

CHAATS (G)

Poppadoms (Vg) Rice/Sago/vermicelli crackers served with tomato chutney & mango pineapple chutney	3.00
Pani Puri (Vg,G) Puffed semolina shell chickpea and mash potato jal jeera pani	3.00
Dahi Puri (Vg,G,D) Wheat puff pastry stuffed with potato, chickpeas, mint, tamarind and yoghurt	3.50
Kale Pakora (Vg) Crunchy kale, onion, tomato, chickpea vermicelli, mint and tamarind glaze	5.50
Bombay Bhel (Vg) Mixture of Puffed rice, sev, kachumber salad with a tamarind chutney drizzle	4.50
Samosa Chaat (G,D) vegetable Punjabi samosa with chana masala, yoghurt and tangy tamarind chutney	5.50
Ragada chaat (D) Potato and Chickpeas pattie with sev and chutney (Marathi street food)	5.00

Talwar EXPRESS

INDIAN STREET SPECIAL

MYSORE MASALA DOSA

South Indian-style Rice & lentil pancake served with Sambar and coconut chutney

- Potato Masala (Vg) 9.50
- Lamb keema 11.50
- Pulled Duck Chettinad style 14.50

A traditional blend of fiery spices that do not burn your taste buds but leave a lasting taste on your palate

Vada Pav (Vg,G,D) 6.50
Butter tossed seared brioche bun smeared with chutney & Mumbai street wala vada

Keema Pav (G, D) 7.50
Butter toss Seared brioche bun with spiced minced lamb and chopped red onion

Pav Bhaji (G, D) 6.50
Butter tossed Seared brioche bun with Mumbai Street Wala subzi masala

Chole (Vg,G) / Keema Bhatura (G)
Indian deep-fried leavened bread; served with

- Spiced chickpeas (Chole) with red onion 11.50
- Mince Lamb (Keema) with red onion 13.50

Alleppey Prawn 15.50

Fresh Water kingprawn cooked with light aromatic curry stewed in mustard, Curry leaves raw mango and infused coconut milk.

Subzi Khazana (D) 11.00

Bouquet of Indian veggies with fresh cream, cinnamon and coriander (Dairy free onrequest)

Mutter Paneer (D) 11.00

Traditional curry made with Paneer (Indian cottage cheese) and birds eye peas in a base of onions, tomatoes, melon seeds, spices and herbs.

Paneer Butter Maala (D) 12.00

A popular punjabi dish made with paneer, tomatoes, melon seeds, spices finished with cream

Veg Dum Biryani 12.50

Seasonal Vegetable cooked in Traditional style biryani served with seasonal raitha

TALWAR PLATTER FOR TWO £30

Lamb chops, spicy wings, Gobi 65, Chilli fish served with Iddiyappam

SMALL PLATES

Prawn Koliwada Prawns marinated with curry leaf, ginger and garlic, and deep fried (Mumbai street food)	8.50
Spicy Wings Chicken wings marinated in traditional south Indian Arcot spices; drizzled with a chilli and garlic sauce	7.50
Ambur Chicken 65 Crispy-fried chicken in Ambur 65 masala, Guntur chilli, ginger, garlic, rice and maize flour	7.00
Lamb Chops Tender lamb chops marinated and grilled with smoked paprika and aubergine mince	11.00
Chilli fish Deep-fried tilapia tossed with onion, pepper and chilli garlic sauce (Indo-Chinese style)	7.50
Bhaji Selection (Vg) Gram and rice flour-battered fritters with chilli and curry leaves; served with coconut chutney (seasonal veg)	5.50
Gobi65 (Vg) Cauliflower florets marinated in traditional South Indian Ambur spices.	5.50
Chilli Paneer (D) crisp Fried Indian cottage cheese tossed with home made chilli garlic sauce (Indo-chinese style)	7.50
Podi Idly (Vg,Se) Steamed rice and lentil cake tossed with South Indian 'gunpowder' spices (Seasme seeds included)	6.50
Sambar Idly (Vg) Steamed rice and lentil cake soaked in sambar	7.50
Aloo Bonda (Vg) Masala potato dumplings tempered with mustard and curry leaves. Served with tomato & coconut chutney	6.50
Baingan Patiala (Vg,P,Se) Fried Aubergine tossed with peanut, sun-dried garlic and sesame spiced powder (Peanut & Seasme seeds included)	5.50
Aloo Tikki Crispy potato, peas patties with chilli flakes served with tamarind chutney	5.00

TALWAR HOUSE CURRIES

Kundapura Chicken Succulent chicken thigh cooked Udupi style with roasted coriander seeds, Red chillies and (Koparai) desi coconut.	13.50
Mughlai Murgh (D) Perfectly cooked chicken thigh in a rich melon seeds and coconut creamy sauce with the flavour of cardamom (Dairy free on request)	13.50
Butter Chicken (D) Spiced chicken thigh charcoal grilled cooked in rich, creamy tomato-based sauce Hint of fenugreek	13.50
Jungle Maas A 100-years old traditional Rajasthani slow-cooked lamb curry once enjoyed by Maharajas and their hunters	14.50
Mutton Paya Khorma Mutton rottersand (meat on the bone) leg are slow-cooked for some good 6 to 7 hours with aromatic spices to enhance the flavour in the curry and makes this dish a real treat for the tastebuds.	16.50
Nali Nihari Lamb shank (meat on the bone) slow cooked for some 6 to 8 hours with Indian Nihari spices	24.00
Lucknowi Dum Biryani (D) Biryani comes from the Mughlai cuisine and has some amazing variations done in different regions where the Mughals used to travel.	Chicken 15.00 Lamb 17.00

SIDES

Dal Makhani (D) Trio of lentils cooked with ginger, garlic, butter and rich cream	5.00
Bombay Aloo (Vg) Bombay aloo, is a popular Indian dish made with potatoes that are seasoned with a variety of spices. The dish is known for its flavourful and aromatic blend of spices	4.50
Amchur Bhindi (Vg) Okra prepared in traditional Punjabi spiced onion-tomato foundation that is flavored with amchur pickle and dried herb.	5.50
Haakh (Vg) Kashmiri-style seasonal collard greens; tempered with fresh garlic, ginger and cumin	5.00
Gunpowder Chips (Vg) Potato chips tossed with homemade spicy 'gunpowder'	3.00
Blooming Onion (Vg) Lotus-shaped whole onion in a rice and chickpea flour batter; deep-fried and served with tamarind chutney.	5.50

RICE & BREADS

Lemon or Coconut rice	3.00
Basmati or pilau rice	2.50
Iddiyappam	3.00
Malabar paratha (G)	3.00
Roti (G)	2.50



Scan to rate, review, explore, and join the Talwar Family!

A 10% discretionary service charge is added to the bill

ALLERGEN NOTICE:

Please be advised that all our food is prepared in a kitchen where dairy, nuts, gluten and other known allergens may be present. Please note that we take all possible precautions to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. If you have a food allergy, please speak to your server before you place an order. Your server can advise on all ingredients used. Full allergen information is available upon request

Allergens : Dishes marked with the following contain:

(Vg) Vegan, (G) Contains Gluten, (D) Contains Dairy, (P) Contains Peanut (Se) Contains Sesame.