

Nibbles

Masala Papadum [2] - 5

Large roasted papadums garnished with onion, tomato, coriander & masala. (VE, GF, DF) 🍌

Papadum Basket - 6

Variety of papadums served with chutneys. (VE, GF, DF)

Lays Masala Chaat - 5

The Indian Classic Crisp mixed with chaat spices onions, tomatoes and coriander

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 - 7

Puffed rice, chickpea, vermicelli with potato & onions mixed with chutneys. (VE, DF)

Dhai Puri - 7

Savoury shells filled with potatoes & chickpeas topped with onions, tomatoes, pomegranate, yoghurt & chutney marbling. (V)

Pani Puri - 6

Savoury shells stuffed with potatoes & chickpeas with a spicy homemade spicy minty water. (VE, DF) 🍌

Samosa Channa - 8

A Punjabi samosa topped with a spicy channa masala, onions, tomatoes, yoghurt & chutneys. (V) 🍌

Aloo Papdi - 8

Crunchy pastry pieces with potatoes, white chickpeas, sweet yoghurt & tangy chutneys. (V)

Keralan Prawns - 10

Crispy fried tiger prawns marinated in our south Indian inspired masala. (DF, GF)

Onion Bhaji (Pakora) - 8

The Indian fritter, hot, crispy & addictive. A firm favourite in every Indian household. Our pakoras are freshly made to order. (VE, GF, DF)

Chicken Shami Kebab [3] - 10

Minced chicken with onions, ginger, garlic & masala, grilled & served with pickled red cabbage. (DF, GF)

Masala Mac n Cheese Balls - 8

Our take on the classic, crispy, chilli, gooey & yummy. (V)

Chicken 65 - 10

A famous southern Indian dish created in 1965, crispy popcorn fritters stir fried with chillies, onions & curry leaves. (DF) 🍌

Samosa [3]

Vegetable (VE, DF) - 5

Lamb (DF) - 6

The famous Indian traditional snack, filo pastry, hot & crispy, served with chutney.

Indian Fried Chicken [IFC] - 8

Indian fried battered chicken tenders, served with masala mayo. (DF)

Chilli Masala Sweetcorn Ribs - 8

Corn on the cob riblets tossed in our homemade masala & coated with a chilli & soy dressing. (DF, VE) 🍌

Chilli Paneer - 10

Soft & crispy cubes of paneer, tossed with peppers, onions & chillies in a Indo-Chinese sauce. (V, GF) 🍌

Bombay to London

Bombay Sandwich - 8

Triple decker toastie with sliced potato, cucumber, tomato, cheese & chutneys. (V) 🍌

Pau Bhaji - 10

Slow cooked mashed vegetable curry, with special masala & butter, add cheese? (V) 🍌
Add the classic Amul Cheese - £2

Vada Pav - 7

Spiced potato & curry leaf patty with coconut & chilli powder. (VE, DF) 🍌
Add the classic Amul Cheese - £2

Big Plates - Perfect for One

Curries

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

Butter Chicken - 21

Chargrilled tandoori spiced tender chicken, poached in a tomato buttery creamy sauce. (GF)

Masala Chicken - 18

Spiced chicken tikka pieces with chargrilled onions marinated in a spicy onion sauce. (GF) 🍌

Kashmiri Lamb - 24

Slow cooked boneless lamb poached in an enriched curried sauce. (GF)

Goan Fish - 16

Delicate white fish cooked in an aromatic curry leaf & coconut sauce. (DF, GF)

Mutter Paneer - 20

Diced Indian cheese marinated in a spicy & creamy, tomato sauce with peas. (V, GF) 🍌

Veg Kadai - 18

A one pot curry made from seasonal roasted veg in a mild spiced sauce. (DF, GF)

Chole Masala - 16

A Punjabi classic curry, white chickpeas cooking in an spicy gravy. (VE, GF, DF) 🍌

Dal of the Day - 7

Ask a friendly member of our team for today's dal special. (VE, GF, DF)

Upgrade your Naan - 2

Chilli (V), garlic (V), chilli & garlic (V)

Grills

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

Chicken Tikka - 21

Marinated overnight chicken with yoghurt & spices. (GF)

Hariyali Chicken Tikka - 20

Marinated overnight chicken with coriander, spinach, mint & spices. (GF, DF) 🍌

Paneer Tikka - 18

Marinated Indian cheese with yoghurt & spices. (V, GF)

Vegan Hara Bara Kebab [3] - 14

Spinach, peas & potato kebabs. (VE, GF, DF)

Biryani

Our traditional biryani are hand finished & cooked in a clay pot & served with raita. Per Person 1 or 2

Chicken (GF) - 22 / 32

Lamb (GF) - 30 / 42

Vegetable (V, GF) - 18

Thali

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

Meat - 22

Vegetarian (V) - 18

Vegan (VE, DF) - 18

Sides

Masala Chips (VE, DF) 🍌 - 5

Boring Chips (VE, DF) - 4

Garden Salad (VE, GF, DF) - 6

Grilled Corn on the Cob - 5

Rub lime & sprinkle chilli powder for the Indian twist. (VE, GF, DF)

Gunpowder Potatoes - 6

(VE, GF, DF) 🍌

Lemon Rice (VE) - 5

Basmati Steamed Rice (VE, GF, DF) - 4

Pickled Red Cabbage - 4

(VE, GF, DF)

Extra

Cucumber Raita (V, GF) - 4

Chutney Trio (VE, GF) - 3

Our homemade tamarind, coriander / mint & chilli chutney's

Lime, Onions, Cheese (V) - 1.2

Extra Pau [2] (VE) - 2.2

Sliced Onions & Chilli - 2

Dips - 1

Masala Mayo / Ketchup

Achari Pickle (VE) - 2.5

Chutney - 2

Mint / Spicy Chilli (VE) / Tamarind / Sweet Mango / Coriander & Mint (VE)

Naan

Plain (VE) - 3

Butter (V) - 3.5

Garlic or Chilli or Cheese (V) - 4

Chilli, Cheese & Garlic (V) - 5

Cheese & Garlic (V) - 5

Signature Chocolate

Pani Puri - 6

Two chocolate covered puris, served with a sweeten flavoured milk, the perfect refreshing palate cleanser