

Nibbles

Masala Papadum [2] Large roasted papadums garnished with onion, tomato, coriander & masala. (VE, GF, DF) 🍷	5	Lays Masala	2
Papadum Basket Variety of papadums served with chutneys. (VE, GF, DF)	6	Kurkuree	2
Pakora Onion (VE, GF, DF) / Fish (DF) The Indian fritter, hot, crispy & addictive. A firm favourite in every Indian household. Our pakoras are freshly made to order.	8	Samosa [3] Vegetable (VE, DF) Lamb (DF) The famous Indian traditional snack, filo pastry, hot & crispy, served with chutney.	5 6

Welcoming you to Papa-dum

We are a family run business providing you with a homely, authentic insight into our Indian lifestyle. Our recipes are passed down through the generations, reflecting 'true' Indian food.

Soak up the vibrant atmosphere, the eccentric Bollywood classics, embrace the live kitchen & enjoy what we like to describe as our "organised chaos".

The Food

Our street food plates are small, ideal for sharing. We recommend two to three per table of 2. Our big plates are the perfect meal for one. If you fancy eating the Indian way, use your bare hands. Order dishes that you haven't heard of. Variety is the 'spice of life'.

Small Plates - Street Food Great for Sharing

Bhel Puri Puffed rice, chickpea, vermicelli with potato & onions mixed with chutneys. (VE, DF)	7	Samosa Channa A Punjabi samosa topped with a spicy channa masala, onions, tomatoes, yoghurt & chutneys. (V) 🍷	8	Indian Fried Chicken [IFC] Indian fried battered chicken tenders, served with masala mayo. (DF)	8
Dhai Puri Savoury shells filled with potatoes & chickpeas topped with onions, tomatoes, pomegranate, yoghurt & chutney marbling. (V)	7	Chicken Shami Kebab [3] Minced chicken with onions, ginger, garlic & masala, grilled & served with pickled red cabbage. (DF, GF)	10	Chilli Masala Sweetcorn Ribs Corn on the cob riblets tossed in our homemade masala & coated with a chilli & soy dressing. (DF, VE) 🍷	7
Pani Puri Savoury shells stuffed with potatoes & chickpeas with a spicy homemade spicy minty water. (VE, DF) 🍷	6	Keralan Prawns Crispy fried tiger prawns marinated in our south Indian inspired masala. (DF, GF)	10	Masala Mac n Cheese Balls Our take on the classic, crispy, chilli, gooey & yummy. (V)	7
Aloo Papdi Crunchy pastry pieces with potatoes, white chickpeas, sweet yoghurt & tangy chutneys. (V)	7	Chicken 65 A famous southern Indian dish created in 1965, crispy popcorn fritters stir fried with chillies, onions & curry leaves. (DF) 🍷	8	Chilli Paneer Soft & crispy cubes of paneer, tossed with peppers, onions & chillies in a Indo-Chinese sauce. (V, GF) 🍷	9

Bombay to London

Bombay Sandwich Triple decker toastie with sliced potato, cucumber, tomato, cheese & chutneys. (V) 🍷	8	Pau Bhaji Slow cooked mashed vegetable curry, with special masala & butter, add cheese? (V) 🍷	10	Vada Pav Spiced potato & curry leaf patty with coconut & chilli powder. (VE, DF) 🍷	6
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Big Plates - Perfect for One

Curries

Our curries come with rice, naan, pickles, mini papadums & mango chutney.

Butter Chicken Chargrilled tandoori spiced tender chicken, poached in a tomato buttery creamy sauce. (GF)	20
Masala Chicken Spiced chicken tikka pieces with chargrilled onions marinated in a spicy onion sauce. (GF) 🍷	18
Kashmiri Lamb Slow cooked boneless lamb poached in an enriched curried sauce. (GF)	24
Goan Fish Delicate white fish cooked in an aromatic curry leaf & coconut sauce. (DF, GF)	16
Mutter Paneer Diced Indian cheese marinated in a spicy & creamy, tomato sauce with peas. (V, GF) 🍷	16
Dal Makhani Black lentil dal cooked in a creamy buttery sauce made with house spices. (V, GF) 🍷	14
Keralan Veg Mixed vegetables cooked in an aromatic curry leaf & coconut sauce. (VE, GF, DF)	16
Dal of the Day Ask a friendly member of our team for today's dal special. (VE, GF, DF)	7
Upgrade your Naan Chilli (V), garlic (V), chilli & garlic (V)	2

Thali

Our Thalies come with your choice of any TWO curries, dal, rice, samosa & an Indian sweet. 🍷

Meat	21
Vegetarian (V)	18
Vegan (VE, DF)	18

Grills

Our Grills, come with your choice of TWO sides and a chutney.

Chicken Tikka Marinated overnight chicken with yoghurt & spices. (GF)	20
Green Chicken Tikka Marinated overnight chicken with coriander, spinach, mint & spices. (GF, DF) 🍷	20
Lamb Chops [2] Overnight marinated in our special spices & masala. (GF)	26
Paneer Tikka Marinated Indian cheese with yoghurt & spices. (V, GF)	18
Vegan Hara Bara Kebab [3] Spinach, peas & potato kebabs. (VE, GF, DF)	14

Sides

Masala Chips (VE, DF) 🍷	6
Boring Chips (VE, DF)	5
Grilled Corn on the Cob Rub lime & sprinkle chilli powder for the Indian twist. (VE, GF, DF)	5
Gunpowder Potatoes (VE, GF, DF) 🍷	5
Lemon Rice (VE)	4
Pickled Red Cabbage (VE, GF, DF)	4
Kachumber Salad (VE, GF, DF)	3

Biryani

Our traditional biryani are hand finished & cooked in a clay pot & served with raita.

Per Person	1 or 2
Chicken (GF)	20 / 32
Lamb (GF)	30 / 42
Vegetable (V, GF)	18

Naan

Plain (VE)	3
Butter (V)	3.5
Garlic or Chilli or Cheese (V)	4
Chilli, Cheese & Garlic (V)	5
Cheese & Garlic (V)	5

Extra

Basmati Steamed Rice (VE, GF, DF)	4
Cucumber Raita (V, GF)	4
Lime, Onions, Cheese (V)	1.2
Extra Pau [2] (VE)	2.2
Sliced Onions & Chilli	2
Dips Masala Mayo / Ketchup	1
Chutney Mint / Spicy Chilli (VE) / Tamarind / Sweet Mango / Coriander & Mint (VE)	2

Something Sweet

Chocolate Pani Puri - 6
Chocolate covered puri with sweet refreshing filling.

Please speak to our friendly team for further information on allergens. VE - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free

A discretionary service charge of 12.5% will be added to your bill. Please note we operate a 75 minute seating policy. If you need more time please speak to a member of our team.

🍷 All our meat is Halal