Riwaz

BY ATUL KOCHHAR

FESTIVE BROCHURE

Welcome to RIWAZ

The traditions and history of India provide the kitchen at Riwaz with most of its influences and the menu is full of vibrant and exciting dishes, including creations from the tandoor, mouth-watering curries and satisfying biryanis



SNACKS

ALOO TIKKI, chole masala, tingling chutneys (G, D)

CHEF selection snacks of the week (G, D)

STARTERS TO SHARE

TURKEY TIKKA

Lache onion, cranberry chutney (D)

MAKALI FRY

Apple and spearmint chutney, pickled shallots (G)

TANDOORI LAMB CHOP (supplement £8) (D)

Tandoor grilled lamb chop, mix salad, chilli garlic yoghurt

MAINS TO SHARE

BUTTER CHICKEN

Chicken tikka simmered in tomato and fenugreek sauce (D)

ROGAN JOSH

lamb curry with onion tomato & Kashmiri spice blend

ALL MAINS ARE SERVED WITH

Bombay aloo, Dal makhani and Pulao rice

ADD ONS (EACH£8)

Lamb Samosa with tamarind chutney (2PCS) (G)

Squid Rings with paprika aioli (6pcs) (G

BREAD BASKET (ANY TWO £8.95) (D, N, G)

Butter naan, plain naan, cheese, garlic Peshawari, paratha

DESSERTS (CHOOSE ONE)

CHRISTMAS PUDDING (G, D)

Served with warm caramel sauce, strawberries

GAJAR HALWA (D, N)

Grated carrot cooked in milk and clarified butter, cardamon cream

FESTIVE MENU
£39 PER PERSON (4 COURSE)

VEGETARIAN FESTIVE MENU
£39 PER PERSON (4 COURSE)

SNACKS

ALOO TIKKI, chole masala, tingling chutneys (G, D)
CHEF selection snacks of the week (G, D)

STARTERS TO SHARE

Onion Bhaji served with mix salad, tamarind chutney
Malai Broccoli with tempered yoghurt

MAINS TO SHARE

KADAI PANEER
Kadai sauce, peppers, crispy onions
KERALA VEGETABLE KORMA
Vegetables simmered in mild coconut and fennel gravy

ALL MAINS ARE SERVED WITH

Bombay aloo, Dal makhani and Pulao rice

ADD ONS (EACH£8)

Lamb Samosa with tamarind chutney (2PCS) (G)
Squid Rings with paprika aioli (6pcs) (G

BREAD BASKET (ANY TWO £8.95) (D, N, G)

Butter naan, plain naan, cheese, garlic Peshawari, paratha

DESSERTS (CHOOSE ONE)

CHRISTMAS PUDDING (G, D)
Served with warm caramel sauce, strawberries
GAJAR HALWA (D, N)
Grated carrot cooked in milk and clarified butter, cardamon cream

SNACKS

Vegetable Momos served with pounded tomato chutney, pickled ginger

Aloo Tikki with chole masala, tingling chutneys

STARTERS TO SHARE

KARRARA KEKDA (SUPP £8)

Crispy soft-shell crab, gooseberry chutney

DUO OF CHICKEN

Salad spearmint and apple chutney

LAMB SHEEKH

minced lamb kebabs, mint chutney

MALAI BROCOLLI

Served with tempered yoghurt

MAINS TO SHARE

TURKEY TIKKA MASALA

Turkey tikka with masala sauce

PRAWN MANGA CHARU

Prawns simmered in raw coconut broth

LAMB BHUNA GOSHT

Lamb pieces with caramelized onion and garam masala

ALL MAINS ARE SERVED WITH

Bombay aloo, Dal makhani and Pulao rice, Butter naan

ADD ONS (EACH£8)

Lamb Samosa with tamarind chutney (2PCS) (G)

Squid Rings with paprika aioli (6pcs) (G

BREAD BASKET (ANY TWO £8.95) (D, N, G)

Butter naan, plain naan, cheese, garlic Peshawari, paratha

DESSERTS (CHOOSE ONE)

CHRISTMAS PUDDING (G, D)

Served with warm caramel sauce, strawberries

WHITE CHOCOLATE MOUSE

Berry gel chocolate texture

APPLE TARTIN (supp £5)

Salted caramel ice-cream

FESTIVE MENU
£48 PER PERSON (4 COURSE)

FESTIVE MENU
£48 PER PERSON (4 COURSE)

SNACKS

Vegetable Momos served with pounded tomato chutney, pickled ginger
Aloo Tikki with chole masala, tingling chutneys
Chef selection snacks of the week

STARTERS TO SHARE

TANDOORI MUSHROOM
Salad leaf mango and berry chutney
ONION AND KALE BHAJI
Served with tamarind chutney
MALAI BROCOLLI
Served with tempered yoghurt

MAINS TO SHARE

PANEER LABABDAR
Paneer simmered in onion tomato and masala sauce
LAHSOONI CORN PALAK
Creamy garlic spinach and corn kernels
KERALA VEGETABLE KORMA
Vegetables simmered in mild coconut and fennel gravy

ALL MAINS ARE SERVED WITH

Bombay aloo, Dal makhani and Pulao rice, Butter naan

ADD ONS (EACH£8)

Vegetable Samosa with tamarind chutney (2PCS) (G)
Paneer Tikka with mint chutney (2pcs)

BREAD BASKET (ANY TWO £8.95) (D, N, G)

Plain naan, Cheese, Garlic Peshawari, Paratha

DESSERTS (CHOOSE ONE)

CHRISTMAS PUDDING (G, D)
Served with warm caramel sauce, strawberries
WHITE CHOCOLATE MOUSE
Berry gel chocolate texture
APPLE TARTIN (supp £5)
Salted caramel ice-cream

Riwaz
BY ATUL KOCHHAR

CHRISTMAS DAY MENU
£79 per person (4 COURSE)

STARTERS (CHOOSE ONE)

SAMUNDARI GALOUTI (CR, F, D)
Minced Mixed seafood stuffed with mozzarella cheese, gooseberry chutney

MURGI CHOP(D)
Deboned chicken chop marinated with Kashmiri marination, mint chutney

LAMB SHAMMI KEBAB (D)
Soft pan-seared shredded lamb patties, chilli garlic yoghurt

SOYA PEPPER FRY (M)
peppery protein pack soya tossed with onion and fennel, rice hopper

KARRARA PANEER (D, S)
Tempura coated paneer glazed with chilli garlic sauce, rice noodle salad

SOUP COURSE

BUTTERNUT TRUFFLE SOUP with Stilton cheese, (D)

MAINS (CHOOSE ONE)

BUHARI TURKEY TIKKA MASALA (D)
Turkey tikka, masala sauce, asparagus and raisin masala

NALLI NIHARI
Lamb shank spiced bone marrow gravy

LOBSTER AND LANGOUSTINE MOILEE (CR, D, M)
Pan seared lobster, slow cooked langoustine in Moilee sauce, beans Poriyal

GUCCHI PANEER KORMA
Paneer, Morrel mushroom, korma gravy

TOFU KADHI PAKODA (M)
Simmered Coconut and tofu gravy tempered with fenugreek, onion pakora

DESSERTS (CHOOSE ONE)

SHAHI TUKDA (D, N, G)
Rich Indian bread pudding, saffron cream, thickened reduced milk, gold leaf

CHRISTMAS PUDDING (D, G)
Christmas pudding, warm custard sauce, berries

Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT a discretionary service charge of 12.5% willl be added to your bill.
D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS - Sesame

CHRISTMAS DAY
£79 PER PERSON (4 COURSE)

SHARE THE GIFT OF TASTE WITH OUR *Gift Voucher*



VAASU by Atul Kochhar

SINDHU by Atul Kochhar

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