

# Natak



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 Signature Dishes  Not Available for Takeaway

## ACT I - THE OPENING ACT

Let the Natak begin with roadside chats

### PAPAD

An assorted basket of papadums.  
(V) £2.50

### OLD DELHI PANI PURI CLASSIC

Our signature street food dish. Crispy wheat balls filled with chickpeas and potato served with a shot of flavoured water.  
(V) £6.90

### OLD DELHI PANI PURI ROULETTE

Crispy wheat balls filled with chickpeas and potato served with different levels of spiced water. He who dares wins! Caution: Not for the faint-hearted.  
(V) £6.90

## ACT II - THE STORY TELLER

### PART I SMALL PLATES

Inspired by street food markets across India

### KHASTA KACHORI CHAAT

Flaky, light puff pastry filled with lentils topped with chickpeas and yoghurt, tamarind and mint chutneys. Fresh pomegranate sprinkled on top.  
(V) £6.90

### VEGETABLE SAMOSAS

India's most popular street food. Punjabi shortcrust pastry stuffed with spicy potato and mixed vegetables.  
(V) £6.50

### JAIPURI CRISPY OKRA

Fine Lady's fingers surrounded by spices.  
(V) £5.90

### MASALA MOGO

Mogo, commonly known as Cassava, cooked in a tangy masala, mixed peppers and onions.  
(VE) £6.90

### NATAK PANEER

Smoky, grilled Indian cheese cooked with mixed peppers and onions in a Szechuan sauce. A must try!  
(V) £7.50

## ACT II CONTINUED

DIETARY INFORMATION: (VE) Vegan (V) Vegetarian. We classify eggs as vegetarian. Our dishes are made without nuts, but may contain traces. If you have a food allergy or intolerance, please let us know. Ask our staff to find out more about ingredients used.

### FISH AMRITSARI

Tender pieces of tilapia fillet marinated overnight and fried in Punjabi style spices.  
£9.50

### TANGRA CHILLI GARLIC SQUID

Pan-fried squid combined with fresh garlic and sweet chilli sprinkled with coriander leaves.  
£10.90

### SALT & PEPPER TIGER KING PRAWNS

Lightly battered king prawns dusted in cracked black pepper and tossed in homemade spices and spring onions.  
£12.50

### LUCKNOWI GALOUTI KEBAB

Melt-in-your-mouth spiced mince lamb. Marinated overnight with raw papaya, lime and cumin.  
£7.50

### TANDOOR

Marinated overnight in either yoghurt or raw papaya then cooked in a traditional clay oven

### PANEER TIKKA

Grilled Indian cheese marinated in spices, garlic and yoghurt.  
(V) £7.90

### MURG TIKKA

Succulent grilled chicken prepared in Kashmiri chilli, garlic and yoghurt.  
£8.50

### TANDOORI GOBI

Cauliflower marinated in homemade traditional spices.  
(VE) £7.50

### TANDOORI TIGER KING PRAWNS

Tiger king prawns marinated in hung curd with a blend of unique spices.  
£18.50

### TANDOORI LAMB CHOPS

Tender cuts of lamb marinated in Kashmiri chilli and selected homemade spices. Chef suggests enjoying this signature dish medium rare!  
£12.90

### TANDOORI CHICKEN

Half a spring chicken marinated in Kashmiri chilli and a combination of spices.  
£9.50

### DUM BIRYANI

"Dum" refers to the cooking method of Biryani where meat or vegetables are layered with rice and slowly steamed to perfection. The slow cooking allows the fantastic flavours to infuse and come through

### HYDERABADI VEGETABLE BIRYANI

Delicious vegetables layered together with saffron basmati rice, caramelised onions, cinnamon and cloves.  
(VE) £9.90

### HYDERABADI CHICKEN BIRYANI

Unbelievably tender chicken mixed with saffron basmati rice, caramelised onions and various spices.  
£14.50

### HYDERABADI LAMB BIRYANI

Tenderised lamb cooked to perfection with saffron basmati rice, caramelised onions and spices.  
£14.90

### PART II CURRIES

Taking inspiration from Asia's subcontinent - these dishes are served in a thick sauce containing a rich combination of ground spices and herbs. Soak up the sauce with a Tandoori Roti or Garlic Naan

### JACKFRUIT ROSTI

Potato rosti with slow cooked tandoori jackfruit on a bed of rhubarb sauce.  
(VE) £11.90

### MUSHROOM BHAJI

Mushrooms with chopped onions & peppers cooked in dry karahi sauce with our special spices.  
(VE) £7.90

### BHINDI PUNJABI MASALA

A Punjabi classic. This flavour-packed okra dish possesses the perfect combination of sweet and tart.  
(VE) £8.90

### BAINGAN BHARTA

Smoked eggplant cooked in a tandoor then mashed into a tomato-onion sauce with garlic and cumin seeds.  
(V) £7.90

### MURG MOGHLAI

Originating from North India, this chicken thigh curry is cooked in a buttery sauce full of aromatic whole spices.  
£10.50

### MURG MUSSALAM

Spicy chicken-on-the-bone curry. Simmered with garlic, ginger and spices.  
£11.90

### FISH KARAHI

Boneless tilapia fillets cooked in a Karahi style sauce with mixed bell peppers.  
£14.50

### LAMB ROGAN JOSH

Boneless pieces of tender lamb cooked in a rich tomato sauce with traditional spices.  
£10.50

### GOSHT SAAGWALA

Lamb entwined with spinach, ginger, garlic and selected whole spices - full of flavour!  
£12.50

### MALAYSIAN INDIAN KING PRAWN CURRY

Creamy yet deliciously spicy! Marinated and cooked with onions, tomatoes, curry leaves and coconut milk.  
£12.90

## SUPPORTING CAST

### ACCOMPANIMENTS

### PANCH RATAN DAL

A combination of 5 different lentils. This Rajasthan dish is cooked in garlic, ginger and tomatoes.  
(VE) £7.50

### DAL BUKHARA

Punjabi style black lentils boiled and cooked in a slow heat overnight on a tandoor with spices. Finished with a dash of cream.  
(V) £7.50

### HYDERABADI ALOO

Andhra style dry crispy Maris Piper potatoes cooked with green chillies and curry leaves.  
(VE) £8.50

### ONION & GREEN CHILLI SALAD

A mix of onions and green chillies. Complements tandoori and curry dishes perfectly.  
(V) £2.50

### CUCUMBER RAITA

Refreshing cucumber infused Greek style yoghurt with roasted cumin seeds.  
(V) £3.50

### PINEAPPLE RAITA

Sweet pineapple mixed in Greek style yoghurt with roasted cumin seeds.  
(V) £3.50

### BOONDI RAITA

Spiced Greek yoghurt with crispy chickpea flour balls and roasted cumin seeds.  
(V) £3.50

### BREAD & RICE

### BUTTER NAAN

(V) £3.00

### TANDOORI ROTI

(V) £3.50

### GARLIC & CORIANDER NAAN

(VE) £3.50

### LEMON BASMATI RICE

(VE) £3.50

### SAFFRON BASMATI RICE

(VE) £3.50

### CHILLI NAAN

(VE) £3.50

## ACT III - THE FINALE

### DESSERTS

### GAJAR KA HALWA PARCELS

Beetroot and carrot halwa filled dumplings on a bed of orange infused coconut cream, served with homemade ice cream.  
(V) £8.50

### WILD BERRIES & LAVENDER KHEER

Rice pudding cooked with fresh lavender leaves and fresh berries.  
(V) £6.90

### TRIO OF ICE-CREAMS

A combination of homemade Indian flavoured ice creams - ask for today's selection.  
(V) £8.50

PLEASE NOTE: A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate.