



Classic starters

A selection of timeless dishes that bring the rich culinary traditions of Punjab and North India to life. Each dish is prepared with the finest ingredients, showcasing bold flavours and time-honored recipes. A perfect way to begin your dining experience at Five Rivers A la Carté.

PAPRI CHAAT V/D/G	8	ONION BHAJEE V/VE	8	RAUNAQ -E- SHEEKH D	10
A mouth-watering blend of crisp flour crackers, diced potatoes, chickpeas, and piaz, topped with a cooling spicy yogurt and tangy tamarind sauce.		The iconic Indian snack—crisp, golden onions delicately coated in gram flour and deep-fried to perfection.		Minced lamb, enhanced with the vibrant flavours of coriander, capsicum, ginger, and green chili. Each bite delivers a symphony of taste, cooked to perfection.	
TAWA TIKKI V/D	8	FISH AMRITSARI	9	TANDOORI LAMB CHOPS D	13
Authentic fried potato cakes, lightly spiced and coated in a crisp corn flour batter. Served with our flavourful Chana Amritsari for a perfect balance of texture and spice.		Succulent chunks of fish marinated with ajwain and a delicate blend of spices, dipped in gram flour batter, and deep-fried to a rich golden hue.		Spring lamb chops marinated in a rustic blend of Five Rivers spices, cooked over live flames in the tandoor for a tender, smoky finish.	
CHILLI PANEER V/D/G	9	MURGH TIKKA D	10		
An Indo-Oriental fusion of diced cottage cheese, piaz, mixed peppers, and green chilies tossed in a rich, dark soy sauce. A bold combination of flavours that is both comforting and adventurous.		Tender chicken breast marinated in our signature blend of spices, slow-roasted to perfection in the tandoor. Juicy, flavourful, and irresistible.			

Connoisseur starters

Designed for those who seek an elevated dining experience, these starters feature innovative takes on classic flavours, carefully crafted to surprise and delight. Each dish showcases our culinary expertise, marrying traditional techniques with modern flair.

MANCHURIAN V/VE/G	8	PANEER SHASHLIK V/D	9	CRISPY SOFT SHELL CRAB G/C	14
A delightful mix of fresh vegetables bound and deep-fried to golden perfection, served in a tangy, full-bodied jus that brings out bold, vibrant flavours.		Indian cottage cheese marinated in yogurt, ginger, and garlic, skewered with peppers, pineapple, and onions, then roasted in the tandoor for a smoky, flavourful finish.		Sweet soft-shell crab dipped in gram flour batter, coated in panko breadcrumbs, and delicately spiced. Deep-fried to a golden crisp, highlighting the crab's natural sweetness.	
DECONSTRUCTED SAMOSA V/D/G	8	SALMON KA TIKKA D	14	TANDOORI JHINGA D	14
A modern reimagining of the beloved samosa. Savory spiced potatoes and peas rest atop crispy phyllo pastry, drizzled with tangy tamarind chutney and cooling yogurt.		Delicate Scottish salmon fillets, gently marinated with dill, ajwain, ginger, and a hint of lemon. Cooked in the tandoor to bring out the salmon's natural flavours, with a subtle aromatic spice.		Jumbo prawns marinated in our house blend of spices, cooked on skewers over the glowing embers of the tandoor. Smoky, juicy, and packed with flavour.	
CRISPY CORN BHAJIYA V/VE/G	8	CHILLI PEPPER LOBSTER G/C	30	MIRCHI MURGH G/E	10
Golden bites of sweet corn, mixed with aromatic spices and coated in a light chickpea flour batter. Fried to perfection, offering a taste of India's finest street food.		Succulent lobster medallions infused with a delicate blend of aromatic spices and fresh chilli peppers, striking the perfect balance between sweetness and heat. A luxurious treat for discerning palates.		Succulent chicken breast, marinated and deep-fried, tossed with bell peppers, spring onions, fresh chillies, and garlic.	

Platters

PRESIDENTIAL PLATTER D SERVES 4

Murgh Tikka, Tandoori Lamb Chops, Raunag-E-Sheekh, Fish Amritsari.

A tribute to Rashpal's career, served to world leaders at the G8 summit in Birmingham.

This grand platter features a selection of tandoori meats and kebabs, each one a celebration of culinary excellence.

IMPERIAL PLATTER V/D/G SERVES 4

Onion Bhajee, Chilli Paneer, Manchurian, Tawa Tikki, Chana Amritsari.

A journey through India, China and Nepal. The finest locally sourced ingredients meet international culinary mastery in this vegetarian platter, a true feast for the senses.

Main course

LAMB

KEEMA MATAR	17
A fine mince of lamb, slow-cooked with ginger, garlic, cumin, and fragrant cardamom. Finished with fresh green garden peas, this dish is a comforting classic with rich flavours that reflect traditional Punjabi cuisine.	
KARAHI GOSHT	17
Tender lamb braised in a fiery masala of garlic, ginger, onions, and tomatoes. Cooked in a traditional Karahi, this dish is bursting with the bold, spicy flavours of Punjab, balanced by fresh coriander.	
LAMB ROGAN JOSH	17
A signature Kashmiri delicacy, where tender lamb is slow-cooked in its own juices, enriched with cardamom, hari mirch, and onions. Finished with a sprinkling of fresh coriander.	
CHATPATA GOSHT	19
A masterful combination of lamb chunks and minced lamb, slow-cooked with a special blend of five Kashmiri spices. This dish is a chef's favourite, offering a balance of textures and flavours that reflect the essence of Kashmiri cooking.	
PUNJABI GOAT	20
A bold and hearty Punjabi curry featuring tender goat on the bone, slow-cooked in a robust blend of Five Rivers signature spices. This dish is a true tribute to Rashpal's ancestral recipes.	

SEAFOOD

GOAN FISH CURRY	19
Succulent fish fillets simmered in a fragrant Goan masala of onions, coriander seeds, green chilies, and coconut cream. This dish brings the coastal flavours of Goa to your plate with every bite.	
LABABDAR CLAMS C	19
Tender clams cooked in a spiced tomato and onion gravy, infused with Five Rivers' signature spice blend. A rich, comforting dish that marries the ocean's bounty with bold Indian flavours.	
MALABARI PRAWNS M	20
A vibrant curry from Kerala, featuring jumbo prawns simmered in a fragrant coconut milk base. Infused with curry leaves, turmeric, and black mustard seeds, this dish is a true coastal delight.	
KARAHI JHINGA	20
King prawns pan-fried in a traditional Karahi, tossed with tomatoes, bell peppers, garlic, and ginger. A hearty, flavourful dish with a fiery kick and the unmistakable taste of fresh seafood.	

CHICKEN

METHI CHICKEN D	17
Succulent roasted chicken, cooked in a fresh, peppery fenugreek masala sauce. The smoky, earthy flavours of the tandoor meet the aromatic spice of fenugreek in this perfectly balanced dish.	
KARAHI CHICKEN D	17
Slow-roasted chicken, pan-fried in a traditional Karahi with a rich blend of tomatoes, bell peppers, garlic, and ginger. This dish offers a spicy, hearty meal. Vegan alternative available.	
LASANI CHILLI CHICKEN	17
A personal favourite of our Head Chef. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.	
CHOOZA MAKHANI D	17
A specialty from Punjab, this dish features morsels of roasted chicken simmered in a velvety smoked tomato and yogurt sauce. Finished with kasoori Methi, it offers a perfect balance of rich creaminess and delicate spice.	
DHABA MURGH D	17
A rustic, flavourful dish from the heart of Punjab, featuring tender chicken cooked with ginger, onions, fresh herbs, and native spices.	

Vegetables

The following dishes are available to order as sides

AWARD WINNING SAAG PUNJABI V/D

This award-winning dish claimed the top spot at the prestigious Hello Curry Awards hosted by Birmingham Airport, where seven of the city's finest restaurants competed to create a signature curry worthy of representing Birmingham on the global stage. Crafted using a cherished recipe from Rashpal's ancestral kitchen, this celebrated dish has been showcased at leading international airports, including Abu Dhabi, Bangkok, Mumbai, and Las Vegas, bringing a taste of authentic Punjabi heritage to discerning palates worldwide.

13

TARKA DAAL V/VE	12	KARAHI PANEER V/D	13	BHINDI DOPIAZA V/VE	13
A rich, comforting Daal cooked to perfection. Finished with a flavourful tarka of garlic, ginger, and oil poured over the lentils for a bold, distinctive flavour. A must for any Daal lover.		Indian cottage cheese, pan-fried with garlic, ginger, onions, tomatoes, and green chilies. This dish offers a delightful balance of spicy masala and the creamy richness of paneer.		Fresh okra sautéed with roasted spices, tomatoes, onions, and green chilies. A crisp, flavourful dish that brings together the earthy flavours of okra with the tang of tomatoes.	
DAAL BUKHARA V/D	12	MAKHANI PANEER V/D	13	ALOO METHI V/VE	13
A classic lentil dish inspired by the Mughals. Slow-cooked in aromatic spices, this dish offers a creamy texture and deeply spiced flavours that harken back to the royal kitchens of India.		Cubes of homemade Indian cheese, cooked in a rich, creamy tomato sauce with delicate spices. A dish that celebrates the lush flavours of paneer, with the warmth of garam masala.		Baby potatoes braised in a peppery fenugreek masala. This dish combines tender potatoes with the aromatic spice of fenugreek for a hearty, satisfying side.	
ALOO MATAR GOBI V/VE	12	SHAHI MALAI KOFTÉ V/D/G	13	SOYA MATAR V/VE/G	13
The perfect blend of fresh cauliflower, potatoes, and green peas, cooked with fragrant spices. A light, healthy dish that's as comforting as it is flavourful.		Creamy cheese koftas mixed with fresh vegetables, simmered in a luxurious, full-bodied tomato gravy. A royal dish that's rich in flavour and smooth in texture.		Minced soya cooked with ginger, garlic, cumin, and green peas. A delicious, plant-based alternative that's packed with flavour and perfect for vegetarians.	

Accompaniments

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 V/D /	2
SPICED TANDOORI POPPADOMS V/D	