

LUNCH MENU £18 | £20

Starter	Main	Side	Dessert
Onion Bhajia Samosa Chicken Tikka	Butter Chicken Kadai Paneer Kashmiri Rogan Josh Chicken Kolhapuri	Rice Nan Roti	Kulfi Gulab Jamon with Ice Cream

GROUP MENU

Three Course Sharing menu. Compulsory for all groups for 12 or more.

Non Veg £38/person	Non Veg £46/person	Veg £34/Person
Nibbles Papadum and Chutney	Nibbles Papadum and Chutney Pani Puri	Nibbles Papadum and Chutney
Small plate Rajasthani Bindi Fries Samosa PapdiChatt NizamiChicken Tikka Awadi Lamb Chops +£4.5	Small plate Rajasthani Bindi Fries Seek Kebab NizamiChicken Tikka Awadi Lamb Chops +£4.5	Small plate Rajasthani Bindi Fries Samosa PapdiChatt Chilli Gobi
Mains MurghMakhni Lamb Rogan Josh	Mains MurghMakhni MurghChennai Rara Gosth	Mains Kadhai Paneer KhataMeeta Baingan
Sides DhallMakhni Bengal Onion Tomato Salad	Sides DhallMakhni Bengal Onion Tomato Salad Sagg Aloo	Sides DhallMakhni Bengal Onion Tomato Salad Sagg Aloo
Bread/Rice Pilau Rice Plain Buttered Nan Garlic & Coriander Nan	Bread/Rice Pilau Rice Plain Buttered Nan Garlic & Coriander Nan	Bread/Rice Pilau Rice Plain Buttered Nan Garlic & Coriander Nan
Dessert Kulfi-Mango/Pistachio Gulab Jamon	Dessert Kulfi-Mango/Pistachio Gulab Jamon	Dessert Kulfi-Mango/Pistachio Gulab Jamon

Prices include VAT at prevailing rate. Please inform one of our team of your specific allergy or dietary requirement when ordering.
Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified.
Fish may contain small bones. Game dishes may contain shot.



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M E N U
FOOD & WINE

NIBBLES

Papadum (ve)

Served with selection of dips. (veo)(v)(d)(gf) £2.25 p/p

Extra Basket Papadum (ve)(gf) £3

Relishes (ve)(gf) £2

Onion Salad | House Pickle | Punjabi Piaz

SMALL PLATES

Tandoor Selection

Awadhi Lamb Chops, Chicken Tikka and Hara Prawn. (gf) £9.5

Vegi Selection

Tandoori Broccoli, Onion Bhajia and Vegi Samosa. £8

Samosa Papdi Chat

Street food inspired, Punjabi samosa, spicy chickpeas, tamarind, yoghurt, Sev, puffed rice, wheat cracker. (d)(v)(g)(veo) £6

Awadhi Lamb Chops)

Select cuts of rack of Welsh lamb, yoghurt, nutmeg, cloves, cinnamon, garlic, ginger. (d)(m)(gf) £9.5

Tandoori Hara Prawn

Tandoor grilled king prawn, marinated with fresh mint, fresh coriander, green chilli, ginger, garlic, lemon grass, kaffir lime. (d)(m)(gf) £9.5

Onion Bhajia

Classic onion fritters with onion and Bengal gram flour. (ve)(gf) £6

Rajastani Okra Fries

Deep fried crispy okra, Bengal gram. (ve)(gf) £7

Squid Koliwada

Crispy depp fried squid, Bengal gram (v)(gf) £8

Tandoori Broccoli

Tandoor charred broccoli, ginger, garlic, lime, black salt. (ve)(gf)(sulphur) £6

Panipuri)

Popular street food, potato, onion, chickpeas, coriander chutney stuffed crispy puri drenched in sour and spicy mint flavoured water. (g) £7

Nizami Chicken Tikka

Tandoori charred chicken, marinated with chilli, fresh garlic, yoghurt, garam masala. (d)(m)(gf) £7

Gilafi Seekh Kebab)

Lean lamb mince skewers, Kashmiri chilli, whole coriander, fennel seeds, fenugreek, ginger, garlic. (m)(gf) £8

Bhatti di Batak

Tandoor roasted duck breast marinated with ginger, garlic yoghurt, garam masala, mace. (d)(m)(gf) £9

Chatpata Paneer Tikka

Homemade cottage cheese, carom seeds, fenugreek, garam masala, tandoor grilled. (v)(d)(m)(gf) £6

Chilli Gobi))

Indo Chinese, fresh cauliflower tossed in szechuan sauce, pepper, garlic. £6.5 (g)(ve)

Chilli Paneer))

Homemade cottage cheese with Szechuan sauce, onion, pepper and garlic. (v)(d)(gf) £6.5

Samosa

Served with spicy chickpeas, tamarind.

Veg (ve)(g) £6 | Lamb (g) £6.5

Paneer Shashlik

Cubes of paneer marinated with traditional homemade spice blend, yoghurt, peppers, onion. (v)(d)(m)(gf) £7

MAIN COURSES

Murgh Makhani

Tandoor charred chicken, fenugreek, creamy tomato sauce. (d)(n)(gf) £14.5

Murgh Tikka Masala

Chicken tikka in an earthy, flavoursome and creamy coconut and almond sauce. (d)(n)(gf) £14.5

Kolhapuri)))

Maharashtrian cuisine, tomatoes, roasted coconut, roasted whole spices, red chilli, poppy seeds, sesame seeds, cloves. (Chicken 14.5 | Lamb £15.5) (d)(n)(s)(gf)

Duck Masala

Roasted duck breast with tomato, cream, mace, butter and coarse whole spices. (d)(n)(gf) £16

Hydrabadi Lamb Shank

A hearty dish of royal Hyderabad, Somerset lamb shank cooked with browned onion, red chilli, ginger, garlic black peppercorns and whole spices. (gf) £18

Nawabi Korma

Rich and aromatic Nawabi cuisine. Mild blend of spices, cashew nuts and cream. (d)(n)(gf) (Chicken £14| Lamb £15)

Bhutuwa

Nepali influenced curry, caramelised onion, star anise, cloves, cinnamon. (gf) (Chicken £15.5 Lamb £16.5)

Kerala Fish Kari)

Boneless white Fish simmered in onion, tomatoes,coconut, green chilli, Kokum berry, mustard seeds and curry leaf. (m)(gf) £17

Rara Gosth)

Originating from North India, slow cooked lamb, and lamb mince, cooked in tomatoes, onion, cumin, green chilli, cinnamon, and nutmeg. (gf) £17

Chennai)))

A lush South Indian delicacy simmered with fragrant curry leaves, coconut milk, red chillies and mustard seeds. (m)(gf) (Chicken £14.5 | Lamb £15.5 | Tiger Prawn £16)

Kashmiri Rogan Josh

The classic lamb curry of Kashmir with tomatoes, onion and ground spices, carom seeds. (gf) £15.5

Saagwala

Traditional Punjabi dish cooked with vibrant spinach greens, garlic and ginger. (d)(gf) (Chicken £14.5 | Lamb £15.5 | Tiger Prawn £16)

Jalfrezi)))

Browned onion, tomato, ginger and whole green chilli, julienne peppers. (gf) (Chicken £13 | Lamb £14 | Tiger Prawn £14)

Kadai)

Onion, green and red pepper, tomato, garlic and freshly ground roasted whole spices. (gf) (Chicken £14 | Lamb £15 | Tiger Prawn £16 (d))

Kali Mirchi)

Infused with hand ground South Indian spices, black pepper simmered gently in cream and cashew nut sauce. (d)(n)(gf) (Chicken £14 | Lamb £15)

Moilee

A classic Karela dish with coconut milk, curry leaf and mustard seeds. (m)(gf) (King Prawn £18 | Fish £17 | Tiger Prawn £16)

Jhinga Silka))

King prawns tangled with garlic, fennel, cream, cashew nut, pine nut, and dried smokey Kashmiri red chillies. (d)(n)(gf) £18

LUCKNOW BIRYANI

Slow-cooked basmati rice, caramelised onions layered and cooked in a sealed dum pot. Served with cumin raitha. (d) (Chicken (d)(gf) £16 | Lamb (d)(gf) £18 Veg (v)(d)(gf) £14, Jackfruit (v)(d)(gf) £14)

TANDOOR & GRILL

Tandoor Selection

Awadhi Lamb Chops | Chicken Tikka | Hara Prawn | Gilafi Seekh Kebab | Tandoori Chicken. £25

Awadhi Lamb Chops)

Select cuts of rack of Welsh lamb, yoghurt, nutmeg, cloves, cinnamon, garlic, ginger. (d)(m)(gf) £20

Nizami Chicken Tikka

Chicken breast chunks marinated with chilli, fresh garlic, yoghurt, garam masala. (d)(m)(gf) £14

Tandoori Hara Prawn

Tandoor grilled King Prawn, marinated with fresh mint, fresh coriander, green chilli, ginger, garlic, lemon grass, kaffir lime. (gf) £18

Bhatti di Batak

Cubes of duck breast skewered in tandoor, marinated with ginger, garlic and yoghurt, garam masala, mace. (d)(m)(gf) £18

Chatpata Paneer Tikka

Homemade cottage cheese lightly spiced and grilled in the tandoor. (v)(d)(m)(gf) £13

Paneer Shashlik

Cubes of paneer, peppers and onion skewers, marinated with spices, yoghurt. (v)(d)(m)(gf) £14

House Tandoori Chicken

Whole tandoori roasted baby chicken, chilli, ginger, garlic, yoghurt, ground spices. (d)(m)(gf) £16

RICE

Plain Rice (ve)(gf) £3.5

Pilau Rice (v)(d)(gf) £3.75

Lemon Rice (v)(d)(gf) £4

Mushroom Rice (v)(d)(gf) £4

Mains* dishes can be prepared with alternative meat, seafood or veg. Some can be made vegan, ask your server for today's options.

BREADS

Vegan Nan (ve)(g) £3

Plain Naan (v)(g)(d) £3.5

Garlic & Coriander Naan

(v)(g)(d)(veo) £3.75

Garlic & Green Chilli Naan)))

(v)(g)(d)(veo) £3.75

Peshawari Naan (v)(g)(d) £4

Keema Naan (g)(d) £4.5

Cheese Nan (v)(g)(d) £4

Tandoori Roti (g)(ve) £3.75

Aloo Paratha (v)(g)(d) £4

Lacha Paratha (v)(g)(d) £3.75

Breadbasket

Plain Naan | Garlic & Coriander Naan | Peshawari Naan £9

VEGAN | VEGETARIAN

Paneer Makhani

Old Delhi paneer, tomato and fenugreek sauce, cashew nut, cream, butter. (v)(d)(n)(gf) £14

Kadai Paneer)

Onion, green and red pepper, tomato, garlic and freshly ground spices. (v)(d)(gf) £14

Jhodpuri Aloo)

Sautéed potatoes, fresh ginger, garlic, mango powder, Chilli flakes, coriander, coconut cream. (ve)(gf) (Main £12 | Side £6.5)

Mili Juli Sabzi))

Medley of mix veg kari, onion, tomatoes, red chilli, coconut cream, curry leaf, garam masala. (ve) (Main £13 | Side £7)

Saag Paneer

Spinach and paneer, sautéed with garlic and fenugreek, cream. (v)(d)(gf) (Main £13 | Side. £7)

Saag Aloo

Fresh pureed spinach sautéed with garlic, fenugreek and baby potato. (ve)(gf) (Main £12 | Side £6.5)

Bhindi Kalonji)

Green okra sautéed with onion and tomatoes. (ve)(gf) (Main £13 | Side £7)

Khatta Meetha Baby Aubergine

South Indian sweet & sour baby aubergine, onion, tomatoes, tamarind, cream. (v)(gf) (Main £13 | Side £7)

Pindi Chole)

Chickpeas cooked with Lahori spices. (ve)(gf) (Main £12 | Side £6.5)

Chana Palak

Fresh pureed spinach with chickpeas. (ve)(gf) (Main £12 | Side £6.5)

Dal Tarka

Yellow lentils tempered with garlic, tomato and red chillies. (ve)(gf) (Main £11 | Side £6)

Black Dal Makhni

Slow cooked mixed black lentils, butter, cream, a Northwest speciality. (v)(d)(gf) (Main £11 | Side £6)

Rajasthani Mix Dal)

Delicious rich mix dal, crushed ginger, red chilli, green chilli, Cumin, Garam masala. (ve)(d)(gf) (Main £11 | Side £6)

SIDES

Bengal Onion Tomato Salad))

Finely chopped red onion, tomato, green chilli, coriander. (ve)(gf) £4

Raitha

Cumin & Cucumber (v)(d)(gf) £3.5

(g) Gluten | (gf) Gluten-free | (d) Dairy

(df) Dairy-free | (v) Vegetarian | (ve) Vegan

(n) Nuts | (veo) Vegan Option Available

Allergen menus available on request.

Spicy) Hot)) Very Hot)))