



LOTUS

AUTHENTIC DISHES, MODERN TWIST

MODERN INDIAN CUISINE

APPETISERS

Papadums

£0.90

Crispy lentils wafers

Pickle Tray

£2.00

Mint yogurt, beetroot & mango dips

Spicy Papadums

£0.90

Spicy Papadums with a pepper kick

Mixed Pickel

£0.80

Halal, Gluten and dairy free, Vegan and Vegetarian option available



Lotus Modern Indian Cuisine



www.thelotus.uk



01733342800

WHAT YOU CAN EXPECT?

Flavours from INDIA to NEPAL Our Unique Symphony of Spices

From the bustling streets of Delhi to the mountain villages of Kathmandu, we've journeyed across the subcontinent to bring you the most authentic flavours. Our chefs carefully blend traditional spices and time honoured techniques with fresh, locally sourced ingredients.

OPENING HOURS

Tuesday- Thursday

12pm - 3pm 5pm - 10pm

Friday - Saturday

12pm - 3pm 5pm - 11pm

Sunday

12pm - 3pm 5pm - 10pm

ONLINE BOOKINGS & COLLECTION

Order using the
below QR Code



SCAN TO VISIT OUR WEBSITE

FREE DELIVERY
INSIDE 3 MILES RADIUS
Minimum spend £20

COLLECTION DISCOUNT 15%
(Week days)

COLLECTION DISCOUNT 10%
(Weekends)
Minimum spend £15

THANK YOU.
The Lotus Family

VEGETARIAN STARTER

- Samosa Chaat (D&G) £5.50**
Crispy spicy potato samosa with chickpeas, yoghurt, date & tamarind chutney, and sev.
- Honey Garlic Lotus £7.00**
Crispy Lotus stem tossed in honey garlic glaze with fiery Sochaon sauce & roasted sesame. (Ideal for vegans)
- Chilli Paneer (D&S) £7.00**
Crispy paneer cubes stir fried with peppers, onions and a spicy Indo-Chinese sauce.
- Samphire Pakora £7.25**
Coastal samphire fritters in spiced chickpea batter served with homemade chili garlic mayonnaise, date & tamarind sauce. (V)
- Spinach & Onion Bhaji (V) £4.50**
Golden fried spinach and onion fritters in a delicately spiced batter.
- Vegetable Samosa £4.50**
A crispy golden pastry filled with special potatoes, peas & aromatic herbs. Served hot mint yoghurt chutney.

LOTUS CHEF SPECIAL

- Delica Pumpkin Makhan (D) £12.95**
Roasted pumpkins in rich buttery tomato sauce with hazelnut & sesame crumble.
- Laal Maas £13.50**
Fiery Rajasthani lamb with red chilies & smoky spices.
- Chicken Xacuti £12.95**
Tender chicken cooked in as rich Goan coconut gravy infused with roasted spices, Kashmiri chilies and toasted coconut, creating a warm, aromatic and deeply flavourful classic.
- Venison Keema £15.95**
Slow braised minced venison with aromatic spices, tomato, ginger and garlic, finished with a crown of crispy potato shards and fresh coriander.
- Duck Breast £14.95**
Pan seared duck with orange and jaggery glaze, served with thoran.
- Goat Curry £13.50**
Tender goat slow cooked in mustard oil with warming spices and roasted cumin, completed with a sprinkle of fresh coriander.
- Butter Chicken (D/N) £12.95**
Succulent chicken simmered in silky tomato butter sauce, finished with cream and delicate spices.

SIZZLERS & GRILLS

- Tandoori Chicken £18.50 / £10.50 (Full/Half) (D)**
Smoky poussin chicken marinated overnight in yoghurt and spices.
- Chicken Shaslik (D) £13.00**
Skewered chicken grilled with peppers, onions and tomatoes.
- King Prawn (MAIN) (D) £16.95**
Grilled jumbo prawns with lemon butter and mild spices.
- Chicken Tikka (MAIN) (D) £12.50**
Tender chicken tikka aromatic spices.
- Paneer Shaslik (D) £13.00**
Skewered chicken grilled with peppers, onions and tomatoes.
- Lamb Chops (MAIN) (D) £15.00**
Tender lamb chops grilled with cumin & chili marinade.
- Lotus Mix Grill (D) £18.00**
A feast of lamb chops, chicken tikka seekh kebabs, tandoori chicken and king prawn.

NON-VEGETARIAN STARTER

- Lotus Special (D&G) £7.25**
South Indian style fried chicken with curry leaf mayonnaise and pickled molli.
- Meat Samosa (G) £4.50**
A crispy golden pastry filled with spiced lamb mince and aromatic herbs, served hot mint yoghurt chutney.
- Tandoori Monkfish (D) £13.95**
Chargrilled monkfish with mint and coriander chutney.
- Malai Chicken Tikka (D) £6.50**
Creamy chicken tikka marinated in yoghurt, cream and cardamom.
- Lamb Chops (D) £8.00**
Chargrilled lamb chops marinated in spiced yoghurt.
- Tandoori King Prawns £10.95**
Chargrilled jumbo prawns marinated in sundried tomato, honey, and mustard oil.
- Chilli Chicken (G&S) £7.00**
Crispy chicken tossed in spicy Sochaon style chili sauce with onions and peppers.
- Chicken Tikka (D) £6.50**
Tender chicken tikka grilled with aromatic spices.
- Seekh Kebab £7.00**
Minced lamb skewers grilled with house spices.
- Chicken Mo:Mo (G) £7.00**
Steamed Chicken dumplings served with chana and tomato chutney.
- Fish Amritsari £7.50**
Crispy spiced fillet of the Amritsari way, served with green chutney.

LAMB SPECIAL

- Karahi Lamb £12.95**
Tender lamb cooked with bell peppers, tomatoes and aromatic spices in a traditional Karahi.
- Bhuna Lamb £12.95**
Lamb is slow cooked with onions, tomatoes & spices until thick rich, and full of flavor.
- Nilgiri Lamb £12.95**
Slow cooked lamb simmered in a fragrant herb base sauce made with mint, coriander, coconut and traditional South Indian spices.
- Lamb Dhansak £12.95**
Lamb cooked with lentils in a sweet and tangy spiced sauce, lamb rogan josh.
- Lamb Korma (D/N) £12.95**
Slow cooked lamb in a smooth creamy korma sauce enriched with cream, ground nuts & delicate warm spices.
- Lamb Jalfrenzi £12.95**
Tender lamb cooked with peppers, onions and green chilies in a rich spicy tomato sauce.
- Saag Lamb (D) £12.95**
Soft lamb pieces simmered in a smooth spinach gravy with gentle earthy spice. *Perfect with naan or rice
- Keema Mutter £12.95**
A classic Indian dish of minced meat and green peas, slow cooked in a rich onion, tomato & spice infused gravy.
- Lamb Kolhapuri £12.95**
Slow cooked lamb simmered in a bold & fiery Kolhapuri masala made with roasted red chilies, coconut & blend of traditional Maharashtrian spices.
- Madras Lamb £12.95**
Tender lamb cooked in a spicy, aromatic madras curry.
- Lamb Vindaloo £12.95**
Spicy, tangy curry with tender lamb cooked in chili, garlic & vinegar. Rich flavor with a little heat.

(D) - Dairy, (N) - Nuts, (V) - Veg, (S) - SOY, (G) - Gluten

MEDIUM HOT EXTRA HOT

CHICKEN SPECAIL

Karahi Chicken £11.95

Tender chicken cooked with bell peppers, tomatoes, and aromatic spices in a traditional Karahi.

Chicken Tikka Masala (D/N) £11.95

Char grilled chicken tikka simmered in a creamy tomato & cashew gravy with aromatic spices.

Chicken Chettinad £11.95

A classic South Indian chicken curry cooked with roasted spices, coconut & aromatic herbs for rich bold flavor.

Saag Chicken (D) £11.95

Tender chicken simmered in a creamy spinach gravy infused with aromatic Indian spices.

Chicken Vindaloo £11.95

Spicy, tangy curry made with tender chicken cooked in chilies, garlic & vinegar. Bold flavour with a fiery kick.

Chicken Dhansak £11.95

Chicken cooked with lentils in a sweet and tangy spiced sauce.

Chicken Jalfrezi £11.95

Stir fried chicken cooked with peppers, onions, tomatoes & spices. Fresh colorful & mildly spicy with a rich, tangy flavour.

Chicken Korma (D/N) £11.95

Tender malai tikka simmered in a luxurious korma sauce of cream and ground nuts, delicately spiced for a smooth, elegant finish.

Balti Chicken £11.95

Tender chicken in a lightly spiced tomato and pepper sauce. Fresh and flavourful.

Lotus Handi Chicken (D) £12.50

Tender chicken slow cooked in a creamy, mildly spiced sauce, garlic tempered for rich, homestyle flavour.

VEGETABLE (MAIN) (V)

Paneer Makhani (D) £11.00

Paneer in buttery tomato sauce with cream and fenugreek.

Karahi Paneer (D) £11.00

Cubes of paneer simmered with peppers and onions in a fragrant, handcrafted Karahi masala for a bold and vibrant flavour.

Dal Makhani (D) £10.00

Slow cooked black lentils simmered in butter, cream & gentle spices for a rich, silky finish.

Tadka Dal £9.00

Yellow lentils tempered with garlic, cumin and mustard seeds.

Saag Paneer (D) £11.00

Paneer cubes simmered in creamy spinach sauce.

Chana Masala £9.50

Tender chickpeas cooked in a robust spiced tomato onion sauce, finished with coriander and warming aromatics.

Mixed Vegetables £9.00

Seasonal vegetables cooked in a mild curry sauce.

Smoked Aubergine £10.00

Fire roasted aubergine infused with deep smoky notes, gently cooked with tomatoes, onions and fresh herbs.

BIRYANI SPECIAL

Hyderbadi Biryani

Chicken £13.95 | Lamb £14.95 | King Prawn £15.95

Veg Biryani £12.95

Fragrant layered rice with saffron and a choice of chicken, lamb, prawn or vegetable served with cucumber raita.

RICE

Boiled Rice £3.00 Pilau Rice(D) £3.50

Mushroom Rice £4.00 Egg Fried Rice £4.25

Jeera Rice £4.00 Lemon Rice £4.00

BREADS (D&G)

Butter Naan (D)	£3.50	Laccha Paratha	£4.00 (D)
Masala Naan (D)	£3.50	Date & Pistachio Kulcha	£5.00 (D&N)
Keema Naan (D)	£3.75	Stuffed Cheese Naan	£3.75 (D)
Peswari Naan (N&D)	£3.50	Chapati	£3.00
Garlic Naan (D)	£3.50	Tandoori Roti	£3.00

SIDES

Tadka Dal	£6.00	Jeera Aloo	£6.00
Yellow lentils tempered with garlic, cumin and mustard seeds.		Spiced baby potatoes tossed with cumin.	
Crispy Okra	£6.50	Saag Aloo	£6.50
Thinly sliced okra fried with choot masala.		Spinach and potatoes cooked with mild spices.	
Bombay Aloo	£6.50	Indian Salad	£3.50
Classic spiced potato curry.		Sliced onion, tomato and green chilis.	
Mushroom Bhaji	£6.50	Garden Salad	£4.00
Tender mushrooms in a spicy & aromatic masala.		Fresh seasonal salad leaf with tangy olive oil and lemon dressing.	

SEA FOOD

Lobster Tail £26.99

Pan seared lobster with special spices with masala rice.

Fish Moilee £13.95

Tender fillets of fish gently poached in a fragrant coconut milk sauce, infused with ginger, green chilies and curry leaves for a light, delicate Kerala classic.

Malabar Kings Prawns (D) £15.95

King prawns simmered in a creamy coconut base and finished with a bright, tangy tamarind gale, offering a perfect balance of richness and coastal zest.

Steamed Sea Bass £17.00

(Healthy Choice)
Delicate sea bass cooked in a fragrant mint and coriander based herb paste, wrapped in banana leaf and steamed to preserve its natural aromas, served with lemon rice.

Prawn Balchao £16.50

(Chef's Special)
Prawns cooked in a fiery Doan pickle style with tangy vinegar, roasted spices and caramelized onions. Rich, spicy and bracing with bold coastal flavors.

KIDS SPECIAL

Chips & Nuggets £6.50 Chips £3.50

Crispy chicken nuggets with golden fries.

Classic golden fries.

Kids Tikka Masala or Korma with rice (D) £7.95 Chicken Malai Tikka with chips (D) £7.50

Mild curry with rice is a choice

Crispy chicken nuggets with golden fries.

Coke/Diet Coke/ Sprite	£2.00	Misti Dohi	£4.99
Kulfi Mango/ Pistachio/ Malai	£2.95	Gulab Jamun Cheese Cake	£5.99

*Please inform us for any allergies or dietary requirements before ordering. All dishes may contain traces of nuts, gluten, others allergens. We cannot guarantee the absence of cross contamination.