



## AYLAS EVENING MENU

Food at Ayla is freshly prepared to order and some items may take a little longer to serve. We only use fresh ingredients sourced daily from local suppliers. Our dishes are made without the use of any dyes and additives so that they are natural and healthy. Our menu is made for diners who want a fresh and true authentic experience.

### PRE STARTERS

**POPODOM BASKET ... £3.00**

**PICKLE SELECTION ... £1.10 PER PERSON.** (Mint sauce/Mango chutney/Green Sauce/Onion Salad)

### STARTERS

**AYLAS PLATTER (D) £8.95**

Chefs special selection

**VENCHEENA GHOOST (G) £8.50**

Pulled lamb, steeped with spices and served on mini puri

**MURGH TIKKA KEBAB (D) £6.95**

Boneless chicken pieces marinated overnight and then cooked in the tandoor

**PANEER CHAT TIKKA (V / D) £6.55**

Indian cottage cheese marinated in Kashmiri spices and then cooked in the tandoor

**SMOKED SALMON £8.55**

Salmon marinated with dill, honey and mustard

**GOAN STEAMED MUSSELS £8.35**

South Indian coconut based marinade and then steamed. Served with garlic baguette

**SHEEK KEBAB £6.55**

Minced lamb mixed with Kashmiri spices and then cooked in the tandoor

**TAWA KEBAB (D / G) £7.35**

Minced lamb mixed with spices and pan fried on a tawa. Served on sliced cheese and handmade Indian bread

**VADA BADA (V) £6.55**

Mashed potato and sweetcorn mixed with spices and then shallow fried for a crispy coating

**SAMOSAS CHANA CHAT (V / D) £6.55**

Crushed crispy samosa mixed with spiced chickpeas and crispy bhujia, topped with sweet yoghurt and tangy tamarind chutney

**CHINGRI MANGO CHAT (G) £8.95**

King prawn marinated with mashed garlic, lemon juice, black pepper and olive oil. Cooked with mango pulp chat and accompanied by a puri

**KACHI CHOPS (D) £8.95**

Succulent lamb chops marinated with ginger, mint and Kashmiri spices

**ONION BHAJI (VF) £5.25**

Onions spiced and moulded into balls and then deep fried for a crispy bite

### TANDOOR AND GRILL

Served with salad

**CHILLI MANGO GARLIC GRILLED MURGH (D) £11.95**

Served with spiced roasted potatoes, salad and sweet chilli sauce

**PANEER SHASHLICK (V / D) £10.95**

Indian cottage cheese marinated in Kashmiri spices, barbecued and then stir fried with onions and peppers

**AYLAS MIXED GRILL PLATTER (D) £16.95**

Chefs selection of grilled barbecued kebabs

**CHINGRI KACHARI £15.25**

Succulent King Prawns marinated and barbecued and then drizzled in lemon juice

**HALDI CHILLI GRILLED SEABASS £16.50**

Seabass coated with chilli and turmeric marinade, grilled and served with lightly spiced roast potatoes, salad and chilli sauce 🍷

**KACHI CHOPS (D) £15.90**

Succulent lamb chops marinated with ginger, mint and Kashmiri spices

**MURGH TIKKA KEBAB (D) £12.50**

Boneless chicken pieces marinated overnight and then cooked in the tandoor when ordered

### POULTRY

**MURGH MORICH DHONIA £11.50**

Chicken cooked in a blend of aromatic hot spices, where coriander is the main ingredient combined with green chillies, fresh curry leaf and a dry roasted chilli. *Fairly hot dish* 🍷

**MALABAR CHICKEN CURRY £11.95**

A spicy Kerala style curry with a rich sauce using roasted coconut, a touch of tamarind and coconut milk 🍷

**NIMBU MURGH (D) £11.50**

Chicken cooked with light Indian spices, lemon grass, lime leaf and lemon zest

**BANGALORE MURGH £11.95**

Chicken cooked with a fusion sauce created with tamarind and coconut shavings

**LASOONI MURGH MASALA £11.50**

Chicken marinated in fresh crushed garlic and cooked in a medium strength sauce

**NAGORI MURGH (D) £11.95**

Chicken cooked with pickled garlic, mozzarella and fresh baby spinach

**BATAK ACHARI £16.50**

Honey glazed Duck breast cooked in yoghurt, fresh garlic, ginger and pickling sauce (cooked to your liking: rare, medium or well done)

## LAMB

### GHOOST LASSONI BINDI £12.50

Lightly spiced spring lamb cubes cooked with fresh okra, garlic, curry leaf and coriander

### GHOOST SIMLA MIRCH £12.95

Lamb roasted with mixed peppers, onions, coriander seeds and roasted chillies. A Rajasthani dish

### LAKNOWI GHOOST £12.50

Tender pieces of lamb cooked in a blend of aromatic spices and a rich sauce

### HYDERABADI LAMB SHANK £19.95

Slow cooked tender lamb shank in a sauce that is full flavoured with aromatic spices. A hearty main for any feast

### MANGALOREAN GHOOST £12.95

Lamb cooked with roasted coconut, red chilli, peppercorns and tempered with chopped onion. A dish from Goa

### ACHARI GHOOST £12.50

Lamb cooked in aromatic spices and mango pickle

### LAAL MAAS £12.95

Tender cubes of lamb cooked using aromatic spices in a thick sauce, using the popular Rajasthani hot spices. A hot full flavoured dish with Naga fragrance

## SEA FOOD

### PALAK CHINGRI £18.90

King Prawns fried with garlic, ginger, spring onions and baby spinach. Served with rice

### LASOONI GRILLED CHINGRI SALON £18.90

A spicy hot dryish curry cooked with fresh ginger, peppers, onions and chilli. Served with rice

### MEEN MOLEE KERALA FISH CURRY £18.95

Pan fried seabass lightly spiced with a western twist, coconut milk sauce. Served with rice

### GOAN FISH CURRY £17.95

Monk fish with spicy roasted coconut and curry leaves. Served with rice

### SALMON TENGA £17.95

Salmon cooked in a tangy tomato based sauce. Served with rice

## AYLAS BIRYANI

Carefully cooked where every grain of rice is infused with aromas of various spices. Accompanied with a vegetable pot and yoghurt.

CHICKEN/LAMB/PRAWN £14.95 KING PRAWN £17.95 VEGETABLE £13.55

## VEGETABLES

### MASST SABJI (D) £10.95

(NON-DAIRY VEGAN FRIENDLY OPTION AVAILABLE)

Grilled vegetables sautéed in a tangy tomato sauce and dusted with sesame seeds

### CHANA SAAG (VF) £10.95

Chick peas fried with garlic, onions baby spinach

### JEERA ALOO SALON (VF) £10.95

Baby potatoes sautéed with whole cumin, curry leaf in a thick sauce

### KATAL CURRY (VF) £11.55

Combining meaty jackfruit pieces with aromatic spices, tomatoes, coconut milk, and fragrant lime, a vegan recipe that's also gluten-free

### BINDI DHAL SALON (VF) £10.95

Fresh okra cooked with a mix of lentil and roasted garlic tarka

## SIDE DISHES

AS SIDE £5.95 AS MAIN £10.50

(All side dishes can be made Vegan Friendly apart from Paneer dishes)

### PALAK PANEER

Homemade Indian cottage cheese and Spinach cooked with onions and tomato

### BOMBAY CHILLI ALOO

Baby potatoes cooked with garlic, butter and a hint of spice

### SAAG ALOO

Fresh spinach and potatoes cooked with garlic, butter and hint of spice

### PALAK MUSHROOM

Fresh spinach and mushrooms cooked with garlic and butter

### TARKA DHAL

Red split lentils tempered with roasted garlic and curry leaves

### CHANA MASALA

Chickpeas cooked with onions, tomato and various aromatic spices

### BINDI BHAJI

A dry spiced dish of stir fried okra with onions and a touch of spice

### STEAMED BUTTERED BROCCOLI

Broccoli stir fried with butter and crushed peppercorn

## RICE

BOILED RICE £2.95  
PILAU RICE £3.25  
MUSHROOM PILAU £3.95  
LEMON PILAU £3.95  
COCONUT RICE £3.95  
ONION PILAU £3.95  
KEEMA PILAU £3.95  
GARLIC PILAU £3.95

## SUNDRIES

MIXED RAITA £3.55  
MASALA CHIPS £3.50  
SPICY CHIPS £3.50  
CHIPS £2.95  
NAGA CHIPS £4.24

## BREADS (G)

PLAIN £2.50  
PESHWARI (SWEET) £3.50  
KEEMA NAN (MINCED MEAT) £3.50  
GARLIC NAAN £3.50  
GARLIC CHILLI CHEESE NAAN £3.50  
TAWA PARATHA £2.95  
Layered whole wheat bread cooked using pure butter on a Tawa  
STUFFED VEG NAAN £3.95  
STUFFED VEG PARATHA £3.95

## CLASSIC FAVOURITES

CHICKEN £11.95  
LAMB £12.95  
VEGETABLE £10.95  
PRAWN £11.95  
KING PRAWN £14.95

### CHOOSE FROM:

Butter, Masala, Jalfrezi, Bhuna, Rogan, Korma, Madras, Korahi, Dansak, Pathia, Saag and Balti, Dupiaza.

### Key to spice Level

Little hot  
Madras  
Vindaloo

(V) = Vegetarian  
(VF) = Vegan Friendly  
(G) = Contains Gluten  
(D) = Contains Dairy

### FOOD ALLERGIES and INTOLERANCES

Some of dishes contain nuts. There may be traces of nut in other dishes as the dishes are prepared fresh in a small kitchen. Please advise staff of any allergies or intolerances. Speak to a member of staff about the ingredients in our food if unsure, when ordering. Although extra care is taken we CANNOT GUARANTEE the absence of any allergens in any of our dishes.