

FROM CLAY OVEN

Papadum Basket - <b>v</b>	2.99
Assorted popdums served with house chutneys.	
Teekha Paneer Tikka - <b>v,d</b>	8.99
Succulent chunky dices of cottage cheese infused with traditional spices grilled in tandoor.	
Chicken Tikka - <b>d</b>	9.49
Chicken boneless infused with marinated spices mixed in yoghurt and cooked to succulent perfection in clay oven.	
Chicken Haryali Tikka - <b>d</b>	9.49
Milder Chicken Tikka with fresh mint flovour	
Smoked Lamb Chops - <b>d</b>	10.99
Smoke infused tender marinated lamb chops cooked in clay oven.	
Seekh Kebab	9.99
Minced lamb spiced with cinnamon, cardamom ginger, mix pepper, garlic and grilled in the tandoor.	
Fish Amritsari	8.49
Punjabi style crisp batter fried fish.	
Mixed Grill Platter - <b>d</b>	20.99
Seekh Kebab, Chicken Tikka, Fish Amritsari & Lamb Chops (ideal for sharing between two)	



SET THALI

Vegetarian Thali	14.99
2x Veg Curries, Dal, Rice, naan, pickle, popodum, raita and sweet.	
Chicken Curry Thali	15.99
1x Chicken  curry, 1x Veg Curries, Dal, Rice, maan, pickle, popodum, raita and sweet.	
Lamb Curry Thali	15.99
1x Lamb curry, 1x Veg Curries, Dal, Rice, naan, pickle, popodum, raita and sweet.	
Deluxe Thali	17.99
1x Lamb curry, 1x Chicken Curry, 1x Veg Curries, Dal, Rice, butter naan, pickle, popodum, raita and sweet.	

STREET CHAATS CORNER

Gourmet Vada Pav - <b>v,d,g</b>	2.99
Vada pav, in butter toasted soft bun, chutneys and crunchy bits.	
Tikki Burger - <b>v,d,g</b>	4.99
Masala stuffed <i>aloo tikki</i> tucked in soft homemade lightly butter toasted buns, topped with salad, chutneys and cheese sauce.	
Tikka & Tikki Burger - <b>v,d,g</b>	6.99
<i>Aloo tikki</i> burger with addition of grilled chunky <i>paneer tikka</i> to add the extra oomph.	
Pav Bhaji - <b>v,d,g</b>	7.99
Mashed vegetables cooked with house spices, served with buttered home-made buns.	
Palak patta Chat - <b>v,d</b>	7.49
Baby spinach leaves crisp batter fried topped with house chutneys, yoghurt. and garnished with masala & fresh pomegranate.	
Samosa Chaat - <b>v,d,g</b>	7.99
From the bustling streets of India, this is an un-missable starters, traditional <i>aloo samosas</i> topped with <i>cholley</i> , <i>papri</i> and chutneys.	
Aloo Tikki Chat - <b>v,d,g</b>	6.99
Arguably the most popular street food in northern India, you will find in every street & corners of old towns. Potato fried <i>tikki</i> dunked in chutneys and yogurt. <b>(add Cholley +£1)</b>	
Aloo Papri Chaat - <b>v,d,g</b>	6.99
Crispy savoury topped with boiled potatoes, chickpeas and lots of chutneys & yougurt.	
Pani Puri - <b>v,d,g</b>	5.99
Crisp puffs filled with an assortment of savory, tangy, sweet, crispy toppings and a spicy “water,” pani puri is a crowd-pleaser.	
Dahi Puri - <b>v,d,g</b>	6.99
Crisp puffs filled with an assortment of savory, tangy, sweet, crispy toppings and yoghurt.	

CHINDIAN FOOD

Chilli Chicken - <b>d</b>	9.49
Batter crisp fried chickencooked in oriental sauce.	
Chilli Fried Mogo  - <b>v</b>	7.49
Deep fried cassava chips in garlic chilli sauce.	
Chilli Paneer - <b>v,d</b>	8.99
Batter fried cottage cheese cooked in Pan-Asian oriental sauce.	
Veg. Fried Rice - <b>v</b>	7.99
Indian basmati with oriental flavours and veggies.	
Egg Fried Rice	8.99
Indian basmati with oriental flavours , veggies & egg.	
Schezwan Fried Rice - <b>v</b>	7.99
Basmati rice cooked in schezwan sauce and mix veggies.	
Veg. Manchurian - <b>v,g</b>	8.49
Crispy fried veg dumplings tossed in Indo-chinese sauce.	
Veg. Hakka Noodles - <b>v</b>	7.99
Vegetable noodles cooked lightly in oil and hint of soy sauce.	
Veg. Schezwan Noodles - <b>v</b>	8.49
Vegetable noodles cooked in spicy schezwan sauce.	

MAIN DISHES

Butter Chicken - <b>d</b>	10.99
Tender boneless chicken cooked in butter, tomato & creamy gravy.	
Murgh Malai Methi - <b>d</b>	10.99
Tender chicken cooked with fenugreek leaves, cream and spices.	
Chicken Jalfrezi	10.99
Boneless chicken cooked with spicy vegetables & whole spices.	
KadaiChicken - <b>d</b>	10.99
Chicken cooked with traditional spicy kadai flavours.	
Saag Chicken - <b>d</b>	10.99
Chicken cooked with spinach and fenugreek <i>Saag</i> .	
Chicken Korma - <b>d,n</b>	10.99
Boneless chicken cooked with cream & cashew nuts mild gravy.	
Chicken Tikka Masala	10.99
Tandoor grilled chicken cooked with tikka masala gravy.	
Saag Gosht - <b>d</b>	10.99
Lamb cooked with spinach and fenugreek <i>Saag</i> .	
Lamb Rogan é Josh	10.99
A speciality lamb curry cooked with authentic spices from Kashmir.	
Paneer Tikka Masala - <b>v,d</b>	9.99
Spice infused cottage cheese cooked in masala gravy.	
Paneer Makhni - <b>v,d</b>	9.99
Cottage cheese cooked in creamy tomato gravy and mild spices.	
Kadai Paneer - <b>v,d</b>	9.99
Panner cooked with traditional spicy kadai flavours.	
Paneer Methi Malai - <b>v,d</b>	9.99
Panner cooked with fenugreek leaves, cream and spices.	
Nawabi Malai Kofta - <b>v,d,n</b>	9.99
Dumplings stuffed with potatoes, cheese and nuts cooked in gravy.	
Mix Veg. Jalfrezi - <b>v</b>	8.99
Fresh seasonal vegetables cooked with whole ground spices.	
Mix Vegetable Korma - <b>v,d,n</b>	8.99
Mix vegetables cooked with cream & cashew nuts mild gravy.	
Bhindi (Okra) Masala - <b>v</b>	8.49
Okra dices cooked with tomato and onions.	
Punjabi Cholley - <b>v</b>	7.99
Slow cooked  chickpeas infused with herbs and spices in thick gravy.	
Daal Makhni - <b>v,d</b>	7.99
Rich & creamy black lentil dal, cooked patiently overnight.	
Daal Tarka - <b>v</b>	7.99
Yellow lentils cooked with fresh ginger, onion & garlic tadka.	
Sarson Ka Saag - <b>v</b>	8.99
Freshly made with traditional slow cooking method.	

**v** -Vegetarian, **d** -Dairy, **g** -Gluten, **n** -Nuts

Any Allergies? Speak to a member of staff while ordering.

Please note, we operate in a open plan kitchen and there is risk of cross contamination.

RICE & BREADS

Plain Naan - <b>d,g</b>	2.49
Butter Naan - <b>d,g</b>	2.99
Garlic Naan - <b>d,g</b>	3.29
Garlic Chilli Naan - <b>d,g</b>	3.29
Tandoori Roti - <b>g</b>	2.49
Butter Roti - <b>d,g</b>	2.79
Tandoori Parantha - <b>d,g</b>	2.99
Steamed Rice	3.49
Pulao Rice - <b>d</b>	4.29
Raita Mix - <b>d</b>	3.29
Mix Green Salad	3.49
Onion & Green Chillies salad	2.49
Pickle Salad	2.99

MINI MEALS

Cholley Bhature Meal - <b>v,g</b>	7.99
Punjabi cholley, bhature x2, pickle salad.	
Poori Chana Meal - <b>v,g</b>	7.99
Punjabi cholley, poori x2, pickle salad.	
Makki Roti & Sarson ka Saag - <b>v,d,g</b>	9.99
Desi saag with butter makki roti x2, pickle salad.	
Amritsari Kulcha Meal - <b>v,d,g</b>	10.99
Amritsari Kulcha stuffed with aloo, gobhi, pyaz and paneer, served with pickle salad, raita and chutney7	
Chicken Tikka & Naan Roll - <b>d,g</b>	8.49
Paneer Tikka & Naan Roll  - <b>v,d,g</b>	8.49
Seekh Kebab & Naan Roll - <b>d,g</b>	8.99
Stuffed Parantha Meal -	5.99
parantha with stuffing of your choice (Aloo,gobhi, Pyaz, mix or paneer) pickle salad and yoghurt.	



THE INDIAN CART  
UNAPOLOGETIC INDIAN FOOD

01753 926110    www.theindiancart.co.uk

DINNER & WEEKEND MENU

## DESSERTS

Gajar Halwa with Ice Cream	3.99
Gulab Jamun	3.99
Chocolate filled Churros	4.49
Hot Chocolate Brownie <i>served with scoop of ice-cream and crushed nuts</i>	4.99

## Soft Drinks

Refreshing Nimbu Soda (Salted/Sweet/Mixed)	3.99
Mango Lassi	3.99
Coke/Zero/Fanta/Sprite	2.49
J20 Orange & Passion fruit	3.49
Appletiser	3.49
Water Still 500cl	1.99
Soda Water	2.49

## Alcoholic Drinks

Cobra Bottled Beer 620ml	5.49	
	<b>25 ml</b>	<b>50 ml</b>
Absolut Vodka	3.99	7.49
Circoc Premium Vodka	4.49	8.49
Bacardi	3.99	7.49
Bombay Sapphire Dry Gin	4.49	8.49
Jack Daniels Whiskey	4.19	8.19
Jameson Whiskey	3.99	7.49
Black Label Whiskey	4.49	8.49
Glenfiddich 12yr Single Malt	4.99	8.99

## Weekday Lunch Menu

Monday to Friday: 11am to 3.30pm



### MAKE YOUR COMBO LUNCH IN 3 EASY STEPS

#### Step 1: Pick your base

##### Rice Bowl

Base: Pulao or Steamed rice

##### Kathi Roll (wrap)

Base: 12inch Large wrap with Pulao or Steamed rice

##### Nourish Bowl

Base: Boiled lentils, couscous, quinoa & cranberries

#### Step 2: Add Protein & Lentil

**Protein:** Paneer Makhni / Paneer Tikka Masala / Vegetable Korma / Chicken Tikka Masala / Butter Chicken / Lamb Rogan Josh  
**Lentils:** Daal Makhni (Black Lentils) / Shahi Rajmah (Red Beans) / Punjabi Cholley (Chick Peas)

#### Step 3: Add Salad & Chutneys

**Salads** (pick two): Mixed leaves, Cucumber & radish, onions  
**Chutneys:** Tamarind, Mint, Yoghurt

Also available during weekday lunch  
**CHICKEN BIRYANI BOWL £6**



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33 Buckingham Avenue  
Slough SL1 4QA

## MENU TIMINGS

Mondays: 11.00am to 4.00pm (serving weekday lunch menu only)

Tue-Fri: 11.00am to 10.00pm

Sat-Sun: Desi Breakfast 10am to 1pm

Full Menu: 12.00 to 10.00pm

## Desi Breakfast Menu

served with complimentary suji halwa  
(Sat-Sun 10am to 1pm)

<b>Cholley Bhature</b> Punjabi cholley, 2x bhature, onions, chutney & pickle.	7.99	<b>Stuffed Parantha Meal</b> (Aloo/Gobhi/Mooli/Paneer/Mix) with yoghurt butter and pickle.	5.99
<b>Paneer Stuffed Bhature</b> Punjabi cholley, 2x bhature, onions, chutney & pickle.	7.99	<b>Makki Roti &amp; Sarson ka Saag</b> Freshly made homstyle desi saag with butter, pickle and 2x makki rotis	9.99
<b>Poori Chana or Poori Aloo</b> Choice of punjabi cholley, or aloo sabzi with 2x poori, onions, chutney & pickle.	7.99	<b>Amritsari Stuffed Kulcha</b> Made with traditional recipe, stuffed tandoori kulcha, served with cholley, chutney, salad and raita	10.99

Party menu packages available from £16pp, ask member of staff for more details



Google Reviews