



FOOD MENU

CHATPATA CHAAT

AUTHENTIC INDIAN CURRIES
TANDOOR SIZZLERS
BIRYANI
INDO-CHINESE

MUMBAI STREET FOOD

APPETISERS

- PAPADUM BASKET WITH CHUTNEY'S (V)** 4.60
Mint yoghurt, spiced onion, mango chutney & tomato chutney
- WELLNESS SALAD (VG)** NEW 4.90
Sprouts, beetroot, cucumber, red onion, tomato, corn, carrots, lettuce & Olives.

CHATPATA CHAAT CORNER

- PANI PURI (5 PCS) (V)** 5.70
Hollow fried dough balls stuffed with potato and chickpeas served with spicy tangy water.
- DAHI PURI (5 PCS) (V) (D)** 6.20
Crispy puri filled with tomato, onion and topped with yogurt.
- PAPRI CHAAT (V) (D)** 6.80
Crispy dough wafers topped with chickpea ragout, tamarind chutney, sweet yoghurt & pomegranate.
- CORN BHEL (VG) (N)** 6.50
Sweet corn bhel made with boiled sweet corn, chopped onion, tomato, peanuts, puffed rice, spicy sweet & sour dressing topped with crunchy boondi and Sev.
- ALOO TIKKI CHAAT (V) (D)** 7.50
A crispy Indian potato patty on bed of chickpeas, flavoured with spices and topped with yoghurt chutneys and pomegranate.
- SAMOSA CHAAT (V) (D)** 7.80
Samosa crushed and topped with chickpeas, potatoes, onions, and flavorful chutneys.
- AVOCADO & SHAKARKANDI POTATO CHAAT (V) (D)** 6.80
Smashed avocado, crispy wafers, chickpea ragout, diced sweet potato, beetroot chunks, mint, tamarind chutney, sweet yoghurt, pomegranate seeds.

MUMBAI STREET FOOD

- SAMOSA (2 PCS) (V) (D)** 5.90
Punjabi filo pastry filled green peas and potatoes, served with mint yogurt chutney and tangy spiced chutney.
- VADA PAV (V)** 5.40
Spicy potato filling is sandwiched between burger buns and layered with spicy chutney.
- ONION BHAJI (VG) (GF)** 6.20
Crispy, lightly spiced deep-fried onions coated in a flavorful gram flour batter.
- ALOO TIKKI (2 PCS) (V)** 5.80
Crispy, deep-fried potato patties seasoned with a delightful mix of Ouvra special spices.
- KARARI BHINDI (V) (GF)** 6.90
Crispy bhindi is made with tender okra coated with gram flour, spices and seasoning.
- KEEMA PAV** 6.90
Spiced lamb mince served with soft buttered pav, accompanied by lime and onion as a side.
- CHOLE BHATURE/PURI (V)** 6.70
A combination of chana masala (spicy chickpeas) and bhature/puri, a deep-fried puffy bread.

SOUTH INDIAN SPECIALS (GF)

- All items are served with tomato chutney, coconut chutney, mint yogurt and sambar.
- UTTAPAM (VG)** 7.80
Slightly thick pancake from south India, made from batter of rice and lentil topped with onion, chillies, tomatoes.
 - PLAIN DOSA (VG)** 7.80
A south Indian crepe made from rice and lentils.
 - MASALA DOSA (VG)** 8.90
Dosa stuffed with spicy potato and onion masala
 - MYSORE MASALA DOSA (VG)** 8.90
Dosa topped with red garlic chutney, beetroot and stuffed with spicy potato and onion masala
 - SCHEZWAN MASALA DOSA (VG)** 8.90
Hot and tangy fusion Masala dosa topped with Indo-Chinese schezwan sauce
 - PANEER MASALA DOSA (V) (D)** 9.20
Dosa topped with fiery paneer chilli stuffing
 - OUVRA SPECIAL CHICKEN /LAMB DOSA** 9.20 /10.50
Dosa stuffed with chicken or lamb of your choice, generously spread with Ouvra aromatic spices

TANDOOR STARTERS (VEG)

- PANEER TIKKA (V) (D)** 8.90
Paneer (Indian cottage cheese) marinated in blend of yogurt, aromatic spices, ginger, garlic, and herbs, then skewered with onions & peppers and roasted in a traditional tandoor
- TANDOORI MALAI BROCCOLI (V)(D)** 8.50
Chargrilled broccoli florets marinated in fennel, yoghurt, and cheese. Served with beetroot chutney.
- MUSHROOM TIKKA (VG)** 7.90
A delightful vegan appetiser! Mushrooms are coated with a special blend of spices.
- HARA BHARA CHEESE KEBAB (V)(D)** NEW 8.90
A vibrant vegetable kebab made from spinach, green peas, and potatoes, filled with mozzarella cheese and seasoned with Ouvra spices.

TANDOOR STARTERS (NON-VEG)(D)

- CHICKEN TIKKA** 8.90
The king of kebabs, spring chicken breast marinated overnight in yoghurt, lemon juice & mixed spices.
- ZAFRANI CHICKEN TIKKA** NEW 9.20
Rich and aromatic North Indian-style grilled chicken dish where tender pieces of chicken are marinated in a luxurious blend of saffron (zafran), yogurt, cream, and aromatic spices

- ACHARI CHICKEN TIKKA** 8.90
Boneless chicken chunks marinated in achari (pickle) and a blend of aromatic spices, then cooked to juicy perfection.
- LAMB SPINACH SEEKH KABAB** 9.80
Succulent lamb skewers, baby spinach and cheese, served with mint yogurt chutney.
- AWADHI LAMB CHOPS (3 pcs)** 10.40
Awadhi lamb chops are marinated with a special blend of spices and grilled in our tandoor.
- SALMON TIKKA** 9.90
Salmon marinated with yoghurt & mix tandoori spice & cooked traditionally in a tandoor.
- TIGER PRAWN** 11.80
Black tiger prawns in freshly ground yellow chilli, thick yoghurt, coriander stalk and crushed curry leaves, garlic, peppercorns, served with garlic-pickles, and mint chutney.

STARTERS (NON-VEG)

- CHICKEN WINGS (4 PCS) (GF)** 6.70
Crispy marinated chicken wings served with chilly garlic mayonnaise.
- CHICKEN LOLLIPOP (GF)** 6.20
Crispy chicken marinated in ginger, garlic and chilli, served with chilly garlic mayonnaise.
- AMRITSARI FISH PAKORA (GF)** 7.40
Lightly battered fish fry, seasoned with a blend of spices, ginger and garlic paste, and gram flour, is served alongside mint chutney and lemon.

CHEF'S SPECIAL (AVAILABLE ON FRI, SAT & SUN ONLY)

- OUVRA SPECIAL DESI CHICKEN HANDI** 13.90
Chicken (with bone) curry made with OUVRA's special blend of ground aromatic spices.
- NAWABI LAMB SHANK (GF) (D) (N)** 15.90
Pan seared Lamb Shank marinated with whole spices overnight, slow cooked with tomato, onion and light home ground garam masala.
- KOLHAPURI LAMB (GF)** NEW 13.90
Tender lamb cooked in a fiery Kolhapuri spice blend with onions, tomatoes, coconut, and aromatic Maharashtrian spices

OUVRA'S SIZZLERS

- CHEF'S SELECTION VEG SIZZLER (GF) (D)** 14.90
Paneer Tikka (2 pcs), Malai Broccoli (2 pcs), Onion Bhaji (2 pcs), Mushroom Tikka (2 pcs), Served with mint yogurt chutney, Pickled Onion & Salad.
- CHEF'S SELECTION NON-VEG SIZZLER (GF) (D)** 16.90
Chicken Tikka (2 pcs), Lamb Seekh (2 pcs), Fish Pakora (2 pcs), Chicken Wings (3 pcs), Served with mint yogurt Chutney, Pickled Onion & Salad.

SIDES

- CHIPS** 3.40
Crispy thin slices of potato fried in oil.
- GUNPOWDER MASALA CHIPS** 3.80
Gunpowder (pan-roasted lentils, finely ground and spiced) is hugely popular in Southern India. Special OUVRA spice is sprinkled over the chips.

INDO-CHINESE

- VEG MANCHURIAN (VG)(S)** 8.50
 A delicious Indo-Chinese dish of vegetable balls toasted into a sauce with hot, sweet, sour & salty flavours.
- CHILLI PANEER (V)(S)(D)** 8.90
 Crispy batter fried paneer is toasted in slightly sweet, spicy, hot & tangy chilli sauce.
- CHICKEN 65 (S) ^{NEW}** 8.90
 Boneless chicken marinated in yogurt, ginger, garlic, and red chillies, then deep-fried until perfectly crisp. Finally, it is tossed with fresh curry leaves and green chillies for an added burst of flavor.
- CHILLI CHICKEN (S)** 8.90
 Chicken tossed in a spicy chilli and garlic sauce.
- HAKKA NOODLES VEG/CHICKEN (S)** 7.50 / 8.90
 A popular Indo-Chinese stir-fried noodles with veggies and sauces.
- SCHEZWAN HAKKA NOODLES VEG/CHICKEN(S)** 9.50 / 10.50
 Stir-fried noodles with veggies and chef made special sauce (Schezwan Sauce).
- EGG FRIED RICE (S)** 6.50
 Plain rice, beaten eggs, spring onions or scallions, oil and soya sauce cooked on high heat in a wok.

BIRYANIS

- VEGETABLE BIRYANI (D)** 12.50
 Biryani is crafted from basmati rice, featuring paneer cubes, a variety of vegetables, and a harmonious blend of aromatic spices.
- HYDERABADI CHICKEN BIRYANI (D)** 13.50
 A world famous dish from India, native to Hyderabad. Aromatic basmati rice Dum cooked with boneless chicken and fresh Indian spices.
- LAMB BIRYANI (D)** 14.50
 Diced boneless leg of Lamb 'Dum-cooked' with aromatic spices, saffron and basmati rice, served with mint cucumber raita.

MAINS (VEG) (GF)

- PANEER JALFREZI (D)** 10.50
 A classic curried dish made with paneer, bell peppers, onions, tomatoes & spices.
- PANEER MIRCHI MASALA(D) ^{NEW}** 10.20
 A rich and flavorful curry made with soft cubes of paneer and fresh capsicum and green chillies cooked in thick onion tomato gravy.

VEGETABLE KOFTA (D)(N) ^{NEW} 10.80

Crispy vegetable koftas cooked in a rich, mildly spiced Kashmiri-style gravy with aromatic herbs and cream

- SUBZ MILONI (D)** 9.50
 Traditional dish originating from Lucknow, and consists of seasonal vegetables in garlic and spinach sauce
- PINDI CHANA (VG)** 8.70
 Soft chickpeas simmered in a spicy semi-dry masala redolent of caraway seeds and garlic.
- DAL MAKHANI (D)** 8.90
 One of the most popular lentil dishes. whole black lentils, chana and rajma (kidney beans) simmered and slow-cooked to perfection.
- DAL PANCHMEL (VG)** 8.70
 Five different lentils tempered with mustard seeds, green chilli, cumin, chopped onion, tomato and ginger garlic.

MAINS - CHICKEN (GF) (D)

- CHICKEN TIKKA LABABDAR** 12.40
 Chargrilled chicken cooked in onion and tomato, base sauce fresh fenugreek leaves, butter and cream.
- BUTTER CHICKEN** 11.80
 chargrilled boneless chicken in creamy tomato sauce, garam masala with a touch of honey and butter.
- CHICKEN TIKKA JALFREZI ^{NEW}** 12.40
 Smoky grilled chicken tikka sautéed with onions, bell peppers, green chillies and tomatoes, infused with aromatic spices in a tangy, medium-spiced curry sauce.
- CHICKEN SHAHI KORMA** 11.80
 A rich and flavorful curry crafted with coconut, melon seeds, yogurt, cream, green cardamom, and a hint of sugar.
- KADAI CHICKEN** 12.30
 Chicken cubes cooked in kadai sauce, freshly ground coriander seeds and pounded red chillies.
- GONGURA CHICKEN** 12.30
 A popular Andhra chicken curry with chicken cooked in with roselle leaves, spices, onion and herbs.

MAINS - SEAFOOD

- GOAN FISH CURRY (GF)** 13.40
 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.
- GODAVARI ROYYALU CURRY (GF)** 13.80
 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.

MAINS - LAMB (GF) (D)

- LAMB KADHAI** 12.90
 Tender lamb cubes cooked in kadhai sauce, enhanced with freshly ground coriander seeds and pounded red chillies.
- LAAL MAANS** 13.90
 A special spicy lamb curry from Rajasthan, India. this dish typically is very hot and rich in garlic.
- LAMB SAAG** 13.40
 Tender chunks of slow-cooked lamb simmered in a spiced sauce made from pureed greens, onions, and a blend of aromatic spices.
- RARA GOSHT** 13.20
 Succulent lamb cooked in a rich sauce made with aromatic whole spices.

RICE & BREAD

- STEAMED RICE (VG)** 3.50
 Boiled basmati rice
- SAFFRON PILAU RICE(VG)** 3.90
 Braised rice with browned onions and whole spices.
- MUSHROOM RICE(VG)** 4.50
 Fragrant basmati rice stir-cooked with fresh mushrooms, herbs, and mild Indian spices
- BAGARA RICE HYDERABADI (VG)** 3.90
 A spiced rice delicacy prepared in Hyderabad, Telangana, India. Bagar meaning tempering.
- ROTI (PLAIN/BUTTER)** 3.50 / 3.80
 Whole wheat unleavened bread.
- NAAN (PLAIN/BUTTER)** 3.50 / 3.80
 Puffy, leavened refined flour bread.
- GARLIC NAAN** 3.90
 Naan topped with freshly chopped garlic and coriander
- CHILLI GARLIC NAAN** 3.90
 Fresh green chilli and garlic on top of naan bread.
- LACCHA PARATHA/PUDINA** 4.50
 Layered refined flour bread either plain or with mint.
- CHEESE NAAN (D)** 4.50
 Naan with a cheese filing.
- PESHAWARI NAAN (N)** 4.70
 Naan stuffed with cashews, almonds, coconut, raisins and red cherry.
- KEEMA NAAN** 5.20
 Naan stuffed with minced lamb.

KIDS MENU (D)

- PANEER KORMA / PLAIN RICE OR BABY NAAN** 6.90
- CHICKEN KORMA / PLAIN RICE OR BABY NAAN** 6.90
- CHEESE DOSA** 6.90
 A crispy South Indian dosa filled with cheese

EVENTS & CATERING

WE CAN ACCOMMODATE YOUR EVENTS AT OUR RESTAURANT OR OFFER OUTDOOR CATERING SERVICES FOR ANY OCCASIONS OR CELEBRATIONS

OPENING TIMINGS:

MON: 5 PM - 10 PM
 WED: 5 PM - 10 PM
 THU: 5 PM - 10 PM
 FRI: 5 PM - 11 PM
 SAT: 12 PM - 11 PM
 SUN: 12 PM - 10 PM

RESERVATIONS

CALL US ON : +44 161 383 6233
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ADDRESS

OUVRA INDIAN KITCHEN
 65 CROSS STREET,
 SALE,
 M33 7HF

AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.

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