



| Food described within this menu may contain nuts or derivatives of nuts. |
| If you suffer from an allergy or food intolerance please let us know. |
| ALL OUR MEATS ARE HALAL | | V = Suitable for vegetarian. D = DAIRY N = Nut |

NIBBLES

POPPODUM (NORMAL OR SPICY) & CHUTNEY TRAY (D) 1.50
(NOTE: PRICE FOR 4 CHUTNIES & POPPODUM)
Mint yoghurt, Beetroot Mango Chutney, Chop Salad, Spicy Veg Pickle.

STARTERS

GARLIC MURGH MALAI TIKKA (D) 6.25
Chicken marinated in garlic, ginger, hung yoghurt and Philadelphia cheese cooked in clay oven and served with salad.

ACHARI LAMB TIKKA (D) 7.25
Tender boneless lamb marinated in spicy pickle, yoghurt, and spices barbecued in the clay oven.

NAGA CHICKEN TIKKA (D) 6.95
Spicy chicken thighs marinated with a special chilli sauce served with Naga Sauce.

CALAMARI 6.50
Ring of calamari fried & tossed in bell peppers, onion, chilli flakes finished with honey.

ONION & SPINACH BHAJIA (V) 5.95
Seasoned onion & Spinach battered with gram flour and fried in butter served with tamarind chutney.

VEGETABLE SAMOSA CHAT (V) (D) 6.50
Veg samosas with curried chickpeas, ginger & coriander served with trio sauce.

MUSTARD PANEER TIKKA (V) (D) 6.95
Chargrilled coriander stuffed cottage cheese. marinated in mustard & caraway cooked along with onion & peppers

CHILI MONK FISH 6.95
Monk fish marinated in chilli & ginger sautéed with peppers & spring onion finished with tomato chilli sauce.

URBAN SPECIALS

TANDOORI MIXED GRILL (D) 17.95
Section of Urban Special Garlic chicken, boti kebab, Naga Chicken Tikka and lasooni prawn served with coriander and tomato chutney.

URBAN SPECIAL SAFRONI NIHARI GHOST (D) 17.95
Lamb Shank slowly cooked with exotic spices finished with Saffron and Kewra water served with rice and cocktail garlic & Coriander Kulcha.

GUINEA FOWL CHETTINADU (D) 16.95
Tandoori roasted guinea fowl supreme cooked with roast dry chillies, smoked star anise, kalpasi, coconut, poppy seeds, cumin seeds, fennel seeds, black pepper, onion, garlic in gingelly oil & grind to a paste, served with Rice.

MALABAR TIGER PRAWN (D) 17.95
Fresh water lasooni king prawns blended with fresh coconut & exotic spices and hung yoghurt, grilled in clay oven served with Malabar sauce.

BUTTER CHICKEN MASALA (D)(N) 13.50
Tandoor grilled chicken tikka prepared in rich tomato & butter gravy scented with kasoori methi.

MALABAR LAMB CURRY (D) 14.95
A South Indian famous curry cooked with fennel, chilli, coriander and coconut.

URBAN SPECIAL BEEF SUKKA (D) 15.95
Beef chunks cooked with fenugreek seed, cardamom, funnel seed, cumin powder finished with coconut cream and chopped cilantro.

GOAN FISH CURRY (D) 15.95
The staple food of Goa. coconut milk base. Fish curry made in this style is tangy and spicy with tamarind.

TIGER PRAWN & SALMON MOILEE (D) 17.95
Tandoori spiced Salmon & Tiger prawn cooked in fresh coconut, onion, tomato, fresh curry leaves and mustard seed.

TRADITIONAL CURRIES

CHICKEN 11.95 LAMB 13.50 PRAWN 16.95

JALFREZI (D)
Cooked with diced onions, mixed diced bell peppers, fresh green chillies finished with lemon juice.

GOAN VINDALOO (D)
Vindaloo is an Indian curry dish popular in the region of Goa.

DHANSAK
This dish is kind of a lentil, thick and very slightly sweet curry with chilli and lemon juice.

KARAH
Cooked with sliced onions, sliced ginger, capsicum, tomatoes, fresh herbs and special karahi spice (crushed coriander seeds & black pepper).

CHICKEN TIKKA MASALA (D)(N) 10.95
Cooked in wonderful combination of plum tomatoes, butter, creamy coconut, almonds and cashew nut sauce.

KASHMIRI ROGAN JOSH (D) 13.95
Braised spring lamb chunk cooked in scented aromatic spices, shallots, Kashmiri chilli and rich tomato gravy.

SAAG LAMB 13.95
Lamb cooked with wonderful combination of pureed spinach with fresh herbs and spices.

AUTHENTIC MADRAS CHICKEN CURRY (D) 11.95
Chicken Cooked in fairly hot spices, tomato, coriander and cumin finished with chopped coriander.

BIRYANI DISHES

(A Persian traditional aromatic one – pot saffron infused basmati rice prepared with Urban Spices. Garnished with coriander & fried onion served with Raita).

CHICKEN (D) 13.95 LAMB (D) 15.95 KING PRAWN (D) 17.95

VEGETARIAN DISHES

PALAK KOFTA (V)(D)(N) 12.95
A spinach, paneer and onion dumpling in a creamy tomato, cashew and kasoori sauce.

KADAI PANEER (V) (D) 11.25
Cottage cheese cubes coarsely crushed spices, stir fried with peppers and onion.

ALOO PINDI CHANNA (V) (D) 10.25
Soft chickpeas and potatoes cooked with spices, semi - dry masala.

DAL MAKHINI (V) (D) 10.25
Protein rich mixed lentil, aromatic ground whole spices stew simmered overnight over charcoal finished with touch of cream.

PANEER MAKHANWALA (V) (D) (N) 11.50
Paneer simmered in rich tomato and butter gravy scented with kasoori methi.

SIDE ORDER

RAITA (V) (D) 3.95
Seasoned fresh yogurt mixed with chat.

SAAG ALOO (OR) PANEER (V) (D) 6.25
Spinach lightly curried in garlic, tomato, and ground spices with potatoes or paneer.

BHINDI BHAJI (V) (D) 6.25
Okra cooked with diced onion and ginger finished with tomato masala

BOMBAY ALOO (V) (D) 5.95
Potatoes slow cooked with cumin, garlic, tomato, onion and fresh coriander leaves.

ALOO GOBI (V) 5.95
Potatoes slow cooked with cauliflower, cumin, garlic, tomato, onion and fresh coriander leaves.

TARKA DAL (V) 5.95
A channa dal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies finished with coriander leaves.

BREADS & RICE

STEAMED RICE 3.00 PILAU RICE (D) 3.50
Steamed basmati rice Saffron flavored basmati rice

MUSHROOM AND GARLIC RICE 3.50 LEMON RICE 3.50
Sautéed garlic and mushroom basmati rice Lemon flavored basmati rice tossed with curry leaves, lentil, mustard seed

PLAIN NAAN (D) 3.00 CHEESE NAAN (D) 3.50
Piping hot naan bread Freshly baked naan bread filled with cheese

CHILLI NAAN (D) 3.50 GARLIC NAAN (D) 3.50
Freshly baked naan bread filled with chillies Garlic & Coriander flavored bread

PESWARI NAAN (D) (N) 3.50
Freshly baked naan bread filled with coconut, almond, cashew nuts, sultana, mango and glazed cherry

MINT LACHHA PARATHA (D) 3.50
Layered whole wheat bread, baked in the Tandoor

TANDOORI ROTI 3.00
Wheat Flour flat bread, baked in Tandoor