

## STARTERS

Anglo Indian Chicken Chop  Madras spiced pulled chicken cutlet served with salad & tomato raisin relish	13.95
Pomelo & Plum Salad/Grilled Chicken (VE)(GF) Fresh pomelo pearls, plum slice, cucumber, edamame beans, baby lettuce, raspberry dressing	12.95/15.
Chilli Mogo (VE)(GF) → Crispy fried cassava in tangy soy tamarind sauce, roasted sesame seeds	9.95
Jaipuri Baby Aloo (V)(GF) <b>※</b> Spiced crispy baby potatoes with sour cream	13.95
Kori Kempu (DF) * Curry flavoured Mangalorean fried chicken supreme, crispy rice noodle, chilli mayo	14.49
Noor Mahal Chicken Tikka (GF)(NF)  Noor Mahal chicken tikka with dip & lime	18.95
Kandhari Paneer Tikka (GF) (V) Cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa	17.95
Murgh - E - Malai (GF)  Marinated corn fed breast of chicken cooked in a clay oven served with saffron & cardamom sauce.	19.95
Tandoori Broccoli (GF) Clay oven cooked tender stem broccoli in creamy sauce & Urfa chilli flakes	20.50
Sarsoi Ajwaini Fish Tikka (GF)(NF) / Mustard & Carom flavoured marinated fish fillet with green mango salsa	24.95
Prawn Chimichurri (GF)(NF) & Grilled Spiced black tiger prawns, chimichurri sauce, chaat masala	29.95
Kolhapuri Lamb Chops (GF)  Spice rubbed lamb chops, lime chilli sauce & side salad	34.95
CHAAT BAR	SX.
Purani Dilli (V)(NF) Mini samosa, masala chickpeas, pomegranate, crispy sev	7.95
Mall Road's Dahi Sev Puri (V) 🕸 Mall Road speciality puri with sweet & tangy sauce	9.95
Khubani Aloo Tikki Chaat (V) 🕸 Crispy Aloo tikki & apricot laced with trio of sauces	10.95

## À LA CARTE

Falahari Curry Kofta (VE)  Kofta rolls of Lotus stem, beetroot & raisin in mild curry,	19.95
crisp potato & green cress	SNO 1
Chef Sohan's Confit of Cauliflower (GF, V)	17.95
Slow baked cauliflower, cardamom saffron sauce, red radish	
Gutti Vankaya (VE)(GF)	17.95
in tangy tamarind gravy	
Chole Kulche (VE)	17.95
Amritsari spiced chana masala, onion stuffed baby kulcha lime & chili pickle	
Chicken Chettinad (GF, DF)	20.95
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Chettinadu spiced chicken preparation	
Paneer Pakeezah (V, GF)	19.95
Cottage cheese in royal creamy sauce, silver leaf & green cress	
Olympian (NE OE) 4	20.50
Ghee Roast Kori (NF, GF) / Mangalorean spiced semi dry chicken in clarified butter	20.50
Mangalorean spiced semi dry chicken in clamied butter	X i
Memsaab's Chicken Curry (GF, NF) Inspired by MemSaab, slow cooked Chicken in light cream sauce flavoured with sweet spices	20.95
Colonel Saab's Butter Chicken (GF) Soneless morsels of chicken in rich velvety tomato & cashew gravy	20.95
Nadan Meen Curry (GF, DF)	22.95
Home style South Indian fish curry cooked to perfection	
Beef Pepper Fry (DF)	24.95
A bit of a mouthful to describe Kerala style	
beef with coconut and Thellicherry black pepper	
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Prawn Moilee (GF, DF, NF)	23.95
Succulent prawns cooked in light spiced coconut milk curry	
Sunday Lamb Curry (GF, NF) 🎉	25.95
Home style Indian lamb curry	July 1
Shikari Raan (NF)	31.95
Slow cooked kid lamb in sauce, pickled onion & bun pao	

SI	D	ES

Chutneys & Poppadoms (DF)	4.50
Cucumber & Mint Raita (GF, V)	4.95
Kachumber Salad (GF)(VE)	4.95
Lasooni Palak (GF)(VE)(NF)	9.95
Cumin Potatoes (GF)(V)(NF)	5.95
Steamed Basmati Rice (GF)(VE)(NF)	5.95
Daal Tadka (GF)(V)(NF)	9.95
Daal Makhani (GF)(V)(NF)	9.95
RICE & BIRYANIS	
Ghee Rice (NF, GF)  Aromatic South Indian pulao tossed in edamame beans  & goji berries	18.95
Hyderabadi Chicken Biryani (GF)(NF)	24.95
♣ Lucknowi Aromatic Lamb Biryani (GF)(NF) ៛	25.95
LELEN ENCONOMINE	gres
INDIAN BREADS	A S
Cheese & Truffle Kulcha (V) ( Stuffed cheddar cheese kulcha with a drizzle of truffle oil)	5.50
Roasted onion & cumin Kulcha (V)	4.50
Naan (V)	3.95
Za'atar & olive's Roti (DF)	4.50
Tandoori Roti (V, DF)	3.50
Butter Naan (V)	3.95
Malabar Parantha (V)	4.25
Garlic Naan (V)	4.50
Bread Basket (V)	11.50
KIDS AT COLONEL SAAB	
Grilled Cream Chicken (NF, GF)	10.95
Corn on the cob (V, GF, NF)	7.95
Chicken poppers (NF)	7.95
(Served with French fries & tomato ketchup)	
f for allergen information. Dishes may contain traces of allergen / nuts & any fish	dishes

## **DESSERTS**

Rose Gulab Jamun Vanilla Ice Cream, Nuts	9.95
Bishop Cotton School Rice Pudding (GF) Ponni rice pudding, fresh berries & sliced pistachio	7.95
Mishti Doi Cheesecake (NF)  A Bengali dessert of sweetened and flavoured yogurt cake, Bengal lime & jaggery syrup	10.95
Rasmalai Milk Cake Cardamom cream, Boondi caviar, pistachio & edible flower	10.95
Dark Chocolate Silk Cake Thandai crumble, candy floss, fresh berries & vanilla bean ice cream.	11.50
Raspberry, Pistachio & Coconut Tart (VE) Raspberry mousse in coco-pista tart, passionfruit pearls, berries, pistachio sprinkle	10.95
Kochi's Coconut Pannacotta  Coconut & black pepper panna cotta in vanilla mango sauce & baked coconut croutons	12.00

Ve - Vegan V - Vegeterian GF - Gluten Free DF - Dairy Free NF - Nut Free

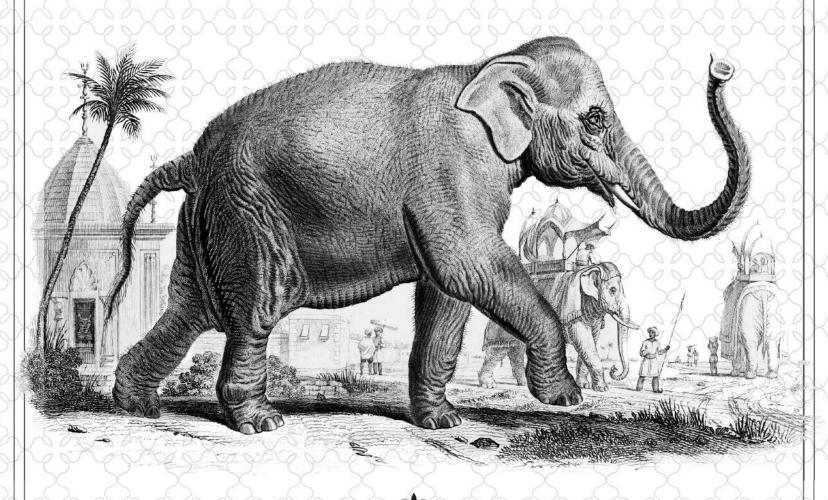
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Colonel Saab signature dishes

Mild spicy

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Can be done dairy free



The journey continues with





\* RESTAURANT \* BAR \* PRIVATE DINING \*

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