

Five
RIVERS
À LA CARTE

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STARTERS

Papri Chaat V/D/G	8	Murgh Tikka D/M	9.5
Chickpeas, Crisp Flour Crackers, Diced Potatoes, Red Onions, Sweet Yoghurt, Tamarind Sauce		Breast Chicken, Five Rivers Signature Spices, Beetroot & Mint Chutney Vegan alternative available	
Tawa Tikki V/G	8	Chimichurri Grilled Lobster D/C	30
Tawa Tikki, Aromatic Chickpeas, Sweet Yoghurt, Tamarind Sauce		Whole Lobster, Smoked Salt, Indian Chimichurri	
Chilli Paneer V/D/G	8	Raunaq - E - Sheekh D	9.5
Indo-Oriental Paneer, Dark Soya Sauce, Green Chillies, Mixed Peppers		Minced Lamb, Ginger, Garlic, Green Chillies, Mint Yoghurt	
Manchurian V/VE/G	7	Tandoori Lamb Chops D	12.5
Vegetables Dumplings, Full Bodied Tangy Jus		Tender Lamb Chops, Five Rivers Signature Spices, Beetroot & Mint Chutney	
Deconstructed Samosa V/D/G	8	Crispy Soft Shell Crab G/C	14
Flaky Pastry, Jeera Aloo, Matar, Tamarind Jelly		Whole Soft Shell Crab, Spiced Karahi Chutney	
Crispy Corn Bhajiya V/VE/G	7	Tandoori Jhinga M/D	14
Corn Dumplings, Spicy Karahi Chutney, Thai Red Chillies, Black Lava Sea Salt		Prawns, Five Rivers Signature Spices, Mint Yoghurt Sauce	
Paneer Shashlik V/D	8.5	Mirchi Murgh G/E	9.5
Paneer, Peppers, Pineapple, Onions, Five Rivers Signature Spices		Indo-Oriental Chicken, Deep Fried, Dark Soya Sauce, Green Chillies, Mixed Peppers	
Onion Bhajee V/VE	7		
Crispy Onions, Five Rivers Signature Spices, Pakora Chutney			
Fish Amritsari	8		
Chunks of Fish, Deep Fried, Ajwain, Pakora Chutney			
Salmon Ka Tikka D	13.5		
Pink Scottish Salmon, Five Rivers Signature Spices, Dill, Fennel, Ginger, Fresh Lemon			

PLATTERS

Presidential Platter D/M Serves 4	65
Murgh Tikka, Tandoori Lamb Chops, Raunaq-E-Sheekh, Fish Amritsari	
Imperial Platter V/D/G Serves 4	55
Onion Bhajee, Chilli Paneer, Manchurian, Tawa Tikki, Chana Amritsari	

MAIN COURSE

LAMB

Keema Matar	16
Minced Lamb, Cardamom, Cumin, Garden Peas	
Karahi Gosht	16
Diced Lamb, Garlic, Ginger, Onions, Green Chillies, Coriander	
Lamb Rogan Josh	16
Diced Lamb, Garlic, Ginger, Onions, Tomatoes, Green Chillies, Coriander	
Chatpata Gosht	18
Diced Lamb, Minced Lamb, Kashmiri Spices, Pickled Red Onion	
Punjabi Goat	19
Goat on the Bone, Onions, Ginger, Bayleaf	

SEAFOOD

Goan Fish Curry	18
Tilapia Fillets, Goan Masala, Coconut Milk	
Lababdar Clams C	18
Clams, Ginger, Garlic, Coconut Milk	
Malabari Prawns M	19
Prawns, Mustard, Curry Leaves, Grated Coconut, Crutomat	
Karahi Jhinga	19
Prawns, Garlic, Ginger, Onions, Green Chillies, Coriander	

CHICKEN

Methi Chicken D	16
Breast Chicken, Fenugreek, Cream	
Karahi Chicken D	16
Breast Chicken, Garlic, Ginger, Onions, Green Chillies, Coriander Vegan alternative available	
Lasani Chilli Chicken	16
Breast Chicken, Garlic, Green Chillies	
Chooza Makhani D/N	16
Breast Chicken, Smoked Tomato, Cream, Fenugreek, Cashew Nut	
Dhaba Murgh D/N	16
Breast Chicken, Mixed Peppers, Onions, Ginger, Five Rivers Signature Spices, Coriander	

VEGETABLES

Award Winning Saag Punjabi V/D 13

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.

Available to order as sides for 9

Tarka Daal V/VE	12	Karahi Paneer V/D	13	Bhindi Dopiazza V/VE	13
Yellow Lentils, Garlic, Ginger, Red Chilli Oil		Paneer, Onions, Garlic, Ginger, Green Chillies, Green Coriander		Shallow Fried Okra, Green Chillies, Coriander, Cumin, Dried Raw Mango Powder	
Daal Bukhara V/D	12	Makhani Paneer V/N/D	13	Aloo Methi V/D	13
Brown Lentils, Kidney Beans, Cream, Simmered for 8 Hours		Diced Paneer, Smoked Tomato, Fresh Cream, Fenugreek, Cashew Nut		New Potatoes, Fenugreek, Cream	
Aloo Matar Gobi V/VE	12	Shahi Malai Kofté V/D/N/G	13	Soya Matar V/VE	13
New Potatoes, Garden Peas, Florets of Cauliflower, Five Rivers Signature Spices		Paneer Kofté, Tomatoes, Green Cardamom, Cashew Nuts		Minced Soya, Ginger, Garlic, Cumin, Cardamom, Bayleaf, Fresh Garden Peas	
The above dishes are available to order as sides for 8		The above dishes are available to order as sides for 9		The above dishes are available to order as sides for 9	

RICE

Jeera Rice V/VE	4
Steamed Basmati Rice V/VE	4
Matar Pilau Rice V/VE	4.5
Mushroom Pilau Rice V/VE	4.5

BREADS

Tandoori Roti V/G/VE	4
Tandoori Naan V/G/D	4
Roomali Roti V/G/D	4.5
Garlic & Coriander Naan V/G/D	4
Keema Naan G/D	5
Peshwari Naan V/N/G/D	4.5
Lacha Paratha V/G/D	4.5

RAITA & SALAD

Chef's Raita V/D	4.5
Punjabi Salad V/VE	4.5
Plain Poppadoms / Spiced Tandoori Poppadoms V/D/N	2

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (VE) are vegan, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.