

## WRAPS

All served with Salad and Chutney Sauce.

CHICKEN TIKKA .....	£7.95
LAMB TIKKA .....	£9.95
SHEEK KEBAB .....	£8.95
MIXED WRAP .....	£10.95



## BIRYANI DISHES

Rice cooked with a choice of meat or vegetables and seasoned with herbs and spices, served with a bowl of curry sauce.

LAMB BIRYANI (GF) .....	£13.95
CHICKEN BIRYANI (GF) .....	£12.95
PRAWN BIRYANI (GF) .....	£14.95
VEGETABLE BIRYANI (GF) .....	£11.95
MIXED BIRYANI .....	£15.95



## SIDE DISHES

BOILED RICE (V)(GF) .....	£2.95
PILAU RICE (V)(GF) .....	£3.95
EGG FRIED RICE .....	£4.50
MUSHROOM PILAU RICE (V)(GF) .....	£4.50
CHILLI, CORIANDER & EGG .....	
RICE .....	£4.50
MASALA CHIPS (V) .....	£4.95
Potato chips flavour with green chilli, garlic, salt, coriander and ginger.	
CHIPS (V) .....	£3.95

## NAAN BREADS

PLAIN NAAN (V) .....	£2.95
GARLIC NAAN (V) .....	£3.95
GARLIC & CHILLI (V) .....	£3.95
GARLIC & CORIANDER (V) .....	£3.95
PESHWARI NAAN (V) .....	£4.50
KEEMA NAAN .....	£4.50
CHILLI NAAN (V) .....	£3.95
CHEESE NAAN (V) .....	£4.50
TANDOORI ROTI (V) .....	£2.50



THE  
NEW IVY  
HOUSE

# INDIAN MENU

WWW.NEWIVYHOUSE.COM

VIK'S PUBS

### FOOD ALLERGY NOTICE

Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

# MENU



**NEW IVY HOUSE SPECIAL SHARING PLATTER** .....£19.95  
Chicken tikka, fish pakora, chicken wings, vegetable samosa, paneer spring roll, aloo tikki, chicken lollipop, masala chips served with Chef's special relishes.

**STARTERS**  
POPADOMS (Plain or Spicy) .....£0.85  
RELISHES .....£1.50

**SHEEKH KEBAB** .....£9.95  
Lean minced lamb mixed with fresh herbs and North Indian spices, cooked on a skewer and baked in the tandoori oven.

**AMRITSARI FISH PAKORA** .....£6.95  
Succulent chunks of fish immersed in an ajwain, cumin, garlic, fenugreek batter and deep fried.

**MURGH TIKKA** .....£5.95  
Succulent pieces of chicken breast marinated in Chef's special tandoori spices and slow roasted in the tandoor.

**CHICKEN PAKORA** .....£6.95  
Pieces of fresh chicken marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek and fried.

**TANDOORI CHICKEN WINGS** .....£4.95  
Chicken wings marinated overnight in Chef's special tandoori masala and slow roasted in the tandoor.

**TANDOORI JINGHA** .....£7.95  
Jumbo Prawns marinated in a blend of spices, cooked in the flames of the tandoor.

**CHICKEN LOLLIPOP** .....£4.95  
A popular Indo-Chinese starter made with chicken wings and Schezuan sauce.

**VEGETARIAN STARTERS**

**SAMOSA CHANA CHAAT** .....£5.95  
A crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.

**CHILLI PANEER** .....£6.95  
An Indo-Oriental style of cooking - diced cubes of Indian cottage cheese, onion, mixed peppers and green chillies, tossed together in a dark soya sauce.

**ONION BHAJI** .....£4.95  
Crisp fresh onion lightly coated in gram flour and deep fried into a fluffy golden sphere and served with mint chutney.

**PANEER SPRING ROLL** .....£5.95  
Filo pastry rolls stuffed with cottage cheese and seasonal vegetable deep fried.

**PANEER TIKKA** .....£5.95  
Indian cottage cheese marinated in a rustic special blend of spices finished to perfection in the tandoor.

**ALOO TIKKI** .....£5.95  
Authentic tawa fried potato cakes lightly seasoned, topped with famous Amritsari Chana (chick-peas) with fresh onions, served with mint and tamarind chutney.

**HOT CHILLI PAKORA** .....£4.95  
Extremely hot fresh green chillies coated with chef's special spiced gram flour and deep fried, served with mint and mango chutney.

**MASALA CHIPS** .....£3.95  
Potato chips flavoured with green chilli, garlic, salt coriander, ginger and chaat masala.

**TANDOORI MAINS**

**MEDIUM MIX GRILL** .....£14.95  
Chicken tikka, sheek kebab, chicken lollipop, chicken wings, fish pakora, chicken pakora.

**LARGE MIX GRILL** .....£18.95  
Chicken tikka, sheek kebab, chicken lollipop, chicken wings, fish pakora, chicken pakora.



**CHICKEN TIKKA** .....£10.95  
Succulent boneless chicken pieces marinated with yoghurt and aromatic spices, cooked on skewers in the tandoori oven.

**SHEEKH KEBAB** .....£11.95  
Lean minced lamb mixed with fresh herbs and North Indian spices, cooked on a skewer and baked in the tandoori oven.

**CHICKEN SHASHLIK** .....£12.95  
Chicken cooked in tandoor with onions and peppers.

**CURRY MAIN DISHES**

**CHOOSE A FILLING...**

**VEGETABLE** .....£8.95  
**PANEER** .....£8.95  
**CHICKEN** .....£9.95  
**CHICKEN TIKKA** .....£10.95  
**LAMB** .....£10.95  
**KING PRAWNS** .....£14.95

**AND ADD A SAUCE...**

**VINDALOO** .....(Extremely Hot)  
**MADRAS** .....(Hot)  
**PATHIA** .....(Sweet & Sour)  
**DHANSAK** .....(Medium)  
**BHUNA** .....(Medium)  
**BALTI** .....(Medium)  
**SAAG** .....(Medium)

**MALAI KORMA** .....(Mild)  
A curry made from cashew nuts and melon seeds paste finished with cream.

**JALFREZI** .....(Medium)  
A strongly flavoured thick curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

**MASALEDER** .....(Medium)  
All time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices.

**ROGAN JOSH** .....(Medium)  
A typical North Indian curry made by using various whole spices, garnished with melon seeds.

**DEGHI MIRCH MASALA** .....(Extremely Hot)  
Extremely fiery gravy made by using Chef's special chilli selection with various spices.

**CHILLI GARLIC** .....(Medium)  
Cooked with fresh green chillies and lots of garlic.

**DESI MASALA** .....(Hot)  
A highly spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.



**CHICKEN TIKKA MASALA** .....(Mild) £11.95  
Chicken chunks marinated overnight, cooked in tandoor and cooked in a mild creamy, yoghurt based sauce.

**KEEMA PEAS** .....£10.95  
Minced lamb in a vibrantly spiced masala sauce.

**RARHA GOSHT** .....£10.95  
Simmered lamb cubes mixed with lamb mince cooked with fresh fresh tomato paste and special spices, finished with chopped coriander.

**BUTTER CHICKEN** .....£9.95  
Tandoori chicken tikka cooked with butter, nuts and tomato gravy, garam masala with cream.

**CHICKEN MUGLAI** .....£9.95  
Tender chicken pieces, egg simmered in gravy sauce and cashew nuts paste fresh cream.

**CHILLI CHICKEN** .....£11.95  
Tender pieces of chicken cooked with mix peppers, green chillies in Chef's special sauce.

**VEGETARIAN DISHES**

**BOMBAY ALOO** .....£5.95  
Bombay potatoes are a brilliant side dish to an epic feast. These Indian-style potatoes are made with juicy tomato, cumin seeds and other spices. Moreish dish to accompany your main course.

**PANEER MAKHANI (V) (GF)** .....£9.95  
Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.

**TARKA DAAL (V) (GF)** .....£8.95  
Yellow lentils tempered with cumin seeds, chopped garlic and chillies.

**ALOO GOBI (V) (GF)** .....£8.95  
Potatoes and cauliflower cooked with onion and coriander.

**SAAG PANEER (V) (GF)** .....£9.95  
Paneer cubes cooked delicately with fresh spinach.

**VEG BALTI (V) (GF)** .....£8.95  
A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

**VEG KORMA (V) (GF)** .....£9.95  
A curry made from cashew nuts and melon seeds paste finished with cream.

**MUSHROOM BALTI (V) (GF)** .....£9.95  
A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

**TAKEAWAY AVAILABLE**  
01922 407139

The New Ivy House  
62 Stafford Road  
Walsall  
WS6 6AZ

Serving Hours  
Mon-Sat  
17:00-21:00



www.newivyhouse.com



VIK'S PUBS