



INDIA CLUB

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Starters

CHICKEN 65	£6.00
<i>Succulent boneless chicken pieces marinated in fresh spices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
CHANA CHAAT (V)	£4.50
<i>A tangy and flavoursome chickpea salad with cucumbers, onion, tomato and coriander mixed with special chaat masala.</i>	
ONION BHAIAS (V)	£3.50
<i>Chopped onions lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
CHILLI BHAIAS (V)	£3.75
<i>Whole chillis lightly dipped in gram flour batter and deep fried. Served with coconut chutney.</i>	
VEGETABLE PAKORAS (V)	£3.50
<i>Mixed vegetables marinated in fresh species, dipped in gram flour and deep fried.</i>	
KING PRAWN PAKORA	£8.00
<i>King prawns marinated in freshspices, dipped in riceflour ,cornflour, plain flour and deep fried.</i>	
SAMOSA – 3 pieces (V)	£3.75
<i>Triangular pastry stuffed with specially prepared vegetables and deep fried. Served with mint sauce.</i>	
BHEL PURI (V) (N)	£4.00
<i>Crispy poori served with potatoes, onions and puffed rice, mixed with a date and mint chutney. Contains nuts.</i>	
PANI PURI (V)	£4.00
<i>Crispy poori served with chickpeas, onions, coriander and diced potatoes in specially prepared sauce.</i>	
POPPADOM (V)	£0.50
CHUTNEYS	£0.60

(V): Vegetarian

(N): Contains nuts and peanuts

Dosas

Typical South Indian style pancake made with rice and blackgram. Served with sambar and coconut & onion chutney	
GHEE DOSA (V)	£5.00
<i>Dosa made with ghee.</i>	
MASALA DOSA (V)	£6.75
<i>Dosa filled with spiced potato</i>	
PANEER DOSA (V)	£7.50
<i>Dosa filled with home-made cottage cheese and mild potato masala.</i>	
CHICKEN MASALA DOSA	£7.75
<i>Dosa filled with finely chopped chicken tossed in a masala of potato, onion, chillis and tomato.</i>	
LAMB MASALA DOSA	£8.00
<i>Dosa filled with finely chopped meat tossed in a masala of potato, onion, chillis and tomato.</i>	
MINI MASALA DOSA (V)	£4.50

Express Lunch Boxes*

OPTION 1	£6.75
<i>Lamb Curry, French Beans & Coconut, Dhal, Pilau Rice</i>	
OPTION 2	£6.50
<i>Chicken Curry, French Beans & Coconut, Dhal, Pilau Rice</i>	
OPTION 3 (V)	£5.50
<i>Chana Chaat Salad, French Beans & Coconut, Dhal, Pilau rice</i>	
OPTION 4 (V)	£4.50
<i>Paratha sandwich roll filled with South Indian omelette, salad and tamarind sauce</i>	
OPTION 5: DUM BIRYANI BOX	£7.50
<i>Chicken OR Vegetarian Dum Biryani with Dhal and Salad.</i>	

*Boxes served in the afternoon for takeaway/delivery only

ALLERGY NOTICE: We cannot guarantee our food is free from allergens due to the possibility of cross-contamination. We are happy to accommodate requests. Please speak to a staff member for more information about our food and preparation.

Non-vegetarian

PRAWN DISHES

KING CHILLI PRAWN £11.00

King prawns marinated in a combination of spices and fried with capsicums, onions and tomatoes.

LAMB DISHES

BHUNA LAMB ****CHEF SPECIAL**** £9.75

Succulent boneless lamb pieces cooked in spiced tomato and onion masala, garnished with capsicum.

SAAG LAMB £9.50

A delicious combination of slow cooked lamb pieces in a tangy spinach curry.

SOUTH INDIAN LAMB CURRY £9.50

Lamb pieces in a rich tomato and onion sauce mixed with South Indian spices.

CHICKEN DISHES

BUTTER CHICKEN (N) £8.95

Succulent chicken pieces in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.

MUGHLAI CHICKEN £8.95

Succulent chicken on the bone cooked in an aromatic curry of ginger, garlic, cumin, coriander and chilli.

SOUTH INDIAN CHICKEN CURRY £8.75

Chicken pieces in a rich tomato and onion sauce mixed with South Indian spices.

CONDIMENT

RAITHA (V) £3.50

Condiment made with dahi together with cucumber. It has a cooling effect to contrast with spicy dishes.

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Vegetarian

EGG CURRY £5.50

South Indian tomato-based curry with boiled eggs. Garnished with capsicums.

VEGETABLE CURRY £5.95

Mixed seasonal vegetables finished in a sauce of Indian spices.

DHAL £5.00

DHAL WITH SPINACH £5.80

Yellow lentils cooked in garlic, onions, tomatoes tempered with cumin seeds and spinach.

CHILLI PANEER £6.25

Soft & crispy cubes of home-made cottage cheese tossed in Indian spices with peppers and onion.

PALAK PANEER £6.75

Cubes of home-made cottage cheese cooked in a subtle spinach sauce.

PANEER BUTTER MASALA (N) £6.50

Cubes of home-made cottage cheese cooked in a mild cream curry of garam masala, butter, garlic, ginger and lemon juice.

CHANA MASALA £5.50

Chickpeas cooked in onion, chilli and garam masala.

BHINDI £6.80

Okra sauteed with cumin seeds and mixed spices.

BRINJAL £6.80

Aubergine sauteed with cumin seeds and mixed spices.

FRENCH BEANS & COCONUT £6.00

Long french beans tossed with desicated coconut, mustard seeds and ginger garlic.

MUSHROOM THORAN £5.75

Mushrooms tossed with desicated coconut, mustard seeds and ginger garlic.

GARLIC MOGO £6.00

Delicious appetiser made from the root vegetable, cassava. Fried with garlic, chillies, spring onion, mustard seeds and soya sauce.

SAMBAR £5.00

Lentil based vegetable stew with tamarind.

Set Menu

ALL DISHES ARE INCLUDED;
MINIMUM 2 PEOPLE ORDERING;
THE WHOLE TABLE TO ORDER SET MENU

SET MENU: £17 PER PERSON	SPECIAL SET MENU: £19 PER PERSON
Starters Masala Dosa Onion Bhajias Chilli Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Salad	Starters Masala Dosa Onion Bhajias Chilli Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Salad
Main Course Bhuna Lamb Butter Chicken (N) Vegetable Curry Dhal South Indian Parathas Pilau Rice	Main Course Bhuna Lamb Butter Chicken (N) Chilli Paneer Chana Masala Dhal South Indian Parathas Pilau Rice

To accompany dishes

PLAIN RICE	£2.50
PILAU RICE	£3.00
SOUTH INDIAN PARATHA (2)**	£2.50
CHAPATTI (2)	£3.00
PAPAD	£0.50
MANGO CHUTNEY / LEMON PICKLE/ COCONUT CHUTNEY/ BEETROOT CHUTNEY	£0.60 each

****:** Recommended
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Dum Biryani

A favourite Indian dish of slow-cooked meat or vegetables layered with rice in a sauce of onion, ginger, tomatoes, coriander, mint leaves, cashew nuts and ghee. The method of cooking infuses flavours from various spices.

KING PRAWN DUM BIRYANI	£13.50
LAMB DUM BIRYANI	£12.00
CHICKEN DUM BIRYANI	£10.50
VEGETABLE DUM BIRYANI (V)	£ 8.50
EGG DUM BIRYANI (V)	£ 8.25

Desserts and Drinks

GULAM JAMAN	£ 3.50
<i>Popular sweet Indian dessert dough made from wheat flour, milk and cardamon and deep fried</i>	
KULFI	£ 4.00
<i>Traditional Indian 'ice-cream.' Flavours: Malai, Mango or Pistachio</i>	

HOUSE WHITE/RED	
Glass	£ 4.50
Bottle	Bar Price
COBRA/KINGFISHER DRAUGHT BEER	
Half pint	£ 3.75
Pint	£ 5.00
LASSI	£ 2.50
MANGO LASSI	£ 3.50
SOFT DRINK	£2.50
MINERAL WATER	
Small	£2.00
Large	£3.50
COFFEE	£2.50
TEA	£2.00
MASALA TEA	£2.50