



INDIA CLUB

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Starters

CHICKEN 65*	£6.90
<i>Succulent boneless chicken pieces marinated in fresh spices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
ONION BHAIAS (V)	£3.50
<i>Chopped onions lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
CHILLI BHAIAS (V)	£3.75
<i>Whole chillis lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
VEGETABLE PAKORAS (V)	£3.75
<i>Mixed vegetables marinated in fresh spcies, dipped in gram flour and deep fried.</i>	
KING PRAWN PAKORA*	£8.50
<i>King prawns marinated in freshspices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
SAMOSA - 3 pieces (V)*	£3.75
<i>Triangular pastry stuffed with specially prepared vegetables and deep fried. Served with mint sauce.</i>	
BHEL PURI (V) (N)*	£4.00
<i>Crispy poori served with potatoes, onions and puffed rice, mixed with a date and mint chutney. Contains nuts.</i>	
PANI PURI (V)*	£4.00
<i>Crispy poori served with chickpeas, onions, coriander and diced potatoes in specially prepared sauce.</i>	
POPPADOM (V)*	£0.50
CHUTNEYS	£0.60

(V): Vegetarian

(N): Contains nuts and peanuts

*** : Contains gluten**

Dosas

Typical South Indian style pancake made with rice and blackgram. Served with sambar and coconut & onion chutney

GHEE DOSA (V)	£5.00
<i>Dosa made with ghee.</i>	
MASALA DOSA (V)	£7.50
<i>Dosa filled with spiced potato</i>	
PANEER DOSA (V)	£8.50
<i>Dosa filled with home-made cottage cheese and mild potato masala.</i>	
CHICKEN MASALA DOSA	£9.00
<i>Dosa filled with finely chopped chicken tossed in a masala of potato, onion, chillis and tomato.</i>	
LAMB MASALA DOSA	£9.75
<i>Dosa filled with finely chopped meat tossed in a masala of potato, onion, chillis and tomato.</i>	
MINI MASALA DOSA (V)	£6.00

Express Lunch Boxes

OPTION 1	£8.00
<i>Lamb Curry, Vegetable Curry, Dhal, Pilau Rice</i>	
OPTION 2	£7.50
<i>Chicken Curry, Vegetable Curry, Dhal, Pilau Rice</i>	
OPTION 3 (V)	£6.90
<i>Chana Masala, Vegetable Curry, Dhal, Pilau rice</i>	
DUM BIRYANI LUNCH-BOX	£8.00
<i>Chicken OR Vegetarian Dum Biryani with Raitha and pickle.</i>	
<i>Boxes served in the afternoon for takeaway/delivery only</i>	

ALLERGY NOTICE: We cannot guarantee our food is free from allergens due to the possibility of cross-contamination. We are happy to accommodate requests. Please speak to a staff member for more information about our food and preparation.

Non-vegetarian

SEAFOOD

NADAN FISH CURRY £12.00
Delicious curry from Kerala. King fish cooked in a sauce of coconut milk, tamarind, tomatoes, onion, garlic and ginger.

KING CHILLI PRAWN £12.50
King prawns marinated in a combination of spices and fried with capsicums, onions and tomatoes.

KING PRAWN CURRY £12.00
King prawns in a gently spiced tamarind sauce. Made with coconut milk, tomatoes, onion, garlic and ginger.

LAMB DISHES

BHUNA LAMB - CHEF SPECIAL £11.00
Succulent boneless lamb pieces cooked in spiced tomato and onion masala, garnished with capsicum.

SAAG LAMB £11.00
A delicious combination of slow cooked lamb pieces in a tangy spinach curry.

SOUTH INDIAN LAMB CURRY £11.00
Lamb pieces in a rich tomato and onion sauce mixed with South Indian spices.

KEEMA PEAS £10.00
A staple in many Indian households. Minced lamb tossed with tomatoes, onions, garlic, spices and peas.

CHICKEN DISHES

BUTTER CHICKEN (N) £9.75
Succulent chicken pieces in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.

MUGHLAI CHICKEN £9.75
Succulent chicken on the bone cooked in an aromatic curry of ginger, garlic, cumin, coriander and chilli.

SOUTH INDIAN CHICKEN CURRY £9.75
Chicken pieces in a rich tomato and onion sauce mixed with South Indian spices.

CONDIMENT

RAITHA (V) £4.00
Condiment made with dahi together with cucumber. It has a cooling effect to contrast with spicy dishes.

Vegetarian

EGG CURRY £7.00
South Indian tomato-based curry with boiled eggs. Garnished with capsicums.

VEGETABLE CURRY £7.20
Mixed seasonal vegetables finished in a sauce of Indian spices.

DHAL £6.00

DHAL WITH SPINACH £6.75
Yellow lentils cooked in garlic, onions, tomatoes tempered with cumin seeds and spinach.

CHILLI PANEER £7.50
Soft & crispy cubes of home-made cottage cheese tossed in Indian spices with peppers and onion.

PANEER BUTTER MASALA (N) £7.50
Cubes of home-made cottage cheese cooked in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.

CHANA MASALA £7.00
Chickpeas cooked in onion, chilli and garam masala.

BHINDI £7.20
Okra sauteed with cumin seeds and mixed spices.

BRINJAL £7.20
Aubergine sauteed with cumin seeds and mixed spices.

FRENCH BEANS & COCONUT £6.50
Long french beans tossed with desicated coconut, mustard seeds and ginger garlic.

SAMBAR £6.00
Lentil based vegetable stew with tamarind.

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Set Menu

ALL DISHES ARE INCLUDED;
MINIMUM 2 PEOPLE ORDERING;
THE WHOLE TABLE TO ORDER SET MENU

SET MENU: £20 PER PERSON

Starters

Masala Dosa
Onion Bhajias
Chilli Bhajias
Papad* -
Mango Chutney,
Coconut Chutney,
Lemon Pickle,
Salad

Main Course

Bhuna Lamb
Butter Chicken (N)
Vegetable Curry
Dhal
South Indian Parathas*
Pilau Rice

SPECIAL SET MENU: £22 PER PERSON

Starters

Masala Dosa
Onion Bhajias
Chilli Bhajias
Papad* -
Mango Chutney,
Coconut Chutney,
Lemon Pickle,
Salad

Main Course

Bhuna Lamb
Butter Chicken (N)
Chilli Paneer
Chana Masala
Dhal
South Indian Parathas*
Pilau Rice

To accompany dishes

PLAIN RICE	£3.00
PILAU RICE	£3.50
SOUTH INDIAN PARATHA (2)*	£3.00
PAPAD*	£0.50
MANGO CHUTNEY / LEMON PICKLE/ COCONUT CHUTNEY/ BEETROOT CHUTNEY	£0.60 each

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Dum Biryani

A favourite Indian dish of slow-cooked meat or vegetables layered with rice in a sauce of onion, ginger, tomatoes, coriander, mint leaves and ghee. The method of cooking infuses flavours from various spices.

KING PRAWN DUM BIRYANI*	£14.00
LAMB DUM BIRYANI	£13.00
CHICKEN DUM BIRYANI	£11.50
VEGETABLE DUM BIRYANI (V)	£10.50
EGG DUM BIRYANI (V)	£ 9.50

Desserts and Drinks

GULAM JAMAN* £ 3.50
Popular sweet Indian dessert dough made from wheat flour, milk and cardamon and deep fried

KULFI £ 4.00
Traditional Indian 'ice-cream.'
Flavours: Malai, Mango or Pistachio

GAJAR HALWA (N) £ 3.50
Slow-cooked traditional Indian dessert made by simmering carrots with milk and cardamom.
Contains pistachios and almonds.

HOUSE WHITE/RED
Glass £ 5.50
Bottle Bar Price

COBRA/KINGFISHER DRAUGHT BEER
Half pint £ 3.75
Pint £ 5.20

LASSI £ 2.75

MANGO LASSI £ 3.75

SOFT DRINK £2.50

MINERAL WATER
Small £2.00
Large £3.50

COFFEE £2.50
TEA £2.00
MASALA TEA £2.50