

ERIKI

Indian Restaurant

www.eriki.co.uk

PRIVATE DINING MENU OPTIONS

Ideal for Corporate Functions, Luncheons,
Banqueting, Celebrations for groups of 6 or more

All dishes are interchangeable from our main
A la Carte Menu

12.5% Service Charge will be added to your bill.
NB - Some dishes may contain nuts or traces of nuts

4-6 Northways Parade Finchley Road Swiss Cottage London NW3 5EN
Reservations - Tel: +44 (0)20 7722 0606 Fax: +44 (0)20 7722 8866 email: info@eriki.co.uk
www.eriki.co.uk

MENU A (*Pure Vegetarian*)

£21 per person

STARTERS

TANDOORI PANEER KA SOLA

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

DAHI BATAT PURI

Small light pastry cases filled with potatoes, yoghurt, chick peas and drizzled with homemade chutneys and gramflour sev

PALAK PYAZ PAKORA

A medium spicy onion and spinach bhaji served with a mango sauce

SUBJI SHINGORA SAMOSA

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

PAPAD & CHUTNEYS

KHAANE KHAAS

KADAI METHI PANEER

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

KURKURI BHINDI MAKAI JAIPURI

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

KHALI DHAL

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

KHUMB PALAK

Fresh baby spinach leaves and button mushrooms sautéed with medium spices

CUCUMBER RAITA

Churned yoghurt with chopped cucumber

GREEN KUCHUMBER SALAD

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

ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

NAAN

Traditional Indian bread baked in the tandoor

DESSERT

RASMALAI or GULAB JAMON

A divine creation of cottage cheese dumplings in a thickened milk or Succulent round milk donuts served in a cinnamon and pistachio flavoured syrup

MENU B (*Non Veg*)

£25 per person

STARTERS

MURGH MALAI TIKKA

Tender pieces of chicken marinated with garlic, yoghurt and spices, delicately grilled in the tandoor

KHAS LAMB & MINT SHEEKH KEBAB

Tender lean lamb mince with mint leaves and garam masala grilled in the tandoor and served with a mint sauce

SUBJI SHINGORA SAMOSA

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

PALAK PYAZ PAKORA

A medium spicy onion and spinach bhaji served with a mango sauce

PAPAD & CHUTNEYS

KHAANE KHAAS

MURGH MAKHAN PALAK

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

GOSHT ALOO SIMLA MIRCH

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

KADAI SUBJI

Garden fresh mix vegetable tossed with kadai spices

KHUMB PALAK

Fresh baby spinach leaves and button mushrooms sautéed with medium spices

MASALA TADKA DAL

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

CUCUMBER RAITA

Churned yoghurt with chopped cucumber

GREEN KUCHUMBER SALAD

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

ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

NAAN or TANDOORI ROTI

Traditional Indian bread baked in the tandoor or
Wholemeal unleavened tandoori bread

DESSERT

GAJAR HALWA or VANILLA ICE CREAM

Home made warm dessert with fresh grated carrots and milk, served with pistachio kernels or
Premium vanilla ice cream with real vanilla including the most precious part: the seeds of the vanilla bean

MENU C (*Meat and Fish*)

£28 per person

STARTERS

MURGH TANDOORI

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

SARSON CHAAP

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

SAMUNDARI RAJA JINGA

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

SUBJI SHINGORA SAMOSA

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

PAPAD & CHUTNEYS

KHAANE KHAAS

MURGH XACUTI

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

GOSHT SIMLA MIRCH

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

GOA FISH CURRY

A medium spicy cod fish curry with kokum and fresh coconuts

KURKURI BHINDI MAKAI JAIPURI

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

CHENNAI ALOO BHAJI

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

MASALA TADKA DAL

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

CUCUMBER RAITA

Churned yoghurt with chopped cucumber

GREEN KUCHUMBER SALAD

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

ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

MIXED NAAN BREADS

Traditional Indian breads baked in the tandoor with flavour - Garlic, Chilli, Onion & Peshwari

OR

DESSERT

A choice of KULFI or GULAB JAMAN

Home-made Indian ice cream or

Succulent round milk donuts served in a cinnamon and pistachio flavoured syrup