



EMBER & MIST

“WHERE FLAMES MEET FLAVOUR”

GRILL INDIAN RESTAURANT & BAR



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STARTERS AND CHAATS

Masala Pappadam	3.5
Basket of Pappadams	4.5
Pani Puri	6
Indori Khopra Pattice Crispy potato pillows bursting with sweet-spicy coconut, served with chutneys.	8
Beetroot Tikki Pan Fried Pan-seared medallions of grated beetroot and potatoes, served with mint chutney	8.5
Crispy Bhajiya Battered fried potato - pieces are not only nice and crispy but also yummy	7.5
Onion Bhajji Crunchy onion fritters served hot with chutney for a savory, addictive snack	7.5
Crispy Bhindi Okra spiced and fried until crunchy, served as a flavourful Indian-style starter	8
Dahi Bhalla Melt-in-the-mouth lentil balls soaked in yogurt and served with tangy chutneys	6
Hara Bhara Kebab Pan-fried patties loaded with spinach, peas and potatoes served with chutney	8.5
Dahi Ke kebab crisp and lightly spiced soft creamy hung-curd and paneer patties	8.5
Palak Patta Chaat Crispy batter-fried spinach leaves topped with yogurt, chutneys, and crunchy sev	7.5
Dahi Papdi Chaat Layered papdi, slow cooked chickpea with yogurt, tamarind with gentle spice	6.5

VEG GRILLS

Grilled Malai Broccoli Broccoli marinated with cheesy cream and spices grilled to perfection	10
Grilled Stuffed Potatoes Potatoes filled with a paneer stuffing and grilled until smoky	10

Kasundi Paneer Tikka Grilled cottage cheese marinated in mustard and carom paste and yogurt	11
Tandori Soya Chaap Tender soya chaap marinated in spicy yogurt and chargrilled to perfection.	10
Achari Paneer Tikka Cottage cheese marinated in pickling spices	11

NON VEG GRILLS

Zesty Salmon Tikka Salmon cooked slightly marinated with mustard, lemon and dill leaves	14
Tandoori Prawn Prawns marinated with yogurt and indian spices	15
Chicken Tikka Chicken breasts grilled with tandoor spices	11
Smoky Lamb Seekh Kebab Minced lamb mixed with herbs and spices and grilled in a tandoor	12
Royal Tandoori Chicken (H/F) Chicken marinated in yogurt and spices, roasted in a tandoor	11/17
Lamb Burra kebab(Lamb Chops) Tender lamb chops marinated in spiced yogurt and char-grilled in a tandoor	14
Murg Malai Tikka Hung curd marinated chicken with cashew and mild spices	11.5

VEG INDO CHINESE

Honey Chilli Lotus Stem Crispy, lotus stems fried and tossed with sesame, sweet & spicy sauce	10
Veg Manchurian Mixed vegetable balls fried and tossed in tangy soy sauce	10
Chilli paneer Paneer cubes tossed with onion and pepper in chilli-garlic sauce	11

Chilli Garlic Mogo 9.5

Crispy fried cassava chips tossed in a fiery, sticky Indo-Chinese sauce

Chilli Garlic Mushroom 9.5

Crispy mushrooms tossed with peppers and onions in spicy chilli-garlic sauce

Chilli Garlic Tofu 9.5

Crispy tofu tossed with peppers and onions in a bold, spicy chilli-garlic sauce

NON VEG INDO CHINESE**Chilli Chicken** 11

Battered fried chicken is tossed with garlic, soya and chilli gravy

Chilli Fish 11

Indo chinese delicacy, fried fish tossed with garlic, soya and chilli gravy

Chilli Garlic Prawns 12

Juicy prawns tossed with peppers and onions in spicy chilli-garlic sauce.

Chicken Chatpata (lollipop) 11

Fried drumstick, gently covered with schezwan sauce

SIGDI**Veg Sigdi** 20

Tandoori Broccoli, Paneer Tikka, Soya Chaaps, Tandoori Stuffed Aloo

Non Veg sigdi 22

Chicken tikka, Lamb Seekh kebab, Prawns, Fish Tikka

EMBER DUM BIRYANI**Veg Dum Biryani** 11

Slow-cooked marinated fresh mixed vegetables layered with basmati rice

Jackfruit Dum Biryani 11

Tender young jackfruit layered with fbasmati rice and whole spices

Chicken Dum Biryani 12

Basmati rice and marinated chicken slow-cooked "dum" style in a sealed pot

Lamb Dum Biryani 13.5

Tender lamb chunks marinated in yogurt and spices, layered with basmati rice

Prawn Dum Biryani 15

Marinated prawns layered with aromatic basmati rice and fresh herbs, slow-cooked (dum) to infuse the seafood with spices.

RICE & NOODLES**Pilau Rice** 4.75**Plain Rice/ Jeera Rice** 4/4.5**Veg Haaka Noodles** 10

Wok-tossed noodles loaded with crunchy veggies, garlic, and Indo-Chinese sauces

Chicken Hakka Noodles 11

Wok-tossed noodles with tender chicken, veggies, and smoky Indo-Chinese sauces

Prawn Hakka Noodles 12.5

Stir-fried noodles tossed with prawns, vegetables in a soy-based sauce

Veg Fried Rice 10.5

Stir-fried basmati rice tossed with mixed vegetables and soy-based seasonings

Chicken Fried Rice 11.5

Stir-fried basmati rice tossed with diced chicken aromatic soy-based seasonings.

Prawn Fried Rice 12.5

Stir-fried rice tossed with prawns and vegetables in soy seasonings

NON VEG CURRY

Matka Chicken on the bone 11

Bone-in chicken slow-cooked in a clay pot with spices, delivering a rich, earthy, and fall-off-the-bone rustic curry.

Malabar Fish Curry 11

Kerala-style fish curry featuring firm fish in a tangy, spicy coconut milk gravy.

Murg Makhani (Butter Chicken) 11

Smoky tandoori chicken in a luscious, velvety creamy tomato gravy

Lamb Rogan Josh 12

Tender lamb in a fragrant Kashmiri-style chilli-and-spice gravy,

Lamb Saag 12

Tender lamb chunks simmered in a rich, fresh spinach and spices

Prawn Moilee 13

creamy prawn curry cooked in coconut milk with curry leaves and mild spices.

Egg Curry 11

Indian-style egg curry with boiled eggs in a rich, spiced tomato-onion gravy.

VEG CURRY

Smoky Baingan Bharta 10

Smoky, fire-roasted aubergine with sautéed onions, tomatoes and spices.

Tawa Veg 10

Semi-dry assortment of crispy, fried vegetables tossed in a spicy, onion-tomato masala on a large griddle (tawa).

Dum Aloo Banarasi 9.9

Baby potatoes simmered in spiced tomato-onion gravy with banarasi flavour

Nawabi Kofta Curry 11

Potato and paneer koftas served in a creamy, tomato-cashew gravy.

Palak Paneer 10.5

Soft cubes of paneer simmered in mildly spiced spinach gravy

Paneer Tikka Masala 11

Marinated, grilled paneer cubes simmered in a creamy, onion-tomato gravy.

Kadhai Paneer 11

Tender paneer cubes cooked in chopped onion and tomato gravy

Daal Tadka 9.5

Creamy yellow lentils finished with aromatic spices, cumin and garlic

Daal Makhani 10.5

Whole black lentil in a creamy, buttery tomato-cream sauce.

Maa Ki dal 10.5

Comforting home cooked lentil soup, full of warmth and love just like maa make

BREADS

Plain/Butter Naan 3/3.5

Garlic /Chilli Naan 3.95/3.5

Chilli Garlic Naan 4

Laccha Paratha 3.95

Peshawari Naan 4.5

Assorted Bread Basket 9

ACCOMPANIMENTS

Cucumber Raita 3

Pineapple Raita 3.5

Onion and chilli Salad 2

Kachumber Salad 3.5

Green Salad 3.5