



scarlet.

à la carte menu



starters

scarlet Treat for two persons Chicken tikka, lamb cutlets, jumbo prawns, salmon tikka, all grilled in the Tandoor, served with mint and taramind sauce	£14.95
Punjab Jhinga Sautéed king prawns lightly pan fried with a spicy blend of curry leaves, mustard seeds and black pepper	£9.95
Achari Murg Tikka Diced chicken marinated in yoghurt and a special sauce, grilled on charcoal	£8.50
scarlet Crab Cakes Fresh crab seasoned with herbs, lime juice, sweetcorn and chilli, then breaded with garam flour	£8.50
Prawn Purée Fresh water shrimps cooked in a very delicate sauce, seasoned with ground spices and served with small crispy wholewheat bread	£7.95
Barwan Khumb English mushrooms prepared in a creamy yoghurt and cheese stuffing	£7.50
scarlet Shrimp Salad Freshly caught shrimp accompanied by seasonal salad ingredients	£6.95
Aloo Tikka Minced potato patty stuffed with garam massala and peas, accompanied with tamarind and mint sauce	£6.50
scarlet Yellow Lentil Dal Piping hot dal with a warm garlic side kulcha bread	£5.95
scarlet House Salad Indian and European mixed green salad, presented scarlet style	£5.95
Onion Bahji Round moulded portions of finely sliced onion with garam flour, seasoned with spices and deep fried in mustard oil	£5.75
Lukmi Samosa Parcels of flaky pastry stuffed with delicately spiced minced lamb or vegetable	£5.75
scarlet Lacamun Meat or vegetables lightly spiced and served on a layer of pizza bread	£5.50



main

vegeterian

Paneer Treat

Homemade cottage cheese with bell pepper and spring onion

£10.95

Bhutta Dupiaza

Crisp fried baby corn with vegetable medley, spring onions and spices

£10.95

free range chicken

Murgh Makhanwalla Chicken Tikka Massala

Filletted famous chicken breast in a creamy scarlet sauce

£14.95

Murgh Handi Lazeez

Fresh fillet of chicken in a spicy ginger, clove and garlic sauce

£14.95

lamb

Rogan e Nishat

Lamb cooked with ginger, garlic, coriander and aromatic spices to a recipe from the famous Jaipur kitchen

£14.95

Nalli Ka Salan

Succulent lamb cooked in scarlet spices with fresh spinach

£14.95

speciality fish dishes

Hara Massala Salmon

Scottish highland fish, marinated for several hours and slowly broiled in a clay oven, cooked in fresh coriander sauce with ginger, tomato, pepper, chilli, black pepper and lemon juice

£17.00

Samundari Sallan Jumbo Prawns

Whole shelled jumbo prawns in bhuna sauce, garlic and fresh coriander

£18.00

Massala Macchili Sea Bass

Generous fillet of sea bass in a rich onion sauce, sautéed with mustard seeds

£18.00

Lagosta Lobster

South Coast select lobster and prawn cooked in xacuti sauce, accompanied by crisp okra and red onion salad

£24.95



tandoori grills

treasures of the Tandoor – straight from our Indian clay oven

Paneer Shashlik A refreshing combination of cottage cheese, onions, tomatoes and green pepper, chargrilled	£9.95
Rajastani Murg Tikka Boneless chicken breast marinated in home ground spices and saffron, roasted delicately in the Tandoor and served with green salad and chutneys	£11.95
Lazeez Paslian Lamb chops marinated in traditional spices and barbequed on charcoal	£11.95
Salmon Tikka Succulent pieces of fresh salmon marinated in yoghurt, flavoured with cinnamon, star anise and broiled sesame seed	£14.25
Batakh Sula Shaslik Chargrilled boneless chunks of duck supremely marinated overnight in a spicy yoghurt marinade, skewered with onion, courgettes, tomatoes and peppers	£14.95
Jhinga Gulmohar Tender Arabian Sea jumbo king prawns, flavoured with a scarlet tandoori massala and gently cooked in the traditional clay oven	£14.95
Shikari Thaal A sumptuous platter selection of kebabs – fish, prawn, duck, chicken, lamb, chargrilled to perfection, served with mint dip	£15.95

platters

want to share and try a medley of superb dishes? – then choose from our select platters:

Vegeterian Platter Assorted bhajja, paneer shaslik, samosa, aloo tikka and salad of the day	£19.50
Eat Meat Eat Platter Succulent lamb cutlets, chicken malai tikka, bara kebab, chicken satay, vegetable samosa and healthy salad	£27.50
Surf & Turf Platter Salmon tikka, chicken malai tikka, lamb cutlet, vegetable bites, meat samosa and delicate salad	£32.50
Seafood Platter King scallops, poca hera prawns, salmon tikka and a crunchy fresh salad	£39.50



scarlet classic curries

traditional home style favourite dishes, passed down from generation to generation

Chicken / Lamb Korma Tender chicken or lamb cooked and flavoured in a mild creamy sauce	£10.95
Chicken / Lamb Bhuna Deliciously spicy dish, slightly dried to allow you to savour the delicate spices	£10.95
Chicken / Lamb Dupeaza Medium spiced chicken or lamb, cooked in a thick sauce, garnished with fried onions	£10.95
Chicken / Lamb Dhansak Tangy, sweet and sour chicken or lamb with lentils	£10.95
Chicken / Lamb Jalfrezi Diced chicken or lamb with chopped green peppers and fresh coriander in a hot onion and tomato sauce	£10.95
Biriani Delicacies Chicken or lamb blended with special spices and baked with basmati rice, garnished with tomatoes and cucumber, served with sauce	£12.50



shakahari

vegetarian side dishes

Ghar-Ki-Dal Home style cooked lentils	£7.57
Gobhi Aloo Ka Sangam Cauliflower and potatoes stir-fried with fenugreek and cooked on dum	£6.25
Paneer Aur Mutter Ka Salan Green peas and cottage cheese, spiced and cooked in light gravy	£6.25
Palak Aloo Fresh spinach served with baby potatoes	£5.95
Kerala Aloo Spiced potatoes cooked in South Indian style	£5.95
Dal Makhnwalli Black lentils cooked overnight on the Tandoor, finished with butter and cream	£5.75
Achari Gobi Cauliflower cooked with spice-mix, with pickled lime and mango	£5.45
Channa Nimboo A tangy tribute of chickpeas, cooked and spiced in our light massala sauce	£5.25
Raita Plain or mixed low fat yoghurt with cucumber	£3.50
Baghiche Ka Salad Indian and European mixed house salad	£6.95
Caesar Murgh Salad A refreshingly succulent dish of juliennes of chicken and fresh garden salad vegetables of the day including onions, capsicums, beetroot, tomatoes and a lemon and coriander dressing	£8.50



basmati chaval

rice

Sada Chaval

Special pearl white basmati boiled rice

£3.50

Saffron Pulao

Basmati rice roasted with cumin seeds, green peas or mushrooms

£3.95

Lemon / Orange Pulao

Basmati rice with fresh lemon or orange

£3.95

scarlet brown rice

A low carb healthy brown rice

£3.95

roti

bread

Papadum

Crispy sun-dried pancake made from lentil flour served either roasted or fried

£0.75

Roti / Chappati

Unleavened bread made from wheat flour

£2.50

Naan

Plain or garlic leavened bread

£2.75

Pashwari Naan

Made with refined flour, topped with almonds, grated coconut and sesame seeds

£2.95

Kerala Lacchedar Paratha

South Indian bread from the Malabar Coast, an unleavened wholewheat flour bread rolled into a flat spiral to give a light and crispy texture

£3.50

hungry?

Sit at our splendid cocktail bar or
stunning glass domed piazza.

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Leaving Party... Birthday... and more.

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