



Thursday Curry Night

From our signature breads & sauces to our desserts, every element is freshly made in-house using the finest quality of ingredients

Small Bites	Starters
<p>Mini Papadam 4.50 Assorted mini papadam served with mango chutney and kachumber salad. (Ve, GF)</p> <p>Onion Bhajia 5.00 Golden, crispy onion pakoda, perfectly fried & served with coriander chutney. (Ve, GF)</p> <p>Amritsari Fish 7.50 Delicately fried fish in a crispy gram flour batter, served with mint yogurt. (GF)</p> <p>Kali Mirch Chicken Wings 6.50 Succulent grilled chicken wings marinated in freshly ground black pepper & garlic. (GF)</p>	<p>Punjabi Samosa Chaat 10.50 Potato & peas samosa, topped with whipped yogurt, tamarind chutney, coriander chutney, pomegranate seeds & Potato shoestrings. (Optional Ve)</p> <p>Awadhi Lamb Kebab 12.50 Mince lamb kebab, mint & coriander emulsion, saffron yoghurt, sago crackers, garlic aioli. (Optional GF)</p> <p>Achari Beetroot Chicken Tikka 11.50 Chicken breast marinated in homemade beetroot pickle and grilled to perfection, served with mint & coriander emulsion (DF, GF)</p>
Traditional Curries	Chef's Special Curries
<p>Dhaba Chicken 15.00 A hearty, rustic dish with tender chicken cooked in a flavorful, spicy gravy. Infused with traditional spices and a hint of smokiness. This dish captures the bold, authentic flavors of a roadside eatery in India. (DF, GF)</p> <p>Dal Makhni 14.00 Rich, creamy black lentils slow-cooked to perfection and finished with a touch of butter, cream & dry fenugreek leaves. A comforting, indulgent classic. (GF)</p> <p>Paneer Butter Masala 14.00 Soft cubes of Indian cottage cheese simmered in a creamy tomato & cashewnut gravy, infused with aromatic spices and finished with a dollop of butter. (GF)</p>	<p>Purani Dilli Butter Chicken 16.00 Tender grilled chicken in a rich, creamy tomato & cashewnut gravy, infused with freshly ground masalas for an authentic taste of old Delhi. (GF)</p> <p>Rajwadi Laal Maas 18.00 A fiery Rajasthani specialty featuring tender Mutton cooked in a bold & spicy gravy made with Mathania chilies and aromatic spices. Rich, intense, and truly royal! (GF)</p> <p>Pindi Chole masala 13.50 Chickpeas cooked in a blend of traditional spices. A true north Indian classic with tangy & earthy flavours. (Ve, GF)</p>
Sides	Desserts
<p>Lachaa Paratha (DF) 4.00</p> <p>Jeera Rice (GF) 4.50</p> <p>Punjabi Onion Salad (DF, GF) 2.50</p> <p>Dhaniya Aloo (DF, GF) 5.25</p> <p>Cucumber & Mint Raita (GF) 4.25</p>	<p>Saffron Rice Kheer 6.00 A classic Indian rice pudding with a hint of saffron and garnished with nuts. (GF)</p> <p>Mango Ice cream 6.00 Creamy, smooth, and bursting with the natural sweetness of ripe Mangoes. (GF) A refreshing, treat that captures the essence of India in every scoop!</p>

Our Menu description does not include all the ingredients. Please consult our staff for allergen information.

A discretionary 12.5% service charges will be added to your bill.

Call to Book 01628822877, Email- reservations@thebeehivewhitewaltham.com

Milaanj at The Beehive, Waltham Road, White Waltham Maidenhead, SL6 3SH