

**Lamb Shank\* (G):**  
This Cut from the Lower End of the Leg is Full of Flavour and Slow Cooked Overnight to Melt in your Mouth

**Bhuna Lamb:** Cubes of Lamb cooked in Green pepper, Coriander, Ginger and Garlic

**Lamb Vindaloo\*\* (G):**  
Only For The Brave! Extra Spicy Lamb Curry with Potatoes in a Beautiful Peppery Sauce

**Karahi Lamb Masala\* (G):**  
Boneless Pieces of Lamb Cooked in a Special Karahi Masala

**Chilli Chicken with Sauce\*\* (G):**  
Pieces of Chicken marinated and cooked with Green peppers and Chilli sauce

**Thai Green Chicken Curry\* (G):**  
A Fragrant Coconut Curry with subtle flavours of Lemon grass

**Lamb Manchurian\* (G):**  
Thin strips of lamb deep fried and sauteed with Chilli and Soya sauce

## SAMUNDAR KE MOTI (SEAFOOD)

**Fish Masala\* (G):**  
Tilapia fish cooked with Onions, Tomatoes and Mustard seeds in a thick sauce

**Karahi Prawn Masala\* (G):**  
Prawns marinated in Indian spices and cooked in our famous Karahi Gravy

**Prawn Hot Garlic Sauce\*\* (G):**  
Pieces of Prawn marinated, deep fried and served with a Hot Garlic sauce

**Chilli Fish with Sauce\* (G):**  
A spicy dish where pieces of Fish are sauteed with Spring onions, Red chillies, Chilli sauce, Ginger and Garlic and seasonings

**Goan Fish Curry (G):** Tilapia fish cooked in authentic Goan spices with coconut milk

## DUM CHAWAL (RICE)

**Steam Rice (J, V, G):** £4:00

**Jeera Rice (J, V, G):** £4:50

**Pilau Rice (J, V, G):** £4:50

**Mushrooms Pilau (J, G):** £4:95

**Vegetable Biryani ((J, V, G):** £8:95

**Chicken Biryani\* (G):** £10:95

**Lamb Biryani\* (G):** £10:95

**Vegetable Hakka Noodle (J):** £7:45

**Chicken Hakka Noodle:** £8:45

**Vegetable Garlic Chilli Noodle\*\*:** £6:95

**Singapore Hakka Noodles (Vegetarian):** £5:75

**Vegetable Fried Rice (J, V, G):** £6:50

**Chicken Fried Rice (G):** £7:50

**Egg Fried Rice (G):** £6:95

## ROTIYAN DASTARKHAN (FRESHLY BAKED BREADS)

**Tandoori Roti (J, V):** £2:65

**Plain Naan (J):** £2:75

**Butter Naan (J):** £2:75

**Chilli &/ Garlic Naan\*\* (J):** £3:50

**Peshawari Naan (J, N):** £3:95

**Keema Naan:** £3:95

**Lachha Paratha (J):** £3:75

**Cheese Naan:** £3:95

**Chilli/Cheese Naan:** £4:25

**Bread Basket (J):** Assortment of Naan, paratha, roti, butter naan and pudina paratha £10:95

## KHANE KE SAATH (ACCOMPANIMENTS)

**Onion Salad:** £1:75

**V5 Special Green Salad:** £3:95

**Plain Yogurt:** £2:25

**Cucumber / Tomato & Onion / Boondi Raita:** £3:25

## SET MENU

**V5 Taster Menu:** Choose 5 starters, 5 mains, 3 desserts. Bottle of house white, red or rose wine included (between 2 people, available Sunday to Thursdays only) £40pp

**Diamond Set Menu:** Welcome Drink, 6 starters, 5 main course, 2 desserts £30pp

**Gold Set Menu:** 4 starters, 4 main course, 2 desserts £25pp

**Silver Set Menu:** 3 starters, 3 mains, 1 dessert £20pp

V5

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\* Medium spice \*\* Hot N Contains nuts J Can be made with no onion or garlic  
V suitable for Vegans G Gluten free

# APPETIZERS

**Mixed popadoms Basket (J, V):**  
Assortment of Fried and Roasted Papadoms

**Bombay Mix (N, J, V):**  
Peanut & Crisps Mixed with Onion, Chilli & Lemon

**Bombay Bhel\* (N, J, V):**  
A Speciality of Mumbai. Puffed Rice Mixed with Assorted Chutneys and Papdi

**Delhiwali Papri Chaat (J):**  
Papdi, Potato cubes & Chick peas topped with Yoghurt Savoury and Assorted Chutneys

**V5 Samosa Chaat (J):**  
Homemade stuffed short crust pastry topped with Yoghurt & Assorted Chutneys

**Mumbai Ki Paani Puri (J, V):**  
Puffed flour and Semolina Balls Filled with Masala Potatoes and Chickpeas  
Served with Tamarind Sauce & a Tangy, Spicy 'Pani' (8 Pieces)

**Mini Mezze (J, V):**  
Hummus, Salsa Sauce, Olives & V5 Special Bread

# SHURUAAT (VEGETARIAN STARTERS)

**Vegetable Samosa (J, V):**  
Homemade Triangles of Light, Crisp, Filo Pastry Stuffed with Fresh Garden Vegetables

**Chandani Chowk Wali Alu Tikki:**  
Street Food from North India. Potato Cutlets Served with Chick Peas

**V5 Special Mogo\*\* (V):**  
Our Famous Spiced Casava Chips Tossed In Our Special Chilli and Garlic Paste

**Batata Vada (J, V):**  
Batter Coated Dumplings with Mashed Potato, Green chilli, Coriander and Mustard seeds, served with Chutney (6 Pieces)

**Achari Paneer Shaslik\* (J, G):**  
Paneer Chunks Marinaded in a Tangy Mango Pickle Then Roasted in our Tandoor with Peppers, Tomatos and Onions

**Crispy Bhajia (J, V):**  
Slices of Potato Battered, Fried and Served With Chutneys

**Potato 65 (J):**  
A Delicacy from Mysore Created in 1965. Potatoes Coated in a Secret Family Recipe

**Hara-Bhara Kebab (J):**  
Lightly Fried Croquettes of Cottage Cheese, Potatoes, Green Peas & Aromatic Spices. (4 pieces)

**Chilli soya\*\* (J):**  
A Sizzling Hot Soya Dish For Chilli Lovers. S in indo chinese fusion style

**Soya Achari Tikka\* (J, G):**  
Soya baked in our Tandoor with a Tangy Pickle

**Crispy Vegetable Salt & Pepper (J, V):**  
Fresh Vegetables Battered and Sauteed with Crushed Black Pepper

**Tofu Salt & Pepper (J, V):**  
Protein Rich Tofu Tossed with Salt and Pepper Served with Garlic Mayonnaiase

**Crispy Corn Salt & Pepper (J, V):**  
Golden Kernals of Sweetcorn Delicately Coated in Batter and Sauteed with Sea Salt and Cracked Black Pepper

**Salt & Pepper Paneer (J):**  
Soft, Goopy Cottage Cheese Wrapped in a Crispy Salt & Pepper Batter

**Gobi Chilli Fry (J):**  
Florets of Crispy Cauliflower Tossed in Our Special Chilli Sauce

**Chilli Paneer\*\* (J):**  
Diced Paneer Wok Fried with Spring Onions, Peppers and Garlic, Coated in our Chilli Sauce

**Okra, Potato Szechuan Dry\*\* (J, V):**  
Juliennes of Batter Coated Okra and Potato Sauteed and Prepared, Szechuan Style

**V5 Special Mushrooms\* (J):**  
Button Mushrooms Marinaded and Sauteed with Herbs and Secret Spices

**Veg Manchurian (Dry)\* (J, V):**  
Semi Dry Vegetable Dumplings Infused with Chinese Spices, Lightly Fried and Sauted

**Chow Chu Broccoli\* (J, V):**  
Crispy Battered Broccoli Tossed with Sliced Green Chillies

**Assorted Vegetarian Platter:**  
A Medley of Samosas, Batata Wada, Paneer Pakora, Methi Bhajia and Hara Bhara Kebab

# SHURUAAT (NON-VEG STARTERS)

**Chicken 65\*\*:**  
A Delicacy from Mysore Created in 1965. Chicken Pieces delicately wrapped in Indian Spices.. Still A Secret Family Recipe

**Jeera Chicken:**  
A Speciality From Western India. Chicken Wings Tossed in Cumin Seeds

**Salt & Pepper Prawns\*:** Battered Prawns Sauteed with Sea Salt and Cracked Black Pepper

**Wasabi Prawns:**  
Prawns Fried Till Crispy & Golden Brown Then Coated with a Wasabi Style Sauce

**Chilli Fish (Dry)\*\*:**  
Line Caught Talapia Pan-Fried With Spring Onions, Red Chillies & Chilli Sauce

**Amritsari Fish:**  
The Most Popular Street Food Dish From North India. Boneless Pieces of Fish Battered and Tawa Fried

**Salt & Pepper Chicken\*:**  
Battered Chicken, Fried and Sauteed with Fresh Black Pepper & Sea Salt

**Chicken Lollipop:**  
Crispy Chicken Wings Marinaded in Chinese Seasonings and Shaped Like Lollipops

**Chilli Chicken Dry\*\*:**  
Boneless Chicken Marinaded Then Cooked With Green Peppers and Chilli Sauce

**Sesame Crispy Lamb:**  
Shredded Lamb Tossed in a Tasty Soy Based Sauce, Sprinkled with Sesame Seeds and Spring Onions

**Dried Chilli Lamb\*\*:**  
Shredded Lamb Fried with Peppers, Spring Onions and Garlic Chilli Sauce

**Garlic Chilli Prawns:** Prawns sautéed in our very special Chilli and Garlic Sauce

# TANDOOR KE KHAZANE (FROM OUR CLAY OVEN)

**Tandoori Chicken (Half)\* (G):** Chicken Marinaded with Yoghurt & Our Secret Spices

**Chicken Tikka Trio (G):**  
3 Styles of Chicken Tikka To Tantalise Your Tastebuds (Chicken Tikka, Hariyali Chicken, Achari Chicken)

**Chicken Wings:**  
Baby Chicken Wings Marinaded Overnight to an Old Family Recipe and Finished in Our Clay Oven

**Gilafi Lamb Seekh Kebab (G):**  
Minced Lamb Flavoured with Ginger, Garlic and Home Ground Spices

**Boti Lamb (G):** Luscious Lamb marinaded in Exotic spices. Kenyan Style!

**V5 Lamb Chops (G):**  
Lamb Chops Marinaded in Ginger, Garlic, Green chillies and Corriander Then Cooked in our Clay Oven

**Ajwaini Fish Tikka:**  
Morsels of Fish Marinaded in Herbs and Ajwain and Cooked Over Charcoal

**Tandoori Salmon (G):** Chef's Special Marinade Using Only The Finest Salmon Steak

**V5 Mixed Grill (G):**  
A medley of tandoori chicken, hariyali chicken, chicken achari, lamb kebab, lamb chops and fish tikka

# SUBZ-E-GULISTAAN (VEGETABLES)

**Mixed Vegetables:** Seasonal Mixed Vegetables combined with Special Indian Spices

**Dal Makhani:**  
Black Lentils cooked with Kidney beans, Butter and Cream to a Velvety texture

**Tarka Dal (J, V, G):** Mixed Lentils tempered with Mixed masala

**Veg Kofta Curry (J):** Vegetable Balls in a Special Thick, Mouthwatering Curry

**Shahi Paneer (J, G):** Cottage Cheese Cooked with Tomato, Fresh Cream and Butter

**Karahi Paneer\* (G):**  
Cubes of Cottage Cheese cooked with Tomato, Onion, Pepper and Garlic

**Palak Paneer:**  
Fresh spinach blended till fine, mixed together with sweetcorn, indian herbs and spices

**Bhindi Masala (G, V):** Fresh okra sautéed with onion and diced tomato

**Methi Corn Masala (J, V, G):**  
Fresh Fenugreek and Corn with Indian Herbs and Spices

**Chana Masala\* (G):** Chick Peas cooked semi dry and served medium hot

**Mushroom Do Piazza (G):**  
A Warm, Spicy Mushroom Delicacy served with lots of onion

**Saag Aloo (J, V, G):** Fresh Baby Potatoes Cooked with Fresh Spinach

**Lashooni Aloo Gobhi (G):**  
A Classic Dish Made With Potatoes and Culflower then infused with Garlic

**Bombay Aloo\* (G):** Cubes of Potatoes Cooked with Tomato Sauce and Butter

**Baingan Bharta (G):**  
Aubergines Smoked and Mashed with Fresh Cilantro, Chilli Pepper, Onion and Mustard oil

**Soya Makhani (J, G):**  
Soya Chunks Cooked in a Chef's Special Tomato & Butter Sauce

**Vegetable Manchurian\* (J, V):**  
Assorted Vegetables Dumplings Lightly Fried and Sauteed with Chilli and Soya Sauce

**Thai Veg Green Curry (J, V, G):**  
A fragrant and sumptous Thai curry using Garden fresh vegetables with Coconut and Lemongrass

**Hakka Aubergine\* (J, V, G):**  
Soft Baby Aubergines Cooked with Garlic, Chilli and Soya Sauce

# CHICKEN AND LAMB DELICACIES

**Handi Chicken (G):**  
Pieces of Baby Chicken on the bone cooked in a North Indian Style

**Karahi Chicken:**  
Chicken marinaded in Indian Spices and cooked in our famous Karahi gravy

**Butter Chicken (G):**  
Tandoori Roasted Chicken cooked with Tomato, Butter and Cream

**Chicken Curry\* (G):** Chicken Cooked with a Runny Gravy, Just like home!

**Chicken Tikka Masala (G)\*:**  
Cubes of Chicken Cooked in Creamy Sauce with Fresh Tomatos and Onions

**Chicken Korma (G):**  
Originating in the Indian subcontinent, consisting of meat or vegetables braised with yogurt or cream, water or stock, and spices to produce a thick sauce or glaze

**Lamb Rogan Josh\* (G):**  
Tender pieces of Spring Lamb cooked in a Tomato & Onion Reduction

**V5 SPL Lamb on the bone\* (G):**  
Chef's Special Hydrabadi Style Lamb Curry on the bone - A House Speciality