

## Little India Vegetarian Cuisine

Continuing our dedication to exquisite Vegetarian Cuisine.

### Subzi Bahar - Just Vegetables

Subzi Jalfrezi (v) - with tomatoes, onions & capsicums	6.95
Veg. Tika Masala (v) - with cream, almonds & cashews	6.95
Veg. Punjabi Masala - medium hot Punjabi spices	6.95
Veg. Chili Masala (v) - hot & spicy with green chillies	6.95
Veg. Achari (v) - spicy & tangy	6.95

### Alu~ Hi~ Alu - Just Potatoes

Bombay Alu (v) - potatoes & spices and fresh tomatoes	6.95
Jeera Alu (v) - potatoes & cumin seeds	6.95
Methi Alu (v) - potatoes & fenugreek leaves	6.95
Saag Alu (v) - potatoes & spinach	6.95
Chana Alu (v) - potatoes & chick peas	6.95
Alu Bengan (v) - potatoes & aubergine	6.95
Alu Gobi (v) - potatoes & cauliflowers	6.95

### Jara~ Hut~ Ke - Something Different

Bhindi Masala (v) - okra cooked in spices	7.50
Corn Saag (v) - spinach with corn pearls	6.95
Burta (v) - mashed aubergine cooked in spices	7.50
Sarson Ka Saag (v) - real Punjabi style saag cooked in spices	7.50

### Dal Bhandar - Lentils & Pulses

Dal Tarka (v) - cooked with shallow fried onions & spices	6.95
Dal Saag (v) - with spinach	6.95
Dal Chilli (v) - with hot green chillies	6.95
Dal Makani (v) - cooked with hot Punjabi spices	6.95
Raj Mah (v) - red kidney beans with spices	6.95

### Chana Kabli - Chick Peas

Chana Punjabi (v) - with hot Punjabi spices	6.95
Chilli Chana (v) - with hot green chillies	6.95
Achari Chana (v) - cooked with hot Punjabi spices	6.95

### Paneer ~ Ke~ Tohfe - Indian Cheese

Mater Paneer - with green peas	7.95
Chilli Paneer - with spinach	7.95
Paneer Jalfrezi	7.95
Saag Paneer - with spinach	7.95
Paneer Korma (n)	7.95
Chana Paneer	6.95

### Accompaniments

Pulao/ Boiled rice (v)	1.95
Mushroom Pulao rice (v)	2.50
Vegetable Pulao rice (v)	2.50
Keema Rice with mince & spices	2.95
Nan (v) un-leavened bread cooked in our clay oven	1.95
Garlic Nan (v) with fresh garlic paste & coriander	2.25
Chilli & Coriander Nan (v)	2.50
Peshawri Nan (v) sweet with cream, sugar & almonds	2.95
Keema Nan with mince & spices	2.95
Cheese Nan (v)	2.50
Roti (v) medium wheat flour bread cooked in our clay oven	1.25
Paratha (v) Double layered bread cooked in our clay oven	1.95
Stuffed Paratha (v) Stuffed with vegetable fillings	2.25
Raita (v)	1.25
Popodums (v) Plain / Spiced	0.50 / 0.75
Mango Chutney/ Assorted Pickles (v)	0.95
Chips	2.50
Masala Chips (v) seasoned with our masala spice mix	2.50

### Private Parties Catered

We know how to throw a good party at Archana  
In our restaurant or at your home

Whatever the celebration we have an organised and enthusiastic team  
dedicated to making every detail of your event a success.

For more information or to make an enquiry for your event  
please contact us on 028 9032 3713  
or email [bookings@archana.co.uk](mailto:bookings@archana.co.uk)

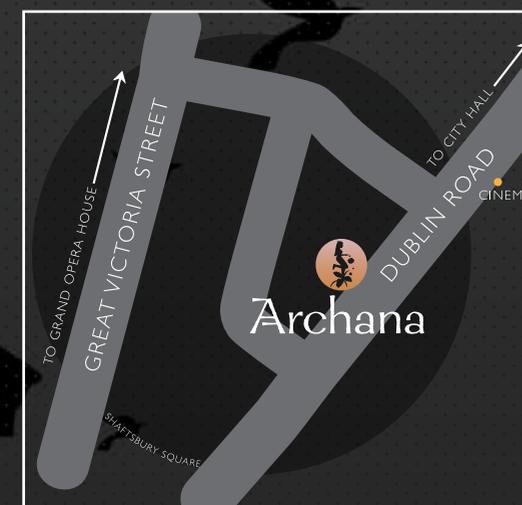
Archana Means: 'Love & Devotion - Total Dedication'  
the same ethos is given toward our food and our customers

(v) suitable for vegetarians (v) suitable for vegans (n) contains nuts

TAKE  
BACK  
THE  
CITY  
VOTED BEST  
INDIAN RESTAURANT  
2013

CERTIFICATE  
OF  
EXCELLENCE  
tripadvisor  
★★★★★

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WINNER  
Best Front of House  
Irish Curry Awards 2016



+44 (028) 9032 3713  
[www.archana.co.uk](http://www.archana.co.uk)

Kitchen open until 11pm daily

Delivery available:  
12pm-2pm | 5pm - 10:30pm

## Starters - Shuba Arambh

- Assorted Veg Pakoras (v)** 3.50  
Diced vegetables, slightly spiced & battered in gram flour, deep fried & garnished with green salad.
- Green Chilli Pakora (v)** 3.50  
Fresh green chillies spiced & battered in gram flour, deep fried & garnished with green salad. **HOT!**
- Onion Bhajis (v)** 3.50  
Diced onions, slightly spiced & battered in gram flour, deep fried & garnished with green salad.
- Chicken Pakora** 4.25  
Inner fillet of fresh chicken breast slightly spiced, battered in gram flour, deep fried & garnished with green salad.
- Fish Pakora** 4.25  
Local fillet of fish, slightly spiced & battered in gram flour, deep fried & garnished with green salad.
- Seekh Kebab** 4.25  
Spiced minced lamb cooked on the skewers in our charcoal heated clay oven & garnished with green salad.
- Chicken Tika** 4.25  
Breast of fresh chicken marinated & cooked on skewers in our charcoal heated clay oven, garnished with green salad.
- Samosa Chana (v)** 3.50  
Diced & spiced mix vegetable filled pastry, deep fried & served with chick peas, garnished with salad.
- Keema Samosa** 3.95  
Minced keema filled pastry, deep fried, served with chick peas & garnished with salad.
- Vegetable Manchurian (v)** 3.50  
Indochina Dish - vegetable dumpling sautéed in soya sauce with ginger & garlic, garnished with salad.
- Chicken Tikka Puri** 4.50  
Diced chicken tikka breast delicately spiced & shallow fried, served on a bed of fried puffy bread (puri)
- King Prawn Puri** 4.50  
Delicious king prawn, delicately spiced & shallow fried, served on bed of fried puffy bread (puri)
- Alu Chhole Chat (v)** 3.50  
Diced potatoes & chick peas mixed with spices, diced onions, tomatoes, lemon juice & tamarind sauce. Tangy.
- Chicken Chat** 4.25  
Diced pieces of chicken mixed with spices, diced onions, tomatoes, lemon juice & tamarind sauce. Tangy.
- Vegetarian Mix Starter (v)** 4.95  
Mixture of Pakoras, Samosas & Bhajis. (Serves One)
- Mix Starters** 5.25  
Mixture of Pakoras, Kebabs & Tikas. (Serves One)

## Balti Dishes

Proudly introduced to Ireland by 'Archana' in 1993.  
Our dishes are cooked & served in cast iron 'woks' using only fresh local ingredients & spices.  
Each Balti is cooked individually thus giving each dish its own unique flavour.

**Chicken Tika or Lamb - Add £1.00**  
**King Prawn - Add £1.50**

- Jalfrezi** 8.95  
Cooked with tomatoes, onions & green peppers and garnished with coriander.
- Bahar Korma (n)** 8.95  
Mild - cooked with fresh cream, ground almonds & cashews.
- Tikka Masala (n)** 8.95  
Mild creamy & slightly sweet - contains ground almonds & cashews.
- Punjabi Masala** 8.95  
Medium Hot! A balanced blend of Punjabi spices in a garlic, ginger & tomato sauce.
- Chilli Masala** 8.95  
Hot! Cooked using hot green chillies.
- Chettinad** 8.95  
Hot! Combination of tomatoes, curry leaves, mustard seeds, coconut milk, ginger & garlic.
- Garam Masala** 8.95  
Hot & Spicy - cooked using yoghurt with garlic & ginger.
- Achhari** 8.95  
Tangy & Spicy - using lime pickle, mint & mango chutney.
- Chilli & Garlic Masala** 8.95  
Hot! Cooked using hot green chillies & blended in fresh garlic.

All Balti Dishes available as Vegetarian option -£6.95

All main dishes come with a choice of Boiled Rice, Pulao Rice or Nan

## Sides (v)

If you would like a side dish other than that listed below, please ask your server who will be happy to assist.

- |   |                               |
|---|-------------------------------|
| <b>Bhindi okra</b> 4.50                     | <b>Bombay Alu</b> 4.50        |
| <b>Alu Gobi</b> potatoes & cauliflower 4.50 | <b>Tarka Dal</b> lentils 4.50 |
| <b>Saag Alu</b> spinach & potatoes 4.50     | <b>Mix Veg</b> 4.50           |

## Archana Specialities

**Chicken Tika or Lamb - Add £1.00**  
**King Prawn - Add £1.50**

- Biryani** 9.50  
Meat & Vegetables cooked with the finest basmati rice with herbs & spices - served with curry sauce.
- Veg Biryani** 8.95  
Mix of vegetables cooked with the finest basmati rice with herbs & spices - served with curry sauce.
- Special Mix Biryani** 9.95  
Assortment of meat & vegetables cooked with the finest basmati rice with herbs & spices - served with curry sauce.
- Rogan Josh** 8.95  
Aromatic Persian styled dish cooked with onions, tomatoes & green peppers.
- Dhansak** 8.95  
Parsi styled dish cooked with lentils - mild, sweet and rich with just enough heat to satisfy most tastes.
- Karahi Gosht / Saag** 8.95  
Succulent cubes of lamb leg served in cast iron 'Souk' & served sizzling hot. Add spinach - £1.00
- Karahi Chicken / Saag** 8.95  
Diced pieces of fresh chicken breast cooked and served in 'Souk'. Add spinach - £1.00
- Butter Chicken (n)** 8.95  
Mughlai dish from North India using butter, indian mixed spices, ground almond & cashews.

If you prefer a classic dish that isn't listed - please ask your server

- Tandoori Chicken** 10.95  
Marinated in spices, cooked on skewers in our charcoal heated clay oven. Available in Chicken on/ off bone or Lamb £1.00 extra
- Tandoori King Prawn** 12.95  
Jumbo king prawns marinated in spices & chargrilled on skewers in our charcoal heated clay oven.
- Tandoori Mix** 11.95  
Assortment of tandoori, seek kebabs & king prawns cooked on skewers in our charcoal heated clay oven, served with rice & salad.
- Paneer Tika Shaslik** 10.95  
Chargrilled cubes of paneer, pan fried diced onions & peppers and aromatic spices.

All tandoori dishes served with pulao rice, salad & tandoori sauce.

All collections and deliveries come with complimentary popodums & chutneys.

Complimentary bottle of wine with orders £35 or over  
Free 660ml bottle of Cobra with orders £25 or over

## Archana Set Menu

### Popadoms & Sauces

#### Starter

Choice of one per person

**Pakoras, Onion Bhajis,  
Chicken Tikka, Seekh Kebab,  
Chicken Pakora**

#### Main Course

Choice of one per person

**Chicken Tika or Lamb - Add £1.00**  
**King Prawn - Add £1.50**

**Jalfrezi  
Punjabi Masala  
Chili Masala  
Rogan Josh  
Achhari  
Tikka Masala**

#### Side Dish

Choice of one per person

**Tarka Dal, Saag Alu,  
Bombay Alu,  
Mixed Vegetables**

#### Accompaniments

Choice of one per person

**Boiled Rice, Pilau Rice  
Nan, Garlic Nan  
Chapati, Chips**

#### Bottle of Wine

One per meal

**House Red or House White**

Meal for two  
Only £35