

## RICE AND BREADS

- 10a. Plain Boil Rice** £2.65  
Steamed premium basmati rice.
- 10b. Pilau Rice** £2.95  
Premium basmati rice prepared with whole spices, cumin seeds and milk.
- 10c. Mushroom Rice** £3.55  
Basmati rice stir-fried with mushroom and spices
- 10d. Coconut Rice** £3.55  
Premium basmati rice cooked with coconut milk and ground coconut
- 10e. Plain Naan** £2.75  
Flour kneaded with milk, yoghurt and eggs then baked in the clay oven.
- 10f. Peswari Naan** £3.25  
Naan bread baked with cashew nuts, coconut and raisins.
- 10g. Garlic Naan** £3.15  
Naan bread stuffed with freshly chopped garlic and baked to order.
- 10h. Tandoori Roti** £2.75  
Eggs free whole wheat bread baked in the tandoor and put on butter.

## KIDS MENU

- 11a. Chicken Roll** £5.95  
Barbequed chicken rolled in floppy naan bread with salad, garlic & mayonnaise.
- 11b. Chicken Nuggets with Chips** £5.25  
Chicken nuggets and chips with mint dip.
- 11c. Paneer Tikka Roll** £5.25  
Paneer tikka rolled in floppy naan bread with salad, dressing garlic and mayonnaise.

## DESSERT

- 12a. Gulab Jamun** £2.95  
This is among India's most popular desserts. This delicious treat is soft and melts in your mouth. Fried milk dumplings dipped in golden sweet syrup, with a fragrance of cardamom.

## ACCOMPANNIMENTS

- 13b. Mint Yoghurt** £1.75  
Yoghurt, fresh mint, rose water and sprinkle of black pepper.
- 13c. Raita** £1.75  
Yoghurt, shredded cucumber and sprinkle of roasted jeera.
- 13d. Red Onion Salad** £1.75  
Chopped red onion, cucumber, tomatoes and herbs.
- 13e. Mixed Pickle** £1.75
- 13f. Mango Lassi** £3.15  
Yoghurt blend with mango and rosewater.

## DRINKS

- 14a. Mineral Still Water (1.5ltr)** £2.25
- 14b. Coca Cola Regular (1.5ltr)** £2.55
- 14c. Diet Coca Cola (1.5ltr)** £2.55
- 14d. Cobra Lager (66cl)** £5.55
- 14e. House Red (75cl)** £11.95
- 14f. House White (75cl)** £11.95



we accept major credit cards & debit cards.



**Village Eat Inn** is the home of stunning Indian and Nepalese dishes that showcase the amazing food from the region around the Himalayan mountains. Using only the finest ingredients, the Village Eat Inn serves authentic dishes that emphasise the bold and exciting flavours of **North India and Nepal**, which you can enjoy in our laid-back and relaxed setting.

Our head chef has carefully crafted an exceptional menu that demonstrates the quality and vibrancy of Indian and Nepalese cuisine. Our menu includes both your favourite dishes and dishes that you need to try. If you don't eat meat, the Village Eat Inn is the perfect place for you. We serve an extensive amount of exciting **vegetarian** and **vegan** dishes that are packed full of flavour. View our menu to see what dishes are available.

You can enjoy this stunning cuisine, combined with phenomenal service, by booking a lunch or dinner reservation today. If you are looking for a **takeaway**, we have you covered. You can enjoy the benefits of free **home delivery**. To experience the delicious flavours of Indian and Nepalese cuisine, please contact us today.

WELCOME TO OUR OPEN KITCHEN PLAN RESTAURANT.

Where you can see what and how we prepare foods for you.

### Notes

- \* If you have any kind of allergy, you must inform our staff when placing your order.
- \* Foods may contain traces of nuts..
- \* Last order for delivery taken 30 minutes before closing.
- \* We reserve the right to exclude certain delivery areas.
- \* Price may change without notice.

**Free Delivery on orders over £12.00**

### HAPPY CUSTOMERS :)

Made a change from our usual takeaway and so glad we did. Food was amazing, catered for special request with no fuss, look forward to ordering again. 100% recommended.



**Nick Morant**

A delicious meal. We were a bit hesitant at first as it was not our usual takeaway, but was pleasantly surprised. The food was great and the portions were perfect. Everyone enjoyed their own meal.



**Callum Emin**



Authentic Indian and Nepalese Cuisine

LUNCH. DINNER. TAKEAWAY. DELIVERY



call us at

**020 8859 4213**

220 Eltham High Street, Eltham  
London, SE9 1BA

ORDER ONLINE

[www.villageeatinn.com](http://www.villageeatinn.com)

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Use coupon code **ELTVE31**

T&Cs apply  
Promotion expires on 31 March, 2021

**WE NEVER USE ANY ARTIFICIAL COLOURING OR PRESERVATIVES**

Opening Hours.

Mon-Sat: 4 pm-11pm

Sun: 4 pm- 10:30pm



## STARTERS

- 1a. Papadoms with Chutney** (V) (P) **£1.50**  
A bag (2 pieces in a bag) of plain or spicy Papadoms.
- 1b. Onion Pakora** **£4.50**  
Sliced onions, roasted coriander, ajwain seeds and coated in gram flour, deep-fried and served with a yoghurt dip.
- 1c. Punjabi Veg Samosa** (V) **£4.95**  
Home-made triangular shaped pastry filled with freshly cooked well-spiced potatoes and vegs. Served with sweet tamarind dip.
- 1d. Lamb Samosa** (V) (P) **£4.95**  
Triangular shaped pastry filled with well spiced mincer meat and garden peas served with sweet tamarind dip.
- 1e. Lamb MoMo** (V) (P) (S) **£5.95**  
Specially spiced minced lamb stuffed in pastry, steamed and served with tomato chutney. (Popular street food in Nepal)
- 1f. Chicken Chilli** (V) (P) (S) (A) **£6.95**  
Barbeque chicken, Onion and pepper toasted with garlic, green chilli and coriander.
- 1g. Paneer Chilli** (V) (P) (S) (A) **£5.95**  
Cottage cheese, onion and pepper toasted with garlic, green chilli and coriander.
- 1h. Dahi papdi chaat (Served cold)** (V) (P) **£4.50**  
Sweet, spicy & tangy chaat, popular Indian Street Food, based of chopped potatoes mixed with crispy fried wheat crackers topping with sweet yoghurts, green chillies and tamarind chutney.
- 1i. Samosa Chaat** (V) (P) **£4.50**  
Mixed of smashed home-made veg samosa with spiced chickpeas which is topped with sweet yoghurt and tamarind chutney.

## TANDOORI

- 2a. Sekuwa Chicken Kebab** (V) (P) (A) **£7.55**  
Diced chicken breast marinated in yoghurt, ginger, roasted whole spices and left in a fridge for overnight then barbequed in a clay oven.
- 2b. Rosemary Chicken Kebab** (V) (P) (A) **£7.65**  
Boneless chicken thigh marinated in ginger, garlic, Kashmiri chilli and rosemary herbs and barbequed in a clay oven.
- 2d. Sekuwa Lamb Kebab** (V) (P) (A) **£ 7.75**  
Fillet of lamb leg marinated in yoghurt, garam masala and methi leaves, kept in a fridge for overnight then barbequed in a clay oven
- 2e. Lamb Shish Kebab** (V) (P) (A) **£7.75**  
Minced lamb marinade with green chilli, ginger, garlic. Skewer and barbeque in clay oven.
- 2f. Achari Paneer Kebab** (V) (P) (A) (S) **£7.95**  
Indian cottage cheese, onion, peppers and tomatoes marinated with homemade spices and yoghurt then slowly barbequed in a clay oven.
- 2g. Tandoori Salmon Kebab** (V) (P) (A) (S) **£11.55**  
Salmon marinated with fresh fenugreek leaves, coriander and coconut. Cooked in a clay oven with peppers and onion. **RECOMMENDED**
- 2h. Mixed Kebab Chhoyela** (V) (P) (A) (S) **£12.25** *(Serves for two)*  
Version of Nepali street food. Selection of chicken and lamb cubes marinated overnight, barbequed in a clay oven with onion, peppers and tomatoes.
- 2i. Tandoori Mixed Grill** (V) (P) (A) (S) **£12.95** *(Serves for two)*  
Selection of marinated boneless meat and king prawn barbequed in a clay oven served with stir-fried red onion and peppers.
- 2j. Lahure Puchchhre Prawns** (V) (P) (A) (S) **£12.55**  
King prawns with tail lightly seasoned with in-house spices and briefly cooked in a tandoor then tossed with garlic and herbs. **RECOMMENDED**

## VEGAN

All the vegetable items except Mixed Veg Masala and items with paneer can be made "VEGAN" upon request. Please leave a note while ordering or speak to our member of staff.

## BIRYANIS

- 3a. Vegetable Biryani** (V) (P) **£9.55**  
Seasonal fresh vegetables and basmati rice prepared with home-made Nepalese spices and served with fresh raita.
- 3b. Hyderabad Chicken Biryani** (V) (P) **£10.55**  
Hyderabad biryani is characteristically distinct. Basmati rice cooked with whole and freshly ground spices, and yoghurt, in a traditional Hyderabad style "DUM". Served with raita.
- 3c. Lamb Biryani** (V) (P) **£10.95**  
Tender lamb cooked with basmati rice, using whole and ground spices. Garnished with coriander and mint leaves. Served with raita.

## SEAFOODS

- 4a. Goan Salmon Curry** (V) (P) (S) (A) **£9.95**  
Marinated salmon in roasted spices, briefly barbequed in a clay oven and cooked with garlic, curry leaves, coconut milk and tangy Goanish flavoured sauce.
- 4b. Malabar Fish Curry** (V) (P) (S) (A) **£9.25**  
Marinated cod fish cooked with coconut sauce in a South Indian style.
- 4c. King Prawn Patia** (V) (P) (S) (A) **£11.95**  
Spicy prawns cooked in hot, sweet and sour sauce with curry leaves, garam masala and touch of ajwain. **RECOMMENDED**
- 4d. King Prawn Chilli** (V) (P) (S) (A) **£11.95**  
It's a hot dish. Marinated king prawns barbequed in a clay oven and cooked with green chilli and gram masala using the in-house special sauce.
- 4e. Himalayan King Prawn** (V) (P) (S) (A) **£12.25**  
Marinated king prawn cooked with fresh spinach, Himalayan spices and fenugreek leaves.

## CHICKEN

- 5a. Chicken Korma** (V) (P) **£9.25**  
Classics of modern British-style Indian food. Tender chicken breast cooked with crushed cashew nut in a mild and creamy sauce.
- 5b. Chicken Tikka Masala** (V) (P) (A) **£9.55**  
Most popular Indian dish "King of curry" in Britain. Barbequed chicken breast cooked in tomatoes and cashew nut based sauce with fresh cream.
- 5c. Hyderabad Shahi Chicken** (V) (P) (S) (A) **£9.55**  
Barbequed chicken cooked with fresh coriander, green chilli, cashew nut and home-made spices. Hot and creamy. **RECOMMENDED**
- 5d. Murgh Lasune** (V) (P) (A) **£9.25**  
Diced chicken breast cooked in a Nepalese style with aromatic onion and tomatoes sauce, roasted garlic, ginger and curry leaves.
- 5e. Gujrati Mugh Dhansak** (V) (P) **£9.25**  
Tender chicken cooked in a traditional Gujarati style. Tender chicken cooked with a mixture of lentils in a spicy, sweet and sour sauce.
- 5f. Murgh Mirchi** (V) (P) (A) **£9.25**  
Highly popular spiciest dish prepared in south Indian style spicy tomatoes sauce, curry leaves, green chilli and garam masala.
- 5g. Malabar Chicken Curry** (V) (P) (A) **£9.25**  
Tender chicken cooked with coconut, curry leaves & mustard seeds in tangy Malabar sauce.
- 5h. Chicken Jalfrezi** (V) (P) (A) **£8.95**  
Barbequed spicy chicken in tomato and tamarind sauce, touch of garam masala, fresh ginger and spring onion make it delicious.
- 5i. Butter Chicken** (V) (P) (S) (A) **£8.95**  
Barbeque small pieces chicken prepared in flavour with warm spiced tomato, butter and cream sauce. Hot and Sweet - **POPULAR**

### ALLERGENS & CHILLI REFERENCE:

Gluten: (G), Egg: (E), Nuts: (N), Dairy: (D), Mustard: (M), Molluscs: (M),  
Soya: (S), Fish: (F), Peanuts: (P), Sesame: (SE), Sulfites: (SU),  
Shellfish: (SH), Lightly spicy: (L), Medium hot: (M), Very hot: (V)

## LAMB

- 6a. Badami Lamb Pasanda** (V) (P) **£9.55**  
Tender leg of lamb cooked in a sweet and sour cream sauce with cashew nut.
- 6b. Village Timmur Lamb** (V) (P) **£9.55**  
Authentic Nepali dish originating from Himalaya. Lamb cooked with spicy potatoes, Sichuan pepper and green chilli.
- 6c. Lamb Bhuna** (V) (P) **£9.55**  
Traditional and well-spiced Indian curry. Tender lamb cooked in a thick sauce with fenugreek leaves, ginger and garlic.
- 6d. Paloong Gosht** (V) (P) **£9.55**  
Juicy lamb cooked with spinach, onions and ginger.
- 6e. Kashmiri Lamb Rogan** (V) (P) **£9.55**  
A popular Kashmiri dish. Tender & spicy lamb cubes cooked in a tomatoes sauce with roasted garam masala and Kashmiri chilli.
- 6f. Lamb Madras** (V) (P) **£9.25**  
Tender lamb cooked in distinctly aroma hot tomato and onion sauce with mix of home made madras spice. **TRADITIONAL DISH**

## WEEKLY CHEF'S SPECIAL

- 7a. Want to treat yourself to something extraordinary? Our excellent chef selects and prepares to our usual high standards a new dish each week. Please ask or check on our website.**

## VEGETABLE MAIN DISHES

- 8a. Mix Veg Masala** (V) (P) **£8.25**  
Fresh vegetables cooked in masala sauce with garam masala and fenugreek leaves.
- 8b. Mix Veg Curry** (V) (P) **£8.15**  
Fresh vegetables, homemade spices and chopped ginger with a touch of chilli.
- 8c. Paneer Saag** (V) (P) **£8.15**  
Cubes of Indian cottage cheese cooked with fresh spinach in a tomato and onion sauce with special in-house spices.
- 8d. Paloong Chana** (V) (P) **£7.95**  
Fresh spinach and chickpeas cooked with roasted ginger and garlic and a touch of garam masala.
- 8e. Mutter Paneer** (V) (P) **£7.95**  
Cottage cheese and green peas cooked in an onion and tomatoes based sauce with fenugreek leaves and home-made garam masala.

## VEGETABLE SIDE DISHES

- 9a. Tadka Daal** (V) **£5.25**  
Mixed lentils cooked and tempered with cumin seeds, whole chilli
- 9b. Punjabi Rajma Masala** (V) (P) **£5.25**  
Red kidney beans cooked in Punjabi style sauce, chilli and coriander.
- 9c. Hariyali Tadka Daal** (V) **£5.25**  
cooked mix lentils and spinach then tadka with jeera and garlic.
- 9d. Aloo Chatpat** (V) (P) **£5.25**  
Sliced potatoes cooked in a tomato and onion sauce with chat masala.
- 9e. Chana Masala** (V) (P) **£5.25**  
Chickpeas cooked in tomatoes and onion sauce with chana masala.
- 9f. Baigan Raja** (V) (P) **£5.25**  
Fresh aubergine cooked with tomatoes, light spices, ginger and garlic.
- 9g. Aloo Gobi** (V) (P) **£5.25**  
Sliced potatoes and cauliflower stir fried with home-made spices.
- 9h. Aloo Paloong** (V) (P) **£5.25**  
Potatoes and spinach with light spices and curry salad.
- 9i. Paloong** (V) (P) **£5.55**  
Fresh spinach cooked with ginger garlic and cumin seeds.
- 9j. Mushroom Sabzi** (V) (P) **£5.25**  
Fresh mushroom stir-fried with, onion & peppers with a touch of garam masala