TAPAS & SMALL PLATES

Royal Lamb Chops gf £11.95

Succulent lamb chops marinated in aromatic spices, chargrilled with a smoky finish.

Tandoori Flame Chicken Tikka gf £7.95

Tender chicken cubes in yogurt, Kashmiri chili, and secret spices, tandoor-grilled to perfection.

Murgh Mali Chicken gf £9.95

Creamy and juicy chicken breast marinated in cardamom, soft and subtly spiced

Hariyali Murgh Tikka gf £8.95

Marinated in yogurt, fresh green chili, coriander, mint, garlic, ginger, and secret spices.

Rikshawaz Lamb Seekh gf £8.95

Hand-rolled minced lamb with a rich spice blend.

Chicken Seekh Delight gf £7.95

Juicy minced chicken infused with aromatic spices.

Sweet Fiery Wings £6.95

Crispy wings glazed with sweet and spicy chili sauce

Chilli Chicken £7.95

Chicken tossed in sweet chili sauce with peppers and onion

Darjeeling Chicken Momos (Gyoza) £6.95

Fried dumplings filled with spiced chicken.

Firecracker Prawns £8.95

Crispy golden prawns tossed in a fiery chili and garlic glaze.

Bombay-Style Crispy Gobi £6.95

Crispy cauliflower bites in a spiced coating, drizzled with house sauce.

Chilli Garlic Tofu v | vg £9.95

Wok-fried tofu cubes with peppers, onions, and a zesty chili sauce

Garlic & Chilli Squid £8.95

Tender squid rings flash-fried with garlic, chili, and coriander

Hot Garlic Cod Fish £9.95

Tender cod fillets lightly coated in a sweet and spicy chili glaze

Kerala-Style Tandoori Pomfret £14.95

Fresh pomfret marinated in traditional Kerala spices and grilled to perfection

SEA FOOD SPECIALS

Kerala Moli Curry gf £15.95

Cod fish in a fragrant coconut curry with curry leaves

Goan Gold Seabass Curry gf £16.95

Pan-seared seabass in tangy Goan coconut gravy

Peppery King Prawn Kadhai gf £15.45

Succulent king prawns with mixed peppers, ginger, garlic, tomatoes, and spices

Salmon Mango Curry gf £17.95

Tender salmon cooked in a tangy mango, coconut, fenugreek, and Kashmiri chili curry

CHICKEN MAINS

Mughlai Velvet Butter Chicken gf £13.95

Rich tomato-butter creamy sauce with aromatic spice

South Indian Madras Chicken gf £12.95

Bold curry with secret spice blend, curry leaves, and red chilies

Royal Tikka Masala gf £12.95

Classic chicken tikka in smooth creamy spiced tomato gravy

Chicken Korma gf £13.95

Mild, creamy curry with coconut flavors

Caramelized Chicken Bhuna gf £12.95

Dry-style chicken curry with caramelized onions and rich spices

Saag Chicken gf £13.45

Tender chicken simmered with fresh spinach, fenugreek, and aromatic herbs

Jalfrezi Chicken gf £13.95

Stir-fried chicken with bell peppers, fresh chilies, and tangy sauce

LAMB MAINS

Lucknowi Royal Lamb Nihari £16.95

Slow-braised lamb shank in aromatic spices

Jalfrezi Flame Lamb gf £14.95

Wok-fried lamb with bell peppers and tangy spices.

Lamb Madras gf £14.45

Bold curry with secret spice blend, curry leaves, and red chilies

Old Delhi Style Keema Bhuna gf £12.45

Minced lamb with caramelized onions and tomato spices

Lamb Rogan Josh gf £15.45

Slow-cooked lamb in a rich Kashmiri curry with yogurt and tomatoes.

VEGETARIAN MAINS

Rikshawaz Veg Harmony gf £8.95

Seasonal vegetables cooked in aromatic spiced curry

Achari Okra Masala gf £9.45

Tender okra with tangy pickling spices

Bombay Masala Aloo gf £8.95

Classic spiced potato curry

Saag Paneer gf £10.95

Creamy spinach with soft cubes of paneer

Golden Dal Tadka gf £7.95

Yellow lentils tempered with garlic and cumin

Paneer Velvet Butter Masala gf £11.95

Cottage cheese in buttery tomato cream

Hyderabadi Aubergine gf £9.95

Smoky roasted aubergine with tamarind, fenugreek, coconut, and fried onions

RIKSHAWAZ CHEF'S SPECIALS

Goan Pork Vindaloo & £12.95

Slow-cooked with garlic, vinegar, red chili, coconut, and curry leaves

Mapusa Lamb Vindaloo gf £14.95

Tangy and fiery curry with vinegar and chilies

Panjim Beef Vindaloo gf £13.95

Tender beef simmered with ginger, garlic, coconut milk, curry leaves, and Goan spices

BIRIYANI

Rikshawaz Special Lamb Biryani £13.95

Fragrant basmati layered with spiced lamb, cooked dum-style

Rikshawaz Special Chicken Dum Biryani £12.95

Juicy chicken cooked with saffron rice, sealed with traditional dum

Dum Veggie Biryani £11.95

Fragrant rice layered with seasonal vegetables and herbs.

Dum Chicken Tikka Biryani £13.95

Smoky chicken tikka with saffron basmati

Royal King Prawn Biryani £14.95

Basmati rice layered with succulent king prawns and traditional spices

Rikshawaz Special Fish Biryani £14.95

Cod fish marinated with special sauce, served with fragrant basmati rice.

£30.99

BREADS			RICE		SIDES		
Plain Naan	£2.95		Saffron Rice	£3.95	Chips		£2.9
Butter Folding Naan	£4.95		Steamed Basmati Rice	£3.45	Masala Chips		£3.9
Chilli Garlic Naan	£3.45		Mushroom Pilau	£4.45	Chilli Chips		£3.9
Cheese Melt Naan	£4.45		Egg Fried Rice	£4.45	Chilli Garlic Mog	jo	£5.9
Sweet Peshawari Naan	£4.95		Lemon Prawn Rice	£5.95	Veg Samosa		£4.9
Tandoori Roti	£2.95		(Chef's Special)		Onion Kale Bhaj	Onion Kale Bhaji	
Paratha	£3.25				Crispy Pappadu	m & Pickles	£5.9
SALADS			CH	IAT & STR	REET BITES		
Corn, Mango & Pineapple Salad		£5.99	.99 Street-Style Samo		nosa Chaat	£6.95	
Fresh Garden Salad		£4.99	Brit	ish Kale Onio	n Potato Chaat	£9.95	
Rainbow Chicken Tikka	Salad	£8.99	Pan	ni Puri / Gol Gappa Shots		£5.95	
			Alo	o Tikki Chaat		£6.95	

RIKSHAWAZ SHARING SIGNATURE FEAST (FOR 2)

Vegetarian Elegance Platter £15.95

Golden samosas, crisp pakoras, delicate spring rolls, flame-grilled paneer tikka, spiced aloo tikki

Gourmet Carnivore Platter £25.95

Shish kebabs, hariyali chicken, smoky tikka, fiery chili wings, chicken kebabs, lamb chops

V - vegetarian | **vg** - vegan | **gf** - gluten free

Exquisite Seafood Platter

sweet chili fish.

Chargrilled prawns, tender squid, grilled salmon, and