

NIBBLES

Papadam (plain or spicy roasted)	£0.60
Chutney & Pickles Mango Chutney, Hot Lime Pickle, Tamarind Chutney, Mint Yoghurt, Chopped Onions & Herb	£0.40
Okra Fries	£2.95

DOSA

South Indian Crepe filled with your choice of	
Spiced Potato	£4.25
Shredded Chicken	£5.50
Paneer Cheese	£4.75

CHAAT

Aloo Papri Chaat Crispy pastries, chickpeas, potatoes with sweet yoghurt & chutney	£3.95
Vegetable Samosa Chaat layers of spicy Chickpeas Punjabi Samosa sweet yoghurt & Chutney	£4.75

WINGS

Lemon & Herb	£4.50
Sticky Tamarind Wings	£4.95
Bang Bang Naga Wings (spicy)	£4.95

PAKORA

Aubergine	£3.75
Chicken	£4.50
Haloumi	£4.25

PATA TIFFIN PLATTERS

Our chef's assortment of selected Indian canapés

Mixed Platter Per Person Onion Bhajia, Chicken Tikka, Lamb Roll, Fish Tikka or Haloumi cheese	£7.50
Barbeque Platter Per Person Chicken Tikka, Beef Tikka, Lamb Tikka, Fish Tikka or Haloumi cheese	£8.50

TAWA TAK - A - TAK (GRIDDLE PAN)

Popular street food, shredded main ingredients from below tossed with fresh herbs, spring onion, peppercorn, red & green peppers & cooked in a tawa

Chicken	£6.95	Paneer Cheese	£6.50	Crunchy Vegetables	£5.95
Lamb Kheema	£7.50	Beef	£7.75		
Tiger Prawn	£8.50	Duck	£7.75		

SAMOSA

Chicken	£3.50
Lamb	£3.50
Vegetable	£3.25

Onion & Herbs Bhajji	£3.50
Tiger Prawns Puri	£5.50
Tiger Prawn Butterfly	£4.75

Batada Vada Spiced mashed potato balls in gram flour batter	£4.00
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Bangla-Scotch Egg Quail's eggs wrapped in spicy lamb	£4.50
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Sri Lankan Lamb Rolls Tender pieces of lamb cooked in aromatic spices	£4.50
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Hakka Chilli Paneer Stir fried diced paneer tossed with spicy Calcuttan Indo-Chinese sauce	£4.25
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Konkani Crab Crispy soft-shell Crab with garlic sesame & chilli batter	£6.50
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Chatpata Crispy Calamari Battered Squid with peppercorn, salt, garlic, spring onion & chilli flake	£5.25
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TANDOOR, BBQ + ROASTS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

	STARTER	MAIN
Tandoori Chicken	£3.95	£7.50
Chicken Tikka	£4.25	£7.95

Three Way Chicken Tikka Cheese & Garlic Green Herb & Chilli & Smoked Paprika	£4.95	£9.50
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Lamb Tikka Lamb pieces, marinated with fresh ginger, Kashmiri spices & green herbs	£5.50	£10.50
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Dhvadaar Duck Tikka Ginger, black pepper, tamarind flavoured duck breast with sesame seeds	£5.95	£11.50
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Salmon Tikka Made with medley of light spices flavoured with dill & lime leaf	£5.75	£10.95
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Add *Shashlick Starters* £0.75 *Main* £1.50

	STARTER	MAIN
Jumbo King Prawn Rubiyan Jumbo prawns prepared in a special marinade of greek yogurt, ginger & lime	£6.95	£13.50
Achari Haloumi or Paneer Cheese Tikka Marinated with sweet & sour pickling spices	£4.50	£8.50

Kasundi Beef Tikka Beef marinated with grain mustard, ginger & Kashmiri chilli	£5.50	£10.50
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Lamb Sheek Gilafi Minced lamb marinated in aromatic spices topped with red onion & coriander	£4.50	£8.50
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Tandoori Bazaar Sampler Chef's choice selected from the above with naan bread of your choice		£12.95
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REGIONAL SPECIALITIES

Old Delhi Butter Chicken Smokey tandoori chicken, in a fragrant butter based tomato and cream sauce	£6.95
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Kolhapuri Garlic Chilli Chicken Cooked with fresh chillies & lime & finished with mustard & curry leaves	£6.95
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Goan Green Chicken Curry Chicken cooked in a tangy sauce made from puree of green herbs tropical lime	£6.95
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Coorgi Coconut Lamb Lamb cooked with coconut milk flavoured with cardamon & saffron	£7.50
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Parsee Roast Duck Narangee Five spice marinated duck with ginger, fennel & orange sauce	£7.95
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Sri Lankan Slow Cooked Lamb Lamb with spinach & chick peas	£7.50
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Bengali Beef Chilli Fry Tender Beef stir-fried with ginger chilli onions & sweet Peppers	£7.95
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Keralan Jumbo Prawn Curry Golden roasted coconut & mustard curry with traditional Keralan spice	£11.95
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Alleppey Mango & Coriander Chicken Mild curry cooked with yogurt, mustard seed & fresh green mango	£6.95
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Chennai Chicken Thoran With cashew nut onion ginger & grated fresh coconut	£6.95
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CLASSIC ALL TIME FAVOURITE CURRIES

With your choice of Meat, Seafood or Vegetables	
Chicken	£5.95
Lamb	£6.50
Chicken Tikka	£6.50
Lamb Tikka	£6.95
Beef Tikka	£7.25

Duck Tikka	£7.25
Tiger Prawns	£7.95
Jumbo King Prawns	£10.95
Paneer Cheese	£5.75
Seasonal Vegetables	£5.50

MILD + CREAMY

Masala* Buttery tomato curry with almond (*all masala dishes will be charged with an additional £1.00)
Korma Creamy coconut & almond curry
Sagwala A creamy spinach & onion curry
Pasanda Almond, yoghurt & cinnamon scented sauce
Kashmiri Banana, mango & coconut curry

MEDIUM RICH + AROMATIC

Curry A classic medium curry
Balti With fresh ginger, lots of herbs & onions
Dopiaza With grilled onions & mixed peppers
Korai With onion, ginger, garlic & garam masala
Bhuna Rich with onion, tomato & ginger
Biryani* Rice cooked with your choice of meat (*all biryani dishes will be charged with an additional £1.50)
Rogan Smoky tomato curry with spring onions



VEGETABLES

Southern Style Veg Subzi Porial (dry/saucy)	£3.95
Herby Potato Mumbai Aloo	£3.95
Sautéed Mushrooms Khumbi Bhaji	£3.95
Cauliflower & Ginger Gobi Adraki	£3.95
Buttered Garlic Spinach Lasan Saag	£3.95
Sauteed Aubergine Aubergine Bhaji	£3.95
Okra Stir Fried Bhindi Bahar	£3.95
Aubergine & Peanut Bagar e Baingan	£3.95

Potato, Cauliflower & Spinach Aloo Gobi Saag	£4.50
Mushroom, Potato & Spinach Khumbi Aloo Saag	£4.50
Garlic Tamed Lentils Tadka Dhal	£4.50
Creamy Black Lentils Dhal Bukhara	£4.50
Potato & Cauliflower Aloo Gobi	£4.50
Chickpeas & Tomato Chana Salan	£4.50
Spinach & Potato Saag Aloo	£4.50
Spinach & Paneer Cheese Saag Paneer	£4.95
Peas & Paneer Cheese Mutter Paneer	£4.95



FRESHLY BAKED BREAD

Plain Naan	£1.95	Cheese & Chilli Naan	£2.50
Butter Naan	£1.95	Onion & Pepper Naan	£2.50
Garlic & Olive Oil Naan	£2.50	Three Cheese Naan	£2.50
Spicy Lamb Naan (Keema)	£2.95	Keema & Cheese Naan	£2.95
Fruit & Coconut Naan (Peshwari)	£2.95	Herb Potato Naan	£2.50
Chicken Tikka Naan	£2.95	Buttered Flaky Paratha	£2.25
Chicken Tikka & Cheese Naan	£2.95	Potato Stuffed Paratha	£2.75
Cheese & Herb Naan	£2.50	Chapati	£1.50
Chilli & Coriander Naan	£2.50	Roti	£1.75
Chilli & Garlic Naan	£2.50		

RICE

Steamed Rice	£1.95
Pilau Rice	£2.25
Lime & Coconut Rice	£2.95
Mushroom & Spring Onion Rice	£2.75
Mixed Fried Rice	£2.95
Egg, mushroom, peas & onions	
Caramelised Butter Fried Rice	£2.50
Vegetable Rice	£2.95
Keema Rice (meat)	£3.25
Lemon, Cashew Nut Rice	£2.75
Egg Fried Rice	£2.75

DRINKS

Sodas (by can 330ml)	£1.20
Coke, Diet Coke, Sprite, Mango)	

ON THE SIDE

Curry Sauce	£2.95
Massala, Korma, Curry, Madras, Vindaloo	
Raita	£1.50
Yoghurt flavoured with mint & cucumber	
Chips	£2.25
Chilli Salt Chips	£2.50
Mixed Leaf Salad	£2.00
Fresh Chillies	£1.00

DESSERTS

Gulab Jamun	£3.00
Cheese dumplings in maple syrup	
Gajar Ka Halwa	£3.00
Caramelised carrot pudding	

ALLERGY AWARENESS

If you have any food allergies please notify a member of staff before ordering.
Management reserves the right to refuse service without stating a reason.

Pata is a word which denotes "leaf" in the Indian subcontinent.

For centuries, leaves of various kinds have played an important part in the cooking from that region of that world, whether used to flavour dishes, for aroma or even as simple yet eye-catching garnish.

From the ever popular coriander leaf which accentuates both taste and presentation to the often used fenugreek leaf. Bayleaf for robust curries and biryanis, the citrusy curry leaf to the unique and aromatic mint leaf, and from banana leaf to tea leaf, lime leaf and dill leaf amongst others, these are just some of the leaves that not only make Indian food richly delicious, they also contain health benefits.

At the appropriately named Pata, our freshly prepared cooking contains a myriad of such leaves, with dishes ranging from starters to grilled, from mains to sides and even in rice and breads, offering a delightful and richly deserving gastronomic journey.

DELIVERY IS FREE

We offer FREE delivery within 3 miles on all orders over £15, £1 extra over 3 miles, whatever you order, we aim to deliver within the hour.



OPENING HOURS

Sunday - Thursday 5.00pm - 10.00pm
Friday - Saturday 5.00pm - 10.30pm

Find us on



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