



MENU

POPADS 0.60 EACH CHUTNEY TRAY 1.0PP

STARTERS | TAPAS

MIXED PLATTER 8.0 PER PERSON

CHICKEN + LAMB TIKKA, ONION BHAJI, VEGETABLE SAMOSA

SAMOSA CHAAT 7.95

POTATO FILLED SAMOSA WITH SWEET YOGHURT,
MINT CHUTNEY & TAMARIND

CHAAT SHOTS 5.95

POTATO, CHICKPEAS, CORIANDER CHUTNEY STUFFED CRISPY PURI
DRENCHED IN SOUR AND SPICY MINT FLAVOURED WATER

OKRA FRIES 5.00

SERVED WITH TAMARIND

CHILLI PANEER 5.95

CUBES OF INDIAN COTTAGE CHEESE GRILLED AND
STIR FRIED WITH PEPPERS, ONIONS

GARLIC KING PRAWNS AND MUSHROOMS 11.95 GF

VEGETABLE OR LAMB SAMOSA 4.95

PIYAZI 4.95.

ONION AND LENTIL, BHAJIS, STREET FOOD SNACK FROM BENGAL

CHICKEN OR PRAWN CHAAT PUREE 7.95

TANGY CHICKEN OR PRAWN ON PURI BREAD

SHREDDED CHILLI SEABASS 7.95 GF

SALMON TIKKA 8.95 GF

LAMB SHEEK KEBAB 7.95 GF

SPICY LAMB CHOPS 3PC 10.95 GF

TANDOORI KING PRAWNS 11.95 GF

GF = GLUTEN FREE



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SIGNATURES

*SELECT: CHICKEN 14.0 LAMB 15.0
KING PRAWNS 17.0 ALL GLUTEN FREE

RAILWAY TAVA*

SPICY LAMB CURRY, THICK CARAMELISED SAUCE...AS
SERVED ON 1ST CLASS TRAIN COMPARTMENTS IN INDIA

SALAN*

EARTHY DISH, SLOW STEAM COOKED IN WHOLE
SPICES...A MOTHER'S KITCHEN DISH

JUNGLEE

SPICY 1/2 TANDOORI CHICKEN COOKED ON THE BONE,
IN A SPICY SAUCE

GOAN FISH CURRY 15.0

DELICATELY SPICED SEABASS COOKED IN A TAMARIND
INFUSED TANGY SAUCE

GUNPOWDER*

FIERY HOT SAUCE, DRY CRUSHED CHILLIES

LAMB SHANK ROGON 18.95

SLOW COOKED IN A TOMATO + ONION STEW

BANGALORE*

CHICKEN OR LAMB COOKED IN A SMOKY GARLIC +
CHERRY TOMATO SPICY SAUCE

CALCUTTA NAGA*

BENGALI NAGA PEPPER INFUSED HOT CURRY

MALABAR PRAWN CURRY

CREAMY TOMATO GRAVY

BUTTER CHICKEN MASALA*

CREAMY COCONUT SAUCE, WITH A LIGHT KICK...THE
REAL KORMA

SHATKORA (WILD ORANGE)*

ZESTY MALAYSIAN CITRUS INFUSED SAUCE

OLD DELHI KEEMA PEAS 16.0

SPICY MINCED LAMB WITH PEAS AND ONIONS

CEYLON*

COCONUT INFUSED SPICY SAUCE, CURRY LEAVES

THE CLASSICS

SELECT: CHICKEN 14.0 LAMB 15.0
KING PRAWNS 17.0 ALL GLUTEN FREE

KORMA | MADRAS | VINDALOO,
PATIA | DANSAK
JALFREZI |
ROGON JOSH | SAAG GOSHT
BIRYANI:

CHICKEN, LAMB, KP 14/15/16

VEGETARIAN 12.0

KARAH PALAK PANIR

SPINACH AND PANIR, TRADITIONAL KARAH SAUCE

KHUMB JALFREZI VEGAN

MUSHROOMS, GREEN PEPPERS + ONIONS

BRINJAL TAVA VEGAN

AUBERGINE CURRY, CARAMELISED ONION SAUCE

PANEER MAKHANI

COTTAGE CHEESE IN A BUTTERY, CREAMY TOMATO
SAUCE

GRILLS GF

MIXED GRILL 17.0

SPICY LAMB CHOPS 5 PC 17.0

SHASLIK 14.0

SALMON, CHICKEN OR LAMB

HALF TANDOORI CHICKEN 14.0

PANEER SHASLIK 11.0

SIDES 5.0 GF

BOMBAY POTATO | SPINACH | BRINJAL,
CAULIFLOWER | ONION BHAI

TARKA DAAL | BHINDI

CHANA, DRY VEGETABLES,

CUCUMBER RAITA 2.5

RICE: STEAMED, PILAW 3/3.5

EGG FRIED, COCONUT, MUSHROOM 4.0

NAN: PLAIN, GARLIC, PESHWARI 4.0

CHAPATTI (2 PC) 3.0

PARATHA 3.0

ALL IN NAN / BREAD SECTION CONTAIN GLUTEN

