

# Arnero

TASTE THE VITALITY

## From the Streets of India

### Golgappa V/VG/G - £5.25 🌶️

Hollow crispy puffs filled with chickpeas, potatoes and spicy tangy water, a unique fun dish savoured on the streets of India

### Dahi Papri Chaat V/G - £5.75

A flavour explosion. Crunchy and crispy wheat shells served with assorted tangy chutneys & yoghurt

### Onion Bhaji V/VG - £4.95 🌶️

An all time favourite, sliced onions deep fried with a coating of spiced gram flour

### Vada Pav V/G - £4.95

Bombay's most loved street snack, spiced mash balls rolled in gram flour served in a bread roll pocket and spicy chutney

### Hara Bhara Kebab V - £4.95

Spinach and green vegetables cakes stuffed with soft cheese, served with chutney

### Bhel Poori N/V/VG - £4.95

Mixture of crispy puffed rice flakes, onions, tomatoes, Bombay mix and peanuts, served with sweet & tangy chutneys

## Subzdar - (Vegetarian)

### Bhindi Do Pyaza V/VG - £8.95 🌶️

Crispy fried Okra tossed in onions & mouth watering spices

### Veg Malai Kofta N/V - £8.95

Dumplings made with potato & cottage cheese, dunked in a creamy, sweet & spicy curry with a hint of almonds

### Paneer Makhni N/V - £9.95

Home-made cottage cheese cooked in creamy tomato sauce with aromatic spices

### Daal Makhni V - £8.95

A Punjabi classic, black whole lentils simmered in a smooth tomato & creamy sauce

### Saag Aloo V/VG - £8.95 🌶️

Potatoes cooked with spinach, fenugreek leaves and mixed spices

### Miloni Sabzi V - £8.95 🌶️

Seasonal fresh vegetables, rused together with authentic spices and herbs

### Daal Tarka V/VG - £8.95 🌶️

Yellow lentils cooked together with spices and sizzled with onions, garlic, green chilli and cumin seeds

## Sizzling From the Tandoor

### Achari Prawns

Mains £15.75 Sides £9.50

Prawns marinated with fresh garlic and spices, cooked in a clay oven

### Salmon Tulsi Mirch

Mains £15.75 Sides £9.50

Pieces of fresh salmon marinated with basil and mixed spices, grilled in a Tandoor with bell peppers.

### Arnero Lamb Chops - SIZZLER

Mains £15.75 Sides £9.50 🌶️

Succulent lamb chops marinated in special select spices cooked in the Tandoor

### Lamb Seekh Kabab - SIZZLER

Mains £13.95 Sides £8.50 🌶️

Delicate minced lamb kebabs infused with aromatic spices, char-grilled in a Tandoor

### Vegetable Samosa Chaat V/G - £5.95

Samosas filled with potatoes and mixed vegetables, topped with yoghurt, tamarind and mint sauce

### Chana Bhatura V/G - £8.95 🌶️

Chef's favourite, spiced aromatic chickpeas served with traditional fried bread

### Aloo Poori Masala V/VG/G - £7.95 🌶️

Spicy potato in rich authentic curry served with Indian wheat bread poori

### Aloo Tikki Chaat V - £4.95

Crispy potato cakes stuffed with masala peas, served with yoghurt & chutneys

### Chicken Chop Hariyali - £8.95

Juicy chicken chop marinated in a blend of fresh mint, coriander, and aromatic spices, grilled to perfection for a flavorful and refreshing taste.

### Lamb Samosa G - £6.25 🌶️

Spiced minced lamb & peas folded in a fried crispy pastry served with mint chutney

### Fish Amritsari - £9.95 🌶️

Fish marinated in fresh ginger, garlic, chilli and crushed authentic spices, fried with dust of gram flour; a Punjabi delicacy

### Achari Baigan V/VG - £8.95 🌶️

Small roasted aubergines cooked with spices typically used in Indian pickles

### Saag Paneer V - £9.95 🌶️

Marinated chunks of paneer, cooked in charcoal oven, simmered in spinach with aromatic herbs

### Chilli Paneer V - £8.95 🌶️🌶️

Soft cubes of cottage cheese tossed in a spicy, tangy chilli sauce with onions, and aromatic spices.

### Veg Navratan Korma N/V £8.95

Seasonal fresh vegetables, cooked with cardamom, yoghurt, onion and a blend of home blend spices, finished with a hint of cream

### Masala Gobhi Aloo V/VG £8.95 🌶️

Cauliflower & potatoes cooked with whole spices and tomato based sauce

### Punjabi Chole V/VG £8.95 🌶️

All time favourite chickpea curry with whole and crushed aromatic spices

### Bombay Jeera Aloo V/VG £8.95 🌶️

Baby potatoes tempered with cumin seeds and authentic freshly ground spice

### Traditional Chicken Tikka - SIZZLER

Mains £12.95 Sides £8.50 🌶️

Chicken breast pieces marinated in yogurt and freshly ground spices, smoked in a clay oven

### Murg Malai Kabab - SIZZLER

Mains £12.95 Sides £8.50

Soft and succulent morsels of chicken breast marinated with cream cheese and fresh herbs, char-grilled in a Tandoor

### Tandoori Paneer Tikka (V)

Mains £11.95 Sides £7.95

Cubes of paneer marinated in a delicate blend of spices, skewered in our Tandoor

### Chicken Chaat 🌶️

Mains £12.95 Sides £8.50

Tender marinated chicken tossed in a tangy blend of chaat masala, tamarind, coriander, onions, tomatoes, and mint, finished with a squeeze of lemon for a zesty kick.

### Chatpati Calamari £9.95 🌶️

Spicy garlic calamari, tossed with onions and peppers.

Medium 🌶️ Hot 🌶️🌶️

Contains Nuts (N) Vegetarian (V) Contains Gluten (G) Vegan (VG)

Food Allergies are intolerances: Before ordering please speak to our staff about your requirements.



## Mains

### Arnero Chicken Tikka Masala N - £11.95

An Indo-British special, chargrilled marinated pieces of chicken, cooked in medium tangy tomato sauce finished with cream

### Butter Chicken N - £11.95

Diced pieces of chicken marinated in Tandoori spices, cooked in clay oven, then simmered in buttery creamy tomato sauce

### Chicken Jalfrezi - £11.95

An exotic North Indian dish, boneless chicken cooked in a thick tomatoes sauce, onion and bell peppers

### Chicken Shahi Korma N - £11.95

Boneless chicken simmered and cooked in their own juices with coconut cardamom, yoghurt, cashew nuts, onion and a blend of home blend spices, finished with a hint of cream

### Chicken Methi Saag - £11.95

Succulent pieces of chicken tossed with fenugreek, spinach, aromatic spices & herbs

### Chicken Bhuna Roghanjosh - £11.95

Boneless chicken pieces stir fried with fresh tomatoes, onions, ginger and freshly ground spices

### Chicken Chettinad - £11.95

A fiery and flavourful dish from South India, made with chicken marinated and cooked in a blend of freshly ground spices, coconut, and aromatic herbs.

### Chicken Dhansak - £11.95

A Persian-Indian fusion dish of tender chicken, lentils, pineapples, and chillies, slow-cooked with spices for a perfect balance of savory, tangy, and sweet.

### Chicken Desi Handi on the Bone N - £11.95

Traditional Chicken curry with bone made by stewing the fresh aromatic spices and cashew nuts

### Lamb Kadai N - £12.95

Succulent pieces of lamb tossed with peppers and onions full of flavour and spices

### Lamb Shank Sultani N - £18.95

Slow cooked Lamb Shanks with a blend of fresh aromatic spices; a Royal dish of Hyderabad

### Lamb Roghanjosh - £12.95

Lamb cooked in a traditional rich aromatic sauce with freshly ground authentic spices

### Banjara Gosht - £12.95

An authentic lamb curry made with freshly roasted & ground whole spices, garlic, ginger, chillies, red onion and yoghurt, cooked on slow fire

### Goan Fish Curry - £14.95

Cod Fish cooked in a coconut based sauce with freshly ground spices from the shores of Goa

### Karahi Prawn Masala - £14.95

Pan sautéed king prawns, tossed in peppers, onions & homemade tomato sauce

### Duck Pepper Fry N - £14.95

Sliced duck breast cooked in aromatic spices, cooked in fresh green chillis, chilli sauce and a hint of soya sauce - a perfect fusion

*More mains available on demand.*

## Sharing Platters for Two

### Maharani Vegetable Platter

v £13.95

Paneer Tikka, Veg Samosa, Onion Bhaji & Aloo Tikki

### Maharaja Meat Sizzler

£16.95

Chicken Tikka, Seekh Kabab & Chicken Malai Kabab

### Mixed Ocean Pearl platter

£17.95

Salmon Tulsi Mirch, Fish Amritsari & Achari Prawn

## Rotis, Naan and Parathas

Tandoori Roti VG/G - £2.50

Plain Naan V/G - £2.50

Garlic Butter Naan V/G - £2.95

Cheese Naan V/G - £3.95

Chilli Naan V/G - £3.50

Peshawari Naan V/G/N - £3.95

(Naan bread stuffed with almonds, coconut, sultanas and sugar)

Lachha Paratha V/G - £3.50

Onion Chilli Kulcha V/G - £4.00

Stuffed Keema Naan Lamb/G - £4.50

## Rice

Prawn Biryani - £15.95

Marinated prawns with fresh spices cooked with aromatic Basmati rice

Chicken Biryani - £13.95

Boneless pieces of succulent chicken marinated in yogurt and fresh spices cooked with aromatic Basmati rice on dum in a sealed pot

Lamb Biryani - £14.95

Boneless pieces of succulent lamb marinated in yoghurt and fresh spices cooked with aromatic Basmati rice on dum in a sealed pot

Vegetable Biryani V - £12.95

Fresh mixed vegetables cooked in freshly ground spices, simmered with aromatic Basmati rice

Coriander and Peas Pilau Rice V & VG - £3.95

Steamed Plain Rice V/VG - £3.25

Plain Pilau Rice V/VG - £3.50

Mushroom Rice V/VG - £4.25

Keema Pilau Rice - £4.95

## Accompaniments

Poppadum - £0.95

Relish Tray - £1.95

Cucumber Raita - £2.50

Plain Chips - £2.75

Masala Chips - 3.25

Mix Salad - £3.25

Medium Hot

Contains Nuts (N) Vegetarian (V) Contains Gluten (G)  
(VG) Vegan

**Food Allergies are intolerances:** Before ordering please speak to our staff about your requirements.

All prices are inclusive of VAT. A discretionary Service Charge of 10% will be added to your bill.



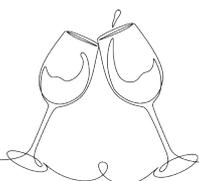
# DRINKS MENU

## Whites

	175ml	250ml	Bottle
<b>Unoaked Colombard, Richelieu</b> IGP Côtes de Gascogne, France A crisp and refreshing dry white with lemon citrus, melon and green apple.	6.25	7.95	20.95
<b>Sauvignon Blanc, El Picador</b> Central Valley, Chile Vibrant grapefruit aroma, with lemon and other citrus fruit. Light balanced and fresh.	6.50	7.95	22.95
<b>Pinot Grigio, Ca' Tesore</b> Venezie, Italy The nose has hints of lemon balm, green apple and pear and the palate is dry.			21.95
<b>Chardonnay, Pitchfork</b> South East Australia Light yet creamy with tropical flavours of peach, pineapple and citrus, leading to a long finish.			22.95
<b>Viognier, Los Coches</b> Central Valley, Chile An intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.			24.95
<b>Sancerre 'Le Pierrier', Domaine Jean Thomas</b> Loire, France Bouquet of clean, fresh cut grass and crushed rock, with a dry, precise, crisp and elegant palate of gooseberry.	37.95		

## Rosé

	175ml	250ml	Bottle
<b>Rosé, Pato Torrente</b> Central Valley, Chile Fruity and expressive with a red fruit character of strawberries and red cherries.	6.50	7.95	23.95
<b>Pinot Grigio Rosé, Ca' Tesore</b> Venezie, Italy In the glass we get classic rose aromas, light strawberry, bright raspberry and the palate is lean, crisp and fresh.			21.95



125ml Glass available on request

## Reds

	175ml	250ml	Bottle
<b>Grenache-Carignan-Merlot</b> Richelieu - IGP d'Hérault, France Blackberry, plum and violet notes on the nose and the palate with a spicy finish.	6.25	7.95	20.95
<b>Merlot, Tonada</b> Central Valley, Chile Very complex, soft smooth & subtle, cocoa flavours with black cherry aromas.	6.50	7.95	22.95
<b>Pinot Noir 'Lautarul'</b> Cramele Recas - Romania Layers of complex black cherry, raspberry and cinnamon, with a long and lingering finish.			22.95
<b>Malbec-Shiraz, Las Manitos</b> Mendoza, Chile A chunky yet soft style of Malbec that displays the classic black fruits and touch of spice this variety is famous for.			23.95
<b>Rioja Crianza, Bodegas Muerza</b> Rioja, Spain A bright, fruit driven Rioja with notes of cherry and cassis and a soft vanilla edge from the oak.			31.95
<b>Chianti, Duca di Saragnano</b> Tuscany, Italy Medium bodied with soft red fruits with hints of spice and tobacco on the finish complimented by a smoky note.			32.95

## Sparkling & Champagne

<b>Prosecco Small Bottle 20cl</b> Veneto, Italy Pairs well with salads and other cold foods.			9.95
<b>Prosecco D.O.C., Pure</b> Veneto, Italy The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing.			25.95
<b>Louis Veille Brut NV</b> Champagne, France A beautiful freshness, dominated by white flower aromas. The palate reveals ripe fruit notes with a roundness & balance.			46.95
<b>Laurent-Perrier Brut NV</b> Tours-sur-Marne, Champagne Pale gold in colour with a delicate and complex nose. Hints of citrus fruit and white flowers. The palate is full-bodied, complex and creamy, displaying length to finish.			65.95



## Spirits & Liqueurs £4.95

### SHOTS (50ml)

Sambuca  
Raspberry Sambuca  
Tequila  
Tequila Rose  
Jagermeister

### GIN (25ml)

Bombay Sapphire  
Tanqueray  
Hendricks  
Pink Gin

### RUM (25ml)

Bacardi  
Captain Morgan Original  
Captain Morgan Dark  
Captain Morgan White

### LIQUEURS (25ml)

Amaretto  
Archers Peach Schnapps  
Baileys Original  
Kahlua Coffee Liqueur  
Tia Maria Coffee  
Malibu  
Passoa

### VODKA (50ml)

Smirnoff  
Absolut  
Raspberry Vodka

### BRANDY (25ml)

Courvoisier V.S  
Hennessy

### WHISKY (25ml)

Laphroaig  
Chivas Regal 12 Yr  
Jack Daniel's  
Jameson Irish  
Jim Bean White Label  
Johnnie Walker Black Label  
Glenfiddich  
Southern Comfort

## Beer & Cider

### By Draught

Kingfisher  
Cobra

½ PINT	PINT
4.25	6.50
3.95	6.25

### BOTTLE

Black Sheep Bitter	500ml	6.25
Kingfisher	660ml	6.95
Cobra Zero	330ml	4.25
King Cobra	750ml	9.95
Corona	330ml	4.95
Peroni	330ml	4.95
Magners Original	568ml	5.50
Kopparberg	500ml	4.95
Mixed Fruit/Strawberry & Lime		

## Cocktails

### Mojito (Classic/Strawberry/Mango/Passion-fruit/Lychee) 8.95

A combination of Brugal Especial refreshingly dry rum, mint, lime and sugar syrup muddled together and served long over crushed ice.

### Margarita (Mango/Tropical/Raspberry) 8.95

A tropical twist on the classic margarita. A blend of Sauza Tequila & orange liqueur. Fresh lime sugar syrup shaken over ice and served in a salt rimmed glass.

### Cosmopolitan 8.95

Cointreau & Snow Leopard Vodka shaken with cranberry juice.

### Daiquiri Classic (Mango/Passion-fruit/Strawberry) 8.95

A blend of Brugal Blanco Especial Rum, fresh lime juice, and sugar syrup. Served straight up or on the rocks.

### Espresso Martini 8.95

Delightful hybrid drink made with freshly brewed espresso, a dash of coffee liqueur with a shot of vodka and sugar syrup.

### Arnero Sensation 8.95

A taste sensation of Stolichnaya vodka, lychee juice, passionfruit liqueur and candy floss syrup shaken and served over crushed ice.

### Arnero Sours 8.95

A short, sharp refreshing drink made up of the spirit of your choice, lemon juice, sugar syrup, a dash of bitters and egg white (optional) served over cubed ice.

### Pina Colada 8.95

Classic Spanish sweet cocktail made with Pineapple, white rum and coconut milk shaken with ice.

### White Russian 8.95

A short of vodka, coffee liqueur and cream served with ice in an old fashioned glass

### Long Island Iced Tea 9.95

A shot of Vodka, Tequila, Rum, Gin with fresh lemon juice, sugar syrup with a splash of coke.

## Mocktails £6.95

### Mojito

(Strawberry/Mango/Passionfruit/Lychee)

Schweppes soda water, apple juice, lime juice, elderflower cordial, a sprig of mint, two wedges of lime and mint leaves.

### Frozen Daiquiri

(Strawberry/Mango/Passionfruit/Lychee)

A classic fruity cocktail made with fresh strawberries, lemon juice, sugar syrup and grenadine.

### Cosmopolitan

Cranberry juice, lime juice and gum syrup with a hint of grenadine.

### Watermelon Crush

Fresh Watermelon, Soda water with a hint of lime and gum syrup.

### Pina Colada

Pineapple juice and coconut milk - shaken over ice.

## Soft Drinks

	330ML	PINT
Coco Cola	2.95	4.25
Diet Coke	2.95	4.25
Sprite	2.95	4.25

	200ML	PINT
Lemonade	2.95	4.25
Soda Water	2.95	4.25
Slimline Tonic	2.95	
Tonic Water	275ml	3.25
J20	275ml	3.25
Ginger Ale	125ml	2.95

	GLASS	JUG
Juice (Apple/Mango/ Cranberry/Orange/ Pineapple)	3.50	7.50

Mango Lassi	3.50	7.50
Sweet Lassi	3.50	7.50
Salty Lassi	3.50	7.50
Fresh Lime Soda (Sweet/Salted)	3.95	7.95

## Tea/Coffee

English Breakfast	2.95
Green Tea	2.95
Mint Tea	2.95
Masala Chai	2.95

Americano	2.95
Cappuccino	2.95
Latte	3.50
Espresso	3.25
Irish Coffee	4.95
Baileys Coffee	4.95

Still/Sparkling Water	
330ml	3.50
750ml	4.95

