



YUVA

FINE FUSION

Starter

IMILLI SOUP Homemade with lemongrass, fish stock & Tamarind.	£4.50
MALAI TIKKA Boneless chicken pieces marinated with mild spices & cooked in the tandoor.	£5.30
TIGER PRAWNS Rolled in layer after layer of fine filo pastry.	£5.75
BUDHA MIX Crushed potatoes, peas, & lentils cooked with dry mango.	£4.95
PANEER COCKTAIL Home set chunks of cumin flavoured cheese grilled with cherry tomatoes & sweet pepper.	£5.25
KING PRAWN LAY BAY Cooked with fresh herbs in a sweet and sour sauce with many more secret ingredients.	£7.95
ONION PAKORA Shredded onion patty with lentil flour, cumin, coriander & green pepper, deep fried.	£4.50
SAMOSA Triangular pastry filled with spiced lamb or exotic vegetables.	£4.50
ZAARA CAKES Potatoes baked with spring onion and smoked panner.	£5.25
KING PRAWN PATHIA PUREE King prawns stir fried in hot, sweet & sour spices served in deep fried puree bread	£7.95
LAMB PATHIA PUREE Diced cubes of tender lamb cooked with spices & herb served in deep fried puree bread	£6.75
LAMB CHOPS Spicy lamb chops grilled with herbs & spices.	£7.95
SHEEK KEBAB Lamb mince with seasonal herbs.	£5.50
TANDOOR CHICKEN Chicken on the bone marinated in mild spices & cooked in the tandoor	£5.25
TANDOOR DUCK TIKKA Succulent pes of duck breast marinated in various spices and yoghurt then cooked in tandoor.	£7.50
DARJEELING Seasoned lamb kebabs, chargrilled with sweet pepper, Roasted tomatoes, coriander with citric dressing.	£6.50

Kacchi Biriani

Exquisite recipe from the mughal days, combine your choice of items below with fragrant Himalayan rice cooked with light spices includes a medium vegetable curry.

VEGETABLE / MUSHROOM	£11.95
CHICKEN	£12.50
LAMB / BABY PRAWNS	£13.95
MALAI TIKKA	£12.95
KING PRAWNS	£14.95

Tandoor

All clay oven dishes served with chef's fresh salad.

TANDOORI DUCK TIKKA Succulent pieces of duck breast delicately cooked with baby aubergines, tomato & spring onion over charcoal.	£11.75
TANDOOR <i>Half Chicken</i> Tender chicken on the bone prepared with mild spices & cooked in the tandoor.	£10.50
LAMB TIKKA Boneless lamb pieces marinated with mild spices & cooked in the tandoor.	£10.95
MALAI TIKKA Boneless chicken pieces marinated with mild spices & cooked in the tandoor.	£9.95
SHASHLIK Chicken pieces marinated with coriander & spices cooked with onions, capsicum & tomatoes.	£9.95
DARJEELING Seasoned lamb kebabs, chargrilled with sweet pepper, Roasted tomatoes, coriander with citric dressing.	£11.50
TANDOOR MELA Tandoor chicken, marinated king prawns, malai tikka, lamb tikka, sheek kebab & nan.	£12.95
LAMB CHOPS Selected cuts of lamb chops seasoned with jaipuri herbs and chargrilled.	£13.95
TANDOOR KING PRAWNS King prawns flavoured with mixed spices and tenderly cooked in the tandoor.	£13.95
ANUSHKA Seasoned vegetables, with home set cheese, marinated in tamarind & mixed pepper, cooked on a flame charcoal grill.	£10.50
PANEER TIKKA SHASHLIK Cubes of Indian cheese grilled with onion and green peppers.	£10.95

Breads from the Clay Tandoor

NAN Unleavened.	£2.95
PESHWARI NAN Filled with sweet mixtures and sprinkled with coconut and fruit.	£3.60
KEEMA NAN Filled with minced lamb.	£3.60
GARLIC NAN Filled with minced garlic and coriander.	£3.30
KULCHA NAN Filled with exotic crushed vegetables.	£3.50

From the Field

All vegetables delivered fresh daily.

LOHARI Seasonal mixed vegetables stir fried with herbs & spices.	£4.95
MUSHROOM BHAJEE Dry with medium spices.	£4.95
SAG BHAJEE Butter sautéed fresh spinach with green garlic.	£4.95
MUMBAI ALOO Spicy potatoes baked with aromatic herbs.	£4.25
BHINDI BHAJEE Okra with tomato & lime.	£4.95
BEGHUN ACHAR Baby aubergine cooked in virgin olive oil.	£4.95
CHANA MASALA DAR Chick peas in garlic, chilli paste, lime juice & red onions.	£4.95
PHOOL GOBI Steamed cauliflower with light spices.	£4.95
PANEER SAG Cubes of home set cheese with fresh spinach.	£4.95
GOBI ALOO Potatoes with cauliflower.	£4.95
DHALL TARKA Mixed lentils with fried garlic topping.	£4.50
ALOO SAG Fresh spinach & potatoes.	£4.50
MAKHON Various fresh vegetables cooked with cinnamon Juices, coconut puree & pure buttermilk.	£4.95

Sundries

KEEMA RICE	£4.50
MUSHROOM PILAU	£4.10
VEGETABLE PILAU	£4.10
EGG FRIED RICE	£4.10
STEAM RICE Made with only patna grain.	£3.10
PILAU RICE Himalayan basmati, saffron flavored.	£3.20
SPECIAL FRIED RICE Peas, carrots & onions.	£4.50
CHAPATI Light wheat bread.	£2.20
PUREE Deep fried bread.	£2.20
RAITHA Mildly spiced yoghurt with onion or cucumber.	£2.50
PARATHA Flaky bread fried in butter.	£3.50
STUFFED PARATHA Stuffed with homemade vegetable paté.	£3.95
CHIPS	£3.95

*A fee of £1.50 may be charged on all credit/debit card transactions.
The management reserves the right to refuse service at any time. Every dish may contain nuts.*

Calcutta Crisps

PAPADOMS Plain or spicy	£0.85
CHUTNEY OR PICKLES	£0.85
Lime pickle, mango chutney, onion salad, mint sauce, red sauce, chilli sauce	

Classic Collection

CHICKEN TIKKA MOSALA	£10.95
The country's most popular dish, boneless pieces of diced chicken breast prepared with homemade almond & herbed mosala sauce.	

KARAI HYDERABADI STYLE	£10.95
Street cooking method tampered with fresh green garlic, chopped onion & peppers cooked in medium sauce & served in an iron skiller.	

ROGAN	£9.50
A traditional dish from Mirpur. A blend of authentic fresh ground medium spices & garnished with tomato, capsicum, fenugreek & coriander.	

MADRAS	£9.50
A superb South Indian treasure enjoyed all over the world. cooked with homemade hot red chilli puree, lime juice, minced garlic in a thick onion & tomato sauce.	

PASSANDA	£10.95
Delight from Peshawar. Cooked with dry fenugreek, cinnamon juice, red wine & buttermilk sauce.	

DANSACK	£9.50
Exquisite Persian sensation made with the finest split lentils, curry leave, chilli paste, sweet coconut puree & fresh lime juice.	

KORMA	£9.85
This dish is regarded as royalty. Prepared in a sweet mild nutty sauce with coconut cream & sugar cane juice.	

DOPIAZA	£9.50
From the northern region of India, this exciting mix of pepper, tomato, chopped onion, coriander, fresh Fenugreek prepared with mustard oil in a medium sauce.	

JALFRAZI	£10.95
This wild combination is traditionally cooked in the villages using wild curry leaves, young bay leaves, chopped red onion, peppers, tomatoes, all mixed and cooked with meat marinated in black byadgi pickling chillies.	

PALAK	£10.95
A traditional Punjabi dish cooked with fresh spinach tampered with garlic & red onion.	

MUGAL BALTI	£10.95
Cooked to the famous original recipe with lime & lemon leaves.	

All classical dishes are available in Chicken, Vegetable, Meat & baby prawns with an extra £1.80 added to the price for king prawns £4.95.

Nepalese Collection

JUMIHA	£14.50
Generous piece of salmon grilled on a raw flame with sun-dried tomatoes, olives & green beans.	

CHINGRI ACHARI PRAWNS	£14.95
Tandoor king prawns curry cooked with medium spices, baby aubergine pickle and garnished with fresh mint and coriander.	

TASTE OF NEPAL	£11.75
Boneless chicken & minced lamb cooked in medium spices and served with fresh salad.	

DIPALI	£10.95
Chicken fillets cooked with chick peas in a creamy garlic & ginger sauce	

KATMANDU	£10.95
Strips of spring chicken breast prepared with peppers & onions in a slightly mild sauce	

LAMB PAPRIKASH	£14.75
Selected cuts of lamb chops cooked with dry fruits, paprika sauce, mild to medium.	

KAMILAU	£11.95
Minced Lamb & Malai chicken tikka cooked with a creamy fruity sauce	

JENJU	£10.95
Baby chicken breasts cooked with pickles, tamarind & crushed green chilli paste	

GARLIC CHILLI CHICKEN	£10.95
Strips of chicken tikka marinated and cooked in tandoor then prepared in a relatively hot rich tomato based sauce with green garlic and crushed chilli paste	

RAVA	£10.95
Strips of marinated spring chicken cooked with sweet tamarind sauce	

JAFRANI CHICKEN	£10.95
Baby chicken breast cooked with a mixture of mild coconut milk and crushed chilli paste to create a zesty creamy flavour	

ROYAL KORMA	£10.95
Chicken breast cooked with a real mango pieces and coconut milk	



Allergy advice

Please note that some of our dishes may contain Dairy, Nuts, Eggs, Soya and other Allergens. If you suffer from any food allergies please make sure to inform a member of staff before you place your order. we will try our best to accommodate your needs.

Waiting times quoted by our staff are only an approximate guide.

Due to keeping control of freshly prepared food, some dishes may not be available. An alternative will be offered with every confidence. If you require any further information about other products and services please ask a member of staff for a pack containing details.

This menu is created by our group executive chef. Copyright is reserved.
Inclusive of value added tax @ current rate.



*Don't forget to order
your takeaway drinks*

*We Also Cater For Birthdays,
Weddings, Parties or Any Other Events*

Gift Vouchers Available

Opening Times
Sunday to Thursday:
12:00pm to 2:00pm / 5:30pm to 10:00pm
Friday:
5:30pm to 10:30pm
Saturday:
12:00pm to 2:00pm / 5:30pm to 10:30pm
Lunchtime: bookings only

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**INDO ∞ NEPALESE
HOME DINING MENU**