WELCOME TO INDIAN BRASSERIE
EXPERIENCE THE TASTE OF INDIA

20% DISCOUNT

COLLECTION / CLICK & COLLECT ONLINE

OPEN 7 DAYS A WEEK

05:00PM – 10:30PM

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146 BATH ROAD, CHELTENHAM
GLOUCESTERSHIRE, GL53 7NG
WWW.INDIANBRASSERIE.COM

OPEN ON PUBLIC HOLIDAYS
TELEPHONE ORDER WELCOME

APPETIZERS

ONION BHAJIS (V)
Crispy onion fritters delicately spiced and golden fried — £4.95

MASALA TRIANGLES (V)
Golden pastry parcels filled with seasoned vegetables and aromatic Indian spices — £4.95

CHICKEN MALAI TIKKA
Succulent chicken marinated in cream, and delicate spices, grilled to perfection — £5.95

GOLDEN CHICKEN BITES
Tender chicken morsels coated in a lightly spiced crispy golden crust — £5.95

AMRITSARI PANEER BITES (V)
Soft paneer cubes marinated with Punjabi spices and fried until beautifully crisp — £5.95

LAMB SHEEKH KEBAB
Minced lamb blended with herbs and spices, cooked in the tandoor — £6.50

GARLIC PRAWN PATAKA
Tiger prawns tossed with roasted garlic and bold aromatic spices — £6.95

SOUTHERN HERITAGE COLLECTION

CHICKEN TIKKA MASALA
Chicken simmered with coconut, fresh herbs and delicate spices in a creamy sauce. — £10.95

KHOLEE MOLEE (MILD)
Chicken simmered with coconut, fresh herbs and delicate spices in a creamy sauce. — £10.95

KHOLEE UPPAKRI
Chicken gently cooked with South Indian spices, fresh ginger and coconut sauce — £10.95

TOMATINO CHICKEN
Chicken tikka simmered in a rich tomato and curry leaf gravy — £10.95

BUTTER CHICKEN
Tender tandoori chicken enveloped in a rich, buttery tomato sauce with delicate spice notes — £10.95

SPINACH MURGH
Chicken slowly cooked with fresh spinach, ginger and aromatic spices — £10.95

LEHSUNI MURGH
A comforting chicken curry layered with roasted garlic and warming spices — £10.95

ERACHI TORAN
Slow-cooked lamb in a rich coconut sauce with ginger and traditional spices — £10.95

LAMB CHETTINAD
A bold Tamil Nadu speciality bursting with roasted spices and curry leaves paste — £10.95

TRADITIONAL INDIAN DISHES

	CHICKEN	LAMB
JALFREZI Tikka stir-fried with peppers, onions and lively spices	£10.95	£11.95
MADRAS A robust South Indian curry with a warming chilli kick	£10.95	£11.95
DHANSAK Tender protein with lentils & spices, balancing sweet & tangy flavours	£10.95	£11.95
BHUNA Protein in tomatoes and green peppers in a tasty sauce	£10.95	£11.95
PASANDA Tender protein in a luxurious blend of yogurt, coconut and cream	£10.95	£11.95

FROM THE TANDOOR FLAME

HARYALI CHICKEN TIKKA
Chargrilled chicken breast infused with mint, coriander and fragrant herbs — £10.95

TANDOORI CHICKEN
Chicken marinated in spiced yogurt and roasted in the tandoor for a smoky, charred flavourragrant herbs — £10.95

CHICKEN SHASHLIK
Flame-grilled chicken skewers with smoky vegetables and vibrant tandoor spices — £12.95

SEAFOOD DISHES

JINGA MOLLEE
Marinated prawns gently cooked with coconut, fresh herbs and delicate spices in a creamy sauce — £13.95

LEHSUNI JINGA
A comforting Tiger Prawn curry layered with roasted garlic and warming spices — £13.95

GOAN RED JINGA
Tiger prawns simmered in a vibrant Goan red chilli and coconut sauce — £14.95

JINGA MASALA
Succulent Tiger Prawns marinated in cream, and delicate spices, grilled to perfection — £14.95

Made using carefully selected ingredients with no eggs, yeast or raisins.

GARDEN & SPICE CREATIONS

SABJI MOLLEE (MILD) (V)
Seasonal vegetables gently cooked with coconut, fresh herbs and delicate spices in a creamy sauce — **£9.95**

PALAK PANEER (V)
Soft paneer folded into creamy spinach delicately flavoured with spices — **£9.95**

HARYANA SABZI (V)
Garden vegetables cooked in a delicately spiced tomato and onion gravy — **£9.95**

DAL MAKHANI (V)
Slow-cooked black lentils and kidney beans in a rich, creamy tomato sauce — **10.95**

SIDES

CHANA MASALA (V)
Chickpeas cooked in a lightly spiced tomato and onion sauce — **£5.50**

DAL TADKA (V)
Yellow lentils tempered with garlic, cumin and aromatic spices — **£5.50**

BOMBAY POTATO (V)
Spiced potatoes cooked with aromatic herbs and traditional Indian seasonings — **£5.50**

SAAG ALOO (V)
Fresh spinach and potatoes gently cooked with traditional spices — **£5.50**

SAAG PANEER (V)
Soft paneer and spinach combined in a rich, comforting classic — **£5.50**

TABLE ESSENTIALS

PAPADOM
Light and crispy lentil wafers, perfect for sharing — **£1.00**

MIXPICKLES/MANGO/MINT SAUCE/ONION SALAD
£0.50p each

RAITA
Cooling yoghurt with cucumber and delicate seasoning — **£2.95**

BIRYANI BLOOM

VEGETABLE BIRYANI (V)
Seasonal vegetables and aromatic basmati rice infused with traditional spices — **£10.95**

CHICKEN BIRYANI
Aromatic chicken biryani layered with basmati rice, fresh mint and caramelised onions — **£11.95**

LAMB KHICHURI
Slow-cooked lamb with fragrant rice and lentils, delicately spiced with ghee and roasted cumin — **£12.95**

FRAGRANT RICE SELECTION

BASMATI RICE
Premium rice, light, fluffy and perfectly steamed — **£4.50**

PULAO RICE
Fragrant basmati rice infused with delicate biryani spices — **£4.95**

MUSHROOM FRIED RICE
Basmati rice stir-fried with mushrooms and subtle seasoning — **£5.50**

VEGETABLE FRIED RICE
Rice tossed with fresh vegetables and aromatic Indian spices — **£5.50**

GARLIC RICE
simple and aromatic side dish made by cooking or stir-frying rice with plenty of garlic — **£5.50**

FRESHLY BAKED BREADS

PLAIN NAAN
Traditional tandoor-baked bread with a soft and fluffy texture — **£3.50**

GARLIC NAAN
Freshly baked naan brushed with garlic butter and herbs — **£3.95**

PESHWARI NAAN
Soft naan stuffed with coconut, almonds and sweet sultanas — **£4.50**

KEEMA NAAN
Soft naan bread stuffed with lightly spiced minced lamb and baked in the tandoor — **£4.50**

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order.

GOOD FOOD TAKES TIME

“Every dish at Indian Brasserie is freshly prepared and cooked to order using the finest ingredients. If your meal takes a little longer, it's only because we refuse to compromise on quality and authenticity.”

We appreciate your patience!

Click & Collect

Trip Advisor

Indian Brasserie

"Every dish tells a story of tradition, every spice carries a memory, and every visit becomes part of our journey.”

Thank you for dining with us.