

STREET CART

WE PRIDE OURSELVES IN BRINGING CHAATS TO THE STREETS OF BIRMINGHAM AND THESE ARE THE DISHES THAT LAUNCHED OUR STREET FOOD JOURNEY! SIGNATURE DISHES!

THE BELOW CHAATS ARE SERVED WITH MARINATED CHICKPEAS, MINT YOGHURT & TAMARIND CHUTNEYS. TOPPED WITH RED ONION, CORIANDER & POMEGRANATE, CRUNCHY SEV. CHAATS ARE TASTE EXPLOSIONS, WITH HOT & COLD SENSATIONS & LOTS OF DIFFERENT TEXTURES!

CHICKEN CHAAT (GF) 6.95

The 'street favourite' juicy chicken pieces, marinated overnight, in spices.

PAKORA CHAAT (GF) (V) 6.75

By far the best Pakora you will taste! Crunchy yet soft-onion potato & spinach mix.

TIKKI CHAAT (GF) (V) 6.75

Lentil & potato patty infused with fenugreek & spices. Road side favourite!

KATA MITTA PAPDI CHAAT (V) 6.75

Tangy, sweet and crunchy, wheat pockets.

DECONSTRUCTED SAMOSA CHAAT (V) 6.75

Handmade fresh vegetable samosa.

TRADITIONAL STREET FOOD DISHES! YOU WOULD EXPECT TO FIND THESE DISHES ON THE STREETS OF INDIA!

ALOO PAPDI CHAAT (V) 6.25

A cold chaat with a tasty blend of soft lentils, crunchy papdi & baby potatoes. Tossed in marinated yogurt, sev & chutneys

BHEL PURI CHAAT (DF) (GF) (V) 5.50

Mumbai's favourite snack, combination of sweet, chilli, lemon, fresh salad and spicy chutneys with a crunchy bite served on a whole papadum. (Served cold)

PANI PURI (V) 4.50

The most popular quick snack in India- light semolina balls with a dash of chickpeas topped off with yoghurt and tamarind chutney and the most important part - the spiced water (mango, lime & masala). This is one to 'down in one!

ALL DISHES (IN STREET CART SECTION) APART FROM CHICKEN CHAAT & ALOO PAPDI CHAAT CAN BE MADE VEGAN WITHOUT YOGHURT MINT. PLEASE ASK TEAM MEMBER IF YOU WOULD LIKE DISHES VEGAN.

STREET FOOD CORNER

MODERN CLASSICS- INDIAN STREET FOOD WITH A TWIST!

MINTED LAMB PAKORA BURGER 8.50

A succulent Indian spiced lamb patty topped with chilli cheese, crispy pakora bites, tamarind & mint yoghurt sauces and streatory slaw.

PAKORA FRIED CHICKEN BURGER 8.50

A juicy chicken BURGER fried & wrapped in pakora batter made of spinach and onion, topped with chilli cheese, tamarind & mint yoghurt sauces and streatory slaw.

LENTIL & CHICKPEA BURGER (V) 7.95

A mixed lentil and chickpea burger lightly grilled, topped with chilli cheese, tamarind and mint yoghurt chutneys and streatory slaw.

MASALA FRIES (GF) (V) 4.50

Potato fries, smothered in our famous fenugreek chaat masala, tamarind and mint yoghurt chutneys.

MEATY MASALA FRIES (GF) 6.95

Fries, as above, smothered with juicy, minced lamb, red onions, coriander and yoghurt mint sauce.

PANEER FRIES (GF) (V) 7.00

Paneer like you've never tasted before. Soft paneer sticks coated in a crunchy coating delicately spiced with black pepper, served with handmade home ketchup/fresh mint chutney.

THE INDIAN HOT DOG 8.00

Exclusive to the streatory! Marinated minced lamb, lovingly hand formed sausage served in a roti wrap, bursting with streatory slaw & crunchy sev. Topped with our unique chutneys.

SPICY CHICKEN WINGS (DF) (GF) 7.00

Sticky and spicy chicken wings-ultimate finger food.

PAKORA FRIED CHICKEN WINGS (DF)(GF) 7.00

You've had the burger now its time to try the wings! Succulent chicken wings coated in our famous pakora batter, served with our house chutneys.

FAMILY FAVOURITES

SMALLER DISHES - THINK INDIAN TAPAS!

CANNON HILL PARK PICNIC (DF)(GF)(V) 7.25

Baby potatoes, fenugreek, coriander, garden peas, gently tossed with toasted cumin and nigella seeds, memories of long summers spent in Cannon Hill Park.

BHARTHA (DF) (GF) (V) 7.50

Head chefs' Dad's favourite dish! He drives miles for this! Aubergines, cooked on an open flame, blended in to onions, ginger, garlic and fresh tomatoes. Lovely smokiness flavour infused in the dish.

LAMB KOFTA (DF) (GF) 7.50

Family recipe, remember many weekends forming these balls in the kitchen with mum. 2 spiced minced lamb meatballs, slowly simmered in a thick aromatic sauce, topped with our fresh mint and coriander relish.

CHOLE BHATURA (V) 7.95

The ultimate Punjabi heritage dish. Soft fluffy, fried bread served with marinated curried chickpeas. Served with our signature condiments- homemade lime & chilli pickle, fresh mint chutney, tamarind & red onions

YELLOW DHAL (DF) (GF) (V) 7.25

Many memories of the family home- Willows Road! Yellow lentils simmered with whole green chillies, tempered with garlic and coriander. With a special fried onion turka garnish. The ultimate staple dish!

PALAK PANEER (GF) (V) 7.50

Tuesday is none meat day in our home so this started as a substitute to meat! Incorporating 5 fresh ingredients, including fresh spinach (never from a can!) Perfectly balanced to make this unique special dish. Tuesday today? It would be rude not to...

VEGETABLE KOFTA CURRY (DF) (GF)(V) 7.25

Combination of 2 seasonal vegetarian balls, blended with herbs and home roasted spices in a thick aromatic tomato gravy. Simmered to perfection!

BUTTER MATAR PANEER (GF) (V) 7.50

A classic dhaba dish, golden paneer pieces with garden peas, simmered in a rich tomato & butter curry sauce.

DHABHA METHI PANEER (GF) (V) 7.50

A dish that combines diced paneer pieces with creamy fresh methi infused in garlic. Topped with griddled peppers; a dish with whole spices found in the roadside dhabhas.

PLEASE NOTE OUR DISHES ARE MADE FRESH TO ORDER SO THERE IS A **MINIMUM OF 20 MINUTES FROM ORDERING TO SERVICE**. PLEASE ALLOW FOR MORE TIME **(ADDITIONAL 20 MINUTES) IN VERY BUSY PERIODS**. OUR INGREDIENTS ARE LOCALLY & SEASONALLY SOURCED.

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR TABLES OF 4+. ALL TIPS ARE DIVIDED EVENLY BETWEEN THE TEAM. THANK YOU FOR VISITING, ENJOY YOUR MEAL! **PROUDLY INDEPENDENT & FAMILY RUN**

STREATERY SPECIALS

LARGER DISHES- WE RECOMMEND AT LEAST ONE TAPAS DISH WITH ONE OF THESE DISHES PER PERSON.

HOUSE BLACK DHAL (GF) (V) 8.75

Red kidney beans and black lentils cooked overnight for a rich creamy texture, tempered with garlic, ginger & butter.

HOMESTYLE CHICKEN CURRY (GF) 9.95

Tender chicken pieces, in a rich velvety tomato sauce tempered with butter and spices.

METHI CHICKEN CURRY (GF) 9.95

Indulgent dish at family get togethers, chicken in a creamy rich, fresh fenugreek sauce with cardamoms, black pepper and cloves...treat yourself!

FRESH SPINACH & LAMB CURRY (DF) (GF) 10.95

Fresh spinach and mint cooked with garlic, ginger chillies, added to overnight marinated diced boneless leg of lamb, slow cooked until tender.

CHEF'S SPECIALS

DHABA CHICKEN (GF) 11.95

Traditional chicken-on-the-bone, this is one fiery dish! Spiced and grilled with ground masala and chilli powders, then simmered and soaked in a garlic, ginger, green chilli paste.

DAD'S LAMB KEEMA (GF) 11.95

Slow cooked minced lamb, with ginger and toasted spices, blended with garden peas. Drizzled with minted potato yoghurt to finish. Dad's signature dish!

PERFECT PARTNERS

TRIO OF COLOURED ROTIS

EXCLUSIVE TO THE INDIAN STREATERY MADE IN HOUSE FRESH EVERYDAY- ALL PERFECT PARTNERS ARE VEGETARIAN.

NATURALLY GREEN ROTI 1.95

Infused with fresh fenugreek & spinach.

NATURALLY RED ROTI 1.95

Infused with fresh beetroot

NATURALLY YELLOW ROTI 1.95

Infused with turmeric and gram flour

PLAIN ROTI 1.95

Made with superior gold Canadian wheat flour.

BHATURA 3.95

Soft fluffy bread. An Indian breakfast and late lunch classic.

LAACHA PARANTHA 3.95

A favorite at Indian weddings, layered with cumin and fenugreek - melts in the mouth!

AMRITSARI KULCHA 3.95

Soft Indian flatbread, lightly stuffed with onions and potato.

CUMIN BASMATI RICE (DF) (GF) 3.50

Infused with tumeric.

STREATERY SLAW (DF) (GF) 2.95

Shredded carrots, beetroot mooli & pomegranate. Fresh feisty & crunchy, with a zingy dressing.

STREATERY SALAD (DF) (GF) 2.95

Diced red onions, cucumber, tomatoes, tossed in fresh mint.

CLASSIC RAITA WITH CUCUMBER & CUMIN (GF) 2.95

CONDIMENTS:

ACHAR-MANGO, LIME, PICKLE 1.00

FRESH MINT CHUTNEY- 1.00

TAMARIND- 50p

CHILLIES- 50p

RED ONIONS-50p

ALLERGENS INFO

Our allergen chart lists the ingredients used for all dishes. Please ask your server for a copy. If you suffer from food allergies & intolerances please speak to your server. Food may contain nuts & traces of bone in

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

MANY DISHES ARE AVAILABLE VEGAN WITHOUT YOGHURT CHUTNEYS PLEASE ASK YOUR SERVER

