

# OORJA

INDIAN DINING

## LUNCH AND EVENING DINING

Monday to Thursday - 12pm - 10.00 pm

Friday - 12pm - 10:45pm

Saturday - 11am - 10:45 pm, Sunday - 11am - 10.00 pm

### SMALL PLATES


**PAPPAD BASKET** 8.00

Assorted crackers with tomato, mango & mint yogurt chutney. 

**PUNJABI SAMOSA** 9.50

Crispy punjabi pastry stuffed with spiced potatoes and green peas, served with spicy tamarind chutney. 

**PANEER TIKKA PARATHA ROLL** 13.00

Delicious flatbread rolls stuffed with spicy paneer tikka, creamy yogurt mayo, sweet and tangy chutneys, and crunchy salad. 

**KONKAN SOFT SHELL CRAB** 13.50

Fried coconut marinated crab with raw mango pickle and tomato chutney

**CHILLI CHICKEN** 13.50

Calcutta street-style chicken stir-fried with garlic, chilli sauce, onions, and peppers.

**CHICKEN TIKKA PARATHA ROLL** 13.70

Flavorful flatbread rolls stuffed with juicy, spiced chicken tikka, creamy yogurt mayo, sweet and tangy chutneys, and crisp salad.


**CHEESE ONION BHAJI** 11.00

Twist on the classic crispy onion bhajis infused with mozzarella and aromatic spices, fried to golden. Served with a mint chutney. 


## HOUSE CHAAT THELA

A taste of northern india's street-side chaat—bold flavors, vibrant textures, and irresistible tangy-sweet bites!


**BANARASI PALAK PATTA CHAAT** 11.50

Crispy gram flour-battered spinach topped with potato chaat, pomegranate, yogurt, tamarind, and mint. 

**TUTTI FRUTTI YOGURT BOMB** 9.50

Crispy wheat bubbles filled with yogurt, tamarind, and mint chutney, topped with sev and pomegranate. 

**AGRA KI ALOO TIKKI CHAAT** 10.50

Crispy potato cakes stuffed with channa dal, topped with chickpea, masala, yogurt, tamarind, and mint. 

Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergens.

**Cross contamination is likely**


A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.

 Veg  Vegan


## FROM THE TANDOOR

The Tandoor, a clay oven dating back to the Harappans, uses fire to create bold, smoky flavours—it became central to North Indian cuisine. At Oorja, we harness this energy to deliver flavorful, tradition dishes.

**PANEER TIKKA** 13.70

Tandoori-smoked paneer marinated in pickle yogurt, grilled with capsicum, served with mint chutney and kachumber salad. 

**MALAI SOYA CHAAP** 13.50

Grilled soya chunks coated in a cheesy marinade, paired with grilled onions and peppers. 

**MUSTARD PRAWNS** 16.50

Juicy prawns grilled with mustard spice, served with mint chutney and kachumber salad.

**DILL HERB SALMON** 15.50

Salmon tikka marinated with royal cumin, fennel, and dill, served with smoked pineapple yogurt and pickled onion.

**CHICKEN TIKKA CHOPS** 17.50

Tender chicken thighs marinated in cardamom, white pepper and smoked yogurt, served with mint chutney and onion salad.

**PULLED LAMB WITH UTTAMPAM** 18.50

Slow cook lamb leg with chettinadu spice and rice pancake

**BARRAH LAMB CHOP** 22.50

House-marinated lamb chops grilled to perfection, served with mint chutney and onion salad.

## GRILLS FOR SHARING

**OORJA KEBAB PLATTER** 49.00

A delightful selection of tandoori prawn, salmon tikka, chicken tikka, lamb chop, served with pineapple yogurt, mint chutney and onion salad. Two pieces of each.

**For the ultimate feast, we suggest adding the family naan to your sharing platter.**

**CHANDANI CHOWK KE CHOLE BHATURE & NAGORI HALWA** 14.50

(Available Until 4 pm only )

Overnight Soaked Chickpea masala served with fermented fried bread and sweet saffron semolina pudding.

Nagori Halwa traces back to feasts from the royal kitchen of Rajasthan. 

**EXPRESS LUNCH TIFFIN 21 PRE - THEATRE SET MENU 25**

Let your server know if you'd like to see the menu—perfect for a seamless and convenient meal!

**CHEF'S CHOICE 52**


Allow us to take the reins and craft a unique, personalized dining experience just for you!

## ऊर्जा / ŪURJA / : ENERGY, STRENGTH, POWER


Food isn't sustenance - it's energy, connection and celebration. Inspired by the family kitchens where recipes are passed down like stories, each plate is a tribute to regions that shaped us. Crafted to share this energy and warmth of india with every bite. Our oorja to your's.

## CURRIES

**SMOKED BLACK DAAL** 9.50

A slow-cooked, smoky black lentil and kidney bean daal, simmered for 12 hours to bring out rich flavors. 


**BAINGAN KA SALAN** 9.50

Baby eggplants simmered in a rich, tangy gravy made with peanut, sesame and coconut 

**MAKAI SAAG** 9.50

Sweet corn & creamy Spinach cooked in mild spices. 

**CHICKPEAS MASALA** 9.95

Overnight tea-soaked kabuli chickpeas cooked with dry mango, pomegranate, and a spiced onion gravy. 

**PANEER MAKHAN MAKHANA** 19.95

Tandoori-marinated paneer tikka served in a rich almond and cashew sauce, tossed with lotus seeds and fenugreek cream. 

**MANGO SHRIMP CURRY** 19.95

A secret family recipe passed down through generations — fresh prawns and tangy green mangoes cooked in a goan chilli, coconut vinegar, and onion sauce .

**BUTTER CHICKEN** 19.95

A classic old Delhi-style curry made with tender chicken thigh simmered in a creamy plum tomato, cashew, and fenugreek gravy, finished with a fresh cream garnish.

**RAILWAY LAMB CURRY** 22.00

Succulent lamb leg with bone, slow cooked with aromatic black cardamom, mace and a rich onion-based sauce. Inspired by the British raj railway chefs who cooked for long train journeys.

## HOUSE SPECIAL'S

**PATIALA TAWA SEABASS** 16.00

Pan-fried seabass fillet, delicately marinated with mild spices, cooked in a rich onion, pepper, and tomato gravy.

**BBQ BUTTERFLY CHICKEN** 20.00

Indian-style fire-grilled spatchcock chicken, marinated in our signature bbq sauce with fenugreek and cream cheese, served with mint chutney and onion salad.


**BRAISED BEEF SHORT RIB** 22.00

Tender beef short ribs slow-cooked in a fragrant curry sauce, enriched with aromatic spices and coconut, ensuring each bite falls off the bone.

## BIRYANI & RICE

**BASMATI RICE**  5.00

**VEGETABLE BIRYANI** 19.00

Aromatic long-grain rice layered over assorted veggies marinated in yogurt and spices, finished with caramelized onions. 

**AWADHI CHICKEN BIRYANI** 21.95

Aromatic long-grain rice layered over succulent chicken marinated in yogurt and aromatic spices, garnished with caramelized onions.

## TANDOORI BREAD

**ROTI**  4.00

**PLAIN NAAN**  4.50

**BUTTER NAAN**  5.00

**GARLIC BUTTER NAAN**  5.00

**LACCHA PUDINA PARATHA**  5.00

**CHEESE AND CHILI NAAN** 6.00

**FAMILY KALONJI NAAN**  12.00

**ASSORTED BREADBASKET**  11.00

## SIDES 3.50

**BOONDI & MINT RAITA** 

**CUCUMBER & MINT RAITA** 

**PINEAPPLE RAITA** 

**OORJA HOUSE SALAD** 

**MASALA ONION** 

## DESSERTS

**KULFI SCOOPS** 4.00

Mango / Pistachio / MALAI ( EACH SCOOP) 

**SORBET SCOOPS-** 3.50

Lemon / Raspberry / Mango( EACH SCOOP) 

**GULAB JAMUN BRÛLÉE** 9.00

Classic, soft gulab jamun paired with masala chai crème brûlée

**CHOCOLATE DELICE** 9.50

Rich dark Chocolate delice served with vanilla ice cream.

**ORGANIC PURPLE CARROT HALWA** 8.50

A twist on the beloved north Indian classic, gajar ka halwa, made with fresh organic purple carrots, full-fat milk, and dried fruits for a rich, comforting flavor. 

**WALNUT & PECAN TART** 9.50


Sweet caramel tart packed with pecan & walnut, served with salted caramel ice-cream 

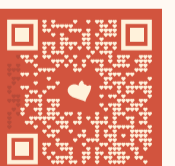
Scan to view Allergen Menu



• Log onto our WIFI  
• Scan code

## VIEW VIDEOS OF OUR DISHES

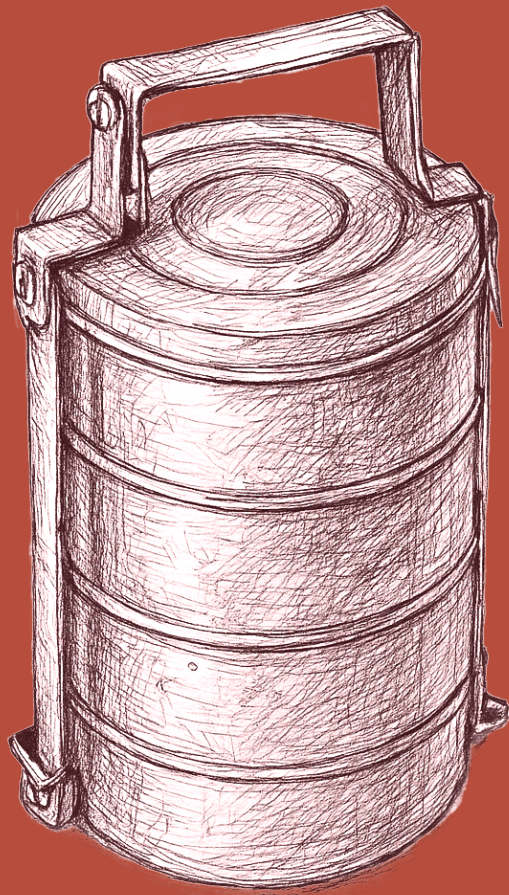
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# OORJA

INDIAN DINING

# TIFFIN EXPRESS



## The Origins of TIFFIN

Tiffin - a word that carries the aroma of nostalgia, the comfort of home-packed meals and a tradition born in colonial India. The term is believed to have stemmed from the British slang "tiffing", meaning to take a sip. But in the bylanes of India, it evolved into something more - a midday ritual, a box filled with warmth and flavors that bridged cultures. From bustling railway platforms to office desks and leisurely afternoons, tiffin has journeyed through time, carrying the essence of simple joys inside.

# FROM THE COLONIAL KITCHENS TO THE FLAVOURS OF TODAY

£21 PER TIFFIN

## CHOOSE ONE STARTER

### CHILLI CHICKEN

Calcutta street-style spicy chicken tossed with garlic, chili sauce, onion & peppers.

### CHILLI PANEER (V)

Indian cottage cheese cubes tossed in onion, tomato & chilli sauce.

### VEG SAMOSA (V)

Crispy Punjabi pastry filled with masala potato & green peas, served with spicy tamarind chutney.

### AGRA KI ALOO TIKKI CHAAT (V)

Channa dal-stuffed potato cake served with chickpeas masala, yogurt, tamarind & mint.

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## CHOOSE ONE FROM THE GRILL

### ACHARI PANEER TIKKA (V)

Tandoori smoked, pickle yogurt-marinated paneer & capsicum tikka.

### DILL HERB SALMON

Royal cumin, fennel & dill-marinated salmon tikka.

### CHICKEN TIKKA CHOPS

Chicken thigh marinated with carom seed, red chili & smoked yogurt.

### MUSTARD PRAWN

Grilled prawns with kasundi mustard spice.

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## CHOOSE ONE MAIN

### PRAWN CURRY

Chef's beloved grandfather's recipe — fresh prawns & green mango cooked in Goan chili, coconut vinegar & onion sauce.

### PANEER MAKHANI (V) (D) (N)

Tandoori paneer tikka in almond & cashew sauce, tossed lotus seeds & finished with fenugreek cream.

### BUTTER CHICKEN (D)

Old Delhi-style chicken thigh simmered in plum tomato, cashew & fenugreek gravy, garnished with fresh cream.

### LAMB CURRY

Succulent lamb leg cooked with aromatic black cardamom, mace & onion-based sauce — from the colonial kitchens to today's flavors.

**All Served With: Basmati Rice & House Salad**

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- A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.

# 00RJA

PRE  
THEATRE  
MENU

4-6 pm everyday

£25

## STARTERS

(Choose any one)

### KONKAN SOFT SHELL CRAB

Fried coconut marinated crab with raw mango pickle and tomato chutney

### BANARASI PALAK PATTI CHAAT

Gram flour battered crispy spinach, potato chaat, pomegranate, yogurt, tamarind, mint

### CHICKEN TIKKA PARATHA ROLL

Flavorful flatbread rolls stuffed with juicy, spiced chicken tikka, creamy yogurt mayo, sweet and tangy chutneys, and crispy onion salad

### PANEER TIKKA

Tandoori smoked pickle yogurt marinated paneer and capsicum tikka, mint chutney, and kachumber salad

### SCHEZWAN CHILLI CHICKEN

Calcutta street-style spicy chicken tossed with garlic, chilli sauce, onion and peppers

## MAINS

(Choose any one)

### PATIALA TAWA SEABASS

Pan fried spiced marinated seabass fillet tossed courgette masala, kadai tomato gravy

### BUTTER CHICKEN

Old Delhi style curry, chicken thigh simmered in plum tomatoes, cashew and fenugreek gravy, garnished with fresh cream

### PANEER MAKHAN MAKHANA

Tandoori paneer tikka, almond and cashew sauce, tossed lotus seed, fenugreek cream

### MANGO SHRIMPS CURRY (£4)

'Chef granddad secret recipe' of fresh prawns and green mango cooked in Goan chilli, coconut vinegar and onion sauce.

All served with sharing smoked dal, rice and assorted bread.

## DESSERTS (+£8)

(Choose any one)

### ORGANIC PURPLE CARROT HALWA

Traditional north indian dessert 'Gajar ka Halwa' made by simmering fresh grated carrots with full fat milk and dry fruits topped with peanut brittle

### TRIO KULFI ICE-CREAM (Choose any one)

Pistachio | Mango | Rose Malai

### CHOCOLATE CARAMEL DELICE

Rich dark chocolate delice served with salted caramel ice cream

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# Sunday Roast

An Indian roast is a fusion dish that brings together the British tradition of Sunday roast with vibrant Indian flavours. Our roast features a variety of meats along with veggie alternative.

12pm-7pm

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## TANDOORI BUTTERFLY SPATCHCOCK

£25.00

Indian style, fire-grilled spatchcock chicken, marinated in our signature BBQ Mathania chili and yogurt marination

## BRAISED BEEF SHORT RIB

£27.80

8-hour braised beef short rib, cooked in rich, aromatic, spicy coconut sauce

## MASALA TAWA SEA BASS

£21.00

Pan seared sea bass fillet, marinated in chukka masala

## SPICE ROASTED LAMB RUMP

£24.50

Tender Irish lamb rump coated in a blend of North Indian spices

## ACHARI CAULIFLOWER STEAK

£18.00

Yellow chilly, mustard & Pickle spice marinated tandoori cauliflower steak

## AUBERGINE STEAK

£19.50

Aubergine steak stuffed with spiced mixed vegetables

### ----- ALL SERVED WITH -----

OOORJA HOUSE SALAD

CHILLI PAPAD

LAYERED MASALA CHIPS

CARROT PICKLE

PEPPERCORN MASALA GRAVY

ONION PAKORA

CORIANDER AND ONION KULCHA

MAKAI SAAG

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# VEG FEAST MENU

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49£ per person

*For groups of 6 & above  
to be taken by the whole table*

## BEGIN WITH

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### Poppadom Basket

Assorted crackers with tomato, mango & mint yogurt chutney

### Palak Patta Chaat

Gram flour battered crispy baby spinach, potato chaat, pomegranate, yogurt, tamarind, mint

### Veg Samosa

Crispy Punjabi pastry filled with masala potato & green peas, spicy tamarind chutney

## INDULGE IN | *Served with Assorted tandoori naan bread & rice*

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### Malai Soya Chaap

Grilled cubes of soya chunks mixed with cheesy marinade, grilled onions & pepper

### Paneer Tikka

Tandoori smoked pickle yogurt marinated paneer & capsicum tikka, mint chutney, kachumber

### Paneer Makhan Makhana

Tandoori panner tikka, almond and cashew sauce, tossed lotus seed, fenugreek cream

### Chickpeas Masala

Overnight tea-soaked Kabuli chickpeas cooked along with dry mango & pomegranate, onion gravy

### Smoked Black Daal

12 hour slow-cooked smoked black lentil and kidney beans

## ENDS WITH

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### Organic Purple Carrot Halwa

Traditional North Indian dessert 'gajar ka halwa' made by simmering fresh grated carrots with full fat milk & dried fruits topped with peanut brittle

# NON VEG FEAST MENU

49£ per person

*For groups of 6 & above  
to be taken by the whole table*

## BEGIN WITH

### Poppadom Basket

Assorted crackers with tomato, mango & mint yogurt chutney

### Palak Patta Chaat

Gram flour battered crispy baby spinach, potato chaat, pomegranate, yogurt, tamarind, mint.

### Amritsari Fish Fry

Crispy, golden-fried Tilapia fillet, marinated in Panjabi spice, served with mooli chutney

## INDULGE IN | *Served with Assorted tandoori naan bread & rice*

### Chilli Chicken

Calcutta street-style spicy chicken tossed with garlic, chilli sauce, onion & peppers

### Chicken Tikka Chops

Tender chicken thigh marinated in cardamom, yogurt, cashew served with mint chutney.

### Barrah Lamb rack ( *supplementary £42* )

House ground masala marinated lamb chop, mint chutney, onion salad

### Butter Chicken

Old Delhi style curry, chicken thigh simmered in plum tomatoes, cashew & fenugreek gravy, garnish with fresh cream

### Chickpeas Masala

Overnight tea-soaked Kabuli chickpeas cooked along with dry mango & pomegranate, onion gravy

### Smoked Black Daal

12 hour slow-cooked smoked black lentil and kidney beans

## ENDS WITH

### Organic Purple Carrot Halwa

Traditional North Indian dessert 'Gajar Ka Halwa' made by simmering fresh grated carrots with full fat milk & dried fruits topped with peanut brittle



# OORJA KIDS MENU





# OO RJA

**16€ PER HEAD**



## **Tomato shorba**

(North indian style rich tomato soup)

## **Paneer tikka with minted raita**

(Cottage cheese marinate in a yoghurt and spice)

or

## **Malai chicken tikka with minted raita**

(Chicken thigh marinate in a creamy yoghurt and cheese)



## **Cheese Naan bread**

or

## **Biryani rice**



# OORJA

INDIAN DINING

## THE SPEAKING TREE AT OORJA

Welcome to Oorja, where energy meets enlightenment!

In India, the word Oorja means "energy" and at our restaurant, we believe in channeling that vibrant energy into everything we do—from the flavors on your plate to the stories in your glass. Inspired by the ancient wisdom shared beneath the Shade of the great trees, we present The Speaking Tree cocktail menu. Each drink is crafted with ingredients that embody the roots, fruits and flowers of Indian culture, blending tradition with a twist of the unexpected.

Whether you're here to reflect or celebrate, you'll find a drink that resonates with your spirit—energizing, refreshing, or simply relaxing. So, step under The Speaking Tree at Oorja, and let us guide you through a journey of flavors, stories, and perhaps a bit of wisdom in every sip.

## COCKTAILS

<b>FULL MOON</b> Bombay Sapphire, Indian Plum, Strawberry & Rose	12.00
<b>SPICE ROUTE</b> Illegal Joven, Vetiver, Indian Spices, Lime Sherbet	12.00
<b>ROYAL FIZZ</b> Prosecco, Calvados, Rhubarbs & Vanilla	12.00
<b>KESARIYA</b> Grey Goose, Passion Fruit Sherbet, Orange Liqueur	12.00
<b>GOLDEN HOUR</b> Bacardi, Orange Blossom, Calamansi Syrup, Almond	12.00
<b>PATIALA PRIDE</b> Scotch, Raspberry, Pomegranate & Citrus	12.00

## IN HOUSE NEGRONI & OLD FASHIONED

<b>HIMALAYAN NEGRONI</b> Hapusa, Mixed Fruits, Campari Bitter	14.00
<b>MASALA CHAI NEGRONI</b> Gin, Amaro, Chai	14.00
<b>FILTER KAAPI</b> Gin, Coffee, Aperol	14.00
<b>THE WHITE NEGRONI</b> Italicus with St Germain	14.00
<b>HIMALAYAN OLDFASHION</b> Indiri, Amrut Darjeeling Tea Tincture	14.00
<b>COLONIAL OLDFASHION</b> Elijah, Amaretto, Walnut Bitter	14.00
<b>FOGGY FASHION</b> Bulleit, Basil Hayden, Cigar Smoke, Chocolate Bitter	14.00
<b>THE SHERPA</b> Sazerac Rye, All Dram Spice, Curaçao, Orange Bitter	14.00

## SHOONYA - ZERO PROOF

### NON ALCOHOLIC CREATIONS

<b>Lassi</b> Mango/Sweet/ Salted	7.50	<b>Kashmiri Khawa Iced Tea</b> kashmiri Tea, Spice, Honey, Mint	7.00
<b>Sherbet Of Love</b> Rose, Watermelon, Coconut	7.00	<b>Kala Khatta</b> Tangy, Berry-inspired Syrup-Based Cooler	7.00
<b>Aam Panna</b> Tangy And Spiced Green Mango Cooler	7.00		
<b>Shikanji</b> Refreshing Indian Lemonade With A Hint Of Spice	7.00		

## BEERS

Kingfisher pint	8.50		
Cobra Zero	5.00	White Rhino	6.00
Kingfisher Ultra (330 ml)	9.00	Kingfisher (650ml)	8.00
Kingfisher Zero 0% (330 ml)	5.00	Peacock Cider-Mango & Lime	8.00

## CELEBRATORY SHOTS

Jagermeister	7.00	Tequila Rose	7.00
Tequila Coffee	7.00		

### INDIAN HERITAGE IN-HOUSE LIQUER :

Royal Rose	7.00	Som Ras (Coconut & Sauf)	7.00
Paan (Betel leaf)	7.00	Spicy Santra	7.00

## TONIC TUK-TUK

Indian Botanicals paired with curated selection of tonics:

Indian Tonic, Light Tonic, Elderflower Tonic & Pink Grapefruit Tonic

Strangers & Sons	14.00	Hapusa	14.00
Jaisalmer	14.00	Pink Gin	14.00
Non Alcoholic Gin	14.00		

## WINES

<b>WHITE WINE</b>	175 ml	Bottle
Fonte do Nico Vinho Branco	9.00	34.00
Baron de Baussac Viognier	10.00	38.00
Kokako Sauvignon Blanc	11.00	43.00
Ghost in the Machine Chardonnay	12.00	49.00
Henri Ehrhart Riesling Element Terre	11.50	46.00
<b>RED WINE</b>	175 ml	Bottle
Five Ravens Pinot Noir	9.00	34.00
Saverio Faro Nero d'Avola	9.35	37.00
Journey's End The Scout Pinotage	10.70	44.50
Beronia Rioja Tempranillo Joven	11.00	43.00
Ghost in the Machine Shiraz	12.00	49.00
<b>ROSE</b>	125 ml	Bottle
Journey's End Head Gardener Rose	8.70	36.00
Peyrassol Les Papillons Bleus Rosé, Côtes de Provence Organic	14.30	60.00
<b>CHAMPAGNE &amp; SPARKLING</b>	125 ml	Bottle
Vilarnau Brut Gold Organic Cava	9.60	40.00
Vilarnau 'Rose Gold Edition' Organic Cava	10.00	42.00

## SPIRITS

### WHISKY (50ML)

Basil Hayden	12.00	Indri Trini	13.00
Amrut	13.00	Glenfiddich	13.00
Talisker	13.00		

### GIN (50ML)

Bombay Sapphire	10.00	Jaisalmer	11.00
Hapusa	11.00	Hendricks	12.00

### VODKA (50ML)

Ketel One	10.00	Sipsmith	11.00
Belvedere	12.00	Grey Goose	12.00

### RUM (50ML)

Five Rivers	9.00	Old Monk	9.00
Koko Kanu	10.00	Plantation	10.00
Diplomatico	11.00	Bacardi white	10.00
		Bacardi Spiced	10.00

### TEQUILA (50ML)

El Jimador Blanco	8.00	El Jimador Reposado	10.00
Don Julio Blanco	12.00	Don Julio Reposado	13.00
Patron Silver	12.00	Patron Silver	12.00
		Patron Anejo	12.00

### COGNAC

Martell	10.00	Hennessy	11.00
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## TEA & COFFEE

Masala Chai	4.00	Green Tea	5.00
Breakfast: Assam & Ceylon	5.00	Herbal tea: Peppermint & Rooibos	5.00
Jasmine tea	5.00		
Espresso Single	3.50	Espresso Double	4.00
Cappuccino	4.00	Latte	4.00
Americano	4.00	Flat White	4.00

## WATER, JUICE & SOFT DRINKS

Coke, Diet Coke, Coke Zero	4.00
Lemonade, Gingerale, Tonic Water, Ginger Beer	3.50
Limca, Thums Up	4.00
Bottled Water Still / Sparkling	4.50
Juice: Ask For Seasonal Fresh Juice	5.00
Apple, Orange, Cranberry, Pineapple Lychee	