



*Five*  
RIVERS  
À LA CARTE

*Five Rivers*

AT

*Home*

**TAKEAWAY OPENING HOURS**

MONDAY	CLOSED
TUESDAY TO THURSDAY	16:00 - 22:30
FRIDAY & SATURDAY	16:00 - 23:00
SUNDAY	15:30 - 21:00

# Platters

## IMPERIAL PLATTER

(SERVES TWO)

Onion Bhajee, Chilli Paneer,  
Tawa Tikki & Manchurian

The Imperial Platter takes you on a journey, where the best sourced local produce meets Rashpal's culinary experience of China, India and Nepal.

(D) (G) (V)

£20

## PRESIDENTIAL PLATTER

(SERVES TWO)

Murgh Tikka, Tandoori Lamb Chop,  
Fish Amritsari & Raunaq -e- Sheekh

A platter that is dedicated to one of the many great highlights of Rashpal's career.

Served to the leaders of the G8 summit, hosted in Birmingham, those including Tony Blair, Jacques Chirac, Boris Yeltsin and Bill Clinton.

(D)

£25

# Starters

## TAWA TIKKI

Authentic tawa fried potato cakes lightly spiced, flavoured with Chef's spices. Served with mulli, gajar and Chana Amritsari.

(D) (V) (VE)

£6

## MANCHURIAN

Garden fresh vegetables, finely diced and bound together - deep fried, simmered in a full bodied flavorsome jus.

(G) (V) (VE)

£7

## CHILLI PANEER

An Indo-oriental style of cooking - diced cubes of Indian cottage cheese, onion, mixed peppers and green chillies, tossed together in a dark soya sauce.

(D) (G) (V)

£6.50

## ONION BHAJEE

This world famous Indian snack needs no introduction. Crisp onions lightly coated in gram flour and deep fried into a fluffy golden sphere.

(V)

£6

## MURGH ASSIETTE

Tender cuts of chicken breast pieces marinated in Five Rivers signature spices and slow roasted in the tandoor.

Be spoiled for choice with Malai, Hariyali and the classic Murgh Tikka, creating a medley of flavours on the palate.

(D)

£7.50

## MIRCHI MURGH

Succulent breast fillet of chicken, marinated and deep fried before being infused with the flavours and aroma of tossed bell peppers, spring onion, fresh chilli and garlic.

(G) (E)

£8.50

## RAUNAQ -E- SHEEKH

Minced lamb complimented by the singing flavours of coriander, capsicums, ginger and green chilli creating an extraordinary play of tastes.

£7.50

## TANDOORI LAMB CHOPS

Tender chops of lamb marinated in a rustic special blend of spices finished to perfection in the tandoor.

(D)

£8.50

## SALMON KA TIKKA

Fillet of pink Scottish salmon gently marinated in dill, fennel and ginger with a trace of fresh lemon.

(D)

£9.50

## TANDOORI JINGHA

Jumbo prawns marinated in a blend of spices, cooked on a skewer over the charcoal flames of the tandoor.

(D)

£9.50

## FISH AMRITSARI

Succulent chunks of fish immersed in an ajwain and gram flour batter, delicately spiced and deep-fried to a rich golden colour.

£7.50

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten, dishes marked with a (VE) are vegan and dishes marked with an (E) contain egg.

# Main Course

## Chicken

### CHOOZA MAKHANI

A specialty Punjabi dish. Morsels of roasted chicken simmered in a smooth smoked tomato, yoghurt and cashew nut makhani sauce, blended with a fragrance of redolent kasoori fenugreek.

(D) (N)

£10.50

### LASANI CHILLI CHICKEN

A personal favourite of our Chefs. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.

£10.50

### KARAHI CHICKEN

Chicken slow roasted and then pan fried in a traditional Indian Karahi, infused with tomatoes, bell peppers, garlic and ginger.

£10.50

### DHABA MURGH

Exquisite Punjabi country fayre of barbecued pieces of chicken cooked with ginger, onions, coriander, fresh herbs and native spices.

(D) (N)

£10.50

### METHI CHICKEN

Roasted chicken from the flames of the tandoor, braised in a fresh, peppery fenugreek masala sauce.

(D) (N)

£10.50

## Lamb

### KEEMA MATAR

Fine mince of lamb cooked with ginger, garlic paste, cumin, cardamom and bayleaf finished with fresh green garden peas.

£11.50

### CHATPATA GOSHT

Lamb two way as chef marries fillet with a fine mince, slow cooked with five selected spices. A Kashmiri speciality.

£11.50

### LAMB ROGAN JOSH

A classic. Tender diced lamb is cooked in its own cardamom tinged juices, hari mirch and piaz, finished with fresh coriander and garnished with crushed cashew nut.

(N)

£11.50

### KARAHI GOSHT

Tender meat braised in a spicy masala of garlic, ginger, onions, tomatoes, green chillies and fresh green coriander, cooked in a Karahi. A real McCoy Punjabi turka!

£11.50

# Seafood

## GOAN FISH CURRY

Fillets of Tilapia simmered in a traditional Goan masala of piaz, coriander seeds, green chillies and coconut milk.

£13.50

## JINGHA JAIPURI

Chef uses a traditional method of cooking king prawns - in a karahi - with hoops of piaz, green peppers and mushrooms.

He infuses distinctive fresh herbs to create a speciality of Jaipur.

£14.50

# Vegetarian

## TARKA DAAL

The word tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

(V)

£8.50

## DAAL BUKHARA

This lentil and kidney bean delicacy is cooked in a style taken from the Moghul Emperors.

(D) (V)

£8.50

## AWARD WINNING SAAG PUNJABI

This dish was crowned number one, in the Hello Curry Awards hosted by Birmingham Airport. In total 7 finalists from the city's most prestigious restaurants put their Chefs to the test in order to create a signature curry to represent Birmingham globally.

This award winning dish has been recreated – using a special recipe from Rashpal's ancestral kitchen – at international airports across the globe, including Abu Dhabi, Bangkok, Mumbai and Las Vegas.

(D) (V)

£8.50

## BHINDI DOPIAZA

Fresh okra sautéed with dry roasted spices, diced tomato, piaz, green chillies, coriander and cumin.

(V)

£8.50

## ALOO METHI

New potatoes braised in a fresh, peppery fenugreek masala.

(D) (V)

£8.50

## ALOO MATAR GOBI

A classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas.

(V) (VE)

£8.50

## SOYA MATAR

Fine mince of soya cooked with ginger, garlic paste, cumin cardamom and bayleaf finished with fresh green garden peas.

(V) (VE)

£9.50

## MAKHANI PANEER

Roasted cubes of homemade Indian cheese cooked with chopped tomatoes and spices in a delicate creamy sauce.

(D) (N) (V)

£9

## KARAHI PANEER

Indian cottage cheese tossed in a spicy masala of garlic, ginger, piaz, tomatoes, green chillies and fresh green coriander.

(D) (V)

£9

# Rice

## JEERA RICE

Fragrant basmati rice cooked with whole cumin and piaz.

(V) (VE)

£3.50

## STEAMED BASMATI RICE

Aromatic basmati rice, the perfect companion for any meal.

(V) (VE)

£3.50

## MATAR PILAU RICE

Seasoned basmati rice, cooked with whole cumin, cardamoms, cloves, kali mirch and fresh green garden peas.

(V) (VE)

£3.50

## MUSHROOM PILAU

Aromatic basmati rice cooked with fresh mushrooms.

(V) (VE)

£4

# Breads

## TANDOORI ROTI

Crispy whole wheat bread, cooked on the live flames of the tandoor.

(G) (V) (VE)

£3

## TANDOORI NAAN

Glazed with Indian ghee.

(D) (G) (V)

£3

## ROOMALI ROTI

Wafer thin bread cooked slowly on a large tawa and then browned on the flames of an open fire.

(D) (G) (V)

£3.50

## GARLIC & CORIANDER NAAN

Soft naan cooked with an abundance of freshly ground garlic cloves and fresh coriander.

(D) (G) (V)

£3.50

## KEEMA NAAN

Naan bread stuffed with a fine mince of lamb, delicate spices and fresh coriander leaves.

(D) (G)

£4

## PESHWARI NAAN

Soft naan bread coated with cherries, sultanas, coconut, cashews and almonds.

(D) (G) (N) (V)

£4

## LACHA PARATHA

An exotic layered bread enriched with butter and baked over the open flames of the tandoor.

(D) (G) (V)

£4

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# Accompaniments

## PLAIN POPPADOMS / SPICED TANDOORI POPPADOMS

Served with a selection of Rashpal's  
recommended chutneys.

(G) (V) (VE)

£1.50

## CHIPS

Golden potato chips baked to perfection.

(V) (VE)

£3.50

## CHEF'S RAITA

A refreshing natural yoghurt with crunchy onions,  
diced tomatoes, cucumber and pomegranate.

(D) (V)

£4

## NATURAL YOGHURT

Simply a plain and natural yoghurt  
to cool the palate.

(D) (V)

£3.50

## PUNJABI SALAD

A mixed salad of tomatoes, cucumber,  
lettuce, onions, radish and green chillies.

Sprinkled with crushed black pepper,  
namak and a fresh lemon dressing.

(V) (VE)

£3

## ACHAAR

Lime, Chilli or Mango.

(V) (VE)

£1.50

# Desserts

## WARM GULAB JAMAN

Spongy milk cake balls soaked in rose scented honey and sugar syrup. Delicious, with a helping of clotted cream vanilla.

(D) (E) (G) (V)

£6

## RASMALAI

A homemade favourite from Rashpal's ancestral kitchen. Rich, creamed cheese dumplings immersed in sweetened milk delicately flavoured with rose water and garnished with pistachio kernels.

(D) (N) (V)

£6.50

## CHUKANDAR KA HALWA

A special pudding made from finely grated beetroot cooked in milk with cashews, raisins, almonds and cardamoms.

Served warm, with a helping of clotted cream vanilla.

(D) (E) (N) (V)

£6.50



MAKE YOUR

# 'Takeaway'

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to make sure you are one of our exclusive diners!



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“  
KHAO  
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KARO  
EAT  
DRINK  
LAUGH  
& ENJOY ”

RASHPAL SUNNER  
- GROUP EXECUTIVE CHEF