



MENU



EMBER & MIST

★ GOOD FOOD, GOOD VIBES ★

EMBERANDMIST.COM

STARTERS

Pappad Basket 🌿.....£4.95

Traditional roasted and fried papadoms served with mint chutney, tamarind chutney, and Indian pickles.

Crispy Bhajia 🌿.....£7.95

Crispy onion bhajis made with gram flour, herbs, and authentic Indian spices.

Kurkuri Bhindi 🌿.....£7.95

Thinly sliced okra coated in spiced gram flour and fried until crisp.

Punjabi Samosa 🌿.....£5.50

Traditional flaky pastry filled with spiced potatoes and peas.

Lamb Samosa 🌿.....£6.50

Crisp pastry stuffed with minced lamb, herbs, and aromatic spices.

Crispy Broccoli with Honey & Sesame 🌿.....£9.00

Crispy broccoli florets tossed with honey, sesame, and Indo-Chinese flavours.

Chilli Paneer 🌿.....£11.00

Cottage cheese stir-fried with peppers, onions, and spicy Indo-Chinese sauce.

Chilli Chicken 🌿.....£11.00

Tender chicken tossed with peppers and onions in a fiery chilli sauce.

Veg Momo 🌿.....£8.00

Steamed Nepalese-style dumplings filled with delicately spiced vegetables.

Chicken Momo 🌿.....£10.00

Steamed Nepalese-style dumplings filled with minced chicken and aromatic spices.

CHAATS

Papadi Chaat 🌿.....£6.50

Crunchy wafers topped with yogurt, chutneys, and fresh spices.

Samosa Chaat 🌿.....£7.50

Crushed samosa layered with chickpeas, yogurt, and tangy chutneys.

Aloo Tikki Chaat 🌿.....£6.50

Crispy potato patties served with yogurt, tamarind, and mint chutney.

Daal Kachori Chaat 🌿.....£7.50

Flaky lentil-filled pastry topped with chutneys and cooling yogurt.

Paani Puri 🌿.....£6.00

Crisp puris filled with spiced potatoes and tangy mint water.

Vodka Paani Puri 🌿.....£12.95

Classic pani puri served with flavoured vodka shots for a modern twist.

Chaat Platter 🌿.....£14.95

A mixed selection of popular Indian street-food favourites.

Some of the dishes on our menu may contain nuts and other allergens.
Please ask a member of staff for more information.

🌿 Vegetarian

🌿 Vegan

🌿 Soy

🌿 Cashew/Pistachio

🌿 Dairy Products

🌿 Mustard

🐟 Fish

🌿 Gluten

🌿 Gluten Free

🥚 Egg

🦀 Crustacean

🌿 Sesame

GRILLS

Tandoori Cheese Broccoli 🍷	£10.00	Lamb Kebabs 🍷🍷	£12.50
Broccoli and cheese marinated in yoghurt, spices, and cooked in the tandoor.		Minced lamb skewers blended with herbs and aromatic spices.	
Paneer Tikka 🍷	£11.00	Lamb Chops 🍷	£14.50
Chunks of paneer marinated in yoghurt and spices, cooked in the tandoor.		Juicy lamb chops marinated in bold spices and flame grilled.	
Soya Chops 🌱	£11.00	Salmon Tikka 🍷🍷🍷	£15.00
Soya chaap marinated in aromatic spices and grilled in the tandoor.		Salmon fillet marinated with Indian spices and chargrilled in the tandoor.	
Chicken Tikka 🍷	£11.00	Tandoori Prawns 🍷🍷	£15.90
Classic boneless chicken marinated overnight and chargrilled.		King prawns marinated in traditional tandoori spices and chargrilled.	
Murg Malai Tikka 🍷	£11.90	Mix Platter 🍷🍷🍷🍷	£25.00
Creamy chicken tikka flavoured with cheese, cream, and mild spices.		A generous sharing platter featuring a selection of our signature grills.	

VEG CURRY

Daal Tadka 🍷	£9.90
Yellow lentils tempered with cumin, garlic, and traditional Indian spices.	
Makhni Daal 🍷	£10.90
Black lentils slow-cooked overnight with butter, cream, and aromatic spices.	
Masala Jeera Aloo 🌱	£10.00
Baby potatoes tossed with roasted cumin, tomatoes, and traditional spices.	
Veg Kofta Curry 🍷🍷🍷	£11.00
Vegetable koftas simmered in a rich tomato and cashew-based curry.	
Paneer Makhani 🍷🍷	£11.90
Paneer cubes simmered in a rich tomato and butter gravy.	
Paneer Tikka Masala 🍷	£12.90
Chargrilled paneer cooked in a smoky tomato and onion sauce.	
Bhindi Masala 🍷🌱	£12.90
Tender okra stir-fried with onions, tomatoes, and aromatic spices.	

NON-VEG CURRY

Masala Chicken Curry	£11.00
Homestyle chicken curry cooked with traditional Indian spices.	
Chicken Chettinad 🌱🍷	£11.00
Authentic South Indian chicken curry with roasted spices, curry leaves, and coconut.	
Murg Makhani 🍷🍷	£11.90
Tender chicken simmered in a creamy butter tomato sauce.	
Lamb Rogan Josh 🍷	£12.00
Traditional Kashmiri lamb curry slow cooked with aromatic whole spices.	
Lal Maas 🍷	£12.90
Authentic Rajasthani lamb curry cooked with Mathania chillies and bold spices.	
Malabar Fish Curry 🌱🍷	£12.90
Kerala-style fish curry cooked with coconut, curry leaves, and coastal spices.	
Prawn Curry 🍷	£13.90
Prawns cooked in a fragrant spiced curry sauce.	

EMBER DUM BIRYANI

Veg & Paneer Dum Biryani £12.00

Fragrant basmati rice layered with seasonal vegetables and slow cooked.

Jackfruit Dum Biryani £12.90

Tender jackfruit and aromatic spices layered with saffron rice.

Chicken Dum Biryani £13.90

Classic chicken biryani slow cooked with herbs, spices, and basmati rice.

Lamb Dum Biryani £14.90

Succulent lamb cooked with saffron rice in traditional dum style.

Prawn Dum Biryani £15.90

Prawns and fragrant rice infused with rich coastal spices.

RICE & BREADS

Plain Rice £4.00 Butter Naan £3.90

Steamed basmati rice.

Classic naan brushed with melted butter.

Jeera Rice £4.50 Garlic Naan £4.50

Basmati rice flavoured with roasted cumin.

Fresh naan topped with garlic and coriander.

Pilau Rice £4.95 Chilli Garlic Naan £4.90

Basmati rice lightly flavoured with saffron and whole Indian spices.

Spicy naan infused with garlic and green chillies.

Tandoori Roti £3.00 Peshawari Naan £5.50

Whole wheat flatbread baked in the tandoor.

Soft naan filled with coconut, almonds, raisins, and sweetened nuts.

Plain Naan £3.50 Cheese Naan £5.90

Soft traditional tandoor-baked bread.

Soft naan filled with melted cheese.

ACCOMPANIMENTS

Plain Yogurt £2.00 Laccha Onion Salad £3.00

Cooling natural yogurt.

Freshly sliced onions tossed with herbs and spices.

Kachumber Raita £3.00 Green Salad £3.50

Yogurt mixed with cucumber, onions, and fresh herbs.

A refreshing mix of seasonal salad leaves and vegetables.

IMPORTANT NOTICE

This allergen information is provided as a guide only. Our dishes are prepared in a kitchen where all 14 allergens are present and cross-contamination is possible. If you have a severe food allergy or intolerance, please speak to a member of staff before ordering. Recipes and ingredients may change — always ask staff for the most up-to-date information.

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