

OUVRA

CHRISTMAS MENU

4 COURSE MEAL

£39.95 PER ADULT & £19.95 PER CHILD

APPETIZER

CUCUMBER AVOCADO SALAD
OR
PAPADUM & CHUTNEY'S

STARTER

CHOOSE ANY ONE STARTER FROM
OUR CHRISTMAS MENU

MAIN

CHOOSE ANY ONE MAIN COURSE
FROM OUR CHRISTMAS MENU

BREAD & RICE

CHOOSE ANY RICE & ROTI OR NAAN
FROM OUR CHRISTMAS MENU

DESSERT

GULAB JAMUN /
CHOCOLATE BROWNIE /
VANILLA OR CHOCOLATE ICE CREAM

**Please Call us on 0161 383 6233 to book your table
on Christmas day (12:30pm, 03:30pm, 06:30pm)**

**Address: Ouvra Indian Kitchen, 65 Cross Street,
Sale, M33 7HF.**

Website: www.ouvra.uk

Free Parking available behind Restaurnat (Atkinson Road)

OUVRA

INDIAN KITCHEN

CHRISTMAS DAY MENU

STARTERS(VEG)

PANI PURI (5 PCS) (V)

Hollow fried dough balls stuffed with potato and chickpeas served with spicy tangy water.

DAHI PURI (5 PCS) (V) (D)

Crispy puri filled with tomato, onion and topped with yogurt.

PAPRI CHAAT (V) (D)

Crispy dough wafers topped with chickpea ragout, tamarind chutney, sweet yoghurt & pomegranate.

ALOO TIKKI CHAAT (V) (D)

A crispy Indian potato patty on bed of chickpeas, flavoured with spices and topped with yoghurt chutneys and pomegranate.

SAMOSA CHAAT (V) (D)

Samosa smashed and topped with chickpeas, potato, onions and chutneys.

SAMOSA (2 PCS) (V)

Punjabi filo pastry, green pea & potato filling, mint & coriander chutney, spiced tamarind chutney.

ONION BHAJI (VG) (GF)

Lightly spiced deep-fried onions marinated in gram flour batter.

VADA PAV (V)

Spicy potato filling is sandwiched between burger buns and layered with spicy chutney.

ALOO MATAR TIKKI (2 PCS) (V)

Crispy deep-fried potato patties filled with green peas and a blend of homemade spices.

KARARI BHINDI (V) (GF)

Crispy bhindi is made with tender okra coated with gram flour, spices and seasoning.

KEEMA PAV

Spiced lamb mince served with soft buttered pav, accompanied by lime and onion as a side.

CHOLE BHATURE/PURI (V)

A combination of chana masala (spicy chickpeas) and bhature/puri, a deep-fried puffy bread.

KHUMANI PANEER (V) (D)

Indian cheese marinated with mixed spices, kashmiri chilli, yoghurt, dry apricot and cilantro.

TANDOORI MALAI BROCCOLI (V) (D)

Chargrilled broccoli florets marinated in fennel, yoghurt, and cheese. Served with beetroot chutney.

MUSHROOM TIKKA (VG)

A delightful vegan appetiser! Mushrooms are coated with a special blend of spices.

SOYA CHAAP (VG) (V)

A versatile nutritious soya chaap, each piece is coated with a mix of home-made spices.

STARTERS (NON-VEG)

CHICKEN WINGS (GF)

Crispy marinated chicken wings served with chilly garlic mayonnaise.

CHICKEN LOLLIPOP (GF)

Crispy chicken marinated in ginger, garlic and chilli, served with chilly garlic mayonnaise.

AMRITSARI FISH PAKORA(GF)

Lightly battered fish fry, seasoned with a blend of spices, ginger and garlic paste, and gram flour, is served alongside mint chutney and lemon.

CHICKEN TIKKA (D)

The king of kebabs, spring chicken breast marinated overnight in yoghurt, lemon juice & mixed spices.

ACHARI CHICKEN TIKKA (D)

Boneless chicken chunks marinated in achari (pickle) and a blend of aromatic spices, then cooked to juicy perfection.

LAMB SPINACH SEEKH KABAB (D)

Succulent lamb skewers, baby spinach and cheese, served with mint coriander chutney.

AWADHI LAMB CHOPS(D)

Awadhi lamb chops are marinated with a special blend of spices and grilled in our tandoor.

SALMON TIKKA(D)

Salmon marinated with yoghurt & mix tandoori spice & cooked traditionally in a tandoor.

INDO-CHINESE (MAINS)

VEG MANCHURIAN (VG)(S)

A delicious Indo-Chinese dish of vegetable balls toasted into a sauce with hot, sweet, sour & salty flavours.

CHILLI PANEER (V)(S)(D)

Crispy batter fried paneer is toasted in slightly sweet, spicy, hot & tangy chilli sauce.

CHILLI CHICKEN (S)

Chicken tossed in a spicy chilli and garlic sauce.

HAKKA NOODLES VEG/CHICKEN (S)

A popular Indo-Chinese stir-fried noodles with veggies and sauces.

BIRYANIS (MAINS)

VEGETABLE BIRYANI (D)

Biryani is crafted from basmati rice, featuring paneer cubes, a variety of vegetables, and a harmonious blend of aromatic spices.

HYDERABADI CHICKEN BIRYANI (D)

A world famous dish from India, native to Hyderabad. Aromatic basmati rice Dum cooked with boneless chicken and fresh Indian spices.

LAMB BIRYANI (D)

Diced boneless leg of Lamb 'Dum-cooked' with aromatic spices, saffron and basmati rice, served with mint cucumber raita.

MAINS (VEG)

PANEER JALFREZI (D)

A classic curried dish made with paneer, bell peppers, onions, tomatoes & spices.

PANEER BUTTER MASALA (D)

Paneer cooked in creamy tomato sauce with a touch of butter

HARIYALI KOFTA (D)(N)

Marbles of paneer, vegetables, spinach, fenugreek flavoured cashew nuts and onion sauce.

BHINDI DO PYAZA (VG)

Fresh okra (bhindi) is prepared with a blend of spices & herbs, enhanced by onions & tempering that imparts a smoky flavor from red chili.

SUBZ MILONI (D)

Traditional dish originating from Lucknow, and consists of seasonal vegetables in garlic and spinach sauce

PINDI CHANA (V) (VG)

Soft chickpeas simmered in a spicy semi-dry masala redolent of caraway seeds and garlic.

DAL MAKHANI (D)

One of the most popular lentil dishes. whole black lentils, chana and rajma (kidney beans) simmered and slow-cooked to perfection.

DAL PANCHMEL (VG)

Five different lentils tempered with mustard seeds, green chilli, cumin, onion, tomato, ginger & garlic.

MAINS (NON-VEG)

CHICKEN TIKKA LABABDAR (GF)(D)

Chargrilled chicken cooked in onion and tomato, base sauce fresh fenugreek leaves, butter and cream.

BUTTER CHICKEN (GF)(D)

chargrilled boneless chicken in creamy tomato sauce, garam masala with a touch of honey and butter.

CHICKEN SHAHI KORMA(GF)(D)

A rich and flavorful curry crafted with coconut, melon seeds, yogurt, cream, green cardamom, and a hint of sugar.

KADAI CHICKEN (GF)

Chicken cubes cooked in kadai sauce, freshly ground coriander seeds and pounded red chillies.

GONGURA CHICKEN (GF)(D)

A popular Andhra chicken curry with chicken cooked in with roselle leaves, spices, onion and herbs.

GODAVARI ROYALU CURRY (GF)

Hot and spicy prawn stir fry – a delectable preparation of prawns, fried and sautéed with sub-continental mix of spices popular in coastal region of Andhra Pradesh.

GOAN FISH CURRY (GF)

Goan Fish Curry is a famous fish curry from Goa, Tender fish in a rich, aromatic tomato and onion, combination of spicy and coconut flavoured.

LAMB KADHAI (GF)

Tender lamb cubes cooked in kadhai sauce,enhanced with freshly ground coriander seeds and pounded red chillies.

LAAL MAANS (GF) (D)

A special spicy lamb curry from Rajasthan, India. this dish typically is very hot and rich in garlic.

RARA GOSHT (GF)

Succulent lamb cooked in a rich sauce made with aromatic whole spices.

LAMB SAAG (GF) (D)

Tender chunks of slow-cooked lamb simmered in a spiced sauce made from pureed greens, onions, and a blend of aromatic spices.

BREADS, RICE & SIDES

STEAMED RICE (V) (VG)

SAFFRON PILAU RICE (V)(VG)

BAGARA RICE HYDERABADI (V) (VG)

ROTI (PLAIN/BUTTER) (D)

NAAN (PLAIN/BUTTER) (D)

PESHAWARI NAAN (N)

GARLIC NAAN

CHEESE NAAN

CHILLI GARLIC NAAN

LACCHA PARATHA/PUDINA

CHIPS

GUNPOWDER MASALA CHIPS

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR IF YOU'D LIKE TO ADJUST THE SPICE LEVEL. PLEASE BE AWARE THAT ALTHOUGH SOME DISHES DO NOT CONTAIN CERTAIN ALLERGENS, THEY ARE PREPARED IN A KITCHEN WHICH HANDLES ALLERGENS SUCH AS DAIRY, GLUTEN AND NUTS
V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE | S-SOYA | D-DAIRY | N-NUTS