

STARTERS

ONION BHAJI £3.95 V VG GF DF

Spicy, crispy Indian fritters, made with onions and gram flour (a big plus for gluten-free eaters!)

PANI PURI/GOLGAPPA £4.50 V VG DF

One of the most famous street food dishes of India. Round, hollow puri, fried crisp and filled with a mixture of flavoured water, tamarind chutney, chilli, chaat masala, potato, onion and chickpeas

KOLKATA CHAAT £4.75 V

Calcutta is home to some of the best chaat outside of Leeds. This spiced chickpea salad with wheat crisps, pomegranate, sweetened yoghurt, mint and tamarind chutney is our take on one of India's most popular street foods

ALOO CUTLET CHAAT £4.75 V DF (CAN BE MADE VEGAN)

This breaded and deep-fried vegetable and potato pattie, spiced with cumin and turmeric, is one of the Anglo-Indian dishes that evolved during the British Raj. We serve ours on a bed of spiced chickpea masala topped with tamarind chutney, sweet yoghurt and mint chutney

VADA PAV £4.75 V

The Vada Pav is a very popular Indian street food snack, consisting of spiced, deep-fried potato garnished with various chutneys and served in a bread bun

PANEER TACO £4.95 V

Our scrambled paneer is a twist on Akuri, a Parsi classic you'll find in any Irani café in India. Served in wheat tacos topped with mint and chilli chutney

ACHARI PANEER PAKORA £5.45 V GF

Paneer pakora cooked with ginger, garlic & pickle

AMRITSARI FISH £4.75 GF DF

This dish of tilapia fillets flavoured with ginger, ajwain and paprika, then fried in spiced gram flour batter, is eaten all over Amritsar - the land of the Golden Temple

CHICKEN 65 £4.95 DF

Crispy fried chicken with egg, rice flour, chilli and ginger. There's a lot of speculation about how this legendary dish got its name - most likely because it was listed no. 65 on the menu at the world-famous Buhari Hotel restaurant

TANDOORI STARTERS

MURGH MALAI TIKKA £4.95 GF

Chicken marinated in yoghurt, ginger and garlic. Based on a classic recipe used in the Dhabas of the north - India's roadside restaurants - that we've brought back with us to Leeds

GILAFI SEEKH KEBAB £4.75 GF DF

Juicy lamb mince skewers with ginger, garlic, garam masala, coriander, chopped peppers and onions served with a tandoori salad and mint chutney

TANDOORI PRAWNS £5.75 GF

Succulent tiger prawns marinated with ginger, paprika, yoghurt, nigella seeds and Ajwain, grilled in a traditional tandoor oven

ACHARI PANEER TIKKA £5.50 V GF

The Paneer tikka recipe is a quintessential dish of North Indian cuisine. Each chef and each region of north India brings out his or own flavours into this dish. Served with grilled peppers, onions pickle and salad

LAMB CHOPS £5.95 GF

Cooked in our tandoor with garlic ginger paste & spices with beetroot

TANDOORI SALMON £6.95 GF

Salmon fillet marinated in coriander paste and basil and cooked in our coal tandoor. Served with salad

TANDOORI MIXED GRILL £6.95 GF

Succulent malai tikka, gilafi seekh kebab and juicy prawns grilled in a tandoor oven and served with a tandoori salad and mint chutney. Best for sharing

SIDES

POPPADOMS £2.00 V VG GF DF

CHUTNEY TRAY £1.75 V GF

STEAMED RICE £2.25 V VG GF DF

PULAO RICE £2.75 V VG GF DF

LEMON RICE £2.75 V VG GF DF

INDIAN GREEN SALAD £2.00 V VG GF DF

CUCUMBER RAITA £1.75 V GF

DESSERTS

PISTACHIO / MANGO KULFI £3.95 V GF N

Traditional Indian eggless ice cream

VANILLA ICE CREAM £2.75

3 scoops

TANDOORI ROTI £2.25 V DF (CAN BE MADE VEGAN)

PLAIN NAAN £2.25 V

GARLIC NAAN £2.50 V

PESHWARI NAAN £2.75 V N

ONION-CORIANDER NAAN £2.50 V

YORKSHIRE CHEESE NAAN £2.75 V

GULAB JAMUN £3.75 V

This is a traditional Indian dessert.

Spongy milky balls soaked in sugar syrup

MAINS

RAILWAY POTATO CURRY 6.95 V VG GF DF

Mild potato curry traditionally served on the railways of India

PUNJABI CHOLE 7.25 V VG GF DF

The most popular vegetarian dish in India. A dollop of comfortingly bolstering pulses bathed in a thick, tangy, deeply spiced gravy.

DAL MAKHANI 7.50 V GF

Dal Makhani is a popular dish originating from the Punjab region of the Indian Subcontinent. The primary ingredients in dal makhani are whole black lentil, butter and cream

VEG MALAI KOFTA 8.50 V GF

Malai Kofta is a classic North Indian dish originated from the Mughlai cuisine. Malai refers to the cream and koftas are deep fried paneer and vegetable dumplings in rich and creamy tomato gravy.

SAAG PANEER 8.75 V GF

Our saag is inspired by the typical farmers' fare of the Punjabi region. Puréed spinach and paneer spiced with cumin, garlic and dried fenugreek leaves.

GOAN CHICKEN CAFREAL 8.95 GF DF

Chicken Cafreal is the stuff warm and sunny holidays are made of. Soft pieces of tender chicken encased in a marinade of fresh lightweight coriander and freshly roasted spices.

CHICKEN TIKKA MASALA 8.95 GF (PANEER OPTION AVAILABLE) V

The Cat's Pyjamas' version of this ever popular dish uses the authentic makhini sauce of puréed tomatoes, ginger, honey and dried fenugreek leaves.

PEPPER CHICKEN 8.95 GF DF

Dappled with green peppers and Tellicherry peppercorns then stir-fried with tomato and browned onions. It's a classic for a reason.

KHEEMA MATAR 8.95 GF DF

Popular in Mumbai, this curry was the Persian's gift to India. Spiced ground lamb with ginger, tomato and browned onions is finished off with green peas and crisp spring onions.

LAMB ROGAN JOSH 9.95 GF DF

The Mughal's brought this recipe to India, and it soon became a staple in Kashmiri cuisine. They say its deep red colour mirrors the passion they felt about this dish.

COCONUT JHINGA 9.75 GF DF

A prawn curry cooked in ginger and garlic, with coconut, and a hint of cinnamon

PUNJABI TANDOORI CHICKEN 12.95 GF

Half chicken marinated with Indian spices, cooked in a coal tandoor and served with sauce and steamed rice.

WHOLE TANDOORI SEABREAM 12.95 GF

Whole fresh tandoori seabream marinated in lemongrass, red chilli, ginger and lime served with sauce and steamed rice.

the cat's pyjamas

INDIAN STREET FOOD & CRAFT BEER

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free N - Contains Nuts | If you have any specific food allergies or dietary requirements, just ask a member of staff

BOTTLED BEERS

TINY REBEL FUBAR VG Award-winning session pale ale from Wales showcasing US hops.	4.4%	330ml	£4.60
MAGIC ROCK SALTY KISS VG German style Gose, flavoured with gooseberry, sea buckthorn and sea salt. Tart, lightly sour, fruity and refreshing.	4.5%	330ml	£4.80
VOCATION LIFE & DEATH A big, US style IPA. Notes of tropical & citrus fruits, with a lingering bitterness set against a smooth malty backbone.	6.5%	330ml	£5.40
LERVIG HOPPY JOE Caramel and chocolate malts complement piney, tropical fruit and citrus flavors.	4.7%	330ml	£4.70
BEAVERTOWN GAMMA RAY VG Whole leaf US hops combine with juicy malts to give huge tropical aromas of mango and grapefruit. Very, very drinkable.	5.6%	330ml	£5.30
COBRA VG A clean & smooth take on Indian lager.	4.8%	330ml	£4.10
BERLINER PILSNER VG The leading beer in East Berlin before the wall came down, this crisp pilsner is fantastically refreshing.	5.0%	330ml	£3.90
MONGOZO MANGO BEER VG A fruity beer with a refreshingly fruity flavour and is perfect for combining with exotic dishes.	4.8%	330ml	£4.60
ANCHOR PORTER VG Deep black in colour with notes of rich chocolate, toffee and coffee. Smooth & full-bodied. An American classic.	5.6%	355ml	£5.50
THISTLY CROSS ELDERFLOWER VG GF Rich, golden cider, aged for 6 months and blended with fresh elderflowers.	4.0%	330ml	£5.00
JEVER FUN VG Low alcohol version of the brilliant German pilsner.	0.5%	330ml	£3.00

DRAUGHT

CAT'S PYJAMAS PILSNER VG Our very own pilsner, perfect with Indian food.	4.2%	£4.20
CORNISH ORCHARD GOLD CIDER VG GF A light, champagne sparkle, with fruity apple tones and a long dry finish.	5.0%	£4.20
KIRKSTALL FRAMBOISE VG A Belgian style raspberry ale balancing tartness & sweetness.	3.6%	£5.90
THORNBRIDGE JAIPUR Smooth drinkable IPA. A multi award winning modern classic.	5.9%	£5.60
KIRKSTALL THREE SWORDS EXTRA PALE VG Pale & thirst-quenching local ale.	4.7%	£4.80
KINGFISHER VG The world's number one Indian lager.	4.8%	£4.50
FIRST CHOP GLUTEN FREE VG GF Rotating styles and all gluten free. Ask your server for today's selection.		



ON THE BAR

For this week's guest draft ales please see the drinks board.

And if it's spirits you're after, we've got a great selection of those too.

WINES

	175ml	250ml	Bottle
WHITE			
PARINI PINOT GRIGIO	£4.70	£6.10	£18.00
SHORT MILE CHARDONNAY	£4.50	£5.90	£17.00
SON EXCELLENCE SAUVIGNON BLANC	£4.90	£6.60	£19.50
RED			
CALLIA CABERNET SAUVIGNON	£4.90	£6.60	£19.50
TEKENA MERLOT	£4.50	£5.90	£17.00
TRIVENTO RESERVE MALBEC	£5.50	£7.00	£21.50
ROSÉ			
BELVINO PINOT GRIGIO BLUSH	£4.90	£6.30	£18.50
SPARKLING			
GALANTI PROSECCO	125ml	Bottle	
	£5.75	£25.00	

SODA & LASSI'S

COLA/DIET COLA/LEMONADE	£1.95
ORANGE/APPLE/CRANBERRY JUICE	£1.95
MANGO LASSI	£3.40
Sweet and rich mango lassi made with milk, yoghurt, sugar and a dash of cardamom.	
BOTTLED WATER 750ML	£2.80
Still or sparkling.	

the cat's
pyjamas

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& CRAFT BEER