



CHAAT

Fun Indian savouries

Aloo Matar Samosa	60
Potato and peas with onion, ginger and fragrant spices, fried and served with tamarind chutney	
Aloo Tikki Chole Chaat	60
Popular street food from New Delhi. Shallow-fried potato patties filled with spiced Bengal gram, seasoned and served with Indian chickpea curry and garnished with onions, fresh coriander and mint chutney.	
Golgappa & Tamarind Pani	60
Light crispy pockets filled with potato, onion, chickpeas and served with cold tamarind water.	
Palak Chaat	70
Crispy spinach leaves in gram flour batter topped with sweetened curd, tamarind, chilli and onion.	
Rajma Galouti	60
'Rajma' or kidney beans, a favourite and staple food of North Indians, mixed with mashed potato and flavoured with chat masala and pepper powder.	
Machli Amritsari	90
Deep-fried fish goujons flavoured with Indian spices, coated with a batter made from Bengal gram flour and served with lemon, chaat masala and fresh coriander.	



TANDOORI From the Clay Oven

Paneer Tikka Soft cubes of paneer marinated overnight with saffron, yoghurt, cream cheese and traditional mix of Indian spices, basted and grilled in a tandoor with peppers, onions and tomatoes, garnished with onion rings and green coriander served with coriander mint chutney.	120
Aloo Katlangi Potato barrels massaged with hung yoghurt and garlic, stuffed with sultana, potato and onion	90
Nimbu Machli Tikka Line fish marinated in traditional tikka marinade with lemon and curry leaves, basted with mustard oil. Grilled in the tandoor, sprinkled with chaat masala and served with onion, cucumber and lemon.	130
Murg Malai Tikka Chicken thighs marinated in yoghurt curd with ginger, garlic, green chillies, garam masala and Indian herbs, skewered with diced onion, peppers and tomatoes. Grilled in the tandoor, served with traditional mint chutney.	140
Lamb Kebab "Lamb kebab on a skewer" minced lamb mixed with a paste of red onions, ginger, garlic, green chillies, mint and coriander flavoured with traditional Indian spices skewered, basted in clarified butter, grilled in tandoor and served with masala yoghurt	120
Tandoor & Chaat platter for 2 Selection of vegetarian and non- vegetarian from the tandoor oven	190/250



CURRY

Baingan Bharta	90
Roasted aubergines infused with a distinct aromatic smoky charcoal flavour, cooked with onion, tomato and garlic, sautéed with traditional Indian spices and garnished with fresh coriander.	
Chole Masala	90
Chickpeas, known as the power legume, boiled and blended with tomato, onion, garlic, ginger, green chillies, cumin and coriander seeds. Flavoured with dry mango powder and dry pomegranate seeds garnished and served with fresh coriander leaves.	
Palak Paneer	110
Cubes of paneer in a fragrant spinach purée, flavoured with a tomato masala gravy and lime.	
Paneer Korma	110
Aromatic Paneer preparation in mildly spiced gravy made with cashewnuts, onions, yoghurt and cream	
Aloo ghobi adrakhi	95
Dry North Indian marriage of steamed cauliflower and potatoes, sautéed with garlic, high on ginger, tempered in oil with cumin, mustard seeds, turmeric and red chilli powder, finished with a dash of lemon juice and garnished with chopped green coriander.	
Tamatar Machli	140
Fish marinated with ground coriander, turmeric, salt, lemon juice and red chilli powder. Cooked in a tomato gravy flavoured with traditional Indian spices.	
Masala prawns	190
A delicacy from the coastal Malabar part of India with coconut oil, coriander, curry leaves, fenugreek and mustard seeds, peppers, tamarind and tomato gravy.	



Kadhai Murgh	140
Kadhai refers to the Indian wok in which most of the curries are prepared. Chicken cooked in a thick tomato gravy with whole red chillies, peppers, onions and Indian spices.	
Murg Makhani (Butter Chicken)	140
Chicken thighs in a rich, creamy onion and tomato masala gravy, finished off with cream and fresh coriander.	
Achari Gosht	160
Beef in a traditional spicy pickled gravy with garlic and ginger, tempered with cumin and mustard seeds, and garnished with fresh coriander.	
Mutton Rogan Josh	170
A robust, spicy curry of mutton knuckles, Kashmiri chillies, spices and yoghurt.	

DAL

Dal Tadka (Yellow)	80
The everyday lentil dish of Indian households. Slow-cooked lentils tempered with whole red chillies, ginger, garlic, cumin and mustard seeds. Garnished with fresh coriander.	
Dal Makhani (Black)	100
One of the most popular lentil preparations of North India. A smooth, rich and creamy textured combination of whole urad lentils, simmered over a low heat, tempered with whole spices, and finished with butter and fresh coriander.	



BIRYANI

Mughlai Vegetable Biryani	130
Lightly spiced and layered biryani made with rice, spices and mixed vegetables.	
Murg Biryani	170
A royal preparation of rice from the land of Nawabs in Awadh. An aromatic rice dish with chicken thighs marinated in traditional Indian spices, and flavoured with herbs and saffron.	
Mutton Biryani	190
Aromatic rice with marinated mutton shoulder in traditional Indian spices	

RICE

Basmati Rice	30
Best long grain basmati rice from the fertile land of Five Rivers steamed and served hot.	
Jeera Matar Pulao	40
Basmati rice tempered with cumin and peas, garnished with coriander.	

RAITA

Cucumber & Tomato Raita	40
Seasoned yoghurt mixed with onion, peppers, cucumber, tomato and cumin.	
Plain raita	30
Seasoned yoghurt.	



SALAD

Marigold salad	60
Carrots, cucumber, onions and tomatoes, seasoned with cumin powder, salt and pepper, with a dash of lemon and fresh coriander.	
Kachumber salad	60
Lightly pickled sliced cucumber with red onions, mint and lime.	

INDIAN BREADS

Laccha Paratha	20
Unleavened layered whole-wheat bread made in the tandoor.	
Rumali Roti	20
A griddle-baked thin flatbread. The word rumal means handkerchief in Hindi and the name Rumali roti refers to handkerchief bread.	
Naan	
A favourite Indian bread made with flour, salt, yeast and yoghurt.	
• Buttered Naan	25
Naan lashed with melted butter.	
• Garlic Naan	25
Naan bread sprinkled with chopped garlic.	
• Stuffed Naan	35
Chilli/coriander/garlic/onion / paneer or aloo	
Tandoori Roti	20
Unleavened whole-wheat bread made in the tandoor.	



MARIGOLD THALI

"Thali" is a composite and wholesome meal with various small portions served in one platter. The idea behind the Thali is to offer all the various flavours of Indian kitchen – sweet, salty, spicy, crispy and sour. Here at Marigold it is offering of what our chef likes the best.

Vegetarian	280
One vegetarian Indian street food	
One vegetarian tandoori starters	
One vegetarian main dish	
One Basmati Rice	
One Dal Preparation	
One Salad	
One Yoghurt	
One tandoori naan	
One dessert	
Non-vegetarian	320
One non-vegetarian Indian street food	
One non-vegetarian tandoori starters	
One non-vegetarian main dish	
One Basmati Rice	
One Dal Preparation	
One Salad	
One Yoghurt	
One tandoori naan	
One dessert	



SWEET

Gajar Halwa Tart	70
Commonly known as Gajrela, a sweet dessert of North India made up of grated carrots simmered in sweetened condensed milk until thick, flavoured with ground cardamom and pistachio nuts, and served with frozen yoghurt.	
Kulfi	60
Indian ice cream made with boiled milk, sugar and fragrant spices.	
Phirni	70
A wonderful, creamy dessert of ground rice with mango.	
Tandoor-Baked Pineapple and Saffron Crumble with Coconut and Fennel Seed Kulfi	80
A fragrant crumble made with saffron-flavoured sweet pineapple, roasted in the tandoor, and served with coconut and fennel seed ice cream.	