

## PEHLI CHAKH / PRE-STARTER

**While you wait** - The crispy beginning

Popodums served with our signature chutneys to kickstart your cravings.

Popodum Basket ... £3.00 | Masala Popodum ... £1.35 | Chutney Tray ... £1.10 per person  
Mint chutney, mango chutney, house dip, onion salad.

## CHATORI BITES / STARTERS

**Bold, flavour-packed beginnings**

Small plates bursting with spice, aroma, and indulgence, the perfect prelude to your culinary journey.

### VEGGIE FAVOURITES

#### Aylas Samosa Chaat ... £6.95 (Chicken option £7.95)

Freshly handcrafted samosas paired with a trio of flavourful dips. (Dairy)

#### Onion Bhaji ... £6.55

A classic favourite, onions blended with gram flour and deep-fried to a crispy perfection. (Vegan)

#### Hariyali Mushroom ... £6.95

Mushrooms marinated in vibrant green spices and fresh herbs, then grilled to tender, flavourful perfection. (Dairy)

#### Shahi Veg Tikki ... £6.95

Golden patties made with potato, beetroot, and spinach, cooked to a tender, flavourful finish.  
(Dairy free option available)

#### Paneer Chat Tikka ... £7.95

Indian cottage cheese marinated in Kashmiri spices and cooked in the tandoor.

### MEATY MORSELS

#### Chicken Tikka ... £7.25

Sliced chicken breast marinated in yogurt, cheese, and the chef's special spice blend, then roasted to perfection in the tandoor. (Dairy)

#### Sheek Kebab ... £7.95

Minced lamb blended with aromatic Kashmiri spices, skewered and flame-cooked in the tandoor.

#### Lamb Chops ... £11.95

French-cut lamb chops marinated in garlic, coriander, yogurt, nutmeg, and cloves, then roasted in the tandoor. (Dairy)

#### Lamb Chilli Fry ... £8.55

Shredded lamb stir-fried with ginger, chillies, onions, black pepper, mustard, and sweet chilli sauce. Served with mini bread.

#### Indo Garlic Chilli

#### Chicken ... £7.25

Ayla's special Indo-Chinese stir-fry of chicken cubes with a trio of peppers, tossed in a bold hot garlic sauce.

#### Chingri Mango Chat ... £10.95

King prawns marinated in crushed garlic, lemon juice, black pepper and grilled. Served sitting on a mild spiced mango chat sauce and a mini puri.

#### Ayla's Signature Taster

#### Meat ... £12.95

#### Vegetarian ... £10.95

A curated feast of our chef's finest flavour, the perfect way to enjoy a tempting selection when you just can't decide. (Dairy)

#### Masala Pulled Puri

#### Lamb...£8.95 | Chicken...£7.95

Succulent chicken or lamb, slow-cooked and delicately pulled, infused with a blend of aromatic spices, and elegantly presented on mini puri.

#### Goan Steamed Mussels ... £10.55

Half shelled Mussels steamed and cooked in a South Indian coconut sauce, served with garlic bread.

## CLAY OVEN & GRILL

Dishes cooked in the traditional tandoor (clay oven) or gently grilled, offering bold flavours and perfectly charred textures.

#### GARLIC MANGO TANDOORI CHICKEN £13.50

Succulent on-the-bone chicken, marinated in mango, garlic and Kashmiri spices, barbecued to perfection and finished with a sprinkle of chilli flakes.

#### PANEER SHASHLUK (V / D) £12.55

Indian cottage cheese marinated in Kashmiri spices, barbecued and then stir fried with onions and peppers.

#### AYLAS MIXED GRILL PLATTER (D) £18.95

Chefs selection of grilled barbecued kebabs.

#### KING PRAWN KACHARI £17.55

Succulent King Prawns marinated and barbecued and then drizzled in lemon juice.

#### HALDI CHILLI GRILLED SEABASS £19.95

Seabass coated with chilli and turmeric marinade, grilled and served with lightly spiced roast potatoes, salad and chilli sauce.

#### LAMB CHOPS (D) £19.95

Succulent lamb chops marinated with ginger, mint and Kashmiri spices.

#### CHICKEN TIKKA £13.95

Boneless chicken pieces marinated overnight and then cooked in the tandoor when ordered.

#### AYLA MIX GRILL KORAHÍ £19.95

A tantalising mix of barbecued kebabs simmered in a luscious, flavour-packed sauce.

## HOUSE SPECIALITIES

Bold flavours and careful preparation come together in these exclusive dishes, made to delight and satisfy every craving.

#### Lamb Shank ... £24.95

Slow-cooked on the bone in its own marrow for deep, tender flavour, and infused with a warming blend of Kashmiri Rogan spices for a rich, aromatic finish.

#### Achari Duck ... £19.95

Duck breast cooked with fresh garlic, ginger and pickling sauce.

#### Lamb Garlic Naga ... £14.95

Succulent lamb cubes cooked with roasted garlic and fiery Naga chilli in a rich, aromatic sauce.

#### Geordie Garlic Chilli

Chicken ... £12.95 | King Prawn ... £19.95  
Cooked in a bold garlic, onion, and chilli sauce, inspired by Geordie favourites.

#### Malabar Coastal Curry

#### King Prawn £19.95

#### Chicken £12.95 | Lamb £14.95

A fragrant and rich curry from India's Malabar coast, featuring a delicate blend of coconut, curry leaves, mustard seeds, and fresh spices, simmered to perfection.

#### Black Pepper Chops ... £18.95

Juicy lamb chops gently simmered in a robust onion and black pepper sauce, a bold and comforting dish with deep, earthy spice.

#### Goan Fish Curry ... £21.95

Delicate white fish simmered in coconut milk with roasted spices and curry leaves.

#### Ayla's Bombay Biryani

#### King Prawn £19.95 | Lamb £15.95

#### Chicken £14.95 | Vegetable £13.95

A fragrant biryani where every grain of rice is delicately infused with a medley of spices. Served with a spiced vegetable pot and cooling raita.

#### Chilli Coriander Roast Curry

#### Lamb...£14.95 | Chicken...£12.95

Infused with fresh coriander, green chillies, curry leaves, and dry-roasted spices.

#### Palak Chingri ... £19.95

Succulent Tail-on king prawns infused with garlic and spring onion, resting on a rich spinach sauce.

#### Meen Moli Kerala Fish ... £21.95

Pan fried seabass lightly spiced with a western twist, coconut milk sauce.

## VEGETARIAN SPECIALS

Vibrant, flavourful dishes crafted with care, celebrating the richness of vegetables, spices, and tradition in every bite.

#### Main...£10.95 | Side...£6.95

#### Chilli Mustard Pineapple

Juicy pineapple chunks gently simmered in a coconut milk sauce, infused with mustard seeds and a touch of chilli heat.

#### Tarka Dhal

Slow-cooked red split lentils tempered with garlic, cumin, and mustard seeds for a rich, comforting finish.

#### Bombay Chilli Aloo

Baby potatoes cooked with garlic, butter and a hint of spice.

#### Saag Paneer

A traditional Punjabi dish of tender spinach and Indian cottage cheese, simmered in a gently spiced, creamy sauce. (Dairy)

#### Bindi Do Piyaza

Fresh okra cooked with diced onions, tomatoes, and cumin seeds in a classic Punjabi style.

#### Chaana Masala

A hearty North Indian classic of chickpeas slow-cooked in a spiced tomato and onion masala.

#### Katal Curry

Combining meaty jackfruit pieces with aromatic spices, tomatoes, coconut milk, and fragrant lime, a vegan recipe that's also gluten-free.

#### Aloo Motter

Potato and garden peas cooked in a traditional spiced sauce. A comforting vegetarian classic'

#### Steamed Chilli Broccoli

Broccoli sautéed with butter, cracked pepper, and a hint of Indian spices.

## GOLDEN FAVOURITES

#### King Prawn ... £16.95

#### Lamb ... £13.95

#### Chicken ... £12.95

#### Vegetable ... £10.95

Treasured recipes passed through generations, golden classics that warm the heart and linger on the palate.

Tikka Masala | Korma | Jalfrezi | Bhuna | Rogan  
Dupiaza | Pathia | Korahi | Saag | Madras | Butter  
Dansk | Balti

## SIDES

#### Rice

#### Steamed Basmati £2.95

#### Zafrani Pilau £3.95

#### Mushroom Pilau £4.75

#### Vegetable Pilau £4.75

#### Garlic Chilli £4.75

#### Coriander Pilau £4.75

#### Onion Pilau £4.75

#### Keema Pilau £4.75

#### Egg Pilau £4.75

#### Breads

#### Plain Naan £2.95

#### Garlic Naan £3.95

#### Peshwari Naan £3.95

#### Keema Naan £3.95

#### Chilli Cheese Naan £3.95

#### Tandoori Roti £2.25

#### Aloo Paratha £3.95

#### Chapatti £1.95

#### Paratha £3.25

If you want something not on our menu, please ask and our chef will try and accommodate your request

#### FOOD ALLERGIES and INTOLERANCES

Some of dishes contain nuts. There may be traces of nut in other dishes as the dishes are prepared fresh in a small kitchen. Please advise staff of any allergies or intolerances. Speak to a member of staff about the ingredients in our food if unsure, when ordering. Although extra care is taken we CANNOT GUARANTEE the absence of any allergens in any of our dishes.