

Small Plates

Murgh Pakora - £6.50
Tender chicken pieces marinated in spices, dipped in gram flour batter, and fried till golden.

Vegetable Pakora - £5.50
A crunchy mix of seasonal vegetables, spiced and fried in a gram flour batter.

Desi Aloo Tikki - £5.50
Spiced potato patties shallow fried, served with tangy chutneys and yogurt.

Bambai Ka Vada Pav - £5.75
Spicy potato fritter sandwiched in a soft bun, Mumbai-style street food classic.

Masaledar Ghee Keema Pav - £7.95
Minced meat cooked in rich spices and ghee, served with buttered pav buns.

Chicken 65 - £6.50
South Indian style crispy fried chicken bites, seasoned with curry leaves and chillies.

Amritsari Machhli Fry - £7.50
Crispy fried fish fillets marinated in Punjabi spices, a coastal delicacy from Amritsar.

Tandoor Se
Authentic clay oven delicacies, marinated in spices and char-grilled to perfection.

Smoked Chicken Tikka - £8.95
Tender chicken tikka with traditional spices, cooked in smoky tandoor.

Paneer Shashlik Kebab - £8.95
Grilled paneer with peppers and onions, marinated in spiced yogurt.

Chatpati Tandoori Gobi - £8.50
Cauliflower florets in tandoori masala, roasted till crisp and smoky.

Murgh Seekh Kebab - £9.95
Spiced minced chicken skewers, grilled in the tandoor.

Lamb Chops-e-Bahaar - £11.95
Juicy lamb chops infused with desi spices and smoky grilled flavour.

Desi Tandoori Chicken Wings - £8.95
Chicken wings in bold desi spices, flame-grilled in the tandoor.

Chaat
Desi Aloo Tikki Chaat - £7.50
Crispy spiced potato patties topped with masala chickpeas, tangy tamarind chutney, yogurt, and fresh herbs.

Angeethi Special Bhel Puri - £6.95
A refreshing mix of puffed rice, sev, vegetables, and chutneys - light, tangy, and crunchy.

Vegetable Pakora Chaat - £7.50
Golden vegetable fritters drizzled with spicy and sweet chutneys, garnished with yogurt and pomegranate seeds.

Humble Curries

Old Delhi Murgh Makhani (Butter Chicken) - £13.95
Tandoori chicken simmered in a rich, buttery tomato and cream sauce with fenugreek.

Kashmiri Lamb Rogan Josh - £15.50
Slow-cooked tender lamb in a fragrant Kashmiri spice blend with yogurt and dried red chilies.

South Indian Garlic Chilli Chicken - £13.95
Spicy chicken cooked with fiery red chillies, garlic, curry leaves, and mustard seeds.

South Indian Garlic Chilli Lamb - £15.50
Succulent lamb pieces cooked in a hot and aromatic garlic and chili masala.

Palaak Paneer - £12.95
Fresh paneer cubes cooked in a creamy, mildly spiced spinach gravy.

Murgh Saagwala - £13.95
Chicken cooked with fresh leafy greens and aromatic spices in a wholesome gravy.

Paneer Butter Masala - £12.95
Cottage cheese simmered in a smooth, buttery tomato sauce enriched with cream.

Dal Makhani - £11.95
Slow-cooked black lentils and kidney beans in a creamy, buttery gravy with subtle spices.

Hyderabadi Biryani

An exquisite blend of fragrant basmati rice and marinated meat or vegetables, slow-cooked with saffron, caramelized onions, and a unique mix of traditional Hyderabadi spices.
A royal feast from the kitchens of Hyderabad.

Chicken	£15.95
Lamb	£16.50
Paneer & Vegetables	£14.95

Roti, Rice & More

Plain Naan	£2.50
Garlic & Coriander Naan	£3.00
Lacha Paratha	£3.50
Basmati Rice	£3.00
Dal Makhani	£5.00
Chana Masala	£5.50
Jeera Raita	£2.75
Vegetable Raita	£3.00
Lacha Onion	£1.75
Gun Powder Aloo	£4.50

**Meet Chef Sagar Massey –
A Rising Star of Modern Indian Cuisine**

Sagar Massey is one of the UK's most exciting emerging chefs, known for his vibrant fusion of traditional Indian flavours with refined, modern techniques. A standout finalist on **BBC's MasterChef: The Professionals 2022**, Sagar won praise for his bold creativity, technical finesse, and deep-rooted understanding of regional Indian cuisine.

Originally from India, Sagar moved to the UK as a teenager and quickly found his calling in the professional kitchen. Over the years, he has honed his skills in some of **Scotland's top fine dining kitchens**, gaining experience that helped shape his distinctive culinary style—one that blends authenticity with innovation.

Multi-award-winning and respected in culinary circles, Sagar's food reflects his personal journey: elegant yet grounded, globally inspired yet rooted in the rich traditions of his heritage. Each dish tells a story, celebrating spices, ingredients, and techniques from across the Indian subcontinent, brought to life with modern flair.

Sagar Massey continues to push the boundaries of contemporary Indian cuisine in the UK, redefining how Indian food is perceived—elevated, expressive, and always from the heart.

Angeethi – Where Tradition Warms the Soul

The name Angeethi draws inspiration from the Hindi word अंगीठी (angīthī)—a traditional hearth, stove, or brazier that has been an integral part of Indian homes for generations. More than just a cooking device, the angeethi holds deep cultural significance, especially in rural India, where it has long been a symbol of warmth, comfort, and togetherness.

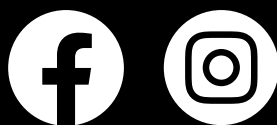
Typically crafted from clay or metal, the angeethi is used for heating and cooking in outdoor or modest indoor settings. In countless villages across India, it has been the heart of the home, serving not only as a place to prepare meals but as a communal gathering spot. On chilly winter evenings, families would huddle around the glowing coals, sharing stories, laughter, and life itself.

At Angeethi, we carry forward this spirit of connection and authenticity. Our cuisine is inspired by the soulful flavors that once simmered over these humble hearths—flavors that reflect India's diverse regions, rich culinary traditions, and the deep sense of hospitality rooted in every home.

We invite you to experience more than just a meal. Step into a space where every dish tells a story, every spice sings of heritage, and every visit feels like coming home. Let Angeethi be your modern-day hearth—a place of warmth, flavor, and unforgettable memories.



www.angeethi.co.uk



Food Allergies & Intolerance
Please be advised that our dishes may contain or come into contact with common allergens including nuts, dairy, gluten, and spices. If you have any food allergies or dietary restrictions, kindly inform our staff before ordering. We will do our best to accommodate your needs, but we cannot guarantee the complete absence of allergens due to shared kitchen environments.

All our meat products are HALAL.