



# DHUVAN

— INDIAN CUISINE —



[www.dhuwan.co.uk](http://www.dhuwan.co.uk)



**CUSTOMER ALLERGEN NOTICE:**

Menu items prepared may contain or have come into contact  
with the following:

**WHEAT, EGG, FISH SHELLFISH. NUTS & DAIRY**

(E) EGG (F) FISH (N) NUTS (W) WHEAT

(S) SHELLFISH

(D) DAIRY

# Classsic Nibbles



**Poppadums (GF,V)** (Crispy Poppadums served with a selection of dips)

**£13.95**

## Appertiser

**Punjabi Samosa (VG)** **£5.95**  
(Flaky pastry cones filled with cumin tempered potato and green peas)

**Onion Bhaji (VG, GF)** **£4.95**  
(Gram flour and onion dumplings, a great vegan starter)

**Momos (VG)** **£5.95**  
( Steamed dumplings, stuffed with a delicious cabbage, carrot, onion and spices blend for amazing flavour.)

**Chilli Monkfish (F)** **£7.95**  
(Monkfish Marinated in chilli and ginger sautéed with peppers and spring onion, finished with tomato chilli sauce.)

**Amrisari Fish (F)** **£7.95**  
(Pollock fish marinated with aromatic spices served with sauce.)

## Chaatpata Corner

**Gol Gappa (VG)** **£5.95**  
(Crispy wheat bubble filled with potato and chickpeas, served with mint and tamarind water)

**Samosa Chaat (VD)** **£6.95**  
(Samosa topped with chick peas & chopped onions, mint yoghurt and tamarind chutney)

**Papdi Chaat (VD)** **£6.95**  
(A combination of flaky pastry, chick peas, diced potatoes, sweet yoghurt, mint tamarind sauce)

**Dhuwan Special Chaat (GF,VD)** **£8.95**  
(Fried potato patties with chickpeas mint, sweet yoghurt, tamarind chutney, gram flour vermicelli and topped with fresh pomegranate)

## Tandoori Nights

**Malai Tikka (D)** **£6.95**

(Grilled supreme of chicken with ginger, garlic, green chilli, nuts, cream-cheese, coriander-stem and cardamom.)

**Hariyali Tikka (D)** **£6.95**  
(chicken coated in a green sauce, typically made with coriander and mint )

**Sheekh Kebab** **£5.95**  
(Skewered chargrilled lamb mince rolled with chopped onions, fresh coriander and bell peppers.)

**Mustard Paneer Tikka (DM)** **£5.95**  
(Chargrilled coriander stuffed cottage cheese, marinated in mustard and caraway,  
cooked along with onions and peppers)

**Lamb Chops (D)** **£8.95**  
(Dhuwan lamb chops marinated with traditional Indian spices and chargrilled to perfection  
served with mint sauce.)

## Sharing Platters

**Dhuwan Traditional Vegetarian Platter £16.95**

( Thali Vegetable Pakora, Aloo Tikka, Samosa, Onion Bhaji and Chilli Paneer Shashlik)

**Dhuwan Tandoori Mixed Sizzler £19.95**

( A delicious assortment of tandoor items prepared on skewers:  
Salman Tikka,  
Chicken Mali Tikka, Paneer Tikka and Sheekh Kebab.)

## Dhawan Sizzler



An ancient style of cooking, which originated in the rugged north west frontier of India. The natural, healthy and earthy tones of our tandoor dishes is achieved by the use of only fresh herbs and spices in the marinade resulting in - maybe not the most colourful- but definitely the most delicious and succulent kebabs! All served with pilau rice, salad and curry sauce.

<b>Tandoori Chicken (D)</b>	<b>£15.95</b>
<b>Chicken Tikka (D)</b>	<b>£12.95</b>
<b>Lamb Tikka (D)</b>	<b>£12.95</b>
<b>Salmon Tikka (D)</b>	<b>£17.95</b>
<b>Paneer Tikka (D)</b>	<b>£16.95</b>
<b>King Prawn (D)</b>	<b>£18.95</b>
<b>Lamb Chops (D)</b>	<b>£17.95</b>
<b>Tandoori Combinations (D)</b>	<b>£21.95</b>

## Dum ki Biryani



Basmati rice cooked on dhum ( slow cooking in a sealed pot) with saffron cardamom and mint served with roast garlic flavoured yoghurt and gravy. This taste divine intandem with a katchumber salad .

<b>Vegetarain</b>	<b>£11.95</b>
<b>Chicken</b>	<b>£13.95</b>
<b>Lamb</b>	<b>£14.95</b>
<b>Prawn</b>	<b>£15.95</b>
<b>King Prawn</b>	<b>£17.95</b>





## Signature Dishes

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### Dhuwan Charsi Karahi 🌶️

£17.95

(Chicken or Lamb on the bone, stir-fried in an iron karahi with spicy masala of garlic. Onions and tomatoes with a tempering of coriander seeds and crispy red chillies.)

### Butter Chicken (D)

£12.95

(Boneless chicken roasted in the tandoor, then cooked in a rich creamy sauce.)

### Goan Fish Curry (F) 🌶️

£15.95

(Cubes of cod fish cooked with spiced herbs, fresh tomatoes and a twist of lime)

### Nalli Gosht (WN) 🌶️

£17.95

(Slow cooked lamb shanks cooked with mild smooth nutty gravy.)

### Duck Curry 🌶️

£16.95

(Tender duck cooked with homemade masala of garlic onions and tomatoes with tempering of crushed coriander seeds and red chillies)

### Chicken Lababdar (DN) 🌶️

£15.95

(Delicately spiced and laced with butter, cream and tomatoes, cooked in a cashew nut paste, chicken labadar is sure to become one of your favourites too.)

### Dhuwan Special (F) 🌶️ sea bass curry

£16.95

(Sea-Bass cooked in a gravy spiked with use of Kokum.)

### Beef Chettinad (D) 🌶️🌶️🌶️

£14.95

(From Tamilnadu in South India, Beef Chettinad is a fiery curry. There's no reason why you can't reduce the chillies to suit your own palate though.)

### Chicken Besimal (D) 🌶️🌶️

£14.95

(This dish is from a princely cuisine of the Nawabs of Avadh, the most passionate patrons of gastronomy in golden age. Tikka culled from chicken supreme simmered in a smooth onion and garlic tomato puree- an evocation of cinnamon and clove. Aptly described by royal guest of Nawab Wajid Ali Shah in BEMISAL meaning incomparable.)

### Malai Kofta (D)

£14.95

(light vegetable and paneer dumpling in a creamy saffron tomato and cashew nut sauce)

### Dhaba Murgh 🌶️

£16.95

(Street food of punaj, chicken tikka cooked with ginger, onions, coriander, fresh herbs & native spices)

### King Prawn kola puri (S) 🌶️🌶️

£17.95

(king prawn marinated in kola puri spice and cooked with onion, garlic and roasted red chilli)



# Classic Dishes



## Korma (D)

Chicken or lamb cooked with fresh cream, ground nuts, garnished with fresh cream and coconut.

## Passanda (DN)

Tender pieces of chicken cooked in fresh cultured yoghurt with a mix of nuts and sultanas, mild but packed with flavours.

## Bhuna

Succulent pieces of meat cooked slowly with tomatoes, onions, finely selected ground spices and fresh green herbs.

## Rogan Josh

Chicken or lamb cooked with medium hot exotic spices, sliced onions in a rich tomato gravy.

## Do-Piazza

A dish cooked with chicken or Lamb, fried onion cubes, sliced green peppers, herbs & spices.

## Patia

Pieces of boneless chicken or lamb cooked in a sweet & sour sauce with tomatoes & a touch of garlic.

## Balti

The popular exotic dish is made with a special unique blend of herbs and spices, capiscums, coriander, fresh tomatoes, turmeric and onions. (Sag or mushrooms can be added to any of these dishes for an extra £1).

## Madras

Succulent chicken, lamb or prawns cooked with chef's own finely selected aromatic herbs & hot spices, tomatoes, finely chopped garlic and ginger, finished with chopped coriander.

## Vindaloo

Spicy curry prepared with tender pieces of chicken or lamb, potatoes, red chilli, lemon juice & fiery hot spices.

## Ceylon

Tender chicken or lamb cooked in our chef's special sweet & sour sauce, lemon juice and a dash of coconut (fairly hot).

## Jalfrezi

Chicken or lamb cooked with fresh green chillies, peppers, onions, tomatoes, lemon juice and hot aromatic special spices.

## Sagwala

Finely prepared tempered spinach (sag) cooked with chicken or lamb alongside a unique blend of exotic spices.

## Dhansak

Their most notable contributions have been Dhansak dishes which combine elements of both Persian and Gujarati cuisine. These have a sweet and sour taste with a lentil base.

## Tikka Massala (DN)

Succulent pieces of boneless chicken or lamb cooked in the clay oven in a rich creamy with ground almonds and coconut.

## Mayalan (D)

Tender pieces of chicken or lamb cooked with juicy pineapple and fresh coriander.

**Veg £8.95 | Chicken £9.95 | Lamb £10.95 | Prawn £10.95 | King Prawn £16.95**

**make as it Tikka £1 extra**



# Vegg Vegan



## **Bombay Aloo**

( Slow cooked Potatoes, cooked in a sauce consisting of tomatoes and herbs cooked with an authentic spice mix)

**£6.50**

## **Chana Massala**

(Chickpeas cooked in a spicy sauce with a fresh tomato)

**£5.95**

## **Saag Aloo**

( Spinach and potato cooked with herbs and spice.)

**£6.50**

## **Tarka Dall (D)**

(Yellow lentils tempered with fresh garlic and dash of fresh coriander)

**£5.95**

## **Bhindi Pyaza**

(Okra cooked with onion and tomatoes and tempered with cumin seeds.)

**£6.75**

## **Chilli Paneer Masala (D)**

(Paneer and sweet garden chilli and capsicum ster fried on sizzling tawa)

**£8.95**

## **Katte Baingan**

(Aubergine with fresh tomatoes and chef's own special sauce)

**£6.75**

## **Sag Paneer (D)**

(Cottage cheese cooked with spinach onion, and chopped corinader with a chef's special spice)

**£6.95**

## **Dhal Makani (D)**

(Black lentils, fresh tomato puree and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew it's name.)

**£9.95**





## Rice

### Steamed Rice

(Finest Basmati Rice)

£3.00

### Pilau Rice

(Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves)

£3.25

### Mushroom Rice

(Basmati fragrant rice fried with mushrooms)

£3.50

### Lemon Rice

(Basmati fragrant rice fried with lemon)

£3.50

### Special Fried Rice

(Basmati fragrant rice fried with eggs and peas)

£3.50

## Breads

### Garlic Naan

£3.00

### Chilli Naan

£3.50

### Butter Naan (D)

£3.50

### Peshwari Naan (N)

£3.50

### Keema Naan

£3.50

### Chappati

£3.50

### Lachhedar Paratha

£3.50

### Cheese Naan (D)

£3.50

### Tandoori Roti

£2.50

### Chapati

£2.00



# Dhunwan Banquette



## EXECUTIVE BANQUET

Three Course

**Per psrson £34.95**

Minimum two perons

### STARTERS (DF)

Traditional poppadoms with serving a off tray of freshly chutneys prepared and pickles.

### MIXED PLATTER OF STARTERS

Mix of:

**Chicken Malai Tikka, Gilaf Seekh Kebab  
Paneers Tikka and salmon Tikka**

Served with mint sauce and tamarind chutney

### MAIN COURSE

**(one main per person)**

Please select from following

**Lamb Rogan Josh.**

**Chicken Tikka Masala (D)**

**Palak Paneer (D)**

**Karahi Chicken**

**Goan Fish Curry (F)**

**Served with pilu rice and naan and Dessert**

Please select dessert from dessert menu

# Dhunwan Banquette

## IMPERIAL BANQUET

Three Course

**Per person £39.95**

Minimum two persons

### STARTERS (FS)

Traditional poppadoms with serving a off tray of freshly chutneys prepared and pickles.

### MIXED PLATTER OF STARTERS

Mix of:

**King Prawn Sizzler, Salmon Tikka,  
Tandoori Chicken Tikka, Lamb Tikka,**

Paneers Tikka and Salmon Tikka Served with mint sauce and tamarind chutney

### MAIN COURSE

**(one main per person)**

Please select from following

**Chicken Korma (DN)**

**Malai Kofta (D)**

**King Prawn Pathia**

**Chicken Lababdar**

**Goan Fish Curry (F)**

**Served with pilu rice and naan and Dessert**

Please select dessert from dessert menu



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