



# UTSAV

RESTAURANT & BAR

A place to savour modern Indian warmth,  
celebrate everyday wins and share moments that matter.

Dine-In / Takeaway available  
Contact us: +44 7436689710

## CHAKNA

- ✓ **Papad Basket** 3.5  
Udad papad, chunda, smoked tomato chutney
- ✓ **Tandoori Hummus** 4.9  
Smoky chickpea hummus, turmeric toasted chickpea, coriander flat bread, smoked chilli oil
- ✓ **Masala Peanuts** 3.5  
Spice roasted peanuts, Kashmiri chilli, fragrant dabeli masala
- **Cheese Makhana** 3.5  
Ghee roasted water lily, curry leaves, cheese

## CHAAT

- ✓ **Pani Puri** 7.5  
Crisp semolina shells, white pea ragda, tamarind chutney, mint water
- **Bikaneri Raj Kachori** 7.9  
Puffed lentil & wheat sphere, chickpeas, potatoes, whipped yogurt, tamarind & mint chutney, pomegranate
- **Dahi Batata Puri** 7.5  
Crispy puffed puris, spiced potato, yogurt, nylon sev, pomegranate, fresh coriander
- **Ragda Pattice** 7.5  
Golden potato patties, white pea ragda, tamarind & mint chutney, chaat masala
- **Patta Chaat** 7.5  
Crispy kale & spinach tempura, yogurt, tamarind chutney, pomegranate, toasted warming spices

## STARTERS

- Kerala Squid** 8.5  
Crisp battered squid, red chillies, fennel, black pepper, lime
- Tawa Fry Malvani Macchi** 9.5  
Semolina-crust coastal fish, ginger, stoneground spices, green chillies
- Mumbai Prawns Koliwada** 11.5  
Battered prawns, deggi mirch, amchur, coriander chutney
- Lamb Barra** 12.5  
Chargrilled lamb chops, smoked yoghurt, pickled green chilli, sirkewale pyaaz, pomegranate, mint
- Kori Kempu** 8.5  
Mangalorean spiced chicken, roasted spices, curry leaves, green chilli mayo
- Kheema Pav** 9.75  
Slow cooked spiced lamb mince, green peas, house spices, buttered milk rolls
- Kurkuri Bhindi** 8.5  
Golden crisp okra, asafoetida, crushed coriander seeds, dry mango powder, green chilli and coriander mayo
- **Ricotta Dahi ke Kebab** 8.5  
Delicate hung yoghurt and cheese kebab, freshly sliced onions, spicy green chutney

## TANDOOR

- Tandoori Ratan Platter** 21.5  
A royal selection of chicken tikka, jumbo prawns and lamb chops
- Chicken Tikka** 10.5  
Boneless chicken, kasuri methi, Kashmiri chilli, ginger and yogurt marinade, smoky tandoori finish
- Multani Murg Malai Tikka** 10.5  
Creamy rich chicken, cashew, ginger and yogurt marinade
- ✓ **Tandoori Masala Soya Chaap** 9.5  
Plant-based meat skewers, mint chutney, tempered slaw
- Lasooni Zinga** 15.5  
Charred garlic crusted jumbo prawns, fresh red chillies, coriander
- Chotemiyan Mutton Seekh Kebab** 9.5  
Spiced and chargrilled minced mutton skewered, lime, red onion
- **Hariyali Paneer Tikka** 9.5  
Green herb marinade, coriander and red onion slaw

## DESI DRAGONS

- **Tangra Chilli Paneer** 8.5  
( Dry / Gravy )  
Indo Chinese paneer, soy, red peppers, spring onions & garlic sauce
- **Butter Garlic Paneer** 8.5  
Cottage cheese, coriander, red chilli, garlic butter sauce
- Chicken Lollipop** 8.5  
French trimmed chicken wings, chilli vinegar, schezwan sauce
- Tangra Chilli Chicken** 8.5  
( Dry / Gravy )  
Wok tossed tender chicken, red peppers, spring onion, soy & garlic sauce
- Spicy Shanghai Prawns** 11.5  
( Dry / Gravy )  
Wok tossed prawns, lemon grass, schezwan, red peppers, spring onion
- Noodles ( Hakka / Schezwan )** 8.5  
Stir-fried noodles, seasonal vegetables, ginger, garlic, soy  
Add Chicken / Prawns (£3)
- Fried Rice ( Veg. / Schezwan )** 8.5  
Classic vegetable fried rice  
Add Chicken / Prawns (£3)

## CLASSICS MAINS NON-VEG

- Murgh Makhani** 12.5  
Chicken tikka, aromatic tomato & fenugreek sauce
- Changezi Murgh** 12.5  
Slow cooked Mughlai chicken, spiced yogurt, ginger, caramelised onion
- Lamb Shank Rogan Josh** 17.5  
Slow cooked lamb shank, Kashmiri spices
- Mangalorean Chicken Curry** 12.5  
Coconut milk, tamarind, roasted spices, mustard seeds, toasted coconut flakes
- Mutton Rara** 14.5  
Slow cooked Himachali diced mutton, minced meat, simmered tomatoes, yoghurt
- Kerala Fish Meen Moilee** 13.5  
Marinated monkfish, coconut milk curry, turmeric, mustard, southern spices, curry leaves
- Malvani Prawn Curry** 13.5  
Black prawns, coconut milk, kokum, toasted coconut flakes
- Utsav Biryani**  
Fragrant basmati rice, saffron, marinated meats, raita  
Add Chicken (£13)  
Add Mutton (£14)

## CLASSICS MAINS VEG

- Paneer Lababdar** 12.5  
Pan fried paneer, creamy roasted tomato, cashews, house spices
- Bhindi Do Pyaza** 8.5  
Tender okra, caramelised, onions, cumin, house spices
- Lasooni Palak Paneer** 10.5  
Garlic tempered spinach, paneer, house spices, simple & aromatic
- Amritsari Pindi Chole** 8.5  
Chickpeas, spiced tomato gravy, fresh coriander
- Sabz Kolhapuri** 8.5  
Mixed vegetables, dry roasted masala, tomatoes, dry red chillies
- Dal Makhani** 8.5  
Slow cooked black lentils, butter, cream, garam masala
- Lasooni Dal Tadka** 8.5  
Tempered yellow lentils, dry red chilli, cumin, curry leaves
- Veg Biryani** 10  
Fragrant basmati rice, saffron, marinated vegetables, raita

## BREADS AND ACCOMPANIMENTS

- Roti** 3.5  
Freshly baked whole wheat flatbread plain or buttered
- Naan** 3.5  
Soft pillowy flatbread baked to perfection in the tandoor. ( Plain / Butter / Garlic Butter / Chilli )
- Lachha Paratha** 4  
Multi-layered flaky flatbread
- ✓ **Steamed Rice** 3  
Fragrant basmati rice, light and fluffy
- ✓ **Garden Peas & Garlic Pulao** 3.5  
Basmati rice, garden peas, golden garlic, cumin, aromatic blend
- **Dhumar Raita** 3.5  
Smoked charcoal infused yogurt, cucumber, boondi, fresh mint

## DESSERTS

- Gulab Jamun Churros** 7.5  
Golden crispy churros, milk crumbs, cinnamon sugar, whipped rabri
- Bournvita Cheesecake** 7.5  
Dark chocolate and Bournvita infused cheesecake
- Gajar Halwa Crumble Tart** 7.5  
Carrot compote, kalakand, nibbed almond crumble, thandai
- Kulfi** 5.5  
Pista / Malai / Gulkand

### PLEASE NOTE

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. Adults need around 2000 kcal a day.

- ✓ Vegan
- Vegetarian