



Influenced by thousands of years of South Indian culture, the food at Rishi's Indian Aroma has been carefully prepared to present an interesting and exciting representation of one of the world's most popular cuisines. A modern and colourful venue fit for all kinds of occasions, the restaurant can seat up to 90 people in total. Our service is also second to none, we make sure that from the moment you walk in to the second you leave all your needs are met.

NIBBLES

CHOOSE ANY OF THE FOLLOWING WHILE YOUR STARTERS ARE COOKED TO THE ORDER BY OUR CHEFS.

POPPADAM £0.75

MASALA POPPADAM £1.25

At Rishi's We believe every guests deserves freshly cooked food to the order, If you or any of your guests have an allergen or dietary restrictions please inform your server & Our Chefs will be happy to accommodate your needs.

RISHI'S SIGNATURE STARTERS

Chicken 65 £5.45

Introduced in 1965 at the famous Buhari Hotel restaurant in Chennai.

Chilli chicken £5.45

Crisp Tempura coated chicken supreme in a Indo Chinese sauce.

Chicken Manchurian £5.45

Thanks to its creator Nelson Wang in the year 1975, Crispy chicken in a sweet and tangy sauce.

Chicken Pepper Fry £5.45

Succulent chicken pieces perfectly seasoned and garnished

Lamb Chukka Varuval £5.95

Tender Lamb pieces in Rishi's Spice marinade.

Chilli & Garlic Prawn £5.95

Tomato, Lemon, Coriander & Curry Leaves.

Crispy Chilli Squid £5.45

Calamari in home ground fresh spices & Chilli Flakes.

Chicken Tikka £5.45

British National Dish strangely originated in Glasgow, Chicken in Rishi's Tikka marinade.

Tandoori Chicken £5.95

Rishi's chef's special marinated chicken pieces, cooked in tandoori oven.

Lamb Tikka £5.95

Tandoori marinated and cooked lamb cutlet.

Shish Kebab £5.95

marinated pieces of lamb threaded on a skewer grilled in tandoor.

Lamb Chops £5.95

Marinated in our spice blend, tenderly cooked in -the clay oven.

King Prawn Tikka £7.25

Delicately marinated by our chefs, Cooked in Tandoor oven.

Salmon Tikka £5.95

Scottish salmon cubes in Rishi's Tikka sauce.

RISHI'S TRADITIONAL STARTERS

Methu Vadai £3.95

South Indian Savoury Snack, made of Urid Dhal, spiced with onion, ginger, green chilly & curry leaves, served with sambar & chutney.

Sambar or Thayir Vadai £3.95

Masala Vadai £3.95

Coarsely Ground Bengal Gram fritter with spices & onions, served with Chutney & Sambar.

Mysore Bonda £3.95

Crushed potatoes with vegetables & spices coated in Bengal gram batter and deep fried, served with Chutney.

Samosa £3.25

Crisp, light, hot and Bursting with flavours, a combination of Potato, Peas, onions, fresh coriander.

Vegetable Rolls £3.25

Julienne of stir fried vegetables, Indian spices in a crisp filo pastry.

Bhajji £3.95

Indian Savoury Fritter made with your choice of Potato, Onion or capsicum(Pepper) served with chutney.

Gobi Manchurian £5.45

Vegetarian Alternative with Cauliflower to Nelson Wang's Creation.

Gobi 65 £5.45

Cauliflower marinated in Rishi's spice blend and crisp fried.

Chilli Paneer £5.45

Marinated Cottage Cheese in a light tempura batter, indo Chinese style.

Paneer Tikka £5.45

Cottage Cheese in a Rishi's Spice marinade.



DOSA CORNER

Pancake made from fermented batter of Rice and Urid Dhal, Dosa is part parcel of South Indian Diet, popular all over the Indian subcontinent Indian and beyond, Here in Rishi's you have the choice to choose from Mouth Watering 20 varieties all served with chutney and sambar.

£4.50

Plain dosa

Kal Dosa

£4.95

Masala dosa

Madras masala dosa

Podi dosa

Kara dosa

Onion Dosa

£5.50

Rava dosa

Paper roast dosa

Ghee roast dosa

Paneer dosa

Egg dosa

£5.95

Paper roast masala dosa

Ghee Roast Masala dosa

Rava onion masala dosa

Rishi's variety oothappam

Chicken dosa

£6.75

Lamb Dosa

£6.95



RISHI'S FAMILY DOSA **£19.95**

5 foot long Crisp dosa can feed a family accompanied with Potato masala, Paneer, variety of Chutney & sambar Add £2.95 for Chicken or lamb or £4.95 for both.



TANDOORI SPECIALTY **£12.95** (served with pilau rice/naan bread & curry sauce)

Tandoor is a cylindrical clay oven where the food is exposed to the naked Fire burning within the tandoor, Radiant, Convection and smoking all done at the same time to give the aromatic succulent dishes.

Chicken Tikka

Lamb Tikka

Lamb Chops

Shish Kebab

Tandoori Chicken

Malai Kebab

Salmon Tikka

Tandoori King Prawn Tikka (add £3 supplement)

**Rishi's mixed grill, A mixed Platter of tandoori chicken,
Chicken Tikka, Shish Kebab, King Prawn & Lamb Tikka. **£15.95****

CURRY

Curry is a dish originating in the cuisine of the Indian subcontinent, Complex combination of spices and herbs, fresh, dried or roasted and formulated to give the curry a distinct and unique taste, The Word Curry is derived from the South Indian Tamil Language, Rishi's Heritage & Home Town.

CHICKEN (£9.95)

Chicken Lababdar

Chicken tikka pieces Cooked with onion, tomato in a cashewnut gravy, mildly spiced.

Chicken Chettinad

Originated in the Chettinad Region of TamilNadu, Dry roasted spices ground into smooth paste to give an authentic taste.

Chicken Korma

Mildly spiced chicken breast with onion, almond, Coconut and fresh cream to finish.

Chicken Jalferzi

Chicken in a tangy sauce with peppers, tomato, mushroom and ginger.

Chicken Karahi

Chicken breast cooked in caramelized onion, tomato, chillies, ginger & garlic.

Chicken Tikka masala

British National dish originated in Glasgow, Roasted chunks of chicken Tikka in a creamy buttery sauce.

Butter Chicken Dopiazza

Succulent pieces of chicken cooked with onion & spices in a creamy tomato sauce.

Chicken pathia

Hot, sweet & sour boneless chicken British Style Curry.

Chicken Peshwari

chicken in Korma Sauce with added pineapple & mango.

Chicken Bhuna

Delicate balance of onion, tomato, ginger and garlic and spices.

Chicken saag

Tender pieces of chicken breast in a spinach and aromatic spices.

LAMB (£10.95)

Lamb Chettinad

Originated in the Chettinad Region of TamilNadu, Lamb cooked in dry roasted spices ground into smooth paste to give robust & authentic taste.

Lamb Khorma

Mildly spiced lamb cubes, with tomato, onion, almond, Coconut and fresh cream to finish.

Lamb Karahi

Lamb cooked in caramelized onion, tomato, chillies, ginger & garlic.

Lamb Vindaloo

Indian curry dish popular in the region of Goa, However, it is known globally in its Anglo Indian form as a staple of curry house menus, often regarded as a fiery spicy dish.

Lamb Saagwala

Lamb cutlet in spinach and aromatic spices.

Lamb Rogan Josh

Braised lamb chunks cooked with a gravy based on browned onions or shallots, yogurt, garlic, ginger and aromatic spices.

Lamb Tikka Masala

Tikka style pieces of lamb in a rich tomato creamy sauce.

Lamb Dopiazza

Twice Cooked onion adding sweet texture and taste to this tender lamb curry.

Lamb Dhansak

Slowly cooked lamb with lentils & vegetables.

Balti Gosht

Slow cooked lamb with roasted cumin in a caramelized onion gravy.

SEAFOOD (£10.95)

Meen Kulambu

Rishi's home style fish curry.

Fish Moilee

A preparation where fish is stewed in coconut milk, balance of flavour.

Fish Tikka Masala

Grilled fish cooked in tikka masala sauce.

Goan Fish Curry

Fish cooked in a spice paste of chilli and coconut with the tang of fruity tamarind and sweet onion.

Prawn Masala

Prawns cooked in spicy, hot and tangy sauce with onion, tomato, ginger and garlic.



VEGETABLE (£7.95)

Chettinadu Vegetable Curry

Seasonal vegetables cooked in onion, tomato and coconut gravy.

Vegetable Korma

Vegetables cooked in onion, tomato, almonds and coconut gravy with fresh cream to finish.

Paneer Butter Masala

Cottage cheese in our creamy onion and tomato sauce.

Kadai Paneer

Cottage cheese cooked with onion, tomato, ginger, garlic, capsicum, fresh herbs and spices.

Palak Paneer

Cottage cheese in onion and spinach gravy.

Channa Masala

Chickpeas with garlic, onion, tomato and cumin seeds.

Dal Tadka

Split lentils cooked with cumin, turmeric, garlic and tempered with mustard seeds, dry chillies.

Aloo Gobi Masala

Potato and cauliflower with onion and tomato sauce.

Okra Masala

Bhindi cooked in onion and tomato gravy with spices.

Ennai Katharikai

Aubergine cooked in traditional south Indian style.

Poondu Kuzhambu

Garlic slowly simmered till tender in tamarind and shallot sauce.

ACCOMPANYING INDIAN BREADS

£2.25

Phulka
Tandoori Roti
Chappathi
Single Parota

£2.95

Naan
Butter Naan
Garlic Naan
Chilli Garlic Naan

£3.75

Kheema Naan
Peshawari Naan
Onion Kulcha
Paneer Kulcha



TASTE OF SOUTH INDIA

Idli (3 pcs)	£3.45	Mini Idli with Sambar (14 pcs)	£4.45
poori masala	£4.45	Chilli Fried Idli (8 cut pcs)	£4.25
Channa Bhatura	£5.95	Iddli Vadai (2idlis & Medhu vadai)	£4.25
Madras Parotta	£5.95	Kothu parota	£6.95 (Lamb, chicken, egg or Vegetable)

SOUTH INDIAN THALI **£7.25**

Sumptuous lunch with rice, Chapathi/poori – a culinary treat.

HYDERABADI BIRIYANI

Aromatic Basmati rice served with curry sauce

Vegetable £7.95 Chicken £9.95 Lamb £9.95 Prawn £9.95

Rishi's Special Briyani – taste all in one dish **£11.45**
(Lamb tikka, Chicken Tikka & Prawn Tikka)

SUNDRIES

Steamed Rice	£2.25	Jeera Rice	£3.45	Vegetable noodles	£4.45
Pilau Rice	£2.95	Chicken Fried Rice	£5.45	Schewan Noodle	£4.45
Fried Rice	£3.95	Tomato Rice	£3.95	Chicken Noodle	£6.45
Paneer Fried Rice	£4.45	Coconut rice	£3.95	Egg Noodle	£5.45
Mushroom Fried Rice	£4.45	Lemon Rice	£3.95	Egg Fried Rice	£4.45
Curd Rice	£3.95				