

## Subzdar (Vegetarian)

	Mains	Sides
<b>Kurkuri Bhindi</b> Crispy juliennes of Okra, tossed with herbs & spices	<b>£6.25</b>	<b>£3.75</b>
<b>Gobhi Mussalam</b> Cauliflower cooked with hole spices and tomato based sauce; a traditional dish of Nawabs of Lucknow	<b>£5.50</b>	<b>£3.30</b>
<b>Milaoni Sabzi (Mix veg)</b> Seasonal fresh vegetables, fused together with authentic spices & herbs	<b>£5.75</b>	<b>£3.45</b>
<b>Saag Aloo</b> Potatoes cooked with spinach, fenugreek leaves and mixed spices	<b>£5.50</b>	<b>£3.30</b>
<b>Achari Baigan</b> Small roasted aubergines cooked in a tangy achari masala with freshly ground spices	<b>£6.25</b>	<b>£3.75</b>
<b>Vegetable Malai Kofta</b> Dumplings made with mixed vegetables & cottage cheese, dunked in a creamy, sweet & spicy curry with a hint of almonds	<b>£6.25</b>	<b>£3.75</b>
<b>Palak Paneer</b> Marinated chunks of homemade cottage cheese, cooked in charcoal oven, simmered in spinach with aromatic herbs	<b>£6.25</b>	<b>£3.75</b>
<b>Chilli Paneer</b> Home-made cottage cheese tossed with fresh bell peppers in sweat & sour tomato sauce with a hint of soya sauce	<b>£6.25</b>	<b>£3.75</b>
<b>Daal Tarka</b> Yellow lentils cooked together with spices and sizzled with onion, garlic, green chilli & cumin seeds	<b>£5.50</b>	<b>£3.30</b>
<b>Daal Makhni</b> Black whole lentils simmered in a smooth tomato & creamy sauce	<b>£6.25</b>	<b>£3.75</b>
<b>Chana Masala</b> All time favourite chickpea curry with whole and crushed aromatic spices	<b>£5.50</b>	<b>£3.30</b>
<b>Punjabi Khadhi Pakora</b> Traditional Punjabi dish; yoghurt based tangy sauce with onion pakora cooked on a slow heat	<b>£5.50</b>	<b>£3.30</b>
<b>Rice</b>		
<b>Chicken Dum Biryani</b> Boneless pieces of chicken marinated in yoghurt & fresh spices cooked with aromatic Basmati rice, on dum in a sealed pot		<b>£8.25</b>
<b>Lamb Biryani</b> Boneless pieces of succulent lamb marinated in yoghurt & fresh spices cooked with aromatic Basmati rice, on dum in a sealed pot		<b>£8.95</b>
<b>Vegetable Biryani</b> Fresh mixed vegetables cooked in freshly ground spices and then simmered with aromatic Basmati rice	<b>£6.95</b>	
<b>Coriander and Peas Pilau Rice</b> Basmati rice cooked with peas & coriander	<b>£2.95</b>	
<b>Plain Pilau Rice</b> Onion flavoured Basmati rice cooked with aromatic spices	<b>£2.50</b>	
<b>Steamed Plain Rice</b> Plain steamed long grain Basmati rice	<b>£2.00</b>	
<b>Steamed Brown Rice</b> Plain steamed Basmati brown rice	<b>£2.50</b>	
<b>Mushroom Rice</b> Basmati rice cooked with Mashroom and black pepper	<b>£2.50</b>	

## Rotis, Naans & Parathas

<b>Tadoori Roti</b>	<b>£1.75</b>
<b>Missi roti</b>	<b>£1.95</b>
<b>Plain Naan</b>	<b>£1.95</b>
<b>Garlic Butter Naan</b>	<b>£2.25</b>
<b>Peshawari Naan</b> (Naan bread stuffed with coconut, sugar & sultans)	<b>£2.50</b>
<b>Pudina Paratha</b>	<b>£2.50</b>
<b>Lachha Paratha</b>	<b>£2.50</b>
<b>Onion Kulcha</b>	<b>£2.25</b>
<b>Jawar (Maize) / Bajra (Millet)</b> (Paratha with onion & Fenugreek leaves - Gluten free)	<b>£4.50</b>
<b>Assorted Basket</b> (Naan, roti & paratha)	

## Burgers & Wraps

(\*Meal is served with chips and salad)

<b>Sweet Chilli Chicken Burger</b>	<b>£3.50</b>	<b>Meal*</b>
<b>Minty Lamb Burger</b>	<b>£4.25</b>	<b>£4.95</b>
<b>Mixed Vegetable Burger</b>	<b>£3.50</b>	<b>£4.95</b>
<b>Chicken Tikka Wrap</b>	<b>£3.50</b>	<b>£4.95</b>
<b>Seekh Kabab Wrap</b>	<b>£4.25</b>	<b>£5.50</b>
<b>Falafel Wrap</b>	<b>£3.50</b>	<b>£4.95</b>
<b>Mix Veg Wrap</b>	<b>£3.50</b>	<b>£4.95</b>
<b>Paneer Tikka Warp</b>	<b>£4.25</b>	<b>£5.50</b>

## Accompaniments

<b>Papadum</b>	<b>£0.99</b>	<b>Mixed Salad Bowl</b>	<b>£2.99</b>
<b>Masala Papad</b>	<b>£1.75</b>	<b>Cucumber Raita</b>	<b>£2.25</b>
<b>Plain Chips</b>	<b>£1.95</b>	<b>Hummus</b>	<b>£2.50</b>
<b>Masala Chilli Chips</b>	<b>£2.20</b>		

## Desserts

(\*Nuts optional)

<b>Gulab Jamun</b> Golden brown, milk dumplings dipped in rose flavoured sugar syrup with a hint of cardamom	<b>£3.25</b>
<b>Gajar Ka Halwa</b> A traditional carrot pudding cooked over a slow heat	<b>£3.50</b>
<b>Moong Daal Ka Halwa</b> An authentic dessert made with lentils over a slow heat	<b>£3.75</b>
<b>Mango Kheer</b> Rice pudding made with mango flavoured milk	<b>£3.25</b>
<b>Kulfi Faluda</b> Indian Ice-cream served with rose flavoured vermicelli	<b>£4.95</b>
<b>Ice-creams (Vanilla / Mango)</b>	<b>£2.50</b>

## Arnero Express Lunch (11:00am to 2:30pm)

<b>Lunch Vegetarian Platter</b> One Veg starter and two Vegetarian dishes of the day. Served with Rice, Naan & Salad	<b>£5.99</b>
<b>Lunch Meat Platter</b> One meat starter, one Meat & one Vegetarian dish of the day. Served with Rice, Naan & Salad	<b>£6.99</b>

**V** Vegetarian **N** Nuts **S** Spicy

# Arnero

TASTE THE VITALITY

# Restaurant Menu

## Opening Hours:

**Tuesday - Thursday 11am to 10pm**  
**Friday - Saturday 11am to 11pm**  
**Sunday 11am to 10pm**  
**Monday Closed**

*\*Enjoy Hot & Cold Beverages with Cakes and Indian snacks. Between 3pm to 6pm - Tuesday to Sunday*

NCP Car Park building, 25 Sackville Street, Manchester M1 3LZ  
 info@arnero.co.uk | Tel: 0161 236 1364 | www.arnero.co.uk



/ArneroRestaurant



@ArneroRest



Rate us on TripAdvisor

## Street Food of India

<b>Bhel Poori</b> Mixture of rice crispy, assorted savoury & peanuts, served with sweet & tangy chutneys	✓ £3.50
<b>Golgappa</b> Crispy puffs stuffed with chickpeas and potatoes and served with spicy tangy water & sweet chutney	✓ £3.50
<b>Dahi Papri</b> Crunchy & Crispy bites served with assorted chutneys & yoghurt	✓ £3.50
<b>Aloo Tikki Chaat</b> Crispy potato cakes stuffed with masala peas, served with yoghurt & chutneys	✓ £3.95
<b>Onion Bhaji</b> Traditional onion & gram flour fritters	✓ £3.50
<b>Vegetable Samosa Chaat</b> Fried Triangular parcels filled with vegetables, served with yoghurt & chutneys	✓ £3.50
<b>Dahi Bhalla</b> Lentil dumplings served with yoghurt, spices & sweet chutney	✓ £3.25
<b>Vada Pau</b> Spiced mashed potato balls fried rolled in gram flour batter served with bread rolls and spicy chutney	✓ £3.75
<b>Tradition Masala Omelette</b> Pancake of beaten egg made with onion, tomato and coriander, served with masala chips	✓ £3.25
<b>Chana Bhatura</b> Chef's favourite traditional fried bread served with spicy and aromatic Chickpeas	✓ £4.95
<b>Aloo Poori Masala</b> Spicy potato in rich tomato curry served with Indian fried bread made out of wheat flour	✓ £4.50
<b>Lamb Keema Pau</b> Delicate & spicy Minced lamb served with grilled rolls	✓ £4.50
<b>Pau Bhaji</b> Finely chopped mixed vegetables cooked in little spicy sauce, served with grilled rolls	£3.95
<b>Stuffed Paratha</b> The most prevalent whole-wheat Indian flat bread stuffed with different aromatic fillings, served with plain raita & pickle	
<b>- Aloo</b>	✓ £2.75
<b>- Gobhi</b>	✓ £2.75
<b>- Paneer &amp; Matar</b>	✓ £2.75
<b>- Keema (Lamb)</b>	£2.95

## Kababs

<b>Hara Bhara Kabab</b> Kabab made with the goodness of spinach, green vegetables & sesame seeds, minced and cooked them together to make a flat cake and grilled on a flat tawa	✓	£3.75
<b>Dahi ke Gilawati Kabab</b> Hung yoghurt sizzled with spices and made into kebab. Very traditional kebabs from the Lucknow (place of Nawabs)	N ✓	£3.95
<b>Palak Roll</b> Fresh spinach & potato barrels cooked with aromatic spices & herbs	✓	£3.50
<b>Hariyali Tandoori Salmon</b> Fresh Salmon marinated with coriander, mint, green chilli, lemon & herbs, cooked under the grill		£7.95
<b>Fish Amritsari</b> Fish marinated in fresh ginger, garlic, chilli and crushed spices and shallow fried; a Punjabi delicacy		£6.75

## Sizzling Kababs

(\*All sizzling mains will be served on sizzlers with potato wedges and salad)

	Mains	Sides
<b>Tandoori Paneer Tikka</b> Marinate pieces of home-made paneer cooked in Tandoor on skewer	✓ £8.50	£5.50
<b>Chicken Malai Kabab</b> Soft succulent pieces of breast chicken marinated with cream & fresh herbs, char-grilled in a Tandoor	£8.95	£5.95
<b>Mustard &amp; Honey Chicken Kabab</b> Tender honey & mustard flavoured chicken breast pieces cooked in a clay oven	£8.95	£5.95
<b>Chicken Hariyali Tikka</b> Chicken marinated in a blend of spring onion, coriander & mint, cooked in a charcoal oven	£8.95	£5.95
<b>Joshila Chicken Tikka</b> Chicken breast pieces marinated in yoghurt & freshly ground spices with a hint of mustard oil, smoked in a charcoal Oven	£8.95	£5.95
<b>Tandoori Chicken Tangri</b> Marinated Chicken leg pieces on the bone cooked in a clay Tandoor	£8.95	£5.95
<b>Lamb Gilafi Kabab</b> Delicate minced lamb blended with aromatic spices and fresh peppers, skewered and grilled on charcoal	£8.95	£5.95
<b>Lamb Chops Adraki</b> Tandoori grilled spicy lamb chops with ginger and a hint of malt vinegar	£9.50	£6.50
<b>Lahsooni Tandoori King Prawns</b> Prawns marinated with fresh garlic and spices, cooked in a clay oven	£10.95	£7.95
<b>Mixed Veg platter for 2 people</b> Paneer Tikka, Aloo Tikki & Hara Bhara Kabab	£8.99	
<b>Mixed Grill platter for 2 people</b> Chicken Tikka, Seekh Kabab & Chicken Malai Kabab	£9.95	
<b>Mixed Ocean Pearl platter for 2 people</b> Tandoori Salmon, Fish Amritsari & Lahsooni Tandoori King Prawns	£10.95	

## Mains

<b>Chicken Tikka Masala</b> Indo-British special dish-marinated tender pieces of chicken, char-grilled and then cooked in medium tangy tomato sauce finished with cream	£7.25
<b>Achari Chicken</b> Chicken cooked in sauce made by authentic condiments used in traditional home-made pickling spices	£7.25
<b>Chicken Saag</b> Succulent pieces of chicken tossed with fenugreek, spinach, aromatic spices & herbs	£7.25
<b>Chicken Makhani</b> Diced pieces of chicken marinated in Tandoori spices, cooked in charcoal oven, then simmered in buttery creamy tomato sauce	£7.25
<b>Chicken Bhuna</b> Boneless chicken pieces stir fried with fresh tomatoes, onions, ginger and freshly grounded spices	£7.25
<b>Chicken Jalfarezi</b> Exotic North Indian dish of boneless chicken cooked in thick sauce of tomatoes, onion & bell peppers	£7.25
<b>Chicken Shahi Korma</b> Boneless chicken simmered and cooked in their own juices with cardamom, yoghurt, almonds, onion and a blend of home blend spices, finished with a hint of cream	£7.25
<b>Lamb Roganjosh</b> Lamb cooked in a traditional rich tomato based sauce with freshly grounded aromatic spices	£8.25
<b>Lamb Banjara</b> Lamb curry with freshly roasted & grounded whole spices, garlic, ginger, chillies, red onion & yoghurt, cooked on slow fire	£8.25
<b>Saag Lamb Kofta</b> Spicy minced lamb kofta balls simmered with fresh spinach, fried onions & exotic spices	£7.95
<b>Hyderabadi Lamb Shank</b> Slow cooked Lamb Shanks with fresh aromatic blend of spices; very popular dish of Royals of Hyderabad	£11.95
<b>Lamb Nihari</b> A traditional slow cooked lamb with whole spices and aromatic herbs - a 18th century dish originated from Old Delhi	£9.50
<b>Goan Fish Curry</b> Fish fillet cooked in Coconut based sauce with freshly grounded spices from the shores of Goa	£7.95
<b>Karahi Prawn Masala</b> Stir fried King prawns with home-made masala & fresh herbs	£9.95
<b>King Prawn Piri Piri</b> Pan sautéed King prawns tossed in peppers, onions & homemade piri piri sauce	£9.95
<b>Duck Chilli</b> Sliced duck breast cooked in aromatic spices, fresh green chillies, chili sauce and a hint of soya sauce - a perfect fusion	£10.50