



Rishi's
Indian Aroma

Influenced by thousands of years of South Indian culture, the food at Rishi's Indian Aroma has been carefully prepared to present an interesting and exciting representation of one of the world's most popular cuisines. A modern and colourful venue fit for all kinds of occasions, the restaurant can seat up to 108 people in total.



Our food is prepared in a kitchen where ALLERGENIC INGREDIENTS MAY BE PRESENT so we can't guarantee that our food is 100% free of these ingredients at all times.

At Rishi's we believe every guests deserves freshly cooked food to the order, If you or any of your guests have an allergen or dietary restrictions please inform your server and our chefs will be happy to accommodate your needs.

RISHI'S SIGNATURE STARTERS

Chicken 65 **£5.95**

Introduced in 1965 at the famous Buhari Hotel restaurant in Chennai.

Chilli chicken **£5.95**

Crisp Tempura coated chicken supreme in a Indo Chinese sauce.

Lemon Chicken **£5.95**

Crispy chicken tossed in citrus infused sauce.

Chicken Pepper Fry **£5.95**

Succulent chicken pieces perfectly seasoned and garnished.

Lamb Chukka Varuval **£5.95**

Tender Lamb pieces in Rishi's Spice marinade.

Chilli and Garlic Prawn **£5.95**

Tomato, lemon, coriander and curry leaves.

Crispy Chilli Squid **£5.95**

Calamari in home ground fresh spices and chilli flakes.

Masala Sardines **£5.95**

Sardines marinated with ground spices then fried.

Fish Amsitsari **£5.95**

Indian style battered fish goujons.

RISHI'S TRADITIONAL STARTERS

Methu Vadai **£4.50**

South Indian savoury snack, made of urid dhal, spiced with onion, ginger, green chilly and curry leaves, served with sambar and chutney.

Mysore Bonda **£4.50**

Crushed potatoes with vegetables and spices coated in Bengal gram batter and deep fried, served with chutney.

Samosa **£3.95**

Crisp, light, hot and bursting with flavours, a combination of potato, peas, onions and fresh coriander.

Bhajji **£4.50**

Indian Savoury fritter made with your choice of potato, onion or bullet chilli, served with chutney.

Gobi Manchurian **£5.95**

Vegetarian alternative with cauliflower to Nelson Wang's creation.

Chilli Paneer **£5.95**

Marinated cottage cheese in a light tempura batter, Indo Chinese style.

RISHI'S GRILL

Chicken Tikka **£5.95**

British national dish strangely originated in Glasgow; chicken in Rishi's tikka marinade.

Malai Kebab **£5.95**

Chicken marinated in cream, cheese, cardamom and spices then grilled.

Shish Kebab **£5.95**

Marinated pieces of lamb with basil on a skewer grilled in tandoor.

Lamb Chops **£7.95**

Marinated in our spice blend and tenderly cooked in the clay oven.

King Prawn Tikka **£8.25**

Delicately marinated by our chefs, then cooked in Tandoor oven.

Salmon Tikka **£6.95**

Scottish salmon cubes in Rishi's tikka sauce.

Paneer Tikka **£5.95**

Cottage cheese in a Rishi's spice marinade.



DOSA CORNER

Pancake made from fermented batter of rice and urid dhal, dosa is part of the south indian diet, popular all over the Indian subcontinent and beyond. Here at rishi's you have the choice of 15 mouth watering varieties, all served with chutney and sambar.

£5.95

Plain Dosa
Kal Dosa

£6.45

Masala Dosa
Madras Masala Dosa
Podi Dosa
Onion Dosa

£6.95

Rava Dosa
Paper Roast Dosa
Ghee Roast Dosa
Paneer Dosa
Egg Dosa

£7.45

Paper Roast Masala Dosa
Ghee Roast Masala Dosa
Rava Onion Masala Dosa
Rishi's Variety Oothappam

Chicken Dosa

£7.95

Lamb Dosa

£7.95

RISHI'S FAMILY DOSA £22.95

5 foot long crisp dosa which can feed a family.

Accompanied by potato masala, paneer, a variety of chutney and sambar.

Add £2.95 for chicken or lamb or £4.95 for both.

TASTE OF SOUTH INDIA

Idli (3 pcs)

£4.95

Mini Idli with sambar

£5.95

Poori Masala

£5.25

Channa Bhatara

£6.95

Madras Parotta

£6.95

Kothu Parota

£8.95 (Lamb, chicken, egg or vegetable)



TANDOORI SPECIALITY £13.95 (served with pilau rice/naan bread and curry sauce)

A tandoor is a cylindrical clay oven where the food is exposed to the fire burning within the tandoor, making dishes aromatic and succulent.

Chicken Tikka

Lamb Chops

Tulsi Shish Kebab

Marinated minced lamb with lime coriander chilli, cumin and basil

Tandoori Chicken (Half)

Salmon Tikka

Tandoori King Prawn Tikka (add £3 supplement)

**Rishi's mixed grill, a mixed platter of tandoori chicken,
Chicken Tikka, Shish Kebab, King Prawn and Lamb Chop**

£15.95

RISHI'S TRADITIONAL CURRY

CHICKEN: £10.95 | LAMB: £11.95

Bhuna

the caramelized onion and tomato gravy, well balanced and deep in flavour from the roasted spices.

Chettinad

Originating in the Chettinad region of Tamilnadu, Dry Roasted spices ground into smooth paste to give an authentic taste, Tomato, Coconut, Curry Leaf, Aromatic and Spicy

Dopiaza

Literally translates Onions in 2 different ways and at 2 different stages of cooking, Mild and aromatic

Dhansak

An excellent curry with contrasting flavours and texture, Dhal, vegetables and roasted spices.

Jalfrezi

In a survey Jalfrezi was rated the most popular dish in UK Indian and broader South Asian restaurants, Stir-fried peppers, mushrooms onions in a spicy aromatic sauce.

Kadai

Is a delicious, spicy & flavourful Curry, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala.

Khorma

Ever Popular Aromatic and rich curry. Rishi's Khorma is prepared with Onion Gravy, Ground almonds, cashews, coconut, and cream.

Peshawari

Traditional Khorma dish with added pineapple and Mango

Patia

Hot, sweet and sour curry dish in equal measures

Rogan josh

An all-time favourite curry, Dozens of spices, Kashmiri chilli, Tomatoes and Fresh Coriander

Saagwala

Curry dish made from Pureed Spinach, Fenugreek Leaves, Roasted Spices, Tomato and touch of Caramelized onion gravy

Tikka Masala

Originated in Glasgow. Silky makhni sauce, caramelised onion gravy, Methi leaves, ground cashew and almond.

Vindaloo

Often regarded as a Hot and fiery curry, Aromatic and Hot. ground Coriander seeds, black peppercorns, cumin, lemon juice

RICE ACCOMPANIMENTS

Steamed Rice	£2.45
Pilau Rice	£2.95
Jeera Rice	£3.45
Coconut rice	£3.95
Lemon Rice	£3.95
Mushroom Fried Rice	£4.45
Egg Fried Rice	£6.95
Vegetable Fried Rice	£6.95
Paneer Fried Rice	£6.95
Chicken Fried Rice	£7.45

INDIAN BREADS

Tandoori Roti	£2.45
Chapatti	£2.45
Pulka	£2.45
Plain naan	£2.95
Butter Naan	£3.25
Garlic Naan	£3.25
Parotta (Single)	£2.45
Onion Kulcha	£3.95
Cheese Naan	£3.95
Chilli Cheese naan	£3.95
Chilli Garlic Naan	£3.25
Peshwari Naan	£3.95
Kheema Naan	£3.95



SEAFOOD AND VEGETABLE DISHES

SEAFOOD DISHES

Meen Kulambu £11.95

Rishis Home style Fish Curry, Tamarind, Coconut, Shallots

Malabar Fish Curry £11.95

Kerala Style Fish Curry with onion, tomato, ginger, curry leaves and coconut milk

Goan Fish Curry £11.95

Fish Cooked in a gravy of Freshly ground spices and caramelized onion sauce

Prawn Masala £11.95

Succulent prawns cooked in Rishis Spice blend, Fruity Tamarind

VEGETABLE DISHES

Kadai Paneer £9.00

Cottage Cheese, Peppers, Onions, Tomato in our Special Curry Sauce

Paneer Butter Masala £9.00

Indian Cottage Cheese in our Silky Makhni sauce

Palak Paneer £9.00

Pureed Spinach, Fenugreek leaves, tomato, caramelized onions and cottage Cheese

Channa Masala £9.00

Chickpea Curry with Caramelized onion, Tomatoes, Roasted Cumin

Dhal Tadka £9.00

4 lentils cooked to perfection and properly seasoned and tempered

Aloo Gobi Masala £9.00

Potato & Cauliflower in our Bhuna suace, Toasted Cumin

Okra Masala £9.00

Bhindi cooked in onion and tomato gravy

Ennai Katharikai £9.00

Very Popular Rishi's Special Aubergine Masala



RISHI'S SPECIALITY DISHES

STARTERS

Rishi's Street Food Platter £6.25

Methu Vada, Mysore Bonda and Channa Chaat Salad

Masala Fried Fish £6.25

Masala battered fish goujons

Mushroom & Cheese Dosa £6.45

Red onion, mushrooms, tomato, cheese and coriander

Chicken Lollipop £6.95

Chef Hamid's speciality dish

MAINS

Lamb Dabha Masala £15.00

Popular Indian Lamb Curry slow cooked with aromatic spices, Jeera Rice, Raita

Kozhi Varutha Curry £15.00

Marinated Chicken slow cooked in Roasted ground spices and coconut, Kerala Parota

Seafood Stew £15.00

A classic Stew with seasonal fish, prawns, and squid, Coriander and Green Chilli Naan

Dum Biryani £11.00

(Choose chicken/lamb/vegetable) Curry Sauce, Raita

Rishis Special Biryani £13.00

Curry Sauce, Burani Raita

Lamb, Chicken, Prawn and Paneer Tikka

RISHI'S THALI - A true feast for 1 £19

Rishis Pappadam with Chutney, Chicken Tikka, Onion Bhaji, Any 2 Curries from Chicken, Lamb, Seafood or Veg, Butter Nann, Steamed Rice.

SHARING THALI FOR 2 £38

Rishis Pappadam with Chutney, Chicken Tikka, Onion Bhaji, Samosa, Chilli & Garlic Prawns, Any 4 curries from Lamb, Chicken, Seafood & Veg, Butter Nann, Steamed Rice and Chef Salad

Rishi's Party Menu

(Party of 6 or more people can choose this party menu option)
2 course with sides £17.95 3 courses with sides £19.95

Pappadam basket with
chutney tray £2.25

STARTERS

Chilli Chicken

Spring onion Indo Chinese Style

Chilli & Garlic Prawn

Confit lemon, coriander

Gobi Manchurian

Shallots, scallions

Duo of Vegetable Samosa and Vegetable Spring Roll

Chutney dips

Chicken Tikka

tandoori sauce

Lamb Shish Kebab

mint yoghurt dip

Paneer Tikka

Tandoori vegetables, tangy sauce

Masala Dosa

Perfect for a starter, chutney and sambar

MAINS

Butter Chicken Dopiaza

Chicken tikka in our silky makhni sauce

Chicken Dhaba Curry

Punjabi style special curry

Chicken Saag

Chicken cooked in spinach gravy

Lamb Kadai

Tender lamb with peppers, tomato and spices

Lamb Roghan Josh

Garlic lamb masala-kashmiri style

Goan Fish Curry

Tamarind, coconut and curry leaves

Prawn Masala

Bhuna sauce, tomato and a hint of tamarind

Dhal Tadka

Slow cooked lentils, tempered with mustard and curry leaves

DESSERTS

Warm churros with belgium chocolate ice cream

Gulab jamun with vanilla ice cream

SIDES

Pilau Rice/Steamed Rice
or
Plain Naan/Garlic Naan

Party menu not available on key event days and on the 25th of December.