

Roti Indian Take Away : the spice trail.

Contributors

Roti Indian Take Away.

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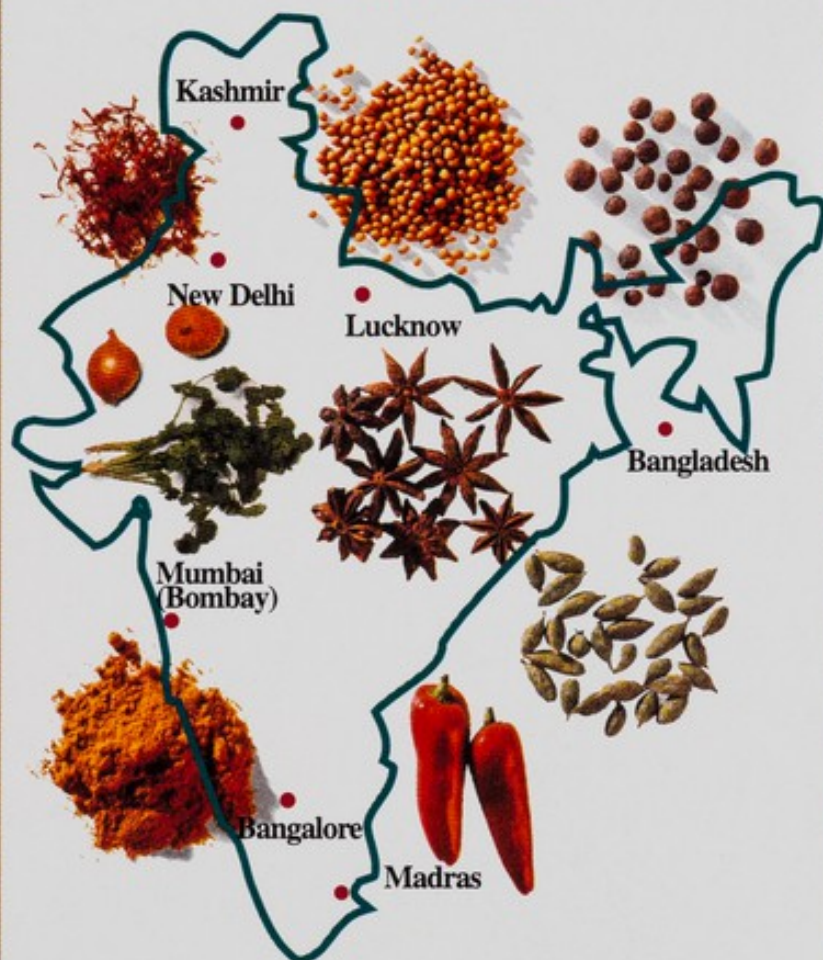


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ROTI

INDIAN TAKE AWAY

The Spice Trail



10% Discount on collection
Free Local Home delivery
(Between 5.30pm and 11.30pm)
7 Days a Week Including Bank holidays

Special Offer (Limited Period Only)
Please Mention Special Offer When Ordering

Free Soft Drinks (1.5ltr) For Orders Over £12

Free: Any Main Dish Curry (Except King Prawn)
With Order Over £20

TEL: 020 8852 4005 / 8244 3939

82 Lee High Road, Lewisham,
London SE13 5PT

House Specials

We have selected our very own favourite dishes for you to sample from the enormous variety on offer throughout the Indian Sub-continent and hope that over many visits you will enjoy all the culinary delights from this exotic and diverse land of centuries old culture.

Main Dishes

1. **Mixed Kebab Grill** 6.95
(A selection of sheek kebab, boti kebab, tandoori chicken and chicken tikka)
2. **Roti House Thali** 7.50
(Basmati rice, selection of tandoori chicken, chicken ceylon, prawn patia, raita and stuffed nan)
3. **Tandoori Jhinga** 7.95
(King prawns marinated in yoghurt sauce with spices, fresh herbs and cooked in the tandoori oven)
4. **Chicken Tikka Karahi** 4.75
(Tender pieces of chicken tikka, cooked in a spicy masala sauce with pimento, onion, tomato, coriander and served in an iron karahi)
5. **Jhinga Masala** 8.50
(Tandoori king prawn cooked in a rich creamy sauce, garnished with almonds and fresh cream)
6. **Chicken or Lamb Balti** 5.95
(Served with nan)
7. **King Prawn Balti** 7.95
(Served with nan)
8. **Vegetable Balti** 3.95
(Served with nan)

Northern India

Starters

9. **Tandoori Chicken (1/4)** 1.85
(Chicken marinated in Yoghurt and spices, cooked over coals in a clay oven)
10. **Tangri Kebab** 1.85
(Spicy chicken drumsticks cooked over coals in a clay oven)
11. **Meat Samosa** 1.60
(Spiced mincemeat stuffed into triangular pastry shape, deep fried until crisp)
12. **Chicken Chat** 1.85
(Juicy pices of chicken spiced with a hot and sour sauce)



Main Dishes

13. **Chicken Tikka Masala** 4.50
(Pieces of chicken tikka cooked in a rich creamy sauce, garnished with almonds and fresh cream)
14. **Tandoori Chicken (1/2)** 3.60
(Chicken marinated in yoghurt and spices and cooked over coals in a clay oven)
15. **Seekh Kebab** 3.60
(Minced lamb mixed with herbs and spices, cooked skewers in a clay oven and served with salad)
16. **Lamb Tikka** 3.90
(Lamb pieces marinated in tandoori spice and cooked in a tandoor)
17. **Tandoori Chicken Masala** 4.50
(Tandoori chicken pieces topped with a rich creamy sauce, garnished with fresh cream and almonds, served off the bone)

Central India

Starters

18. **Seekh Kebab** 1.85
(Minced lamb mixed with spices and herbs, cooked on skewers in a tandoori oven)
19. **Chicken or Lamb Tikka** 1.95
(Skewered pieces of chicken or lamb with capsicum, tomatoes and onions served sizzling hot)
20. **Aloo Chat** 1.85
(Diced potato & chick peas, topped with mint & chutney)



Main Dishes

21. **Chicken Shaslik** 4.25
(Chicken pieces with tomato, capsicum & onion cooked over coal in a clay oven)
22. **Chicken or Lamb Vindaloo** 3.25
(Chicken or lamb pieces cooked in a fiery hot sauce)
23. **Chicken or Lamb Jalfrezi (hot)** 4.25
(Diced chicken or lamb cooked with chilli, capsicum and onion in a hot spiced sauce)
24. **Achar Gosht** 3.50
(Marinated lamb pieces cooked in a pickle masala)
25. **Chicken or Lamb Dopiaza** 3.50
(Diced lamb or chicken sauteed with capsicum and onions)
26. **Chicken or Lamb Sag** 3.50
(Chicken or lamb cooked with spinach and herbs)

Eastern India

Starters

27. **King Prawn Porojapathi** 4.00
(King prawn soaked in egg & covered with breadcrumbs, then fried)
28. **Bataire Masala** 3.00
(Whole quail stuffed with pilau rice, served with a sauce made of tomato, onion, ginger and garlic)
29. **Prawn Puree** 2.60
(Succulent prawns spiced, fried and served with our chef's special puree - light bread)



Main Dishes

30. **Prawn Patia** 3.95
(Prawn cooked in a slightly sweet, sour & hot thick sauce)
31. **Lamb or Chicken Patia** 3.95
(Fresh pieces of chicken tikka cooked into a spicy masala sauce with pimento, slightly sweet and hot)
32. **Machi Bengali** 4.50
(Fillets of fresh fish in a tangy, spicy masala sauce)
33. **Sag Prawn** 3.95
(Prawns cooked with spinach in a medium blend of spices)
34. **Chicken or Lamb Dansak** 3.50
(Cooked in a slightly sweet, sour & hot sauce with lentils)

Western India

Starters

35. **Onion Bhaji (Vegetarian)** 1.60
(Sliced onion mixed with gram flour and herbs, deep fried)
36. **Paneer Pakora (Vegetarian)** 1.85
(Indian cottage cheese wrapped in a coating of mashed potato and mint sauce, dipped in egg and white flour batter, then deep fried)
37. **Shami Kebab** 1.85
(Minced lamb mixed, spices & herbs, round shaped, deep fried)



Main Dishes

38. **Chicken or Lamb Bhuna** 3.50
(Medium cooked with tomatoes & onions in a thick, but dry sauce)
39. **Lamb Pasanda Khybari** 4.50
(Thin fillets of lamb marinated and cooked in a creamy sauce, topped with fresh cream)
40. **Gosht Kata Masala** 3.95
(Diced lamb pieces cooked in a special sauce made from yoghurt and fresh herbs)
41. **Shahi Korma** 3.50
(Boneless pieces of chicken, delicately flavoured with coconut and fresh cream)
42. **Tandoori Butter Chicken** 4.50
(Tandoori chicken pieces taken off the bone and cooked in a rich sauce of butter and cream, garnished with almonds and cream)

Southern India

Starters

43. **Rasam Soup (Vegetarian)** 1.50
(Lentil based spicy soup made with special herbs)
44. **Fish Bora** 1.95
(Potato patti filled with lentils, onions, green chilli and coriander leaves served with sweet yoghurt and tamarind sauce)
45. **Vegetable Samosa (Vegetarian)** 1.50
(Strudel pastry filled with spiced peas and potatoes, deep fried)



Main Dishes

46. **Chicken or Lamb Madras** 3.50
(Chicken or lamb pieces cooked in a medium hot sauce)
47. **Chicken Ceylon** 3.50
(A fiery chicken dish with a thick sauce of coconut and a blend of rare spices)
48. **Chicken Chilli Masala (hot)** 4.50
(A fiery hot chicken dish flavoured with tamarind and tomatoes and topped with fresh green chillies)
49. **Prawn or Lamb Biriani** 5.50
(Basmati rice cooked with prawn or lamb, served with vegetable sauce)
50. **Vegetable Biriani** 4.90
(Basmati rice cooked with vegetables and served with a vegetable sauce)
51. **Lemon Chicken** 3.50
(Breast pieces of chicken cooked in a creamy sauce with almond and coconut with a hint of lemon)
52. **King Prawn Biriani** 7.95
(Basmati rice cooked with king prawn and served with a vegetable sauce)

Vegetarian Dishes

Vegetarian food is popular throughout India either as a meal itself or as a compliment to a main dish

53. Mixed Vegetable Curry	1.95
<i>(Mixed vegetable cooked in a medium sauce with herbs & sice)</i>	
54. Aloo Chana	2.10
<i>(Potatoes and chick peas fried with onions and seasoned with spices)</i>	
55. Bhindi Bhaji	2.10
<i>(Fresh okra with minced turmeric, ground spices and fried onions)</i>	
56. Vegetable Kofta	2.10
<i>(Fried minced vegetable balls)</i>	
57. Muttar Paneer	2.10
<i>(Chunks of Indian curd cheese and peas cooked in a creamy sauce)</i>	
58. Bombay Aloo	1.95
<i>(Ground fenugreek and potato cubes cooked over a slow fire and sauteed with ginger, black pepper and ground coriander)</i>	
59. Aloo Gobi	2.10
<i>(Potatoes and cauliflower fried with onions and seasoned with spices)</i>	
60. Sag Bhaji	1.95
<i>(Leaf spinach cooked with onions and lightly spiced)</i>	
61. Tarka Dal	1.95
<i>(Lentils cooked in a spicy masala sauce)</i>	
62. Mushroom Bhaji	1.95
<i>(Mushroom cooked in butter lightly spiced)</i>	
63. Sag Paneer	2.10
<i>(Leaf spinach & cottage cheese cooked with herbs & spices)</i>	

Accompaniments

Rice Dishes

64. Boiled Bashmati Rice	1.20
65. Pilau Rice	1.40
66. Pees Pilau	2.00
67. Special Fried Rice	2.00
68. Cucumber Raitha	1.00
69. Mushroom Rice	2.00
70. Coconut Rice	2.00

Tandoori Bread

71. Nan	1.15
<i>(Leaved bread baked in a tandoori oven)</i>	
72. Roti	1.00
<i>(Wholemeal Indian bread)</i>	
73. Paratha	1.30
<i>(Shallow baked bread)</i>	

Speciality Bread

73. Garlic Nan <i>(Leaved bread baked in a tandoori oven)</i>	1.50
75. Stuffed Paratha <i>(Wholemeal Indian bread stuffed with vegetables)</i>	1.50
76. Keema Nan <i>(Leaved bread stuffed with minced lamb)</i>	1.50
77. Peshawri Nan <i>(Leaved bread stuffed with almond and sultanas)</i>	1.50
78. Onion Kulcha <i>(Leaved bread stuffed with onions)</i>	1.50
79. Papadom (Plain or Spicy) <i>(Shallow baked bread)</i>	0.40

Soft drinks available!

80. Dessert - Kulfi & Gulub Jamon	1.50
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House Special

Set menu
For One Person
£ 9.95

Any Starter
Any Main Dish *(excluding King Prawn)*
Any Vegetable Side Dish
Rice & Nan



Set menu - Vegetarian
For One Person
£ 8.95

Any Starter
Any Vegetarian Main Dish
Any Vegetable Side Dish
Rice & Nan

- ❖ Any other dishes not on the menu can be prepared on request.
- ❖ The Management reserves the right to refuse service without any explanation.
- ❖ **All major credit cards accepted.**
- ❖ Cheques are accepted only with a valid bankers card.
- ❖ The Management reserves the right to revise these prices without any notice.
- ❖ Allergy awareness: Few of our dishes may contain nuts or dairy products, if you suffer from allergies, then please inquire with your waiter for full details.