)

**Vegetable Samosa
Chicken Pakora**

**Chicken Tikka Massala
Chicken Tikka Jal Noor Puri
Chana Aloo (s)
Garlic Rice
Peshwari Nan**

C

C1 - 49.95 per couple

C2 - 59.95 per couple

(with large lager and 250ml wine)

**Vegetable Pakora
Aloo Chat Puree**

**Mushroom Aloo Shatkora
Paneer Makon
Sag Aloo Chana (s)
Garlic Coriander Rice
Coriander Nan**

D

D1 - 59.95 per couple

D2 - 69.95 per couple

(with large lager and 250ml wine)

**Prawn Chat Puree
King Prawn Garlic**

**King Prawn Jal Phari
Fish Green Massalla
Bringal Aloo (s)
Garlic Coriander Rice
Nan**



- The management reserves the right to refuse service without giving a reason
- Strictly one bill per table
- A non-refundable deposit may be required to confirm reservations and party bookings
- Further T&C apply .08/2026

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