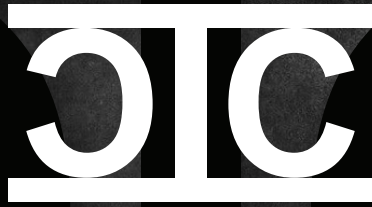


The Connoisseur Restaurant



TAKE AWAY MENU

FULLY LICENSED

Extensive range of wines

Outdoor Catering Also Available

OPENING TIMES

Monday Closed

Tuesday/Wednesday/Thursday

5pm - 10.30pm


Friday/Saturday/Sunday

1pm - 10.30pm

Delivery & Collection Available

(Delivery charges apply - minimum order £35)

020 8423 0523 / 020 3784 7938

 Whats App: **07588 761562**

37 HIGH STREET. HARROW ON THE HILL, HA1 3HT




10% DISCOUNT
(On Collection Orders Over £50)


NHS STAFF 10% DISCOUNT
(For Eat In Dining)

APPETISERS


Basket of Poppadoms £4.50
Plain / Spicy / with set of chutneys


STARTERS (Vegetarian)


Aloo Methi Tikki  £5.95
Fresh minced potato patty with garlic and coriander flavour served with mint sauce

Chilli Paneer  £9.95
Soft cottage cheese stir-fried with capsicums, onion and green chilli


Vegetable Samosa  £5.50
Hand rolled pasty with vegetarian filling


Chickpea Chaat (Cold Dish)  £6.25
A tartly spiced potato and chickpea salad garnished with pomegranate and bhajiya


Paneer Khurchan  £7.95
Juliennes of cottage cheese tossed with peppers and tomatoes in tangy masala, finished with lemon juice

Tandoori Broccoli  £9.95
Broccoli marinated with mustard sauce and homemade spices

STARTERS (Vegan-Plant Based)

Onion Bhaji / Potato Bhaji  £6.95
Crisp fried sliced onion / potato tossed in chaat masala served with mint sauce


Garlic / Chilli Garlic Mushroom  £9.95
Fresh mushroom tossed with garlic and Chef's special spices


Vegetable Manchurian  £9.95
Seasonal mix vegetable roundals tossed in indo-Chinese sauce

Chilli Garlic: Mogo (Kasava)  £8.95


STARTERS (Non-Veg)


Chilli Chicken  £11.95
Medium dry indo-Chinese style dish


Chicken Pakora  £10.95
Spiced marinated boneless chicken battered with chef's special spices

Chilli Garlic Prawn  £12.95
Fresh water King Prawn tossed with garlic and Chef's special spices

Meat Samosa £6.50
Hand rolled pasty with meat filling

Prawn Puri  £9.95
Spicy prawn / chicken served with puri

Sheek Kebab  £9.95
Minced lamb flavoured with ginger and garlic and Nepalese spices served with Chef's special chutney

Fish Chilli  £9.95
Fresh water white fish stir-fried with capsicums, onion and green chilli

Momo £6.95
Minced chicken dumplings served with hot and spicy sesame Sichuan pepper (Timor) chutney (popular Nepalese dish)
- Vegetable version available on request

Hariyali Chicken £9.95
Tender pieces of chicken marinated with fresh mint and coriander cooked in Tandoor

Crisy Fried Squid £9.95
Squid fried in gram flour batter flavoured with ajwain (thymol) and black pepper




Malai Tikka £10.95
Tender pieces of chicken marinated with English cheddar cooked in Tandoor

Salmon Tikka £12.95
Succulent chunks of salmon marinated with Nepalese herbs cooked in Tandoor (touched with mustard paste)

The Connoisseur
Restaurant



*If any dish of your choice is not listed on this menu, please feel free to ask.
Our Chef will be happy to prepare on your request.*

If you have any allergies of any kind, please inform upon your order.  - Vegetarian  - Contains Nuts  - Chilli Heat

FROM THE GRILL

Served in sizzler with fresh green salad

Tikka Shashlik Paneer **£13.95**

Cottage cheese marinated with garlic, ginger paste, touched with onion powder, grilled in Tandoor

Tikka Shashlik Chicken **£13.95**

Chicken marinated with garlic, ginger paste, touched with onion powder, grilled in Tandoor

Tandoori Chicken Grill

Smoked chicken on the bone barbequed in the Tandoor

Half - 1 leg & 1 breast

£10.95

Full - 2 legs & 2 breasts

£18.95

Tandoori Mixed Grill **£24.95**

A selection of Tandoori items - chicken tikka, sheek kebab, tandoori chicken, king prawn and lamb chops straight from clay oven

Tandoori King Prawn (4 pieces) **£18.95**

King Prawns flavoured with various spices and tenderly cooked in Tandoor (touched with mustard paste)

Peshawari Gosht Champen (Lamb Chops) (4 pieces) **£17.95**

Lamb chops marinated in a unique blend of Nepalese herbs and cooked medium rare. Please ask server for variations to medium rare

Salmon Tikka **£18.95**

Succulent chunks of salmon marinated with Nepalese herbs cooked in Tandoor. (touched with mustard paste)

Chicken Tikka (6 pieces) **£13.95**

Smoked boneless chicken barbequed in the Tandoor

MAIN COURSES

Our traditional main course dishes

TIKKA MASALA  / **KARAH**I / **VINDALOO** / **KORMA**  / **JALFREZI** / **DHANSAK** / **PASANDA**  / **ROGAN JOSH** / **MADRAS**

Chicken £12.95

Lamb £13.95

King Prawn £18.95

SPECIAL MAIN COURSES

Chicken Bhutuwa **£12.95**

A traditional Nepalese speciality chicken cooked with dried red chilli and crushed garlic

Lasun Khursani (LKX)

Tender pieces of chicken or lamb cooked with garlic, green chillies and spring onion, fresh cream mixed Chef's special Nepalese sauce. A popular dish from the mountains region of Nepal

Chicken **£12.95**

Lamb **£14.95**

Rum Gohst **£13.95**

Succulent cubes of lamb & pepper in a tomato sauce flavoured with 'kadai masala' spices and Dark Rum, prepared in a traditional Indian style wok

Tawa Gohst Pepper & Coconut Fry **£13.95**

A slow cooked dry preparation of lamb in a masala of aniseed, pepper-corn and fresh coriander, finished with coconut

Goat Special Curry **£12.95**

A goat meat curry (on the bone/boneless) typically cooked by Gurkha's mother for her son when he returns home for the first time from the brigade

Nawabi Murgh Tikka Masala **£13.95**

Traditionally roasted 'Chicken Tikka' delicately marinated with yohurt, tomato sauce, green chilli, garlic and special spices. A royal dish from the Mughlai Dynasty

House Special Karahi **£13.95**

Diced chicken cubes, tender pieces of lamb and prawns cooked smoothly blended tomato & pepper based sauce created from an old secret family recipe

Murgh Makhani (Butter Chicken) **£12.95**

Premium boneless chicken infused with aromatic coconut flavour, curry leaves blended with the host of exotic herbs and spices

Dum Ki Biryani

Basmati rice layered dish cooked with fragrant spices, lemon juice, saffron water and fried onions. Served with raita

Veg **£12.95**

Chicken **£13.95**

Lamb **£14.95**

Chef's Special **£18.95**

King Prawn **£18.95**

FISH & SEAFOOD MAINS

Indian Fish & Chips 🍷

Fillet of tilapia coated with gram flour batter flavoured with garlic, ajwain (thymol) and black pepper. Served with masala chips and mint yoghurt chutney

£11.95

King Prawn Masala 🍷

Fresh water King Prawns prepared into a tangy pickle masala with peppers, a thick dry dish

£19.95

Saag Prawn 🍷

King prawn prepared in blended spinach cooked with garlic and garnished with ginger and fried onions

£18.95

Samonder Ke Rani ('Queen of the Sea') 🍷

Fine tilapia (white) sauteed with herbs and spices, simmered in a light mustard seeds and coconut curry sauce

£15.95

VEGETARIAN DISHES

Achari Aubergine 🍷 (Baingan)

Eggplant cooked with onion, tomato, tangy pickle and yoghurt sauce

£10.95

Paneer Makhni 🍷

Cottage cheese cooked with buttery almond cream sauce and tomato

£11.95

Kadai Paneer 🍷

Cottage cheese cooked with peppers, onion, crushed coriander and traditional spices

£11.95

Aloo Gobi 🍷

A dry traditional Punjabi style of potatoes and cauliflower with mustard seeds

£9.95

Makhani Dal 🍷

Black lentils slow-cooked with special home-made spices touched with cream

£8.95

Tadka Dal 🍷

Yellow lentils cooked and sizzled with chopped garlic and spices to create a textured dal

£8.95

Chana Masala 🍷

Chickpeas cooked with a blend of Chef's special spices

£9.50

Seasonal Mixed Vegetables 🍷

A fine selection of seasonal vegetables gently prepared with masala gravy

£9.50

Bombay 🍷 (Aloo/Gobi)

A dry traditional Nepalese style of potatoes/ cauliflower

£9.50

Saag 🍷 (Aloo/Paneer)

Fresh leafy spinach sauteed with garlic, onions and whole cumin. Also available with potatoes or cottage cheese (Paneer)

£10.50

Fresh Okra 🍷 (Bhindi)

Stir fried fresh okra cooked in Nepalese style

£11.25

Panjrattan Kofta 🍷

A blend of five vegetables, marinated and formed into balls cooked in a tomato and onion sauce and finished with cream

£12.95

ACCOMPANIMENTS

Vegetable Noodles

£12.95

Chicken Noodles

£14.95

Mixed Noodles

£16.95

Boiled Rice

Long grain basmati rice boiled to perfection

£4.50

Saffron Pilau Rice

Traditional pilau flavoured with garam masala & saffron

£5.50

Mushroom Rice

Pilau rice, button mushrooms, spring onion & coriander

£5.50

Jeera Rice

A boiled rice, cumin seeds, fried onions & coriander leaf

£5.50

Egg Fried Rice

Basmati rice, eggs and mixed vegetable finished with spring onion and coriander

£6.50

Lemon Rice

Special lemon flavoured rice with mustard seeds

£5.50

Tandoori Roti

Unleavened whole-wheat dough to create a light and crispy bread cooked in the tandoor

£3.50

Naan

Leavened refined dough cooked to perfection in the tandoor. Finished with a light butter

£3.50

Garlic/Chilli Naan

Bread coated with garlic/chilli baked in clay oven

£4.50

Peshwari Naan 🍷

Naan stuffed with dry fruits & coconut baked in tandoor

£5.50

Cheese Naan

Leavened refined dough bread, incorporating a cheese filling, baked in the tandoor

£4.50

Paratha

An exotic multi-layered bread baked in tandoor

£4.50

Stuffed Paratha 🍷

Bread baked in tandoor, stuffed with potato & vegetables

£5.50

Keema Naan

Naan baked in the clay oven, stuffed with minced lamb

£5.50