

TAPAS & SMALL PLATES

Royal Lamb Chops *gf* £11.95

Succulent lamb chops marinated in aromatic spices, chargrilled with a smoky finish.

Tandoori Flame Chicken Tikka *gf* £7.95

Tender chicken cubes in yogurt, Kashmiri chili, and secret spices, tandoor-grilled to perfection.

Murgh Mali Chicken *gf* £9.95

Creamy and juicy chicken breast marinated in cardamom, soft and subtly spiced

Hariyali Murgh Tikka *gf* £8.95

Marinated in yogurt, fresh green chili, coriander, mint, garlic, ginger, and secret spices.

Rikshawaz Lamb Seekh *gf* £8.95

Hand-rolled minced lamb with a rich spice blend.

Chicken Seekh Delight *gf* £7.95

Juicy minced chicken infused with aromatic spices.

Sweet Fiery Wings £6.95

Crispy wings glazed with sweet and spicy chili sauce

Chilli Chicken £7.95

Chicken tossed in sweet chili sauce with peppers and onion

Darjeeling Chicken Momos (Gyoza) £6.95

Fried dumplings filled with spiced chicken.

Firecracker Prawns £8.95

Crispy golden prawns tossed in a fiery chili and garlic glaze.

Bombay-Style Crispy Gobi £6.95

Crispy cauliflower bites in a spiced coating, drizzled with house sauce.

Chilli Garlic Tofu *v* | *vg* £9.95

Wok-fried tofu cubes with peppers, onions, and a zesty chili sauce

Garlic & Chilli Squid £8.95

Tender squid rings flash-fried with garlic, chili, and coriander

Hot Garlic Cod Fish £9.95

Tender cod fillets lightly coated in a sweet and spicy chili glaze

Kerala-Style Tandoori Pomfret £14.95

Fresh pomfret marinated in traditional Kerala spices and grilled to perfection

SEA FOOD SPECIALS

Kerala Moli Curry *gf* £15.95

Cod fish in a fragrant coconut curry with curry leaves

Goan Gold Seabass Curry *gf* £16.95

Pan-seared seabass in tangy Goan coconut gravy

Peppery King Prawn Kadhai *gf* £15.45

Succulent king prawns with mixed peppers, ginger, garlic, tomatoes, and spices

Salmon Mango Curry *gf* £17.95

Tender salmon cooked in a tangy mango, coconut, fenugreek, and Kashmiri chili curry

CHICKEN MAINS

Mughlai Velvet Butter Chicken *gf* £13.95

Rich tomato-butter creamy sauce with aromatic spice

South Indian Madras Chicken *gf* £12.95

Bold curry with secret spice blend, curry leaves, and red chilies

Royal Tikka Masala *gf* £12.95

Classic chicken tikka in smooth creamy spiced tomato gravy

Chicken Korma *gf* £13.95

Mild, creamy curry with coconut flavors

Caramelized Chicken Bhuna *gf* £12.95

Dry-style chicken curry with caramelized onions and rich spices

Saag Chicken *gf* £13.45

Tender chicken simmered with fresh spinach, fenugreek, and aromatic herbs

Jalfrezi Chicken *gf* £13.95

Stir-fried chicken with bell peppers, fresh chilies, and tangy sauce

LAMB MAINS

Lucknowi Royal Lamb Nihari £14.95

Slow-braised lamb shank in aromatic spices

Jalfrezi Flame Lamb *gf* £14.95

Wok-fried lamb with bell peppers and tangy spices.

Lamb Madras *gf* £14.45

Bold curry with secret spice blend, curry leaves, and red chilies

Old Delhi Style Keema Bhuna *gf* £12.45

Minced lamb with caramelized onions and tomato spices

Lamb Rogan Josh *gf* £15.45

Slow-cooked lamb in a rich Kashmiri curry with yogurt and tomatoes.

VEGETARIAN MAINS

 **Rikshawaz Veg Harmony *gf* £8.95**
Seasonal vegetables cooked in aromatic spiced curry

Achari Okra Masala *gf* £9.45
Tender okra with tangy pickling spices

Bombay Masala Aloo *gf* £8.95
Classic spiced potato curry

Hyderabadi Aubergine *gf* £9.95
Smoky roasted aubergine with tamarind, fenugreek, coconut, and fried onions

Saag Paneer *gf* £10.95
Creamy spinach with soft cubes of paneer

Golden Dal Tadka *gf* £7.95
Yellow lentils tempered with garlic and cumin

Paneer Velvet Butter Masala *gf* £11.95
Cottage cheese in buttery tomato cream

RIKSHAWAZ CHEF'S SPECIALS

Goan Pork Vindaloo *gf* £12.95
Slow-cooked with garlic, vinegar, red chili, coconut, and curry leaves

Panjim Beef Vindaloo *gf* £13.95
Tender beef simmered with ginger, garlic, coconut milk, curry leaves, and Goan spices

Mapusa Lamb Vindaloo *gf* £14.95
Tangy and fiery curry with vinegar and chillies

BIRIYANI

Rikshawaz Special Lamb Biryani £13.95
Fragrant basmati layered with spiced lamb, cooked dum-style

Rikshawaz Special Chicken Dum Biryani £12.95
Juicy chicken cooked with saffron rice, sealed with traditional dum

Dum Veggie Biryani £11.95
Fragrant rice layered with seasonal vegetables and herbs.

Dum Chicken Tikka Biryani £13.95
Smoky chicken tikka with saffron basmati

Royal King Prawn Biryani £14.95
Basmati rice layered with succulent king prawns and traditional spices

Rikshawaz Special Fish Biryani £14.95
Cod fish marinated with special sauce, served with fragrant basmati rice.

BREADS

Plain Naan	£2.95
Butter Folding Naan	£4.95
Chilli Garlic Naan	£3.45
Cheese Melt Naan	£4.45
Sweet Peshawari Naan	£4.95
Tandoori Roti	£2.95
Paratha	£3.25

RICE

Saffron Rice	£3.95
Steamed Basmati Rice	£3.45
Mushroom Pilau	£4.45
Egg Fried Rice	£4.45
Lemon Prawn Rice (Chef's Special)	£5.95

SIDES

Chips	£2.95
Masala Chips	£3.95
Chilli Chips	£3.95
Chilli Garlic Mogo	£5.95
Veg Samosa	£4.95
Onion Kale Bhaji	£3.95
Crispy Pappadum & Pickles	£5.95

SALADS

Corn, Mango & Pineapple Salad	£5.99
Fresh Garden Salad	£4.99
Rainbow Chicken Tikka Salad	£8.99

CHAT & STREET BITES

Street-Style Samosa Chaat	£6.95
British Kale Onion Potato Chaat	£9.95
Pani Puri / Gol Gappa Shots	£5.95
Aloo Tikki Chaat	£6.95

RIKSHAWAZ SHARING SIGNATURE FEAST (FOR 2)

Vegetarian Elegance Platter £15.95
Golden samosas, crisp pakoras, delicate spring rolls, flame-grilled paneer tikka, spiced aloo tikki

Gourmet Carnivore Platter £25.95
Shish kebabs, hariyali chicken, smoky tikka, fiery chili wings, chicken kebabs, lamb chops

Exquisite Seafood Platter £30.99
Chargrilled prawns, tender squid, grilled salmon, and sweet chili fish.