



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
Urad papad, chunda, smoked tomato chutney
- ✓ **Tandoori Hummus** 4.9
Smoky chickpea hummus, turmeric toasted chickpea, coriander flat bread, smoked chilli oil

CHAAT

- ✓ **Pani Puri** 7.5
Crisp semolina shells, white pea ragda, tamarind chutney, mint water
- **Dahi Batata Puri** 7.5
Crispy puffed puris, spiced potato, yogurt, nylon sev, pomegranate, fresh coriander
- **Papadi Chaat** 7.5
Crispy gram flour wafers, spiced potato, whisked yogurt, chutneys, nylon sev
- **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
- **Samosa Chaat** 7.5
Potato & peas samosa, spiced chickpeas, sweetened yogurt, mint & coriander chutney, pomegranate

STARTERS

- Kerala Squid** 9.5
Crisp battered squid, red chillies, fennel, black pepper, lime
- Tawa Fry Malvani Macchi** 11.4
Semolina-cruste coastal fish, ginger, stoneground spices, green chillies
- Mumbai Prawns Koliwada** 11.5
Battered prawns, deggi mirch, amchur, coriander chutney
- Hara Bhara Kebab** 7.5
Veg patty made from spinach, potatoes, and peas
- Kori Kempu** 9.5
Mangalorean spiced chicken, roasted spices, curry leaves, green chilli mayo
- Kheema Pav** 9.9
Slow cooked spiced lamb mince, green peas, house spices, buttered milk rolls
- **Kurkuri Bhindi** 8.9
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** 21.9
A royal selection of Chicken tikka, Seekh kebab, lamb chops, Haryali paneer tikka
- 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 (Vegan option available)** 9.5
Plant-based meat skewers, mint chutney, tempered slaw
- Achari chicken wings** 9.9
Charred Chicken wings, Hung yoghurt, House Achari spices
- 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
- **Achari Paneer Tikka** 9.5
Charred cottage cheese, hung yogurt, house Achari spices
- Lamb Barra** 13.5
Chargrilled lamb chops, smoked yoghurt, pickled green chilli, sirkewale pyaaz, pomegranate, mint

DESI DRAGONS

- **Tangra Chilli Paneer (Dry / Gravy)** 9.5
Indo Chinese paneer, soy, red peppers, spring onions & garlic sauce
- **Butter Garlic Paneer** 9.5
Cottage cheese, coriander, red chilli, garlic butter sauce
- Stir-fried Schezwan Paneer** 9.5
Wok tossed cottage cheese, ginger, garlic, spring onion, schezwan sauce
- Tangra Chilli Chicken (Dry / Gravy)** 9.5
Wok tossed tender chicken, red peppers, spring onion, soy & garlic sauce
- Chicken Lollipop** 9.5
French trimmed chicken wings, chilli vinegar, schezwan sauce
- Stir-fried Schezwan Prawns** 11.5
Wok tossed prawns, ginger, garlic, spring onion, schezwan sauce
- 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
- Mangalorean Chicken Curry** 12.5
Coconut milk, tamarind, roasted spices, mustard seeds, toasted coconut flakes
- Dhaba Chicken Curry** 12.5
Succulent on the bone chicken, onion tomato sauce, garam masala
- Chicken Sukka** 12.5
Slow roasted on the bone chicken, curry leaves, crushed spices
- Chicken Kadhai** 12.5
Diced chicken, chunky onions, red peppers, kadai masala
- Lamb Bhuna** 14.5
Lamb on the bone, warm spices, onion & tomato sauce
- Mutton Rara** 14.5
Slow cooked Himachali diced mutton, minced meat, simmered tomatoes, yoghurt
- Goat Curry** 14.5
Slow cooked on the bone meat, hand tossed spices, caramelised onion, tomato
- Kerala Fish Meen Moilee** 13.5
Marinated fish, 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
- Paneer Makhani** 10.5
Tender, cottage cheese, kasoori methi, makhani sauce
- Lasooni Palak Paneer** 10.5
Garlic tempered spinach, paneer, house spices, simple & aromatic
- Kadhai Paneer** 10.5
Cottage cheese, chunky onions, red peppers, kadai masala
- Sabz Kolhapuri** 10.5
Mixed vegetables, dry roasted masala, tomatoes, dry red chillies
- Veg Handi** 10.5
Seasonal vegetables, onion tomato sauce, ginger, garlic
- Malai Kofta** 10.5
Paneer dumplings, golden onion, rich & creamy sauce, saffron
- Bhindi Do Pyaza** 9.5
Tender okra, caramelised, onions, cumin, house spices
- Amritsari Pindi Chole** 8.5
Chickpeas, spiced tomato gravy, fresh coriander
- 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** 3.9
Fragrant basmati rice, light and fluffy
- ✓ **Garden Peas & Garlic Pulao** 4.5
Basmati rice, garden peas, golden garlic, cumin, aromatic blend
- **Dhungar 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
Malai/Pista/Mango/Falooda

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

A discretionary 10% service charge will be added to your bill.