

RICE

Steamed Rice (Steamed aged basmati rice)	2.95
Saffron Pulao Rice (Steamed basmati saffron rice)	3.50
Green Peas Pulao (Aromatic pulao rice cooked with garden green peas.)	3.50
Mushroom Rice (Aromatic and sumptuous, the finest fragrant basmati rice tempered with fresh mushroom and cumin)	3.65
Garlic Rice Steamed basmati rice fried with fresh garlic.	3.50
Keema Rice Basmati rice cooked with minced meat and tempered with cumin.	3.95

NAAN

Plain Naan (G) Classic Indian bread	2.45	Bikaneri Special Naan (G) Cheese, Chilli Coriander and Garlic	4.25
Butter Naan (G) Classic Indian bread with butter	2.95	Aloo and Onion Kulchha (G) Naan stuffed with spicy onion and potato.	3.95
Garlic Naan (G) Soft bread spread with freshly chopped garlic	3.95	Tandoori Roti (G,V) Baked Indian bread in tandoor	2.50
Garlic and Coriander Naan Leavened Indian bread flavoured with resh garlic and coriander	3.95	Keema Naan (G) Soft bread stuffed with spicy minced lamb.	4.25
Peshwari Naan (G,N) Soft bread stuffed with dried fruit & coconut	4.25	Lacha Paratha (G) Mouth-watering crispy Tandoori North Indian multi-layered bread.	3.95
Cheese Naan (G) Soft bread stuffed with mozzarella	3.95		

CHIPS

Plain Chips (V)	2.95
Chilli Chips (V)	3.95
Bikaneri Special Masala Chips (V)	3.95
Raita	2.99
Green Salad (V)	3.99

KIDS MENU

Chicken Nuggets And Chips	7.45
Biryani Chicken/Lamb	6.95/7.95
Fish and Chips	7.45

G - Gluten / V - Vegan / N - Nuts
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allergies/dietry requirements
We do not use food colouring.



BIKANERI
BAR AND RESTAURANT



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STARTERS

Vegetarian / Vegan

Raj kachori (Restaurant special) (G) 6.99
A rich and splendid dish from Bikaner city, a crisps bowl filled with legume, potatoes, bhalla topped with yogurt, chutneys and bhujia.

Paneer Tikka Shaslik 6.99
Cottage cheese marinated in spices and charred in tandoori oven, served on a hot sizzling plate.

Samosa Chaat (Restaurant special) (G) 5.99
Peas and Potatoes stuffed in crisp triangle, served with a dash chutney, yogurt and chole

Basket of Poppadom's (V) 3.95
2 poppadoms broken into small pieces served with a tray of chutneys

Chilli Paneer (G) 5.99
Deep fried Cottage cheese stirred with spices and homemade hot and tangy sauce

Salted Pepper Paneer 5.99
Deep fried Cottage cheese sprinkled with spices, salt and pepper.

Veg Manchurian (G) 5.99
Assorted deep fried veggie balls, sautéed in sweet and spicy soy sauce.

Chilli Mushroom (G) 5.99
Deep fried mushroom stirred with onion and pepper in spicy sambal sauce

Chilli Broccoli (G) 5.99
An immensely popular Indochinese dish with broccoli marinated in a variety of rich spices and then pan fried with chilli and garlic sauce.

Onion Bhaji (V) (3pcs) 4.99
Grated onions marinated with fenugreek spices and gram flour, deep-fried

Papadi Chaat (G) 4.95
A popular chaat from streets of Delhi, dough crisps mixed with yogurt with mint and tamarind chutney

Aloo Tikki (2 pcs) (G) 4.99
Deep fried potato patty with mild spices and beaten yoghurt topped up with our signature chutneys. Go vegan without the yoghurt.

Non - Vegetarian

Chicken

Tandoori Chicken Tikka Half / Full 5.99 / 8.99
(Farm raised chicken marinated in spices and charred in tandoori oven, served with mint chutney)

Tandoori Chicken Wings 6.99
Chicken wings marinated in yogurt, ginger and garlic extract, traditionally cooked in tandoor.

Chilli Chicken 5.99
Boneless chicken with onions, mixed peppers, spiced with garlic and green chillies, flavoured with hot chilli sauce and lemon juice.

Lamb

Sheekh kebab 6.99
(Lightly spiced minced lamb with a blend of fresh Indian spices, threaded on to skewer and charred in tandoor)

Lamb chops (Restaurant special) 8.99
Succulent baby lamb chops marinated with yogurt, black cumin, blend of grounded secret spices and chilli powder.

Seafood

Tandoori Salmon Tikka 8.99
Scottish pink Salmon marinated in spices and charred in tandoori oven, served with green salad on side and mint chutney.

Salt and Pepper Prawn 8.99
King prawns, lightly flavoured & tossed in our own secret salt pepper seasoning with fresh mix pepper & onions.

Amritsari Fish Pakora 6.99
White fish bites marinated in Gurkha roasted spices, deep fried. Served with mint chutney.

Tandoori Achari Jhinga (King Prawns) 9.45
King prawns marinated in mixed pickles, ginger garlic paste yoghurt and Bikaneri Secret spices and herbs cooked in clay oven.

Grill

Half grill 9.99
Selection of Indian Tandoori grill meat 2 chicken tikka, 1 lamb chop, 2 sheikh kebab and 2 chicken wings.

Full Grill 14.99
Selection of Indian grill meat 3 - Tandoori chicken tikka, 2 lamb chops, 3 sheikh kebab and 3 chicken wings

Jumbo Grill 22.99
Selection of Indian Tandoori grill meat 5 - Tandoori chicken tikka, 3 lamb chops, 5 sheikh kebab and 5 chicken wings

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MAINS

Vegetarian / Vegan

Mutter Paneer 9.50
Diced paneer and fresh peas simmered in tomato-based sauce and our special Bikaneri spices.

Bikaneri Shahi Paneer (N) 9.95
One of the most popular royal dish from the states of Rajasthan, fried paneer cubes simmered in tomato cashew gravy with our secret spices

Kadai Paneer 9.50
Diced paneer, cooked with peppers onions sautéed in our special garlic and tomato sauce

Saag Paneer 9.50
Paneer cubes cooked with our secret spice blend dipped in a rich and creamy spinach sauce

Paneer Taka Tak 9.95
Paneer cooked in a typical Indian street food style, cooked on a hot plate with secret herbs, chopped green chilli, coriander, onion, and mixed peppers

Daal Bati Churma (Restaurant special) (N,G) 10.99
Authentic Rajasthani dish with a Daal panchmeli ghee-soaked Bati and Churma.

Tarka Daal (V) Main : 7.99 / Side : 4.99
Traditional north Indian style yellow lentil flavoured with crisply fried garlic & onion, tempered with cumin

Chana Masala : Main : 7.99 / Side 4.99
Chickpeas cooked with tomato, ginger, and garlic, flavoured with Bikaneri's aromatic ground masala mix

Bhindi Do Pyaja (V) 8.99
Fresh Okra sautéed with dry roasted spices, onion, tomato enriched with dry Bikaneri masala

Mixed Vegetables (V) 8.99
A melange of seasonal garden vegetables cooked with homemade style curry sauce

Bombay Aloo Main : 7.99 / Side : 4.99
Deep fried potato cooked with onions, fennel seeds, black pepper, and our dry masala mix

Daal Makhani 8.99
A dreamily thick, creamy and flavoursome black lentils. Tadka daal's glamorous big sis - without the sibling rivalry

Seafood

King Prawn Masala 12.45
Fresh diced king prawns cooked with our secret masala sauce and cream, delicately spiced to perfection.

King Prawn Curry 12.95
Fresh diced king prawns cooked with tomato & onion, flavoured with special spice mix.

Goan Fish Curry 11.45
A dreamy curry made with chunks of white fish in a coconut sauce flavoured with Goan chillies and tamarind.

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Non - Vegetarian

Lamb

Rajasthani Lal Maans (Restaurant special) 12.99
Marinated lamb pieces cooked in Mathania chillies and special Bikaneri spices.

Lamb Rogan Josh 10.95
Diced lamb slowly simmered with onions, tomatoes & spices, garnished with coriander.

Green Lamb Curry 11.50
Diced lamb cooked with our secret spice blend dipped in a rich and creamy spinach sauce

Lamb Madras 11.50
Spicy south Indian Lamb delicacy flavoured with madras spices, coriander & cumin

Lamb Bhuna Sharabi (With rum) 11.50
Tender lamb pieces cooked with chilli & coriander with a touch of rum, served on a hot sizzling plate.

Lamb Chettinad 11.50
A classic hot and tangy south Indian dish of roasted spices in deep rich sauce.

Chicken

Butter Chicken (N) 10.50
Classic tandoori chicken breast cooked in tomato and cream gravy, flavoured with dry fenugreek leaves. Garnished fresh cream and butter.

Chicken Tikka Masala (N) 10.50
One of Britain's most loved curries cooked with onions tomatoes and yoghurt delicately spiced to perfection.

Standard Chicken Curry (Homemade style) 10.50
Tender chicken breast cooked lovingly just the way grandpa would make it.

Chicken Jalfrezi 10.50
Strips of chicken breast stir fried with chunky pepper and onion, spiced with slit chillies.

Chicken Korma (N) 10.50
Very mild sweet dish prepared with fresh coconut, cream, milk, butter, and onion sauce.

Kadai Chicken 10.50
Diced tandoori chicken, cooked with peppers onions sautéed in our special garlic and tomato sauce.

Saag Chicken 10.50
Diced chicken breast cooked with our secret spice blend dipped in a rich and creamy spinach sauce

Chicken Chettinad 10.50
A classic hot and tangy south Indian dish of roasted spices in deep rich sauce.

CHEF'S SPECIAL

Garlic Chilli Chicken 10.85
Chicken breast pieces cooked with crushed garlic & green chillies. it's got a good kick, this one.

Chicken Taka- Tak 10.85
Typical Indian Street style chicken, cooked on a hot plate with secret herbs, chopped green chillies, coriander, onions, tomatoes, and mixed peppers.

Jodhpuri Gatta Curry 9.85
Spiced Gram flour gnocchi deep fried cooked with yoghurt, green chillies, and authentic Rajasthani spice bland.

Lamb Taka – Tak 12.45
Typical Indian Street style lamb, cooked on a hot plate with secret herbs, chopped green chillies, coriander, onions, tomatoes, and mixed peppers.

BIRYANI

Veg Biryani (V) 9.95
(Slow cooked basmati rice on dum (slow cooking in sealed pot) with saffron, cardamom and mint served with raita on side.)

Chicken 10.99

Lamb Biryani 11.99

Prawn 12.99

(Basmati rice cooked on dum (slow cooking in sealed pots) with saffron, cardamon and mint served with roast garlic flavoured yoghurt.)

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