

INDIAN STREET FOOD, GRILLS AND CURRIES DONE DIFFERENTLY-AS IT SHOULD BE

SOFT DRINKS

LASSI	4.00
MANGO, NATURAL	
APPLE MINT CUCUMBER COOLER	4.00
MINERAL WATER STILL OR SPARKLING	3.50
NIMBOO PAANI	3.50
VIRGIN MOJITO	4.00

FIZZIES

COKE	2.90
SPRITE	2.90

INFUSIONS

JASMINE GREEN TEA	3.00
MINT TEA HOT OR COLD	3.00

COFFEE

ESPRESSO, CAPPUCHINO, LATTE, AMERICANO	3.00
MASALA CHAI	3.00

BEERS

KINGFISHER (650 ML)	5.00
FOSTERS	3.50

SPIRITS

POURIN	4.75	35 ML
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WINE LIST

	BOTTLE	CARAFE	GLASS
WHITE			
TREBBIANO IGT RUBICONE ROMETTA	19.50	9.95	5.00
SAUVIGNIN BLANC, DE GRAS	22.00	11.50	6.25
ARTOLAS WHITE, VIDIGAL	23.00	11.95	6.95
PINOT GRIGIO VIA NOVA	24.00		
MELODIAS TORRONTES, TRAPICHE	25.00		
FREE RUN STEIN CHENIN BLANC, MAN FAMILY	26.50		
CHARDONNAY LES MOUGEOTTES IGP PAYS D OC	28.00		
BUBBLIES			
NV PROSECCO, STELLE D'ITALIA	29.95		7.50
NV BRUT BARON DE MARK, GOBILLARD	38.00		
ROSE			
PINOT GRIGIO BLUSH VIA NOVA ITALY	22.00	12.00	5.90
ZIFANDEL BLUSH, DE GRAS	24.00	13.50	7.00
RED			
SANGIOVESE IGT RUBICONE, ROMETTA	19.50	9.95	5.95
MERLOT, DE GRAS	22.00	12.00	6.50
ARTOLAS RED, VIDIGAL	23.00		
TOMA RIVER SHIRAZ	25.00		
MELODIAS MALBEC	26.50		
GRANACHA TINTA	28.00		
BIFERNO ROSSO, RISERVA DOC PALLADINO	30.00		



NOUSH

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Brings to you the world of authentic Indian cuisine.

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STARTERS

PANI PURI	3.50
The hottest selling street item in India, tamarind and mint flavoured eaten whole	
CHICKEN SIXER	4.50
Crispy tangy chicken strips batter fried	
CRISPY FRIED SQUID	6.50
Squids fried in a very crunchy flavourful batter	
DAHI PURI	4.50
Hollow semolina balls filled with sweet yoghurt, chickpeas and potato spiced	
MATTAR TIKKI CHAAT	4.50
Crispy mashed patties of green peas topped with tamarind and sweet yoghurt	
VEGETABLE SAMOSA CHAAT	4.50
Indianised puff savoury filled with spiced green peas and potato	
MIX VEGETABLE BHAJIA	4.00
Flavourful vegetables, batter fried	
CHICKEN SAMOSA	4.50
Indianised puff savoury filled with spiced chicken mince	
LAMB SEEKH KEBAB	6.75
Delicately balanced flavourful mutton mince cooked in tandoor on skewer	
CRISPY SPICED PRAWNS	7.50
Sweet chilly and sesame tossed crispy prawns	

BIRYANIS served with kachumber and raita

POT OF VEGETABLE BIRYANI	9.95
Rice and vegetables steamed together in a yoghurt based marinade	
POT OF CHICKEN BIRYANI	10.50
Speciality of Hyderabad, eaten all over the world	
POT OF LAMB BIRYANI	11.95
Speciality of Lucknow, known across the globe	

THALIS

VEGETARIAN THALI	14.75
Indian taps, full meal in itself, comes with two veg curries, dal, potato and rice and roti	
NON VEGETARIAN THALI	16.50
Indian taps, full meal in itself, comes with two non-veg veg curries, dal, potato and rice and roti Prawn curry will be £2 extra	

GRILLS

CHICKEN MALAI TIKKA	10.50
Tender chicken breast marinated in cream, cardamom, mace and mascarpone cheese	
DHABA TIKKA	9.95
Chicken thighs marinated in Kashmiri chilly, ginger and garlic paste	
SEABASS FILLET	13.50
Skin on, grilled and served with a coconut and tamarind based sauce	
GRILLED TGER PRAWNS	13.95
Carom, saffron and yoghurt marinade	
LAMB CUTLETS	12.50
Spiced up with exotic herbs, grilled in tandoor	
MIX GRILL	15.95
A piece each of chicken tikka, malai tikka, lamb chop, seekh kebab	
TANGDI KEBAB (ON THE BONE)	8.95
Yoghurt, saffron and lemon juice marination	
TANDOORI CHICKEN (ON THE BONE)	13.95
half chicken marinated in yoghurt, lemon juice and tandoor grilled	
PANEER TIKKA	7.95
Cottage cheese marinated in saffron, yoghurt and spices	

CURRIES

AMRITSARI CHCKEN	8.95
Stone moss flavoured kadhai style chicken	
BUTTER CHICKEN	9.95
Grilled Chicken in a very rich tomato and cashew based sauce	
KONKANI KORMA	9.50
Black pepper and coconut based sauce	
SAAG GOSHT	10.50
Lamb cooked in a roughly chopped mustard leaf sauce	
RARA GOSHT	10.50
A very unusual combination of lamb and lamb mince cooked together	
KERALA PRAWN CURRY	11.95
Coconut, tomato and curry leaf flavoured sauce	
VEG LABABDAR KORMA	7.95
Assorted vegetables in a north indian Indian curry	
PANEER KADHAI	8.50
Cottage cheese in a tangy tomato onion sauce	

SIDES

PAPAD AND CHUTNEY	3.00
Mango, coriander and lime and chilly	
BAINGAN BHARTHA	3.50
Mashed roasted aubergine and tomato	
KARKARA ALOO	3.50
Marispiper potatoes in a tangy dry sauce	
SAAG PANEER	4.50
Cottage cheese and spinach	
LASOONI SAAG	3.75
Spinach and burnt garlic	
SAAG ALOO	4.25
Potato with spinach	
YELLOW DAL	3.50
MAKHANI DAL	4.50
Black lentil and tomato puree cooked on slow fire	
CUCUMBER AND MINT RAITA	3.00
Mint, cucumber in Greek yoghurt	
KACHUMBER	2.75
Picked onion sliced, cucumber and tomato dices	

RICE AND BREAD

STEAM BASMATI	3.00
LEMON RICE	3.75
With lemon juice, cashew and curry leaves	
BROWN ONION PULAO	3.50
GREEN PEAS PULAO	3.50
NAAN	2.75
Plain. butter	
NAAN	3.50
Garlic, peshawri, green chilly or cheese	
ROTI	2.75
LACHHA PARANTHA	3.75

ALLERGY WARNING--WE CAN NOT GUARENTEE THAT OUR FOOD IS NUT FREE. SINE NUTS ARE WIDELY USED IN OUR KITCHEN, CUSTOMERS WITH NUT ALLERGY WISHING TO EAT IN OUR RESTAURANT DO SO ON THEIR OWN RISK.

SERVICE CHARGE IS DISCRETIONARY BUT A RECOMMENDED 12.5% WILL BE ADDED TO YOUR BILL ALL OF WHICH IS DISTRIBUTED TO OUR STAFF.