



# INDIAN MENU



CURATED WITH TRADITION, CRAFTED FOR TASTE.

## The Rituals Collection

At Rituals, dining is more than a meal. It is a celebration of heritage, flavour and artistry. Each dish is crafted with care, blending timeless Indian traditions with elegant European influences. We invite you to savour, indulge and create memories in a setting where every plate tells a story.

### STARTERS – VEGETARIAN

Crisp and flavourful vegetarian favourite

**Veg Pakora**  
Golden fritters of mixed vegetables, crisp on the outside, soft within.

**Mushroom Pakora**  
Fresh mushrooms dipped in spiced batter and deep fried.

**Gobi Pakora**  
Tender cauliflower coated in a crisp, spiced batter.

**Egg Pakora**  
Boiled eggs dipped in spiced batter

**Onion Bhaji**  
Crispy onion clusters infused with house spices.

**Veg Samosa**  
Pastry triangles filled with a fragrant spiced vegetable mix.

**Garlic Mushroom**  
Button mushrooms gently sautéed in aromatic garlic sauce.

**Veg Momos**  
Steamed dumplings filled with seasoned vegetables, served with fiery Schezwan sauce.

**Mushroom Chilli**  
Mushrooms tossed in a tangy India-Chinese chilli sauce.

**Poppadoms & Chutney Tray**  
Delicately crisp poppadoms presented with a trio of freshly prepared chutneys, the perfect start to your meal.

**Vegetarian Platter**  
A delightful medley of vegetarian favourites with 2 mushroom pakora, 2 vegetable pakora, 2 onion bhaji, 2 gobi pakora, served golden and full of flavour.

**Extras (each)**  
Two poppadoms, or a portion of mango chutney, or mint & coriander chutney, or spiced onions.

### RITUALS SPECIALS

Signature dishes crafted with heritage recipes and bold flavours.

**Khatta Meetha King Prawns (Sweet and Sour)**  
Juicy king prawns in a rich sweet and tangy glaze with a hint of spice.

**Chilli King Prawn**  
Succulent king prawns tossed in a spicy chilli and garlic sauce.

### STARTERS–NON VEGETARIAN

Succulent non-vegetarian startersspiced to perfection.

**Chicken Pakora**  
Tender chicken fritters with aromatic spices.

**Ginger and Garlic Fish Pakora**  
Flaky fish fillets in a crisp ginger-garlic batter.

**Chicken Chaat**  
Tangy spiced chicken tossed with herbs and lemon.

**Lamb Tikka**  
Juicy lamb cubes cooked in the tandoor.

**Lamb Chops**  
Chargrilled lamb chops with a hint of Indian spice.

**Chicken Makhmali Garlic Tikka**  
Creamy, garlic-marinated chicken grilled to perfection.

**Achari Chicken Tikka**  
Pickle-spiced chicken tikka with bold, tangy notes.

**Chilli Chicken**  
Tender chicken pieces stir-fried with peppers, onions and a fiery chilli-garlic sauce.

**Chicken Puri (Sweet I Spicy)**  
Light puris served with a choice of sweet or spicy chicken.

**Chicken Momos**  
Steamed dumplings filled with seasoned chicken, served with fiery Schezwan sauce.

**Grilled King Prawn**  
Succulent king prawns chargrilled with herbs and spices.

**Mixed Pakora Platter**  
A tempting assortment of pakoras: 2 vegetable, 2 chicken, 2 fish and 2 mushroom, served crisp and golden.

**Chicken on Bone Curry**  
Traditional bone-in chicken simmered in aromatic spices.

**Desi-Style Lamb on Bone Curry**  
Rustic lamb curry on the bone, slow-cooked for depth and flavour.

### MAIN COURSE – VEGETARIAN

Rich, wholesome curries crafted with care and finesse.

**Vegetable Mix Jalfrezi**  
A medley of fresh seasonal vegetables tossed in a vibrant tomato and pepper sauce with delicate spices.

**Aloo Gobi & Mutter**  
Tender cauliflower florets, garden peas and golden potatoes gently cooked in a fragrant masala.

**Mutter Paneer**  
Soft paneer cubes simmered with green peas in a lightly spiced onion and tomato base.

**Paneer Butter Masala**  
Cottage cheese cubes bathed in a silky, buttery tomato cream sauce with a hint of fenugreek.

**Paneer Karahi**  
Paneer tossed with peppers, onions and aromatic spices, finished in a traditional wok.

**Dal Makhni**  
Slow-cooked black lentils enriched with butter and cream, spiced for depth and warmth.

**Saag Paneer**  
Cubes of paneer simmered in a velvety spinach puree, subtly flavoured with garlic and spices.

**Mushroom Masala**  
Mushrooms simmered in a rich onion-tomato gravy with a touch of cream.

**Channa Masala**  
Chickpeas slow-braised in a spiced tomato base, finished with fresh coriander and lemon.

### BIRYANI

Fragrant basmati rice delicacies, cooked with spices and served with raita.

**Vegetable Biryani** A wholesome medley of vegetables cooked with spiced rice.

**Chicken Biryani** Traditional biryani with tender chicken and warming spices

**Lamb Biryani** Slow-cooked lamb layered with aromatic spiced rice.

**Prawn Biryani** Juicy prawns in a coastal-style biryani

**Chicken Tikka Biryani** Chargrilled chicken tikka pieces layered through spiced basmati rice.

**Rituals Butter Chicken**  
Our house favourite, cooked in a rich and creamy butter sauce.

**Rituals Royal Butter Chicken**  
An elevated version of the classic butter chicken, rich, creamy and full of depth.

### SIZZLERS

Served sizzling hot from the tandoor, infused with bold marinades and aromatic spices. Each sizzler comes with a portion of our special sizzler curry sauce and your choice of boiled rice or fried rice.

**Veg Sizzler**  
A sizzling mix of vegetables tossed with aromatic Indian spices and herbs.

**Chargrilled Chicken Tikka Sizzler**  
Succulent chicken pieces marinated in yoghurt and spices, finished on a sizzling platter.

**Chargrilled Tandoori Chicken Sizzler (On the Bone)**  
Classic tandoori chicken leg marinated overnight, chargrilled on the bone.

**Chargrilled Lamb Tikka Sizzler**  
Tender lamb cubes chargrilled to perfection with traditional spices.

**Chargrilled King Prawn Sizzler**  
Juicy King prawns marinated in herbs and spices, served sizzling hot.

**Lamb Shank Sizzler (Chef Special)**  
A signature chef's creation featuring succulent chargrilled lamb shank served on a sizzling platter.

**Signature Mixed Grill Sizzler**  
A showpiece selection of chicken tikka, lamb tikka, tandoori chicken leg and King prawns, chargrilled to perfection and served sizzling, the ultimate indulgence from our tandoor.

**Vegetable Biryani** £12.95

**Chicken Biryani** £13.95

**Lamb Biryani** £14.95

**Prawn Biryani** £18.95

**Chicken Tikka Biryani** £14.95

**Rituals Chicken Korma**  
A luxurious version of the classic korma, cooked in a smooth, buttery sauce with gentle spices.

**Achari Chilli Chicken**  
A vibrant semi-dry curry of chicken infused with tangy pickle and fresh green chillies.

### MAIN COURSE

Chicken £12.95, Chicken Tikka £13.95  
Lamb £15.95 King Prawn £15.95

**Classic Curry**  
A timeless preparation with a balanced onion -tomato base and aromatic spices.

**Bhuna**  
Slow-cooked with caramelised onions and tomatoes for a rich, thick sauce.

**Chasni**  
A Scottish-Indian favourite, delicately sweet and tangy with a mild, creamy finish.

**Korma**  
Silky, mildly spiced curry enriched with cream and coconut.

**Patia**  
A delightful sweet and sour curry with tomatoes, mango chutney and gentle heat.

**South Indian Garlic Chilli**  
A fiery speciality, bursting with garlic, chillies and southern spices.

**Madras**  
Bold and robust, with a hot, peppery tomato base layered with spice.

**Karahi**  
Cooked in a traditional wok with peppers, onions and a medley of spices.

**Tikka Masala**  
Chargrilled tikka pieces in a creamy tomato sauce, delicately spiced and smooth.

**Jalfrezi**  
A vibrant stir-fried curry with peppers, onions and green chillies.

**Jaipuri**  
Flavourful Jaipur-style curry with sautéed peppers, onions and warming spices.

**Dopiazza**  
A classic onion-rich curry cooked with bold spices.

Extra Curry Sauces £4.95  
Any Curry Sauce with mixed veg £10.95

**The Rituals Lamb Shank**  
Our signature lamb shank, gently braised in a luxurious curry sauce with authentic Indian spices.

**Chef's Seekh Kebab Masala**  
Succulent seekh kebabs finished in a bold, creamy masala with traditional Indian spices.



# EUROPEAN MENU



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### STARTERS

Continental favourites prepared with flair, perfect to begin your meal.

**Soup of the Day**  
Freshly prepared soup, made with seasonal ingredients, served with crusty bread

**Garlic Chilli King Prawns**  
King prawns sautéed with garlic, chillies and herbs.

**Mozzarella Sticks**  
Golden-crumbed mozzarella with a soft, melted centre.

**Chicken Tikka Nachos**  
Crispy nachos topped with spiced chicken tikka, melted cheese, sour cream and jalapeños.

**Salsa Nachos**  
Crispy nachos layered with melted cheese, tangy salsa, jalapeños and sour cream.

### EUROPEAN MAINS

Classic continental comfort with a premium touch.

**Chicken Goujons**  
Crisp chicken fillets in golden crumb, served with fresh salad and garlic mayo.

**Southern Fried Chicken**  
Crispy fried battered chicken with golden chips and salad.

**Fish & Chips**  
Light, crispy battered fish with perfectly fried chips.

**Breaded Fish**  
Golden breaded fish fillet served with peas and chips

**Vegetable Lasagne**  
made from a traditional recipe, served with mixed salad & fries.

### FRIES, RE IMAGINED - A RITUALS SIGNATURE

An artisanal collection of fries and wedges, crafted with distinctive seasoning's and flavour profiles found only at Rituals.

**Regular Fries**  
Golden fries, crisp and perfectly seasoned.

**Salted Chilli Fries**  
Fries stir-fried with onions, peppers and chillies.

**Masala Fries**  
Tossed in our signature Indian spice blend.

**Cheesy Fries**  
Crisp golden fries topped with smooth melted cheese.

**Peri-Peri Fries**  
Zesty, fiery fries with a bold peri-peri kick.

**Cajun Fries**  
Spiced with Cajun herbs.

### DESSERTS

An indulgent finale - from timeless classics to Indian favourite.

**Gulab Jamun**  
Golden dumplings in sweet syrup, served with vanilla ice cream.

**Sticky Toffee Pudding**  
Rich sponge pudding drizzled with toffee sauce, served with choice of ice cream.

**Chocolate Fudge Cake**  
Layers of moist chocolate sponge and fudge, served warm with choice of ice cream.

**Cheesecake of the Day**  
A rotating selection of cheesecakes, served with choice of ice cream.

**Choice of Ice Cream**  
Vanilla, strawberry, chocolate and our flavour of the week.

**Kids Ice Cream**  
Vanilla, strawberry or chocolate scoops for our younger guests.

### RITUALS KIDS MENU

All dishes £5 each - perfectly portioned for our little foodies. Every meal comes with a mini fruit juice.

**Chicken Nuggets & Chips**  
Golden crispy nuggets with fluffy chips.

**Fish Fingers & Chips**  
Crispy fish fingers served with golden chips.

**Onion Rings**  
Crisp, crunchy onion rings, served with garlic mayonnaise.

**Mozzarella Sticks**  
Melted mozzarella in a crispy crumb, served with garlic mayonnaise.

**Cheesy Chips**  
Golden fries loaded with smooth melted cheese.

**Chicken Chasni with Plain Boiled Rice**  
A mild, sweet curry favourite served with plain boiled rice.

**Butter Chicken with Plain Boiled Rice**  
Tender chicken in a silky tomato-butter sauce with plain boiled rice.

**Chicken Patia with Plain Boiled Rice (Dairy-Free Option)**  
Sweet and tangy chicken curry, perfectly balanced and served with plain boiled rice.

### BREADS & RICE

Handmade in the tandoor; soft and flavourful accompaniments to every curry.

**Tawa Chapati**  
Traditional wholewheat flatbread, light and wholesome.

**Tandoori Chapati**  
Wholewheat flatbread finished in the tandoor for a smoky aroma.

**Plain Naan**  
Soft, fluffy leavened bread, freshly baked.

**Butter Naan**  
Soft, fluffy naan brushed with warm butter.

**Garlic Naan**  
Naan infused with aromatic garlic.

**Garlic Chilli Naan**  
Soft naan topped with garlic and a gentle chilli kick.

**Garlic Coriander Naan**  
Naan flavoured with garlic and fresh coriander leaves.

**Garlic Cheese Naan**  
Finished with bubbly cheese and fragrant garlic, baked to golden perfection.

**Peshwari Naan**  
Sweet naan filled with coconut and nuts.

**Egg Naan**  
Naan layered with spiced egg filling.

**Keema Naan**  
Stuffed with seasoned minced lamb, baked to perfection.

**Boiled Plain Rice**  
Steamed fluffy basmati rice.

**Fried Rice**  
Aromatic rice stir-fried with a hint of spice.

**Mushroom Rice**  
Fragrant basmati rice cooked with sauteed mushrooms.

OUR MEALS MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY CONCERNS OR ASK FOR FURTHER INFORMATION