



ERIKI

Indian Restaurant

www.eriki.co.uk

MENU

VEGAN TASTING MENU

4 COURSE £25 PER PERSON

Wine pairing available upon request £10 per person

HOME MADE VEGETABLE SOUP

We change the variety of soup on seasonal basis so please check with a member of staff for today's special

MIXED VEGETABLE SKEEK KEBAB

A fantastic alternative kebab for vegetarians. Made of blanched fresh spinach, coriander, spiced potatoes and fresh vegetables. Cooked in Tandoori oven and served with red pepper chutney

250ml Large glass of Sauvignon blanc marries perfectly with flavoursome kebab

BHINDI MASALA WITH TADKA DHAL

Masala tadka dhal served with bhindi masala, steamed basmathi rice and tandoori roti


VEGAN CHOCOLATE & COCONUT TART

A mixed nut tart with a chocolate and coconut filling, finished with a coconut swirl

A small glass of late harvest sauvignon blanc

 Vegetarian

 Spicy

 Extra Spicy

(N) Contains Nuts

(G) Contains Gluten

(D) Contains Dairy

Food may contain traces of allergens, If you have any dietary requirements please inform a member of staff before placing the order.

CURRY FIX

4 COURSE CLASSIC MENU

£28 per person

MILD

PAPPAD & CHUTNEY

Traditional Indian crepes made up of gram flour & rice flour served with selection of chutneys

CHICKEN MALAI TIKKA (D) or ONION BHAJI

Clay oven cooked chicken breast pieces delicately spiced and marinated with cheese, garlic and yoghurt, OR our delicately spiced tasty little onion balls.

CHICKEN TIKKA MASALA or LAMB PASANDA (N) (D)

Morsels of chicken cooked in a delicious almond & coconut sauce or buttery masala sauce. Served with pilau rice and peshwari naan, OR chunks of boneless lamb cooked in a creamy almond & coconut-based

KULFI (N) (D)

Traditional Indian ice cream on the stick. Flavours include: Mango, Pistachio, or Malai

SPICY

PAPPAD & CHUTNEY



Traditional Indian crepes made up of gram flour & rice flour served with selection of chutneys

SPICY CHICKEN TIKKA (D) or VEG SAMOSAS (G & D)

Tender lean lamb minced with mint leaves, spiced with chillies, garam masala and yoghurt, cooked in our Tandoori oven OR crispy pastry stuffed with spiced vegetables

CHICKEN XACUTI or LAMB MADARAS (D)

A rich chicken curry from Goa with individually roasted spices, cooked with a hint of coconut, OR South Indian style spicy curry either cooked with Lamb. Both served with pilau rice and garlic naan bread.


Vindaloo or Phall hot curries available upon request!  

KULFI (N) (D)

Traditional Indian ice cream on the stick. Flavours include: Mango, Pistachio, or Malai

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MEAT FEAST

5 COURSE MENU

£35 per person

Drinks pairing available upon request @ £15 per person

PAPPAD & CHUTNEY

Traditional Indian crepes made up of gram flour & rice flour served with selection of chutneys

TANDOORI MIXED GRILL (D)

An assortment of our delicious Lamb sheek kebab, Chicken Tikka & Tandoori king prawn

A pint of Cobra will be a great combination

SORBET

A refreshing palate cleanser before a delicious main course

RAJASTHANI LAMB SHANK (G)

Slow cooked lamb shank glazed up with Rajasthani spiced rogan-josh curry, served with mushroom rice and tandoori roti

A Large glass 250ml of Shiraz will marry perfectly with the dish


GULAB JAMUN (N) (D)

A traditional Indian dessert of spongy milky balls soaked in rose scented syrup served with vanilla ice cream

A small glass of late harvest sauvignon blanc will be best to finish of a great meal

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STARTERS


ONION BHAJI  **£5**
Tasty little onion balls bound together with a delicately spiced gram flour batter, paired perfectly with mango chutney. Great as a starter or as an accompaniment to curry.

VEG SHEEK KEBAB  (G) **£6**
A fantastic alternative kebab for vegetarians. Made of blanched fresh spinach, coriander, spiced potatoes and fresh vegetables.

VEGETABLE SAMOSAS  (G) (D)  **£5**
Crispy pastry stuffed with spiced carrots, potatoes, onions, peas and other vegetables, perfectly complemented with our sweet-and-sour tamarind chutney.

CHILLI PANEER  (D) **£6**
Morsels of Indian cottage cheese (Paneer) tossed with mixed peppers, bullet chillies and onions on a sweet chilli & garlic sauce. Can be made extra spicy upon request.

GOBI 65  **£5**
Blanched cauliflower florets with a generous coating of South Indian style spiced batter and deep fried. Traditionally enjoyed with fresh onions!

VEG PANORAMA  (G) (D) **£8**
An assortment of vegetarian starters served on a platter. Consists of Onion Bhaji, Veg sheek kebab, Vegetable Samosa, Chilli Paneer & Gobi 65. Make that to share between two for £5 extra.

SCALLOPS HARIYALI (D) **£12**
Juicy ocean scallops toasted with a hint of garlic and served in a creamy mint sauce.

CHILLI PRAWNS **£8.50**
Chunks of baby prawns tossed with mixed peppers, bullet chillies and onions on sweet chilli & garlic sauce. Can be made extra spicy upon request.

FISH AMRITSARI (G) **£8.50**
Amritsari fish is an absolute favorite fish recipe from the city of Amritsar, Punjab. It is an Indian style battered fish served with mint sauce.

SALMON TIKKA (D) **£11**
Chunks of fresh Salmon delicately spiced and cooked to perfection in our Tandoori oven. Perfectly paired with mint chutney.

SPICY CHICKEN TIKKA (D)  **£7**
Clay oven cooked chicken breast spiced with red chillies, turmeric, ginger, lime and garlic. Served on a sizzler with caramelised onions.

CHICKEN MALAI TIKKA (D) Mild **£7.50**
Clay oven cooked chicken breast pieces delicately spiced and marinated with cheese, garlic and yoghurt. A mild dish.

CHILLI CHICKEN (G) **£7**
Chunks of crispy chicken tossed with mixed peppers, bullet chillies and onions on sweet chilli & garlic sauce. Can be made extra spicy upon request.

GILAFI LAMB SHEEK KEBAB (D)  **£7**
Tender lean lamb minced with mint leaves, chillies, garam masala and yoghurt. Cooked in Tandoori oven and served on a sizzler.

LAMB CHOPS (D) **£8.50**
3 pieces of tender lamb chops, marinated with red chillies, turmeric, ginger & yoghurt. Cooked fresh in our Tandoori oven and served on a sizzler.

MIXED TANDOORI PLATTER (D) **£19**
An assortment of Spicy Chicken Tikka, Mild Malai Tikka, Lamb Sheek Kebabs & Lamb Chops served on a sizzler to share between two.

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MAINS

DHAL MAKHANI  (D) **£9**

Delicately spiced black & brown lentils, slow-cooked and blended with cream.

TADKA DHAL  **£8**

Yellow lentils simmered with roasted garlic, green chillies, coriander & fresh tomatoes.

ADRARI ALOO GOBI  **£8**

A mix of cauliflower and potatoes cooked with fresh tomatoes, ginger and garlic in a thick curry sauce.

BHINDI MASALA  **£10**

Fresh okra sautéed with onions, curry leaves and thick masala sauce.

MIXED VEG KORMA  (D) (N) (Mild) **£9**

Delicately spiced fresh garden vegetables including carrots, beans, cauliflower & potatoes cooked in a mild korma sauce.

SAAG PANEER  (D) **£11**

Cubes of Indian cottage cheese cooked with spinach and selected spices.

KADAI PANEER  (D) **£12**

Indian cottage cheese tossed with mixed peppers, bullet chillies and kadai spices.

SHAHI PANEER  (D) (N) **£11**

Cubes of Indian cottage cheese simmered in a buttery tomato sauce and flavoured with fenugreek leaves.

CHICKEN KORMA (D) (N) (Mild) **£14.50**

Tender morsels of chicken breast cooked in a delicious almond & coconut based sauce.

PUNJABI CHICKEN CURRY **£14**

A hearty curry of chicken breast cooked in a well spiced Punjabi style sauce, served as a thin gravy.

BUTTER CHICKEN MASALA (D) (N) **£14.50**

Morsels of tandoori chicken tikka, simmered in a buttery tomato sauce and flavoured with fenugreek leaves.

CHICKEN XACUTI  **£14**

A rich chicken curry from Goa with individually roasted spices, cooked with a hint of coconut.

CHICKEN JALFREZI  **£14**

Delicious chicken curry cooked with mixed peppers, bullet chillies & onions. Well spiced on a tomato sauce.

PAN FRIED SEABASS MASALA **£17**

Sea bass fillet marinated in Tandoori spices and pan fried on cold pressed British rapeseed oil served on a masala sauce.

BANGLORI PRAWNS CURRY **£16**

Prawns cooked in a tomato and onion sauce, flavoured with curry leaves and mustard. Brilliant with freshly steamed rice.

LAMB SAAG **£15**

Tender lamb pieces cooked with fresh baby spinach and fenugreek leaves with a hint of masala sauce.

LAMB PASANDA (D) (N) (Mild) **£15**

Chunks of boneless lamb cooked in a creamy almond & coconut-based sauce.

LAMB ROGAN JOSH **£15**

A classic Kashmiri curry. Tender lamb cooked in a rich tomato, onion & black pepper sauce.

LAMB PEPPER FRY **£16.50**

Chunks of boneless lamb cooked with mixed peppers & onions in a thick sauce, seasoned with black pepper served on sizzler.

LAMB SHANK **£21**

Slow cooked lamb bone marrow glazed up with Rajastani spices. One of our specialities and certainly a dish to remember.

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TANDOORI MAINS

- PANEER SHASHLIK**  (D) **£12.50**
Cottage cheese cubes marinated with kashmiri chillies, turmeric, and garam masala. Cooked to perfection in our Tandoori oven.
- TANDOORI CHICKEN** (D) **£14.00**
Plump and juicy chicken marinated with ground spices and yoghurt. Cooked in our Tandoori oven and served on a sizzler.
- TANDOORI LAMB CHOPS** (D) **£16.50**
Clay-oven cooked Lamb chops marinated with red chillies & garam masala. Cooked in Tandoori oven and served on a sizzler.
- TANDOORI SAMPLER** (D) **£18.50**
An assortment of tandoori chicken, boneless chicken tikka, lamb chop & sheek kebab served on a sizzler with caramelised onions
- TANDOORI KING PRAWNS** (D) **£19.00**
5 pieces of King prawns marinated with carom seeds, yoghurt, kashmiri chillies and ground spices cooked in our Tandoori oven.
- TANDOORI SALMON** (D) **£17.50**
Chunks of fresh Salmon delicately spiced and cooked to perfection in our Clay oven.

BIRIYANI (D)

Himalayan basmati rice cooked in a copper handi with either vegetables, lamb, chicken or prawns. Flavoured with saffron and whole spices. Served with raita (curry sauce available on request).

- VEGETABLE BIRIYANI**  **£12.50**
- CHICKEN BIRIYANI** **£16.50**
- LAMB BIRIYANI** **£17.50**
- PRAWN BIRIYANI** **£17.50**

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VEGETABLE SIDES

- SAAG ALOO** **£4.50**
- BOMBAY POTATOES** **£4.00**
- TADKA DHAL** **£4.00**

BREADS (G) (D)

- PLAIN NAAN**  **£3.00**
- BUTTER NAAN**  **£3.50**
- GARLIC NAAN**  **£3.50**
- CHILLI NAAN**   **£3.50**
- PESHWARI NAAN**  (N) **£4.00**
- KEEMA NAAN** **£4.00**
- CHEESE NAAN**  **£4.25**
- TANDOORI ROTI**  (Dairy Free) **£3.00**

RICE

- STEAMED BASMATI RICE** **£3.00**
- PILAU RICE** **£3.50**
- MUSHROOM RICE** **£4.00**
- LEMON RICE** **£4.00**

SALAD

- SLICED CUCUMBER & ONION SALAD** **£3.00**
- RAITA (YOGHURT DIP) (D)** **£2.50**

OPENING HOURS

Dinner 6pm - 11pm

We accept all major Credit Cards

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

ERIKI INDIAN RESTAURANT EVENTS

Conference / Banquet / Wedding / Party room
available to hire adjacent to the restaurant, Guggenheim

Capacity 130 with stage, 180 without.

Access to Garden also available for Bespoke Summer / Fair Weather Events

Contact us at:
info@eriki.co.uk
for more info.

Crowne Plaza London-Heathrow, Stockley Road, West Drayton, UB7 9NA

Reservations - Tel: 01895 436630 Fax: 05603 459230

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www.eriki.co.uk