



Carlton Lounge

AUTHENTIC INDIAN CUISINE
RESTAURANT AND BANQUETING

FOOD MENU



232-234 KINGSBURY ROAD, LONDON NW9 0BH




WWW.CARLTONLOUNGE.CO.UK

Pre-Starters

Roasted Peanuts (V)(Ve)(N)	£2.95	Chilli Crisps (V)(Ve)	£2.00
Chilli Peanuts (V)(Ve)(N)	£2.95	Carlton Mix (V)(Ve)(N)(TN)	£4.95
Plain Poppadums (2) (V)(Ve)	£1.95	Peanuts, almonds, cashews and crisps mixed with spices and twist of lemon.	
Masala Poppadums (2) (V)(Ve)	£3.50	Crispy Corn (V)(Ve)	£6.95
Poppadums with a mix of chopped tomatoes, green chillies, onions and mixed spices.		Dry fried sweetcorn kernels with baby spinach and spices.	


Vegetarian Starters

Indian

Vegetable Samosa (5) (G)(D)(Ve)	£7.95	Achari Paneer Tikka Shaslick (D)(V)(M)	£9.50
Deep fried savoury pastry filled with mix vegetables, lightly spiced.		Indian cottage cheese grilled in a tandoor, marinated in a spicy yoghurt with coriander, green chilli and spices.	
Pizza Samosa (5) (G)(D)(V)	£7.95	Tandoori Stuffed Mushroom (7) (D)(V)	£9.50
The crispy outer layers of a samosa, with the cheesy filling of a pizza.		Mushrooms grilled in a tandoor, stuffed with spicy marinated paneer and mozzarella cheese. Topped with melted cheese.	
Jalapeño Poppers (6) (G)(D)(Ve)(V)	£7.95	Tandoori Broccoli  (D)(V)	£10.95
Deep fried jalapeños & cream cheese covered in breadcrumbs.		Broccoli grilled in a tandoor, seasoned with chilli and grounded peppers. Topped with fresh cream and cheese.	
Crispy Bhajia (G)(V)(Ve)	£8.45	Carlton Lounge Mix Veg Platter (D)(CE)(M)(V)	£14.95
Deep fried potato slices in a batter of gram flour and spices.		Perfect for sharing. Selection of paneer tikka shaslick, onion bhajia, crispy bhajia, chilli garlic mogo and vegetarian samosas.	
Onion Bhajia (5) (G)(V)	£8.45		
Deep fried soft & crispy onion slices, covered batter of gram flour and spices.			
Aloo Papdi Chaat (G)(D)(V)	£8.45		
Diced potato and chickpeas in spices, crispy puff pastry, covered with sweet yoghurt and home style chutneys.			
Samosa Chaat (G)(D)(V)	£8.45	Salt & Pepper Bhindi (V)	£9.95
Crushed vegetarian samosa, covered with sweet yoghurt and home style chutneys.		Deep fried batter covered bhindi, with red chilli and garlic.	
Chilli Garlic Mogo  (Ce)(V)	£8.45	Vegetable Manchurian (G)(D)(S)(Ce)(Ve)(V)	£9.95
Deep fried cassava, tossed in a special tomato masala-soy based sauce. Topped with fresh coriander.		Deep fried vegetable dumpling, sauteed in a tomato and chilli sauce with soya & Chinese spices.	
Paneer Cutlet (5) (D)(V)	£8.95	Chilli Paneer  (G)(D)(S)(Ce)(V)	£9.95
Soft paneer cutlets with a crisp surface tossed with a mixture of vegetables, red onions, and green chillies.		Paneer tossed up with diced onion and peppers, with a touch of soya & Chinese five spices.	









Indo-Chinese

Please feel free to consult your server if you have any concerns about allergies.

Chef Special  Hot  (Ve) Vegan (V) Veg (G) Gluten (D) Dairy (SS) Sesame Seeds (ML) Molluscs (S) Soy (Ce) Celery (M) Mustard (N) Nuts (TN) Tree Nuts (F) Fish (C) Crustaceans (M) Mustard (E) Eggs (SD) Sulphur Dioxide

Non-Vegetarian Starters

Indian

Meat Samosa (5) (G)(D) Deep fried savoury puff pastry filled with mince lamb, lightly spiced.	£8.95	Tandoori Lamb Chops (4) (D)(M) Lamb chops grilled in a tandoor, marinated in a ginger and garlic paste mixed with chilli.	£11.95
Chicken Samosa (5) (G)(D) Deep fried savoury puff pastry filled with mince chicken, lightly spiced.	£8.95	Tandoori Jheengey (6) (D)(M)(C) King prawns grilled in a tandoor, marinated a lightly spiced garlic yoghurt sauce.	£17.95
Mutton Rolls (5) (D)(G) Deep fried pastry and breadcumb covered rolls, filled with spicy mutton, onion and potato pieces. A Sri-Lankan loved staple.	£8.95	Carlton Prawns  (G)(C)(E)(F)(S)(M) Pan fried juicy prawns, simmered in a chefs special chinese spice sauce with onions & garlic.	£18.45
Grilled Chicken Wings (7) (D)(M) Chicken wings grilled in a tandoor, marinated in a traditional spiced yoghurt marinade.	£8.95	Mix Tandoori Grill (2 each) (D)(M)(E) Perfect for sharing. Selection of chicken tikka, wings, malai tikka, seekh kebab & lamb chops. (two pieces each).	£21.95
Gosht Seekh Kebab (4) (E) Minced lamb grilled in a tandoor, marinated with garlic, ginger, and asian spices.	£8.95		
Kalmi Kebab Saffron (3)  (D)(M) Chicken thighs pressed and grilled in a tandoor, marinated in light spices, yoghurt and saffron. An exclusive to our menu.	£9.95		
Carlton Chicken Tikka (6) (D)(M) Chicken pieces grilled in a tandoor, a traditional favourite. Marinated overnight in traditional tandoor spices.	£8.95	Chicken Lollipop (5)  (G)(E)(Ce) Deep fried chicken winglets coated in a spicy flavoured batter. Served with the chefs own chilli sauce.	£9.95
Malai Chicken Tikka (6) (D) Chicken pieces grilled in a tandoor, marinated in malai and cheese. A milder alternative to chicken tikka.	£9.95	Chicken 65 (G)(E) Fried chicken in a light batter infused with the chef special spices.	£9.50
Tangdi Kebab (4)  (D) Grilled chicken drumsticks marinated in a flavourful blend of green herbs, cheese, fresh cream, and yoghurt.	£10.95	Chilli Garlic Chicken  (G)(S)(E)(Ce) Lightly fried chicken pieces, tossed in a special garlic tomato masala-soy based sauce. Topped with fresh coriander.	£9.50
Carlton Fish Tikka (6) (D) (F) Fish chunks grilled in a tandoor, marinated in a spicy yoghurt sauce blended with ajwain seeds and finished with a touch of lemon.	£11.95	Salt and Pepper Fish (G)(E)(F) Deep fried fish chunks coated in a light batter, tossed in a mix of dry garlic, salt & aromatic chinese spices.	£11.50
Lamb Dumplings  (Ce) Steamed lamb dumplings, then lightly cooked in a unique chef special Chinese sauce.	£11.95	Golden Prawns (5) (G)(C)(E)(F) Deep fried large king prawns in a thick golden crispy batter. Served with sweet chilli sauce.	£16.95
Lamb Devil   (S)(Ce)(M) Lamb chunks pan fried, infused a sauce with fresh garlic, chillies, curry leaves and spring onions. A Sri Lankan exclusive on our menu.	£13.95	Salt and Pepper Prawns (G)(C)(E) Deep fried prawns in batter, then dry fried and tossed with a mix of onions, peppers and Chinese spices.	£16.95

Indo-Chinese

Vegetarian Main Course

Paneer Burji  (D)(V) Paneer pieces crushed and scrambled, cooked with onion, tomatoes and a chef special masala.	£9.50	Carlton Lounge Masala Aloo (Ve)(V)(M) £9.50 Baby potatoes seasoned with cumin seeds and fresh coriander, cooked in a house special sauce. A treat for potato lovers.
Paneer Butter Masala (D)(V) Paneer pieces, cooked in a delicately spiced rich tomato gravy. A popular choice of many customers.	£10.50	Saag Aloo (Ve)(V)(D) £9.50 Pureed spinach seasoned with green chilli, garlic and garam masala, with potato pieces.
Paneer Tikka Masala  (D)(V) Paneer tikka pieces, simmered in a thick onion and tomato sauce with hints of chilli and coriander, topped with cream.	£12.95	Saag Paneer (D)(V) £9.50 Pureed spinach seasoned with green chilli, garlic and garam masala, with paneer pieces.
Tadka Daal (D)(M)(V) Yellow lentils cooked with cumin seeds, mustards seeds, asian spices & toasted garlic. An Asian household favourite.	£9.50	Daal Makhani (D)(V) £9.50 Black lentils simmered overnight cooked in a creamy lightly spiced tomato sauce. A popular Delhi dish.
Mixed Vegetable Curry (D)(V) Sautéed mixed vegetables in a rich spiced onion and tomato gravy sauce.	£8.95	Malai Kofta  (D)(V) £9.50 Panner and potato dumplings, cooked in a buttery makhani style sauce. A real celebration of flavours.
Mari Methi Corn (D)(V) Sweet corn kernels cooked in thick gravy made with methi and Asian spices.	£9.50	Cashew Curry  (TN)(V) £12.95 Whole Cashew nut glazed in a rich, creamy, mildly spiced, flavourful sauce.

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Non-Vegetarian Main Course

Chicken

Butter Chicken (D)(M)

Boneless tandoori chicken pieces, simmered in a rich & buttery tomato sauce. A creamy mild curry for all tastes.

£11.95

Chicken Tikka Masala (D)(M)

Chicken tikka pieces, simmered in a thick onion and tomato sauce with hints of chilli and coriander, topped with cream.

£11.95

Chicken Jalfrezi (D)

Chicken pieces, cooked in a blended spiced gravy with spiced onions and ginger.

£11.95

Chicken Korma (D)

A mild thick and creamy tomato based curry, using a braising technique to cook the meat.

£11.95

Desi Chicken Curry

Chicken pieces on the bone cooked with caramelised onion, tomatoes, garlic & spices. Topped with fresh coriander. A famous dhaba style dish.

£11.95

Chicken Malai Handi (D)(N)

Malai chicken tikka pieces, cooked in a rich, nutty & creamy sauce. A mild dish originating from Mughul times.

£13.95

Sea-food

Goan Fish Curry (D)(F)(M)

Fish pieces cooked in a coconut and tomato based gravy with onion, garlic & fresh spices. A truly Goan experience.

£12.95

King Prawn Karahi (D)(C)

King prawns cooked in karahi sauce on a slow flame flavoured with fresh chopped tomatoes and ginger with diced onions & peppers finished with fresh coriander.

£17.95

Lamb

Saag Gosht (D)

Lamb pieces slow cooked in pureed spinach seasoned with green chilli, mint, garlic and our chef home ground spices.

£11.95

Kashmiri Rogan Josh (D)

Braised lamb chunks slow served in a rich spiced gravy made from yoghurt, shallots, various spices and Kashmiri red chillies.

£11.95

Lamb Korma (D)

A mild thick and creamy tomato based curry, using a braising technique to cook the meat.

£11.95

Lamb Khara Masala (D)

Slow cooked baby lamb pieces on the bone, cooked in authentic Indian spices.

£13.95

Lamb Rarha Gosht (D)(E)(M)

Braised on/off the bone lamb pieces combined and cooked in our house special lamb mince. An exclusive lamb dish that is truly one of a kind.

£13.95

Prawn Balchoa (D)(C)

Cooked prawns then added to a pickled fiery curry. Another speciality from Goa on our menu.

£16.95

Hyderabadi Dum Biryani

The blending of Mughlai & Andhra Pradesh cuisines in the kitchens of the Nizam, ruler of the historic Hyderabad State resulted in the creation of Hyderabadi dum Biryani. It denotes a dish where plain basmati rice is cooked separately from the thick sauce. The curry and the rice are then brought together, cooked on a slow two-sided enclosed vacuum, resulting in a dish of the contrasting flavours of spiced rice and an intensely flavoured sauce & meat or vegetables. This separation is partly of necessity: the proportion of meat or vegetables to the rice is high enough to make biryani a one-dish meal served with raita.

Vegetable Biryani (D)(V) Mix vegetables with basmati rice cooked on dum.	£10.45	Chicken Biryani (D) Tender chunks of chicken in an authentic spice mix with basmati rice cooked on dum.	£12.95
Lamb Biryani (D) Tender cubes of lamb with basmati rice cooked on dum.	£13.95	Chicken Biryani (on the bone) (D) Marinated chicken on the bone, in chef's spices whisked in basmati rice.	£12.95
Lamb Biryani (on the bone) (D) Cuts of marinated baby lamb, whisked with chef's spices in basmati rice.	£13.95	King Prawn Biryani (C)(D) Finest basmati rice with king prawns cooked on dum.	£17.95



Oriental Rice & Noodles

Egg Fried Rice (G)(Ce)(S)(E)(V)	£8.95	Vegetable Chow Mein (S)(Ce)(G)(SS)(V)	£9.50
Vegetable Fried Rice (G)(Ce)(S)(V)	£8.95	Chicken Chow Mein (G)(S)(E)(Ce)	£11.50
Chicken Fried Rice (G)(Ce)(S)(C)(E)	£10.95	Carlton Special Noodles (D)(S)(C)(E)(Ce) Chef's special noodles with shrimps, chicken and fried crushed eggs.	£13.95
Carlton Special Fried Rice (D)(S)(C)(E)(Ce) Chef's special rice with shrimps, chicken and fried crushed eggs.	£13.95		

Rice & Breads

Steamed Basmati Rice (V)	£4.50	Chilli Naan (G)(D)(V)	£3.95
Jeera Rice (D)(V)	£4.50	Chilli Garlic Naan (G)(D)(V)	£4.50
Pilau Rice (V)(Ve)	£4.95	Plain Paratha (G)(D)(V)	£4.50
Tandoori Roti (G)(D)(V)	£3.50	Peshwari Naan (TN)(D)	£4.95
Butter Roti (G)(D)(V)	£3.50	Cheese Naan (G)(D)(V)	£4.95
Tandoori Naan (G)(D)(V)	£3.50	Kheema Naan (G)(E)(D)	£5.95
Butter Naan (G)(D)(V)	£3.50	Bread Basket (G)(V) Assortment of mini garlic naan, butter naan, paratha, roti.	£13.95
Garlic Naan (G)(D)(V)	£3.95		

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Salads & Extras

Onion Salad (D)(V)	£1.95	Desi Salad (Whole Sliced) (V)(Ve)	£4.50
Plain Yoghurt (D)(V)	£2.50	French Fries (Chips) (V)	£4.95
Mix Veg Raita (D)(V)	£3.50	Masala Chips (V)(Ve)(Ce)	£6.95
Kachumber Salad (V)(Ve)	£4.50	Add Cheese	+ £1

Wraps



All our wraps are served with fries and ketchup.

Chicken Tikka (D)(G)(M)

Seekh Kebab (G)(E)

Paneer Tikka (D)(G)(M)(V)

Desserts

Kulfi (G)(D)(N) Traditional Indian ice-cream. Choice of mala, almond, pista or mango.	£4.45	Belgian Chocolate Cake (V)(S)(D)(N)(G) Chocolate cake made with Belgian chocolate chunks topped with chocolate frosting. Served with ice cream.	£6.45
Gulab Jamun (V)(G)(D)(N) Dough balls in a sweet sticky sugar syrup. Topped with crushed pistachio.	£4.45	Oreo cheesecake (V)(G)(D)(N) Famous home-made style cheesecake made with oreo biscuits and covered with chocolate sauce.	£6.45
Chocolate Brownie (V)(S)(D)(N)(E) Dense and gooey chocolate brownie slice. Served with ice cream.	£5.45	Ferrero Cheesecake (V)(G)(D)(N) Indulgent home-made style Ferrero cheesecake topped with nutella & crushed nuts.	£6.45
Carrot Cake  (V)(S)(D)(N)(E)(G) Sweet and moist carrot cake with nuts & layered with luxurious buttercream. Served with cinnamon cream.	£6.45	Milkshake (G)(D)(N) Selection of milkshakes Bounty / Kit Kat / M&M Peanut / Mint Aero / Oreo / Snickers / Kinder Bueno / Kinder bueno White.	£6.45
Victoria Sponge Cake  (V)(G)(N)(E) Classic sponge tray cake with a filling of buttercream & raspberry jam finished with a dusting of icing sugar. Served with ice cream.	£6.45	Premium milkshakes Ferrero Rocher / Lotus Biscoff / Fresh Banana / Fresh Strawberry / Fresh Mango.	£6.45

Did you know...

We have a Banqueting Hall

Celebrate weddings, birthdays and ALL milestones of your life with your family and friends in our newly refurbished, beautifully decorated event venue. With a private entrance, bar, cloak room, washing facilities, space for DJ, HD Screens and dance floor accommodating for up to 150 people!

We have a famous Shisha Lounge

Our shisha lounge next door accommodates for everyone with all kinds of entertainment.
You may even see a celebrity or two.

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We do delivery & takeaway!

Enjoy our amazing Indian cuisine in the comfort of our own home by ordering from our website www.carltonlounge.co.uk or delivery through all popular food delivery outlets.



Uber
Eats



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10% gratuity charge will be added to the bill at Carlton Lounge