



TURAA

INDIAN STREATERY

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TURAA

WHITE WINES

Bella Modella Pinot Grigio (Italy)

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

Les Chiens Catalan Blanc (France)

Slightly floral on the nose with a hint of minerality and pastry. Honeysuckle, peaches and herbs shine through supported by lovely texture, depth and weight. A salivating mouth, which is slightly saline and with juicy pear notes.

Vila Nova Vinho Verde (Portugal)

Floral, citrus and gentle tropical aromas lead on to a palate which is deliciously enriched with flavours of ripe melon and sherbet lemon acidity. The finish is refreshing with a classic spritz.

ROSE WINES

Big Top White Zinfandel Rose (USA)

A major crowd pleaser from the Golden State! Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Hugely juicy!

Felicette Rose (France)

A pale salmon pink wine, refreshing and fruity, with delicate red fruits such as strawberry and raspberry.

RED WINES

Accomplice 2nd Heist Shiraz (Australia)

A medium bodied Shiraz that shows vibrant redcurrants and dark cherry flavours with a hint of sweetness. Smooth, soft oak tannins finishing with peppery spice.

Calusari Pinot Noir (Romania)

Gorgeous dark fruit flavours with layers of black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. A lovely long finish.

Silvermyn Argentum (South Africa)

This blend from the Bordelaise specialists of Banghoek Valley is brim full of ripe, bramble and plummy fruit with dark curranty corners. Bright, fresh and gently leafy on the finish.

SPARKLING

Champagne Gremillet Sélection Brut NV (France)

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Bella Modella Prosecco Spumante (Italy)

This beautifully crafted, sensuously rounded Prosecco possesses a vibrant mousse and a fresh, uplifting aroma. Crisp, deliciously frothy and filled with ripe apple and citrus fruit character, it is the model of a perfectly formed Prosecco.

Lunetta Prosecco Spumante Brut NV (Italy)

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Lunetta Prosecco Rosé Extra Dry (Italy)

The colour is an appealing pink with cherry-coloured hints. Fresh berry aromas and a fine mousse lead to redcurrant & citrus notes on the palate, balanced by bright acidity and a clean, dry finish.

BEERS / CIDERS / ALES

Cobra

Beer came to India in the 18th Century. This mild and malty easy to drink lager is India's favourite.

Peacock Cider Mango & Lime

Sweet mango flavour is perfectly balanced by zesty lime.

Lychee & Lime

The floral taste of the lychee and the zesty lime come together for a sweet finish.

Bombay Bicycle

A full flavoured IPA. Citrusy with caramel hints and a dry, bitter finish.

Peroni

Crisp and refreshing beer crafted with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes.

Yeastie Boys Bigmouth

Light & easy drinking straw gold ale, bursting with juicy sun-kissed South Pacific hops. A long, hot Antipodean summer in a can.

Superfresh

A clean and thirst-quenching everyday lager. Fresh, inside and out.

GIN

Step 1: Pick your gin

Bombay Sapphire

A fresh and lively gin, slightly floral with coriander and a warm peppery finish.

King of Soho

A delicate combination of sweetness, citrus and earthiness and a hint of grapefruit bitterness.

Monkey47

An unusual gin from the black forests of Germany, Monkey47 contains a unique ingredient, lingonberries. The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%. Some say less is more, not for Monkey47!

Greenalls Wild Berry

English hedgerow blackberries & raspberries infused with Greenalls Original London Dry Gin.

Tanqueray Rangpur

Produced using hefty amounts of the finest sloes along with a merry band of botanicals resulting in tonnes of character.

Opihr

Bursts of citrus balance with rich, earthy aromas and soft spice. Opihr epitomises the exotic intensity of the orient, awakening the senses to a new style of gin.

Agnes Arber Pineapple

Rich and totally tropical with freshly cut pineapple and a hint of mango. Ever present tropical fruits with big pineapple flavour that's balanced with the crisp freshness of citrus.

Agnes Arber Rhubarb

This marriage of 9 pot-stilled botanicals with rhubarb added after distillation results in a distinct colour, flavour and refreshing tartness.

Malfy Lemon

An Italian gin made using six botanicals along with an infusion of lemons from the Italian Amalfi Coast. Citrus forward and fresh, with touches of woody juniper bringing character. The lemon notes are authentic, bright and mouth filling.

Step 2: Choose your mixer

Classic / Light / Lemon / Elderflower
Raspberry & Rose / Blood Orange

Step 3: Add your garnish

Cucumber / Lime / Orange Peel / Grapefruit
Pomegranate / Cinnamon / Rosemary

SPIRITS

Grey Goose
Absolut
Bacardi
Havana Club 7
Jack Daniels
Jamesons
Johnnie Walker Black
Courvoisier
Olmecca Resposado

Mixers Coke / Diet Coke / Lemonade

FRESH JUICE

Fresh Orange
Ruby-Red Grapefruit
Pineapple
Apple

SOFT DRINKS

Appletiser
Coke
Diet Coke
Coke Zero
Fanta Orange
J20 Orange & Passion, Apple & Raspberry
Fentimans Pink Lemonade
Fever Tree Mixers Various Available
Voss Water Still or Sparkling

LASSI

Mango Lassi
First-class yoghurt with fresh mango pulp with fennel seeds.
Pistachio Lassi
Sweet and subtle as a perfumed love-letter.
Salted Lassi
Creamy yoghurt, salted and gently spiced with crushed cumin.



Papadom & Chutney

Gunpowder Paneer

Spiced paneer and pepper pieces grilled and served with mint & coriander chutney.

Sri Lankan Roll

Tender pulled lamb flavoured with fragrant curry leaves, ginger and caramelised onions in a soft roll with our special chutney.

Original Dynamite Shrimp

Crispy tempura battered shrimp, spicy sriracha aioli, spring onion.

Lamb Samosa

Gujarati filo stuffed with minced lamb, onion and spices.

Vegetable Samosa

Fine filo pastry with a peas and potato filling, warmly spiced with cinnamon and cloves.

Okra Fries

Fine lady's fingers for the fingers!

Pau Bhaji

A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. An authentic Bombay treat.

Aubergine Puri

Chopped aubergine combined with chat masala spices served atop a crispy puri bread.

Keema Pau

A classic of the Irani cafes: spiced minced lamb and peas with a toasted, buttered home-made bun.

Sweet Chilli Chicken

Some Irani cafes now aim to please with Indo-Chinese fare. A plate of crispy garlic, ginger, soy, chilli chicken is now a café staple.

Paneer Spring Rolls

Rolled filo pastry stuffed with a spiced Indian cheese then fried.

Indian Chip Butty

Tandoori roti wrap encasing methi & turmeric fries, chilli pickle, red onion, coriander, green chilli and tomato relish. A flavour sensation!

Angry Bird

Succulent chicken thighs marinated & roasted in tandoori spices, yoghurt, ginger and garlic. Served with a special mustard coleslaw.

Sheek Kabab

Minced meats mixed with green chilli, coriander and cumin then grilled over our flaming charcoal pit.

Spiced Lamb Chops

Lamb chops, marinated overnight in lime juice, warm spices, ginger and garlic then flamed to perfection over our charcoal pit. A succulent and juicy treat.



Chaat is so much more than just a savoury snack! It's almost a way of life; a common item found throughout India everywhere from roadside food carts to the back of grocery stores. Chaat is a little bit of everything that makes something devastatingly more-ish: sweet, sour, crispy, crunchy, tangy & tasty.

Chaat Bombs

Crisp bread puffs exploding with chickpeas, sprouts, sweetened yoghurt, tamarind & coriander and lit with homemade vermicelli.

Samosa Chaat

Chickpeas, whole wheat crisp, mint chutney & sweetened yoghurt topped with blueberries and tamarind chutney make this an Indian favourite.

Ragda Pattice

A true Bombay street food with crisp potato cakes on masala yellow peas and accompanied with our home made chutneys.

Palak & Kale Pakora Chaat

Spinach and kale fritters with yoghurt and pomegranate.



Chicken Served with Steamed Basmati Rice

Mother's Butter Chicken

The days of the Chicken Tikka Masala are numbered - The real deal is the Butter Chicken! Tandoor roasted chicken pieces simmered in a rich, sweet and expertly spiced tomato and yoghurt sauce then finished with a knob of butter for a wonderfully silky finish.

Garlic Chilli Chicken – Hot!

Diced chicken thigh pieces cooked with crushed garlic and green chillies giving a good kick!

Sri Lankan Chicken

From the jungles of Ceylon, this homely dish is filling and tasty. Chopped chicken breast cooked in a tempered medium sauce with green beans.

Homestyle Chicken Curry

On the bone chicken cooked lovingly as we make in our own kitchens. Tasty, moreish every day Indian food at its finest.

Lamb Served with Steamed Basmati Rice

Delhi Lamb Curry

Aromatic lamb rogan josh cooked like the back streets of Delhi. Full of heart, soul and deep flavour.

Railway Cabin Lamb – Hot!

A traditional recipe served in the first class railway cabins of India. Lamb is cooked on a slow fire with garlic, whole red chillies, curry leaves and baby new potatoes resulting in a spicy, rich lamb curry.

Green Lamb Curry

Also known as palak gosht, succulent and tender pieces of lamb are cooked with vibrant spinach greens and garlic, packing in a good dose of healthy stuff with lots of flavour.

House Keema

Succulent ground lamb, roasted cumin, cloves, nutmeg, cinnamon, peas, tomato and pulses simmered for hours to create a darkly rich and heady dish.

Seafood Served with Steamed Basmati Rice

Goan Fish Curry

A dreamy curry made with chunks of white fish in a muli sauce and flavoured with Goan chillies and curry leaves - reminiscent of the palm trees on Goan shores.

Jinga Jinga

King prawns cooked with ginger and garlic in a thick pepper and tomato sauce with sun dried chillies.

Vegetables Mains only served with Steamed Basmati Rice

Saag Paneer

Pieces of paneer are cooked with vibrant spinach, greens and garlic resulting in a flavoursome and comforting dish.

Chickpeas Curry

Healthy and wholesome chickpeas cooked in a rich onion and tomato sauce.

Bangin' Baington

Aubergine curry made with tomatoes, onions, garlic and cumin and smoking with flavour!

Five Spice Aloo

Five whole seed spices create flavours for this potato dish from the east of India.

Veggie Curry

Mixed vegetables in a tomato based condensed sauce.

Paneer Chilli

Strips of grilled paneer cooked in a thick bhuna sauce with green chilli.

Temple Daal

The ultimate Indian home comfort food. Red lentils simmered with toasted cumin, coriander & lemon.



Served with salad

Salmon

A personal favourite...perfectly cooked salmon fillet, coated with our light, fresh spice blend and served on a potato chop and garnished with a special chutney.

Chicken Charcoal

Half chicken, on the bone, marinated with our flavour marinade then roasted in our charcoal pit for an awesome, smokey flavour. Served with our mint and coriander chutney.

Mumbai Chicken Tikka

Passed down through generations of our family, the recipe used to make our chicken tikka uses a combination of sweet vinegar, ginger, turmeric, garlic and green chilli ensuring a wholesome, classic flavour.

Mumbai Platter

A selection platter of mixed grilled meats accompanied with a green chutney.

Masala Prawns

Slightly charred prawns, succulent and simple.



Our chefs prepare and choose the dishes for your thali, regularly changing them to keep your tastebuds entertained. You then choose any curry bowl to go on your thali. A great way to try a variety of Indian food...

OUR THALIS ARE SUITABLE FOR ONE PERSON ONLY

Thali

Veg small plate, salad, papadom & chutney, two veg dishes, rice, naan and any 2 chicken or lamb curries of your choice.

VEGETARIAN OPTION AVAILABLE



CURRY

Basic medium curry or can be served as Madras or Vindaloo.

KORMA

A very mildly spiced dish cooked in almond, coconut cream and butter.

BHUNA

Cooked with onions, capsicum, tomatoes in a delicately spiced medium strength sauce.

ROGAN

Medium strength dish cooked with tomatoes & garlic.

Chicken

Chicken Tikka

King Prawn

Vegetable

Lamb

Lamb Tikka

Paneer

Mushroom

BALTI

This popular dish is prepared with special spices from Kashmir and cooked in a medium sauce with a tangy taste.

JALFREZI

Cooked with capsicum and onion in a spicy sauce with green chillies.

Chicken

Chicken Tikka

King Prawn

Vegetable

Lamb

Lamb Tikka

Paneer

Mushroom



British classic! Mildly spiced tandoori masala with a swirl of cream.

Chicken Tikka

King Prawn

Vegetable

Lamb Tikka

Paneer

Mushroom



Slow cooked rice with whole spices, onions and a hint of mint to create a richly flavoured and aromatic base capturing the true authentic biryani experience. Accompanied with a bowl of raita or bowl of curried vegetables.

Chicken

Lamb

King Prawn

Vegetable



Roomali roti rolls are made with a delicate 'handkerchief' bread. Baked and filled on order, these delightful rolls are best eaten with the hands.

Paneer Roomali

Grilled Indian cheese with green leaves and mint chutney on the side.

Chicken Tikka Roomali

Spiced, chargrilled chicken lavishly accompanied with salad and tomato chilli jam.



Kids Gunpowder Chicken & Fries

Mother's Butter Chicken & Rice

House Chicken Curry & Rice

Temple Daal & Rice



All breads and made by hand and baked to order.

Plain Naan

Freshly baked in the tandoor.

Garlic Naan

With minced garlic and rosemary.

Cheese & Garlic Naan

Melted cheddar cheese & garlic filling

Date & Ginger Naan

With a crushed date and ginger filling.

Roomali Roti

Soft, handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.

Tandoori Roti

Delicately charred from the tandoor.

Steamed Basmati Rice

Fragrant Basmati grains of rice cooked to perfection.

Lemon Rice

Chopped lemon lightly fried in Basmati rice.

Masala Chips



Kulfi A choice of Mango, Pistachio, Malai flavours

Gulabjamun Served warm with ice cream

Allergens & Intolerances: Many of our dishes contain allergens such as gluten, dairy, nuts, peanuts etc. Please ask about your meal when ordering and we will be happy to advise you.