

Muri is a name inspired by one of the finest and delicious snacks from Kolkata (or Calcutta), in West Bengal, the Jhal Muri. Just as it's a firm favourite of Kolkatan street food, fresh and flavoursome Indian street food along with regional specialities, tandoor-infused dishes, some familiar curries and mouth watering sides and accompaniments.

Launched by third-generation Asian business partners, the restaurant strives to get away from a standard high street curry house. Our cooking has no artificial flavours, additives or colouring and where possible, we have used local suppliers for our produce.

All that remains is for you to enjoy our hospitality.

APPETISERS

Papadum & Chutney Selection £1.00

JHAL MURI £2.95

Crunchy puffed rice with peanut sev tossed pomegranate, lime, tomato, & mint

ONIONS BHAJJI £3.25

POTATO BONDAS £3.75

Potato Balls filled with Fig & herbs

PAPRI CHAAT £3.95

Crispy pastries, chickpeas, potatoes with sweet yoghurt & chutney

PAKORA SELECTION

CHICKEN £4.50

POTATO & AUBERGINE £3.95

HALOUMI CHEESE £4.50

PURI SELECTION

CHICKEN £4.50

TIGER PRAWNS £5.75

VEGETABLES £4.50

SAMOSA SELECTION

CHICKEN £3.45

LAMB £3.45

VEGETABLES £3.25

MUTTON CHAPLI £4.25

Grounded mutton kebab covered with mint, peppars & onions

DUCK NIZAMI ROLLS £4.25

Spiced shredded Duck with ginger & spring onions

KONKANI CRAB £5.75

Crispy soft shell crab with garlic, sesame & chilli batter

TIGER PRAWN TINKA £4.50

Crispy Tiger prawn marinated in light spices

CHATPATA CRISPY CALAMARI £4.75

Battered Squid with peppercorn, salt, garlic, spring onion & chilli flake

MURI TIFFIN PLATTERS

Our chef's assortment of selected Indian canapés

MIXED PLATTER

PER PERSON £7.50

Onion Bhajia, Chicken Tikka,
Duck Roll, Salmon Tikka

BARBEQUE PLATTER

PER PERSON £8.50

Chicken Tikka, Beef Tikka,
Lamb Chop, Salmon Tikka

SEAFOOD PLATTER

PER PERSON £9.50

Tiger Prawn Puri, Salmon Tikka,
Soft Shell Crab, Crispy Squid

VEGETARIAN PLATTER

PER PERSON £5.95

Onion Bhajia, Samosa, Pakora,
Potato Bonda

TANDOORI, BBQ & ROASTS

AFGHANI CHICKEN

Marinated in yoghurt with herbs & Afghani Ground Spices

THREE WAY CHICKEN TIKKA

Cheese & Garlic Green Herb & Chilli & Smoked Paprika

CLASSIC CHICKEN TIKKA

Marinated with yoghurt & smoked paprika

CHICKEN TIKKA SHASLIK

Chicken tikka with grilled peppers, onions & tomatoes

KASHMIRI LAMB CHOPS

Lamb cutlet, marinated with fresh ginger & Kashmiri spices & green herbs

DUCK DHUADAAR

Ginger, black pepper, tamarind flavoured duck breast with sesame seeds

DILL SALMON TIKKA

Made with medley of light spices flavoured with dill & a hint of honey

MONK FISH TIKKA

Made with medley of light spices flavoured with fresh herbs & lime leaf

JUMBO KING PRAWN RUBIYAN

Jumbo prawns prepared in a special marinade of greek yoghurt, ginger & lime

ACHARI HALOUMI CHEESE

Haloumi, marinated with sweet & sour pickling spices

MUSTARD BEEF TIKKA SHASLIK

Beef marinated with grain mustard, ginger & Kashmiri chilli

LAMB SHEEK GILAFI

Minced lamb marinated in aromatic spices topped with red onion & coriander

TANDOORI BAZAAR SAMPLER

Chef's choice selected from the above with naan bread of your choice

TAWA TAK - A - TAK (Griddle)

Popular street food, shredded main ingredients from below tossed with fresh herbs, spring onion, peppercorn, red & green peppers & cooked in a tawa

CHICKEN

£7.00

LAMB KHEEMA

£7.50

TIGER PRAWN

£8.50

PANEER CHEESE

£6.50

BEEF CHILLI

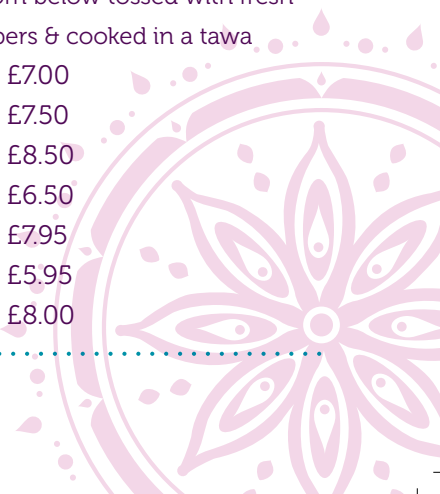
£7.95

CRUNCHY VEGETABLES

£5.95

DUCK

£8.00



OUR FINEST REGIONAL SPECIALITIES

NEW DELHI HOUSEWIVES CHOICE	£7.50
Homestyle chicken curry	
KOLHAPURI GARLIC CHILLI CHICKEN	£7.95
Cooked with fresh chillies & lime & finished with mustard & curry leaves	
GOAN GREEN CHICKEN CURRY	£7.95
Chicken cooked in a tangy sauce made from puree of green herbs tropical lime	
BUFFALO SHATKORA	£9.50
Laverstoke park diced buffalo cooked in authentic shatkora sauce (wild lemon)	
RAJASTHANI VENISON CURRY	£8.95
Venison curry from the land of famous forts & palaces	
COORGI COCONUT LAMB	£8.95
Lamb cooked with coconut milk flavoured with cardamon & saffron	
SRI LANKAN SLOW COOKED LAMB	£8.95
Lamb with spinach & chick peas	
PARSEE ROAST DUCK NARANGEE	£9.25
Five spice marinated duck with ginger, fennel & orange sauce	
SPICED MONK FISH MALABARI	£12.50
Marinated with roasted spices, pan fried & served with coconut & tomato sauce	
BENGALI BEEF CHILLI FRY	£8.95
Tender Beef stir-fried with ginger chilli onions & sweet peppers	
KERALAN JUMBO PRAWN CURRY	£12.50
Golden roasted coconut & mustard curry with traditional Keralan spice	
ALLEPY MANGO & CORIANDER CHICKEN	£7.95
Mild curry cooked with yogurt, mustard seed & fresh green mango	

VEGETABLES

SOUTHERN STYLE VEGETABLES	Subzi Porial	£3.95
HERBY POTATO	Mumbai Aloo	£3.95
SPICY MASH	Aloo Bortha	£3.95
SAUTÉED MUSHROOMS	Khumbi Bhaji	£3.95
BUTTERED GARLIC SPINACH	Lasan Saag	£3.95
OKRA STIR FRIED	Bhindi Bahar	£3.95
AUBERGINE & PEANUT	Bagar e Baingan	£3.95
CAULIFLOWER & GINGER	Gobi Adraki	£3.95
GARLIC TAMPERED LENTILS	Tadka Dhal	£3.95
POTATO & CAULIFLOWER	Aloo Gobi	£3.95
CHICKPEAS & TOMATO	Chana Salan	£3.95
CHICKPEAS & SPINACH	Chana Sag	£3.95
CHICKPEA & POTATO	Chana Aloo	£3.95
SPINACH & POTATO	Saag Aloo	£3.95
SPINACH & PANEER CHEESE	Saag Paneer	£4.95
PEAS & PANEER CHEESE	Mutter Paneer	£4.95
POTATO, CAULIFLOWER & SPINACH	Aloo Gobi Saag	£4.95
MUSHROOM, POTATO & SPINACH	Khumbi Aloo Saag	£4.95



CLASSIC ALL TIME FAVOURITE CURRIES

With your choice of Meat, Seafood or Vegetables

CHICKEN	£6.25
CHICKEN TIKKA (GRILLED)	£7.25
BUFFALO	£8.75
LAMB	£7.25
LAMB MINCE (KEEMA)	£6.75
BEEF (GRILLED)	£8.25
DUCK (ROASTED)	£8.75
JUMBO KING PRAWNS	£12.50
TIGER PRAWNS	£8.50
MONK FISH	£12.50
PANEER CHEESE	£5.95
SEASONAL VEGETABLES	£5.25

MILD & CREAMY

MASALA	Buttery tomato curry with almond*
KORMA	Creamy coconut & almond curry
SAGWALA	A creamy spinach & onion curry
PASANDA	Almond, yoghurt & cinnamon scented sauce
KASHMIRI	Banana, mango & coconut curry

MEDIUM RICH & AROMATIC

CURRY	A classic medium curry
BALTI	With fresh ginger, lots of herbs & onions
DOPIAZI	With grilled onions & mixed peppers
KORAI	With onion, ginger, garlic & garam masala
THORAN	With cashew nut onion ginger & grated fresh coconut
BHUNA	Rich with onion, tomato & ginger
BIRYANI	Rice cooked with your choice of meat*
ROGAN	Smoky tomato curry with spring onions
ADRAKI	With a ginger flavoured sauce

*All biryani dishes will be charged with an additional £1.75

*All Masala dishes will be charged with an additional £1.00

HOT & SPICY

JALFREZI	With caramelised onions, peppers & chillies
REZELLA	Spicy with yoghurt onion & fresh chillies
NAGA	With Bengali Scotch bonnet unique aroma
DHANSAK	Parsee dish infused with lentils, dry chilli & lemon
VINDALOO	Very hot with red chillies & potato
MADRAS	Hot curry with dried chillies & lemon
PATHIA	A sweet & spicy tomato based curry





RICE

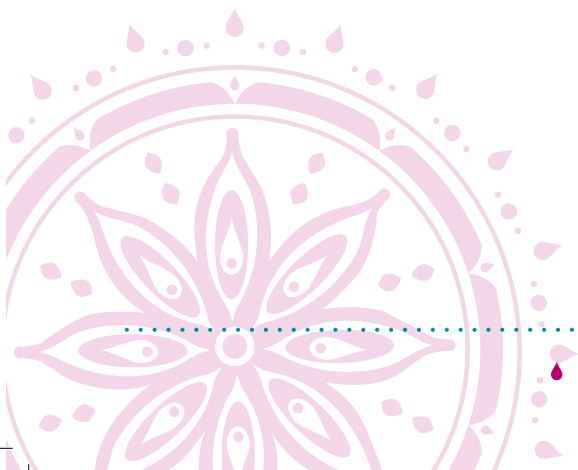
PILAU RICE	£2.50
STEAMED RICE	£2.00
CARAMELISED BUTTER FRIED RICE	£2.95
MUSHROOM & SPRING ONION RICE	£2.95
LIME & COCONUT RICE	£3.25
LEMON, CASHEW NUT RICE	£3.50
MIXED FRIED RICE Egg mushroom & onions	£3.50
EGG FRIED RICE	£2.95
PEAS FRIED RICE	£2.95
CHICK PEAS RICE	£3.25
VEGETABLE RICE	£3.50
KEEMA FRIED RICE	£3.50

FRESHLY BAKED BREAD

PLAIN NAAN	£2.00
ONION & CRUSHED PEPPER NAAN	£2.50
GARLIC & OLIVE OIL NAAN	£2.50
CHILLI & CORIANDER NAAN	£2.50
FRUIT & COCONUT NAAN (PESHWARI)	£2.75
THREE CHEESE NAAN	£2.75
CHEESE & CHILLI NAAN	£2.50
SPICY LAMB NAAN (KHEEMA)	£2.85
HERB & POTATO NAAN	£2.50
BUTTERED FLAKY PARATHA	£2.25
CHAPATI	£1.75
ROTI	£1.85

ACCOMPANIMENTS

RAITA Yoghurt flavoured with mint & cucumber	£1.50
FRESH CHILLIES	£1.00
MASALA CHIPS	£2.50





DRINKS

SODAS

Coke, Diet Coke, Lemonade, Tonic, Ginger Ale £2.30

JUICES

Orange, Apple, Mango, Pineapple, Cranberry £2.50

LASSIS

Mint or Sweet £3.25

Mango, Pineapple or Lychee & Rose £3.75

MINERAL WATER

Bottle £3.75

BEERS

Cobra Small 330ml £3.25

Cobra Large 620ml £5.50

Kingfisher Large 660ml £5.50

Mean Time Pilsner/Pale Ale 330ml £4.00

APERITIF (Served in a 50ml measure)

Cinzano, Campari, Vermout, Sherry £4.00

SPIRITS

Single £2.95 Double £4.50

Single + Mixer £3.95 Double + Mixer £5.50

LIQUEURS

Single £3.25 Double £4.95

Single + Mixer £4.25 Double + Mixer £5.95

WHITE WINES

175ML GLASS BOTTLE

1) AZANIA £4.25 £13.95

Chenin Blanc South Africa 2013.

A zesty upfront. Full of tropical nose & Palate

2) "LE SAUMON" £4.95 £15.95

Sauvignon Blanc Vieilles Vignes,

French 2010. Very fruity & refreshing

3) PINOT GRIGIO VILLA TERESA £5.50 £18.95

Italy 2010/11

Dry & lively with hints of green apples. Light & refreshing on the palate

4) VALLE ANDINO CHARDONNAY £6.95 £24.95

Reserva Especial 2009

This chardonnay has a complex nose & palate, ripe stone fruits with a long ending

5) SANCERRE GUILLOPEES £34.00

Aromatic & mineral with citrus fruit flavours, classic style of Sancerre

RED WINES

175ML GLASS BOTTLE

6) CUMPLIDO TEMPRANILLO

£4.25 £13.95

Altovala, Spain 2010/11

Notes of dark cherry & blackcurrant are prevalent on the nose

7) MERLOT VIEILLES VIGNES

£5.25 £15.95

"Le Marcassin" France 2009/10

A light, easy drinking Merlot from the South West of France

8) MONTEPULCIANO D'ABRUZZO

£5.75 £18.95

Pigataro 2011

The nose of ripe fruits is followed by a medium to full bodied palate with soft tannins

9) CÔTES DU RHÔNE

£6.95 £24.95

"Les Ozets" Orsan Vigneron, France 2009

Dominated by Grenache; medium-bodied with strawberry jam & spicy notes

10) FLEURIE LA MADONNE

£26.50

2009/10, Beaujolais

Very fruity with a long lasting lent

11) FESTIVO MALBEC

£25.50

Bodegas Monteviajo-Mendoza, Argentina 2009/10

A full bodied Malbec displaying delicious spices & plum character

ROSE

12) DOMAINE BASSAC

£5.75 £18.95

"LO BARTAS" ORGANIC ROSÉ 2010/11

Great rose, fruity with a nice acidity

SPARKLING & CHAMPAGNE

£25.50

14) PROSECCO VILLA TERESA N/V

This is a classic style of Prosecco, elegant Palate with peach & tropical touch

15) VEUVE CLIQUOT YELLOW LABEL N/V

£69.95

A classic biscuity flavour in addition to its well balanced characteristics. Elegant power, good acidity & great lent

