

# RIVA AZ



MULTI-AWARD WINNING INDIAN CUISINE

## TASTERS

PAPADUM (V) (VG)	(each) £1.0
SPICY PAPADUM (V) (VG)	(each) £1.0
CHUTNEY TRAY (refillable) (per person)	£1.0
(Mint Yoghurt Sauce (D)(V), Onion Salad (V)(VG), Mango Chutney (V)(VG), Sweet Coconut Chutney (V)(D))	
SPICY MIXED LIME PICKLE (V) (VG)	£1.0

**STARTERS TO SHARE (MIN 2 PEOPLE)** Served with salad, mint sauce and tamarind chutney

VEGETABLE PLATTER (per person)	£7.7
Onion Bhaji (V), Vegetable Samosas (V)(VG)(G) & Garlic Mushrooms (V)(VG)	
MIXED PLATTER (Sizzling) (per person)	£8.8
Chicken Tikka (D), Lamb Tikka (D), Vegetable Samosa & Onion Bhaji	

**STARTERS** Served with salad, mint sauce and tamarind chutney

CHILLI PANEER (V) (D)	£8.5
Paneer cooked in sweet & sour pepper stir fry mix with fresh coriander and soy sauce. Medium hot	
ONION BHAJI (2 in portion) (V)	£6.0
Classic north Indian snack seasoned with authentic spices, deep fried	
MEAT (G) OR VEGETABLE SAMOSAS (V) (VG) (G)	£6.0
Classic triangular meat or vegetable filled samosas. (2 in portion)	
CHICKEN CHAT PURI (G)	£9.5
Diced tikka cooked in a tangy sauce, served on fried flat puri bread	
CHICKEN TIKKA (D)	£7.5
Cooked on a skewer in the tandoor oven, mixed with caremilsed onions	
SHEEK KEBAB (2 in portion)	£8.0
Minced lamb, lightly spiced and cooked on a skewer in the tandoor oven, tender with a crispy coating	
KING PRAWN PURI (G)	£11.0
King prawns, stir-fried in exotic spices, served on a fried flat Puri bread	

## BIRYANI

Stir-fried in exotic spices & saffron rice. Served with a side of vegetable curry and home made-raita. A meal in itself!

CHICKEN	£17.5
LAMB	£18.5
MIXED VEG (V)	£17.0
<i>(for vegan friendly, ask for it to be madewith boiled rice)</i>	
KING PRAWN	£20.0
PANEER (V) (D)	£20.0

## SIGNATURE DISHES

The following dishes are available with:

• CHICKEN	£15	• LAMB	£16
• VEGETABLE (V) (VG)	£14	• KING PRAWN	£18
• PANEER (V) (D)	£15		

### ZAAL MAKHANI (D)

Our version of the buttery classic. Smooth spiced tomato & cream sauce with hints of mint. Medium hot

### SOUTH INDIAN GARLIC CHILLI

A rich spiced curry cooked in a garlic, ginger and chilli sauce, topped with chunks of fried garlic and red dry chilli's. Medium hot

### SPICY MASALA BHUNA

Cooked in a slightly spicy masala sauce with peppers and tandoori sauce

### HARIALI (D)

Spinach, yoghurt & fresh cream, spicy yet mild

### MODHU CHICKEN (D)

Chicken tikka cooked in a special house tomato sauce with honey and cream

### DOM PUKTA

Slow cooked in a sealed pot with whole spices. Truly bursting with flavour. Spicy but not hot.

### BENGAL NAGA

Cooked with aromatic spices & fresh naga chilli. Hot, beautifully fragrant!

### TAVA (SIZZLING!)

Roasted aromatic whole spices. Thick tamarind & onion sauce. Medium hot.

### MAKHANI HANDI (D) (N) – *\*India's most popular dish\**

Cooked in a fragrant, aromatic, buttery and creamy tomato based Makhani sauce. This lip-smacking and delicious dish is hugely popular among the Indian food lovers across the world. Medium-hot. HIGHLY RECOMMENDED! (Contains Cashew Cuts)

• CHICKEN TIKKA	£16	• LAMB	£17
• KING PRAWN	£18	• PANEER (V)(D)	£15

## SPECIALS

### GUNPOWDER CHICKEN £15.5

Chunks of barbecued chicken breast, fiery hot tomato and tamarind sauce, dried red chillies. Vindaloo HOT!

### FIRECRACKER

Lamb £16.5 Chicken £15.5

Honey glazed chicken or lamb, stir-fried onions and peppers, dried red chillies, sesame seeds, SIZZLING. Madras Hot!

### RAILWAY LAMB £16.5

Served in first class train carriages in India. Tender lamb, spicy tomato & onion and bombay potato pieces. Slightly hot! RECOMMENDED!

### KERALAN KING PRAWN CURRY (D) (N) £17.0

King Prawns (out of shell), onion seeds, coconut & cream sauce, mild to medium strength

### PANEER BANGALORE (V) (D) £15.0

Paneer, roasted garlic, yoghurt, mint, fresh cream sauce, mild

## CLASSIC CURRIES

The following dishes are available with:

• CHICKEN	£14	• LAMB	£16
• VEGETABLE (V) (VG)	£14	• KING PRAWN	£18
• PANEER (V) (D)	£14		

### TIKKA MASSALA (N) (D)

Our version of the classic British curry, Mild!

### KORMA (N) (D)

Very mild! Cooked with coconut & fresh cream

### DHANSAK

Sweet & sour sauce with lentils, lemon juice & tamarind sauce. Slightly hot.

### PATHIA

Medium strength, sweet & sour with onions

### CHILLI ACHARI

Madras hot, garlic, green chillies, pickling spices, citrusy flavour

### PASSANDA (N) (D)

A mild sauce of coconut, fresh cream & red wine

### KORAI

Stir fried in spices with onions, green peppers & fresh coriander

### BHUNA

Medium strength

### BALTI

Medium strength with a special balti spice mixture and peppers

### ROGAN JOSH

Medium strength, cooked with tomato and paprika

### JALFREZI

Slightly hot! Cooked with ginger, green peppers, onions & green chillies

### MADRAS

Hot! Cooked in a deliciously smooth sauce with a slightly tangy flavour

### VINDALOO

Fiery hot!! Cooked with potatoe in a smooth tangy sauce

## TANDOORI (GRILL) MAINS

All served SIZZLING with a side of fresh salad, mint yogurt sauce & tamarind sauce

### TIKKA Chicken (D) OR Paneer (V) (D) £15.0

Marinated overnight in exotic spices & barbecued in our tandoori oven

### TANDOORI CHICKEN £14.5

Half a Chicken (on the bone) cooked to perfection in our tandoori oven

### SHASHLIK Chicken (D) OR Paneer (V) (D) £15.5

Marinated in a tandoori spice paste & barbecued with onions, green peppers and tomatoes

### TANDOORI KING PRAWNS (D) £20.0

Whole extra large king prawns (out of shell) marinated in a special tandoori paste & grilled in our tandoori oven

### MIXED GRILL (D) £21.0

Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & Tandoori King Prawn

## ACCOMPANIMENTS

CHIPS (V) (VG)	£4.5
MIXED RAITA (V) (D)	£4.5
(New greek yoghurt recipe. Homemade Indian yoghurt with chopped onion, tomato and cucumber.)	

## VEGETABLE SIDES

### MASALA FRIES (V) (VG) £7.0

Cooked in a special masala mix with fried onion, peppers, special masala sauce. Sweet and slightly hot.

VEGETABLE CURRY (V) (VG)	£6.5
Fresh mixed seasonal vegetables prepared in house daily, in a bhuna sauce	
BOMBAY ALOO (V) (VG)	£6.5
Lightly spiced potato cooked with onions & tomato, seasoned to perfection	
MUSHROOM BHAJI (V) (VG)	£6.5
Fresh mushrooms cooked with light spices, onions and fresh coriander	
CAULIFLOWER BHAJI (V) (VG)	£6.5
Cauliflower stir fried with spices & onions	
BRINJAL BHAJI (V) (VG)	£6.5
Aubergines cooked with garlic, onion, tomatoes, lightly spiced	
SAG BHAJI (V) (VG)	£6.5
Long cooked spinach with garlic and onions	
SAG PANEER (V) (D)	£6.5
Creamy spinach cooked with fresh paneer	
SAG ALOO (V) (VG)	£6.5
Potatos, fresh palak spinach, onions and fresh garlic	
MASALA DALL (V) (VG)	£6.5
Lentils cooked with our house blend spices, garlic and tomato, hot!	
TARKA DALL (V) (VG)	£6.5
Lentils cooked with garlic and tomato, lightly spiced	
ALOO GOBI (V) (VG)	£6.5
Bombay potatoes cooked with lightly spiced cauliflower	

## RICE

### SIGNATURE COCONUT RICE (V) £5.8

Special extra long grain basmati cooked with condensed milk, coconut cream, hint of sugar, coconut powder, nigella seeds, seasoned red onions RECOMMENDED!

EGG FRIED RICE (V)	£5.5
MUSHROOM RICE (V)	£5.5
BOILED BASMATI RICE (V) (VG)	£4.4
PILAU RICE (V)	£4.8
Extra long grain Basmati cooked with ghee, garlic, ginger and infused with saffron	

## FRESHLY BAKED BREAD

### BLUE CHEESE & RED ONION NAAN £6.00

Signature naan made with fresh blue cheese and fragrantly cooked caremilsed red onions, baked in tandoor oven. RECOMMENDED!

PLAIN NAAN (G) (V) (D) (Fluffy homemade bread)	£4.5
PESHWARI NAAN (G) (V) (D) (N) (Sultanas, coconut & almond)	£5.5
GARLIC NAAN (G) (V) (D) (Topped with garlic & coriander)	£4.9
KEEMA NAAN (G) (D) (Stuffed with minced lamb)	£5.5
PARATHA (G) (V) (Fried flaky bread, 2 pieces)	£6.0
TANDOORI ROTI (G) (V) (VG) (Indian bread baked in the tandoor)	£4.8
CHAPATTI (G) (V) (VG) (Thin Indian flat bread)	£2.5
CHEESE & GARLIC	£5.9

(D) = Dairy (N) = May contain coconut, almond, cashew (V) = Suitable for vegetarians (VG) = Suitable for vegans (G) = Not suitable for Coeliac diet, contains gluten

PLEASE NOTE: All food is prepared in an area where nuts are handled. Certain dishes can be spiced up or down in accordance to your taste. For any specific dietary requirements please speak to a member of the management team. A 10% discretionary service charge will be added to all tables of 5 persons or more

PLEASE NOTE: DURING BUSY TIMES WE ALLOW A MAXIMUM TABLE OCCUPANCY TIME OF 2 HOURS

PLEASE TURN OVER FOR DRINKS & WINE LIST



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## DRINKS LIST

### BEERS & LAGER

	SIZE	ABV%	PRICE
KINGFISHER	330ML/650ML	4.8%	£4.3/£6.9
COBRA INDIAN BEER	330ML/620ML	4.8%	£4.3/£6.9
MAGNERS IRISH CIDER	330ML/568ML	4.5%	£3.8/£5.9
BREWDOG PUNK IPA	330ML	5.6%	£5.0
SAN MIGUEL	660ML	5.0%	£6.5
HEINEKEN ZERO	330ML	0%	£3.8

### SPIRITS

#### VODKA

SMIRNOFF	£4.0
BELVEDERE	£7.0

#### GIN

GORDONS	£4.0
TANQUERYAY	£4.5
BOMBAY SAPPHIRE	£4.5
HENDRICKS	£5.5

#### RUM

BACARDI	£4.0
MOUNT GAY	£4.5
CAPTAIN MORGAN	£4.0
CAPTAIN MORGAN SPICED RUM	£4.5

#### WHISKY

BELLS	£4.0
JACK DANIELS	£4.0
JAMESONS	£4.5
GLENFIDDICH	£5.5
HAIG CLUB	£6.5
COGNAC'S	
MARTEL***	£4.5
COURVOISIER VS	£6.0
REMY MARTIN VSOP	£8.0

### LIQUEURS

SOUTHERN COMFORT	£4.0
ARCHERS	£4.0
AMARETTO	£4.0
BENEDICTINE	£4.0
MALIBU	£4.5
TIA MARIA	£4.5

BAILEYS	50ml	£6.0
SAMBUCA	£4.5	
PERNOD	£4.5	
COINTREAU	£4.5	
DRAMBUIE	£4.5	
AFTERSHOCK	£4.5	

### SHERRY & PORT

MEDIUM OR CREAM	£4.0
TIO PEPE	£4.0
RUBY PORT	£4.0
CAMPARI	£4.0

### APÉRITIFS

MARTINI -SWEET OR DRY	£4.0
CINZANO BIANCO	£4.0
DUBONNET	£4.0
PIMM'S NO.1	£4.0

### OTHER SPIRITS

OLMECA	£5.0
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### SOFT DRINKS

CARBONATED -COCA-COLA/DIETCOKE/LEMONADE	300ml Glass	£3.5
JUICE -PINEAPPLE/ORANGE/CRANBERRY	300ml Glass	£3.8
MIXERS -TONIC/BITTER LEMON/	125ml Bottle	£1.7
GINGER ALE/SODA WATER		
STRATHMORE WATER STILL/SPARKLING	75cl Bottle	£4.5
J2O ORANGE AND PASSION FRUIT,	275ml Bottle	£3.5
APPLE & RASPBERRY OR APPLE AND MANGO		
APPLETISER	275ml Bottle	£3.5

### SPARKLING WINE & CHAMPAGNE

A great aperitif or after dinner drink, perfect for cleansing the palate

	Bottle
1 BELLA MODELLA PROSECCO ITALY	£36.0
Crisp, deliciously frothy with ripe apple and citrus.	
2 CHAMPAGNE GREMILLET BRUT SELECTION	£53.0
Attractive, fruity nose, perfectly balanced with a fine mousse.	
3 CHAMPAGNE BOLLINGER	£95.0
This rich, yet elegant Champagne is complex and creamy, guaranteed to impress.	

#### CHAMPAGNE OFFER

1 GLASS £9 OR 2 GLASSES £16

#### PROSECCO OFFER

1 GLASS £7 OR 2 GLASSES £12

### VERY DRY, DELICATE, LIGHT WHITE

Recommended for light, creamy and mild dishes

	Bottle	175ml Glass	250ml Glass
4 CASA DEL ARCOBLANCO, SPAIN	£24.0	£6.5	£7.9
An easy drinking, fruity white made from a field blend of traditional Spanish grape varieties			
5 DOMAINE GENETIE BOURGOGNE BLANC (vg)	£46.0		
Classic Chardonnay from Southern Burgundy. Fine, floral and buttery. Serious finesse on the palate.			
6 BELLA MODELLA PINOT GRIGIO, ITALY (vg)	£25.0	£7.3	£8.8
Light vibrant white, zesty, citrus and green apple. Seriously refreshing.			

### DRY, HERBACEOUS OR AROMATIC WHITE

Recommended for slightly spicier and/or tangy dishes

7 LES OLIVIERS SAUVIGNON VERMENTINO, FRANCE	£25.0	£7.3	£8.8
A characterful wine that has zesty grapefruit and lemon.			
8 THE MAYFLY SAUVIGNON BLANC, NEW ZEALAND	£35.0		
Exquisite wine with peach, exotic notes of passionfruit and a deliciously crisp finish.			

#### 9 THE WALT RIESLING, GERMANY £32.0

A great wine for spicy food. Ripe, tropical fruit, slightly off-dry.

RECOMMENDED

### JUICY, FRUIT-DRIVEN, RIPE WHITE

Recommended for medium spiced and/or fruitier curries

10 MONT ROCHER VIOGNIER, FRANCE (vg)	£29.0		
Enticingly aromatic, stone fruit and honeysuckle.			
11 WILD HOUSE CHENIN BLANC, SOUTH AFRICA	£26.0		
Ripe peach and tropical fruit with fresh citrus. Honeydew melon and a fresh lemony finish.			
12 THE GOOGLY CHARDONNAY, AUSTRALIA	£28.0	£8.0	£9.5
Tropical fruit with hints of green apple, a textured, richer white.			

### LIGHT, DELICATE, SIMPLE RED

Easy drinking, better with mild to medium dishes

	Bottle	175ml Glass	250ml Glass
13 LES OLIVIERS MERLOT/MOURVERDRE, FRANCE	£25.0	£7.3	£8.8
Perfumed with classic Merlot notes of red berry, plum and damsons.			
14 BEAUJOLAIS VILLAGES CUVÉE SIX, FRANCE	£35.0		
Soft, round fruits and vibrant cherry flavours - a refreshing red.			
15 MONTSABLE PINT NOIR, FRANCE	£36.0	£11.0	£13.0
Intense cherry and blackberry fruit, integrated oak adds structure and complexity.			

### JUICY, MEDIUM-BODIED, FRUIT-LED RED

Recommended for spicier, tomato or onion based curry

16 MANZANOSRIOJA TINTO, SPAIN	£29.5		
Intense cherry, ripe black and red fruit and a touch of spice.			
17 ADOBE RESERVA CARMENERE, CHILE	£29.5	£8.5	£9.9
Sweet red cherry and light notes of black pepper. A smooth and full bodied red.			

### SPICY, PEPPERY, WARMING RED

Recommended for rich, flavourful and medium to spicy dishes

18 THE WISHBONE SHIRAZ CABERNET, AUSTRALIA	£29.5		
A classic Aussie blend, that has notes of ripe, fresh cherries and a touch of star anise.			

#### 19 MAN MEETS MOUNTAIN MALBEC, ARGENTINA (vg) £33.0 £9.6 £11.0

A harmonious wine that is packed with blueberry, blackcurrant and plum, complex and delicious!

RECOMMENDED

### ROSÉ WINE

A great all rounder, suitable for most flavours.

20 PORTRAITS OF AMERICA ZINFANDEL ROSÉ, USA	£25.0	£7.3	£8.8
Luscious strawberry ice cream on the nose, supported by bright berry fruit on the palate. Off dry.			
21 BELLA MODELLA PINOT GRIGIO ROSE, ITALY (vg)	£25.0	£7.3	£8.8
Wonderfully fresh and light, a delicate style but packed full of strawberry and raspberry fruit.			

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink. All our wines and drinks are inclusive of VAT

PLEASE TURN OVER FOR MENU