SNACKS

POPPADOM 0.75
(each)

CHUTNEYS TRAY 1.5

STARTERS

PAPRI CHAAT 6
Crispy papris served with potatoes, chickpeas, chillies, yoghurt, and spices
Allergen: Dairy, Gluten

SAMOSA CHAAT 6
Samosa served with potatoes, chickpeas, chillies, yoghurt, and spices
Allergen: Dairy, Gluten

ONION BHAJIAS 5
Deep fried onion fritters served with House Special spicy sauce. *Allergen: Egg*

VEGETABLE SAMOSA 5
Homemade light filo pastry filled with spiced vegetables.
Allergen: Gluten

GUNPOWDER FRIES 3
Sweet potato fries coated in a fragrant spice mix
Allergen: Gluten

MACHLI MASALA 7
Fish marinated with ginger, garlic, special herbs & spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Gluten

CHICKEN LOADED CHIPS 7
Chips loaded with chicken, cheese, jalapeños, onions and peppers and tossed with in house special sauce

SEEKH KEBAB LOADED CHIPS 7
Chips loaded with seekh kebab, cheese, jalapeños, onions and peppers and tossed with in house special sauce

PLAIN LOADED CHIPS 5
Chips loaded with cheese, jalapeños, onions and peppers and tossed with in house special sauce

SEEKH KEBAB 5
Minced meat mixed with special spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Egg

GARMA GARAM CHOPS 10
Meat Chops marinated in herbs & spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Dairy, Gluten, Mustard

CHICKEN TIKKA 5.5
Chicken marinated in our special blend of spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Dairy, Gluten, Mustard

CHICKEN WINGS 5.5
Chicken wings marinated in herbs & spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Dairy, Gluten, Mustard

SCORPION PRAWNS 9
Prawns marinated in herbs & spices and grilled to perfection, served with House Special spicy sauce.
Allergen: Dairy, Gluten, Mustard

SIZZLERS

Served on sizzler with onions, peppers, chips and curry sauce *Allergen: Dairy, Gluten, Mustard*

CHICKEN TIKKA SIZZLER 13
Boneless chicken breasts marinated with spiced yoghurt and cooked over a charcoal grill

MIXED GRILL 15
Chicken tikka, chicken wings, Meat chops and seekh kebab

PANEER SHASHLIK 15
Soft juicy cottage cheese marinated in tandoori masala and then grilled

DESI APNA STYLE DISHES (Highly Recommended)

Below dishes take time time to cook as they are cooked as per the order. Please be patient. *Allergen: Dairy, Gluten*

CHICKEN TIKKA MASALA DS 11
Chicken tikka prepared in a desi style sauce

CHICKEN MASALA DS 10
Chicken prepared in a desi style sauce

LAMB MASALA DS 11
Lamb prepared in a desi style sauce

PESHWARI CHICKEN BALTI 11
Chicken cooked in fresh tomato, onion, green chillies, black pepper and fresh coriander, slightly spicy

PESHWARI LAMB BALTI 11
Lamb cooked in fresh tomato, onion, green chillies, black pepper and fresh coriander, slightly spicy

KEEMA MUTTAR OR ALOO 10
Lamb keema cooked with with choice of peas or potato, herbs and spices

MACHI BHUNA 12
Cod marinated in herbs & spices, cooked with fresh tomato, onions, green chillies and fresh coriander

KING PRAWNS SPECIAL 14
King prawns cooked with onions, peppers, tomatoes, fresh green chillies cooked in medium sauce

COMPLETE MEALS

SPICY CHICKEN NOODLES 9
Chicken cooked with noodles, spices and special sauce
Allergen: Egg, Gluten

SPICY LAMB NOODLES 10
Lamb cooked with noodles, spices and special sauce
Allergen: Egg, Gluten

CHICKEN ZAFRANI 13.5
Breast of chicken marinated and grilled then cooked with tomatoes, peppers, herbs and spices served with lemon biryani rice

PAN FRIED SEABASS 15
Seabass served with house special rice and sauteed vegetables, with Thai sweet chilli sauce

PAN FRIED SALMON 16
Salmon served with house special rice and sauteed vegetables, with Thai sweet chilli sauce

MASALA FISH & CHIPS BITES 11
Served with small side dish of Tadka Dhal or Masala Beans or Mushy Peas *Allergen: Gluten*

GARMA GARAM HOUSE SPECIAL

HYDERABADI
Cooked with spices,fresh coriander,fresh cream milk, yoghurt, tomatoes, garlic and ginger, spices.
Full of distinctive flavours.

JALFREZI
A blend of chillies in oil based garlic & ginger cooked with peppers,tomatoes and onions to give a hot spicy flavour.

BALTI
Cooked with a variety of unique masala, spices and pickled herbs for an authentic and rich flavour

SAAG WALA
Cooked with Spinach and special herbs & spices

MAKHANI
Very Mild creamy dish cooked with pineapple

SINDHI
A spiced dish with lots of onions, tomatoes, red & green peppers

ACHARI *Allergen: Dairy*
Traditionally cooked with fresh garlic, ginger, tomatoes, green chillies, coriander and a blend of achar, herbs & spices

All the above dishes cooked with choice of
CHICKEN 9.5 **MEAT** 10.5
PRAWNS 10.5 **KING PRAWNS** 14

VEG 9.5 **PANEER** 9.5

ADD VEG TO ANY OF THESE DISHES +1.5

CHICKEN TIKKA MASALA 10
Chicken tikka prepared in a flavoured sauce with yoghurt and cream (Highly Recommended)
Allergen: Dairy, Gluten

CHICKEN TIKKA GARLIC 10
Chicken tikka marinated in herbs and spice, cooked with lots of garlic in a flavoured sauce with yoghurt and cream
Allergen: Dairy, Gluten

KING PRAWNS TIKKA MASALA 14
King prawns prepared in a flavoured sauce with yoghurt and cream *Allergen: Dairy, Gluten*

BUTTER CHICKEN 12.5
Small pieces of tandoori chicken leg cooked in rich and creamy sauce, touch of honey (Highly Recommended)
Allergen: Dairy, Gluten

BUTTER PANEER 11
Paneer cubes cooked in rich and creamy sauce , touch of honey (Highly Recommended) *Allergen: Dairy, Gluten*

FOOD ALLERGIES and INTOLERANCES:

Please speak to our staff about the ingredients in your meal, when making your order.
Thank you.

OLD FAVOURITES

KASHMIRI KORMA
Cooked with fruits, lychee and mango and fresh cream

MADRAS A rich, fragrant & relatively hot curry

BHUNA Cooked with tomatoes and spices

All the above dishes cooked with choice of
CHICKEN 9 **MEAT** 10
PRAWNS 10 **KING PRAWNS** 14
VEG 9 **PANEER** 9

ADD VEG TO ANY OF THESE DISHES +1.5

VEG DISHES HALF - 5 FULL - 9

BOMBAY ALOO An authentic spicy potato dish

SABZI Seasonal Mix Vegetables

BINDI Okra in special blend of spices

CHANA Chickpeas cooked with herbs & spices

TADKA DAAL A combination of chana & masoor daal

MUSHROOM BHAJI
Mushrooms cooked with fresh spices

DESI PARATHAS

With a choice of drink

MAHARAJA PARATHA 10
Angus beef patty with herbs & spices, cooked with cheese, house special spicy sauce and served with gunpowder fries *Allergen: Dairy, Gluten*

MAHARANI PARATHA 10
Lamb mince patty with herbs & spices, cooked with cheese, house special spicy sauce and served with gunpowder fries *Allergen: Dairy, Gluten*

SULTANI PARATHA 10
Chicken breast with herbs & spices, cooked with cheese, house special spicy sauce and served with gunpowder fries *Allergen: Dairy, Gluten*

SALADS

RED ONION SALAD 1.5
Lemon, Coriander & Chilli

GARDEN SALAD 2.5

SUNDRIES

TANDOORI NAAN *Allergen: Dairy, Gluten* 2.5
GARLIC NAAN *Allergen: Dairy, Gluten* 3
KEEMA NAAN *Allergen: Dairy, Gluten* 3.5
FRUIT & NUT NAAN 3.5
Allergen: Dairy, Gluten
TANDOORI ROTI *Allergen: Gluten* 2
PARATHA *Allergen: Gluten* 3
EGG RICE 3.9
MUSHROOM RICE 3.9
PULAO RICE 3.5
STEAMED RICE 3
CHIPS *Allergen: Gluten* 3
POMEGRANATE RAITA 1.8
EXTRA DIPS 80p

DUM BIRYANI

Mughlai speciality of layered & aromatic basmati rice laced with mint, lemon & served with garlic pickle, pomegranate raita or Tadka Daal

CHICKEN 12
MEAT 12
VEG 12
CHICKEN TIKKA 13
PRAWN 13
KING PRAWNS 16

GARMA GARAM

Call: 0121 382 6483
ORDER ONLINE
www.Garma-Garam.co.uk

Follow us:

Welcome to Garma Garam

At Garma Garam, we bring the warmth and flavour of authentic Indian home cooking straight to your table.

Our dishes are prepared fresh using traditional recipes, bold spices, and the finest local ingredients. Whether you're dining in or taking away, every bite is made with passion, flavour, and a touch of Garma Garam heat.

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DESSERTS

CHOCOLATE FUDGE CAKE 5.5
Served with choice of vanilla, chocolate or strawberry ice cream

MATILDA CAKE 5.5
Served with choice of vanilla, chocolate or strawberry ice cream

KUNAFA CHEESECAKE 5

HOMEMADE CHEESECAKE 4.5
(Oreo, Vanilla, Biscoff)

FALOODA 6

DRINKS

COKE 2
DIET COKE 2
FANTA ORANGE 2
FANTA TWIST 2
RUBICON MANGO 2
SPRITE 2
1.5L COKE / PEPSI 4
STILL WATER 1
MANGO LASSI 4
SWEET LASSI 4
SALTED LASSI 4
VIRGI MOJITO 6
STRAWBERRY MOJITO 6
BLUEBERRY MOJITO 6
BLUE LAGOON 6

Catering

Garma Garam brings our catering expertise to your home, office, or event space, giving you the freedom to enjoy top-quality meals without effort. Our highly trained chefs can create delicious menus that will not only look perfect but taste excellent too.

We cater for any size event whether large or small so don't hesitate to contact us to assist you in creating your perfect event menu.

FOOD ALLERGIES and INTOLERANCES:

All our products (food and drinks) being prepared in the kitchen that also handles nuts, seeds, milk and other allergens and using shared equipments. There is a hugh risk of cross-contamination. Every care has been taken to minimise cross-contamination however we cannot guarantee that our food is free from any allergens. If you have any allergen enquiry, please speak to a member of staff.

PLEASE NOTE :

- **Outside food and beverages not allowed**
- **All food items are made freshly to order, therefore can take time to prepare**
- **All items are subject to availability.**
- **Your food will come out as and when it's ready! Enjoy**