



ERIKI

Indian Restaurant

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MENU

## SHURWAT (*Starters*)

- MURGH MALAI TIKKA** £6  
Tender pieces of chicken marinated with garlic, yoghurt and spices, delicately grilled in the tandoor
- MURGH KALIMIRCH PANKHI KEBAB** £6  
Plump juicy chicken breast marinated overnight in a spiced yoghurt tumeric marinade, encrusted with crush black pepper and cooked in the tandoor
- KHAS LAMB & MINT SHEEKH KEBAB** £6  
Tender lean lamb mince with mint leaves and garam masala grilled in the tandoor and served with a mint sauce
- CALAMARI MIRCH FRY** £7  
Ocean calamari rings stir-fried with onions and pure kerala spices served on a leafy salad
- LASOONI SALMON TIKKA** £7  
Chunks of sea fresh salmon marinated with garlic, delicately spiced and cooked over coal
- SCALLOPS HARIYALI** £7  
Large juicy ocean scallops steamed with a hint of garlic and served in a curried green herb sauce
- JINGHA AMRITSARI** £7  
Punjabi style crisp garlic flavoured prawns

## SHURWAT (*Vegetarian Starter*)

- DAHI BATATA PURI** £4.50  
Small light pastry cases filled with potatoes, yoghurt, chick peas and drizzled with home-made chutneys and gramflour sev
- MASALA DOSA** £4.50  
A popular pan crepe from Madras. White lentils and rice pan crepe filled with a spicy potato filling served with a coconut chutney
- PALAK PYAZ PAKORA** £4.50  
A medium spicy onion and spinach bhaji served with a mango sauce
- SUBJI SHINGORA** £4.50  
Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney
- KHAS TANDOORI ALOO** £4.50  
Baby potatoes marinated with tandoori spices and flame grilled in the tandoor
- VEGETARIAN PANORAMA** £6.50  
A selection of five vegetarian starter

**KHAANE KHAAS** (*Main Course*)**MURGH MAKHAN PALAK** £11

A classic dish from Delhi, large morsels of chicken marinated in tandoor spices, simmered in a buttery tomato sauce with shredded spinach

**MURGH XACUTI** £11

Rich chicken curry from Goa with individually roasted ground spices, which contribute to its unique flavour

**PISTACHIO MURGH KORMA** £11

Delicately flavoured slices of chicken breast with a pistachio sauce and flavoured with mild spices

**MURGH LABABDAR** £11

Tender chicken breast chunks cooked with herbs and spices blended into a rich tomato based sauce

**SAAG GOSHT** £11

Tender lamb pieces cooked with fresh baby spinach and methi (fenugreek) leaves with medium curry spices

**KOH-E-ROGAN JOSH** £11

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

**GOSHT ALOO SIMLA MIRCH** £11

Tender pieces of lamb with potato cooked with paprika, mixed peppers, garlic and garam masala

**LUKHNOWI LAMB CHOP MASALA** £13

Tender lamb chops in a spicy lukhnawi masala with denghi mirch, ginger and fresh lime

**HANDI GOSHT DUM BIRIYANI** £13

Succulent lamb pieces and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with cucumber raita

**HANDI MURGH DUM BIRIYANI** £13

Succulent chicken pieces and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with cucumber raita

**SUBJI** (*Vegetarian*)**SHAHI PANEER MAKHANI** £7.50

Cubes of home-made cottage cheese simmered in a buttery tomato sauce with kasturi methi

**KADAI METHI PANEER** £7.50

Home-made cottage cheese tossed with kasturi methi, mixed peppers and kadai masala

**KURKURI BHINDI MAKAI JAIPURI** £7.50

Crispy green okra and baby sweet corn tossed together with rich kadai spices

**CHENNAI ALOO BHAJI** £7.50

A popular potato preparation from Southern India. Potatoes cooked with onions, tomatoes, ginger and curry leaves

**MILONI KADAI SUBJI** £7.50

Garden fresh mix vegetable tossed with kadai spices

**DAHI BAIGAN** £7.50

Fresh aubergines roasted and simmered in a tangy yoghurt sauce tempered with panch poran

NB - Some dishes may contain nuts or traces of nuts.

**KHATA MEETHA BAIGAN** £7.50

Fresh aubergines cooked Punjabi style with kadai masala & denghi mirch.

**KHUMB PALAK** £7.50

Fresh baby spinach leaves and button mushrooms sautéed with medium spices

**MUSHROOMS KADAI MASALA** £7.50

Fresh & tender baby mushrooms cooked with fine ground spices, fresh ginger and lime

**GOBI MATTAR** £7.50

Fresh cauliflower florets, garden peas with fresh herbs and spices

**KABULI CHANA MASALA** £7.50

Chickpeas cooked in an onion and tomato based sauce with garam masala

**MASALA TADKA DHAL** £6.50

A supreme mix of yellow lentils tempered with mustard seeds, ginger, green chillies and fresh coriander

**KALI DHAL** £6.50

A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream.

**VEGETABLE BIRIYANI** £8.50

Garden fresh vegetables of the day and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with a cucumber raita

**CUCUMBER RAITA** £3

Churned yoghurt with chopped cucumber

**GREEN KUCHUMBER SALAD** £4

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

**TANDOORI KHAZANA***(Traditional Clay Oven Charcoal Cuisine)***TANDOORI MURGH £10**

Plump juicy chicken marinated in yogurt with ground spices and grilled in the tandoor

**SARSON CHAAP £12**

Tender lamb chops marinated with grain mustard, ginger and Kashmiri mirch cooked to perfection in the tandoor

**TANDOORI POMFRET £16**

A large Indian fish marinated with ginger and garlic, slowly roasted to perfection

**SAMUNADRI RAJA JINGA £15**

Ocean king prawns prepared in a special marinade of yoghurt, ginger and garam masala

**TANDOORI SAMPLER £15**

An assortment of murgh, murgh tikka, lamb chop, king prawn and sheekh kebab

**PANEER PUDINA SOLA £7**

Large cubes of homemade cottage cheese stuffed with mint chutney and marinated with tandoori spices

**SAMUNDER ZAIKA (Fish)****SEA BASS PERI PERI SIZZLER £14**

Sea fresh Sea Bass fillets marinated with peri peri spices and served in a sizzling hot masala sauce

**GOA FISH CURRY £10**

A medium spicy cod fish curry with kokum and fresh coconuts

**MALABAR SEAFOOD MASALA £11**

An array of seafoods simmered in a tangy sauce originating from the Malabar coastline

**MALVANI HARA PRAWN CURRY £10**

Large Ocean prawns in coastal spices with fresh green herbs, black pepper and green mango

**KING PRAWN AMOT TIK £13**

Ocean King prawns shelled and simmered in a medium tomato sauce with kokum and tamarind

**PRAWN BIRIYANI £13**

Succulent prawns and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices

NB – Whilst every effort is made to remove all fish bones/shell, some may remain

**CHAWAL, ROTIAN (Rice & Breads)***(All breads are freshly made to order)***ZAFRANI PILAU RICE £3.50**

Saffron flavoured Himalayan basmati pilau rice

**STEAMED BASMATI RICE £3.25**

Long grain Himalayan basmati rice

**KULCHA'S £3**Cheese  
Garlic  
Lamb  
Fruit & Nut  
Onion  
Chilli**NAAN £2.50**

Traditional Indian bread baked in the tandoor

**PUDINA LACHA PARATHA £3**

Fresh mint paratha baked in the tandoor

**MALABARI TAWA PARATHA £2.50**

Crisp buttery layered bread, pan-fried on a griddle

**PALAK METHI ROTI £2.50**

Wholemeal flour, fenugreek and spinach rolled roti

**ALOO PARATHA £3**

Gently spiced bombay potato layered in crisp wholemeal roti

**MISSI ROTI £2.50**

Gram flour with fine spices rolled roti

**TANDOORI ROTI £2.25**

Wholemeal unleavened tandoori bread

## OPENING HOURS

Lunch 12 noon - 3pm  
Dinner 6pm - 11pm

*(Closed Saturday lunch)*

We accept all major Credit Cards  
We do not accept cheques

A discretionary recommended staff gratuity of  
12.5% will be included on your bill.

We reserve the right to refuse service

We do not accept any responsibility for your personal  
belongings including those left in the cloak area.  
All items are left at the owner's risk.

**Outdoor/Wedding Catering undertaken**

**ERIKI** INDIAN RESTAURANT  
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