

Light Bites

Moreish morsels to start your meal – perfect with a cocktail or mocktail

Tikka Tricolore 5

Indian meets Italian: our signature mint and coriander chicken tikka, topped with mozzarella and cherry tomato

Chattpatte Gole V 4

Our unmissable chef's speciality: mushrooms stuffed with paneer, coated in breadcrumbs and deep fried. Finished in our chef's special tangy and spicy sauce

Puchka Bhel V 4

A flavour explosion – our signature dahi puri mix, stuffed in one puchka. Best enjoyed in one bite!

Pizza Puri V 4

Puris stuffed with a spicy tomato sauce topped with peppers, olives and melted cheese

Indian Tapas

Street food style sharing plates – we recommend ordering 2-3 dishes per person

Cod Amritsari 9

Crispy fried cod marinated in rich Punjabi spices

Sheekh Chattpatte 7

Juicy lamb mince kebabs stir-fried in our chef's special spicy and tangy sauce

Spinach Tempura Chaat V (VGO) 7

Crispy spinach fritters, topped with onions, sev and spices, dressed in a refreshing and tangy yoghurt and tamarind sauce

Okra Fries Chaat VG 6

Crunchy and crispy fried okra seasoned with aromatic spices on a bed of rocket salad

Chilli Chicken 7

An Indo-Chinese inspired chicken dish, made with onions, peppers and a special schezwan sauce

Lollipop Chicken 7

On the bone chicken, marinated in a delicious blend of spices, deep fried and coated in a fiery, hot sauce

Avo Bhel VG 6

A sensational combination of avocado, onions and tomatoes, flavoured with rich spices and garnished with crispy sev

Pomegranate Papdi Chaat V 6

Our chef's special Aloo Papdi Chaat, garnished with fresh pomegranate

Gobi 65 VG 5

Delicious, fried cauliflower marinated in a South Indian, spicy tomato and chilli marinade

Mouth-Watering Mogo VG 5

Crispy cassava chips coated in an intensely flavourful chilli and garlic sauce

Chilli Paneer V 7

A morish combination of fried paneer, onions and peppers in our irresistible spicy Indo-Chinese sauce

Pizza Samosa V 6

Bite-sized filo pastry samosas filled with melted cheese, vegetables and a delicious tomato sauce



From the Tandoor

Tender and juicy; cooked traditionally in a charcoal clay oven

Tandoori King Prawns 12

Spicy and juicy king prawns, marinated in an array of fresh herbs and spices and cooked in the tandoor

Tandoori Lamb Chops 9

Tender and tasty lamb chops marinated and spiced to perfection

Peppercorn Tukre 8

Tender chicken breast, seasoned with fiery black pepper and spices, barbecued in the clay oven

Tandoori Broccoli VG 7

Crunchy broccoli florets seasoned with a perfect blend of spices, cooked in a tandoor oven

Spicy Wings 6

Chicken wings flavoured with our special fiery tandoori masala

Paneer Shashlik V 7

Cubes of delightful, lightly seasoned paneer cooked in the clay oven

Feasting Dishes

A rich selection of our chef's finest curries

Bhuna Gosht 12

Tender chunks of lamb in a rich, onion-based gravy

Karhai Chicken 10

Chicken pieces tossed in onions, peppers and our very own unique blend of karhai masala

Lamb Rogan Josh 12

Spicy leg of lamb, slow cooked in a rogan masala sauce

Butter Chicken 11

Boneless whole chicken, cooked Punjabi-style in a spicy and rich cashew-cream sauce

Patiala Shahi Bengan V 8

Baby aubergines in a rich, tomato sauce seasoned with fresh, fragrant spices

Jackfruit Rogan Josh VG 10

Tender jackfruit, slow cooked in a rogan-masala sauce

Karhai Broccoli VG 7

Semi-saucy broccoli stir-fried in onions and peppers, bursting with flavours

Rainbow Jalfrezi VG 8

A medley of seasonal vegetables tempered in a sweet and sour gravy

Dal Makhani V 8

Black lentils, slowly cooked over a low flame, spiced with ginger and garnished with fresh cream

Tadka Dal VG 7

Yellow lentils, slow cooked in onions, tomatoes and garlic, with a striking hint of cumin

Saag Aloo V 7

Baby potatoes cooked in a creamy spinach gravy

Paneer Makhani V 8

Cubes of Indian cottage cheese simmered in a delicious, creamy cashew nut sauce

Saag Paneer V 8

Baby potatoes cooked in a creamy spinach gravy

Breads

Our home-made naans, baked fresh to order in our tandoor oven

'Christmas' Naan **V (VGO)** 3

Spicy naan bread with diced red and green capsicum peppers

Turbo Naan **V (VGO)** 3

Chilli and garlic topped naan bread

Garlic Naan **V (VGO)** 3

Fresh naan topped with butter and grated garlic

Butter Naan **V** 2

Our delicious home-made naan topped with lashings of butter

Olive Oil Naan **VG** 2

Our delicious home-made naan, dressed with extra-virgin olive oil

Rice

Aromatic and traditional basmati dishes to accompany your meal

Lamb Biryani 8

A rich, spicy and flavourful rice dish with tender pieces of lamb, garnished with crispy onions and fresh herbs.

Chicken Biryani 6

An aromatic and spicy rice dish with succulent pieces of chicken, garnished with crispy onions and fresh herbs

Vegetable Biryani **V** 5

Heart-warming rice dish with fresh vegetables and aromatic herbs and spices

Keshri Pilau **VG** 3

Our chefs speciality of basmati rice flavoured delicately with saffron

Plain Rice **VG** 3

Soft and fluffy basmati rice

Sides

The perfect accompaniments to your meal

Peri Masala Fries **VG** 5

French fries tossed our chef's secret peri-masala seasoning

Plain Fries **VG** 4

The classic french fries

Kachumber **VG** 4

A raw, citrusy Indian style salad with cucumber, onions, tomatoes, lemon juice and fresh spices

Raita of the Day **V** 3

A cool and refreshing yogurt

Desserts

Decadent dishes to sweeten your palate

Dark Chocolate Fondant 7

Rich dark chocolate pudding with a gooey, melt-in-your-mouth chocolate centre, served with vanilla ice cream

Sticky Toffee Pudding VG 7

Luxury in every bite – a warm and delicious date sponge topped with a sweet toffee sauce

'Ferrero Rocher' Jamun V 5

A modern twist on the Asian classic; Indian-style 'donuts' covered in a chocolate-hazelnut sauce, served with vanilla ice cream

Memsaab's Mess 5

An Asian inspired, rich, regal taste on the etonian classic

Gajjar Halwa Crumble 5

Meridian Grand's signature dessert; gajjar halwa served in a moist, buttery pastry case, garnished with crumbled pistachios, accompanied by vanilla ice cream

Malai Martini V 5

Refreshing spongy ras malai, garnished with pistachio and rose petals